



Koneru Lakshmaiah Education Foundation

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

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

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

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		and Technology	CO 3	To study the structure and composition of various animal foods.
			CO 4	To be able to use various basic food processing techniques with an aim to preserve the foods.
5	22FT11C4	Food Biochemistry	CO 1	To understand the basic principles of biochemical nature of foods.
			CO 2	To determine the structural and chemical nature of nutrients CHO & Proteins.
			CO 3	To determine the structural and chemical nature of nutrients Lipids & Nucleic acids.
			CO 4	To identify the metabolic changes of foods once it enters the human body.
6	22FT12C1	Principles of Food Preservation	CO 1	Introduction to food preservation techniques
			CO 2	To get acquainted to conventional food preservation techniques
			CO 3	To understand modern filtration technology
			CO 4	To know novel, i.e., non-thermal food processing techniques
7	22FT12C2	Bakery, Confectionery & Snacks Technology	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.
			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.
8	22FT12C3	Food Microbiology	CO 1	To understand the important microorganisms affecting food and human health.
			CO 2	To learn the nature of different microorganisms associated with food and their growth.
			CO 3	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

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

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			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.



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