

### **OUTCOME BASED EDUCATION**

<b>PROGRAMME NAME</b>	<b>SHORT NAME</b>	<b>PROGRAMME CODE</b>
<b>Bachelor of Science, Food Technology</b>	<b>B.Sc. Food Technology</b>	<b>CCASFT</b>

<b>PROGRAMME SPECIFIC OUTCOMES (PSOs)</b>	
PSO1	Understand the depth of knowledge in different topics of Food Technology
PSO2	Apply theoretical knowledge of principles and concepts of innovative ideas in the practical problems of food industry.
PSO3	Identify the area of their interest in academics and in research and development.
PSO4	Continue advanced study in various fields like cereals, dairy, alcohol, sugar, bakery and confectionery, fruits, vegetables, oils and oil seed processing and meat-fish.
PSO5	Understanding concepts such as the composition of food, develop in candidates an understanding of food's nutritional, physiochemical and microbial properties.
PSO6	Provide students an advanced insight to different techniques related to food preservation and food processing and also to teach students concepts such as the importance of food quality plant sanitation, food laws and regulations and packaging in food industry.
PSO7	Begin an employment in various fields like science, education, hotels, hospitals, food industries, laboratories, quality testing organizations, entrepreneur, research etc.