



Bachelor in Science (B.Sc)

Food Science & Nutrition Management

Masters in Science (M.Sc)

Food & Nutrition

Post-graduate Diploma

Dietetics & Applied Nutrition

- Full-time regular course
- Multiple skill-based curriculum
- Semester-based pattern in teaching & learning
- State-of-the-art laboratories
- Placement assistance
- Internship opportunities and networking
- Field trips & excursions

J.D. BIRLA INSTITUTE

Unit of Vidya Mandir Society

AFFILIATED WITH JADAVPUR UNIVERSITY

Recognised by UGC (12B & 2f)

About J.D. BIRLA INSTITUTE



J.D. Birla Institute is a private unaided College affiliated to Jadavpur University, Kolkata since 1963. It is conveniently located in the heart of the city at 11 Lower Rawdon Street, Kolkata-700020 (near Minto Park).

The late Sushila Devi Birla, wife of eminent industrialist late L. N. Birla, established a college for girls in her mother-in-law's name in June 1962. The College was named Smt. Jawahari Devi Birla Institute of Home Science and it filled a much felt gap in the scientific education of young women from Calcutta's conservative families.

Over five decades, the Institute has grown with the needs and demands of the changing times. A Department of Commerce was added in 1997, and in tune with the shifting zeitgeist; another campus was started in 2002 to house the co-educational Department of Management. At this time, the name of the institution was simplified to J. D. Birla Institute. In the year 2009, four new professionally oriented B.Sc courses were introduced apart from two new M.Sc courses. M.Com was introduced in 2013. Currently, the college has about 1700 students.



Sponsoring TRUST

As a private unaided educational institute, the Vidya Mandir Society an educational trust managed by the S.K. Birla Group sponsors the college.



Mr. S. K. Birla
Chairman,
Vidya Mandir Society



Mrs. Sumangala Birla
President,
Governing Body, JDBI



Brig. V. N. Chaturvedi, Retd.
Secretary General,
Vidya Mandir Society



Our LOGO

The Institute's logo represents a well-known shloka from the Brihadarnyaka Upanishad (Brihadarnyaka Upanishad – I.iii.28).

“Asato ma sadgamaya
tamaso ma jyotirgamaya
mrtiyorma amrtam gamaya”

Lead us from all that is untrue and unreal to what is real and true.
Lead us from darkness to light, ignorance to knowledge.
Lead us from death to immortality.

Our Vision

To establish ourselves as a leading college providing education of a higher standard with integrity, consistency and due diligence.



Our Mission

To prepare the future generation for academic excellence and practical skill-set needed to face global challenges and lead the country into the world of the future.

J.D. Birla Institute is an Institute of educational distinction that combines excellence with innovation. The Institute with all its departments is affiliated to the highly acclaimed Jadavpur University, a world renowned Center of Excellence.

At JDBI we offer students with wide range of courses that gives students a solid academic foundation and at the same time enables them to realize their individual dreams in field of applied Sciences or Commerce or Business Administration.

Our commitment towards excellence in the field of education is easily achieved through our impressive infrastructure, student-focus initiatives and facilities that edge on overall and holistic growth of our pupils. Conducive teaching and learning environment is provided through a well secured, neat and clean campus, air-conditioned lecture rooms equipped with LCD projectors, state-of-the-art laboratories and required support systems. Earnest endeavor by well qualified and dedicated teaching faculty at the Institute prepares students to face the challenging global environment. Teaching is based on lectures, seminars and project work that provides practical hands-on experiences and prepares students to face the challenges of a rapidly-changing world. The library of the Institute is automated and has an impressive collection of learning resources including books, journals and reference materials for all the graduate and post-graduate courses. Every year several curricular and co-curricular events are organized to aptly broaden the learning experience of our students. Leadership skills in students are sharpened through various clubs that they lead.

All the undergraduate courses except BBA are honours programmes and are divided into six semesters. Choice for subjects is offered in the final year through the CBCS approach as mandated by the UGC. Balance between theoretical and real life situations is achieved through our integrated approach in teaching and learning that includes live case studies, experiential activities, classroom discussions, term paper and seminars. Students are also provided with industry exposure through various projects, industrial visit and interaction with members from the industry.

I am convinced that our students find the courses that they undertake at the institute intellectually stimulating and as a stepping stone to the career of their choice. Many of our alumni are already well placed in several fields

It gives me great pleasure to welcome you to the myriad opportunities offered by J. D. Birla Institute.



