DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Maharaja Ranjit Singh Punjab Technical University, Bathinda

PROGRAMME OUTCOMES

(M. Sc. FOOD SCIENCE AND TECHNOLOGY)

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

(A State University Estab. by Govt. of Punjab vide Punjab Act No. 5 of 2015 and Approved u/s 2(f) & 12 (B) of UGC; Member AIU)

Dabwali Road, Bathinda-151001 (Punjab), India

PROGRAMME OUTCOMES (POs)

1. **Knowledge of Food Science:** Apply the knowledge of basic sciences, chemistry, engineering and computer applications to study and improve the physical and chemical properties of food.
2. **Problem Analysis:** Identify, formulate, research literature, and analyze complex problems reaching substantiated conclusions using principles of food chemistry and food engineering.
3. **Design/Development of Foods and Processes:** Design novel foods or processes for production of quality food that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
4. **Conduct Investigations of Complex Problems:** Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.
5. **Modern Tool Usage:** Create, select, and apply appropriate techniques, resources, and modern machineries for the production and quality assessment of foods with an understanding of the limitations.
6. **The Food Technologist and Society:** Apply contextual knowledge for the production of various techniques and foods that has certain benefits for society, are safe for consumption and meeting the legal standards.
7. **Environment and Sustainability:** Understand the impact of the techniques of food technology and food engineering solutions in societal and environmental contexts, and demonstrate the knowledge of, and need for sustainable development.
8. **Ethics:** Apply ethical principles and commit to professional ethics and responsibilities and norms of the food science practices.
9. **Individual and Team Work:** Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.
10. **Communication:** Communicate effectively on various solutions and problems related to designing and development of novel foods and processes with the food science community and with society at large, such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.

11. **Project Management and Finance:** Demonstrate knowledge and understanding of the food science and management principles and apply these to one's own work, as a member and leader in a team, to manage projects and in multidisciplinary environments.
12. **Life-long learning:** Recognize the need for, and have the preparation and ability to engage in independent and life-long learning in the broadest context of technological change.

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