



“बेटी बचाओ, बेटी पढ़ाओ”

# JAYOTI VIDYAPEETH WOMEN'S UNIVERSITY, JAIPUR

Department of Food & Biotechnology

FACULTY OF EDUCATION & METHODOLOGY

## PROGRAM OUTCOMES

Program Code	Program Name	Program Outcomes
12.1	M.SC MLT/MICRO/BIOCHEM	<ol style="list-style-type: none"><li>1. Post Graduates of the course will have strong background in the interface of modern biology and advanced Microbiology and be able to use these tools in industry and/or institutes wherever necessary.</li><li>2. Post Graduates of the course will explore new areas of research in all the branches of Microbiology in addition to interdisciplinary fields.</li></ol>
10.1	M.TECH-FT/BT	<ol style="list-style-type: none"><li>1. M.Tech. FT is a course which will suffice the needs of the food industry with the knowledge of Food technology.</li><li>2. Food technology is a science subject, which applied to various processes related to food to produce food products which are quality assured. The course is so formulated to assess the risks and management and the potential of food industry.</li></ol>
12.4	MSC BT/FST	<ol style="list-style-type: none"><li>1. Post Graduates of the programme will be well-versed in the intersection of contemporary biology and cutting-edge food technology and will be able to apply these resources in industry and/or institutes wherever they are required.</li><li>2. Student will understand the composition of food, the role of each component and their interaction,</li></ol>

		<p>their roles in food processing.</p> <ol style="list-style-type: none"> <li>3. Post Graduates of the course will be able to work successfully both individually and as team members or leaders in a variety of multidisciplinary environments in the food industries.</li> <li>4. Post Graduates will be able to construct solid hypotheses using the fundamental concepts of food technology and natural science to identify, formulate, study literature, and analyze complex problems</li> <li>5. .Post Graduates of the course will develop solutions that appropriately take into account environmental, public nutritional health, and safety concerns.</li> <li>6. Post Graduates of the course will have strong background in the interface of modern biology and advanced Biotechnology and be able to use these tools in industry and/or institutes wherever necessary.</li> <li>7. Post Graduates of the course will explore new areas of research in all the branches of biotechnology in addition to interdisciplinary fields.</li> <li>8. Post Graduates of the course will be able to work successfully both individually and as team members or leaders in a variety of multidisciplinary environments in the Biotech and Pharma industries.</li> <li>9. Post Graduates will be able to construct solid hypotheses using the fundamental concepts of biotechnology to identify, formulate, study literature, and analyze complex problems.</li> <li>10. Post Graduates of the course will develop solutions that appropriately take into account environmental, public nutritional health, and safety concerns.</li> </ol>
<p><b>12.6</b></p>	<p><b>M.SC NUTRITION &amp; DIETETICS</b></p>	<ol style="list-style-type: none"> <li>1. This program will prepare postgraduate for supervise practice programs and employment in Foods and Nutrition related positions are registered dietician, nutritionists</li> </ol>

		<p>and support student timely program completions.</p> <ol style="list-style-type: none"><li>2. Post Graduates of the course will explore new areas of research in all the branches of Nutrition and Dietetics in addition to interdisciplinary fields.</li><li>3. Post Graduates of the course will be able to work successfully both individually and as team members or leaders in a variety of multidisciplinary environments in the Hospitals and Nutrition based industries.</li><li>4. Post Graduates will be able to construct solid hypotheses using the fundamental concepts of Nutrition and Dietetics and to identify, formulate, study literature, and analyze complex problems.</li><li>5. Post Graduates of the course will develop solutions that appropriately take into account environmental, public nutritional health, and safety concerns.</li></ol>
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