Professor Deepali Singhee, Ph.D

Principal, J.D. Birla Institute
(Departments of Science, Commerce & Management)

AWARDS & RECOGNITION



(2020)



Emerging College
of this Century
(Commerce)

India Today
(2019)



Most Promising
College

Gurukul Awards
(Lions Club of Kolkata)
(2019)



India's Outstanding &
Innovative High Quality
Educational Institute

RULA
(World Research Council)
(2019)



Computer Lab



Cafeteria



Recreational Zone



Playground



Infirmary



Counselling



Diet Clinic

JDBI Advantage

- Courses ranked high on all India basis
- Semester wise curriculum with choice based credits
- Modern WiFi campus
- State of the art laboratories
- Qualified and fulltime faculty
- Special lectures by top ranking experts
- Host of co and extracurricular activities
- Opportunities for internship & networking
- Placement assistance
- Merit base scholarships & freeships
- Short term certificate course under MOU with IIT-Mumbai, National Stock Exchange, ICFAI and Academy of Pastry Arts



State-of-art LRC with an enviable collection of books, journals, periodicals magazines and newspapers covering all parameters in the field of applied sciences, commerce and management and books of general interest. The LRC has a good collection of audio-video resources too.

The LRC is fully automated through KOHA with OPAC facility. There are 8 computer terminals to enable students to search for the resources available at the internet-annexed room where they can also freely browse on the internet and prepare presentations. A separate Research Journal section provides an appropriate environment for literature survey and research review.

Well-trained and helpful library staff helps in efficient working of the LRC.

Photocopying facility is available to students and staff at the library.

The LRC is open to all students from 8:30 am to 5:00 pm Monday - Friday and 8:30 am to 1:00 pm on Saturdays.

LEARNING RESOURCE CENTRE (LRC)



Ms. Mayuri Das Biswas
Head Librarian



Ms. Tanima Majumdar
Library Assistant

LIBRARY RESOURCES

Seating Capacity	: 90
No of Books	: 18,085
Number of Journals, Periodicals & Magazines	: 66
No of Audio-visual Resources	: 994
Newspapers	: 07
E-resources at LRC (Books)	: 97,000 (through INFLIBNET)
E-resources at LRC (Journals)	: 6,120 (through INFLIBNET)
E-resources at LRC (Abstracts)	: 250,000 (through INFLIBNET)
E-resources at LRC (Interviews)	: 360 (through INFLIBNET)
E-resources at LRC (Case Studies)	: 1000 (through INFLIBNET)
Database	: J Gate & Indiatat
RIFD	: All resources are tagged

B.Sc (Hons.)

Overview

B.Sc course in FSNM is based on applied sciences and is geared to meet the emerging needs and challenges of contemporary society as they respond well to the evolving global standards. The present curricula and syllabi have been revised and updated in accordance with UGC (University Grant Commission) guidelines. Six week internship training in the final year of study is the USP of these courses. The course offers each student with ample opportunities to assess their abilities, aptitudes and interest and introduces them to a world of jobs and careers.



Course Highlights

The course shall include

- **Human Health:** Nutrition science supported with human physiology & biochemistry and Public health nutrition with focus on nutrition education programs
- **Food Science:** Food functions, nutrient metabolism, food behavior, food quality & auditing systems and food product development.
- **Dietetics:** Food requirements through the life span; functional foods & supplements; dietary guidelines for ailments; creative diet and menu planning; lifestyle & eating modifications with nutritional counselling.
- **Food Processing:** Methods & regulations in food processing and research based food product development
- **Culinary Skills:** Bakery and confectionery; institutional and innovative food presentation & sensory skills
- **Food Service Management:** Hospital & industrial catering techniques.
- **Food Testing & Analysis:** The course shall be supplemented by practical and on-job training through Diet Camps, Field Visits and Health & Wellness Workshops.

The final degree will be awarded by Jadavpur University

Career Options

- 👉 Clinical Dietician
- 👉 Sports Nutritionist
- 👉 Weight Management Professional
- 👉 Dietary Manager
- 👉 Nutrition Educator
- 👉 Research & Development Scientist

- 👉 Professional Chefs
- 👉 Public Health Nutritionist
- 👉 Public Health Worker
- 👉 Food Industry Professional
- 👉 Food Quality Officer &/ Food Auditor
- 👉 International Aid Worker
- 👉 Food Writer / Blogger

Student will be evaluated on each subject / paper (theory/practical) under both:

- a) Continuous Internal Evaluation (CIE): 40% weightage
CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- b) End-semester Examination (ESE): 60% weightage
Four ESE will be held, one at the end of each semester.

Course Duration:

15-17 weeks per semester with 20-26 classes of 1 hr duration per week.

