



IIPM

भारतीय बागान प्रबन्ध संस्थान बेंगलुरु

INDIAN INSTITUTE OF PLANTATION MANAGEMENT BENGALURU

(An Autonomous Organization of the Ministry of Commerce & Industry - Govt. of India)



TWO-YEAR

POST GRADUATE DIPLOMA IN MANAGEMENT :

FOOD PROCESSING & BUSINESS MANAGEMENT

(PGDM-FPBM) 2025-27 (9th Batch)

Approved by AICTE-MoE-Gol
NBA Accredited*



"A Unique Management Program that Blends Food Technology with Business"

*Results awaited



MESSAGE FROM THE DIRECTOR

Welcome to the enchanting campus of Indian Institute of Plantation Management Bengaluru (IIPMB), a Centre of Excellence and the first national institute of its kind, which was established at the initiative of the Ministry of Commerce & Industry, Government of India during the year 1993. For the past 31 years, IIPMB has made outstanding contributions as a nation's premier sectoral institute for higher education.

IIPMB is one among the few sector-specific institutes in the country that works closely with industry stakeholders on 4-I approach (Intensive-Institute-Industry-Interaction), by

providing out-reach training and need-based capacity building programs, cutting-edge research & consultancy and management education for the benefit of the agribusiness, plantations, food business and agri-exports.

By recognizing the importance of food processing industry, which is one of the most dynamic and fast-growing sectors in India and the world, the institute has been offering a unique 24 months AICTE approved Post Graduate Diploma in Management: Food Processing & Business Management (PGDM-FPBM) that blends theory with hands-on experience and equipping students with the skills & knowledge needed to excel in this vital industry. The program emphasizes on the critical areas such as Food Quality, Processing & Value Addition for Products, Food Retail, Product & Brand Management, Global Quality & Safety Management Systems, Food Laws, Taxes, Exports & International Business, Project Feasibility, Business Plan and the intricacies of running a successful food business.

IIPMB's approach to teaching and learning includes a diverse range of methodologies such as classroom lectures, case analysis, group & individual assignments, leadership talks, role plays, live projects, market surveys, presentations, seminars, group work, field & industry visits and international study opportunities, all as part of our Assurance of Learning (AoL) framework to ensure academic excellence in teaching-learning transactions.

The Institute is committed to equip students with knowledge, skills and values essential to lead in a dynamic and rapidly evolving global marketplace. The vibrant campus life combined with highly competent and qualified faculty with hands-on management expertise and experience makes learning at IIPMB a unique institute delivering high quality management and executive education.

I warmly invite you to our captivating campus committed to provide safe living & learning environment where you can explore, grow and enrich your learning experience while exploring innovative ideas that helps you pursue your dreams and reach your highest potential.

Prof. John Mano Raj. S

VISION

To be the most preferred global program for aspiring food processing business managers and entrepreneurs.

MISSION

- M1: To impart techno-managerial knowledge and skills towards creating innovative and socially responsible managers and entrepreneurs.
- M2: To adopt contemporary and relevant pedagogy with industry orientation to enable experiential learning.
- M3: To enhance global relevance of the program through academic and research collaboration and multicultural immersion.
- M4: To continuously strive to develop and augment state-of-the-art academic and research environment.

GENESIS OF IIPMB

IIPMB set up at the initiative of Ministry of Commerce and Industry, Government of India, is a renowned academic institute offering Post-Graduate Program in Food Processing & Business Management. IIPMB's mandate is to create a unique pool of talented professionals in the domain and provide career advancement opportunities to its students.

PROGRAM HIGHLIGHTS

- * 2-year AICTE approved Residential Program.
- * A green campus with state-of-the-art infrastructure.
- * Curriculum designed to meet emerging needs of Food Processing and Business Management.
- * Provision for international exposure through Study Abroad Program.
- * A multi-disciplinary eminent faculty team with more than 100 man years of experience founded on its 4-I Principle "Intensive- Institute-Industry-Interaction".

