

UMT | SFAS

School of Food
and Agricultural Sciences



**HARVEST SUCCESS
LIKE NEVER BEFORE**

Admissions | 2026

Introduction

“Advancing Excellence in Food, Agriculture, and Nutrition through Innovation, Research, and Global Recognition”

The School of Food and Agricultural Sciences (SFAS) is a leading academic and research institution committed to excellence in Food Science, Nutrition, Dietetics, and allied disciplines. The School offers internationally recognized degree programs, state-of-the-art laboratories, highly qualified faculty, and strong industry collaborations to prepare graduates for successful professional careers and global opportunities.

VISION

SFAS endeavors to be a premier center of excellence, offering innovative and high-quality education and professional programs aimed at achieving academic and research excellence in the fields of Food Science, Nutrition, and allied disciplines.

MISSION

The enduring mission of the school is to excel in food and nutritional management through creative and innovative teaching, research, intellectual leadership, and outreach in order to uplift the social, economic, political, cultural, and environmental development of the food and nutrition sector of Pakistan.

DEAN'S MESSAGE

“As the world faces growing challenges in food security, sustainable agriculture, nutrition, climate change, and public health, the need for innovative and socially responsible professionals has never been greater. At the School of Food and Agricultural Sciences (SFAS), we are committed to preparing future leaders, researchers, and practitioners who can address these challenges and contribute to a healthier and sustainable world. SFAS advances knowledge and innovation in agriculture, food sciences, human nutrition, and dietetics through excellence in education, research, industry engagement, and professional development. Our programs combine scientific knowledge with practical experience, equipping graduates with the skills and competencies required to excel in a rapidly evolving global environment. Research and innovation remain at the heart of our mission. Through advanced laboratories, industry collaborations, and multidisciplinary research, our faculty and students contribute to advancements in food quality and safety, sustainable agriculture, nutrition, and environmental stewardship. Our distinguished faculty comprises accomplished scholars and industry professionals dedicated to academic excellence and student success. Supported by strong industry linkages, internships, and experiential learning opportunities, SFAS graduates are highly valued by employers in Pakistan and abroad, with diverse career pathways across the food, agriculture, nutrition, health, research, and development sectors. Beyond the classroom, students benefit from scholarships, international collaborations, and research partnerships, enabling them to develop a global outlook and compete confidently in the international marketplace. I invite you to join our community of faculty, students, staff, researchers, and alumni as we work together to shape the future of food, nutrition, health, and agriculture.”

DR. NAUMAN KHALID
Dean SFAS

Why Choose SFAS?

Internationally Accredited Programs

SFAS offers nationally and internationally recognized degree programs accredited by leading organizations such as NAEAC, IFT-HERB, and IUFOST. These accreditations ensure that our curriculum meets global academic and industry standards.

Globally Recognized Faculty and Researchers

Our faculty comprises highly qualified educators and internationally recognized researchers who contribute to cutting-edge research and innovation. Students benefit from their expertise, mentorship, and global academic networks.

State-of-the-Art Laboratories and Research Facilities

SFAS provides advanced laboratory infrastructure equipped with modern analytical and processing equipment. These facilities offer hands-on learning experiences and support high-quality research and innovation.

Strong Industry and Hospital Collaborations

Through partnerships with leading food industries, healthcare institutions, and research organizations, students gain valuable practical exposure, internships, and professional networking opportunities.

Research-Driven and Student-Centered Education

Our academic environment fosters critical thinking, innovation, and problem-solving through research-based learning. Students actively engage in projects, seminars, workshops, and scientific activities throughout their studies.

Excellent Internship and Career Opportunities

SFAS maintains strong connections with industry partners, enabling students to secure internships and gain real-world experience. These opportunities help bridge the gap between academic learning and professional practice.

High Graduate Employability Rate

Graduates of SFAS are highly sought after by employers in the food, nutrition, agriculture, healthcare, and research sectors. Our industry-oriented curriculum equips students with the skills needed for successful careers.

International Exposure and Scholarship Opportunities

Students benefit from international collaborations, exchange opportunities, research partnerships, and scholarship programs. These experiences broaden their perspectives and enhance their global competitiveness.

Innovative Learning Environment Aligned with Global Standards

SFAS continuously updates its curriculum, teaching methodologies, and learning resources to align with international best practices. This ensures students receive a modern education that prepares them for future challenges and opportunities.



Key Features of SFAS

International Accreditation

- First school in Pakistan with both national and international recognition for undergraduate programs.
- BS Food Science & Technology and BS Food Safety & Quality Management programs accredited by:
 - Institute of Food Technologists (IFT HERB), USA
 - International Union of Food Science and Technology (IUFoST)
- First accredited programs of their kind in Pakistan and South Asia.
- BS Human Nutrition and Dietetics program recognized by:
 - Accreditation Council for Education in Nutrition and Dietetics (ACEND), USA- (Pre-Candidacy)



National Accreditation

Degree programs BS Food Science & Technology

- National Agriculture Education Accreditation Council (NAEAC) – W3 (Highest Category)

Degree programs BS Human Nutrition and Dietetics

- National Agriculture Education Accreditation Council (NAEAC) – X2



Professional Accreditations & Memberships

State-of-the-Art Facilities

SFAS provides advanced academic and research facilities through 9 specialized laboratories, including:

- Food Chemistry
- Food Microbiology
- Food Product Development
- Food Processing and Preservation
- Advanced Instrumentation
- Nutrition Anthropometry
- Nutritional Biochemistry
- Sensory Evaluation
- Food Processing Hall



Distinguished Faculty

- 30+ highly qualified faculty members
- More than 50% faculty with PhD qualifications
- Faculty trained from top national and international institutions
- Internationally recognized researchers ranked among:
 - Top 2% Scientists
 - Top 6% Scientists in Food Science & Technology (ScholarGPS, USA)

Student Success & Opportunities

Students at SFAS benefit from:

- 100+ internship placements
- COOP program opportunities
- National competition achievements
- International scholarships
- High graduate employability rate
- Career-focused professional development

Research & Academic Excellence

- Strong research culture with publications in W and X category journals
- Research-driven and student-centered learning environment
- Benchmarked curricula aligned with international standards
- Active organization of:
 - National & International Seminars
 - Symposiums
 - Workshops
 - Scientific Competitions
 - Industry Engagement Activities



Academic and Professional Linkages

SFAS maintains strong national and international academic and professional linkages to enhance education quality, promote collaborative research, and expand opportunities for students and faculty.

