SNDT WU Centre for Vocational & Technical Education, S.N.D.T. Women's University MUMBAI (Advertisement: 1/2021 dated 04/08/2021)

Application are invited for the following CHB/ Visiting/ Temporary against the Vacant Posts of SNDT WU Centre for Vocational & Technical Education, SNDT Women's University Juhu

Sr. No.	Name of the post	No. of Posts	Qualifications and Experience			
1	B.Voc. Fashion Design					
	Full Time/Part time	1	Post Graduate in relevant field and			
	Course Co- Ordinator		experience in teaching or research.			
			Desirable: PhD			
2	Visiting Faculty for B. Voc in Fashion Design					
	Language and Basic Computer	2	Graduate in relevant field.			
	Basics of Industry and Environmental studies	2	Desirable: Master degree and experience in teaching or research			
	Basics of Design and Technical Drawing	2				
	Surface Ornamentation and Foundation Course	2				
	Basic Stitching	2				
	On Job Training	5				
	Principles of Management	1				
	History of Textiles and Costumes and	2				
	Traditional Embroidery (India)					
	CAD- CAM	1	_			
	Basics of Textile and Garment Production Technology	2				
	Fashion Illustration I and Fashion Co-ordination	2				
	Wet Processing and Textile Printing	1				
	Principles of Management	1				
	History of Fashion and Art (India and World)	1				
	Fashion Illustration II, III	1				
	Basic Apparel Construction I and Draping I	2				
	Computer Designing and Value Addition	3				
	Business Management (Exports and Research Project)	2				
	History of Costume and Designers (World)/	2				
	Retails, Visual Merchandising and Computer	2				
	Designing II Apparel Construction II and Draping II	2				
	Business of Fashion (Promotion, Forecasting,		-			
	Costing)	2	-			
	Craft Documentation	2				
	Portfolio Making	1	7			
	Collection Making	2				
	Advance Draping and Basics of Grading	2				
	Online Marketing and E-commerce	1]			
	Entrepreneurship and Grass Root Training	1				
	Intellectual Property Rights	1	1			
	Internship	1				
	On Job Training	5				
3	B. Voc. In Interior Design					
	Full Time/Part time	1	Post Graduate in relevant field and			

	Course Co- Ordinator		experience in teaching or research. Desirable: PhD
7	Visiting Faculty for B.Voc. Interior Design		
	Building Technology & Services	3	Graduate in Interior Design or
	Interior Design	3	allied field. Desirable: Master
	Verbal and Graphical Communication	2	degree and experience in teaching
	Environmental Studies	1	or research.
	History of Furniture Design Climatology	3	Diploma in Interior Design (Min.
	Drawing Skills	3	3years full time course completed)
	History of Arts	2	with min. 3 years experience
	Furniture Design	2	
	Business Management	2	
	Design Concepts	2	
	Product and Furniture Design	2	
	Display Design	2	
	Landscape Design	2	
	History of Design	2	
	Sociology	2	
	Specification and tendering	1	
	Business Management	2	
	Recycling and restoration	1	
		2	
	Entrepreneurship		
	Research methodology	2	
	B.Voc. Food Processing Technology	1	Post Graduate in relevant field an
	Full Time/Part time Course Co- Ordinator	1	experience in teaching or research Desirable: PhD
	Misiting Frankford D. Ver Frad Duranting		
9	VISITING FACULT FOR B. VOC. FOOD PROCESSING	Technolo	gv
9	Visiting Faculty for B.Voc. Food Processing Communication Skills and Documentation		
9	Communication Skills and Documentation	1	gy Graduate in Food Technology or allied field.
9	Communication Skills and Documentation EVS	1	Graduate in Food Technology or
9	Communication Skills and Documentation EVS Food Processing Technology	1 1 3	Graduate in Food Technology or allied field. Desirable: Master degree and
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr)	1 1 3 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training	1 1 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr)	1 1 3 3 2 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and DocumentationEVSFood Processing TechnologyFood Chemistry (Th& Pr)On job TrainingFood Preservation (Th & Pr)Food Additives and Flavour Technology	1 1 3 3 2 3 1	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma
9	Communication Skills and DocumentationEVSFood Processing TechnologyFood Chemistry (Th& Pr)On job TrainingFood Preservation (Th & Pr)Food Additives and Flavour TechnologyFood Processing Technology II	1 3 3 2 3 1 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills	1 1 3 3 2 3 1 3 2	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training	1 1 3 3 2 3 1 3 2 2 2 2	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and DocumentationEVSFood Processing TechnologyFood Chemistry (Th& Pr)On job TrainingFood Preservation (Th & Pr)Food Additives and Flavour TechnologyFood Processing Technology IIComputer SkillsOn job TrainingFood Microbiology (Th⪻)	1 1 3 3 2 3 1 3 2 2 2 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training Food Microbiology (Th⪻) Food Nutrition	1 1 3 2 3 1 3 2 3 2 3 1 3 2 3 1 3 2 3 1 3 1 3 1	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training Food Microbiology (Th⪻) Food Nutrition Food Biochemistry	1 1 3 2 3 1 3 2 3 1 3 2 3 1 3 2 3 1 3 1 1	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training Food Microbiology (Th⪻) Food Nutrition Food Biochemistry Unit Operation	1 1 3 2 3 1 3 2 3 1 3 2 3 1 3 1 1 1 1 1 1	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and DocumentationEVSFood Processing TechnologyFood Chemistry (Th& Pr)On job TrainingFood Preservation (Th & Pr)Food Additives and Flavour TechnologyFood Processing Technology IIComputer SkillsOn job TrainingFood Microbiology (Th⪻)Food Microbiology (Th⪻)Food BiochemistryUnit OperationFruits and Vegetable Processing	1 1 3 2 3 1 3 2 3 1 3 2 3 1 3 1 1 1 1 1 1 1 1 1 1 1	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
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9	Communication Skills and DocumentationEVSFood Processing TechnologyFood Chemistry (Th& Pr)On job TrainingFood Preservation (Th & Pr)Food Additives and Flavour TechnologyFood Additives and Flavour TechnologyFood Processing Technology IIComputer SkillsOn job TrainingFood Microbiology (Th⪻)Food NutritionFood BiochemistryUnit OperationFruits and Vegetable ProcessingFood Processing Technology III (Pr)On job Training	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
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9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training Food Microbiology (Th⪻) Food Nutrition Food Biochemistry Unit Operation Fruits and Vegetable Processing Food Processing Technology III (Pr) On job Training Food Sanitation and Hygiene (Th& Pr) Food Analysis(Th& Pr)	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3
9	Communication Skills and Documentation EVS Food Processing Technology Food Chemistry (Th& Pr) On job Training Food Preservation (Th & Pr) Food Additives and Flavour Technology Food Processing Technology II Computer Skills On job Training Food Microbiology (Th⪻) Food Nutrition Food Biochemistry Unit Operation Fruits and Vegetable Processing Food Processing Technology III (Pr) On job Training Food Sanitation and Hygiene (Th& Pr)	1 1 3 2 3 1 3 2 3 1 3 2 3 1 1 1 1 2 2 3 1 1 2 2 3 3	Graduate in Food Technology or allied field. Desirable: Master degree and experience in teaching or research For Diploma Dip. In Food Technology with 3

