



# MAEER's MIT COLLEGE OF FOOD TECHNOLOGY PUNE INDIA

(Affiliated to Mahatma Phule Krishi Vidyapeeth (MPKV), Rahuri & MCAER, Pune, India.)



## FRUITS

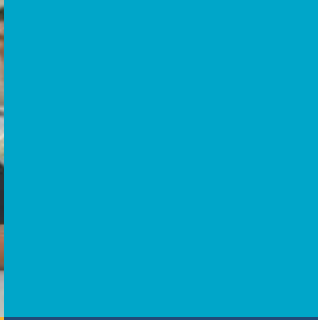


## DAIRY

## BAKERY

## FOOD

Fundamental aspect of life & secret of prosperity



## FOOD PROCESSING





## ABOUT US

MAEER'S MIT had a very humble beginning as an Engineering institute. In short span of just thirty years MAEER'S MIT has achieved tremendous success and excellence in the field of Engineering, Technology, Research, Management, Environment and pollution control. It is also working towards promoting human welfare to achieve world peace. The main aim of MAEER'S MIT is to create a centre for scientific and creative excellence from primary, secondary to higher education.

## FOOD PROCESSING

Food processing is the transformation of raw ingredients into food or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses them to produce attractive, marketable and often long shelf-life food products.

Food processing sector is one of the largest sectors in India in terms of production, growth, consumption, and export. India's food processing sector covers fruit and vegetables; spices; meat and poultry; milk and milk products, alcoholic beverages, fisheries, plantation, grain processing and other consumer product groups like confectionery, chocolates and cocoa products, soya-based products, mineral water, high protein foods etc.



## DAIRY

Milk is a nutritive beverage obtained from various animals and consumed by humans. Mostly milk is obtained from dairy cows, although milk from goats, water buffalo, and reindeer is also used in various parts of the world. In many industrialized countries, raw cow's milk is processed before it is consumed. During processing the fat content of the milk is adjusted, various vitamins are added, and potentially harmful bacteria are killed. In addition to being consumed as a beverage, milk is also used to make butter, cream, yogurt, cheese, and a variety of other products. Whether it's butter, yoghurt or quark: there is hardly another natural product from which as many foods can be produced as raw milk.



## FRUITS

Both established and planned fruit and vegetable processing projects aim at solving a very clearly identified development problem. This is due to insufficient demand, weak infrastructure, poor transportation and perishable nature of the crops, the grower sustains substantial losses. During the postharvest glut, the loss is considerable and often some of the produce has to be fed to animals or allowed to rot.

The main objective of fruit and vegetable processing is to supply wholesome, safe, nutritious and acceptable food to consumers throughout the year. Fruit and vegetable processing projects also aim to replace imported products like squash, yams, tomato sauces etc., besides earning foreign exchange by exporting finished or semi-processed products.

## BAKERY

Bakery products have tremendous prospects and exceptional potential in future. The overall consumption of the bakery products across the world is very high. It has become an essential need of the consumers and over the years grown from luxury to need.

It has a tremendous future and country like India would be a rich platform for the industry. Students are trained to understand the fundamental aspects of processing and mentored by professionals to initiate the process.







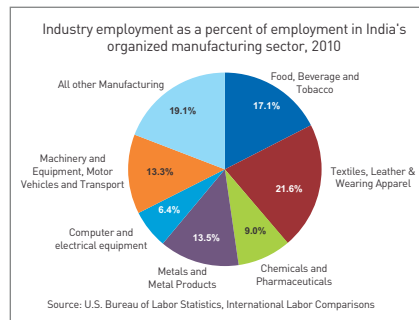
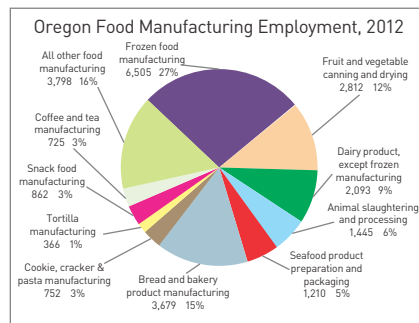
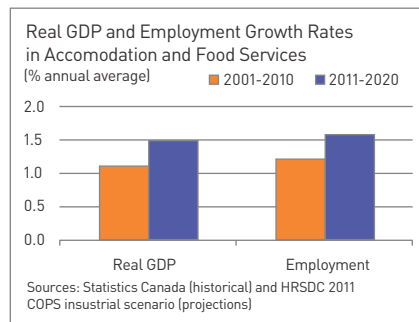
## WHY MIT COLLEGE OF FOOD TECHNOLOGY?

- Set in the scenic surrounding of Rajbaug Pune.
- Best full-time faculty of relevant subjects with rich experience in the field of Food Science
- Laboratories equipped with latest equipments.
- Guest lectures of eminent personalities from the industries and research organization. Guidance for further education. Interactive sessions with corporate leaders, career and personality development programmes.
- Corporate/Placement cell active from day one.
- Experiential learning through industrial internship.
- Library containing curriculum text books and reference books, books for competitive examination and periodicals related to food science and technology.
- Pilot plant of Fruit & vegetable processing, Bakery & Dairy.
- Computer lab.
- Hostel Facilities.
- Short term training courses in F & V, Bakery & Dairy at pilot plant.

