

**B Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE****PROGRAMME SPECIFIC OUTCOME**

<b>PSO</b>	<b>OUTCOME</b>	<b>GPO</b>
PSO 1	Explain the concept of food science from farm to fork for a safe use of food	GPO 1, GPO 2, GPO 4
PSO 2	Apply the tools and techniques of chemical and biological science in the field of Food Technology	GPO 1, GPO 2, GPO 7
PSO 3	Evaluate quality standards and parameters for assessing food quality to generally accept health standards and legal provisions	GPO 1, GPO 2, GPO 5
PSO 4	Examine the organoleptic properties of innovative products and make a value addition in food products	GPO 1, GPO 2,
PSO 5	Apply the basic techniques of professional engineering in food industry	GPO 1, GPO 3 GPO 4
PSO 6	Demonstrate the processing techniques employed in food processing sector	GPO 1, GPO 5, GPO 6
PSO 7	To employee form and structure in language for relationship in personal, professional and societal context	GPO 2, GPO 3 GPO 4