COURSE STRUCTURE

Year	Subject	Marks
First	Physics (T+P)	100 (75+25)
	Chemistry (T+P)	100 (75+25)
	Math & Stat. (T+P)	100 (75+25)
	Instrumental Techniques of Analysis (T+P)	100 (75+25)
	Basic & Food Microbiology (T+P)	100 (75+25)
	Basic Principle of Engineering (T+P)	50 (37.5+12.5)
Second	Food Chemistry (T+P)	100 (75+25)
	Principle of Food Processing (T+P)	100 (75+25)
	Food Engineering (Unit Operation and Process Engineering) (T+P)	100 (75+25)
	Biochemical & Human Nutrition (T+P)	100 [(37.5+37.5)+25]
	TIP-I (Cereals, Legumes, Oil seed & Protein Foods) (T+P)	100 (75+25)
Third	TIP-II (Fruits & Vegetables, Chocolate & Sugar Confectionery.	100 (75+25)
	Tea Coffee & Spices) (T+P)	100 (75+25)
	TIP-III (Meat, Fish & Poultry) (T+P)	100 (75+25)
	Biochemical Engineering (T+P)	100 (75+25)
	Industrial Engineering (T+P)	100 (75+25)
	Food Quality Control & Analysis (T+P)	
Fourth	Storage & Packaging Technology (T+P)	100 [(37.5+37.5)+25]
	Operation Research & Food Plant	100 (75+25)
	Management (T+P)	100 (75+25)
	Dairy Technology (T+P)	100 (75+25)
	Dissertation (T+P)	50 (37.5+12.5)
	In – Plant Training & Class Seminar (T+P)	

ADMISSION DETAILS

Nagarik College accepts aspirants from all nationalities.

Who Can Apply ?

Students with minimum 2nd division in +2 science any stream or Isc., Diploma in food Dairy Technology graduates can apply. (Provided that they have secured at least 50% marks in Diploma and SLC)

How to Apply ?

An eligible candidate can collect forms from the office of Nagarik College or from the Dean office T.U, Institute of science and Technology after the form opened, within the deadline, fill up it, attach documents and submit either in Nagarik College or T.U directly. The college has limited quota. A candidate must appear the T.U entrance and must pass the entrance exam to get admission. The competition is often very tough, prospective students must be serious and can contact Nagarik College for preparation classes and study Materials.

Required documents:

1. Photocopies of Academic transcripts (SLC & +2)
2. Photocopies of Character certificates (SLC & +2)
3. Photocopies of Migration certificates (SLC)
4. Original Migration certificates (+2)
5. Photocopies of Certificate of equivalence (If from Abroad)
6. Photocopies of Citizenship
7. Passport size photos- 4

NAGARIK COLLEGE

(Affiliated to T.U.)

Estd. 2013

B. TECH (FOOD TECHNOLOGY)

Gaindakot - 2, Nawalparasi
Ph: +977-56-502408, Cell: 9845068293
Email: nagarikcollege2070@gmail.com

INTRODUCTION

Nagarik College is a technical college located in Gaindakot - Bhrikutichowk, Nawalparasi which is established in 2013 A.D (2070 B.S.) and affiliated to T.U. The college has run B.Tech Food (Bachelor in Food technology) from the academic session 2013/014. The college is managed by a concerted effort of a team of educationists, scholars and business entrepreneurs. The college aims to render quality education and produce 21st century self oriented, competent and high skilled human resources. Although the college has run only B.Tech food from 2013/14 session, it aims to run various technical and vocational programmes in the days to come. For it, the college has made action plan and started to work. Very soon it will announce its new programmes and run. This college rightly can be said college of food technology. Thus it has manages each and every thing to bestow quality education to the students. Students and students experience matter very much to us. We offer friendly and supportive environment where students are utmost importance. We provide educational experience of the good quality. We create friendly academic environment for learning. We believe practical learning. Thus our focus is on quality, on giving you the best possible education and a lot of fun on the way. Do visit us, trust and be a part of us.