INTERNATIONAL ALLIANCES

- a) The German Agricultural Training Center (DEULA), Nienburg, Lower Saxony, Germany
- b) The Royal Agricultural University (RAU), UK
- c) The Committee on Sustainability Assessment (COSA), USA
- d) European Foundation for Management Development (EMFD) Global, Belgium
- e) Rwanda Institute of Cooperatives, Entrepreneurship, and Micro-Finance (RICEM), Kigali, Rwanda
- f) Harper Adams University, Newport, UK

ABOUT THE PROGRAM

Food processing is one of the largest sectors in India which has huge potential in terms of production, growth, value addition, consumption and exports. Currently the sector witnesses the emergence of new markets for processed and value added products both at national and international level. Food processing sector is a major source of employment / entrepreneurship and adds value to foreign exchange. The program with a focus on food industry has been designed in close coordination with stakeholders from food industry to impart the knowledge and required skills to be a game changer in the field with "Learn, Do and Serve" as its guide.

A state-of-the-art Assurance of Learning (AoL) policy of IIPMB transforms the student as a techno-managerial individual, who will learn on mission-critical skills in food analytics and laboratory accreditation, nutrition & food technology, cool & cold chains and food quality & safety management for food business. The students will be trained on the various functional aspects in food quality & safety, marketing, finance, human resources, decision sciences and supply chain management necessary for success in food-related enterprises. A range of sector-specific courses to meet the requirements of food industry, viz., Processing and Value Addition for Products, Packaging & Marketing for Food Business, Food Retail, Product and Brand Management, Financial Management, Exports & International Business, Global Quality & Safety Management Systems, Food Laws & Taxes, Project Feasibility & Business Plan are embedded in the curriculum that brings more rigour. In addition to the in house classroom teaching and learning, the pedagogy also includes experiential learning through Field Visits, Internship, Thesis Writing and Study Abroad Program. The program equips the students to obtain knowledge on operations with respect to variety of sub sectors- viz, dairy, poultry, beverages, processed meat, millet based bakery products, etc.

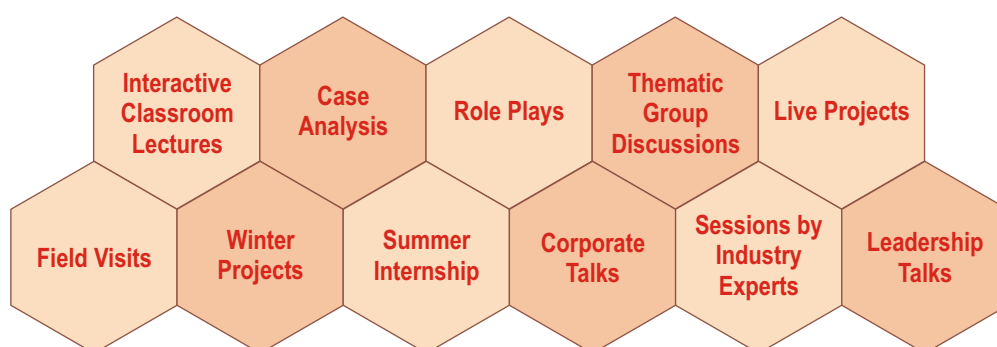
CURRICULUM OUTLINE AND CONTENTS

Program Duration: 24 months Residential Program commencing July 2025. The program is divided into six trimesters covering 102 credits including Corporate Training Segment (summer internship) of 12 weeks. It integrates operational, behavioural, managerial and strategic aspects of food business. Intensive-Institute-Industry-Interaction (4-I) brings experts from food processing business closer to the student community and the program is customized to suit their requirements.

PROGRAM CURRICULUM GROUPING BASED ON COURSE COMPONENTS

Course Component	Percentage (%) on total credits of the program	Total number of contact hours	Total number of credits
Program Core	66.18%	675	67.5
Program Electives	8.82%	90	9
Open Electives	2.94%	30	3
Skill Development Workshops	8.82%	90	9
Winter Project	1.47%	15	1.5
Corporate Training Segment	3.92%	40	4
Research Project/ Final Dissertation	7.84%	80	8
Total	100%	1020	102

PEDAGOGY



PROGRAM STRUCTURE & CREDITS

Trimester I (July - October)		
Description	Name of Course	Credits
Program Specific	1.1: Fundamentals of Food Business Management	3
General	1.2: Managerial Economics	3
Functional	1.3: Financial Accounting for Management	3
	1.4: Organization Design & Behaviour	3
Analytics	1.5: Statistics for Management	3
	1.6: IT Applications in Business	1.5
Skill Development Workshops	1.7: Business Communication- Oral	1.5
Duration:12 weeks	Sub- Total	18

