



B.sc in Food and Nutrition science is an undergraduate course B.sc stands for bachelor of science offered with a duration of four years by NEP. There are numerous career opportunities candidates have post completion of a BSc Food Science and Nutrition. We have listed below the major BSc in Food and Nutrition career options.

Food scientist: A food scientist is a professional responsible for researching, developing and testing ingredients used in the food. A food scientist is someone who possesses an in-depth knowledge that involves creating new technologies to develop new ingredients and taste involving food production, packaging and processing

Food Inspector: A food inspector is a professional responsible for inspecting food processing and manufacturing entities and ensuring that they function in compliance with the state standard food regulations.

Food Technologist: A food technologist is a professional who holds the responsibility to ensure that food products meet specific standards. He or she stays involved in developing the manufacturing process and recipes to create new food and drink products.

Nutritionist: A nutritionist is a health professional who creates, delivers and evaluates various practical and educational food based initiatives. He or she encourages people to adopt healthy lifestyles concerning their food habits.

Dietitian: He or she is responsible for undertaking nutritional assessments of patients with varying medical conditions. A dietician provides advice on diet related disorders or deficiency of specific nutrients in the body such as vitamins, iron, protein or calcium that are affecting the body negatively. He or she encourages them to adopt healthy food habits and develops nutritional care plans.

Sincerely 

Dr. Abha Kumari

HOD Food and Nutrition