

## **Programme specific outcomes of M.Sc.Food Science and Technology**

- PSO1.** Acquire a deep scientific knowledge regarding the chemical and microbial characteristics, nutritive and functional properties, processing, preservation. Packaging, engineering and quality control techniques of various type of food items.
- PSO2.** Able to apply these knowledge and technology to for development of safe, nutritious and high- quality food products
- PSO3.** Able to contribute trained human resource with the sound knowledge and skills of food quality assurance and modern food processing technologies, to work in industrial, educational and health sectors
- PSO4.** Generate the ability to design and conducts research for solving both health/ nutritional and food safety problems of the society and also for contributing to the development of scientific and technical knowledge in food science and technology
- PSO5.** Develop into vibrant and internationally competitive food science and technology professional with entrepreneurial skills, good reasoning skills, communication abilities and societal consciousness