Trimester II (October - December)		
Program Specific	2.1: Food Chemistry & Analysis	3
General	2.2: Business Environment & Policy	3
Functional	2.3: Marketing Management	3
	2.4: Cost & Management Accounting	3
Analytics	2.5: Prescriptive Analytics	1.5
Skill Development Workshops	2.6: Business Communications Written	1.5
Projects	Winter Project	1.5
Duration:12 weeks	Sub- Total	16.5

Trimester III (January - April)		
Program Specific	3.1: Production and Operations Management in Food Processing	3
Functional	3.2: Financial Management	3
	3.3: Buyer Behaviour for Food Business	3
	3.4: Human Resource Management	3
Analytics	3.5: Business Research Methods	3
Skill Development Workshops	3.6: Creativity & Problem Solving	1.5
Duration:12 weeks	Sub-Total	16.5
Projects	Corporate Training Segment (CTS)	4
Duration:12 weeks	Sub- Total	4

Trimester IV (July - September)		
Description	Name of Course	Credits
Program Specific	4.1: Food Safety & Quality Management	3
General	4.2: Strategic Management in Food	3
	4.3: Logistics & Supply Chain Management	3
Program Elective	Elective 1: 4.4: Product & Brand Management (M) 4.4: Cold Chain Management (OPs) 4.4: Talent Acquisition and Development (HR)	3
	Elective 2: 4.5: Packaging & Labelling for Food Business 4.5: Digital Marketing (M) 4.5: Banking Theory and Practice (F) 4.5: Performance and Compensation Management (HR)	3
Skill Development Workshops	4.6: Personality Development & Resume Writing	1.5
Duration:12 weeks	Sub- Total	16.5

Trimester V (October – December)		
Program Specific	5.1: Emerging Technologies in Food Processing	1.5
General	5.2: Entrepreneurship & Innovation	3
Functional and Specializations	Elective 3: 5.3: Food Retail Management 5.3: Fintech and Services(F) 5.3: Advanced Organisational Behaviour (HR) 5.3: Live Stock Product Management	3
Analytics	5.4: Business Analytics	3
Skill Development Workshops	5.5: Universal Human Values	1.5
Projects	Research Project (Formulation, Development & Report Submission)	4
Duration:12 weeks	Sub- Total	16

Trimester VI (January – March)		
Program Specific	6.1: International Food Business Management	3
Program Elective	Elective 4: 6.2: Sales Management in Food Business (M) 6.2: Beverage Processing Technology Management (OPs) 6.2: HR Analytics (HR)	3
Open Electives	Elective 5: 1. Managing Farmer Collectives 2. Start Up Management 3. Sustainability Management 4. Conflict Management and Negotiation 5. International Commodity Management * Choose any two courses with 1.5 credit each	1.5
		1.5
Skill Development Workshops	6.4: Business Etiquettes	1.5
Projects	6.5: Research Project (Report writing, Presentation & Viva)	4
Duration:12 weeks	Sub-Total	14.5
	Total Credits	102

TEACHING AND LEARNING

PGDM-FPBM offers a range of sector-specific courses to meet requirements of the industry. The faculty carefully craft curriculum and develop effective Assurance of Learning (AoL) resources and best practices for student learning. Special emphasis is given to practical learning sessions utilizing the institute's labs on tea tasting, coffee brewing, fruit processing, coconut processing and nutrients analysis.

IIPMB contributes to students through three primary activities: teaching, research and corporate training/ internship. The faculty and academic facilities (library, computer center, technical lab, knowledge resource center, career development unit) campus and academic ambience are unsurpassed by those of any institutions. The institute offers its teaching and learning transactions through lectures, video, seminar, group work, case study method, issue analysis, cyber learning, role plays, sensory test for product innovation, market survey, field & industry visits, study abroad and guest lectures.

STUDY ABROAD PROGRAM

The Institute offers a scope for international exposure and learning through its unique Study Abroad Program (non- credit). It aims at providing hands on experience to learn from multinational companies and reputed faculty from across the world (Singapore, Malaysia, Thailand, China, USA, Africa and Indonesia).