## SCOPE & OPPORTUNITIES

- Career opportunities in government sectors like, Food and Drug Administration, Food corporation of India.
- Bright career opportunities in private sectors in Departments like Manufacturing, Quality control, Packaging & transport, Research and development & marketing.
- Job Potential - Middle & Top Level positions in industries as a :
- Production Manager, Marketing Manager, Legal Advisor, MIS experts, Technical experts etc.





## DEPARTMENTS

- Dept. of Food Science & Technology
- Dept. of Food Engineering
- Dept. of Food Chemistry & Nutrition
- Dept. of Food & Industrial Microbiology
- Dept. of Food Trade & Business Management

Graduates may get admission to post – Graduation in Food technology (M.Tech./ M.Sc.) at institute like MAU Parbhani, MPKV Rahuri, ICT Mumbai , CFTRI Mysore, NIFTEM, IICPT, Sant Longowal Institute of Engg. & Tech. Punjab & Post graduate diploma at Institute like CFTRI, NIFTEM, IICPT & DFRL & others.

Besides above various opportunities for post graduate education in the United State of America, Canada, UK, New Zealand etc.

Opportunity as a Research Personnel in the organizations like Central Food Technological Institute (CFTRI) Mysore, Defense Food Research lab (DFRL) Mysore, National Institute of Nutrition (NIN), Hyderabad.

Vast scope to start own Food processing unit, Govt. of India and State Govt. of Maharashtra have given much emphasis on Food processing sector and providing the subsidies up to 50% of the total investment for new food processing units.



## COURSE DETAILS

Degree Course : B. Tech. (Food Technology)  
Duration : 4 years (8 semesters)  
: 6 semesters (Course work)  
VII semester (Hands on training)  
VIII semester (Inplant training)  
Credit Load : 180

## BRIGHT CAREER OPPORTUNITIES IN MNC's LIKE:

- Nestle • Coca cola • Reliance • MTR • Britannia
- Godrej Foods • Pepsico • Parle Agro Pvt. Ltd.
- Agro Tech foods • Mahindra & Mahindra • Pepsi
- HLL • Haldiram • Cadbury India Ltd.
- Thapar Group • ITC • Rasna • Dabur India Ltd.

Amongst the top 10 industries of the world, Pepsi and Coca-Cola are amongst the top 5 which shows us the importance of Food Processing Industry.



Food Processing Industry is the 4<sup>th</sup> largest industry in the world and it contributes around U.S \$ 16000 billions business .India is the world's 2<sup>nd</sup> largest producer of Food with following processing infrastructure :

Industry	No. of units
Rice mills	1,34,000
Wheat flour mills	3,00,000
Dal mills	11,000
Oil mills & refineries	66,700
Fruits & Vegetables	5112
Milk & Milk Products	170 co-op. unions
Meat processing	171
Marine products	372
Beer & Alcoholic bev.	23000
RTE consumer foods	1,00,000
Retail sector	Reliance, Bharti, Subhiksa, Wal-mart, D-mart, Tesco, Metro-AG, Marks & Spencer
Food Parks	More than 100

## ELIGIBILITY

- 12<sup>th</sup> Standard passed in 10 + 2 PCB / PCMB Pattern from Maharashtra State Board of Higher Secondary Education or an Equivalent Examination with Physics, Chemistry, Biology and /or Mathematics, and English.
- 12<sup>th</sup> standard equivalent certified by Indian high commissions of various countries are also eligible for admission.

## INDUSTRY GROWTH FIGURES

Sr.	Particulars	Rs. Crore	Million
1	Fish and fish preparation	3468	791
2	Meat and meat preparation	1306	298
3	Fruit, vegetable and pulses	1741	405
4	Miscellaneous processed foods (Incl. of processed fruits and juices)	770	176
5	Retail Industry		
	• Wal-Mart (6189 Stores worldwide)	2138	488
	• Home Depot (2090 Stores worldwide)	451	103
	• Kroger (4163 Stores worldwide)	377	86

The upcoming genres of supermarket giants like WALMART in India have created opportunities for increased processing of food in India. Thus one cannot deny the bright chances of requirement of food processing professionals in the coming year. Moreover, demand for nutritious & convenient foods have strengthened these chances.

## ADMISSION INTAKE

Degree Programme	B.Tech. (Food Technology)
Intake Capacity	80
Maharashtra (M) quota	19
University (U) quota	45
Management quota	16



## ADMISSION PROCEDURE

All Information about Application form, fees & admission procedure is available at website.

[www.maha-agriadmission.in](http://www.maha-agriadmission.in)

[www.mcaer.org](http://www.mcaer.org)

Candidates seeking admission in management quota should also apply online. Our College code No. 16172.

“India will be world power in Food & Agriculture by 2020.”

Dr. A.P. J. Abdul Kalam  
(Hon'ble Ex. President)

## ADMISSIONS OPEN

Management seats: Contact College

U & M seats: as per the MCAER schedule given on website

[maha-agriadmission.in](http://maha-agriadmission.in) / [www.mcaer.org](http://www.mcaer.org)

## FOR MORE DETAILS CONTACT

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9822602865

Prof. F. L. Pathan: 9850100812



MAEER's

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