

Faculty of Interdisciplinary Sciences & Technology

The faculty promotes education and research in interdisciplinary sciences and currently offers MTech in Food Technology and PhD in Bio-informatics, Chemo-informatics and in Food and Fermentation Technology, besides the areas where the nature of work is interdisciplinary, demanding expertise from different disciplines. B. Tech. in Food Technology would be launched from the academic session 2016-17. The Faculty provides opportunity to researchers and academicians to interact with the faculty and students of all the faculties of the University and carry out research in interdisciplinary areas as well as promote opportunities for higher education in identified areas. Faculty has entered into collaboration with URDIP (CSIR), Pune, and has established a very strong PhD program in Bioinformatics in place. Presently over a dozen students are registered in PhD programme. The Department of Food Technology has received a substantial grant of Rs.75 lakhs in 2010 from Ministry of Food Processing Industries and has strengthened the laboratories and infrastructure of the Department.

The faculty offers programmes in Food Technology, Bioinformatics, Chemoinformatics, and in areas of interdisciplinary sciences and technology.

Department of Food Technology Food technology is a branch of science in which knowledge of food science is applied in manufacturing and preservation of food products. Food technologists study the chemical, physical and microbiological makeup of the food and are involved in its processing, preservation, packaging and storage in safe, wholesome and nutritious form. The demand of professionals and trained personnel in the food industry as well as in research and development in government and industrial setup is immense. Food technologists are employed in food industries, mills, distilleries, packaging industry and hotels. They are employed as professionals in quality assurance, food production, analytical and research laboratories and new product development. Food technology professionals also work as consultants, advisors, auditors in inspection boards or quality assurance departments. Companies like Hindustan Unilever, Britannia, Danone, Heinz, Kellogg, Nestle and many others recruit food technologists periodically as product development manager, food safety experts, quality assurance personnel and as scientists for developing new products or bringing about an improvement in existing products.

The Food Technology program at Jamia Hamdard aims at producing professionally competent, proficient and highly skilled personnel in the field of food technology, with a knowledge of various aspects of food science and technology including the quality of raw material, packaging standards and methodology, health and hygiene parameters, processing techniques, storage and food value and educate them on the methodologies for extracting useful byproducts. The course content includes the functional foods, nutraceuticals, nonalcoholic beverages, medicated water, dietary supplements, novel biodegradable material, transgenic and organic food, good manufacturing and post-harvest practices, fundamentals of chemical engineering, dairy technology, and bioprocess engineering.

B. Tech. Food Technology

Duration: Four years (Eight Semesters)

Seats: 30 (25 General + 5 NRI/ Sponsored); additional seats are available for Foreigners.

Eligibility: A candidate seeking admission to the program must have passed Senior Secondary (12th / Intermediate) examination with Mathematics/Biology from CBSE or any other Board recognized by JH as equivalent thereto, securing at least 50% marks or equivalent CGPA in aggregate.

Selection procedure: Selection will be based on merit in Paper-1 of JEE (Main) 2016/AIPMT 2016, conducted by CBSE. *In case of non-availability of sufficient number of applicants with above mention qualification, University has the right to admit candidates on the basis of merit of qualifying examination or the merit of internal test and/or Interview conducted by Jamia Hamdard which will be announced separately, if situation arises.*

Non JEE / Non AIPMT candidates may also apply. However, JEE / AIPMT candidates will be preferred. Subject to availability of vacant seats, non JEE / non AIPMT applicants may be considered on the basis of merit in qualifying examination with Physics, Chemistry, Maths / Biology and interview. The weightage of interview shall be 15 %.

M. Tech. Food Technology

Duration: Two years (Four Semesters)
Seats: 20 (17 General + 3 NRI/ Sponsored); additional seats are available for Foreign Nationals.
Eligibility: B. Tech. in Food/ Dairy /Agriculture /Chemical/ Biotechnology and Mechanical Engineering or MSc in Food Science/Chemistry/ Biochemistry or allied disciplines or B. Pharm. with at least 55% marks in aggregate; appeared in the Entrance Test /Interview conducted by Jamia Hamdard.

Selection procedure: An Entrance Test /Interview will be conducted to test the knowledge of the candidates in Physics, Chemistry, Biology, Maths, Biochemistry, Biotechnology and Food Science of BSc level.

PhD

PhD in Bioinformatics / Chemoinformatics

Duration: Minimum 2 years
Eligibility: (i) Masters degree with minimum of 55% marks in aggregate in subjects such as Bioinformatics, Biotechnology, Biochemistry, Microbiology, Toxicology, Pharmacology, Information Technology and other allied subjects having relevance to Bioinformatics / chemoinformatics from a recognized University/Institute, (ii) Qualified NET-JRF /NET-LS or an equivalent national level test conducted by government agencies and recognized by the UGC/ Jamia Hamdard or as mentioned under the Procedure for Admission to PhD Program in this Prospectus, (iii) GATE in case of M. Tech. or GPAT in case of M. Pharm. with good ranking, (iv) Appeared in interview conducted by Jamia Hamdard.

Candidates holding other fellowships of agencies like UGC, DST and ICMR etc may also apply. Please see the PhD admission guidelines for detail.

Selection procedure: Admission to PhD program shall be made on the basis of interview of the eligible candidates conducted by Jamia Hamdard.

Foreign students with essential qualification may have to qualify Online test (Aptitude for the subject and English proficiency) before they are accepted for PhD program.

PhD in Food and Fermentation Technology

Duration: Minimum 2 years
Eligibility: (i) Candidates having passed MTech (Food Technology), MTech (Biotechnology) MSc (Food Science), MPharm (Pharmaceutics/ Pharmacognosy & Phytochemistry/ Pharmaceutical Biotechnology), MSc (Biotechnology) or MSc (Biochemistry) with minimum of 55% marks or equivalent grade from a recognized University/Institute, (ii) Qualified NET-JRF /NET-LS or equivalent test conducted by government agencies and recognized by the UGC/Jamia Hamdard, or GATE in case of M. Tech. or GPAT in case of M. Pharm. with good ranking, (iv) Appeared in interview conducted by Jamia Hamdard.

Candidates holding other fellowships of agencies like UGC, DST and ICMR etc may also apply. Please see the PhD admission guidelines for detail.

Selection procedure: Admission to PhD program shall be made on the basis of interview of the eligible candidates conducted by Jamia Hamdard.

Foreign students with essential qualification may have to qualify Online test (Aptitude for the subject and English proficiency) before they are accepted for PhD program.

For admission to various programs in this Faculty,

**Please visit Online Admission Portal at www.jamiahamdard.edu
or www.jamiahamdard.ac.in**

For any further query, please contact: **Dean, Faculty of Interdisciplinary Sciences & Technology**