

College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Food Technology

PROGRAMME SPECIFIC OUTCOMES

Sr. No.	Programme	Specific Outcome
1.	B.Sc. (Food Technology & Management) (CBCS)	<ul style="list-style-type: none">• To increase the employability of women in the food processing sector of Indian economy which has been accorded priority in policy making.• To expose the participant to the basic essentials of Food Technology & preservation so that they become capable of independently handling food processing units.• To make them understand the nutritional side which may help inculcate the scientific view regarding dietary habits of population.• To enable the participants to keep themselves abreast of recent changes in Food Technology and Management.• To create necessary awareness regarding the laws affecting Food Processing and Preservation.• To inculcate entrepreneurship attitude and self-employment attitude.

COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester I CBCS	DSC FTM A-1 Food Science I	<ul style="list-style-type: none"> • Understand the food groups and their functions • Acquire knowledge on different methods of cooking • Apply process of different foods.
	DSC FTM A-2 Food Science II	<ul style="list-style-type: none"> • Use combination of foods in the development of food products. • Identify and control adulterants in various foods & evaluate food quality • Gain knowledge of food composition (including major chemical interactions and nutritional factors) in the context of food quality and safety
	DSC FTM A-3 Food Microbiology I	<ul style="list-style-type: none"> • Explain types, characteristics and significance of microorganisms • Describe the structure and functions of major components of microbial cells • Understand the concept of microbial growth, its measurement and growth curves, factors influencing their growth and survival. • Discuss various methods of sterilization and disinfection
	DSC FTM A-4 Food Microbiology II	<ul style="list-style-type: none"> • Understand the relevance of microbial spoilage of various foods & its intoxications. • Provide framework on the concepts of quality control activities • Understand the processes & application of fermentation in food industries.
	DSC FTM A-5 Dairy Technology I	<ul style="list-style-type: none"> • To understand processes involved in production of milk and milk products • Understand & apply drying process in manufacturing of dried milks
	DSC FTM A-6 Dairy Technology II	<ul style="list-style-type: none"> • Know about process involved in processing of various fat rich dairy products • Provide knowledge regarding commercial production of cheese & ice-creams
	DSC FTM A-7 Human Physiology I	<ul style="list-style-type: none"> • Relate the structures with functions of tissues & organs • Understand the functions of important physiological systems such as cardiovascular, respiratory, renal, endocrine and digestive systems
		DSC FTM A-8 Human Physiology II
	AECC-A English-I	<ul style="list-style-type: none"> • Communicate effectively orally and in writing • Use academic writing associated with the communication discipline

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester II CBCS	DSC FTM –B1 Food Chemistry - I	<ul style="list-style-type: none"> • To understand reactions of carbohydrates, lipids and proteins during storage and processing of food and how these influence the quality and properties of the food. • To understand the importance of water for stability and quality of foods.
	DSC FTM –B2 Food Chemistry- II	<ul style="list-style-type: none"> • To understand the chemistry of additives influencing colour and flavour of food knowledge. • To Gain knowledge related to important sources of vitamins and minerals in food and their functions
	DSC FTM –B3 Principles of Food Preservation - I	<ul style="list-style-type: none"> • Gain knowledge about the principles involving food preservation by moisture control, application of heat, removal of heat, fermentation and emerging technologies. • Distinguish between high & low temperature processing.
	DSC FTM –B4 Principles of Food Preservation - II	<ul style="list-style-type: none"> • Focus on various chemical additives & their effect on food products. • Explore the principle of preservation in non-thermal processing of food.
	DSC FTM –B5 Human Nutrition - I	<ul style="list-style-type: none"> • Gain the knowledge about human nutrition & its importance in maintenance of health • Understand nutrition through life-cycle stages like infancy, pre-school, school going & adults
	DSC FTM –B6 Human Nutrition - II	<ul style="list-style-type: none"> • Understand nutrition through life-cycle stages like pregnancy, lactating women, expectant mothers & old age. • Know about growth & development and nutritional requirement during pregnancy & lactation to promote healthy living
	DSC FTM –B7 Computer Basics and Applications - I	<ul style="list-style-type: none"> • To apply knowledge of computer appropriate to the discipline • Students will attain an ability to use current techniques, skills, and tools necessary for computing practice
	DSC FTM –B8 Computer Basics and Applications - II	<ul style="list-style-type: none"> • To apply knowledge of computer appropriate to the discipline • Students will attain an ability to use current techniques, skills, and tools necessary for computing practice

