JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY KAKINADA

Kakinada-533003, Andhra Pradesh, India

M.Tech in Food Processing Technology

COURSE OUTCOMES

Course Code	ADVANCES IN FOOD PROCESS ENGINEERING
M7801	

After completion of course, students would be able to:

CO1: Capability to apply advanced technologies in Food Processing Operations

Course Code	ADVANCES IN FOOD TECHNOLOGY
M7802	

After completion of course, students would be able to:

CO1: Capability to apply advanced methods in food technology

Course Code	TECHNOLOGY FOR RTE/RTC FOOD PRODUCTS (ELECTIVE I)
M7803	

After completion of course, students would be able to:

CO1: Expertise in processing/manufacturing of RTE/RTC food products.

Course Code	CONFECTIONERY TECHNOLOGY (ELECTIVE I)
M7804	

After completion of course, students would be able to:

CO1: Competence in confectionery processes and products.

Course Code	TECHNOLOGY OF FOOD EMULSIONS, FORM AND GELS (ELECTIVE I)
M7805	

After completion of course, students would be able to:

CO1: Accomplished knowledge on emulsion, gel system and their applications in foods.

Course Code	NOVEL SEPERATION PROCESSES (Elective-II)
M7806	

After completion of course, students would be able to:

CO1: Knowledge on various separations aspects.

Course Code	FOOD NANO TECHNOLOGY (Elective-II)
M7807	

After completion of course, students would be able to:

CO1: Knowledge on nanotechnology and risk assessment-regulatory approaches to nanotechnology in food industry.

Course Code	NON-THERMAL PROCESSING (Elective-II)
M7808	

After completion of course, students would be able to:

CO1: Knowledge on high pressure processing, pulsed electric processing, irradiation, and hurdle technology in various food industries.

Course Code	PLANT DESIGN &ECONOMICS (AUDIT COURSE 1)
MAC14	

After completion of course, students would be able to:

CO1: Competence to prepare a product feasibility report.

Course Code	FOOD TECHNOLOGY LAB
M7809	

After completion of course, students would be able to:

CO1: Knowledge on factors effecting quality &cost in manufacture of basic food products.

Course Code	FOOD ANALYSIS LAB
M7810	

After completion of course, students would be able to:

CO1: Delineate various geographical features using ArcGIS & QGIS

Course Code	NOVEL FOOD PACKING
N7801	

After completion of course, students would be able to:

CO1: Skills to select and design packing for foods.

Course Code	FOOD SAFETY, STANDARDS & REGULATIONS
N7802	

After completion of course, students would be able to:

CO1: Knowledge on various food safety and regulatory aspects.

Course Code	LIPID TECHONOLOGY (Elective-III)
N7803	

After completion of course, students would be able to:

CO1: Knowledge in the area of oil extraction, refining and manufacturing of various fat-based products.

Course Code	PROTIEN TECHNOLOGY (Elective-III)
N7804	

After completion of course, students would be able to:

CO1: Proficiency in various food proteins and their applications in food industry.

Course Code	CARBOHYDRATE TECHNOLOGY (Elective-III)
N7805	

After completion of course, students would be able to:

CO1: Competence in different classes of Carbohydrates and their roles in Food Technology.

Course Code	FROZEN FOOD TECHNOLOGY (Elective-IV)
N7806	

After completion of course, students would be able to:

CO1: Knowledge on the various processes, Advances and products manufacturing is grained.

Course Code	FAVOUR TECHNOLOGY (Elective-IV)
N7807	

After completion of course, students would be able to:

CO1: Adequate knowledge on flow types, stability, and role in Food industry.

Course Code	BREWING TECHNOLOGY (Elective-IV)
N7808	

After completion of course, students would be able to:

CO1: Proficiency in beer making and understanding brewery.

Course Code	FOOD BUSINESS MANAGEMENT (AUDIT COURSE)
NAC12	

After completion of course, students would be able to:

CO1: Skills to manage a food industry.

Course Code	MINI PROJECTS WITH SEMINAR
N78MP	

After completion of course, students would be able to:

CO1: Ability to develop new products/methods and prepare a project feasibility report.

Course Code	ADVANCED DRYING TECHNOLOGY
P7804	

After completion of course, students would be able to:

CO1: Knowledge of innovative drying technology in food processing.

Course Code	INDUSTRIAL FERMENTATION
P7805	

After completion of course, students would be able to:

CO1: Knowledge in fermentation process & Products.

Course Code	THERMAL PROCESSING
P7806	

After completion of course, students would be able to:

CO1: Technical know-how on foods manufactured by thermal processing.