



JAYOTI VIDYAPEETH WOMEN'S UNIVERSITY, JAIPUR

ESTABLISHED BY GOVERNMENT OF RAJASTHAN

UGC APPROVED | NAAC ACCREDITED

DEPARTMENT OF FOOD & BIOTECHNOLOGY
FACULTY OF EDUCATION & METHODOLOGY

Course Outcomes of Bachelor in Science (FND)

Course Code	Course Name	Course Outcomes
UF-BT-107	Food & Nutrition	<ol style="list-style-type: none"> 1. Learn about basics perspective of Foods, Nutrient & Source. 2. learn about basics perspective of Overview of human nutrition requirements (RDA) & Enhancement of Nutritional Quality; Relationship of Food with nutrition and health.
UF-BT-101	Introduction to food technology	<ol style="list-style-type: none"> 1. Learn about basics perspective of Foods technology. 2. learn about basics perspective of Overview of technology in food.
UF-BT-093	Fundamentals of Biological Chemistry	<ol style="list-style-type: none"> 1. Learn general account of the Origin of life, Concept of biomolecules and their reactions basics. 2. Learn conceptual knowledge which will be helpful to understanding advanced concepts of Food and Biotechnology
UF-BT-094	Fundamentals of Biological Chemistry Lab	<ol style="list-style-type: none"> 1. Learn basics of all qualitative practical approaches. 2. Skilled in handling all qualitative practicals related to Carbohydrates, Lipids and protein with the principle knowledge.
UF-BT-105	Biomolecules	<ol style="list-style-type: none"> 1. Learn general account of the chemical nature of living cells including Carbohydrates, Lipids, Protein and Vitamins. 2. Gain knowledge from this course will make student.
UF-BT-104	Biomolecules Lab	Learn basics of all related streams of Biochemistry practical approaches such as qualitative analysis of all three biomolecules such as Carbohydrates, Proteins and Lipids etc.
UF-BT-102	Basics of Biosciences	<ol style="list-style-type: none"> 1. Learn about diversity in biological systems. 2. Buildup concept wise knowledge to understand advanced courses of Food and Biotechnology.
UF-BT-020	Fundamentals of Chemistry	<ol style="list-style-type: none"> 1. Students will able to identify various matters and equipment used in labs, perform some basic experiments. 2. Buildup concept wise knowledge to understand basic chemistry and its types.

UF-BT-021	Fundamentals of Chemistry Lab	Learn basics of all related streams of Fundamentals of Chemistry practical approaches Related To Physical, Organic and Inorganic Chemistry.
SEC-001	Hands on Training Courses on-Fruits and Vegetable dehydration techniques	Learn about handling the dehydration machines and Unit; standardization of the process of dehydration; maintenance of hygiene and sanitization of plant; Documentation of Products.
UF-BT-120	Fundamentals of microbiology	<ol style="list-style-type: none"> 1. Learn about the basics of microbes; physiology of microbes and their role in agriculture. 2. Student will able to think and apply microbes with new innovative ideas for betterment in Food and Biotechnology.
UF-BT-123	Fundamentals of microbiology Lab	Learn basics of all microbial streams with practical approaches such as isolation and identification of microorganism from various sources such as extreme environmental conditions, growth curves, and antibiotic sensitivity.
UF-BT-301	Fundamentals of nutrition	<ol style="list-style-type: none"> 1. Gain knowledge about basics in nutrition. 2. Acquire knowledge about their functions, RDA, food sources of nutrients.
UF-BT-302	Fundamentals of nutrition Lab	Student will be able to do practical related to this course such as concept of portion sizes , basic cooking skills and healthy cooking practices, calorific value of food, meal planning, Use of food exchange list and Survey analysis etc. after successful completion of this course.
UF-BT-122	Fundamentals of Food Science & Technology	<ol style="list-style-type: none"> 1. Understand scope of food processing in India and different areas of food processing. 2. Understand the processing of different food products like meat and meat products, Fruit and vegetable, milk and milk products and marine products.
UF-BT-121	Fundamentals of Food Science & Technology Lab	Student will be able to do practical related to this course such as Food preservation Techniques, Packaging types, Food processing techniques, Study of processing equipments, etc.
UF-BT-117	Cell Biology	<ol style="list-style-type: none"> 1. Understand the structures and basic components of prokaryotic and eukaryotic cells, including membranes, and organelles 2 Understand cell division process, significance of mitosis and meiosis process
UF-BT-118	Cell Biology Lab	Student will be able to do practical related to this course such as Food preservation Techniques, Packaging types, Food processing techniques
SEC-002	Hands on Training Courses on-Quality Analysis of Food Products	<ol style="list-style-type: none"> 1 Student will be skilled in this course for Quality Analysis of Food Products 2 Student will learn about handling all essential Techniques related to quality analysis of various food products.
UF-BT-044	Metabolism and Bioenergetics	Student will be able to do practical related to this course such To understand the principle and operation of

