



SAARTHI - सारथी

करियर मार्गदर्शन पोर्टल · Career Guidance Portal

"सही मार्गदर्शन, उज्ज्वल भविष्य।"

करियर शीट · CAREER SHEET

खाद्य वैज्ञानिक

Food Scientists/Food Technologists work on food processing, safety, quality and new product development. They use science to make food safe, nutritious, tasty and longer-lasting.



Scan for everything on this career

Salary, exams, colleges, the routes in and the steps after — all on the portal.

career.gsssjethantri.in/#/career/food-scientist

राजकीय उच्च माध्यमिक विद्यालय, जेठन्तरी

Govt. Sr. Sec. School, Jethantri · ब्लॉक समदड़ी · बालोतरा (Block Samdari · Balotra)

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सुशील कुमार शर्मा

प्रधानाचार्य, रा.उ.मा.वि. जेठन्तरी · मास्टर ट्रेनर
Principal, GSSS Jethantri · Master Trainer



श्री चेनाराम चौधरी

प्रधानाचार्य, डाइट बाड़मेर
Principal, DIET Barmer



श्रीमती संघमित्रा

वरिष्ठ व्याख्याता, डाइट बाड़मेर (सहयोग)
Sr. Lecturer, DIET Barmer (Support)



भरत चौधरी

अभिकल्पना व विकास · व्याख्याता (इतिहास)
Designed & developed · Lecturer (History)

विशेष धन्यवाद · SPECIAL THANKS



सुरेन्द्र सिंह राठौड़

व्याख्याता (इतिहास) · रा.उ.मा.वि. कानाना



सुरेश कुमार सैन

व्याख्याता (भूगोल) · रा.उ.मा.वि. रामसीन मूंगड़ा



वनिता कुमारी

व्याख्याता (इतिहास) · रा.उ.मा.वि. रामसीन मूंगड़ा



कमलेश चौधरी

व्याख्याता (राजनीति विज्ञान) · रा.उ.मा.वि. टापरा

करियर मार्गदर्शन कार्यशाला, डाइट बाड़मेर (14-17 जुलाई 2026) में विकसित व लोकार्पित
Developed & unveiled at the Career Guidance Workshop, DIET Barmer (14-17 July 2026)

यह एक स्वतंत्र परियोजना है, जो सरकार की आधिकारिक करियर-मार्गदर्शन सामग्री पर आधारित है। · An independent project based on the Government's official career-guidance content.

1 About this career

Food Scientists/Food Technologists work on food processing, safety, quality and new product development. They use science to make food safe, nutritious, tasty and longer-lasting.

2 At a glance

Stream	Science (PCB/PCM)
Qualification	B.Tech/B.Sc Food Technology
Avg Starting Salary	₹3–4.5 LPA
Key Sector	Food processing & FMCG

3 What you need

INTERESTS

- Interest in food, nutrition and chemistry
- Love for creating and experimenting with new products
- Concern for quality and hygiene

ABILITIES

- Scientific and analytical thinking
- Attention to detail and precision
- Problem-solving ability

KEY SKILLS

- Food chemistry and microbiology
- Quality control and food safety (FSSAI/HACCP)
- Product development and sensory evaluation
- Laboratory analysis techniques
- Processing and packaging knowledge
- Report writing and documentation

4 How to get there

- 1 Complete Class 10+2 Science (Physics, Chemistry, Biology/Maths).
- 2 Pursue B.Tech Food Technology or B.Sc Food Science/Technology (4/3 years).
- 3 Appear for ICAR AIEEA, JEE or state/university entrance exams.
- 4 Gain food industry/lab experience through internships.
- 5 Pursue M.Tech/M.Sc (via GATE/ICAR) for higher studies.
- 6 Start career as QA, R&D or Food Safety Officer.

