

## **PROGRAMME OUTCOMES:**

Student will be having advanced knowledge of different branches of applied sciences. The student can gain a respectable job in this area after completing the programme with good grades. After passing master degree in science, student can go for a research study in top organizations such as BAARC, ISRO, etc. They can also work in government & private sectors in various technical & non-technical posts.

## **PROGRAMME SPECIFIC OUTCOMES:**

After completion of M.Sc. Food Technology, the students will:

- Acquire a broad knowledge in field of food science and Technology
- Improve communication skills through discussions, debates and by practicing written and oral presentations of projects
- Be able to suggest processing conditions for the industrial manufacture of high quality food product.
- Understand nutritional and sensory properties of food with regard to raw materials, convenience, energy and sustainability
- Be able to choose and design technologies for the industrial manufacture of bio-based products, especially food products, with due regard to raw materials, energy, economics and sustainability in the system of industrial food technology
- Become competent for NPD(New Product Development)
- Become competent to develop an enterprise of his own
- Join Ph.D program through entrance exam or Join government sector job after qualifying the exam of ARS NET, FCI, FSSAI, FSO, Food Inspector etc.
- Work in private sectors as Officer in field of quality and production of various food industries like Britannia, Parle, Patanjali, Haldiram, Perfetti, Cadbury, Pepsico, MTR Foods Ltd. etc.

## **COURSE OUTCOMES:**

### **Semester I**

#### **Food Chemistry and Applied Nutrition TMFT -101**

After completion of this course the students will:

- Develop acquaintance with properties and role of various constituents in foods, interaction and changes during processing.
- Develop acquaintance with importance of various foods and nutrients in process food designing.
- Learn about various food groups and balanced diet

#### **Food Engineering TMFT-102**

After completion of this course the students will:

- Develop acquaintance with principle and process of equipment and techniques.
- Learn about basic derivation and theory of Food Engineering.

### **Principles of Food Processing TMFT -103**

After completion of this course the students will:

- Develop acquaintance with principles of different techniques used in processing and preservation of foods.
- Acquire information regarding advancement of various food processing and preservation technologies.
- Be able to develop and design new innovative processed food.

### **Food Enzymes & Biotechnology TMFT- 104**

After completion of this course the students will be able:

- To develop new functional food for food industry and consumers.
- To learn about various food waste management and recycling process.
- To acquaint with principal and process of food enzymes and their application.

### **Statistical Methods for Food Science TMFT -105**

After completion of this course the students will be able:

- To develop acquaintance with food quality statistical parameters and control systems, food standards, regulations, specifications.
- To acquire knowledge about mean mode median standard deviation and other computation for project designing in food industry.

## **Semester –II**

### **Industrial Microbiology TMFT -201**

After completion of this course, students will be able:

- To know about various food microbes and their benefits in industries.
- To learn about development of culture and media for food microbial research.
- To learn about prevention and preservation of food from microbes.

### **Food Packaging Technology TMFT -202**

After completion of this course, students will be able:

- To instill knowledge on packaging machinery, systems, testing and regulations of packaging.
- To impart comprehensive overview of the scientific and technical aspects of food packaging.

### **Technology of Meat, Poultry and Fish Processing TMFT -203**

After completion of this course, students will be able:

- To provide an understanding of the technology for handling, processing, preservation and bi-product utilization of meat, poultry and fish products processing.
- To learn about tenderization, spoilage and aging of meat and poultry.

### **Technology of Cereals, Pulses and Oil Seeds TMFT -204**

After completion of this course, students will be able:

- To know about type, composition and storage of cereal, pulses and oilseed.

- To develop new composite products in these combination.
- To learn about harvesting and nutritional composition of cereal and pulses.

### **Computer Application in Food Industry      TMFT -204**

After completion of this course, students will be able:

- To learn about fundamental and advance application of computer in food industries.
- To introduce the role of computerization in processing, particularly for communication, process and quality optimization, automation, simulation, designing and manufacture.

### **Semester –III**

#### **Advanced Bakery and Confectionary Technology      TMFT-301**

On completion of the course the student will be able:

- To know basic and applied technology of baking and confectionary.
- To develop acquaintance with the manufacturing technology of bakery and confectionary products.

#### **Post Harvest Management of Fruits and Vegetables      TMFT-302**

On completion of the course the student will be able:

- To develop acquaintance with the proper handling technologies of fruits and vegetables.
- To know the techniques to reduce the post-harvest losses.

#### **Food Quality System and Management      TMFT-303**

On completion of the course the student will be able:

- To develop acquaintance with food quality parameters and control systems.
- To know food standards, regulations, specifications.

#### **Technology of Milk and Milk Products      TMFT-304**

On completion of the course the student will be able:

- To develop acquaintance with techniques and technologies of testing of milk and milk products.
- To know processing of milk into various products and by products.

#### **Waste Recycling and Resources Recovery System      TMFT-305**

On completion of the course the student will be able:

- To develop acquaintance with importance of food wastes for resource generation.
- To get familiar with various technology for recycling of waste.

### **Semester –IV**

#### **Master's Seminar      PMFT-401**

On completion of the course the student will be able:

- To improve communicable skills
- To improve confidence, interaction and public dealing quality

**Industrial Visit Report & Presentation PMFT-402**

After completion of this course, students will be able to:

- Understand industry trends and working
- Communicate effectively by the means of oral, written and computational skills
- Utilize this knowledge to get work in private sectors as a trainee in field of quality and production of various food industries.

**Master's Research Project/ Dissertation PMFT -403**

After completion of this course, students will be able to:

- Develop ability to think logically and technically for solving problems in field of food technology
- Suggest processing conditions for the industrial manufacture of high quality food product.
- Understand the concept of development of a new product and prepare new products
- Choose and design technologies for the industrial manufacture of bio-based products, especially food products, with due regard to raw materials, energy, economics and sustainability in the system of industrial food technology
- Utilize this knowledge to get work in private sectors as a trainee in field of quality and production of various food industries.
- Become an entrepreneur and startup their own enterprise