		Spectrophotometer. after successful completion of this course.
UF-BT-045	Metabolism and Bioenergetics Lab	Student will be able to do practical related to this course such To understand the principle and operation of Spectrophotometer. after successful completion of this course.
UF-BT-304	Basic Dietetics	Know the metabolic condition of the life style related diseases. 2. Explain the risk factors for degenerative diseases and toward the management of the several disease conditions.
UF-BT-305	Basic Dietetics Lab	Student will be able to do practical related to this course such as standardization of common food preparations, planning, preparation and calculation of normal diet, liquid diet, after successful completion of this course.
UF-BT-048	Principles of Food Preservation	Course Outcomes-This course deals with the techniques and principles involved in processing and preserving the various food products. The student will be able to apply the principles and methods involved in the processing of different foods and discuss their processing.
UF-BT-049	Principles of Food Preservation Lab	Student will be able to do practical related to this course such Measurement of water activity in Fresh fruits. After successful completion of this course.
UF-BT-041	Food Microbiology & Safety	Students would be able to acquaint the knowledge of the important genera of microorganisms associated with food and their characteristics. They would be able to explain the role of microbes in fermentation, spoilage and food borne diseases. Gain Knowledge of Food safety and hygiene, types of hazards associated with food and understand the current Food Regulations.
UF-BT-042	Food Microbiology & Safety Lab	Student will be able to do practical related to this course such Preparation of common laboratory & Special media for cultivation of bacteria, yeast & molds After successful completion of this course.
UF-BT-039	Biostatistics	s. Students will learn about basic of biostatistics, classification of data, tabulation of data, correlation coefficient, regression, measures of dispersion and measures of central tendency. This course will give students knowledge about vital statistics, life tables, sampling techniques, hypothesis testing, large sample test, small sample test and analysis of variance
UF-BT-040	Biostatistics Lab	Student will be able to do practical related to this course such to find out mean, median, mode etc., after successful completion of this course.
UF-BT-050	Technology of Milk & Milk Products	Students would be able to understand the basics of milk and milk processing. Understand the importance of dairy, the techniques that can be used for preservation and manufacturing of various value added milk products. Understand the processing of various milk products like

		butter, ghee, flavored milk, yoghurt and shrikhand, ice cream, cheese, channa, paneer, condensed milk and milk powder.
UF-BT-051	Technology of Milk & Milk Products Lab	Student will be able to do practical related to this course such Preparation of Flavored Milk After successful completion of this course.
SEC-003	Hands on Training Courses on-Bakery Products	Student will be skilled in this course for Bakery Products preparation Techniques Student will learn about handling the Bakery machines and Unit; standardization of the process of Bakery Products preparation; maintenance of hygiene and sanitization of plant; Documentation of Products.
UF-BT-291	Food Service Management	<ol style="list-style-type: none"> 1. This subject equips the students for skill development, academic, understanding entrepreneurship. 2. Employment in various field of food industry, health clinic, NGO's etc. 3. Perform training and communication skills relevant to the restaurant, food industry etc.
UF-BT-306	: Public Health Nutrition	<ol style="list-style-type: none"> 1. Understand the causes and consequences of nutrition problems in the society. Be familiar with various approaches nutrition and health. 2. Interventions, programmes and policies
UF-BT-277	: Nutritional Biochemistry	<ol style="list-style-type: none"> 1. To enable students to 1. Describe the major metabolic pathways involved in the metabolism of nutrients in the human body. 2. Understand the principles of biochemical methods and be able to use them with appropriate instruction. 3. Understand the basis of reactivity of biologically relevant molecules and their interactions.
UF-BT-307	Nutrition through life cycles	To enable students to 1.Gain better understanding on the physiological changes and nutrient demands during life cycle. 2. Understand the nutritional requirements and adaptations by the human body through various stages of life cycle. 3.Gain knowledge on the nutritional requirements and planning diets for vulnerable group and special group in the society
UF-BT-308	Nutrition through life cycles Lab	Student will be able to do practical related to this course such as Planning and Preparation of One Time Meal for Young adult, Preparation of Flavored Milk After successful completion of this course.
UF-BT-146	Fruits and Vegetable Processing Technology	The course would furnish and acquaint a student with knowledge and understanding of the basic post harvest biological, chemical, physiological and metabolic processes and changes in fruits and vegetables. They would even learn the basic steps, application and operation of selected technologies and principles used to process, preserve and extend shelf life and value addition.
UF-BT-147	Fruits and Vegetable	Student will be able to do practical related to this course such as preparation fruit juices and its concentrate etc, after

