

1.1.3 Average percentage of courses having focus on employability/ entrepreneurship

Name of the Course	Course Code
ORGANIC CHEMISTRY OF FOOD - I	FP 1806
HUMAN NUTRITION	FP 1807
ANALYTICAL AND INSTRUMENTATION TECHNIQUE	FP 1808
FOOD MICROBIOLOGY	FP 1809
QUANTITATIVE ANALYSIS - PRACTICAL I	FP 1810
ORGANIC ANALYSIS AND PREPARATION PRACTICA	FP 1811
FOOD MICROBIOLOGY - PRACTICAL III	FP 1812
ORGANIC CHEMISTRY OF FOOD - II	FP 2806
FOOD BIOCHEMISTRY	FP 2807
FOOD PRESERVATION AND FOOD SAFETY	FP 2808
RESEARCH METHODOLOGY AND BIostatISTICS	FP 2809
BIOCHEMISTRY PRACTICALS - PRACTICAL IV	FP 2810
INSTRUMENTAL METHODS OF ANALYSIS - PRACTIC	FP 2811
SUSTAINABLE FOOD MANAGEMENT	FP 2952
FUNCTIONAL FOODS AND NUTRACEUTICALS	FP 2953
FUNDAMENTALS AGRO PRODUCTS AND PROCESSIN	FP 3807
INORGANIC, PHYSICAL & CHEM. COMPONENTS OF F	FP 3808
CHEMISTRY OF DAIRY PRODUCTS	FP 3809
FOOD CHEMISTRY PRACTICALS - PRACTICAL VI	FP 3810
FOOD PROCESSING PRACTICALS - PRACTICAL VII	FP 3811
FOOD PROCESSING TECHNOLOGY	FP 3875
COMPUTING TECHNIQUES - EXCEL FOR FOOD CHEM	FP 3951
FOOD ENTREPRENEURSHIP	FP 3952
SUMMER TRAINING PROGRAMME	FP 3706
FOOD FROM ANIMAL SOURCES & PROCESSING TEC	FP 4805
CHEMISTRY OF FOOD ADDITIVES	FP 4806
FOOD PRODUCT DEVELOPMENT & PACKAGING TEC	FP 4807
PROJECT	FP 4808

Activities with direct bearing on Employability (EMP)/ Entrepreneurship (ENT)/ Skill development (SD)

SD: studying the macromolecular composition of foods, their degradation patterns during food processing

SD and Entre: nutrient composition of foods, RDA values, nutrient requirements for different age groups.

SD and EMP: food analytical tools, understanding its significance.

SD: Study of Micro organisms , role in food spoilage, and functional foods.

SD: Estimating the preservatives, analysing the hardness of water, other synthetic organic compounds

SD: Separation techniques adopted in identifying the synthetic organic compounds .

SD: Bacterial morphology identification, fungal staining.

SD: Micronutrient composition of foods, understanding the role of preservatives and antioxidants, additives comp

SD and Entre: Understanding the nutritional aspects of food and its biochemical reactions

SD , Entre and EMP: Understanding basic hygiene practices, food safety and laws practised in food industries, HAC

SD: Statistical tools, reviewing the article, thesis writing.

SD: Blood and serum separation techniques, blood analysis- glucose, cholesterol and TG.

SD: Instrumentation techniques like colorimeter, conductivitymeter, and potentiometer.

SD, Entre, EMP: government policies, enhancing sustainability in food supply, food supply cha

SD and EMP: Developing nutraceutical product as a new value product development, understanding its impact oh

SD and EMP: agricultural sectors, cold chain units, food parks, beverages production.

SD: Analysing the inorganic, and organic components of food, understanding the physical and chemical pr

SD and EMP: Understanding the physiochemical properties of milk, studying the processed dairy products availabi

SD: Quantifying the preservatives, introduction to instruments in proximate analysis of foods.

SD: Basic processing techniques on fruits, confectionaries, extrusion and RTE foods. Equipping the skills in baking, fe

SD and EMP: Unit operations in food processing, non thermal processing methods, opportunities of food processing

SD: Understanding the scope of excel in food research , various computing tools and modules available for the food

SD, Entre, EMP: Developing entrepreneurial skills , Interpersonal ability , market research, Business environment.

SD and EMP: Exploring to industries and learning the outcome of the industries role in food production.

SD and EMP: poultry production , postmortem changes, shelf life kinetics.

SD: Understanding the roles of additives in food industries, their recommended limits and toxicity nature.

SD and EMP: New food product development , packaging materials, shelf life studies.

EMP and SD: Equipping students in thesis and research proposal writings, correlating statistical tools for populatio

ponents of food

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CP and ISO standards.

health.

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roperties of food.

ility and manufacturing protocols.

