ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR – 625 514

B.Sc., Food Science and Technology

(Under Choice-Based Credit System from the Academic year 2023-24 onwards)

(Incorporating Part-I Tamil as per the order of the Govt. of Tamil Nadu)

I SEMESTER				
PART		PAPER	Hrs	Cr
I	23UTAL11/ 23UHNL11/ 23UFNL11	Tamil/ Hindi/ French	6	4
II	23UENB11	English through Prose & Short Story (Stream B)	5	4
III	23UFSC11	Core -1 Principles of Food and Nutrition	5	4
	23UFSC21	Core-2 Fundamentals of Food Science	4	4
	23UFSP11	Core Lab –I Food Science and Nutrition Lab	3	2
	23UFSA11	Allied -1 Principles of Food Production	3	3
	23UFSQ11	Allied Lab-1 Food Production Lab	2	1
IV	23UFCE11	FC-Personality Development	1	1
	23UCSH11	Communication Skills	1	-
	23UBRC11	Bridge Course	-	1
V	23UNSS/NCC/ PED/YRC/ROT/ ACF/NCB12	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club	-	-
		Total	**30**	**24**
II SEMESTER				
I	23UTAL22/ 23UHNL22/ 23UFNL22	Tamil/ Hindi/ French	6	4
II	23UENB22	English through Prose & Poetry (Stream B)	5	4
III	23UFSC32	Core -3 Nutritional Biochemistry	5	4
	23UFSC42	Core-4 Fundamentals of Food Technology	4	3
	23UFSP22	Core Lab-2 Nutritional Biochemistry & Food Technology Lab	3	2
	23UFSA22	Allied – 2 Fast Foods and Snacks Technology	3	3
	23UFSQ22	Allied Lab -2 Fast Foods and Snacks Technology Lab	2	1
IV	23UFCH22	FC – Social Responsibility and Global Citizenship	1	1
	23UCSH12	Communication Skills	1	1
V	23UNSS/NCC/ PED/YRC/ROT/ ACF/NCB12	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club	---	1
		Total	**30**	**24**

III SEMESTER				
I	23UTAL33/ 23UHNL33/ 23UFNL33	Tamil/ Hindi/ French	6	4
III	23UFSC53	Core -5 Food Processing and Engineering	5	4
	23UFSC63	Core-6 Technology of Cereals, Grains, Pulses and Oilseeds	4	3
	23UFSP33	Core Lab-3 Food Processing & Engineering & Technology Cereals Grains, Pulses and Oilseeds and Food safety Lab	3	2
	23UFSA33	Allied- 3 Bakery and Confectionary Products	3	3
	23UFSQ33	Allied Lab -3 Bakery and Confectionary Lab	2	1
IV	23USBZ13	Skill Based Elective- 1 Fundamentals of Computer, Internet and Office Automation	1	1
	23USBY13	Fundamentals of Computer, Internet and Office Automation- Practical	2	1
	23UFSN13	Basic Tamil/Advanced Tamil/Non-Major Elective : Basics of Food Science	3	2
	23UFCE33	FC-Environmental Studies	1	1
V	23UNSS/NCC/ PED/YRC/ROT/ ACF/NCB24	Extension Activities NSS / NCC /Phy.Edn./ YRC / ROTARACT / AICUF / Nature Club	-	-
	23UARE14	ARISE	-	-
		Total	**30**	**22**
IV SEMESTER				
PART		PAPER	Hrs	Cr
I	23UTAL33/ 23UHNL33/ 23UFNL33	Tamil/ Hindi/ French	6	4
III	23UFSC74	Core- 7 Technology of Fruits, Vegetable and Plantation Crops	5	4
	23UFSC84	Core-8 Dairy Technology	4	3
	23UFSP44	Core Lab-4 Technology of Fruits, Veg. and Dairy Lab	3	2
	23UFSA44	Allied- 4 Food Microbiology	3	3
	23UFSQ44	Allied Lab -4 Food Microbiology Lab	2	1
IV	23USBZ24	Skill-Based Elective- 2 Web Design	1	1
	23USBY24	Web Design- Practical	2	1
	23UFSN24	Basic Tamil/Advanced Tamil/Non-Major Elective - Basics of Nutrition	3	2