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester III CBCS	DSC-FTM-C1 Grain Science and Technology - I	<ul style="list-style-type: none"> • Understand the basics of milling operations for food grains • Identify the problems associated with milling of grains and their solution. • Know processing food grains into value added products
	DSC-FTM-C2 Grain Science and Technology -II	<ul style="list-style-type: none"> • Able to explain and apply different processing operations applied to nuts and oilseed based products • Study of different anti-nutritional factors in Cereals , Legumes and Oilseeds
	DSC-FTM-C3 Post Harvest Technology–I	<ul style="list-style-type: none"> • Understand the Processing techniques for major plantation crops like tea, coffee, and coco. • Know the manufacturing of raw and refined sugar • Study of post harvest technology of Fruits and Vegetables
	DSC-FTM-C4 Post Harvest Technology–II	<ul style="list-style-type: none"> • Understand the importance and classification of spices • Study the chemical composition, processing of major and minor spices
	DSC-FTM-C5 Industrial and Agri Business Management- I	<ul style="list-style-type: none"> • Understand the nature scope and importance of Agribusiness Management • Study of Farm production system and technology • Understand the nature scope and importance of Industrial Business Management
	DSC-FTM-6 Industrial and Agri Business Management- II	<ul style="list-style-type: none"> • Study of Farm Economics • Know the marketing of agricultural products • To Understand Production Management and Financial Management • Study of Marketing Management and Financial Management
	AECC -C	<ul style="list-style-type: none"> • Gaining in-depth knowledge on natural processes that sustain life and govern economy. • Predicting the consequences of human actions on the web of life, global economy and quality of human life. • Developing critical thinking for shaping strategies (scientific, social, economic and legal) for environmental protection and conservation of biodiversity, social equity and sustainable development.. • Acquiring values and attitudes towards understanding complex environmentaleconomic-social challenges, and participating actively in solving current environmental problems and preventing the future ones. • Adopting sustainability as a practice in life, society and industry

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester IV CBCS	DSC FTM-D1 Processing and Preservation of Fruits and Vegetables-I	<ul style="list-style-type: none"> • Understand the Morphology, classification and Composition of fruits and vegetables • Understand biochemical changes taking place in fruit and vegetables. • Learn the Processing and preparation of value added products from the fruits and vegetables
	DSC FTM-D2 Processing and Preservation of Fruits and Vegetables-II	<ul style="list-style-type: none"> • Students will able to preserve the fruits and vegetables and make their products to make available them in off season. • Understand the different methods of dehydration of fruits and vegetables • Learn the freezing operations used in preservation of fruits and vegetables
	DSC FTM-D3 Food Biochemistry-I	<ul style="list-style-type: none"> • Study the types of solutions and their preparation • Learn the different analytical techniques in biochemistry • Understand the nature ,classification and mechanism of enzyme action and their significance
	DSC FTM-D4 Food Biochemistry-II	<ul style="list-style-type: none"> • Understand the metabolism of Carbohydrate • Study of metabolism of proteins • Learn the metabolism of lipids
	DSC FTM-D5 Food Packaging -I	<ul style="list-style-type: none"> • Learn the types of packaging material and role of packaging in Food preservation • Study of different terminologies used in packaging • Understand the different types of Packaging
	DSC FTM-D6 Food Packaging –II	<ul style="list-style-type: none"> • Study of Packaging accessories • Learn the advances in Packaging technology • Study the packaging systems for different foods • Gain knowledge about packaging laws and regulations

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B.Sc. (FTM) III Semester V CBCS	DSE FTM – E1 Animal Product Technology-I	<ul style="list-style-type: none"> • Learn the skills required for pre-slaughtering of meat and further processes. • Acquire knowledge of structure, composition & different preservation techniques of preserving eggs .
	DSE FTM – E2 Bakery and Confectionery-I	<ul style="list-style-type: none"> • Provide deeper knowledge and making students understand about skill development training on bakery science and technology. • Learn commercial manufacturing of bread, biscuits, cookies, pastries, buns, crackers & quick bread.
	DSE FTM – E3 Food, Quality, Safety and Waste management I	<ul style="list-style-type: none"> • Understand the food quality aspects and need of food safety. • Knowing the various regulatory aspects for food business operators. • Acquire knowledge of food laws & regulations.
	DSE FTM – E4 Beverage Technology- I	<ul style="list-style-type: none"> • Ability to understand the science & technology for processing of different beverages. • Ability to explain fruit juice beverages, carbonated beverages & non-alcoholic beverages.
	AECC-E English III	<ul style="list-style-type: none"> • .Comprehend communication process, methods of communication & flow of communication. • Compose effective professional letters using standard language, style & structure

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) III Semester VI CBCS	DSE FTM – F1 Animal Product Technology II	<ul style="list-style-type: none"> • Learn the processing & preservation techniques used in fish. • Learn the skills required for pre-slaughtering of poultry and further processes.
	DSE FTM – F2 Bakery and Confectionery II	<ul style="list-style-type: none"> • Gain knowledge about extrusion technology & manufacturing of extruded products. • Understand detail manufacturing of amorphous & crystalline confectionery products.
	DSE FTM – F3 Food, Quality, Safety and Waste management II	<ul style="list-style-type: none"> • Understand the various voluntary standards for food processing industries. • Recognize and communicate common processing methods which convert food waste into valuable products.
	DSE FTM – F4 Beverage Technology- II	<ul style="list-style-type: none"> • Understanding of permitted additives in beverages • Knowledge of recent high value added beverages & recent trends in beverage industry.
	AECC-F English-IV	<ul style="list-style-type: none"> • Comprehend the employment skills to have effective first impression • Use various inter-personal skills as per the need of situation & context