



SHIVAJI UNIVERSITY, KOLHAPUR

Department of Food Science and Technology

2023 - 2024

Department of Food Science and Technology

Establishment Year : 2007

Head of the Department : AKSHAYA KUMAR SAHOO

Phone (office) : 02312609415

Email ID (office) : fst@unishivaji.ac.in

Email ID (HOD) : aks_fst@unishivaji.ac.in

Autonomous : No

Programmes Offered in the Department

Sr. No	Programme Name	Branch	Duration		Intake	Eligibility Criteria
			Year	Month		
1	M.Sc.-Master of Science	Food Science And Technology	2	0	44	B. Sc. From Shivaji University/ Other university with 50% Marks and Eligible in Entrance Exam.

Ph.D Offered : Yes

Placement opportunities :

The Food Science and Technology is multidisciplinary course. The pass out students can enter in to different food sectors like fruits and vegetables processing industries, dairy, confectionary, alcoholic /non-alcoholic beverages, bakery industries, spices industries, rice milling, oil milling, dal milling and all other post-harvest processing industries etc. The students will be placed in different sectors like R & D, Production and Quality control departments of the food industries. Along with the private sector opportunities, the students can also enter in government sectors like Food & Drug Administration (FDA), Food corporation of India(FCI), Export Council of India (ECI) and different banks etc. The students can also become an entrepreneur and start his/her own business.

Salient Features of the Department:

Well Qualified, Experienced and knowledgeable Teaching Staff is available in the Department
Well-equipped laboratories with high end sophisticated equipment's like HPLC, Texture Analyser, Hunter lab Colorimeter etc.
Good placements (Alumni's are working in well reputed national and Multinational industries .
Department offers experience based teaching.
Department is collaboratively working with MCED, Kolhapur Forest Division and Kolhapur District Bachat Gat and arranging a training programs on product development.

Teaching Staff Information

Sr.No	Faculty Name	Designation
1	Dr. Abhijeet Arun Gatade	
2	Mr. Harshwardhan Appaso Kamble	
3	Mrs. Ashwini Milind Deshmukh	

Infrastructure Facilities

Classrooms

Library

Laboratory

Ramp available for Persons with Physical Disability.

Equipments

Sr.No	Equipments Name	Description / Use
1	Atago Refractometer	T.S.S. and Refractive Index
2	Brookfield Viscometer	To analyze the Viscosity
3	Fluidized Bed Dryer	Drying of Fruit and Vegetables
4	Freeze Dryer	Freeze Drying
5	High Performance liquid Chromatography	Separating and Identifications of specific molecules from complex mixture
6	HunterLab Colorimeter	To analyze the Color Values of the food products
7	Lab Scale Bioreactor	Fermentation and other Biochemical reactions
8	Moisture Balance	Moisture Estimation
9	Muffle Furnace	Ash Estimation
10	Single Screw Extruder	Extruded Products
11	Spray Dryer	Spray Drying of liquid products
12	Texture Analyser	Textural Analysis of Food Products
13	Tintometer	Color values of the liquid products
14	Tray Dryer	Drying
15	UV Visible Spectrophotometer	To analyze the Optical Density
16	Ultrafiltration Unit	Separating the molecules of specific Molecular weight from the Mixture
17	Water activity meter	To analyze the water activity

Other information:

Department Head Signature