



PGPCOLLEGE OF ARTS AND SCIENCE

NH-7, Namakkal – Karur Main Road, Namakkal – 637207

(Affiliated to Periyar University, Salem and Approved by AICTE,

New Delhi, re-accredited by NAAC and Recognized by UGC with 2(f) & 12(B))



DEPARTMENT OF FOOD PROCESSING

PROGRAMME OUTCOMES OF PG COURSES (2021 ONWARDS)

Name of the Programme: M.Sc FOOD PROCESSING	
PO1	To ensure that the students have adequate knowledge and skills, so that they are ready to work at each exit point of the programme.
PO2	They will understand the requirement of food with respect to energy, food and consumer safety, nutrients and their impact on health.
PO3	They will learn how to implement their ideas in innovative product development.
PO4	To provide judicious mix of skills relating to a profession and appropriate content of General Education in food laws and processing methods.
PO5	They will learn shelf-life study of new product, test of quality parameters, and physical, chemical and microbiological test of product.
PO6	Students will learn about how to search research articles and reviews related to particular food products.
PO7	To promote research and development for food product and process and guarantee sanitation and safety of processed food items.



PROGRAMME SPECIFIC OUTCOMES OF PG COURSES (2021 ONWARDS)

Name of the Programme: M.Sc FOOD PROCESSING	
PSO1	To integrate NSQF within the level of higher education in order to enhance employability of the graduates and meet industry requirements. Such graduates apart from meeting the needs of local and national industry are also expected to be equipped to become part of the global workforce.
PSO2	Students acquire ability to gain knowledge and skills which are necessary in life for the holistic development for meeting their professional and personal needs in varying environment and changing contexts.
PSO3	Students have leadership qualities in organizing teams and their mobilization for effective problem solving in different Food Technology aspects. Students apply creative leadership for realization of various goals. As a leader, they are trained to have greater customer sensitivity and connect.
PSO4	They will understand about different food laws, different certifications required for food industry and They will acquire knowledge about packaging material testing and their use in different food product
PSO5	To develop broader understandings on various aspects of management of waste coming from food Industries as well as from homes starting from its generation to processing with options for reuse and recycle, transport, and disposal practices so as to contribute towards sustainable development.
PSO6	To make the students familiar with the technologies of food processing and preservation of plant and animal foods, cereals, pulses, oilseeds, fruits vegetables, spices, meat, fish, poultry, sea food, milk and dairy products
PSO7	Students get exposed to actual working environment and enhance their knowledge and skill from what they have learned in the college. They will learn about different processing methods used in industry. They will learn how to maintain personal hygiene in food industry and also learn to be punctual and develop self confidence in them



COURSE OUTCOMES OF PG COURSES (2019 ONWARDS)

Name of the Programme: M.Sc FOOD PROCESSING		
COURSE CODE & COURSE TITLE	COURSE OUTCOME	
SEMESTER-I		
21PFP01 & FOOD CHEMISTRY	CO1	Physico –chemical properties of foods & water properties.
	CO2	Carbohydrate –classifications, properties & structure
	CO3	Protein- classifications, structure, physical & chemical properties on foods.
	CO4	Lipids - classifications, physical & chemical properties & structure.
	CO5	Vitamins & Minerals- classifications, properties & structure.
21PFP02 & FOOD PROCESSING TECHNOLOGY - I	CO1	Fruits & vegetable processing, classification, preservation & drying methods.
	CO2	Dairy processing- UHT, Pasteurization & homogenization.
	CO3	Fleshy food processing- Egg, Meat, Poultry- Canning, Drying, cooling & storage.
	CO4	Sea food Processing-types of preprocessing & preservation.
	CO5	Types of Confectionery, Sago & Sugar cane technology
21PFP03 & FOOD PROCESSING TECHNOLOGY - II	CO1	Rice & Wheat –processing & storage conventional methods.
	CO2	Major & minor millets-types, processing & storage, nutritional losses.



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	CO3	Pulse Technology-processing & methods to remove toxic factors.
	CO4	Oil seed technology –Processing & preservation techniques
	CO5	Spice technology- processing & extraction of Oleoresin.
21PFP04 & CHEMICAL CHANGES IN PROCESSING & PRESERVATION	CO1	Comprehend Physico –chemical properties of foods
	CO2	Understand Bio chemical changes in carbohydrates, protein & fats
	CO3	Develop the knowledge in Isolation of toxins in foods
21PFPE01 & FOOD PRODUCTION AND AGRICULTURE	CO1	Scope, branches classification of Agronomic crops.
	CO2	Wet, dry and rain fed farming for crop production
	CO3	Methods of irrigation management.
	CO4	Types & role of crop manures & fertilizers
	CO5	Types & classification of storage structure & grains
21PFPP01 & FOOD PROCESSING PRACTICAL	CO1	Preservation of food by sugar.
	CO2	Preservation of food by salt
	CO3	Preservation of food by fermentation
SEMESTER - II		
	CO1	Classification & primary source of microorganism.



