

Diploma in Food & Dairy Technology

(3 years/ 6 Semesters)



**College of Applied Food
and Dairy Technology**

CAFODAT



Affiliated to Purbanchal University & CTEVT

About the Program

Diploma in Food and Dairy Technology program is offered by College of Applied Food and Dairy Technology (CAFODAT) in affiliation with Council for Technical Education and Vocational Training (CTEVT). Food and Dairy Technology is one of the prominent and popular disciplines within the technical education around the world. The program aims to produce middle level technical human resources with sound academic knowledge equipped with perfect technical skills that can be faced in real life situation.

Diploma in Food and Dairy Technology is an academic program that provides students with a comprehensive understanding of the science, technology, and processes involved in the production of food and dairy products. The course covers topics such as food processing, preservation, packaging, and quality control, as well as the principles of dairy technology and the production of dairy products such as milk, cheese, butter, yogurt and milk based sweets etc.

The objective of this program is to equip students with the technical and scientific knowledge necessary to work in the food and dairy industry, and to help them to develop skills in areas such as product development, quality control, and process management. Graduates of this program find employment in industries

such as food processing, dairy manufacturing, quality control, research labs, and food service.

The curriculum of Diploma in Food and Dairy Technology is designed with the purpose of producing middle level technical human resources equipped with knowledge and skills related to the field of food and dairy technology that includes both theoretical and practical components, with students learning through lectures, laboratory work, and hands-on training. The curriculum of the program include topics such as food chemistry, food microbiology, and food regulations & safety, providing students with a well-rounded education in the field.

Upon completion of the program, graduates may find employment in a variety of roles in the food and dairy industry, including food technicians, quality control technicians, production supervisors, and research and development assistant. They may also continue their education and pursue further studies in related fields such as food technology, dairy technology, food science, dairy science and food engineering, in any university in Nepal as well as around the world.





What is Food/ Dairy Technology?

Food technology, also known as food science and technology, is the application of scientific and engineering principles to the processing, preservation, packaging, Labeling, Storage, distribution, quality control and utilization of food and dairy products. It involves the study of food ingredients, food processing techniques, food preservation methods, and food packaging to ensure that food products are safe, nutritious, and of high quality. The field also involves techniques and processes that are used to transform agriculture & animal products into food.

Dairy technology is a subfield of food technology that focuses specifically on the processing of dairy products, such as milk, cheese, yogurt, and butter. It involves the study of milk processing, preservation, packaging, and distribution, quality control as well as the development of new dairy products. Dairy technologists work to improve the quality and safety of dairy products, and to develop new products that meet the changing needs and tastes of consumers.

Overall, food and dairy technology play a critical role in ensuring that the food we consume is safe, nutritious, and of high quality.

Job Scope

The Diploma in Food and Dairy Technology programs prepares students to work as Food/ Dairy Technicians, who works in the food/dairy industry to ensure that food products are safe, nutritious, and of high quality. They perform a range of duties that support the production and processing of food/dairy products and also capable to assist food/dairy scientists with research by testing and examining food/dairy products and study the chemical makeup and properties of food/dairy products.

The job of Food/Dairy Technician is to ensure food/dairy products are compliant with the standard prescribed by Department of Food Technology and Quality Control (DFTQC) and work to develop better methods to package food/dairy products which help discover to ways to process food/dairy products and value added agriculture & animal products that preserve the nutrient levels.

These technicians have opportunities to work with the government agencies, non-government organizations, Food/ Dairy industries, Food/ Dairy Laboratories, and off course self-employed too.

- Get employment in governmental, semi-governmental, non-governmental organization.
- Self-employment by way of establishing Food/Dairy Industries and create employment.
- Pursue higher academic qualification in National as well as International Universities.

Eligibility for Admission

- SEE completed with minimum grade of 1.6.
- Should pass entrance examination as administered by CTEVT.
- The selection of students for admission will be done on merit basis.

Scholarship and Support

CAFODAT provides 100% Scholarships for Four students as per the scholarships by-law of CTEVT in Diploma in Food and Dairy Technology Program.

Following are the additional scholarships/support offered by the college;

- Sala Bahadur Himkala Scholarships
- CAFODAT scholarships for the children of Nepali Army / Nepal Police Staffs.
- CAFODAT provides some waiver on Tuition fee to immediate family members of Female Community Health Volunteers (FCHVs)



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