Memorandums of Understanding (MoUs)

Department of Human Nutrition & Dietetics (HND)

- **Hameed Latif Hospital:** Partnership established to provide clinical training, supervised practice, internship placements, and professional exposure in medical nutrition therapy and patient care settings.
- **Pakistan Citizen Alliance:** Collaboration focused on community nutrition programs, public health awareness initiatives, outreach activities, and experiential learning opportunities for students.
- **Rainbow Obesity and Eating Disorder Center:** Agreement to strengthen clinical nutrition training through exposure to obesity management, eating disorder counseling, and specialized nutrition interventions.
- **Evercare Hospital Lahore:** Strategic partnership providing internship placements, clinical rotations, and practical experience in multidisciplinary healthcare and nutrition care services.
- **Faisal Hospital:** Collaboration aimed at enhancing student learning through hospital-based training, clinical nutrition practice, and patient-centered dietary management.
- **Medicine, Endocrine & Diabetes Consultants:** Partnership established to support advanced learning in diabetes care, endocrinology, nutrition assessment, and evidence-based dietary interventions.
- **Hajra Medical Complex:** Agreement to facilitate clinical placements, professional development opportunities, and hands-on experience in nutrition and healthcare services.
- **Signs International:** Collaboration focused on expanding professional exposure, and interdisciplinary learning opportunities for nutrition students.
- **NUR Foundation – Fatima Memorial System:** Partnership providing structured internships, clinical training, and professional mentorship within a comprehensive healthcare environment.
- **Pink Ribbon Pakistan:** Collaboration dedicated to breast cancer awareness, preventive health education, community engagement, and nutrition-related advocacy programs.



NUR FOUNDATION
Humming Lives, Building Futures



Department of Food Science & Technology (FST)

- **Quick Food Industries:** Industry partnership providing practical exposure to food production systems, quality assurance practices, and food processing operations.
- **Ramada by Wyndham Lahore:** Collaboration offering experiential learning opportunities in hospitality food services, food safety management, and culinary operations.
- **Mitchell's Fruit Farms Limited:** Partnership established to strengthen student understanding of food manufacturing, product development, quality control, and industrial processing.
- **Butt Sweets and Bakers:** Industry linkage focused on bakery and confectionery production, food quality standards, and entrepreneurial learning experiences.
- **Sunny Flour Mills:** Collaboration supporting practical training in cereal processing, flour production technologies, quality management, and food industry operations.
- **Gitchia Institute of Global Certification (Pvt) Ltd:** Partnership aimed at enhancing knowledge of food safety systems, certification standards, auditing procedures, and regulatory compliance.
- **NY-212:** Industry collaboration providing exposure to restaurant operations, food service management, quality assurance, and customer-focused food production practices.
- **Urban Pest Management Pakistan:** Partnership established to strengthen training in food safety, integrated pest management, sanitation protocols, and regulatory compliance within food industries.
- **Pakistan Dairy Association:** Strategic collaboration to promote professional engagement with the dairy sector through industrial exposure, technical training, research opportunities, and industry-academia cooperation.
- **Punjab Food Authority:** Food safety training and compliance programs.



Academic Partnerships

International

- Abu Dhabi University, United Arab Emirates – Joint supervision of PhD students and collaborative research projects.
- King Saud University, Saudi Arabia – Joint research publications and collaborative research projects.
- University of Jordan, Jordan – Joint research publications and collaborative research projects.
- Zhejiang Academy of Agricultural Sciences, China – Joint research publications and academic collaboration.
- University of Tokyo, Japan – Collaborative international research projects.
- Jiangsu University, China – Joint research publications and collaborative research projects.
- Shandong University of Technology, China – Joint research publications and collaborative research projects.
- United Arab Emirates University, UAE – Joint research publications, collaborative projects, and professional training activities.
- Purdue University, USA – Collaboration in international conferences, workshops, and academic exchange activities.
- Deakin University, Australia – Collaborative webinars and knowledge-sharing initiatives.
- The University of Melbourne, Australia – Joint internationalization strategies and academic collaboration.
- The Australian National University, Canberra, Australia – Joint research publications and collaborative research projects.
- Institute of Science and Technology, Niigata University, Japan – Joint research publications and academic collaboration.
- The University of Tennessee, Knoxville, USA – Joint research publications and research collaboration.
- University of Salford, Manchester, United Kingdom – Joint research publications and scholarly collaboration.
- Wageningen University & Research (WUR), Netherlands – Joint research publications and collaborative research initiatives.
- The University of Georgia, USA – Joint research publications and academic research collaboration.
- Chinese Academy of Agricultural Sciences, Beijing, China – Joint research publications and research partnerships.

National

- University of Agriculture Faisalabad (UAF) – Joint research publications, collaborative projects, and professional training activities.
- PMAS-Arid Agriculture University Rawalpindi – Joint research publications, collaborative projects, and capacity-building initiatives.
- Allama Iqbal Open University (AIOU) – Joint research publications, collaborative projects, and academic training programs.
- COMSATS University Islamabad – Joint research publications and research collaboration.
- National Institute for Biotechnology and Genetic Engineering (NIBGE), Faisalabad – Joint research publications and biotechnology-focused research collaboration.
- Government College University (GCU), Faisalabad – Joint research publications and academic research partnerships.
- National Agricultural Research Center (NARC), Islamabad – Joint research publications and collaborative agricultural research initiatives.

National



International



Career Outcomes

Graduates of SFAS are equipped to excel in diverse professional domains. The school's internationally accredited programs, research-oriented curriculum, and strong industry collaborations ensure a high graduate employability rate across multiple sectors.

- **Academia & Research:** Teaching, university research, higher education leadership.
- **Food Industry & Technology:** Food processing, product development, quality assurance, and food safety management in leading FMCG and food manufacturing companies.
- **Clinical Nutrition & Dietetics:** Hospital dietetics, medical nutrition therapy, clinical counseling, and bariatric nutrition in healthcare institutions.
- **Public Health & NGOs:** Nutritional assessment, community health programs, food security, and international development organizations.
- **Government & Regulatory Bodies:** Policy making, food standards regulation, food labeling compliance, and public health governance (e.g., Punjab Food Authority).
- **Pharmaceutical & Nutraceutical Industry:** Functional food development, nutraceutical formulation, and regulatory compliance.
- **Research & Innovation:** Independent researches in food bioactives, precision nutrition, food waste valorization, and meat science.
- **Global Opportunities:** International scholarships, overseas research fellowships and employment in globally recognized food and health organizations.

Student Success Highlights

- 100+ internship placements in leading hospitals and food industries
- COOP program opportunities providing real-world experience
- National competition achievements in food science and nutrition
- International scholarship recipients (Erasmus Mundus, MEXT, Stipendium Hungaricum Scholarship)

Applied Learning Experience

At SFAS, education is designed to bridge theory and practice. Students gain hands-on competence through a wide range of applied activities - from professional exposure opportunities to expert engagements and exhibitions.

Professional Exposure Opportunities

- Professional Symposiums and Conferences: National and international symposiums on nutrition, food safety, public health, and clinical dietetics.

■ **1st All-Pakistan Nutrition Symposium: Educate, Empower and Elevate**

The Department of Human Nutrition & Dietetics hosted its first national symposium, bringing together nutrition experts and practitioners from across Pakistan. Themed "Empower, Educate, Elevate," the event featured keynote talks and panel discussions.