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mentation, dairy, meat and sea foods processing.

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d chemist.

n studies, developing innovative ideas in food designing.

1.1.3 Average percentage of courses having focus on employability/ entrepreneurship

Name of the Course	Course Code
FOOD CHEMISTRY - I	16PFP1MC01
INTRODUCTION TO FOOD PROCESSING	16PFP1MC02
FOOD MICROBIOLOGY	16PFP1MC03
TECHNIQUES IN FOOD ANALYSIS	16PFP1MC04
FOOD ANALYSIS LAB - I	16PFP1MC05
FOOD MICROBIOLOGY LAB	16PFP1MC06
FOOD CHEMISTRY - II	16PFP2MC01
HUMAN NUTRITION AND BIOCHEMISTRY	16PFP2MC02
RES. METHODOLOGY AND BIostatISTICS	16PFP2MC03
BIOCHEMISTRY LAB	16PFP2MC04
FOOD ANALYSIS LAB - II	16PFP2MC05
FUNCTIONAL FOODS AND NUTRACEUTICALS	16PFP2ES01
MANAGEMENT OF LIFESTYLE DISEASES	16PFP2ES02
DAIRY AND BEVERAGE PROCESSING	16PFP3MC01
LIVESTOCK PROCESSING	16PFP3MC02
PLANT PRODUCT PROCESSING	16PFP3MC03
FOOD ANALYSIS LAB - III	16PFP3MC04
SUSTAINABLE FOOD MANAGEMENT	16PFP3ES01
ENTREPRENEURS FOR FOOD INDUSTRIES	16PFP3ES02
FOOD BIOTECHNOLOGY	16PFP3ID01
WASTE MANAGEMENT AND EFFLUENT TREATMENT	16PFP3SS01
WASTE MANAGEMENT AND POLLUTION CONTROL	16PFP3SS02
EDIBLE FOOD FILMS AND COATING	16PFP3SS03
COMPUTER APPLICATION IN FOOD PROCESSING	16PFP3SS04
FOOD TOXICITY	16PFP3SS05
FOOD SAFETY, LAWS AND REGULATIONS	16PFP4MC01
FOOD PROCESSING LAB - I	16PFP4MC02
FOOD PROCESSING LAB - II	16PFP4MC03
PROJECT AND VIVA VOICE	16PFP4PJ01

**Activities with direct bearing on Employability (EMP)/
Entrepreneurship (ENT)/ Skill development (SD)**

SD: Chemical properties of food, shelf life studies, understanding kinetics & SD and EMP: Basic processing aspects of foods- thermal and non thermal p
SD: Microbial activities on food, proper aseptic handling, pathogenic and b
SD and EMP: Analytical tools in food analysis , basic characterization know
SD: Qualitative analysis of adulterants, preservatives, toxic elements in foo
SD: Bacterial morphology identification, significance of hygiene practice , n
SD: Micronutrient composition of foods, understanding the role of preserv
SD and Entre: Understanding the nutritional aspects of food and its bioche
SD: Statistical tools, reviewing the article, thesis writing.
SD and EMP: Role of enzymes in food, requirements of its pH, Temperatur
SD: Quantifying the preservatives, introduction to instruments in proximat
SD and EMP: Developing nutraceutical product as a new value product dev
SD: lifestyle modifications- Influence in health , role of food in diseased co
SD and EMP: Dairy processing sectors in food industries, milk production - I
SD and EMP: poultry production , postmortem changes, shelf life kinetics.
SD and EMP: agricultural sectors, cold chain units, food parks, beverages p
SD: Analysis of the quantity of bioactive compounds, food additives, ekect
SD, Entre, EMP: government policies, enhancing sustainability in food sup
SD, Entre, EMP: Developing entrepreneurial skills , Interpersonnel ability , marl
SD: Understanding the biotechnological tools, knowledge on GM foods, SC
SD: Effective ways to manage wastes, and understanding effluent techniqu
SD: Effective ways to analyse the possible pollution control strategie
SD: Understanding the usage of edible film in food packaging, and kr
SD: Understanding the role of computing techniques like excel, softwares
SD: Toxic constituents in food, its side effects on regular consumptic
SD , Entre and EMP: Understanding basic hygiene practices, food safety an
SD: Basic processing techniques on fruits, confectionaries, extrusion and R
SD: Equipping the skills in baking, fermentation, dairy, meat and sea foods p
EMP and SD: equipping students in thesis and research proposal writings, c

aspects of food.

rocessing techniques,preservation techniques to enhance shelf life

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ervatives and antioxidants, additives components of food

emical reactions

e , substrate and enzyme concentration- Optima.

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velopment, understanding its impact oh health.

nditions like CVD and DM- understanding healthier food choices.

ndian scenario, physiochemical parameters of milk.