Course Timings:

9:30 am to 4:00 pm, six days a week (1st and 3rd Saturdays are off days)

Class Size:

40-45 students



Dr. Adrija Sarkar
Head of the Department

Course Curriculum (B.Sc)

Subject Code	Course Nomenclature	Subject	Marks	Credits
Semester-I				
FSNM 101	CC-1	Introduction to Food & Nutrition	100	6
FSNM 102	CC-2	Human Nutrition	100	6
FSNM 103	GE-1	Basic Physiology	100	6
FSNM 104	AECC-I	Communication Skills & Personality Development	100	2
TOTAL			400	20
Semester-II				
FSNM 201	CC	Maternal & Child Health	100	6
FSNM 202	CC	Public Health & Nutrition-I	100	6
FSNM 203	GE	Human Physiology	100	6
FSNM 204	AECC	Environmental Studies	100	2
TOTAL			400	20
Semester-III				
FSNM 301	CC	Food Chemistry	100	6
FSNM 302	CC	Dietetics-I	100	6
FSNM 303	CC	Food Quality Analysis	100	6
FSNM 304	GE	Food Microbiology	100	6
FSNM 305	SEC	Term Paper & Seminar	100	2
TOTAL			500	26
Semester-IV				
FSNM 401	CC	Food Preservation	100	6
FSNM 402	CC	Food Science-I	100	6
FSNM 403	CC	Public Health & Nutrition-II	100	6
FSNM 404	GE	Nutritional Biochemistry	100	6
FSNM 405	SEC	Computer Fundamentals	100	2
TOTAL			500	26
Semester-V				
FSNM 501	CC	Dietetics-II	100	6
FSNM 502	CC	Food Science-II	100	6
FSNM 503	DSE	Any one from Group-A	100	6
FSNM 504	DSE	Any one from Group-A	100	6
	DSE (A):1	Food Processing Operation & Food Packaging		
	DSE (A):2	Nutraceutical & Functional Foods		
	DSE (A):3	Diet & Patient Counseling		
	DSE (A):4	Entrepreneurship Management		
TOTAL			400	24
Semester-VI				
FSNM 601	CC	Dietetics-III	100	6
FSNM 602	CC	Food Service Management	100	6
FSNM 603	DSE	Any one from Group-B	100	6
FSNM 604	DSE	Any one from Group-B	100	6
	DSE (B):1	Fundamentals of Bakery & Confectionary		
	DSE (B):2	Food Safety & Food Standard		
	DSE (B):3	Advanced Therapeutic Nutrition		
	DSE (B):4			
TOTAL			400	24
GRAND TOTAL			2600	140

As a part of the course, an audit paper on Internship Training, covering 6 weeks (250 hrs), will be mandatory and students will have to complete it within the 6th semester to qualify for the final end-semester examination.

TOTAL			400	24
GRAND TOTAL			2600	140

- CC: Core • DSE: Discipline Specific Elective • GE: Generic Elective • AECC: Ability Enhancement Compulsory Course
- SEC: Skill-Enhancement Elective Course



Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- The candidate must have passed, with at least 50% marks in the aggregate, the 10+2 examination from any recognized Board / Council recognized by Jadavpur University with four recognized subjects of which at least one must be English.
- Candidate may have to undertake mandatory bridge course/s.
- Foreign students may be admitted as per Jadavpur University norms.

Selection Process

Eligible candidates will be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained in the Class-XII examination)	100
	Subjects like EVS, Fashion Studies, Multimedia, Music, Dance, Art, Physical Education and others vernacular subjects will not be considered	
	Marks will be awarded proportionally to the percentage of marks obtained	
2.	Science subjects in Class-XII with pass marks	15
3.	Mathematics in Class-XII with pass marks	15
4.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	20
TOTAL		150

Admission Procedure

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.



Fee

Fee Break-up

1.	Admission Fee	30,000	Only at the time of admission
2.	Tuition Fee	6,833	per month
3.	Laboratory Fee	3,700	per month
4.	Examination Fee	3,000	per semester
5.	Social Charges	3,000	per semester
6.	Library Fee	1,250	per month
7.	JU Registration	50	only at the time of admission
8.	College Identity & Library Card	200	only at the time of admission
9.	Educational Excursion	25,000	Along with the 4 th semester fee
10.	Alumni Membership Fee	5,000	Along with the 6 th semester fee

Fee payable at the time of admission Rs. 1,06,950 (includes admission fee, but not fee for bridge courses)

for fee payment details, refer to the last page

M.Sc

Overview

The programme is designed to strengthen and enhance a student's understanding and knowledge on diverse subjects. It shall be conducted via a blended learning approach that will include classical classroom teaching, self study, experiential learning, seminars, presentations, field visits etc. As part of their training, every student will have to work on a research project in the second year and submit a dissertation. It is compulsory for the students to complete two months internship to complement the programme that will allow them to make more informed choices when planning a career.