	Processing Technology Lab	successful completion of this course.
UF-BT-144	: Food Packaging Technology	Describe the role and function of packaging materials used for a range of consumer food needs and wants. 2. Relate the properties of food packages to conversion technologies, processing and packaging technologies and user requirements including safety, convenience and environmental issues.
UF-BT-147	Food Packaging Technology Lab	Student will be able to do practical related to this course such as determination of Puncture Resistance Strength of CFB boxes, determination of Compression Strength of CFB boxes etc., after successful completion of this course.
UF-BT-156	: Food Additives And Ingredients	Students would be able to acquire knowledge tools of the most important classes of chemical food additives, their technological use for the adding in certain food preparations and for a sustainable use. In addition students will have notions on food contaminants, their presence or delivery in food approaches to limit and control them.
UF-BT-157	Food Additives And Ingredients Lab	Student will be able to do practical related to this course such as collection of various food ingredients, preparation of caramelized products, food safety in food ingredients etc, after successful completion of this course.
UF-RT-017	Human Physiology	Explain the basic knowledge of human anatomy and physiology 2. Describe and explain the normal function of the cells, tissues, organs and organ systems of the human body.
UF-BT-309	Community Nutrition	1. Gain knowledge on the current nutritional scenario. 2. Implement policies towards nutrition security. 3. Make improvements in developing the current public health programmes.
UF-BT-310	Community Nutrition Lab	Student will be able to do practical related to this course such as Diet and nutrition surveys, Preparation of visual aids, Field visit etc, after successful completion of this course.
UF-BT-161	Modern Baking & Confectionary Technology	Upon successful completion of the course, the student will be able to identify and explain baking terms, ingredients, equipment and tools and employ safe food handling practices using contemporary guidelines. They would acquire the knowledge of the technologies behind bakery products and understand trends in bakery industry
UF-BT-162	Modern Baking & Confectionary Technology Lab	Student will be able to do practical related to this course such. Production of bread, Petties, cookies, toffee, chocolate etc after successful completion of this course.
UF-BT-154	Cereal, Pulse & oilseed Technology	Students would be able to understand basic composition & structure of food grain and understand the basics of milling operations. They would learn processing of food grains into value added products and how to manage production, distribution & storage of grains and even understand the principle of alcoholic beverage preparation.
UF-BT-155	Cereal, Pulse &	Student will be able to do practical related to this course

	oilseed Technology Lab	such. Preparation of soy-snacks, Milling of oilseeds, Preparation of Soy-Milk, Development of Bakery and other products etc after successful completion of this course.
UF-BT-073	: Food Storage and Transport Engineering	The course would help students in acquiring and applying basic knowledge of Food storage and transport technologies. Course will emphasize on the characteristics of fresh produce, important environmental factors affecting produce quality, optimum storage conditions and harvesting.
UF-BT-072	Food Laws, Standards & Regulations	Students would be able to understand the concept of food safety, types of hazards and their control measures. They would be able to identify and prevent potential sources of food contamination. Understand the need of hygiene and sanitation for ensuring food safety.
UF-BT-001	Food Process Technology	Students will understand the basic concepts in food science and will get knowledge of the different food preparation methods. They will understand the requirement of food with respect to energy, food and consumer safety, nutrients and their impact on health. They will get the knowledge of nutritive value of cereals, pulses, nuts, fruits and vegetables, ant nutritional factors, germination of pulses, factors affecting cooking.
UF-BT-008	Food Process Technology Lab	Student will be able to do practical related to this course such as Preparation of orange squash, mango jam, guava jelly, sponge cake etc after successful completion of this course.
UF-BT-004	Research Methodology	Students will be able to understand the basic concepts of research methodology including meaning and objectives of research, types of research, various research criterial, research problem, research design, measurement and scaling techniques in research, various scaling techniques in research, and methods of data collection in research and report writing of research.
UF-BT-311	Clinical Nutrition	To enables the students to 1. Understand the etiology, Physiologic and Metabolic Anomalies of acute and chronic diseases and patient needs. Know the effect of the various diseases on nutritional status 2. Nutritional and dietary requirements. Be able to recommend and provide appropriate nutritional care 3. Prevention / and treatment of the various diseases.
UF-BT-312	: Clinical Nutrition Lab	Student will be able to do practical related to this course such as Planning, preparations and calculations of diets, diets in fever, diet in cardiovascular diseases etc after successful completion of this course.
UF-BT-006	Sensory Evaluation	Students would be able to have an insight of 4 basic tastes and derived tastes in food, basic understanding of flavors, colors and texture in foods and concept of sensory panels and various instruments used in assessing the quality parameters of food.
UF-BT-002	Dietetics and	1. Understand the principles and methods of counselling

	Counseling	2. Apply counselling methods to patients with different diseases
UF-BT-005	Food Business Management	Students would be able to introduction, theories and functions of Business Management, food industry management; marketing management and human resource development, personal management.
UF-BT-007	Food Project Planning and Entrepreneurship	Students would be able to develop an insight of Entrepreneurs and Entrepreneurship development and understand the basics of Business project report and SWOT analysis. Develop insight for different types of Fund raising. Understand the different support system for business development