■ **1st All Pakistan Symposium on Food Safety and Quality**

The 1st All Pakistan Symposium on Food Safety and Quality, held on April 30th, 2025, brought together experts, academicians, and industry professionals to discuss emerging challenges and advancements in food safety standards. The symposium emphasized evidence-based practices, regulatory frameworks, and innovative strategies to ensure food quality and protect public health across Pakistan.

■ **International Seminar on: "The First 1000 Days: Laying the Foundation for a Healthy Future"**

The Department of Human Nutrition & Dietetics organized an international seminar focusing on maternal and child nutrition in the critical window of the first 1000 days. Renowned public health and clinical nutrition experts presented global best practices and Pakistan-specific challenges. The event emphasized the role of prenatal and early life nutrition in preventing chronic disease and enhancing cognitive development.

■ **2nd International Conference on Emerging Trends in Functional Foods and Nutraceuticals**

The School of Food and Agricultural Sciences (SFAS), University of Management and Technology (UMT), Lahore, successfully organized the **2nd International Conference on Emerging Trends in Functional Foods and Nutraceuticals (ICETFFN 2026)** from **January 2026, 23–21**. The conference brought together renowned professionals, researchers, academicians, and industry experts to exchange knowledge and discuss innovative ideas, emerging technologies, and contemporary developments in Food Science, Nutritional Sciences, and allied disciplines.



- **Hands-on Workshops and Trainings:** PKNC Clinical Dietitian Training, therapeutic nutrition workshops, and specialized skill-development sessions.
- **Dietetics in-practice: Dietary management of chronic diseases and GIT disorder**
The Department of Human Nutrition & Dietetics (HND) organized a workshop titled "Dietetics In-Practice: Dietary Management of Chronic Diseases and GIT Disorders." The event featured clinical dietitians and medical professionals who shared real-world experiences in managing CVD diabetes, cardiovascular issues, IBS, GERD, and other chronic conditions.



- **Pak-Korea Nutrition Center (PKNC) Training of Clinical Dietitians**
In collaboration with the Pak-Korea Nutrition Center (PKNC), the Department of Human Nutrition & Dietetics conducted a two-day professional training session aimed at enhancing clinical dietetic competencies. Led by dietitians and PKNC experts, the training included modules on therapeutic nutrition, case documentation and patient-centered care.



Expert Engagements

- **Guest Lectures** by industry experts on: stress management through diet, anemia, bariatric surgery nutrition, food fraud, functional foods, oligodynamic effect, food additives, and more

■ **Guest Lecture: Management of Stress through Diet, Exercise and Sleep**

A comprehensive session was held exploring the interconnected roles of nutrition, physical activity, and sleep hygiene in stress management. The guest speaker emphasized the science behind micronutrients, circadian rhythms, and dietary patterns that enhance mental resilience.



■ **Guest Lecture: Addressing Anemia in Pakistan: Lessons from the Field**

This lecture spotlighted Pakistan's high anemia prevalence, with real-life case studies and data from field interventions. The speaker discussed culturally appropriate dietary strategies and community-based solutions to combat micronutrient deficiencies.



■ **Guest Lecture by Dr. Iqbalisham ul Haq on Oligodynamic Effect and Acido-Thermo-Photochromism for Enhanced Food Safety**



■ **Guest Lecture on "Food Fraud Mitigation: Audit Types and Process" by Dr. Muhammad Ali, Lead Auditor/Halal Product Manager, Bureau Veritas Group**

A comprehensive session was held exploring the interconnected roles of nutrition, physical activity, and sleep hygiene in stress management. The guest speaker emphasized the science behind micronutrients, circadian rhythms, and dietary patterns that enhance mental resilience.



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Guest Lecture:
**Food Fraud Mitigation:
Audit Types and Process**

SFAS invites you to join the guest lecture

Guest Speaker: Dr. Muhammad Ali
Lead Auditor Food/Halal Product Manager
Bureau Veritas Group

Date: 24 January, 2025
Time: 11:00 pm - 12:15pm
Venue: STD-608

Organized By:
School of Food and Agricultural Sciences, University of Management and Technology Lahore



Exhibitions and Displays

The School of Food and Agricultural Sciences (SFAS) regularly organizes applied learning activities to strengthen students' practical competencies in nutrition and food sciences. These activities include meal planning exercises, food product development projects, and tube feeding demonstrations and displays, allowing students to integrate theoretical knowledge with hands-on practice. Through these experiential learning opportunities, students enhance their skills in nutritional assessment, therapeutic diet planning, food innovation, and clinical nutrition support, preparing them for professional practice.

■ **Therapeutic Food Competition, World Food Day in Collaboration with SIGNS International**

The School of Food and Agricultural Sciences (SFAS) celebrated World Food Day on October 2024 ,25, with a focus on food security and innovation. Speakers from academia and industry shared valuable insights, highlighting the importance of World Food Day in addressing global hunger challenges. Students showcased their creativity through a Food Product Competition, presenting unique solutions to tackle food security.



■ **Sports Nutrition Products Display and Visit to HUFC Club (15th January, 2025)**

Students of Human Nutrition & Dietetics visited HUFC Club to showcase custom-developed sports nutrition drinks tailored for athletes. The display emphasized macronutrient balance, hydration, and performance-enhancing dietary strategies. It fostered dialogue between fitness experts and aspiring dietitians on practical nutrition solutions for active lifestyles.



■ **Meal Planning and Management Exhibition**

This interactive exhibition features creative meal models designed by students to suit various health conditions, life stages, and lifestyle constraints. The event blended culinary skills with clinical knowledge to support practical dietetic practice.



■ **Food Product Development Competition**

Students develop and exhibit food products aimed at improving nutritional intake and sustainability. Judges from academia and the food industry evaluated the products for taste, innovation, and therapeutic potential.



■ **Tube Feeding Demonstration**

Students demonstrate live tube feeding enabling them to observe clinical nutrition practices in real time.