OBJECTIVES

- Produce highly skilled, well educated, energetic and competent human resources in the field of Food technology.
- Fulfil the needs of national and international agencies on matters of scientific and technical services and, in turn to contribute in the overall development of society, country and mankind as a whole.

SALIENT FEATURES

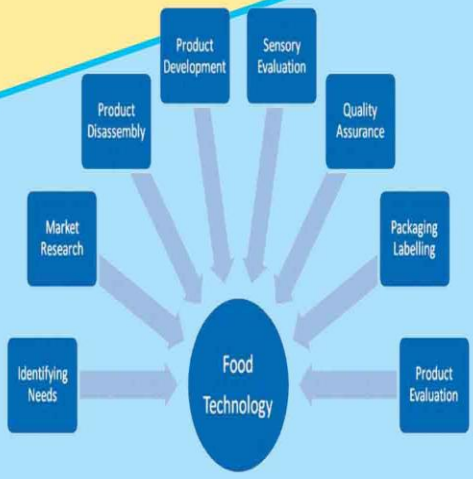
- Interactive teaching and learning methods.
- Seminar and workshops.
- Experienced faculties.
- Counselling and guidance.
- Research and OJT.
- Field visit & Excursions.
- Ample library with IT & Journals.
- Specific laboratories for each subject.
- Extra curricular activities and sports.
- Computer and internet access
- Hygienic cafeteria.
- Visiting faculties.
- Regular assessments and internal exams.
- Peaceful environment, only ten minute's walkable distance from Pulchowk, Narayangarh.
- Big and scientific classroom.

CAREER OPPORTUNITIES

What is the scope of food Technology?

1. Management (production / operation) in food & allied industries.
2. Government bodies
   - Quality control department
   - Central DFQC
   - Regional office
   - Quarantine office
   - District food inspection / Research unit
   - Quality assurance technologist
   - As a food scientist in NAARCH
3. Food Security
4. Entrepreneurship
5. Food experts in NGO, INGO
6. Dietician in Hospital

Note: With the current shortages of graduates in the sector, your employment prospects are exceptional and you may receive employment offers before completing your degree.



ABOUT B.TECH FOOD TECHNOLOGY PROGRAMME IN NEPAL

Food technology is a part of science in which the food science is applied in manufacturing and preservation of food products so as to say post harvest technology. The food processed, preserved, packaged and stored which is a part of engineering. It studies handling and quality management of commercial volume of products. It draws on and integrates the application of other technologies such as those of packaging, engineering instrumentation, electronics, agriculture and biotechnology as they apply to food. B. Tech food technology colleges are limited in Nepal. However it is the utmost need of nation. Health of the people matters most for any country and quality food enhances it. It is possible if a country is independent in food technologists. Nagarik College is one of them running B.Tech food technology programme and helping the nation producing quality food technologists being affiliated to leading university of Nepal T.U. As of 2014, there are 11 Campuses where food technology course is offered (Nawalparasi, pokhara, Ithari, Biratnagar, three in Dharan & four in Kathmandu). Central campus of technology is the only constituent campus of Tribhuvan University where bachelor, Master and PHD programs in food technology are run.

Why study the Bachelor of Food Technology?

The Bachelor of Food Technology will provide you with seamless entry into a career in food science and technology. As a food scientist or food technologist you will study the physical, microbiological and chemical makeup of food. Depending on your area of specialization, you will develop ways to process, preserve, package or store food, according to industry and government specifications and regulations.

You will apply your knowledge in all stages of food production from raw material harvesting until it reaches the consumer. You will examine the optimization of food quality, quantity and processing, food safety and nutritional value, and means of production, processing, preservation, distribution and use. You will learn what happens to food when we consume it.

This program prepares you for employment in technical and scientific food manufacturing industries and does not cover the domestic cooking, catering or hospitality fields.

Students will plan and execute research in one or more of the disciplines in food science and technology, including food chemistry, food microbiology, food technology and sensory science. Often projects are conducted in conjunction with food companies.