Course Highlights

The course includes subjects like Food Science & Technology, Clinical Nutrition, Dietetics, Food Quality Analysis, Food Service Management, Public Health & Nutrition, Research Methodology and Thesis Writing





The final degree will be awarded by Jadavpur University

Student will be evaluated on each subject / paper (theory/practical) under both:

- Continuous Internal Evaluation (CIE): 40% weightage
CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- End-semester Examination (ESE): 60% weightage
Four ESE will be held, one at the end of each semester.

Career Options

-  **Entrepreneur,**
-  **Food Quality Analyst,**
-  **Dietitians & Diet Counselor,**
-  **Project Officer in NGOs**
-  **Academician**

Course Duration:

15-17 weeks per semester with
20-26 classes of 1 hr duration per week.

Course Timings:

9:30 am to 4:00 pm, six days a week.
(1st and 3rd Saturdays are off days)

Class Size:

10-12 students

Course Curriculum (M.Sc)

Subject Code	Course Nomenclature	Subject	Marks	Credits
Semester-I				
1.	MFNI01	Statistics-I	Theory	50
2.	MFNI02	Functional Foods	Theory	50
3.	MFNI03	Food Toxicology	Theory	50
4.	MFNI04	Nutritional Biochemistry	Theory	100
5.	MFNP105	Nutritional Biochemistry	Practical	100
6.	MFNP106	Computer Application and Information Communication Technology	Practical	50
			TOTAL	400
Semester-II				
1.	MFN201	Statistics-II	Theory	50
2.	MFN202	Research Methodology	Theory	50
3.	MFN203	Clinical Nutrition	Practical	100
4.	MFNP204	Clinical Nutrition	Practical	100
5.	MFNP205	Advanced Food Microbiology	Practical	50
6.	MFN206S	Term Assignments	Sessional	50
			TOTAL	400
Semester-III				
1.	MFN301	Nutrition for Geriatrics	Theory	50
2.	MFN302	Food Technology	Theory	100
3.	MFNP303	Quantity Food Production	Practical	100
4.	MFNP304	Public Health Nutrition	Practical	50
5.	MFN305S	Field Visit & Seminar	Sessional	50
6.	MFN306S	Minor Project	Sessional	50
			TOTAL	400
Semester-IV				
1.	MFN401	Advanced Food Quality & Analysis (Th)	Theory	50
2.	MFNP402	Advanced Food Quality & Analysis (Pr)	Practical	100
3.	MFN403S	Dissertation	Sessional	150
4.	MFN404S	Internship Training	Sessional	100
			TOTAL	400
GRAND TOTAL				1600



Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- A student seeking admission to the M.Sc in Food & Nutrition course must have passed the B.Sc (Hons.) in a) Home Science with specialization in Food & Nutrition, b) Food & Nutrition, c) Food Science & Nutrition Management, d) Food Science & Processing, e) Clinical Nutrition & Dietetics either from Jadavpur University or any other University recognized by Jadavpur University and must have at least 55% at the Bachelor's level.
- A candidate who has appeared in the examination at the under-graduate (degree) level may also apply in anticipation of the results; the admission would be provisional and subject to subsequent satisfaction of the admission criteria.
- Foreign students may be admitted as per Jadavpur University norms.



Selection Process

Eligible candidates will be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained at the under-graduate level)	90
2.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	10
TOTAL		100

Admission Procedure

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.
- Students graduating from Universities other than Jadavpur University will have to submit their migration certificate within one month of being admitted; till then the admission will be considered provisional.

Fee

Fee Break-up

1.	Admission Fee	15,000	Only at the time of admission
2.	Tuition Fee	2,500	per month
3.	Laboratory Fee	1,700	per month
4.	Examination Fee	3,000	per semester
5.	Social Charges	1,800	per semester
6.	Library Fee	750	per month
7.	College Identity & Library Card	200	only at the time of admission
8.	Alumni Membership Fee	5,000	Along with the 4 th semester fee (will not be applicable, if student is already a member of the Association)

Fee payable at the time of admission Rs. 49,700 (includes admission fee, but not fee for bridge courses)

for fee payment details, refer to the last page

PG Diploma

Overview

The post-graduate Diploma in Dietetics & Applied Nutrition is designed to impart advanced knowledge and skills that is life oriented, career and community oriented. It has special relevance to the industry and hospital application with the help of field visits, survey, case studies and an 8-week mandatory hospital internship programme. The programme designed aims to develop capabilities and knowledge of the students in the field of healthcare and community service.