MAIN EXAMS

- ICAR AIEEA (UG & PG admission)
- GATE (for M.Tech and jobs)
- CFTRI entrance exam (M.Sc)
- JEE Main (some B.Tech programmes)
- Rajasthan JET (agriculture universities)

5 Where to study

GOVERNMENT INSTITUTES

- MPUAT, College of Food Technology (Udaipur) — Udaipur, Rajasthan
- SKRAU, Bikaner — Bikaner, Rajasthan
- University of Rajasthan — Jaipur, Rajasthan
- CSIR-CFTRI, Mysore — Mysore, Karnataka (https://cftri.res.in/academic_programmes)
- NIFTEM, Kundli — Kundli, Haryana (<https://niftem.ac.in/admission>)
- IIFPT/NIFTEM, Thanjavur — Thanjavur, Tamil Nadu
- ICT Mumbai — Mumbai, Maharashtra

PRIVATE INSTITUTES

- Bhagwant University — Ajmer, Rajasthan
- Vivekananda Global University — Jaipur, Rajasthan
- Lovely Professional University — Jalandhar, Punjab

ONLINE

- IGNOU (खाद्य सुरक्षा व पोषण) — Distance learning (India)
- FSSAI FoSTaC प्रशिक्षण — Online (India)

FEES

About ₹20,000–₹1 lakh/year in government institutes; ₹1–2 lakh/year at NIFTEM/ICT; ₹1.5–3 lakh/year in private colleges.

SCHOLARSHIPS

- ICAR National Talent Scholarship (<https://icar.org.in/>)
- Rajasthan CM Higher Education Scholarship (<https://hte.rajasthan.gov.in/>)
- National Scholarship Portal (NSP) (<https://scholarships.gov.in/>)

6 What the work is like

WHERE YOU WORK

Food processing plants, FMCG companies, R&D labs, quality control departments, FSSAI and government food regulatory bodies.

WORK CULTURE

Work spans lab and production floor; team-based, with strict adherence to hygiene and safety standards.

WHO HIRES

- | | |
|----------------|--------------------------|
| • Nestlé India | • Amul (GCMMF) |
| • Britannia | • ITC Foods |
| • Haldiram's | • FSSAI (food regulator) |

DEMAND (2026)

Demand is rising steadily due to India's fast-growing food processing industry, packaged foods and stricter food safety regulations.

7 Career growth

- 1 Quality/R&D Trainee or Food Safety Assistant
- 2 Food Technologist / QA Officer
- 3 Senior R&D / Quality Manager
- 4 Head – Production/R&D or Food Entrepreneur

EARNINGS

Starting	₹3-4.5 लाख/वर्ष
Mid level	₹6-10 लाख/वर्ष
Senior level	₹15-25 लाख/वर्ष+

Salary varies by company, role (QA/R&D) and experience; higher in FMCG and multinational firms.

8 The good parts · The challenges

The good parts

- Steady demand in a growing food industry
- Blend of science and creativity
- Opportunity to start your own food venture

The challenges

- Long and shift hours at production plants
- Relatively modest starting salary
- Strict safety and regulatory pressure

9 Real-life journeys

Dr. Amrita Ray

Food Scientist & Milling Specialist (PhD from CFTRI)

After studying Food Science & Nutrition at the University of Calcutta, Amrita earned a PhD from CSIR-CFTRI Mysore. She developed a novel quinoa processing technique and now works as a milling specialist at a research institute.

The Interview Portal · <https://theinterviewportal.com/2024/05/08/food-scientist-interview-11/>

Dr. Vishweshwaraiah Prakash

Eminent Food Scientist, former Director CFTRI, Padma Shri

Educated at the University of Mysore, Dr. V. Prakash led CSIR-CFTRI for 13 years. He holds 50 patents and over 200 research papers, and received the Padma Shri and the Shanti Swarup Bhatnagar Prize for his contributions to food science.

Wikipedia · https://en.wikipedia.org/wiki/Vishweshwaraiah_Prakash

10 Sources & further reading

1. CFTRI academic programmes — https://cftri.res.in/academic_programmes

2. NIFTEM admissions — <https://niftem.ac.in/admission>
3. FSSAI (Food Safety Authority) — <https://www.fssai.gov.in/>
4. MPUAT Food Technology — <https://www.shiksha.com/university/maharana-pratap-university-of-agriculture-and-technology-udaipur-60596/course-b-tech-in-food-technology-532625>
5. Food Technology career & salary — <https://www.shiksha.com/engineering/food-technology-career-chp>

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