	23UFCH44	FC- Religious Literacy and Peace Ethics	1	1
V	23UNSS/NCC/ PED/YRC/ROT/ ACF/NCB24	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club	-	1
	23UARE14	ARISE	-	1
		Total	**30**	**24**
V SEMESTER				
III	23UFSC95	Core -9 Technology of Meat and Poultry	6	6
	23UFSD05	Core-10 Research Methodology and Statistics	5	5
	23UFSP55	Core Lab -5 Technology of Meat, Poultry & Food safety Lab	4	2
	23UFSD15	Core-11 Food Quality Testing and Evaluation	6	6
	23UFSP65	Core Lab -6 Food Quality Testing Lab	3	2
	23UFSE15	Core Elective 1– Food Quality Management/ / Food Laws and Regulations	4	3
		In-plant Training		
IV	23USSI16	Soft Skill	2	
		Total	**30**	**24**
VI SEMESTER				
III	23UFSD26	Core 12 Technology of Sea Foods	6	6
	23UFSP66	Core Lab -6 Technology of Sea Foods Lab	3	2
	23UFSD36	Core 13- Project management and Entrepreneurship	5	5
	23UFSD46	Core 14 – Food Beverage Technology	6	6
	23UFSP76	Core Lab -7 Food Beverage Technology Lab	4	2
	23UFSE26	Core Elective – 2 Food Product Development & Marketing/ Food Packaging and Labelling	4	3
		Project		
IV	23USSI16	Soft Skill	2	2
		Total	**30**	**26**

Self Learning Courses

Sem	Sub. Code	Title of the Paper	Credits
III	23UFSSL3	Basics of Food Preparation	3
IV	23UFSSL4	Food Preservation	3
V	23UFSSL5	Food Safety	3
VI	23UFSSL6	Food Processing	3

Course Code & Title	Principles of Food and Nutrition (23UFSC11)		
Class	I –FST	Semester- I	Credit– 4
Course Objectives	The Course aims • Able to overview the major macro and micronutrients relevant to human health.		

Unit	Content	No. of Hours
I	Concept and definition - Nutrition, Nutrients, Malnutrition – Under nutrition, over nutrition, and Health. Scope of Nutrition. Relationship between Food nutrition and Health Functions of food - physiological, psychological and social. Balanced Diet- definition and importance.	15
II	Food Groups, Food Guide Pyramid. Meal Planning - Definition and Principles. Food Exchange List and Diet planning using food exchange list. RDA for different age groups. Calorific value of various foods.	15
III	Carbohydrates - classification, function, sources, deficiency, digestion and absorption. Proteins - classification, sources, function, deficiency, digestion and absorption. Fat - classification, sources, function, deficiency, digestion and absorption. Dietary Fibre- Classification and Health benefits.	15
IV	Classification, function, sources and deficiency: Vitamins: Fat soluble vitamins- A, D, E and K. Water soluble vitamins - Thiamin, Riboflavin, Niacin, Pyridoxine, Folate, Vitamin B12 and Vitamin C. Minerals: Macro minerals –Calcium, Magnesium, Phosphorous, Potassium, Sodium. Trace elements- Iron, Iodine, Fluorine and Selenium.	15
V	Energy: Definition, sources, units of measurements. Energy Estimation – Direct and Indirect method, Factors affecting energy expenditure for physical work. BMR- Definition and Factors affecting BMR. BMI- Definition and Assessment.	15