Course Highlights









The course is designed to equip students with the skills and knowledge to provide quality professional services in integrated nutrition and health science. Subjects include human nutrition, sports & exercise nutrition, food commodities & food science, medical nutrition therapy, community nutrition & hospital management along with versatile research centered projects.

Degree awarded
by
Jadavpur University

Student will be evaluated on each subject / paper (theory/practical) under both:

- a) Continuous Internal Evaluation (CIE): 40% weightage
CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- b) End-semester Examination (ESE): 60% weightage
Four ESE will be held, one at the end of each semester.

Career Options

-  Clinical Dietician
-  Nutrition Educator/Counsellor
-  Community Nutritionist
-  Corporate Wellness Consultant
-  Sports Nutritionist
-  Exercise Nutritionist
-  Fitness Expert
-  Private Health & Wellness Coach
-  Food Product Designer
-  Food Labelling Specialist
-  Food Journalism/Columnist/
-  Writer/ Blogger



Ms. Ishita Biswas
Head of the Course

Course Duration:

15-17 weeks per semester with
20-26 classes of 1 hr duration per week.

Course Timings:

9:30 am to 4:00 pm, six days a week.
(1st and 3rd Saturdays are off days)

Class Size:

20-25 students

Course Curriculum (PGDDAN)

Sl. No.	Paper Code	Subject	Paper	Marks
Semester-I				
1.	PGDDAN/101	Human Physiology & Nutritional Biochemistry	Theory	50
2.	PGDDAN/102	Food Commodities & Food Science	Theory	50
3.	PGDDAN/103	Medical Nutrition Therapy-I	Theory	100
4.	PGDDAN/104P	Human Nutrition-I	Practical	100
5.	PGDDAN/105S	Project/ Term Paper	Sessional	50
6.	PGDDAN/106S	Seminar & Field Training	Sessional	50
TOTAL				400
Semester-II				
1.	PGDDAN/201	Sports & Exercise Nutrition	Theory	50
2.	PGDDAN/202	Medical Nutrition Therapy-II	Theory	50
3.	PGDDAN/203	Community Nutrition & Hospital Management	Theory	100
4.	PGDDAN/204P	Human Nutrition-II	Practical	50
5.	PGDDAN/205S	Project/ Term Paper	Sessional	50
6.	PGDDAN/206S	Internship Training	Sessional	100
TOTAL				400
GRAND TOTAL				800



Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- A student seeking admission to PGDDAN of the Institute must have passed one of the following- B.Sc (Hons.) in a) Home Science, b) Home Science with specialization in Food & Nutrition, c) Food & Nutrition, d) Food Science & Nutrition Management, e) Food Science & Processing, f) Clinical Nutrition & Dietetics, g) Physiology, h) Bio-chemistry either from Jadavpur University or any other University recognized by Jadavpur University and must have at least 55% at the Bachelor's level.
- Candidate may have to undertake mandatory bridge course/s.
- A candidate who has appeared in the examination at the under-graduate (degree) level may also apply in anticipation of the results; the admission would be provisional and subject to subsequent satisfaction of the admission criteria.
- Foreign students may be admitted as per Jadavpur University norms.

Selection Process

Candidates eligible for the PGDDAN courses would be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained at the under-graduate level)	90
2.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	10
TOTAL		100



Admission PGDDAN

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.
- Students graduating from Universities other than Jadavpur University will have to submit their migration certificate within one month of being admitted; till then the admission will be considered provisional.

Fee

Semester-1: Rs. 36,800*

Semester-2: Rs. 21,600*

* includes admission fee, but not fee for bridge courses

A hike in fee as decided by the college management will be applicable every

Fee Break-up

1.	Admission Fee	15,000	Only at the time of admission
2.	Tuition Fee	1,250	per month
3.	Laboratory Fee	1,000	per month
4.	Examination Fee	3,000	per semester
5.	Social Charges	1,500	per semester
6.	Library Fee	600	per month
7.	College Identity & Library Card	200	only at the time of admission
8.	Alumni Membership Fee	5,000	Along with the 2 nd semester fee (will not be applicable, if student is already a member of the Association)