Technology of Animal Products	1	
Food Industry Waste Management	1	-
Beverage Technology and Plantation Crops	1	—
Food Processing Technology IV and Sensory		
Evaluation (Pr)	2	
Computer Skills	2	
On job Training	2	
Quality Assurance and Certification	1	
Grass root Innovation and Entrepreneurship	1	
Ecommerce	1	
Internship	2	
On Job. Training	2	
11 Visiting Faculty for B. Voc. Optometry		
General Anatomy	1	Graduate in Optometry or
General Physiology	1	Ophthalmic Technology or allied
Ocular Anatomy	1	field or relevant field.
Clinical Optometry(I,II,III,IV,V,VI)	4	Desirable: Master degree and 2 years
English and communication	1	experience in teaching or research
Geometrical optics –(I &II)	2	
Physical Optics –(I & II)	2	
Computer skill	1	_
Public health and community	1	
optometry	1	
Business Communication	1	_
Research Methodology and Biostatistics	2	
Dispensing Optics	1	_
Law and Optometry	1	
Ocular Disease (I&II)	2	_
Binocular Vision (I&II)	2	_
Systemic Disease (I&II)	2	_
Paediatric Optometry	1	
Gediatric Optometry	1	_
1 ,		_
Practice management	1	_
Ocular Pathology and Ocular Microbiology	2	
Optometry Optics	1	
Visual Optics (I&II)	2	
Optometry Instrumentation	1	
On Job Training	4	
	3	
Contact Lens (I&II)	2	_
Low Vision Care	2	_
Research Project	3	
Clinical Optometry	2	
Mathematics	1	_
Personality Development	1	
Ocular Physiology	1	
Clinical Psychology	1	
EVS & Biomedical Waste	1	
Ocular Pharmacology	1	
Entrepreneurship	1	

	Hospital Organization	1			
	B. Voc. Jewellery Design				
	Full Time/Part time	1	Post Graduate in relevant field and		
	Course Co- Ordinator		experience in teaching or research. Desirable: PhD		
14	Visiting Faculty for B.Voc. Jewellery Design				
	Foundation	1	Graduate in		
	Basic Computer Skills	1	relevant field. Desirable: Masters/		
	Basic Jewellery Making	1	Bachelors in related Field with 5		
	Language Skills	1	years Teaching Experience		
	Jewellery Design Practical	1			
	Jewellery Making Practical	1			
	On Job Training	1			
	History of Arts and Jewellery	1			
	Jewellery Designing Paper- I	1			
	Gemmology-I	1			
	Computer Aided Jewellery Designing- I	1			
	Jewellery Designing Practical	1			
	On Job Training	1			
	Jewellery Designing –II	1			
	Diamond Grading	1			
	Technical Drawing	1			
	Gold Assaying Refining & Hallmarking (Th⪻)	2			
	On Job Training	1			
	Environmental Studies	1			
	Jewellery Making-II	1			
	Jewellery Designing -III	1			
	Computer Aided Jewellery Designing- II	1			
	Jewellery Designing Practical	1			
	On Job Training	1			
	Gem Testing Practical	1			
	Indian Market	1			
	Jewellery Making -III	1			
	HRM, Product Development & Branding	1			
	Theme Based Jewellery Designing-I	1			
	Theme Based Jewellery Designing Practical	1			
	Imitation Jewellery Practical	1			
	On Job Training	1			
	Jewellery Making -IV	1			
	Gemmology -II	1			
	Retail Management & Visual Merchandising	1			
	Theme Based Jewellery Designing-II	1			
	Quality Control, Melting and Refining Practical	1			
	Retail Management & Visual Merchandising	1			
	Theme Based Jewellery Designing-II	1			
	On Job Training	1			

Interested candidates should fill following google form within Seven days. <u>https://forms.gle/Q5htnYU1EDeL76x59</u>

Application without relevant documents will not be accepted.

Sd/-Dr Sachin S Laddha Director In-Charge SNDT WU Centre for Vocational & Technical Education