Books for Study	• Srilakshmi.B (2018), Food Science, New Age International Publishers (India), 7th edition. • Shakuntala Manay.N, Shadaksharaswamy.M (2020), Foods: Facts and Principles, New Age International Publishers (India), 4th edition. • Sunetra Roday (2018), Food Science and Nutrition, **Oxford University Press**, 3rd edition.
Books for Reference	• NIN, ICMR (1990), Nutritive Value of Indian Foods. • Raina U, Kashyap S, Narula V, Thomas S, Suvira, Vir S, Chopra S (2010), Basics Food Preparation: A Complete Manual, Orient Black Swan Ltd, 4th edition. • Seth V, Singh K (2005), Diet planning through the Life Cycle: Part 1. Normal Nutrition. A Practical Manual, Elite Publishing House Pvt. Ltd, 4th edition.

	• Seema Puri (2019), Food Exchange List: A Tool for Meal Planning, Elite Publication House.

Course Outcome

After completion of the course, students should be able to do

Sl. No.	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Identify the food sources and functions of nutrients.	**K4**
CO_2	Apply knowledge of the role of nutrition and healthy eating for disease prevention and wellness.	**K2**
CO_3	Explain the structure and components of food systems and analyse the relationships between nutritional health and food selection.	**K4**
CO_4	Explain the chemistry underlying the properties of various food components.	**K3**
CO_5	Apply principles from the various facts of food science and related disciplines to solve practical, real-world problems.	**K3**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	2	1	2	3	3	3	3		28
CO2	3	3	2	1	3	2	1	2	3	2	3	2	1	28
CO3	3	3	2		3	2	2	2	3	3	3	2	1	29
CO4	3	3	2	1	3	2	2	2	3	3	3	2	1	30
CO5	3	3	2		3	2	2	2	3	3	3	2	1	29
Grand total of COs with PSOs and POs														144
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs =** **---------- = (144 /61)** **Number of COs relating with PSOs and POs**														2.36

Strong – 3, Medium – 2 & Low – 1

Course Code & Title	Fundamentals of Food Science (23UFSC21)		
Class	I –FST	**Semester**- I	**Credit**– 4
Course Objectives	**The Course aims** • Able to develop skill and techniques in food preparation with the conservation of nutrients and palatability using cooking methods generally employed.		

UNIT	Content	No. of Hours
I	Cereals and Millets: Rice and Wheat -Composition & Nutritive value and Structure. Ragi, Sorghum, Maize- Composition and Nutritive value. Starch – types , sources, nature and effect of cooking	12
II	Pulses & Legumes: Composition, Nutritive value, Anti-nutritional factors, Changes during cooking, Factors affecting cooking time. Germination -Changes during germination. Nuts& Oilseeds (Soya bean, coconut, ground nut and sesame) -Composition, Nutritive value.	12
III	Animal Foods: Meat- Structure, Composition and Nutritive value. Poultry- Classification, Composition and Nutritive value. Egg- Structure, Composition and Nutritive value, Grading, Changes during storage. Fish- Composition, Nutritive value and Classification Factors to be considered in the selection and preparation of meat, poultry and fish.	12
IV	Fruits - Composition, Nutritive value, Classification, Changes during cooking - pigments and colour changes, Role of Cookery, Browning reaction and its prevention. Vegetables - Composition, Nutritive value, Classification, Changes during cooking - pigments and colour changes, Role of Cookery.	12
V	Spices: Definition, Classification and uses of spices. Functional foods- Sources and functional components. Prebiotics and Probiotics- Definition and Health Benefits Nutraceuticals, Organic Foods and GM foods- Definition	12
Books for Study	• Srilakshmi.B (2018), Food Science, New Age International Publishers (India), 7th edition. • Shakuntala Manay.N, Shadaksharaswamy.M (2020), Foods: Facts and Principles, New Age International Publishers (India), 4th edition. • Norman.N.Potter (2017), Food Science, CBS Publishers & Distributors Pvt Ltd, India,(5th edition).	

