

**K L E F**  
**Department of Food Technology**  
**Course Outcomes (CO) 2022 - 26**

S No	Course Code	Course Title	CO NO	Description of the Course Outcome	BTL	Mapped PO & PSOs
1	22FT11K1	Information & Communication Technology	CO 1	Understand the basic knowledge of computers Hardware	3	PO 1, 5, PSO 1
			CO 2	Understand the basic knowledge of computers software	3	
			CO 3	Learn about MS office in all aspects	3	
			CO 4	Understand about the networks	3	
2	22FT11C1	Food Chemistry	CO 1	To understand the composition and chemistry of food.	3	PO 1, 5, PSO 1
			CO 2	To know the role of each component in food processing.	3	
			CO 3	To understand interactions between the components.	3	
			CO 4	To be able to determine structural and compositional properties of the food components.	3	
3	22FT11C2	Human Physiology and Nutrition	CO 1	Acquiring knowledge about macro and micro nutrients and their functions.	3	PO 1, 6, 7 PSO 1
			CO 2	To know the consequences of deficiency of taking nutrients	3	
			CO 3	To apply the concepts of nutrition and food and its relation to health	3	
			CO 4	To gain knowledge of nutrition for disease prevention in the real time	3	
4	22FT11C3	Introduction to Food Science and Technology	CO 1	To understand the basic principles of food science and technology.	3	PO 5, PSO 1
			CO 2	To study the structure, composition, nutritional quality and postharvest changes of various plant foods.	3	
			CO 3	To study the structure and composition of various animal foods.	3	

			<b>CO 4</b>	To be able to use various basic food processing techniques with an aim to preserve the foods.	<b>3</b>	
5	22FT11C4	Food Biochemistry	<b>CO 1</b>	To understand the basic principles of biochemical nature of foods.	<b>3</b>	PO3, PSO 1
			<b>CO 2</b>	To determine the structural and chemical nature of nutrients CHO & Proteins.	<b>3</b>	
			<b>CO 3</b>	To determine the structural and chemical nature of nutrients Lipids & Nucleic acids.	<b>3</b>	
			<b>CO 4</b>	To identify the metabolic changes of foods once it enters the human body.	<b>3</b>	
6	22FT12C1	Principles of Food Preservation	<b>CO 1</b>	Introduction to food preservation techniques	<b>3</b>	PO 1, 3, 5 PSO 3
			<b>CO 2</b>	To get acquainted to conventional food preservation techniques	<b>3</b>	
			<b>CO 3</b>	To understand modern filtration technology	<b>3</b>	
			<b>CO 4</b>	To know novel, i.e., non-thermal food processing techniques	<b>3</b>	
7	22FT12C2	Bakery, Confectionery & Snacks Technology	<b>CO 1</b>	To know science and technology behind bakery and confectionary products and their place in global market.	<b>3</b>	PO 1, 5, PSO 2
			<b>CO 2</b>	To get acquainted to utilization of the role of various ingredients and technology in baking and confectionary.	<b>3</b>	
			<b>CO 3</b>	To gain knowledge regarding the production and regulatory aspects of bakery products.	<b>3</b>	
			<b>CO 4</b>	To identify importance of novelty and skills for a successful baking and confectionary professional.	<b>3</b>	
8	22FT12C3	Food Microbiology	<b>CO 1</b>	To understand the important microorganisms affecting food and human health.	<b>3</b>	PO 3, 11 PSO 2
			<b>CO 2</b>	To learn the nature of different microorganisms associated with food and their growth.	<b>3</b>	
			<b>CO 3</b>	To gain knowledge regarding the role of microbes in fermentation, spoilage and food-borne diseases.	<b>3</b>	

			<b>CO 4</b>	To be able to determine spoilage of foods by common microorganisms, and cultivation of microorganisms.	<b>3</b>	
9	22FT12E1	Professional Elective – I Instrumentation in Food Analysis	<b>CO 1</b>	To get introduced to principles of instrumentation and basic instruments in food analysis.	<b>3</b>	PO 1, 5, 12 PSO 3
			<b>CO 2</b>	To know about optics-based instruments.	<b>3</b>	
			<b>CO 3</b>	To know chromatography instruments.	<b>3</b>	
			<b>CO 4</b>	To learn advanced instrumentation in food analysis – on-line and off-line.	<b>3</b>	
10	22FT21C1	Data and Statistical Analysis	<b>CO 1</b>	Interpret numerical data through various graphs and determination of various constants of the data	<b>3</b>	PO1, PSO2
			<b>CO 2</b>	Measure and estimate the degree of linear relationship between two variables	<b>3</b>	
			<b>CO 3</b>	Identify the suitable probability distribution to the given experimental data and calculation of various characteristics of the respective probability distributions	<b>3</b>	
			<b>CO 4</b>	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	<b>3</b>	
11	22FT21C2	Processing of Horticultural Produce	<b>CO 1</b>	To familiarize students with horticultural produce namely fruits and vegetables.	<b>3</b>	PO1, PO11, PSO1
			<b>CO 2</b>	To understand need and importance of processing the produce and market potential of the processed fruits and vegetables	<b>3</b>	
			<b>CO 3</b>	To learn processing techniques and methods for storage and preservation to improve shelf-life of produce	<b>3</b>	
			<b>CO 4</b>	To realize practical aspects of post-harvest processing of horticultural produce	<b>3</b>	
12	22FT21C3	Food Engineering	<b>CO 1</b>	To get introduced to unit operations and plant design	<b>3</b>	PO 1, 5,7 PSO 1
			<b>CO 2</b>	To understand and apply principles of food plant design	<b>3</b>	
			<b>CO 3</b>	To understand and apply post-harvest engineering	<b>3</b>	

			<b>CO 4</b>	To understand and apply storage engineering	<b>3</b>	
13	22FT21E2	Professional Elective – II Ice-cream & Frozen Desserts	<b>CO 1</b>	To understand definition, classification, and composition of ice cream and frozen dessert	<b>3</b>	PO-1,5,7 PSO 1
			<b>CO 2</b>	To learn about manufacturing aspects of ice cream and frozen dessert and their characteristics	<b>3</b>	
			<b>CO 3</b>	To understand science and technology, supply chain, marketing, and regulatory aspects of such products	<b>3</b>	
			<b>CO 4</b>	To be able to develop the knowledge of ice cream and frozen dessert.	<b>3</b>	