for fee payment details, refer to the last page

INDUSTRY CONNECT

Some eminent people who have visited our campus

1. **Mr. D.P. Guha**, Joint Director, Food Safety & Standard Authority of India, Kolkata
2. **Dr. Suparna Ghosh Jerath**, Additional Professor, Public Health Foundation in India, New Delhi
3. **Dr. T.C. Chaudhuri**, Technical Expert, Quality Council of India and Ex-Director (Research), Tea Board of India
4. **Dr. Sutapa Bhowmik**, CEO, Qualisure Laboratory
5. **Mr. Amit Vaishnav**, Managing Director, Mega Foods Products Madras Ltd.
6. **Mr. Kunal Pabrai**, Founder, Pabrai's Fresh & Naturelle
7. **Dr. Sibaprasad Sengupta**, Agricultural Marketing Officer, Training & Canning (State Owned Oil Grading Laboratory, Kolkata)
8. **Mr. Bidhan Das**, Deputy Director & Branch Head, Indian Institute of Packaging
9. **Dr. Amol D. Raut**, CEO & Chief R&D Consultant, Gene Support, Pune
10. **Dr. Ramana Balasubramaniam**, Director, Medica Super Specialty Hospital
11. **Dr. Rahul Jain**, General Medicine & Diabetes Specialist, Belle Vue Clinic
12. **Ms. Gurdeep Kaur**, Senior Dietician, All India Institute of Medical Sciences (AIIMS), New Delhi
13. **Dr. Shikha Sharma**, Founder & MD, Dr. Shika's NutriHealth
14. **Ms. Eileen Canday**, Chief Dietitian, Sir H N Reliance Foundation Hospital, Mumbai
15. **Ms. Bhakti Samant**, Chief Dietitian, Kokilaben Dhirubhai Ambani Hospital & Medical Research Institute, Mumbai
16. **Ms. J. Mira**, Chief Dietician, Rabindranath Tagore International Institute of Cardiac Sciences
17. **Ms. Babita Hazarika**, Head & Chief Dietitian, Department of Dietetics, Apollo Gleneagles Hospital, Kolkata
18. **Ms. Sudeshna Maitra Nag**, Chief Dietician, Peerless Hospitals
19. **Ms. Reshma Ray**, Senior Clinical Nutritionist, Tata Medical Center.
20. **Mrs. Arpita Ghosh Deb**, Senior Dietician, Belle Vue Clinic
21. **Ms. Sanghamitra Chakravarti**, Head (Nutrition & Dietetics), Medica Superspecialty Hospital
22. **Ms. Piyali Biswas**, Senior Dietician, Medica Superspecialty Hospital.
23. **Ms. Nikita Bardia**, Nutritionist, FitNest Diet Studio
24. **Mr. Kaizzad Capadia**, Celebrity Fitness Trainer and Co-Founder & Director, K11 Academy of Fitness Sciences
25. **Chef Indrajit Mukherjee**, Senior Pastry Chef & Ex Sous Chef, Hotel Hindustan International
26. **Ms. Urvika Kanoi**, Owner & Head Chef, Food Studio & Bodega, Ex Sous Chef of Hyatt Regency

INTERNSHIP

6 week internship training in the final year is one of the most significant aspects of every course. Students undergo training at various organizations within and outside the city of Kolkata to gain practical experience and apply their classroom learning to real life situation.

Some organizations where our students undergo Internship



PLACEMENT

The Placement cell headed by a full-time Placement officer provides assistance to students for placement opportunities and counseling. Such is the repute of student's excellence that various companies approach the Institute from time to time for employment and students are also recruited while interning at several organizations.

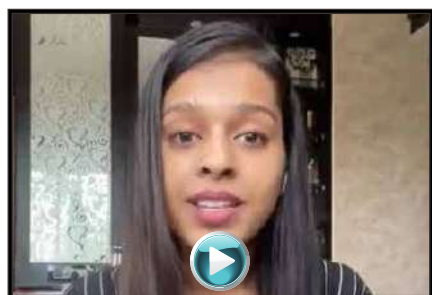
Our Recruiters:



ACADEMIC CONNECT

1. **Prof. Debprasad Chattopadhyay**, Director, ICMR- NITM, Belagavi.
2. **Dr. Runu Chakraborty**, Professor, Department of Food Technology & Bio-chemical Engineering, Jadavpur University, Kolkata.
3. **Dr. Chandrasekhar Taklikar**, Associate Professor, Dept. of Health Promotion & Education, All India Institute of Hygiene & Public Health, Kolkata.
4. **Dr. R. P. Lalitha Reddy**, Associate Professor, Department of Home Science (Food & Nutrition), Smt VHD Central Institute of Home Science College, Bangalore.
5. **Dr. A Thirumani Devi**, Professor and Head of Department of Food Science & Nutrition, Avinashilingam University, Coimbatore.
6. **Dr. Supratim Ghosh**, Scientist, Chittaranjan National Cancer Institute, Kolkata.
7. **Dr. Pratip Chakraborty**, Scientist, Institute of Reproductive Medicine, Salt Lake, Kolkata

