MANNAR THIRUMALAI NAICKER COLLEGE (Autonomous)
(An Autonomous Institution Affiliated to Madurai Kamaraj University)
(Accredited with "A" Grade by NAAC)
Pasumalai, Madurai -625004

V & VI SEMESTER - COURSE OUTCOMES
SCIENCE

B.Sc., FOOD AND DAIRY TECHNOLOGY

18UFDC51 TECHNOLOGY OF DAIRY PRODUCTS

Course Outcomes:

After completion of the course, the students will be able to:

CO1: Acquire knowledge on Milk and Milk products processing.
CO2: Study the working of equipments used in milk and milk products processing.
CO3: Expand the knowledge for preparation of different milk products
CO4: Interpret processing methods of market milk.
CO5: Create organizational legislation for quality control of milk and milk products.

18UFDCP5 TECHNOLOGY OF DAIRY PRODUCTS-PRACTICAL

Course Outcomes:

After completion of the course, the students will gain expertise in the:

CO1: Preparation of cream, butter and ice cream by using the appropriate machines
CO2: Analysis of various quality parameters of prepared dairy products.
CO3: Acquire the knowledge on platform and organoleptic test.
CO4: Enlighten the knowledge of fat rich products
CO5: Create milk based new by products

18UFDC52 EFFLUENT TREATMENT AND ENVIRONMENTAL SAFETY

Course outcomes:

After completion of the course, the students will be able to:

CO1: Disseminate the knowledge pertaining to waste water treatment in dairy plants.
CO2: Understand environmental issues and remedial measures in dairy industrial sector.
CO3: Get In-depth understanding of specialist bodies of knowledge within the environmental discipline.
CO4: Predict and characterize the likely impacts of pollutants on the environment
CO5: Design of a generalized predictive controller for biological waste water treatment plant.

18UFDCP6
EFFLUENT TREATMENT AND ENVIRONMENTAL SAFETY- PRACTICAL

Course outcomes:

After completion of the course, the students will be able to:

CO1: Learn different methods of hazard analysis and control of hazards

CO2: Know about types of pollution, its sources, effects and control methodology and thereby environmental protection

CO3: Manage pollutants within environmental guidelines

CO4: Acquire pollution boards duties and responsibilities

CO5: Software for the integrated design for waste water lands

18UFDE51 HUMAN NUTRITION

Course outcomes:

After completion of the course, the students will be able to:

CO1: Learn the basic information about human nutrition.

CO2: Understand the factors that affect the human nutrition.

CO3: Know the nutritional and energy requirements of human beings at different stages of life, in the physiological situations associated with nutrition.

CO4: Learn how to carry out and interpret the nutritional assessment of an individual

CO 5: Compile growth monitoring and promotion of different age group people.

18UFDE52 FOOD PACKAGING TECHNOLOGY

Course outcomes:

After completion of the course, the students will be able to:

CO1: Understand packaging materials and its importance in food Industry

CO2: Adapt and utilize packaging materials for right application in Food Industry

CO3: Standardize testing methods for packaging material to assure quality

CO4: Consumer packaging: Important functionally, but not attitudinally

CO5: Create testing techniques for recent trends in packaging

18UFDE53 PROCESSING OF MARINE PRODUCTS

Course outcomes:

After the completion of course, the students will be able to:

CO1: Gain knowledge on the processing of marine and their by products

CO2: Understand about the Quality of the sea foods

CO3: Examine the quality of marine products and quality issues in storage

CO4: Learn the different processing methods (Canning, freezing)

CO5: Developing the different fish products

18UFDEP1 HUMAN NUTRITION – PRACTICAL

Course Outcomes:

After completion of the course, the students will be able to:

CO1: Understand the physiology of pregnancy and lactation and how these influence on nutritional requirements.

CO2: Understand the process of growth and development form birth until old age.

CO3: Get familiar with the nutritional needs at different stages of growth

CO4: Adequate knowledge on nutritional importance
CO5: Make inferences and find evidences to prepare nutritious foods

18UFDEP2 FOOD PACKAGING TECHNOLOGY – PRACTICAL

Course outcomes:

After completion of the course, the students will be able to:

CO1: Check Barrier properties of Packaging materials to avoid cross contamination with air, water and printing ink

CO2: Apply and examine the knowledge of properties for selection of packaging materials for foods & food products

CO3: Select between different techniques of food packaging

CO4: Adopt business applications in mind.

C05: Contect new technological methods used in food packaging

18UFDEP3 PROCESSING OF MARINE PRODUCTS - PRACTICAL

Course outcomes:

After completion of the course, the students will be able to:

CO1: Learn the sampling procedures

CO2: Adopt and handle testing methods.

CO3: Acquire personal hygiene

CO4: Gain the knowledge of EIA-technology

CO5; Identify the fumigation tools

18UFDC53 DAIRY BY-PRODUCTS TECHNOLOGY

Course Outcomes:

After completion of the course, the students will be able to:

CO1: Identify different milk by products status.
CO2: Distinguish different methods of storage
CO3: Learn the efficient utilization of milk in Dairy industries
CO4: Adopt different dairy product processing methods
CO5: Utilization of different milk products

18UFDC61 BAKERY AND CONFECTIONERY

Course outcomes:

After completion of the course, the students will be able to:

CO1: Explain the standards and regulations followed in bakery and confectionary industry
CO2: Identify different food ingredients and its used in bakery products
CO3: Analyze bakery unit processing machinery effectively
CO4: Prepare various process flow line in confectionary and bakery products
CO5: Create new products and execute it in their own bakery

18UFDE61 ENTREPRENEURIAL DEVELOPMENT PROGRAMME

Course outcomes:

After completion of the course, the students will be able to:

CO1: Understand the process and procedures for taking up entrepreneurial programmes

CO2: Develop an attitude for Entrepreneurship development

CO3: Understand different methods that can be used to minimize uncertainties at different stages of the entrepreneurial process

CO4: Understand different innovation and entrepreneurship theories and their implications

CO5: Understand the various scientific research methods commonly used to study innovation, entrepreneurship and new technology

18UFDE62 POULTRY AND MEAT PROCESSING TECHNOLOGY

Course Outcomes:

After completion of the course, the students will be able to:

CO1: Understand the processing methods and importance of meat based Products

CO2: Develop handling and transportation of meat and Fish

CO3: Analyse Technology for processing of meat and it's byproducts

CO4: Importance of preservation techniques and Packaging for poultry products

CO5: Create innovative meat based products

18UFDE63 FUNCTIONAL FOODS AND NUTRACEUTICALS

Course Outcomes:

After completion of the course, the students will be able to:

CO1: Understand about functional foods and its properties

CO2: Understand regarding Metabolic disorders and its relation with functional foods.

CO3: Learn the benefits of fortification in Food supplements

CO4: Understand the importance of Prebiotic and probiotic foods

CO5: Solve problems to new situations by applying Nutraceuticals knowledge.

18UFDPR1 PROJECT

18UFDINP IN PLANT TRAINING