Books for Reference	• Swaminathan.M (2003), Food science, Chemistry & Experimental Foods, BAPPCO, 2nd edition. • HosahalliS.Ramasamy (2015) Post Harvest Technologies of fruits and vegetables, DES tech Publications, Inc. • Dipiti Sharma (2020) Textbook on Food Science and Nutrition, Daya Publication House.

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Gain knowledge on the basic principles of Food Science and to study the composition and nutritive value of plant and animal foods.	K3
CO_2	Understand the importance of functional foods and its awareness.	K2
CO_3	Know about the nutritive value and changes during cooking of fruits and vegetables.	K4
CO_4	Understand about the nutritive value and composition of meat and egg	K2
CO_5	Create awareness on different types of foods like Prebiotics, Probiotics, Nutraceuticals and their importance in our day to day life.	K3

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	2	1	2	3	3		2		24
CO2	3	3	2	1	3	2	1	2	2	3		3		25
CO3	3	3	2		3	2	2	2	3	3	2	2		27
CO4	3	3	2	1	3	2	2	2	1	3	2	2		26
CO5	3	3	2		3	2	2	2	2	3		2	2	26
Grand Total of COs with PSOs and POs														128
Grand Total of COs with PSOs and POs Mean Value of COs with PSO and POs = ---------- = (128/35) Number of COs relating with PSOs and POs														2.32

Strong – 3, Medium – 2 & Low – 1

Course Code & Title	Food Science and Nutrition Lab (23UFSP11)		
Class	I –FST	**Semester**- I	Credit – 2
Course Objectives	**The Course aims** • Able to prepare diet chart and analyses the nutritional quality of food.		

Food and Nutrition Laboratory

1. Food groups: calculation of mean energy, carbohydrates, protein, fat and fiber content of foods using ICMR tables.
2. Menu Planning
3. Assessment of weight and height by using Body Composition Analyser.

Food Science Laboratory

1. Determination of moisture using Hot Air Oven
2. Determination of Acidity and pH.
3. Qualitative tests for Carbohydrates
4. Qualitative tests for Proteins.
5. Estimation of Ascorbic acid.
6. Estimation of Ash content of foods
7. Estimation of Protein by Kjeldhal analysis - Demo
8. Estimation of Fat- Demo
9. Estimation of Food energy using Bomb calorimeter- Demo

Course Code & Title	Principles of Food Production (23UFSA11)		
Class	I –FST	**Semester**- I	Credit – 3
Course Objectives	**The Course aims** • Able to develop scientific and technical methods of food production involving traditional and modern preparation methods.		

UNIT	Content	No. of Hours
I	**Introduction to Professional Cookery:** Cooking: Aims & Objectives. Hierarchy and Staffing and their responsibilities: Kitchen Classical Brigade, Staffing in Various Category, Role of Executive Chef, Duties. Equipment &Fuel and Tools: Various fuels, equipments and tools used in food production	9
II	**Commodities:** Shortenings: Role, Types, Advantages and Disadvantages. Raising agent: Classification and Role. Sugar: Importance, Types, Role of sugar cookery. Milk, Cream, Butter and Cheese: Types and uses. Fruits and Vegetable cookery: Different cuts, Pigments and colour changes, Uses of fruit in cookery.	9
III	**Cooking Methods:** Pre Preparation of Cooking: Preparation of Ingredients - Washing, peeling, scrapping, cutting of vegetables, method of mixing foods. Methods: Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling, Steaming, Stewing and Braising. Salads & Salad dressings. Flaws and Remedies in Indian Household Adulterant Management: Pink book, orange book and DART- Detect Adulteration with Rapid Test. Definition and Basic Principles.	9
IV	**Meat cookery:** Introduction, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Meat Varieties. Definition of Steak, Bacon, ham and gammon. **Egg cookery:** Introduction, Selection of egg, Role of egg in cookery, Methods of cooking. **Fish cookery:** Introduction, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, Cooking Methods.	9
V	**Basic Indian Cookery:** Condiments & Spices: Role of Spices in Indian Cookery. Masalas: Different Masalas used in Indian Cookery. Thickening agent: Role & Types. Stock: Definition, Classification, types and Recipe of different stocks. Soups: Definition, Classification and Preparation methods. Sauces: Definition, types, Uses, importance and Recipe.	9
Books for Study	• Srilakshmi B (2018), Food science. New Age International Publishers (India), 7th edition. • Philip E. Thangam (2015), Modern Cookery for teaching and the Trade,	