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CP and its market availability, biotechnology in fermented foods.

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related to food for processing,

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nd laws practised in food industries, HACCP and ISO standards.

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orrelating statistical tools for popoulation studies, developing innovative ideas in food designing.

1.2.1 Percentage of new courses introduced of the total n

Name of the Course	Course code
SEMESTER I	
<i>Food Chemistry - I</i>	<i>16 PFP 1 MC 01</i>
<i>Introduction to Food Processing</i>	<i>16 PFP 1 MC 02</i>
<i>Food Analysis lab 1</i>	<i>16 PFP 1 MC 01</i>
SEMESTER II	
<i>Food Chemistry II</i>	<i>16 PFP 2 MC 01</i>
<i>Human Nutrition & Biochemistry</i>	<i>16 PFP 2 MC 02</i>
<i>Biochemistry Lab</i>	<i>16 PFP 2 MC 04</i>
<i>Food Analysis lab 2</i>	<i>16 PFP 2 MC 05</i>
<i>Management of Lifestyle Diseases</i>	<i>16 PFP 2 ES 02</i>
SEMESTER III	
<i>Dairy & Beverage Processing</i>	<i>16 PFP 3 MC 01</i>
<i>Livestock Processing</i>	<i>16 PFP 3 MC 02</i>
<i>Plant Product Processing</i>	<i>16 PFP 3 MC 03</i>
<i>Food Analysis Lab 3</i>	<i>16 PFP 3 MC 04</i>
SEMESTER IV	
<i>Food Safety,Laws & Regulation</i>	<i>16 PFP 3 MC 01</i>
<i>Food Processing Lab 1</i>	<i>16 PFP 3 MC 02</i>
<i>Food Processing Lab 2</i>	<i>16 PFP 3 MC 03</i>

Number of courses across all Programmes offered

Name of the Programme
<i>M.Sc Food Chemistry & Food Processing</i>
<i>M.Sc Food Chemistry & Food Processing</i>
<i>M.Sc Food Chemistry & Food Processing</i>
<i>M.Sc Food Chemistry & Food Processing</i>
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<i>M.Sc Food Chemistry & Food Processing</i>
<i>M.Sc Food Chemistry & Food Processing</i>

ed during the last five years

Activities with direct bearing on Employability/Entrepreneurship/ Skill development

SD: Chemical properties of food, shelf life studies, understanding kinetics aspects of food.

SD and EMP: Basic processing aspects of foods- thermal and non thermal processing techniques, preservation techniques to enhance shelf life

SD: Qualitative analysis of adulterants, preservatives, toxic elements in foods.

SD: Micronutrient composition of foods, understanding the role of preservatives and antioxidants, additives components of food

SD and Entre: Understanding the nutritional aspects of food and its biochemical reactions

SD and EMP: Role of enzymes in food, requirements of its pH, Temperature, substrate and enzyme concentration- Optima.

SD: Quantifying the preservatives, introduction to instruments in proximate analysis of foods.

SD: lifestyle modifications- Influence in health, role of food in diseased conditions like CVD and DM- understanding healthier food choices.

SD and EMP: Dairy processing sectors in food industries, milk production - Indian scenario, physiochemical parameters of milk.

SD and EMP: poultry production, postmortem changes, shelf life kinetics.

SD and EMP: agricultural sectors, cold chain units, food parks, beverages production.

SD: Analysis of the quantity of bioactive compounds, food additives, electrical conductance of solutions.

SD, Entre and EMP: Understanding basic hygiene practices, food safety and laws practised in food industries, HACCP and ISO standards.

SD: Basic processing techniques on fruits, confectionaries, extrusion and RTE foods.

SD: Equipping the skills in baking, fermentation, dairy, meat and sea foods processing.