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21PFP05 & FOOD MICROBIOLOGY	CO2	Microbial spoilage of cereals & milk products.
	CO3	Fruits, vegetables & sugar products – contamination, spoilage & preventive measures
	CO4	Fleshy foods- contamination, spoilage & preventive measures.
21PFP06 & INSTRUMENTATION IN FOOD PROCESSING	CO1	Unit operations-classification, mass & energy, types of evaporations.
	CO2	Mechanical separation, filtration equipment's & size reduction
	CO3	Mixing & crushing-energy & power requirements & solar equipment's.
	CO4	Refrigerators-types, humidifiers & dehumidifier.
21PFPE02 & FOOD BIOTECHNOLOGY	CO1	Media composition & production culture
	CO2	Food Fermentation- downstream & alcoholic & nonalcoholic beverages.
	CO3	Modification of starch & protein. development of novel sweetness.
	CO4	Enzyme technology, micro encapsulation.
	CO5	GM Foods production, bio safety & risk management.
21PFPP02 & FOOD ANALYSIS PRACTICAL	CO1	Nutrient analysis of food- calories, fiber, moisture, ash, calcium, phosphorous, iron, vitamin A & C, fat, iodine number, lipid content.



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<p>21PFPP03 & FOOD MICROBIOLOGY PRACTICAL</p>	<p>CO1</p>	<p>Isolation & identification of specific microorganisms in foods</p>
<p>SEMESTER - III</p>		
<p>21PFPP07 & FOOD REGULATION AND QUALITY CONTROL</p>	<p>CO1</p>	<p>Principles of quality control & attributes.</p>
	<p>CO2</p>	<p>Methods of food quality evaluation.</p>
	<p>CO3</p>	<p>Food adulteration, contamination & nonnutritive food components and its health effects.</p>
	<p>CO4</p>	<p>Standards for food quality</p>
	<p>CO5</p>	<p>Rules & regulation for setting up a processing unit.</p>
<p>21PFPP08 & FOOD PRODUCT DEVELOPMENT AND ENTREPRENEURSHIP</p>	<p>CO1</p>	<p>To know the basic principles, concept of food product development & factors involved in food habit alteration</p>
	<p>CO2</p>	<p>To understand the steps in product development & calculate the nutritive value, cost of production</p>
	<p>CO3</p>	<p>Formulation of new food products for all age groups</p>
	<p>CO4</p>	<p>Concept of market & marketing efficiency</p>



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	CO5	Concept & definition & types of entrepreneurships
21PFPO9 & RESEARCH METHODOLOGY AND STATISTICS	CO1	Classify the types of research
	CO2	Apply the methods of data collection.
	CO3	To test the goodness of fit and independence of attributes
21PFPO10 & FOOD PACKAGING TECHNOLOGY	CO1	Concept. significance & classification of packaging.
	CO2	Methods of spiral packaging & semi rigid packing.
	CO3	Rigid packaging materials & requirement material for confectionery, beverages & fruit juices & carbonated soft drinks.
	CO4	Packaging material for fleshy foods & principles of packaging equipment's.
	CO5	Packaging –laws & regulations
21PFPP04 & QUALITY CONTROL AND ADULTERATION PRACTICAL	CO1	Establishing sensory panels
	CO2	Adulteration test for foods
	CO3	Quality test for milk & ghee.
	CO4	Quantitative test for foods.
21PFPP05 & INPLANT TRAINING IN FOOD INDUSTRY (ONE MONTH)	CO1	Learn about production & processing of foods in various industries



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21PFPEP01 & COMPUTER APPLICATION IN FOOD PROCESSING PRACTICAL	CO1	Learn about basics of MS Office
	CO2	Understand DOS Commands and Windows
	CO3	To know about Visual basic
SEMESTER-IV		
21PFPP11 & FOOD INDUSTRIAL WASTE MANAGEMENT	CO1	Classification & characterization of food industrial waste from food industry.
	CO2	Industrial waste disposal methods and economical aspects.
	CO3	Treatment methods for liquid waste from food industry
	CO4	Treatment methods for solid waste from food industry
	CO5	Bio fillers & bio clarifiers.
21PFPE03 & ANIMAL FEED FORMULATION	CO1	Understand the nutrient requirements of Cattle & Buffalo
	CO2	Understand the nutrient requirement for growth in milk production of goats
	CO3	To know about the pig's nutrient requirements for growth & milk production



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	CO4	To know about the nutrient requirements & feeding of sheep & poultry
	CO5	Understand the leaves, stub straws crop residues & preparation of feed.
21PFPPR1 & DISSERTATION (3 MONTHS)	CO1	Dissertation report on the basis of a training undergone by the candidates in food industrial organization