30+	50%+	100+	9
Faculty Members	PhD Qualified Faculty	Internship Placements	Specialized Labs
72	52	64	7
Publications (2025)	Impact Factor Journals	Scopus Publications	Research Groups
Graduation Outcome 600+		Top 2%	19
		Scientists Globally (Stanford)	Total MoUs (HND + FST)

Notable Research

SFAS Research Themes

- Strong research culture with publications in W and X category journals
 - Bioresource Utilization
 - Valorization
 - Product Development
 - Food and Nutrition
 - Food Safety and Quality
 - Nutrition Epidemiology
 - Nutraceutical and Functional Food Development
- Active organization of:
 - National & International Seminars
 - Symposia
 - Workshops
 - Scientific Competitions
 - Industry Engagement Activities

Research Funding Achievements

- Formulation of fortified foods with newly devised biopolymers- based vitamin D nano-emulsions (NRPU)
- Formulating the spectral data to differentiate halal and non-halal-slaughtered chicken meat based on quality parameters (HEC)
- Whey Proteins as an encapsulating material for stabilizing Polyphenols in Water-in-oil Emulsion (PSF)
- Isolation and Identification of therapeutic agents involved in the activation of PPAR- γ to ameliorate Type 2 Diabetes (HEC)
- Development and characterization of healthier animal-based products (Abu Dhabi University)

Participation in industry-led projects

- Valorization of wheat milling industrial waste shelf-life study of food products (RTC Chicken Nuggets and Burger Patty)
- Determination of glycemic load and glycemic index of commercial multi-grain flours (Sunny Flour Mills)



HEC recognized publications

- Khan, M., Arooj, M., & Khalid, N. (2026). Formulation and characterization of concentrated black cumin seed oil-fortified yogurt for modulating glucose indices. *Applied Food Research*, 6(1), 101864.
- Asghar, W., Javed, K. & Khalid, N., 2026. Natural carb blockers: Emerging nutritional strategy, or overhyped nutraceuticals? *Nutrition and Health*, 32(2), pp.379-380.
- Liaqat, S., Ahmed, Z., Umer, M. U., Mustafa, H., Liu, F., Nasir, S., ... & Khalid, N. (2026). Assessing food-based dietary guidelines and nutrition security across South Asia: a visualization mapping. *Nutrire*, 51(1), 39.
- Asghar, S., Aslam, S., Mujahid, S.A., Mehmood, L. & Khalid, N., 2026. Fish Liver as Fifth Quarter: A Review Regarding Potential Food Functional Ingredient. *Journal of Aquatic Food Product Technology*, 35(3), pp.219-238.
- Asghar, W., Nadeem, M. & Khalid, N., 2026. When we eat matters: Chrononutrition as a modulator of anticancer immunity. *Nutrition and Health*, 32(1), pp.5-7.
- Ahmad, U., Ishaq, A., & Khalid, N. (2026). Carboxymethyl cellulose-based edible coatings emulsified with Lemongrass oil for enhancing the storage stability of refrigerated broiler meat. *Food Science of Animal Resources*, 46(1), 7.
- Akhtar, A., Mushtaq, H. H., Nasim, I., & Khalid, N. (2026). Ultrasound-enhanced deep eutectic solvent extraction and encapsulation of eggplant peel polyphenols for low-fat mozzarella spread formulation. *Ultrasonics Sonochemistry*, 107769.
- Nasim, I., & Khalid, N. (2026). Formulation and characterization of functional yogurt fortified with red beetroot peel polyphenols and color pigments encapsulated in water-in-oil-in-water emulsions. *Applied Food Research*, 6(1), 101803.
- Ali, M., Khalid, N., Akhtar, A., Aslam, S., Ahmed, Z.F. & Zhang, X., 2025. Pulsed Light for Fresh Quality Preservation of Fruits and Vegetables. In *Sustainable Postharvest Technologies for Fruits and Vegetables* (pp.111-118). CRC Press.
- Zulfiqar, T., Arooj, M. & Khalid, N., 2025. Assessment of general, sports, and Pakistan-specific nutrition knowledge among recreational university athletes in Pakistan. *Sport Sciences for Health*, 21(4), pp.3277-3287.
- Asghar, W. & Khalid, N., 2025. Precision nutrition at the crossroads: translational challenges and bottlenecks hampering the promise. *Nutrition and Health*, 31(3), pp.801-804.
- Fayyaz, K., Din, M.S.U., Bashir, H., Ahmad, F., Barrow, C.J. & Khalid, N., 2025. Personalized Nutrition Biomarkers and Dietary Strategies for Atherosclerosis Risk Management: A Systematic Review. *Nutrients*, 17(17), p.2804.
- Abbas, S., Zulfiqar, S., Arshad, M., Khalid, N., Hussain, A. & Ahmed, I., 2025. Molecular characterization of heavy metal-tolerant bacteria and their potential for bioremediation and plant growth promotion. *Frontiers in Microbiology*, 16, p.1644466.
- Ilyas, R., Nadeem, M., Khan, N., Abid, H.M.R., Barrow, C.J. and Khalid, N., 2025. Formulation and Characterization of Muffins Enriched With Green Pea Powder: A Physical Study Using Response Surface Methodology. *Food Science & Nutrition*, 13(7), p.e70525.
- Nasim, I., Faisal, Z., Akhtar, A., Maqsood, S., Khalid, N. & Barrow, C.J., 2025. A review of In vitro digestion models and studies for soft/semisoft and hard/semihard cheeses. *International Dairy Journal*, 169, p.106335.
- Arooj, M., Naveed, S. and Khalid, N., 2025. Formulation and assessment of modified biryani using Indian rennet, fenugreek seed, and jamun seed powder for modulating glucose indices. *Journal of Agriculture and Food Research*, 21, p.101835.

Life Beyond the Classroom

■ At the School of Food and Agricultural Sciences (SFAS), learning extends far beyond traditional classrooms through experiential, community-engaged, and industry-focused activities that bridge theory with practice. Students actively participate in symposiums, workshops, professional trainings, industrial tours, hospital visits, nutrition camps, product development competitions, exhibitions, guest lectures, and research activities designed to enhance practical skills and professional competencies.

Key Learning Experiences Include:

- **Industrial and Hospital Visits:** Exposure to leading healthcare institutions, food industries, nutraceutical companies, and manufacturing facilities.
- **Inmol Cancer hospital visit (6th November, 2024)**

Students visited INMOL Cancer Hospital for an academic tour focused on nutritional care in oncology. They interacted with clinical dietitians and learned about diet-based support strategies during chemotherapy, palliative care, and cancer recovery.



- **Study Visit to Pakistan Kidney and Liver Institute (27th May, 2025)**

The Department of Human Nutrition & Dietetics, SFAS, UMT, organized a study visit to Pakistan Kidney and Liver Institute (PKLI) to provide students with firsthand exposure to hospital food service operations in a high-acuity healthcare setting.



■ **Industrial Tour to Mayfair Industry (February 2026 ,13)**

Students gained hands-on insights into real-world food production and innovative product development processes.



■ **Educational Visit to Masood homeopathic pharmaceutical industry (22nd January, 2025)**

This industrial visit exposed students to the production, regulation, and marketing of homeopathic and nutraceutical products. The visit bridged theoretical coursework with real-world applications in food supplements and alternative health systems.



■ **Visit to Standard Manufacturing Company (27th January 2025)**

A visit to Standard Manufacturing allowed students to explore large-scale food production and packaging units. Emphasis was placed on quality assurance, GMP standards, and food safety compliance in the manufacturing environment.



■ **Community Outreach Programs:**

Nutritional assessment camps, food safety awareness campaigns, school-based interventions, and public health initiatives.

