



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 M.Tech. in Food Technology (FT)

Course Code	Course Name	Course Outcomes
UF-BT-356	Advances in Post Harvest Technology of Fruits , Vegetables and Plantation Crops	1. Gain knowledge on different pre-processing operations involved before processing of fruits and vegetables. 2. Develop an understanding on various post-harvest disorders and diseases of fruits, minimizing the losses by suitable packaging and minimal processing operations.
UF-BT-357	Advances in Post Harvest Technology of Fruits , Vegetables and Plantation Crops lab	Students will learn the basics of all related streams of Post Harvest Technology practical approaches such as Studies on morphological features, pre-cooling and types of storage, browning and various pigments, estimation of chemical additives and Adulteration etc.
UF-BT-222	Food Safety & Quality Assurance	1. Understand various areas of Food Safety & Quality Assurance. 2. Grasp knowledge of the quality assessments of food products
UF-BT-223	Food Safety & Quality Assurance Lab	Students will learn the basics of all related streams of Food Safety & Quality Assurance practical approaches such as water activity, Extraction of pigments, sensitivity tests, Sensory evaluation, thermal properties of food samples and Detection of adulteration etc.
UF-BT-216	Advances in Food Analysis	1. To develop an understanding and methodologies of instrumental techniques in food analysis. 2. To understand the mechanisms and principle behind various analytical techniques.
UF-BT-217	Advances in Food Analysis Lab	Students will learn the basics of all related streams of Food Safety & Quality Assurance practical approaches such as water activity, Extraction of pigments, sensitivity tests, Sensory evaluation, thermal properties of food samples and Detection of adulteration etc.
UF-BT-368	Advances in Food Engineering	1. To acquaint with the fundamentals of food engineering and its process. 2. Understand the engineering properties of foods and their

		significance in equipment design
UF-BT-183	Statistical Methods	<ol style="list-style-type: none"> 1. Understand the role of statistics and computer applications to conduct research studies. 2. Apply statistical techniques to research data for analysis. 3. Interpreting the data meaningfully and differentiating between the qualitative and quantitative methods of analysis of data. 4. Suitably apply data reduction strategies and illustrate data using various graphical methods. 5. Use appropriate parametric and non-parametric statistical tests. 6. Draw the conclusions and interpretations from the analysis of data using various statistical software.
UF-BT-184	Statistical Methods Lab	Students will learn basics of all related streams of Statistical methods such as calculations of mean, mode and median with various examples etc.
SEC-001	Hands on Training Courses on-Fruits and Vegetable dehydration techniques	Student will be skilled in this course for Fruits and Vegetable dehydration Techniques Student will 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-255	Advances in Cereal Science & Technology	<ol style="list-style-type: none"> 1. Comprehend the recent advancement in the major cereal grains quality and processing aspects. 2. Grasp the basic and advanced milling methods for wheat, rice, maize.
UF-BT-256	Advances in Cereal Science & Technology Lab	Student will learn basics of all related streams of Cereal Science & Technology practical approaches such as Grading of wheat varieties, quality assessment of wheat gluten, parameters of yeast growth, quality assessment of bakery etc.
UF-BT-254	Advanced Food Process Technology	<ol style="list-style-type: none"> 1. Develop an appreciation about need of different emerging techniques used in food processing and preservation. 2. Apply their knowledge on high pressure processing, pulsed electric processing, irradiation and hurdle technology in various food industries
UF-BT-358	New Food Product Development	<ol style="list-style-type: none"> 1. Understand the essential principles, theories, processes and techniques that are applicable to food product development. 2. Appraise food regulations, food sensory evaluation and statistical analysis in food product Development.
UF-BT-359	New Food Product Development Lab	Student will learn basics of all related streams of New Food Product Development practical approaches such as Market and literature survey, Screening of product concept, Development of prototype product, Proximate Analysis, Packaging, and shelf-life etc.

UF-BT-259	Novel Food Packaging	<ol style="list-style-type: none"> 1. Grasp advance knowledge on the properties and production of various packaging materials and effect of various indicators used in supply chain management to indicate the food quality 2. Understand various types of scavengers and emitters for improving the food shelf life.
UF-BT-260	Novel Food Packaging Lab	Student will learn basics of all related streams of Novel Food Packaging methods such as Vacuum packaging, form-fill- seal packaging, edible coatings, different packages for fragile foods, shelf life of food under different packaging etc.
UF-BT-261	Technology of Frozen Foods	Gain knowledge on quality and safety of different frozen foods. (2) Acquire knowledge on different properties and microbiology of frozen foods.
UF-BT-262	Technology of Frozen Foods Lab	Gain knowledge on quality and safety of different frozen foods. 2.Acquire knowledge of different properties and microbiology of frozen foods.
SEC-002	Hands on Training Courses-Quality Analysis of Food Products	Student will be skilled in this course for Quality Analysis of Food Products. Student will learn about handling all essential Techniques related to quality analysis of various food products.
UF-BT-264	Advanced Milk And Milk Products Technology	<ol style="list-style-type: none"> 1. Understand the processes related to storage, processing and distribution of milk and milk Products. 2. Perceive the different properties of milk and milk products
UF-BT-265	Advanced Milk And Milk Products Technology Lab	Student will learn basics of all related streams of Milk And Milk Products Technology practical approaches such as SNF, moisture & fat content, Preparation of ice cream, fat by garber method and Detection of adulterants etc.
UF-BT-266	Food Rheology And Texture	<ol style="list-style-type: none"> 1. Understanding various rheological and textural properties of solid and liquid foods. 2. Grasp knowledge regarding various instruments used in determination of food rheology
UF-BT-267	Food Rheology And Texture Lab	Students will learn the basics of all related streams of Food Process Engineering practical approaches such as Viscosity, Reynolds number, Pressure drop, dehydration technique etc.
UF-BT-268	Nutraceuticals and Functional Foods	<ol style="list-style-type: none"> 1. Acquire knowledge on various bio molecules showing health benefits. 2. Identify various aspects about safety, quality and toxicology of food products including, nutraceutical and functional foods.
UF-BT-263	Advanced Meat, Fish, Poultry and Egg Technology	<ol style="list-style-type: none"> 1. Understand the technology for raw material characteristics, handling, processing, and preservation. 2. Grasp by-product utilization of meat, poultry, fish and egg products

UF-BT-257	Food Additives and Contaminants	<ol style="list-style-type: none"> 1. Understand the technology for raw material characteristics, handling, processing, and preservation. 2. Grasp by-product utilization of meat, poultry, fish and egg products
UF-BT-258	Food Additives and Contaminants Lab	Student will learn basics of all related streams of Food Additives and Contaminants practical approaches such as Detection of non-permitted food additives and estimation of antioxidants, edible common salt, contaminants, pesticide residues in food/water etc.
SEC-003	Hands on Training Courses- 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-209	Food Plant Layout and Management	<ol style="list-style-type: none"> 1. Gain knowledge to design and setting up of new food processing plant. 2.. Understanding implementation of the food safety standards in food industries
UF-BT-269	Research Methodology	<ol style="list-style-type: none"> 1. Understand the methods and role of scientific approach to research. 2. Understand the various experimental designs, methods of sampling their analysis and data collection.