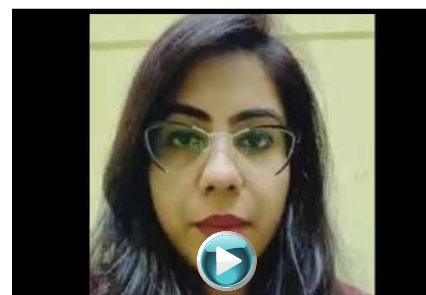
Testimonials from Alumni



Kirti Bhoutika, Winner of Master Chef India, Season 5, Owner Sugarplum Cakery, Kolkata (Batch: 2013-2016)



Ayesha Rahman, Clinical Business Executive, Nestle India Ltd., Kolkata (Batch: 2011-2016)



Twinkle Bellani, Chief Nutritionist and Regulatory Affairs, Hlthistyl, Bangalore Batch: 2012-2015)



Neha Kanodia, Wellness Coach, Twins digital Company (Twin Health), Chennai (Batch: 2011-2016)



Anvi Gandhi, Founder, The Nutri Lab, Kolkata (2013-2016)

LECTURES from Experts



Anthropometric Techniques for Nutrition Assessment



The Current Challenges of Nutritionists



Psychological & Diet Counselling



Nutrient Drug Interaction in Clinical Practice



First Aid, Resuscitation and CPR



Food & Beverage Controls:
The Key to Profitability in Culinary Business



Careers in Food Industry



Self Image-Key to Building Career in Hotel Industry

WORKSHOPS



Workshop on Baking Delight



Workshop on Knife Skills



Workshop on Napkin Folding

Testimonials from Guests



Dr. Rahul Jain, General Medicine & Diabetes Specialist,
Belle Vue Clinic



Prof. Debiparash Chattopadhyay, Director,
ICMR-NITM, Belgavi



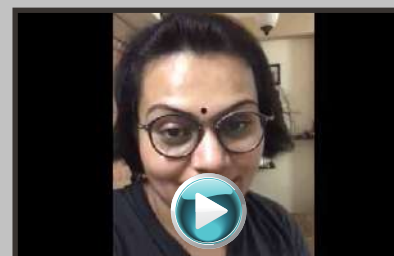
Dr. Shikha Sharma, Founder & MD,
Dr. Shika's NutriHealth



Ms. Hena Nafis, Founder, Nutrience



Dr. Eleena Candy, Chief Dietitian, Sir H N Reliance
Foundation Hospital, Mumbai



Ms. Aliwia Biswas, Manager (Social Sector, Government
Reforms & Infrastructure Development), PwC,

EDUCATIONAL EXCURSION

Educational Excursions in each field of study are organized. All final year students have to mandatory undertake this and as a follow-up, students have to prepare reports and / or presentations on the information gathered during such outings.



Anamrita



Columbia Asia Hospital, Pune



Sula Vineyards



Mapro



Gold Cheese Factory



Katraj Dairy, Pune

CANTEEN SALES

Final year students are encouraged to put-up weekly Canteen Sales as a part of their practical paper, Food Service Management where they prepare a range of foodstuff on a theme and contribute their profit for social causes.



Bollywood



Galactic Surveyors



Illusion



Bollywood



Say Cheeze

FIELD VISITS

Field visits to hospitals, factories, industries & NGOs are conducted to provide practical exposure and enable students to relate classroom teaching with real life situations



Annamrita



Columbia Asia



Ankur Kala



Kalyan Kendra - Helpage India



Parle



Belle Vue Clinic



Raja Biscuits

Glimpses of Additional Exposures at JDBI (Cultural & Sports)



Convocation



Annual Day



Independence Day Celebration



Basant Panchami Celebration



Annual Sports



Indoor Sports



Fresher's Welcome



Farewell Party



Annual Picnic



Verve (an Inter-college fest)



Social Activity (through NSS)



Social Activity (through NSS)

Faculty Team

J.D. Birla Institute has professionally qualified, experienced and dedicated faculty drawn from various educational fields, who contribute to the Institute's academic excellence.

Students get ample opportunities to interact with faculty members who engage with them intellectually, both within and outside the classroom. Our pedagogy encourages constant interface between students and faculty via seminars, discussion, term-papers, one-on-one mentoring, field trips, industry visits, excursions and other co-curricular and extra-curricular activities.

Student's opinion on faculty is valuable to the Institute's quest for all-round excellence and a formal Students' Feedback process is a part of the faculty appraisal audit conducted at the end of each semester by an external agency to ensure objective results.



