## Name of the Programme : <u>B.Sc. (Hons.) Food Technology</u>

S. No	Programme Learning	Details mentioned in LOCF			
	Outcome (as in LOCF)				
PO1	Basic understanding	Knowledge of various areas related to Food science and			
	of food science	technology			
PO2	Understanding food	Understanding of the food composition and its physico-			
	composition	chemical, nutritional, microbiological and sensory			
		aspects			
PO3	Know-how of	Know-how of processing and preservation techniques of			
	processing and	pulses, oilseeds, spices, fruits and vegetables, meat, fish,			
	preservation of foods	poultry, milk & milk products,			
PO4	Assuring Food safety	Relevance and significance of food safety, food quality,			
	and quality	food plant sanitation, food laws and regulations, food			
		engineering and packaging in food industry.			

## **Programme Learning Outcomes (POs)**

## Mapping of Course Outcomes (COs) with Programme Outcomes (POs)\*

(\*For courses taught in LOCF papers)

Course Code	Course Name	PO1	PO2	PO3	PO4	
	B. Sc. (Hons) Food T	echnolog	gy) I yeai	•		
32201101	Fundamentals of Food Technology					
32201102	Principles of Food Science					
32205921	Food Processing and Preservation					
32201201	Technology of Food Preservation					
32201202	Food Processing Technology			$\checkmark$		
32205922	Chemistry of Food		$\checkmark$	$\checkmark$		
	B. Sc. (Hons) Food Te	echnolog	<mark>gy) II yea</mark>	r <u> </u>		
32201301	Food and Nutrition					
32201303	Technology of Fruits, Vegetables and Plantation Crops					
32201305	Technology of Dairy and Sea Food					
32203945	Confectionary Technology				$\checkmark$	
32205923	Sensory Evaluation of Food		$\checkmark$			
32201407	Technology of Cereals, Pulses and Oilseeds					
32201409	Food Microbiology		$\checkmark$		$\checkmark$	
32201411	Technology of Meat, Poultry and Egg					

32203923	Food Product Development		$\checkmark$		$\checkmark$			
32205924	Food Microbiology and Food		$\checkmark$	$\checkmark$	$\checkmark$			
	Safety							
B. Sc. (Hons) Food Technology) I year								
32201501	Food Engineering							
32201503	Food Chemistry-I							
32207901	Food Safety							
32207903	Food Quality Management			$\checkmark$				
32201601	Food Chemistry-II		$\checkmark$	$\checkmark$				
32201603	Food Quality And Sensory							
	Evaluation							
32207905	Bakery Technology							
32207907	Food Packaging		$\checkmark$	$\checkmark$				