■ **Nutritional Assessment and Food Safety Awareness Camp at Emporium Mall (13th June, 2025)**

Held in a public setting, this awareness camp engaged mall visitors with free dietary assessments, food safety tips, and interactive education booths. The initiative emphasized hygiene, food handling practices, and balanced eating, promoting community health through dietetic outreach.

Nutritional Assessment & Food Safety Awareness Camp



■ **Nutritional Assessment and Awareness Camp at Mazen School Wapda Town (27th November, 2024)**

As part of its community outreach initiative, the department organized a school-based camp focused on nutritional screening and awareness at Mazen School. Students conducted anthropometric assessments, dietary recalls, and delivered nutrition education sessions to students and parents. The initiative aimed to instill healthy habits early in life and promote growth monitoring in schools.



■ **Nutritional Assessment and Counseling Camp: Eat Right, Live Healthy (16th January, 2025)**

The Department of Human Nutrition & Dietetics organized an on-campus Nutritional Assessment and Counseling Camp under the theme "Eat Right, Live Healthy." Designed as a health promotion and experiential learning activity, the camp aimed to raise awareness among UMT students, faculty, and staff about the importance of nutrition in preventing lifestyle-related diseases.



Impact in 2024–2025

- 30+ seminars, symposiums, workshops, exhibitions, and training programs
- 20+ industrial, hospital, and educational visits
- Multiple community nutrition and food safety awareness camps
- National-level student competitions and professional networking opportunities
- Direct engagement with healthcare institutions, food industries, and professional organizations

DISTINGUISHED FACULTY



Prof. Dr. Nauman Khalid

Dean

PhD, University of Tokyo, Japan

Email: sfas.dean@umt.edu.pk

Dr. Nauman Khalid, FIFST, FHEA (UK), is an internationally recognized expert in Food Science and Nutrition with prominent contributions in emulsions, encapsulation, nutritional interventions, and functional food development. He has authored over 360 peer-reviewed articles and 200+ conference papers, accumulating 80,000+ citations and an

H-index of 71. He was ranked among the world's top %2 scientists by Stanford University for 5 consecutive years. Dr. Khalid serves as Editor-in-Chief of Nutrition and Health and is a Board Member of ACS Food Science & Technology.



Dr. Komal Javed

Chairperson, Department of Human Nutrition & Dietetics

PhD, University of Agriculture Faisalabad, Pakistan

Email: komal.javed@umt.edu.pk

Dr. Komal Javed has a strong academic background with research focused on food components, particularly their antioxidative and anti-inflammatory properties. As a committed educator, she fosters a dynamic learning environment and mentors both undergraduate and postgraduate students. She has contributed to curriculum development,

academic leadership, and student supervision and has participated in various professional training programs. Dr. Javed also serves as a peer reviewer for reputed international journals. Her scholarly work includes publications in peer-reviewed journals, nine book chapters, and several scientific abstracts presented at conferences. She is also Program Director for BS Human Nutrition and Dietetics and leads the International Accreditation from American Academy of Nutrition and Dietetics for BS Human Nutrition and Dietetics Program at SFAS.



Dr. Sadia Aslam

Chairperson, Department of Food Science and Technology

PhD, University of Agriculture Faisalabad, Pakistan

Email: sadia.aslam@umt.edu.pk

Dr. Sadia Aslam is an expert in enhancing the antioxidant potential of foods through dietary supplementation with bioactive compounds. Her key interests include meat science, dietary strategies to improve oxidative stability of muscle foods, and the use of edible coatings to enhance meat quality and safety. She is currently involved in projects evaluating the preservation potential of protein-based edible coatings

in fresh chicken meat, as well as the extraction and characterization of bioactive peptides from fish waste for use in broiler feed.



Dr. Hafiz Ubaid ur Rahman

Associate Professor

PhD, University of Agriculture Faisalabad, Pakistan

Email: ubaidurrahman@umt.edu.pk

Dr. Rahman is currently serving as Associate Professor at SFAS, UMT, Lahore. He is HEC approved Supervisor in the field of Food Technology. Dr. Rahman earned his PhD in Food Technology from University of Agriculture, Faisalabad. His research focuses on employing spectroscopic techniques as rapid tool for predicting Halal authenticity, quality and safety of meat. He is also serving as Editorial Board Member

of SCIREA Journal of Food, Member of Food Safety Advisory Board, Cambridge Scholars Publishing, Member of Food Science and Technology Advisory Board, Cambridge Scholars Publishing and Potential Reviewer of several International Journals. Furthermore, He has been an integral part of several professional national and international seminars/conferences /workshops and symposia. Dr. Rahman has published 28 articles in various impacted journals, 18 book chapters and 65 scientific abstracts as proceedings. Currently, he is pursuing Post Doc from Purdue University, USA.



Dr. Muhammad Nadeem

Associate Professor

PhD, University of Agriculture Faisalabad, Pakistan

Email: m.nadeem@umt.edu.pk

Dr. Muhammad Nadeem is well-versed in the areas of food safety, and advanced analytical techniques. His work includes the use of chromatographic methods to detect pesticides and mycotoxins in foods as well as the exploration of food bioactives for the management of health-related disorders. He has actively participated in numerous national and international seminars, conferences, workshops, and

training programs. Dr. Nadeem has published research articles in reputed journals, presented scientific abstracts, and authored an international book chapter.



Dr. Maratab Ali

Assistant Professor

PhD, Zhejiang Gongshang University, China

Email: maratab.ali@umt.edu.pk

Dr. Maratab Ali earned his Ph.D. degree in Food Science from Zhejiang Gongshang University, China. Dr. Ali does his research in mitigating the alcohol off-flavor disorder in kiwifruit during postharvest storage. His research group contributes work in the field of postharvest biology/physiology of fruits and vegetables, application of pre/postharvest treatments on fruits and vegetables, and optimization

of controlled and modified atmosphere storage for fruits and vegetables. Currently, He is serving as Assistant Professor at SFAS, UMT. Also, He is HEC approved Ph.D. supervisor and undertaking the research oriented postgraduate students. He is also serving as reviewer in various food science related journals. Furthermore, He has participated in several professional national and international seminars, conferences, and workshops.



Dr. Maria Maqsood
Assistant Professor

PhD, University of Agriculture Faisalabad, Pakistan

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Dr. Maria has expertise in Human Nutrition and Dietetics, focusing on exploring the therapeutic effects of foods and the bioactive compounds responsible for protective effects in food. As a dedicated educator, she teaches undergraduate and postgraduate courses, mentoring students in nutrition and dietetics. She has

actively participated in numerous national and international conferences and seminars, contributing to the advancement of knowledge in her field.



