

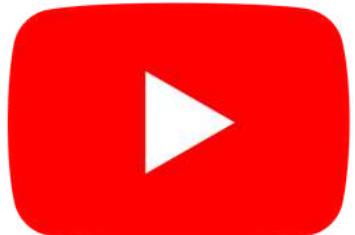
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DEPARTMENT GALLERY



**STAY CONNECT WITH OUR SOCIAL
MEDIA PLATEFORMS FOR MORE UPDATES**



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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**



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



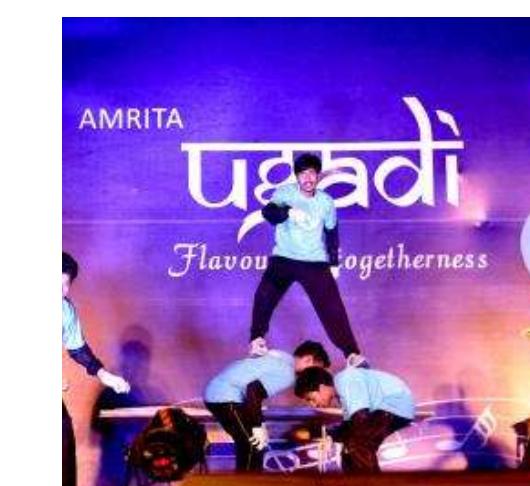
HOLI



ANOKHA TECH-FEST



DIWALI



UGADI



GANESH CHATURTHI



ONAM



GOKULASHTAMI



PONGAL



“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



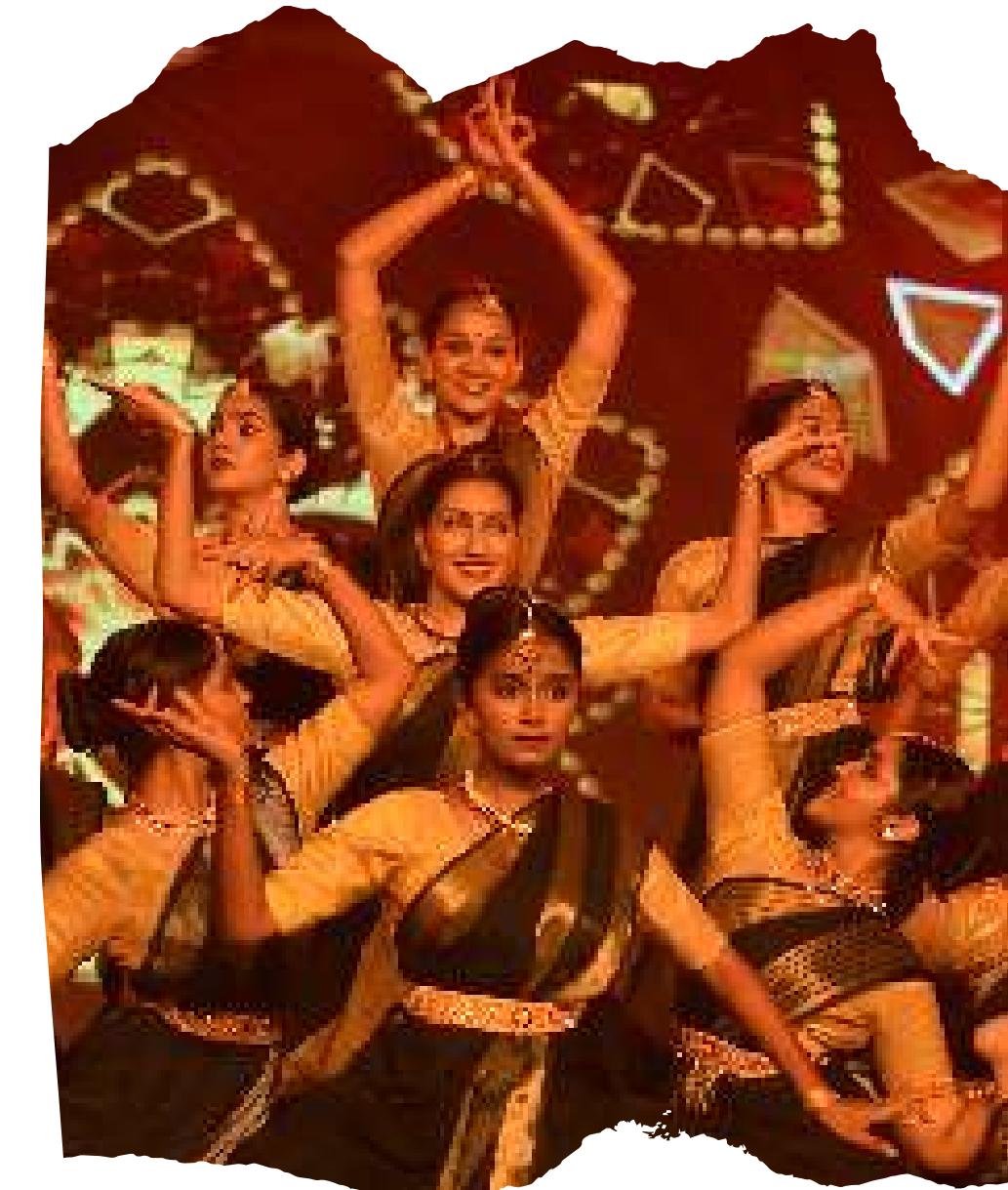
