

SNDT Women's University

P.G. Department of Food Science and Nutrition

Name of Program: Post Graduate Diploma in Nutrition in Food Processing and Technology

Program Outcomes

1. To impart knowledge and develop capacities of the students through state of the art higher education in the areas of Human Nutrition and Food Science, Food Safety and Quality, Food Product Development.
2. To develop students to become professionals in these and related areas who can work effectively and efficiently in academics, research, food industry, training, extension and community service.
3. To develop capacities and abilities and enable them to pursue higher education and research in Food Science and Human Nutrition.

Course Outcome		
Post Graduate Diploma in Nutrition in Food processing and Technology -Semester 1		
Course Code	Course Name	Courses Outcomes
102001	Human Nutrition and Metabolism Th	1. Impart knowledge regarding the principles of human-nutrition and metabolism of nutrients 2. Familiarize with basic concepts nutrient requirements throughout the life cycle
102002	Human Nutrition Pr	1. . Impart knowledge regarding the principles of human-nutrition and metabolism of nutrients 2. Familiarize with basic concepts nutrient requirements and meal planning throughout the life cycle
102003	Food Processing and Technology Th	1. 1. Be knowledgeable about basic and applied aspects of food processing and technology. 2. Apply the theoretical knowledge in food processing and food product development 3. Know the principles of cleaning and sanitation 4. Be familiar with laws and regulations that govern the food industry 4. Be familiar with the applications of the above techniques. 5. Become efficient in the use of some of the most commonly used techniques and

		instruments in High quality research.
102004	Instrumentation and Methods of Investigation	<ol style="list-style-type: none"> 1. Understand the principles involved in different methods of investigation 2. Understand the principles of various analytical techniques available for research in food science and nutrition. 3. Understand the applications, strengths and limitations of different methods. 4. Be familiar with the applications of the above techniques. 5. Become efficient in the use of some of the most commonly used techniques and instruments in High quality research.
102005	Food Microbiology and Safety Th	<ol style="list-style-type: none"> 1. Gain deeper knowledge of role of micro-organisms in humans and environment. 2. Understand the importance of micro-organisms in food spoilage and to learn advanced, techniques used in food preservation
102006	Food Microbiology and Safety Pr	<ol style="list-style-type: none"> 1. Gain deeper knowledge of role of micro-organisms in humans and environment. <p>Understand the importance of micro-organisms in food spoilage and to learn advanced, techniques used in food preservation.</p>
Semester II		
202001	Nutrition in Health and Disease	<ol style="list-style-type: none"> 1. Understand regulation of fluid, electrolyte and acid-base balance 2. Understand energy metabolism and regulation of weight 3. Understand the nutritional implications of various diseases 4. Know the principles of diet management for selected disease conditions
202002	Food Analysis, Safety and Quality Control	<ol style="list-style-type: none"> 1. Gain knowledge about different methods of analysis in food systems 2. Analyse foods for nutrient content 3. Know the importance of quality assurance in food industry.

		<ol style="list-style-type: none"> 4. Be able to conduct various tests and assess quality, using standards for quality assessment and food safety. 5. Be able to conduct the various tests used to detect food adulterants. 6. Be familiar with the fundamentals that should be considered for successful quality control programmes.
202003	Food Science and Chemistry	<ol style="list-style-type: none"> 1. 1. Be familiar with composition of food stuffs 2. Understand the properties and significance of various food constituents. 3. Understand changes occurring in various food stuffs after harvest, during storage and transportation, as a result of processing and cooking. <p>Apply this knowledge for food product development</p>
202004	Food Processing Pr	<ol style="list-style-type: none"> 1. Measure water activity in foods 2. Develop skills for processing of foods using various methods and technologies 3. Use different preservatives for processing and preservation for a variety of food products be considered for successful quality control programme.
202005	Food Product Development and Sensory Evaluation	<ol style="list-style-type: none"> 1 Understand concepts about sensory evaluation of food. 2. Use different sensory methods for evaluating variety of foods. 3. Analyze and interpret sensory evaluation data. <p>Understand the requirements for product development</p>
202006	Food Laws, Standards and Food Audit	<ol style="list-style-type: none"> 1. Know and understand the various national and international standards for different food articles in detail. 2. Understand the food regulatory mechanism in our country.