

JNTUK, Kakinada started B. Tech in Food Engineering

According to a recent data, the food processing industry is expected to expand at a compound annual growth rate (CGAR) of 11.5% in upcoming financial years. The growth is estimated to reach a value of Rs 15,971.9 billion in FY 2023 from current Rs 9,00,000 crore.

The union government has set a target of achieving 3% of international food trade in the coming years from the current levels of 1.5%.

The food processing sector is growing globally. Skilled professionals are in great need starting from food collection, transit, supply chain management, processing, value addition, cold chain management and up to consumer end. A meagre 1% growth rate in food processing industries will lead to 5 lakhs direct and 15 lakh indirect employments.

As a sunrise industry, Food Processing has huge potential in Andhra Pradesh and AP Food Processing Society is promoting Food Industry in the state with an attractive Food Processing policy 2020-25 prepared under the guidance of Hon'ble Chief Minister. Currently, Andhra Pradesh has the highest share of 14.1 % in employment in Food Processing Industry among all other states, with growing demand for technical manpower, especially for undergraduates.

Even though, there are many institutions in India, there are only few institutions in the state offering B.Tech course in Food Technology. Also, the undergraduate courses are often needed to be strengthened and not in line with the industry expectations. As such there is scope for more B.Tech courses with practical, engineering & communicational skills.

The demand for undergraduates is more in the organized sector. Lack of sufficient engineering skills is one of the main drawbacks with most of the B. Tech courses. To fill this gap, institutions have started B. Tech course in Food Engineering. However none of institutions in AP have started B. Tech in Food Engineering. Even though AP tops share of employment in Food Processing.

JNTUK has started M. Tech Course in Food Processing Technology in the academic year 2010-11 with a financial support of Rs. 75 lakhs from MoFPI. Over the years it has been developed as one of the best PG courses in India with modern infrastructure and state of art laboratories. Most of the students from first nine batches have got placements in leading food industries and academic institutions. Viz. Shama Foods (IFFFCO group Shama, Dubai), Nestle, ITC, CPF, Godrej Tyson, Tata Coffee, Tata Global Beverages, MTR, Olam, Bambino, Naturo, Vimta labs, Jain Framfresh Foods etc. (The maximum package is Rs.6 lakhs/annum. Average salary is around Rs. 30,000/- month).

JNTUK had started Food Testing Laboratory in 2014 with financial assistance of Rs. 1.56 Crores from Ministry of Food Processing Industries (MoFPI), New Delhi. Testing facilities are regularly being used by regulatory bodies, Food Industries, PT Laboratories and NGO like Akshayapatra among others.

Food Testing Laboratory has been just up graded to test Antibiotics, Pesticide Residues, and heavy metals with a financial support of Rs. 4.4 crores from Andhra Pradesh Food Processing Society (APFPS) in 2018.

JNTUK College of engineering is one of the oldest engineering colleges offering B. Tech in all the core engineering subjects. Infrastructure for basic engineering & sciences subjects to be covered in the first year is already available in the college.

As such, as all the state of art infrastructure is already available, JNTUK started B. Tech in Food Engineering in this Academic year 2020-21:

No. of Seats- 60

Eligibility- Passed 10+2 with minimum 50% marks in physics, chemistry, and mathematics as main subjects.

Duration- 4 years

Admission through- EAMCET

College code: **JNKFSF**

Employment potentials: Food Industries, R&D organizations, Colleges and universities, Regulatory authorities (FSSAI, BIS, Spice Board & Various fields related to food), Food Corporation of India, Department of food & public Distribution, Central Warehousing Corporation.

Nature of job: Production supervisors/in- charges, Quality Assurance, Assistant Professors, Food Research Analysts, R&D scientists, etc.

Other than jobs, candidates can also become an entrepreneur in food processing start-ups and grow as potential as the graduate. Interested persons can pursue higher education

Average entry-level salary- INR 4 lakh to 6 lakh per annum.

B. Tech in Food Engineering at JNTUK opens a new opportunity for the students to select a course with huge employment potential.

SCHOOL OF FOOD TECHNOLOGY
JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY KAKINADA, KAKINADA



Pilot Plant



Culinary Lab