Year of introduction
2016
2016
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YEAR OF IMPLE		
Semester	Course Cod	Course Title
<i>Semester I</i>	<i>FP 1806</i>	<i>Organic Chemistry of Food I</i>
	<i>FP 1807</i>	<i>Human Nutrition</i>
	<i>FP 1808</i>	<i>Analytical & Instrumentation techniques</i>
	<i>FP 1809</i>	<i>Food Microbiology</i>
	<i>FP 1810</i>	<i>Quantitative Analysis Practical I</i>
	<i>FP 1811</i>	<i>Organic Analysis & Preparation- Practical II</i>
	<i>FP 1812</i>	<i>Food Microbiology Practical</i>
	<i>Semester II</i>	<i>FP 2806</i>
<i>FP 2807</i>		<i>Food Biochemistry</i>
<i>FP 2808</i>		<i>Food Preservation and Food Safety</i>
<i>FP 2809</i>		<i>Research Methodology & Biostatistics</i>
<i>FP 2810</i>		<i>Biochemistry Practical - Practical IV</i>
<i>FP 2811</i>		<i>Instrumental methods of Analysis - Practical V</i>
<i>FP 2952</i>		<i>Sustainable Food Management</i>
<i>FP 2953</i>		<i>Functional Foods & Nutraceuticals</i>
<i>Semester III</i>		<i>FP 3807</i>
	<i>FP 3808</i>	<i>Inorganic, Physical and Chemical components of Fo</i>
	<i>FP 3809</i>	<i>Chemistry of Dairy Products</i>
	<i>FP 3810</i>	<i>Food Chemistry Practical - Practical VI</i>
	<i>FP 3811</i>	<i>Food Processing Practical - Practical VII</i>
	<i>FP 3951</i>	<i>Computing Techniques - Excel for Food Chemists</i>
	<i>FP 3952</i>	<i>Food Entrepreneurship</i>
	<i>FP 3876</i>	<i>Food Biotechnology</i>
	<i>Semester I</i>	<i>FP 4805</i>
<i>FP 4806</i>		<i>Chemistry of Food additives</i>
<i>FP 4807</i>		<i>Food Product Development and Packaging Techniq</i>
<i>FP 4808</i>		<i>Project</i>

IMPLEMENTATION : 2012					
OLD/ NEW	% of Modification	Skill Development	Entrepreneurship	Employability	Semester
OLD	20%			√	<i>Semester I</i>
OLD	0%	√		√	
NEW	30%	√	√	√	
NEW	100%	√		√	
OLD	20%	√		√	
OLD	0%	√		√	
NEW	50%	√			
OLD	30%			√	<i>Semester II</i>
OLD	20%			√	
NEW	60%	√		√	
OLD	0%	√		√	
NEW	50%	√	√	√	
OLD	0%	√	√	√	
NEW	100%	√	√	√	
NEW	100%	√	√	√	
NEW	70%	√	√	√	<i>Semester III</i>
NEW	20%			√	
OLD	0%	√	√	√	
NEW	40%	√	√	√	
NEW	40%	√	√	√	
OLD	0%	√		√	
NEW	100%	√	√	√	
NEW	100%	√	√	√	
NEW	70%	√		√	<i>Semester IV</i>
OLD	0%	√		√	
NEW	100%	√		√	
OLD	0%	√		√	

YEAR OF IMPLEMENTATION : 2016

Course Code	Course Title	OLD/ NEW	% of Modification
16 PFP 1 MC 01	<i>Food Chemistry - I</i>	NEW	80%
16 PFP 1 MC 02	<i>Introduction to Food Processing</i>	NEW	100%
16 PFP 1 MC 03	<i>Food Microbiology</i>	OLD	20%
16 PFP 1 MC 04	<i>Techniques in Food Analysis</i>	OLD	30%
16 PFP 1 MC 01	<i>Food Analysis lab 1</i>	NEW	80%
16 PFP 1 MC 02	<i>Food Microbiology lab</i>	OLD	20%
16 PFP 2 MC 01	<i>Food Chemistry II</i>	NEW	80%
16 PFP 2 MC 02	<i>Human Nutrition & Biochemistry</i>	NEW	80%
16 PFP 2 MC 03	<i>Research Methodology & Biostatistics</i>	OLD	30%
16 PFP 2 MC 04	<i>Biochemistry Lab</i>	NEW	80%
16 PFP 2 MC 05	<i>Food Analysis lab 2</i>	NEW	80%
16 PFP 2 ES 01	<i>Functional Foods & Nutraceuticals</i>	OLD	60%
16 PFP 2 ES 02	<i>Management of Lifestyle Diseases</i>	NEW	100%
16 PFP 3 MC 01	<i>Dairy & Beverage Processing</i>	NEW	80%
16 PFP 3 MC 02	<i>Livestock Processing</i>	NEW	30%
16 PFP 3 MC 03	<i>Plant Product Processing</i>	NEW	30%
16 PFP 3 MC 04	<i>Food Analysis Lab 3</i>	NEW	80%
16 PFP 3 ES 01	<i>Sustainable Food Management</i>	OLD	0%
16 PFP 3 ES 02	<i>Entrepreneurs for Food Industries</i>	OLD	40%
16 PFP 3 ID 01	<i>Food Biotechnology</i>	OLD	30%
16 PFP 3 MC 01	<i>Food Safety, Laws & Regulation</i>	NEW	80%
16 PFP 3 MC 02	<i>Food Processing Lab 1</i>	NEW	80%
16 PFP 3 MC 03	<i>Food Processing Lab 2</i>	NEW	80%
16PFP4PJ01	<i>Project</i>	OLD	0%

Skill Development	Entrepreneurship	Employability
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