Dr. Saba Liaqat
Assistant Professor

PhD, Allama Iqbal Open University Islamabad, Pakistan

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Dr. Saba Liaqat is currently serving as Assistant professor in Department of Human Nutrition and Dietetics, SFAS, University of Management and Technology, Lahore. She secured her PhD in Food and Nutrition from Allama Iqbal open University, Islamabad. She earned her MSc (Hons) and BSc. Hons in Food and Nutrition from

University of Agriculture, Faisalabad. Her research focuses on domains of human nutrition specifically weight management, clinical nutrition, and sports nutrition. She also has expertise in research on analytical novel techniques such as fuzzy logic, Just-about-right sensory evaluation, Laser induced breakdown spectroscopy (LIBS). She has vast research interest and publishes many research articles in National and International HEC recognized impacted journals.



Dr. Muhammad Arsalan Mahmood
Assistant Professor

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Dr. Arsalan completed his Ph.D. in July 2020 with the research title "Assessing the therapeutic potential of Terminalia arjuna bark extract drink with different extraction techniques." During his Ph.D., he also worked on a project sponsored by USAID and GAIN (the Global Alliance for Improved Nutrition) to create awareness about

nutritional status among school-going children and their teachers in Pakistan. He is also a co-author of a book that was part of this project. The book was written in Urdu (the national language of Pakistan) for easy access to school-going children and teachers. During Ph.D. studies, his doctoral research work was done at Michigan State University, USA, under the Higher Education Commission's (HEC) funding.



Dr. Urwa Tariq
Assistant Professor

PhD Human Nutrition and Dietetics, University of Agriculture Faisalabad, Pakistan

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Dr. Urwa Tariq's promising research focuses on the neuroprotective effects of food components, particularly in relation to depression and anxiety induced by smoke and environmental pollutants. Her interests include nutritional psychiatry, functional foods, nutrigenomics, and the influence of the environment on eating patterns. Dr. Tariq is a dedicated educator committed to training the next generation of professionals. Additionally, she serves as a peer reviewer for reputable international journals.



Dr Anum Ishaq
Assistant Professor

PhD, University of Agriculture Faisalabad, Pakistan

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Dr. Anum Ishaq is working as Assistant Professor at the Department of Human Nutrition and Dietetics, SFAS, University of Management and Technology, Lahore. She is HEC approved Supervisor in the field of Food Technology. Dr. Anum completed her PhD (Food Technology) in 2019 from University of Agriculture, Faisalabad. Her research is mainly focused on employing multiple hurdle technology to improve the safety and quality of meat with special reference to the application of several thermal, non-thermal, chemical and biological interventions. She is the author of several peer-reviewed articles in various impacted journals, book chapters and scientific abstracts.



Dr. Muhammad Subtain
Assistant Professor

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Dr. Muhammad Subtain is serving as Assistant Professor at School of Food and Agricultural Sciences, University of Management and Technology, Lahore. He holds Ph.D. degree in Food Technology from University of Agriculture, Faisalabad. During his PhD, he has been an awardee of HEC Indigenous Fellowship Scholarship. He has research interests in cereals, baking, food waste valorization and Food Chemistry. He has worked on different conventional and modern extraction methods to extract oleoresins from different plant species and evaluated their end-use potential. Dr. Muhammad Subtain has a lot of academic and research experience and has published number of research and review articles in different National and International Journals. He has been part of several professional national and international seminars, conferences and workshops. Currently, he is also working as reviewer of different Journals.



Dr. Shahnah Qureshi
Assistant Professor

PhD, University of Agriculture Faisalabad, Pakistan

Dr. Shahnah Qureshi holds a PhD in Food Technology with a research focus on cereals and functional product development. She has been awarded a prestigious scholarship in recognition of her academic excellence and research potential. With three years of teaching experience, she is actively involved in educating undergraduate and postgraduate students in food science-related subjects. Her academic

interests include cereal science, value-added food product development, and improving the nutritional quality of foods through research and innovation.



Dr. Aqsa Ameer
Assistant Professor

PhD, COMSATS University, Islamabad

Dr. Aqsa is a microbiologist and food scientist with advanced academic training and research experience. She earned a PhD in Microbiology, with doctoral research focused on the poultry gut microbiome, emphasizing microbial diversity, host-microbe interactions, and implications for poultry health and productivity. She has professional research experience as a Postgraduate Researcher at the University of

Glasgow, where she contributed to collaborative academic research projects within an international research environment. In addition, she has experience in teaching biology-related courses, including course delivery, student mentoring, and academic assessment.



Mr. Wahab Nazir
Lecturer

MS, University of Management and Technology

Email: wahab.nazir@umt.edu.pk

Wahab Nazir holds an M.Sc (Hons) in Plant Pathology. His research focuses on mushroom cultivation keeping in mind that the mushrooms are the good source of carbohydrates and proteins.



Mr. Waqas Asghar
Lecturer

MS, University of Queensland, Australia

MS, University of Queensland, Australia

Email: waqas.asghar@umt.edu.pk

Mr. Waqas Asghar is a passionate educator and researcher, with research focus areas including nutrigenomics, nutrigenetics, precision nutrition, infant and young child feeding (IYCF), bioactives (from animal and plant sources), food security, food waste, meat

technology, and toxicology. He is a recipient of various awards, such as Employee of the Quarter (January-March 2022), and UMT Best School Teacher Award (for SFAS) 2023. Waqas also frequently works as a reviewer for Nutrition and Health (SAGE Journals).



Ms. Khadijah Fayyaz

Lecturer

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Ms. Khadijah Fayyaz is a dedicated educator and researcher with expertise in clinical and public health nutrition. Her research focus is on body composition analysis and nutritional counselling of patients suffering from metabolic disorders. She has published several research articles in international journals and also serves as a

peer reviewer for reputable international journals. Her interests include personalized nutrition, dietetics, and evidence-based dietary interventions.



Ms. Izma Zahir

Lecturer

MPhil, Kinnaird College for Women University, Pakistan

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Ms. Izma Zahir is an educational enthusiast, a postgraduate in the field of Food Sciences and Human Nutrition. Her research focuses on developing functional foods from probiotics for the wellbeing of the general population. She is deeply committed to advancing knowledge in the fields of public health and functional nutrition.



Ms. Hafsa Naeem

Lecturer

MPhil, Kinnaird College for Women University, Pakistan

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Completed Bachelor's & Masters in Food Science & Human Nutrition from Kinnaird College, Lahore. Currently working as a lecturer in School of Food & Agricultural Science, UMT. She has versatile experience in the field of Food Sciences & Human Nutrition, since the past 6 years with an

equal opportunity to work in various branches of Food Technology and Nutrition. Her counselling style focuses on the individuality of each patient to create sustainable, healthy behavior, and lifestyle changes. Her main research interests include, chronic diseases prevention and management with a focus on diabetes, hypertension, GI tract diseases, kidney disease, metabolic syndrome, other cardiovascular disorders and much more related to clinical nutrition.



