

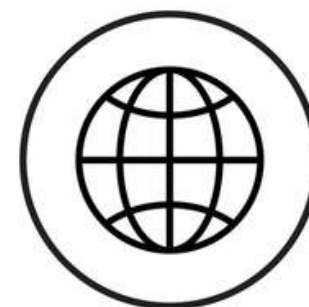
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DEPARTMENT GALLERY



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Department of Food Science and Nutrition
B.Sc. (Hons.) Food Science and Nutrition
(4 Years)

JOIN US IN ADVANCING THE FUTURE
OF FOOD AND NUTRITION SCIENCE



AMRITA VISHWA VIDYAPEETHAM

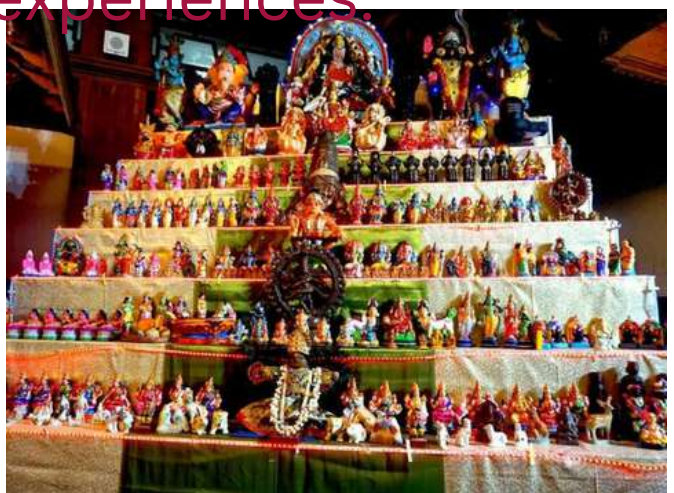
COIMBATORE CAMPUS

AMRITA NAGAR (PO), ETTIMADAI, COIMBATORE-641112

TAMIL NADU, INDIA

CAMPUS LIFE

Amrita places great importance on integrating Indian cultural values into the education of young minds, fostering an appreciation for traditional classical dance, music, fine arts, and sports. These practices embody knowledge and wisdom, intertwining with advancements in Science and Technology to enrich holistic learning experiences.



NAVARATHRI



HOLI



ANOKHA TECH-FEST



DIWALI



UGADI



GANESH CHATURTHI



ONAM



GOKULASHTAMI



PONGAL



VISION

“To be a globally renowned leader in Food Science and Nutrition education, research, and community engagement, fostering innovation and sustainable practices for healthier communities.”

MISSION

- Our mission is to empower students through rigorous academic training, practical experience, and interdisciplinary research, preparing them to address global nutrition challenges.
- We are committed to advancing knowledge in food science and nutrition, promoting health and wellness, and contributing to sustainable food systems through community partnerships and innovative solutions.



ABOUT US

- Bachelor of Science (Hons) in Food Science and Nutrition is a four-year, full-time undergraduate program that integrates Human Nutrition and Food Science.
- This program brings together the understanding of food's biological and chemical composition, nutrient metabolic pathways, focusing on diet, food processing, preservation, storage, quality assurance, and nutritional implications, meeting the industrial demand for food and nutrition scientists.
- There will be an exit option with a B.Sc. degree at the end of three years and a B.Sc. (Hons) degree after four years.
- **Duration:** 8 Semesters

GLOBAL PERSPECTIVE

- Explore the global dimensions of food science and nutrition.
- Gain insights into diverse food cultures, sustainability practices, and international food policies.
- Preparing you to tackle global nutrition challenges with confidence.



STUDENT CLUBS AND EVENTS

Recreational Forum



AMRITA
TALKIES



ARYA



SHRISHTI



TEAM MEDIA



RAGASUDHA



NATYASUDHA



KALAKRITHI



NADAM



A-MUNSO



"Groom your innate talents with academic journey"



Welfare Forum



NSS



NUTRITION SUSTENANCE
FORUM



SAHAYA



NATURE CLUB

CAMPUS FACILITIES

- Well Stocked Library
- Sports and Gym Facilities
- International Swimming Pool
- Synthetic Basketball Court
- 24 hr Medical Service
- Advanced Computer Lab
- Three Cafeteria
- Millet Café
- General Store
- Hostel Accommodation
- Banking Facilities
- 24 hr ATM
- Shuttle Bus Facility
- Basic Amenities (*Laundry, Unisex Saloon, Courier Service*)
- Guest House and many more



CAREER OPPORTUNITIES

The demand for food science and nutrition experts is on the rise. Whether you aspire to work as Technologist, Clinical Nutritionist, Fitness Trainer, Food Service Manager, Food Quality analyst, Consultant-Nutritionist, Dietician, Food based entrepreneur, Teaching and Research or Public Health Advocacy etc., This program equips you with the skills and knowledge to make a meaningful impact.



