

## PROGRAMME OUTCOME- PG

### MSc. FOOD TECHNOLOGY AND QUALITY ASSURANCE

**PROGRAMME OUTCOME** - The graduate acquire the scientific, technical and professional skills for teaching/research/executive career in the food industry/food research and teaching institutions through an understanding of science of food technology together with a deeper comprehension of food quality assurance

**PROGRAMME SPECIFIC OUTCOME** - The graduate acquire the scientific, technical and professional skills for teaching/research/executive career in the food industry/food research and teaching institutions through an understanding of science of food technology together with a deeper comprehension of food quality assurance

### COURSE OUTCOME

COURSE	OUTCOME
<b>SEMESTER I</b>	
FQ010101- Introduction to Food Science & Technology	Students get an introductory foundation in Food Science and Technology upon which more advanced and specialized knowledge can be built.
FQ010102: BasicBiochemistry	Enable students to understand the biochemical pathways and the relevance to their lives
FQ010103: Food Microbiology	Acquire an elementary knowledge about physiology of microorganisms, their control and their role in food borne illnesses and food spoilage
FQ010104: Food Chemistry	Acquaint various functional chemical constituents in food
FQ010105: Biochemistry & Microbiology Practicals-I	Students get a balanced introduction to laboratory techniques and principles those are important in the area of Biochemistry & Microbiology
<b>SEMESTER II</b>	
FQ010201: Food Engineering	Understand the operations of food industries as a major functional area.
FQ010202: Food Analysis and Instrumentation	Students get a deeper coverage and scope of food analysis and provide an updated and high-quality original contribution on new developments in food analysis and its emerging applications
FQ010203: Food Preservation Technology	Provide an exhaustible coverage on all major aspects of food preservation
FQ010204: Food Additives & Packaging Technology	Understand the structure and chemical characteristics of chemicals added to food, the scope of packaging technology in food industries
FQ010205: Food Quality Assurance and Management	Contribute a deep insight to the principles of food quality systems and management of food safety and quality assurance, render a basic knowledge in

	assessment of food quality, hazards impending the food safety and regulation implemented to assure food quality
FQ010206-Food Additives & Packaging Technology	provide knowledge on various methods used for analysis of additives in food and also gain practical skill in packaging and to determine the efficiency of packaging
<b>SEMESTER III</b>	
FQ010301:- Technology of Cereals, Pulses and Oil seeds	Acquaint a general outline about the principles, structure and composition, economic importance, processing and storage of different cereals and their products
FQ010302: Technology of Milk, Meat, Poultry and Fish	Understand the composition, nutritive value and uses of dairy and flesh foods and broaden and deepen the coverage of production, processing and utilization of each food related to Indian and Continental cuisine
FQ010303: Technology of fruits and Vegetables	Provide a knowledge on the pre- and post-harvest technology of fresh fruits and vegetables and emerging trends in minimal processing of fruits and vegetables
FQ820301: Sensory Evaluation and Product Development	Provide an updated knowledge on sensory measurements and various sensory factors affecting subjective evaluation
FQ820302: Food Sanitation and Hygiene	Acquaint principles and applications of sanitation in food industry, various types of Sanitation techniques applicable in the food industry
FQ010304: Food Analysis-Practical III	Provide knowledge and training on principles and techniques for analysis of food composition
<b>SEMESTER IV</b>	
FQ010404: Food Processing-Practical IV	Study the principles and methods of preservation of fruits and vegetables into various products and to practically gain skill in development of these products.
FQ820403: Byproduct Utilization and Waste Management	Students able to identify types of wastes in food industry, different effluent treatment methods and to utilize the byproduct in the food industry
FQ010405: Project Evaluation	Independent master's thesis, students will gain knowledge about relevant working methods for research, industry, administration, and education.
FQ010406: Course Viva-Voce	Students will get a quick review of the subject learned and a training for upcoming subject interviews.