KALAKRITHI



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

HOSPITALS



ACADEMIA

GOVT. SECTORS



ENTREPRENEUR

RESEARCH



FOOD LAB

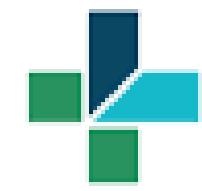
NGO's



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

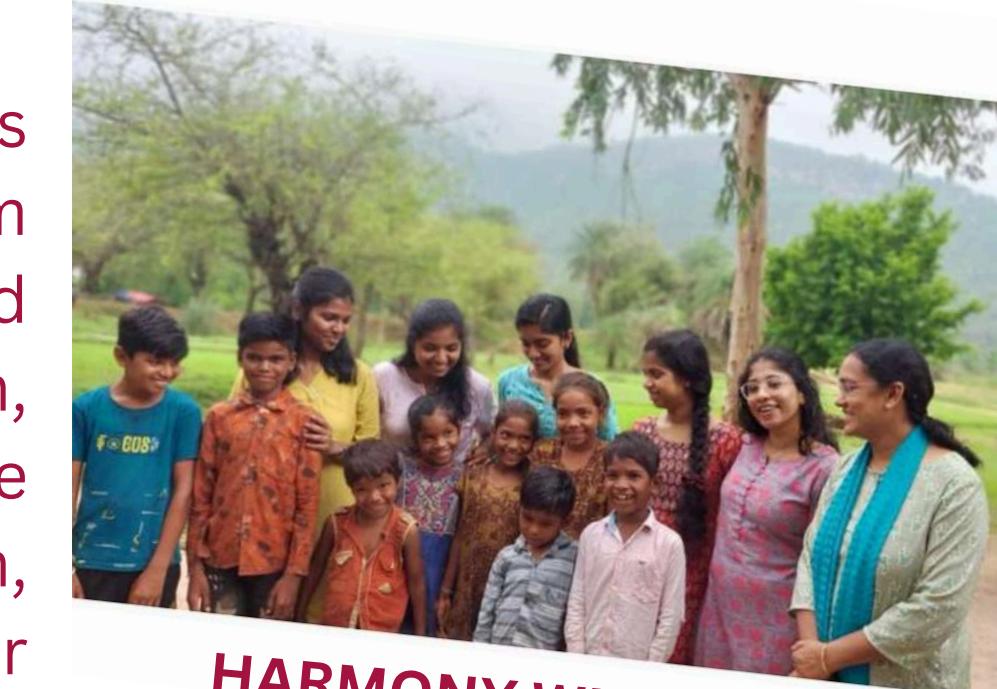


SCOOPP

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

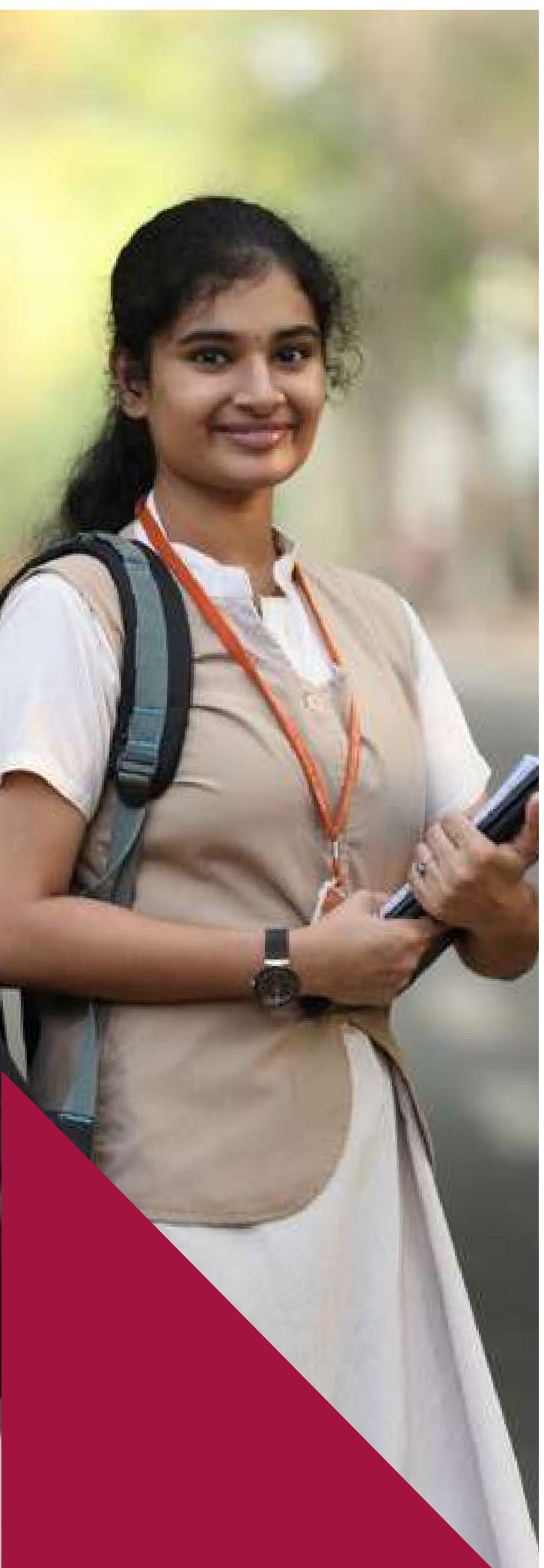


FOCUS GROUP DISCUSSION

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 include 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.

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