CAREER DEVELOPMENT SERVICE (CDS)

- ❑ Institute's CDS unit facilitates students to identify their potential skill and nurture them to be employable in their preferred sector.
- ❑ Institute is well equipped to welcome either of the campus placement models i.e., On-Campus (or) Off Campus Placement Process.
- ❑ Organizations from Food Processing sectors are invited to tap the talent from our current batch of students.
- ❑ Organizations are invited to visit IIPMB campus for placement process that includes Pre - Placement Talks, Group Discussion, Written Test, Case Study Analysis and Interviews.
- ❑ Organization are requested to route all correspondences through the CDS unit.



PLACEMENT RECORD

Placement record has been bright and attractive. Graduates of the Institutes are placed in leading companies.

INDICATIVE LIST OF ORGANIZATIONS WHERE OUR STUDENT ARE PLACED.

Food Processing	           	Certification NGOs	     		
Agri-Tech	   	Banking Finance	       	Commodities	       
Research/ Consultancy	          	Plantations	    		
Retail	      	SCM	          		
Agri Inputs	         	Agri Inputs	    		
Abroad	       	Agricultural Export	            		

CORPORATE SPEAK



Janani Foods have been hiring IIPM - FBPM students for both internship and final placement since the first batch of the program. The placement office has been very helpful in identifying the right candidates and Co-ordinating with the students both during recruitment as well as post training. The students have exhibited good amount of enthusiasm to learn during the internship and worked more than expectation. We would for certain continue hiring through IIPM in future.

Mr Sundara Rajan Sampath,
CEO of Janani Foods, Bengaluru.

IIPM stands unique in the education system, As it is best suited with an environment that enhances the skills and productivity of the students. The campus drive was a seamless fusion of orderliness and integrity, Thanks to the placement team. The students did admirably well during the interview process and I am happy to see the enthusiasm to learn new things coming from them. looking forward to recruit many more in the coming years.



Mr. T. Satish Kumar
Founder and Managing director of Milky Mist Dairy, Tamil Nadu.



The vibe at IIPM from the entrance to the centre is so pleasant that you can only look for positive outcomes from such an institution. IIPM prepares its students for the corporate culture & Instills in them the highest degree professionalism. green minds continue to have a very high interest in II students because they are enthusiastic, Bright and smart working. The support, Mentorship of the faculty, and the placement platforms is a holistic organisation. overall, It was an amazing experience to meet the wonderful students, Who are being taught by accomplished faculty: Most importantly they are counselled, Assisted & aligned towards industry demands by the placement division.

Dr. Subashini Ramaswamy
Founder & CEO, Greenminds

I always appreciate how productive and reliable IIPM students are. the passion and talent for managing things keeps the team inspired and excited. We MLIT Sol Pvt Ltd would like to appreciate the management, Faculty, Placement cell for their commitment and cooperation. Future positive contributions from the institute are something we look forward from you.



Srinivas Chindam
CEO, MLIT

TESTIMONIALS FROM ALUMNI



"Stepping into IIPMB with 2.5 years of work experience and embracing student life once again has been an extraordinary and transformative journey. The meticulously designed course structure cultivates interdisciplinary thinking, nurtures an entrepreneurial mind set, and challenges us to step beyond our comfort zones to tackle complex, real-world projects. One vivid memory is a session on Brand Management, where we were tasked with creating our own business and developing a unique brand strategy. What truly set this experience apart was the privilege of learning from exceptionally passionate and knowledgeable professors who inspire us to aim higher and push our boundaries every day. IIPMB has not only provided an exceptional platform to refine my skills but has also empowered me to grow into a more confident, resilient, and forward-thinking individual. This transformative experience has truly prepared me to shine brighter in an increasingly dynamic and competitive industrial landscape, and for that, I will always remain deeply grateful."

Ms. M. Rajalakshmi, Commercialization Scientist
Alamance Foods Inc, USA
PGDM-FPBM-2020-2022

"As a food technologist, I always aspired to delve deeper into the business aspects of the industry. IIPM Bengaluru provided me with the ideal platform – a PGDM in Food Processing and Business Management. This program served as a pivotal point in my professional journey, offering me an opportunity to transition into the business side of the food industry. I am immensely grateful for the valuable learning experiences and the unwavering support of the faculty. Their guidance throughout the curriculum, coupled with a strong emphasis on both theoretical and practical knowledge, proved invaluable. IIPM Bengaluru played a crucial role in honing my personality, attitude, and the essential skills required to thrive in the dynamic and fast-paced food business. Today, as a Consultant at Angel Yeast, I attribute my success in part to the strong foundation laid by my PGDM at IIPM."