Ms. Jincy Abraham

M.Sc. (Food Processing & Food Chemistry)
& UGC-NET



Dr. Adrija Sarkar

Ph.D (Biochemistry), M.Sc (Biochemistry)
and CSIR-UGC-NET



Ms. Sudeshna Pramanik

M.Sc. (Food & Nutrition),
PG Diploma in Applied Nutrition & UGC-NET



Ms. Sweata Rani Rai

M.Sc. (Food & Nutrition)
& UGC-NET



Dr. Manika Das

Ph.D (Physiology), M.Sc (Physiology),
GATE & UGC-NET



Dr. Anindita Deb Pal

Ph.D (Bio-Technology), M.Sc (Bio-Medical Science),
GATE, UGC-JRF & SRF



Ms. Divya Mehta

M.Sc (Food & Nutrition)
& UGC-NET



Ms. Uttiya Jana

M.Sc (Food & Nutrition)
& UGC-NET, JRF & SRF



Ms. Ishita Biswas

M.Sc (Food Science & Nutrition), Internal Food Auditor,
Certified Coffee Roaster & Brewer & UGC-NET



Ms. Mahua Pal

MCA, B.Ed, Certificate in CIC
and PGDCA & UGC-NET



Dr. Rishiparna Guha

Ph.D (Environmental Science),
M.Sc (Environmental Science)



Dr. Madhumita Saha

Ph.D, M.Phil, & MA (English)



Mr. Uddalak Mitra

Diploma in Hotel Management.
Catering Technology & Applied Nutrition

College Infrastructure

JDBI has an impressive campus with all support facilities that cater to the academic and physical requirements of its students including:

- Spacious, sound-proofed and air-conditioned classrooms equipped with LCD projectors.
- State-of-the-art computer laboratories and CAD studio with LAN connectivity and 24 hour internet access.
- WiFi campus
- 250-seater auditorium for college seminars and special lectures.
- A common students' recreational area for recreation and relaxation.
- A playground (badminton) and indoor games facility (carom & chess).
- Canteen providing affordable and hygienic vegetarian food.
- In-house health center for first aid equipped with necessary medicare equipments and manned by a full-time trained nurse.
- Complete fire-equipment and electronic fire alarm system.
- Security controlled gates and CCTV surveillance to ensure the safety of students and staff.



Bio-chemistry Lab



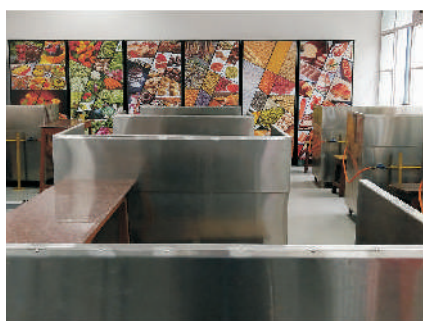
Instrumentation & Testing Lab



Physiology Lab



Food & Nutrition Lab-I



Food & Nutrition Lab-III



Diet Clinic



Computer Lab

Bank details for online application and payments

- Beneficiary Name : **J.D. BIRLA INSTITUTE**
 - Beneficiary Account Number : **001794600001443**
 - Beneficiary Account Type : **Savings Bank**
 - Beneficiary Address : **11, Lower Rawdon Street,
Kolkata-700 020**
 - Beneficiary Bank Name & Branch : **YES Bank Ltd.,
Russel Street Branch**
 - Bank Address : **Kanak Towers, Ground Floor,
7A Russel Street,
Kolkata-700 071, West- Bengal**
 - Beneficiary Bank IFSC Code : **YESB0000017**
 - Beneficiary Bank MICR Code : **700532002**
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PERSONAL LAPTOPS

It is mandatory for students to have laptops of the following configuration:

- Intel Core I3 3rd Gen or higher
- 2 or 4 GB RAM
- 500 GB or higher HDD
- 14 or 15" Screen Monitor
- Wifi Support and card reader
- Original Windows 7 or Windows 8 Software

COLLEGE HOURS

9:30 am to 4:30 pm

OFFICE HOURS

9:00 am to 4:00 pm

LIBRARY HOURS

8:30 am to 5:30 pm

J.D. BIRLA INSTITUTE

Unit of Vidya Mandir Society

(Affiliated with Jadavpur University)

Recognised by UGC (12B & 2f)

Department of Food Science & Nutrition Management

Main Campus & Office : I I Lower Rawdon Street, Kolkata- 700020

Phone: 24755070, 24767340, Telefax No.: 24543243

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