# COURSE OBJECTIVES AND COURSE OUTCOMES

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

## MICROBIOLOGY APPLIED COMPONENT PRACTICAL - I

## SUBJECT: FOOD PRODUCTION & PROCESSING

| Sr. No. | Course Objectives | Course Outcomes |
|---|---|---|
| 1) | To revise and impart to the students, knowledge on various aspects of the food with respect to their nutritional value and their impact on human health | Students will become competent for various post graduate courses in food technology, which will enhance their chances to be employed in the food industry |
| 2) | To give the students an overview of various coloring and flavoring agents used in foods | The students will acquire knowledge with respect to nutritional requirements, basic principles of a balanced diet |
| 3) | To acquaint students with traditional foods and their role in nutrition | They will also be able to plan a balanced meal |
| 4) | To give an insight into the processing of basic foods | Students will understand the disorders due to nutritional deficiencies |
| 5) | To familiarize them with basic principles of food spoilage and also to equip them with various methods of preservation | They will gain a comprehensive account of the production of traditional foods |
| 6) | To understand steps in preparation & food fermentation, hence role of various microorganisms in it | Students will be acquainted with various techniques of processing of cereals, pulses and animal foods. |
| 7) | To estimate various ingredients & calculate their values in different foods | It will help students to identify food spoilage and devise methods to prevent the same. |

# COURSE OBJECTIVES AND COURSE OUTCOMES

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

## MICROBIOLOGY APPLIED COMPONENT PRACTICAL - II

## SUBJECT: FOOD PRODUCTION & PROCESSING

| Sr. No. | Course Objectives | Course Outcomes |
|---|---|---|
| 1) | Aims at imparting knowledge on recent trends in food production and food safety. | Students will be trained to be food analysts. |
| 2) | Aims to familiarize learners with the use of genetic engineering techniques in plant and animal-based food production. | They will be skilled to respond to issues related to food safety & emergencies. |
| 3) | To learn spoilage of foods by various microorganisms using standard detection methods | They will become competent to use FSSAI guidelines. Also have awareness about food hazards and the laws and standards related to food safety and quality assurance. |
| 4) | Create awareness & highlight the significance of modern foods and supplements | Will know the role and importance of food ingredients such as antioxidants, prebiotics and probiotics |
| 5) | Indicate the importance of food packaging materials and methods to extend the shelf life of foods. | The learner will be able to comprehend details mentioned on food packages, storage conditions and their effects on product shelf life |
| 6) | Will learn various tests which are used to determine the adulterants | Students will be able to identify adulterants used in various foods and their harmful effects |