Mr. Rathod Rahul Madhavrao
Consultant, Angel Yeast Co Ltd.
PGDM-FPBM 2022-2024



"IIPM College has been instrumental in shaping my professional journey. The PGDM in Food Processing and Business Management provided me with a strong foundation in both technical expertise and business acumen. The faculty's guidance, industry-focused curriculum, and hands-on learning experience have been invaluable. The college fostered an environment of innovation, critical thinking, and professional growth. I am deeply grateful for the knowledge, mentorship, and opportunities I received here. I highly recommend IIPM to aspiring professionals in the food industry."

Ms. Gowda Sushmitha Raju, Business Analyst
Milky Mist dairy Food Pvt Ltd.
PGDM-FPBM 2022-24

"IIPM has been a transformative journey, fostering lifelong friendships and unforgettable memories. The institution's emphasis on experiential learning has equipped me with practical knowledge and skills. Faculty guidance and mentorship have been invaluable. IIPM has enhanced my professional capabilities and instilled a sense of purpose. Forever grateful for the experience"



Mr. Jayasuriya C.R.
Territory Business Development
Britannia Industries limited
PGDM-FPBM 2021-2023

ADMISSION POLICY

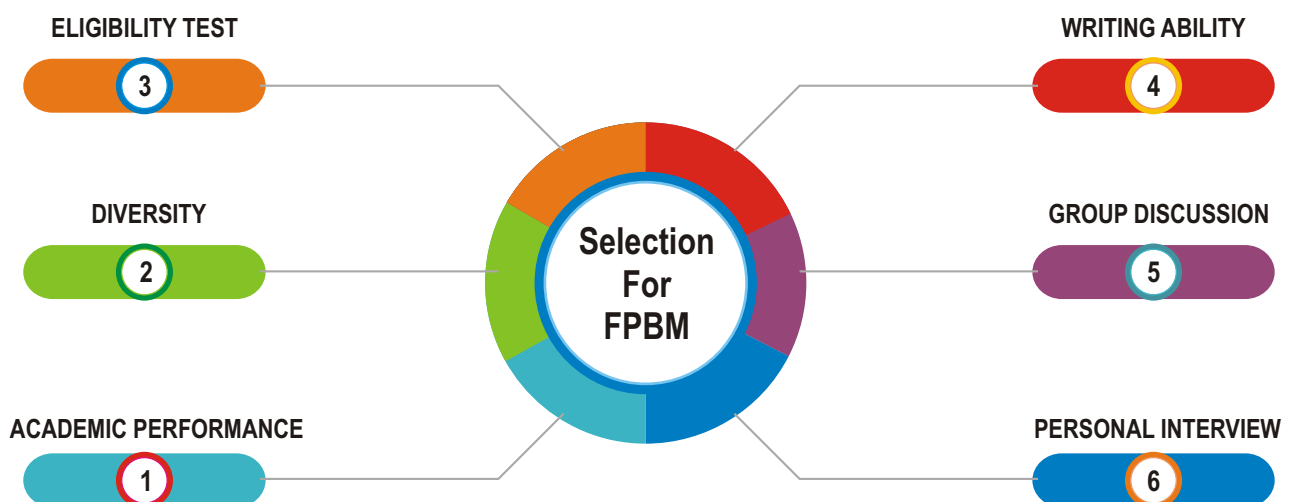
In order to meet the emerging requirements of managerial personnel in the entire food chain, IIPMB invites applications for PGDM - FPBM from graduates in food and allied sciences viz. and other related disciplines from a recognized university or institution.

