

Koneru Lakshmaiah Education Foundation

(Category -1, Deemed to be University estd. u/s. 3 of the UGC Act, 1956)

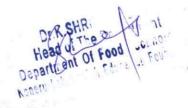
Accredited by NAAC as 'A++' & Approved by AICTE & ISO 21001:2018 Certified Campus: Green Fields, Vaddeswaran - 522 302, Guntur District, Andhra Pradesh, INDIA. Phone No. +91 8645 - 350 200; www.klef.ac.in; www.klef.edu.in; www.kluniversity.in Admin Off: 29-36-38, Museum Road, Governorpet, Vijayawada - 520 002. Ph; +91 - 866 - 3500122, 2576129

Department of Food Technology Program: Food Technology Academic Year: 2022 – 2023

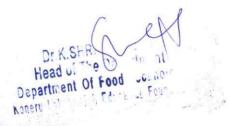
S No	Course Code	Course Title	CO NO	Description of the Course Outcome
			CO 1	Understand the basic knowledge of
				computers Hardware
			CO ₂	Understand the basic knowledge of
	G	Information & Communication Technology		computers software
1	22FT11K1		CO3	Learn about MS office in all aspects
			CO 4	Understand about the networks
			CO 1	To understand the composition and chemistry of food.
	72		CO 2	To know the role of each component in food processing.
2	22FT11C1	Food Chemistry	CO3	To understand interactions between the components.
		5	CO 4	To be able to determine structural and compositional properties of the food components.
			CO 1	Acquiring knowledge about macro and micro nutrients and their functions.
			CO 2	To know the consequences of deficiency of taking nutrients
3			CO3	To apply the concepts of nutrition and food and its relation to health
	22FT11C2	Human Physiology and Nutrition	CO 4	To gain knowledge of nutrition for disease prevention in the real time
	9		CO 1	To understand the basic principles of food science and
4			60.2	technology.
	Introduction to	Introduction to	CO 2	To study the structure, composition, nutritional quality and
	22FT11C3	Food Science		postharvest changes of various plant foods.



		and Technology	CO 3	To study the structure and composition of various animal foods.
	9		CO 4	To be able to use various basic food processing techniques with an aim to preserve the foods.
			CO 1	To understand the basic principles of biochemical nature of foods.
5	=		CO 2	To determine the structural and chemical nature of nutrients CHO & Proteins.
	22FT11C4	Food Biochamistry	CO 3	To determine the structural and chemical nature of nutrients Lipids & Nucleic acids.
		Biochemistry	CO 4	To identify the metabolic changes of foods once it enters the human body.
			CO 1	Introduction to food preservation techniques
			CO 2	To get acquainted to conventional food preservation techniques
6	22FT12C1	Principles of Food Preservation	CO 3	To understand modern filtration technology
			CO 4	To know novel, i.e., non-thermal food processing techniques
			CO 1	To know science and technology behind bakery and confectionary products and their place in global market.
			CO 2	To get acquainted to utilization of the role of various ingredients and technology in baking and confectionary.
7	22FT12C2	Bakery, Confectionery & Snacks Technology	CO 3	To gain knowledge regarding the production and regulatory aspects of bakery products.
			CO 4	To identify importance of novelty and skills for a successful baking and confectionary professional.
			CO 1	To understand the important microorganisms affecting foodand human health.
8	22551252	F1	CO 2	To learn the nature of different microorganisms associated with food and their growth.
	22FT12C3	Food Microbiology	CO3	To gain knowledge regarding the role of microbes in fermentation, spoilage and food-borne diseases.
			CO 4	To be able to determine spoilage of foods by common microorganisms, and



		I		cultivation of microorganisms.
				cultivation of inicroorganisms.
2			CO 1	To get introduced to principles of instrumentation and basic instruments in food analysis.
			CO 2	To know about optics-based instruments.
9		Professional	CO 3	To know chromatography instruments.
	22FT12E1	Elective – I	CO 4	To learn advanced instrumentation in food analysis – on-line and off-line.
		Instrumentation		
		in Food		
		Analysis		
			CO 1	Interpret numerical data through various graphs and determination of various constants of the data
10	±		CO 2	Measure and estimate the degree of linear relationship between two variables
	22FT21C1	Data and	CO 3	Identify the suitable probability distribution to the given experimental data and calculation of various characteristics
		Statistical Analysis	CO 4	of the respective probability distributions Draw the statistical inference of the given data through various tests of statistical hypothesis, viz., tests for means, Chi Square test and analysis of variance
			CO 1	To familiarize students with horticultural produce namely fruits and vegetables.
11		,	CO 2	To understand need and importance of processing the produce and market potential of the processed fruits and vegetables
	22FT21C2	Processing of Horticultural	CO 3	To learn processing techniques and methods for storage and preservation to improve shelf-life of produce
		Produce	CO 4	To realize practical aspects of post- harvest processing of horticultural produce
			CO 1	To get introduced to unit operations and plant design
12	22FT21C3	Food	CO 2	To understand and apply principles of food plant design
		Engineering	CO 3	To understand and apply post-harvest engineering



			CO 4	To understand and apply storage engineering
13	22FT21E2	Professional Elective – II Ice-cream & Frozen Desserts	CO 1	To understand definition, classification, and composition of ice cream and frozen dessert
			CO 2	To learn about manufacturing aspects of ice cream and frozen dessert and their characteristics
			CO 3	To understand science and technology, supply chain, marketing, and regulatory aspects of such products
			CO 4	To be able to develop the knowledge of ice cream and frozen dessert.

HOD-FT

Dr.K.SHRi
Head of The De off int
Department Of Food Johnson
Koneru bahanada i Educatus Found