

OUTCOME BASED EDUCATION

PROGRAMME NAME	SHORT NAME	PROGRAMME CODE
Bachelor of Vocation Food Processing Technology	B. Voc. FPT	CCAVFP

PROGRAMME SPECIFIC OUTCOMES (PSOs)	
PSO1	To empower the students with the professional competence and expertise in food processing technology
PSO2	To enable the students to understand food composition and its physicochemical, nutritional, microbiological and sensory aspects
PSO3	To familiarize the students about the processing and preservation techniques of food products
PSO4	To emphasize the importance of food safety, food quality, food plant sanitation, food laws and regulations, food engineering and packaging in the food industry
PSO5	Demonstrate the ability to implement modern food processing techniques like thermal, non-thermal, dehydration, fermentation, and packaging techniques and innovate in developing new food products with enhanced shelf life and nutritional value
PSO6	Gain practical expertise on the operation, maintenance and optimization of food processing equipment and plants with a focus on industrial hygiene, sanitation and efficient production practices
PSO7	Cultivate entrepreneurial skills by identifying business opportunities in food processing, understanding market trends and managing small scale to large scale food industries with a focus on innovation, sustainability and profitability