ELIGIBILITY CRITERIA

1. The candidate must hold a valid Bachelor's Degree with at least 50% marks or equivalent CGPA [45% in case of candidates who belong to scheduled caste (SC)/scheduled tribe (ST), and persons with disabilities (PWD) category] from a recognized University or Institution. NRIs, PIOs and foreign students are eligible to apply.
 - a) Preference will be given to candidates with Bachelor's Degree in Food Science/ Engineering, Nutrition, Fisheries, Home Science, Veterinary Science, Chemical Engineering, Animal Husbandry & Livestock, Dairy, Post-Harvest Technology, Biotechnology and other related disciplines.
 - b) Candidates who are appearing for final semester exam are also eligible to apply.
 - c) Selected candidates will have to submit the degree certificate and aggregate marks/CGPA / OGPA latest by 30th September 2025.
2. The candidates must have a valid score in at least one of the following national level eligible tests (NLET):
 - a) CAT/XAT/MAT/ATMA/CMAT/GATE.
 - b) The valid score of the above examinations must be submitted by 30th June 2025.
3. Reservation of seats will be applicable for EWS, OBC (Non-creamy Layer), SC, ST, and PWD categories as per Govt. of India rules.

It is the responsibility of the candidates to ascertain and ensure that they possess the requisite qualifications for admission. Having been admitted provisionally does not mean acceptance of eligibility. Final eligibility for admission will be decided by IIPMB.
- 4.

SELECTION PROCEDURE



5. Each candidate will be assigned a score based on their performance in various components as detailed in the following table.

Sl. No.	Criteria	Weightage
1.	SSC (10 th)	5%
2.	HSC (12 th)	5%
3.	Under Graduate Degree (UG)	20%
4.	Diversity	5%
5.	IIPMB Professional Aptitude Test (IPAT)	30%
6.	Group Discussion (GD)	10%
7.	Personal Interview (PI)	25%
	Total	100%

Note :

**For computing the UG score and ensuring uniformity, the average marks up to the pre-final year (average of 6 semesters for 10+2+4 and average of 4 semesters for 10+2+3) shall be used for preparing the merit list.

**Being a national institute IIPM believes in pan-India diversity and inclusiveness to enhance the knowledge dissemination and learning process.

6. IIPMB Professional Aptitude Test (IPAT) examination is compulsory and will be conducted by IIPMB. The test will consist of total 100 questions (which includes, logical reasoning, general awareness, quantitative technique, language communication, and subject matter (ie, Food and allied), each of 1 mark, and 90 minutes duration. There will be no negative marking.
7. A cumulative score will be prepared based on students' performance as per criteria merit in Sl. No. 5.
8. The final merit list will be prepared based on the overall performance taking into consideration all categories of applicant [i.e., GEN, EWS, OBC (non-creamy layer), SC, ST, and PWD].

Please Note :

- a. NLET scores will be considered as qualifying scores only, and a qualifying cutoff will be set as per IIPM norms.
- b) A candidate's performance in extracurricular activities and any additional qualifications, accomplishments, and work experience, may also be considered during the interview process.





FOREIGN STUDENTS

Foreign students, who are well versed in English language, are also admitted to the program under the open and sponsored category. They have to submit valid GMAT or any equivalent scores to be considered eligible for admission. Further, TOEFL/ IELTS scores should be submitted as indicators of their competency in the English language.



SPONSORED CANDIDATES

In the admission process, sponsored candidates are given due weightage for their experience. Candidates can take admission under the following five categories of sponsorship:

- (i) Sponsored by the Plantation Companies and Agri Business Corporates.
- (ii) Plantation owners
- (iii) Sponsorship by Central and State Governments.
- (iv) Sponsorship by International agencies and SAARC countries.
- (v) In addition to above, candidates can also be sponsored by NRIs and PIOs.



SCHOLARSHIPS

- ☐ Ministry of Social Justice and Empowerment
- ☐ Ministry of Tribal Affairs
- ☐ Ministry of Minority Affairs
- ☐ Department of Empowerment of Persons with Disabilities
- ☐ State Government Scholarships for OBC Students.



