

Start Date: Available
in the website or call at
+91 9910375202

ONLY 25 SEATS IN ONE BATCH.



POST GRADUATE DIPLOMA - BAKERY SCIENCE & TECHNOLOGY ENTREPRENEURSHIP

ABOUT THE COURSE:

6 months intensive program plus 3 months internship is designed for students who wish to make specialization in Bakery Science and Technology. This is only such comprehensive program for post graduate studies in Bakery Technology and Management available in India.

DURATION:

6 Months plus 3 months internship.

ELIGIBILITY:

Graduate of science, home science, food technology, engineering, Vocational and allied subjects like Hotel Management, Maths, Microbiology, etc.)

www.aibtm.in

PGD-BSTE



COURSE STRUCTURE:

- This course focuses on five specific modules Bread Technology, Biscuit Technology, Cakes and Sweet Goods, Applied Bakery Science, Food Safety and Quality Control and Entrepreneurship..
- Students will learn the fundamentals of bakery science with emphasis on the functional chemistry of bakery ingredients. They will come to understand the bakery processes, products, trouble shooting, product quality, food safety and bakery management.
- Emphasis will be on the bakery technology and research based projects with implementation of latest technologies related to bakery industry.
- This course is coupled with Industrial visits, workshops, seminars mentored by industry professionals
- Opportunity to work with other institutes, companies, research laboratories in collaboration with AIBTM
- Key examinations and viva will be evaluated by technical experts.
- International Collaboration with our partner; Kansas State University, USA, Canadian International Grain Institute, Hyjeon College, South Korea, Tafe Hunter, Australia, City & Guilds, UK.

PLACEMENT:

- AIBTM placement cell will assist in
 - › Free posting of resume in institute website for five years.
 - › Drawing up resume.
 - › Campus Recruitment and outside interviews.
- Major employers will be invited for campus recruitment.
- We are confident of 100% placement for deserving.

CAREER OPPORTUNITY:

Students successfully completing the program will be ready for Executive and Junior management bakery industry career, in large, medium, artisan units, and in related businesses internationally. They will be ready for placement in:

- › Production & Processing (Bread, Biscuits, Cakes and Sweet Goods)
- › Quality Control
- › Research & Development, Product Improvement and Design
- › Food Ingredient Technologist
- › Sales & Marketing
- › Bakery Entrepreneurship

ASSESSMENT METHODS:

Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.

MODULES AND SUBJECTS:

Modules	Subjects	Credits
1	Bakery Science & Technology	4
2	Ingredients & Materials Technology	4
3	Bread & Fermented Goods	4
4	Biscuits, Cakes & Sweet Goods	4
5	Artisan Bakery & Patisseries	2
6	Food Safety & Quality Management	4
7	Bakery Engineering	2
8	Analytical Laboratory	2
9	Entrepreneurship & Management	4

PROGRAM COST:

	India, Nepal & Bhutan Students	International (US\$)
Registration Fee:	2500	35
Admission Fee:	2500	35
Tuition Fee:	90000	1270
Project Fee:	9000	130
Examination Fee:	3000	100
Total	₹ 107000	\$ 1570

HOSTEL FEE STRUCTURE (For the Course Period at AIBTM)

Accommodation:	Indian (INR)	International (US\$)
Non A.C. Rooms (Triple Sharing)	55,000	1400
A.C. Rooms (Triple Sharing)	65,000	1500
Single A.C. Room	1,20,000	2500
A.C. Room (Double sharing)	80,000	1800

NOTE:

- Candidate can apply for single module also. He/ She will get the certificate for the same. If candidate complete all other modules in future, he/she will be awarded PG Diploma certificate at that time.
- Those seeking Hostel Accommodation will be required to pay the Hostel security of Rs. 10,000 along with the Hostel Fee at the time of admission.
- Hostel accommodation will be on first-come-first basis.