FOOD INDUSTRY



ACADEMIA



ENTREPRENEUR



FOOD LAB



HOSPITALS



GOVT. SECTORS



RESEARCH



NGO's

INTERNSHIP OPPORTUNITIES



SRI SHAKTHI FOOD TESTING LAB



LANDMARK HOSPITALS



MEDICOVER HOSPITAL



MILMA



ROMANA WATER INDUSTRY



KWALITY WALL'S



ROYAL CARE HOSPITAL



PK DAS MEDICAL COLLEGE



AAVIN



MILKY MIST



CHRISTY FRIEDGRAM INDUSTRY



ICDS



SREE GOKULAM MEDICAL COLLEGE



NARAYANA HOSPITAL



JANATHA MILK SOCIETY



GROWEL PVT. LTD



AMRITA HOSPITALS



SHIFA HOSPITALS



MANIPAL HOSPITALS



KONGUNAD HOSPITAL



NILA ABKERS

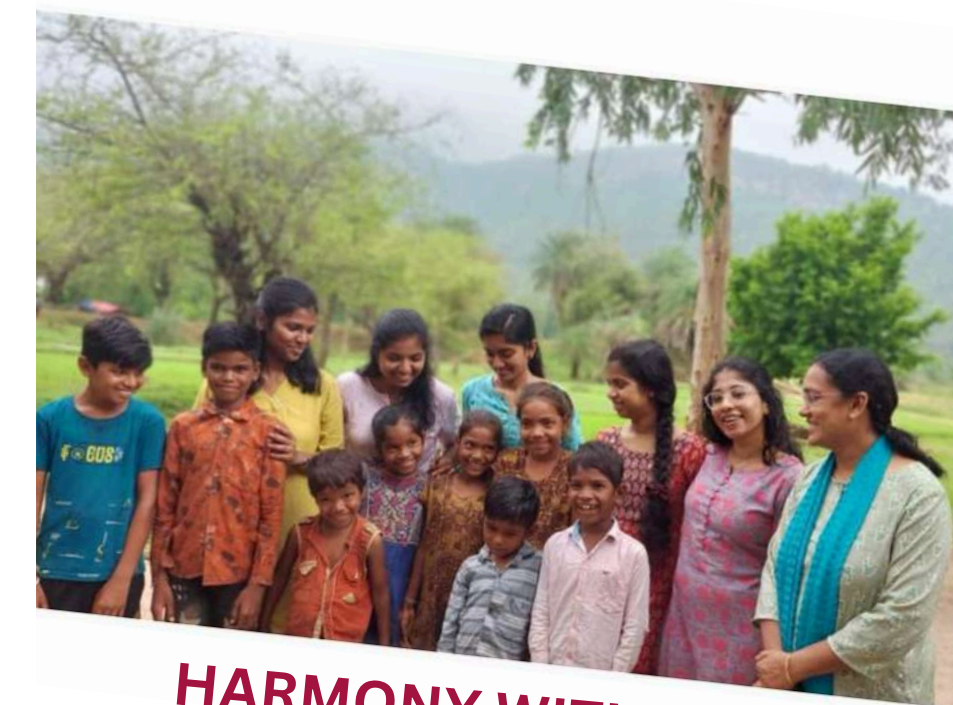


SCOOPP

LIVE in LABS

Amrita Live-in-Labs, founded in 2013, is an educational platform that promotes humanitarian efforts among students. With 150+ projects in 21 Indian states, it impacts the lives of around 60,000 rural residents.

The program immerses participants in rural communities, enabling them to understand the challenges faced in areas such as education, health, energy, water & sanitation, waste management, agriculture, nutrition, environment, livelihood, gender equality, climate change, peace, justice, and strong institutions.



HARMONY WITH NATURE



LIVING IN THE FIELD



INFORMAL INTERACTION



FOCUS GROUP DISCUSSION

Students from Food Science and Nutrition explored villages in Karnataka and Madhya Pradesh proposing sustainable solutions for recurring issues.

Eligibility

50% Marks Aggregate in Physics, Chemistry, and Biology (with or without mathematics) in the Higher Secondary examination and a Valid Rank in the Amrita Entrance Examination – Life Sciences.



Scholarships available for students based on top rank in AEEL

Attractions

- Eligible for direct PhD
- Eligible for MS Programs Abroad
- Internship and Placement support with Industry, Hospitals, NGO's and Govt. Sectors

Fee Structure

CAUTION DEPOSIT	SLAB 1 FIRST 10%	SLAB 2 SECOND 10%	BALANCE NON-SCHOLARSHIP
10000	40000	60000	100000

Community Nutrition & Public Health

Our research endeavors includes improving health amongst rural & tribal beneficiaries of (4544+). Community interventions include nutrition education, health awareness, deficiency diagnosis skill and capacity building, promoting nutri gardens, agri-food entrepreneurs, and enterprises for sustainable livelihoods and health solutions.



Food Production & Processing

Our department thrives on innovation, promoting interdisciplinary collaboration for new food processing techniques and products. A key project, funded by SONY SSUP, has led to an IoT-based real-time monitoring system in solar polyhouses. This innovation improves food dehydration, boosting efficiency and sustainability in food production.

Nutraceuticals & Functional Foods

Our research extends to novel food product development through extraction, isolation and identification of various bioactive compounds. Additional studies have also been conducted on sustainable food packaging.

Funding Agencies

- SONY SSUP
- DST
- Mo Tri Welfare
- Seed Grants

9 Funded Projects

10 Research & Industry Collaboration

15 Research Scholars

ACADEMIC AND RESEARCH FACILITIES

Grant Fund
₹ 5.4 CRORES



FOOD PROCESSING LAB



FOOD ANALYSIS LAB



RESEARCH & INNOVATION LAB



FOOD MICROBIOLOGY LAB



FOOD SCIENCE & COOKERY LAB



SOLAR POLYHOUSE

Department of Food Science and Nutrition is equipped with cutting-edge infrastructure and innovative technologies. A spectrum of internal and externally funded research projects, including collaborations with organizations such as DST, SONY SSUP, the Ministry of Tribal Welfare, and Seed Grants had strengthened and developed the departments objectives. We are committed to pushing the boundaries of knowledge in the field of Food Science and Nutrition.



LEARNING WITHOUT LIMITS



CONFERENCE



NIFTEM THANJAVUR



NATIONAL NUTRITION WEEK



COMMUNITY CENTRE



INDUSTRIAL VISIT



AWARENESS PROGRAM