DETAILED FEE STRUCTURE

Sl. No.	Particulars	1st Year Fee in ₹ (to be paid before 30.6.2025)		2nd Year Fee in ₹ (to be paid before 30.6.2026)	
		Hostel A & B	Hostel C	Hostel A & B	Hostel C
I**	Tuition Fee : ₹ 6,09,900/- (2 Years)	2,97,500.00	2,97,500.00	3,12,400.00	3,12,400.00
1	A. ₹ 1,48,750/- First Instalment (1st Year) B. ₹ 1,48,750/- Second Instalment (1st Year)				
2*	Hostel Fee/HK-Maintenance, Electricity & Water Charges (In & Off-Campus)	-	-	-	-
A	Block A & B ₹ 4,600/- pm per room with common toilets	55,200.00	-	55,200.00	-
B	Block C ₹ 5500/- pm per room with attached toilet (only for ladies)		66,000.00		66,000.00
3**	Mess & Cafeteria maintenance/ Service Charges for (Ten Months)	70,150.00	70,150.00	70,150.00	70,150.00
4	Computer Lab/Internet (excluding consumables)	20,000.00	20,000.00	20,000.00	20,000.00
5	Library fee for 2 years	10,000.00	10,000.00	--	--
6	CTS / Career Development Services Fee	5,000.00	5,000.00	5,000.00	5,000.00
7	Student Welfare (Sports, Co-Curricular activities, Insurance, Handbook/ID Card)	7,100.00	7,100.00	7,100.00	7,100.00
8	Alumni Fees	4,000.00	4,000.00	--	--
9	Field/Industry Study Expenses	20,000.00	20,000.00	--	--
10	Refundable Caution Deposit (Subject to adjustments if any)	20,000.00	20,000.00	--	--
11	Convocation Fee	--	--	4,000.00	4,000.00
	Sub Total - I	5,08,950.00	5,19,750.00	4,73,850.00	4,84,650.00
	Fee for NRI / PIO total Package (all inclusive) in \$	\$ 6730		\$ 6320	
II	OPTIONAL	1st Year		2nd Year	
1	Study Abroad on PGDM for International Visit with Valid Passport	50,000.00	50,000.00	--	--
2	Laptop	50,000.00	50,000.00	--	--
3	Books and reading material expenses @ ₹ 4,000/- per Trimester	12,000.00	12,000.00	12,000.00	12,000.00
	Sub Total-II	1,12,000.00	1,12,000.00	12,000.00	12,000.00
	Grand Total I & II	6,20,950.00	6,31,750.00	4,85,850.00	4,96,650.00

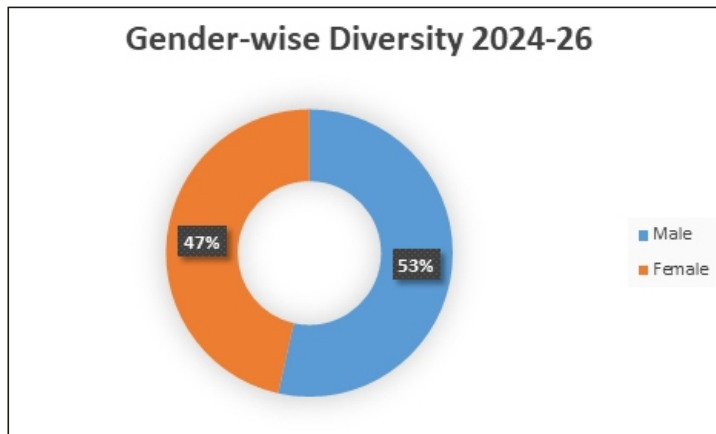
*Allotment based on availability & on first come first serve basis. **Mess & Hostel Fees to be paid in full at the time of Admission.**

** Subject to change in CPI & taxes.

LOAN FACILITIES

As PGDM-FPBM program is approved by AICTE, education loan can be easily availed from any nationalized bank.

STUDENT'S DIVERSITY: PGDM-FPBM: 2024-26 BATCH



HOW TO APPLY

Kindly visit our website www.iipmb.edu.in for submitting your online application form. The application fee of ₹ 1250/- (₹ 625/- for SC/ST/PwD candidates, with relevant certificates).

For submission of Online Application form for PGDM-FPBM 2025-27 and Payment
Scan QR Code below



FOR MORE INFORMATION

Dr. Sudha. S
Academic Program Facilitator

Mrs. Seema Bai
Jr. Admission Officer

Mrs. Rahamathunnisa
Admission Unit

Tel : 91-80-23212767, 91-80-23211716 (EPABX)
Email : fpbm_admissions@iipmb.edu.in / admissions@iipmb.edu.in

EVENTS





IIPM 

भारतीय बागान प्रबन्ध संस्थान बेंगलुरु

ಭಾರತೀಯ ತೋಟಗಾರಿಕಾ ವ್ಯವಸ್ಥಾಪಕ ಸಂಸ್ಥೆ ಬೆಂಗಳೂರು

INDIAN INSTITUTE OF PLANTATION MANAGEMENT BENGALURU

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