

## **COURSE OBJECTIVES AND COURSE OUTCOMES**

**T. Y. B. Sc. SEMESTER - V**

**MICROBIOLOGY APPLIED COMPONENT PAPER - I**

**SUBJECT: FOOD PRODUCTION AND PROCESSING**

**(GENERAL PRINCIPLES) (USACFP501)**

<b>Sr. No.</b>	<b>Course Objectives</b>	<b>Course Outcomes</b>
1)	To identify different nutrients in food and their role in the body	Students will be able to apply the knowledge of nutrition to daily life
2)	To identify and investigate different food additives used in foods	Students will be able to explain the significance and safety level of different additives in improving the characteristics and shelf life of food
3)	To describe the production of traditional foods	Students will gain knowledge of the production of traditional foods like idli, coffee, tea and aqua farming
4)	To explain the principles of food processing	Students will be able to procure knowledge about various techniques of processing cereals, pulses and animal foods
5)	To discuss with basic principles of food spoilage	Students will be able to identify spoiled food and its cause
6)	To identify and categorize different and advanced methods of food preservation	Students will be able to identify and apply principles of food preservation in day to day life

## **COURSE OBJECTIVES AND COURSE OUTCOMES**

### **T. Y. B. Sc. SEMESTER - VI**

#### **MICROBIOLOGY APPLIED COMPONENT PAPER - I**

#### **SUBJECT: FOOD PRODUCTION AND PROCESSING**

#### **(NEWER METHODS AND QUALITY ASSURANCE) (USACFP601)**

<b>Sr. No.</b>	<b>Course Objectives</b>	<b>Course Outcomes</b>
1)	To describe the general methodology of genetic engineering techniques and their application in producing transgenic plants and animals	Students will understand the use of genetic engineering techniques in plant and animal based food production
2)	To discuss contemporary foods like beverages, confectioneries, convenience food, probiotics and nutraceuticals	Students will be able to explain the significance of modern foods and supplements
3)	To explain the safe process design and operations like GMP and HACCP	The concept of GMP and HACCP w.r.t to the production of safe food will be known to them
4)	To discuss different food hazards and the rapid detection methods of analysis as per FSSAI	To understand and respond to the issue related to food hazards, skilled to be a food analyst and use FSSAI guidelines
5)	To explain the standards and laws set by Indian and global regulatory authorities with respect to food safety and quality assurance	Create awareness about the laws and standards related to food safety and quality assurance
6)	To discuss the role of food packaging in food preservation and advanced packaging technologies	Students will be able to describe the functional role of food packaging & labelling