Ms. Nimrah Khan

Lecturer

MSc (Hons), Punjab University Lahore

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Ms. Nimrah earned an M.Sc. (Hons.) in Agriculture from the prestigious University of the Punjab. During this period, she acquired comprehensive knowledge in the field and honed her research skills under the guidance of industry professionals and agriculture experts. Currently, at University of Management and Technology, she is dedicated to sharing her knowledge and passion with students. Prior

to this role, she served as a Lecturer at Government College University Faisalabad from October 2021 to February 2023, where she gained valuable academic and teaching experience.



Ms. Aqsa Akhtar

Lecturer

PhD, The University of Tokyo, Japan

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Ms. Aqsa Akhtar is currently serving as lecturer in the School of Food and Agricultural Sciences and an experienced food technologist.

She specializes in food processing and preservation, with a focus on dairy, confectionery, and low-fat foods manufacturing. In addition to her industry experience, she has taught numerous undergraduate

courses in food science and technology, imparting her knowledge and practical skills to future food professionals. She possesses strong laboratory analytical and management skills, enabling her to conduct detailed chemical analyses, evaluations, and quality assessments of food products. Additionally, she has participated in numerous national and international seminars and conferences.



Ms. Yamna Rizwan

Lecturer

MPhil, Kinnaird College for Women University, Pakistan

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Ms. Yamna Rizwan is a dedicated Doctor of Nutrition Sciences, having an experience of up to 7 years in clinical field. Moreover, she is a postgraduate of in the field of Food Sciences and Human Nutrition from Kinnaird College for Women, Lahore. She is currently working as a Lecturer in the Department of Human Nutrition &

Dietetics, SFAS, UMT. Her key research interest areas are Clinical Nutrition and Public Health.



Ms. Maira Abdul Razzak

Lecturer

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Ms. Maira Abdul Razzak holds a Ph.D. in Human Nutrition and Dietetics from the University of Agriculture, Faisalabad. She is currently serving as a Lecturer in the Department of Human

Nutrition and Dietetics at SFAS, UMT, Lahore. Her research primarily focuses on maternal and child health with particular interest in

value added food product development for mothers, bioactive characterization and breastmilk quality. She previously served as a Research Assistant in a collaborative research project between Chungnam National University, South Korea and the University of Agriculture, Faisalabad. She gained clinical exposure at Prime Care Hospital, Faisalabad and completed a startup project under the Business Incubation Centre. In addition, Ms. Maira has published multiple research articles in peer-reviewed journals.



Mr. Muhammad Shoaib Fayyaz

Lecturer

MSc, University of Agriculture Faisalabad

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Muhammad Shoaib Fayyaz holds a degree of MSc. (Hons.) Food Technology from University of Agriculture Faisalabad. He also holds a Govt. scholarship throughout his educational career. His research focuses on the processing of tomato pulp and development of texturized vegetable proteins. His research interests include fruits

and vegetables processing and food processing and preservation.



Ms. Mashta Ikram

Lecturer

MPhil, University of Veterinary and Animal Sciences (UVAS), Pakistan

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Ms. Mashta Ikram holds an MPhil in Food and Nutrition and a Bachelor's degree in Nutrition and Dietetics from the University of Veterinary and Animal Sciences, Lahore. She is currently working as a Lecturer in the School of Food and Agricultural Sciences (SFAS), UMT. Her research work focuses on mental health and bone health. She has teaching experience at

the University of South Asia, Lahore, along with clinical exposure at an Ortho Rehab Center in Lahore. She has also completed an entrepreneurship project under UVAS in collaboration with the Punjab Food Authority under an approved Food License. Ms. Ikram has published multiple research articles in peer-reviewed journals. Her professional interests encompass nutrition research, clinical nutrition, and practical applications within food and human nutrition sciences.



Ms. Saleha Khan

Lecturer

MS, University of Management and Technology

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Ms. Saleha is currently working as a Lecturer in the Department of Food Science and Technology at SFAS UMT. She has completed her Masters in Human Nutrition and Dietetics from SFAS and her Bachelors in Nutrition Sciences from School of Health Sciences, UMT with distinctions. Her Master's research was focused on formulation of bitter gourd supplemented whole wheat cookies, harnessing

bitter gourd's potent hypoglycemic and antioxidant potential.



Dr. Habiba Farooq

Lecturer

MBBS, Gujranwala Medical College

Email: habiba.farooq@umt.edu.pk

Dr. Habiba Farooq is a graduate of Gujranwala Medical College and currently serves as a Lecturer at the School of Allied Health Sciences (SAHS), University of Management and Technology (UMT). With a strong background in medical education, she is dedicated to nurturing the next generation of healthcare professionals. She is

recognized for her approachable teaching style, commitment to academic excellence, and passion for inspiring students to achieve their full potential in the medical field.

ALUMNI TESTIMONIAL

“Food Scientist with a strong focus on analytical instrumentations. Certified in water quality testing from Hach, with expertise in advanced laboratory technologies from HACH, Rudolph Research Analytical and VELP Scientifica for food and water quality analysis. Currently pursuing a Master's in Food Science & Lean Six Sigma Black Belt. My interest centers on advancing wastewater monitoring systems to support efficient water reuse and environmental sustainability in Pakistan.”

(Alumni, 2025)

MUHAMMAD TAYYAB
TECHNICAL ANALYTICAL EQUIPMENT
SPECIALIST



STUDENT TESTIMONIAL

“ Food Science & Technology is a field where knowledge turns into real impact on people's lives through safe and quality food. Proud to be part of this profession. Currently pursuing my MBA from UMT while working as a Compliance Officer at Bunny's Limited believing that growth never stops.”

BUSHRA AFTAB
(SFAS 2025)



Programs Offered

Undergraduate Programs

- BS Food Science and Technology
- BS Human Nutrition and Dietetics
- BS Food Safety and Quality Management
- BS Agricultural Sciences
- BS Horticultural Sciences

Associate Degree Program

- ADP Horticultural Sciences
- ADP Agricultural Sciences
- ADP Food Science & Technology
- Post ADP/Lateral Entry in Food Science and Technology
- Post ADP/Lateral Entry in Food Safety and Quality Management
- Post ADP/Lateral Entry in Human Nutrition and Dietetics

Graduate Programs

- MS Advanced Food Systems
- MS Food Technology
- MS Food Quality Management
- MS Human Nutrition and Dietetics
- MS Dietetics Practice

PhD Programs

- PhD Food Technology
- PhD Human Nutrition and Dietetics



Admission Criteria

Program Name	Minimum Required Qualification	Minimum Requirement
BS Agricultural Sciences	HSSC (pre-medical and Pre-engineering) F.Sc. (Pre-agriculture) A level with physics, chemistry, Biology/Mathematics	Minimum 50% Marks intermediate and no 3 rd division in Matriculation +Minimum 50% Marks in Admission Test
BS Horticultural Sciences	F.Sc. (Pre-Medical and Pre-Engineering) F.Sc. (Pre-agriculture) ICS, I. Com O-Level, A-Level	Minimum 50% Marks intermediate and no 3 rd division in Matriculation +Minimum 50% Marks in Admission Test
BS Food Science and Technology	A-Level or equivalent (Pre-Medical/ PreEng./Diploma in Food relevancy)	Minimum 50% Marks intermediate and no 3 rd division in Matriculation + Minimum 50% marks in admission Test
BS Human Nutrition and Dietetics	Intermediate (Pre-Medical)/ A-Level or equivalent	Minimum 50% Marks in and no 3 rd division in Matriculation + Minimum 50% marks in admission Test
BS Food Safety and Quality Management	A-Level or equivalent F. Sc Pre-Medical and Pre-Engineering, I. Com, ICS.	Minimum 45% Marks intermediate and no 3 rd division in Matriculation + Minimum 50% marks in admission Test
BS Food Science and Technology Post ADP/BSc	14 Years of Education, Relevant ADP/ BSc in Food science & technology/ Food science & Nutrition/ Food & Nutrition/Biotechnology/Biochemistry/HomeEconomics in / Food science & Nutrition/ Home Sciences in / Food science & Nutrition	Minimum 2.00 CGPA or 50% marks in case of annual system ADP/BSc with relevant discipline +Minimum 50% marks in Matric & Intermediate
BS Human Nutrition and Dietetics Post ADP/ BSc	14 Years of Education, Relevant ADP/ BSc in Food Science and Technology/ Food science & Nutrition/ Food & Nutrition/ Biotechnology/Biochemistry/Home Economics/Home Sciences in / Food science & Nutrition/ Home Sciences in / Food science & Nutrition/ Public Health/ Community Health sciences/Physiology and MLT/MIT	Minimum 2.00 CGPA or 50% marks in case of annual system ADP/BSc with relevant discipline +Minimum 50% marks in Matric & Intermediate
BS Food Safety and Quality Management Post ADP/BSc	14 Years of Education, Relevant ADP/ BSc in Food Science and Technology/ Food science & Nutrition/ Food & Nutrition/ Biotechnology/Biochemistry/Home Economics/Home Sciences in / Food science & Nutrition/ Home Sciences in / Food science & Nutrition/ Public Health/ Community Health sciences/Physiology and MLT/MIT	Minimum 2.00 CGPA or 50% marks in case of annual system ADP/BSc with relevant discipline +Minimum 50% marks in Matric & Intermediate

Program Name	Minimum Required Qualification	Minimum Requirement
ADP Food Science and Technology	A-Level or equivalent (Pre-Medical/ Pre Eng./Agriculture sciences or Diploma in Food relevancy)	Minimum 50% Marks intermediate and no 3rd division in Matriculation + Minimum 50% marks in admission Test
ADP Agricultural Sciences	A-Level or equivalent (Pre-Medical/ Pre Eng./Agriculture sciences or Diploma in Food relevancy)	Minimum 50% Marks in Intermediate and no 3rd division in Matriculation + Minimum 50% marks in admission Test
ADP Horticultural Sciences	F.Sc. (Pre-Medical and Pre-Engineering) F.Sc. (Pre-agriculture) ICS, I. Com O-Level, A-Level	Minimum 50% Marks intermediate and no 3 rd division in Matriculation + Minimum 50% Marks in Admission Test
MS Food Quality Management	BS/B.Sc. (Hons) Food Science and Technology/Food Science, BS/B.Sc. (Hons) Food & Nutrition, BS Home-economics (Food and Nutrition) BS/B.Sc. (Hons) Dairy Technology, B.Sc. (Hons) Agriculture (specializing in Food Technology), BS Biotechnology with a minimum CGPA of 2.0 (out of 4) Only 5 seats	16 years qualification with minimum 2.0 out of 4.0 CGPA or 50% marks in case of annual system + Minimum 50% marks in GAT or UGAT + Interview
MS Food Technology	BS/B.Sc. (Hons) Food Science and Technology/Food Science, BS/B.Sc. (Hons) Food & Nutrition, BS/B.Sc. (Hons) Dairy Technology, B.Sc. (Hons) Agriculture (specializing in Food Technology), BS Biotechnology with a minimum CGPA of 2.0 (out of 4) Only 5 seats	16 years qualification with minimum 2.0 out of 4.0 CGPA or 50% marks in case of annual system + Minimum 50% marks in GAT or UGAT + Interview
MS Human Nutrition and Dietetics	BS/B.Sc. (Hons) Human Nutrition & Dietetics, Doctor of Dietetics and Nutritional Sciences (DDNS) MBBS with 1 Year Post Graduate Diploma in Nutrition (Maximum Seats: 5) BS/B.Sc. (Hons) Food Science and Technology/Food Science, BS/B.Sc. (Hons) Dairy Technology, B.Sc. (Hons) Agriculture (specializing in Food Technology) BS Home economics (Food and Nutrition)	16 years qualification with minimum 2.0 out of 4.0 CGPA or 60% marks in case of annual system (First division) + Minimum 50% marks in GAT or UGAT + Interview

Program Name	Minimum Required Qualification	Minimum Requirement
MS Dietetics Practice	BS/B.Sc (Hons) Human Nutrition & Dietetics Doctor of Dietetics and Nutritional Sciences (DDNS) Doctor of Nutrition Sciences (DNS) BS Nutrition Sciences (BNS) BS Home Economics (Food and Nutrition) BS Public Health Nutrition BS Food Science and Nutrition	16 years qualification with minimum 2.0 out of 4.0 CGPA or 60% marks in case of annual system (First division) + Minimum 50% marks in GAT or UGAT + Interview
MS Advanced Food Systems	BS/BSc (Hons) Food Science and Technology BS/BSc (Hons) Food Science and Nutrition BS Nutrition Science BS/BSc (Hons.) Human Nutrition and Dietetics BS/BSc (Hons) Dairy Technology BS Biotechnology BS/BSc (Hons) Agriculture/ Agriculture Sciences (all disciplines)	16 years qualification with minimum 2.0 out of 4.0 CGPA or 60% marks in case of annual system + Minimum 50% marks in GAT or UGAT + Interview
PhD Food Technology	18 years degree or MS in relevant degree	18 years qualification with minimum 3.0 out of 4.0 CGPA or (First division) 60% Marks in MS/M.Phil. + 60% Marks in GAT or 70% UGAT + Interview
PhD Human Nutrition and Dietetics	18 years degree or MS in relevant degree	18 years qualification with minimum 3.0 out of 4.0 CGPA or (First division) 60% Marks in MS/M.Phil. + 60% Marks in GAT or 70% UGAT + Interview

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Tel: +92 42 35212801-10, email: admissions@umt.edu.pk

Sialkot Campus:

21-A, Small Industrial Estate, Shahabpura Road, Sialkot.
Tel: +92 52 3256964, +92 52 3241801-10
Email: info@skt.umt.edu.pk, web: skt.umt.edu.pk

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