	Orient longman, 6th edition . • Sharma.A, (2019), Textbook of Food Science and Technology, CBS Publications, 3rd edition.
Books for Reference	• Dipiti Sharma (2020), Textbook on Food Science and Nutrition, Daya Publication House. • Auguste Escoffier, Heineman (2000), The Complete Guide to the Art of Modern Cookery, John Wiley & Sons.

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Gain the knowledge of history, principles and fundamentals of professional cookery.	K2
CO_2	Recognize the role, types, advantages and disadvantages of various commodities including Sugar, Milk, Fruits, Vegetables in cookery.	K3
CO_3	Perform ingredient preparations pertaining to several Veg cooking methods	K3
CO_4	Perform meat preparations pertaining to several Non-Veg cooking methods	K3
CO_5	Interpret the Indian masalas and spices for stock and soup preparation	K2

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	3	1	2	3	3	2	2	1	28
CO2	3	3	2	1	3	3	1	1	2	3	2	3		27
CO3	3	3	2		3	3	2	1	2	3	2	2	1	27
CO4	3	3	2	1	3	3	2	1	1	3	2	2		26
CO5	3	3	2		3	3	2	2	2	3	1	2	2	28
Grand total of COs with PSOs and POs														136
Grand Total of COs with PSOs and POs / **Mean Value of COs with PSO and POs** = **Number of COs relating with PSOs and POs** = (136/60)														2.26

Strong – 3, Medium – 2 & Low – 1

Course Code & Title	Food Production Laboratory (23UFSQ11)		
Class	I –FST	Semester- I	Credit – 1
Course Objectives	The Course aims • Able to perform culinary techniques with innovative approach.		

Experiment No.1

- Identification, Cutting & Blanching Vegetables
- Identification of Various Types of Vegetables
- Classification of Vegetables
- Cuts of Vegetables
- Blanching of Tomatoes & Capsicum

Experiment No. 2

Methods of Cooking Vegetables

- Boiling (potatoes, beans)
- Frying (potatoes)
- Steaming (Cabbage)
- Baking (potatoes)
- Braising (onion, cabbage)

Experiment No. 3

Preparation of Stocks and Sauces

- Demonstration and preparation of Stocks.
- Demonstration and preparation of Sauces & Soups.

Experiment No.4

Identification of Fish, Poultry and Meat

- Identification of Fish
- Demonstration of Cuts of Fish
- Identification of Various Cuts of Poultry
- Identification of Various Cuts of Meat

Experiment No. 5

Preparation of Soups and Pasta

- Demonstration and Preparation of Various types Soups
- Demonstration and Preparation of Various Pasta Dish

Experiment No. 6

Indian Cookery Demonstration and Preparation of various Indian Masalas

- Briyani Masala
- Sambar Masala
- Garam Masala
- Gravy Masala

Course Code & Title	NUTRITIONAL BIO-CHEMISTRY (23UFSC32)		
Class	I –FST	**Semester**- II	Credit – 4
Course Objectives	**The Course aims** • Able to understand the structural and functional aspects of food and their role in food processing.		

UNIT	Content	No. of Hours
I	**Introduction to food chemistry:** Definitions – Food, nutrients, principle components of foods, functions of foods, classification of foods, properties of foods, physical, chemical, functional and kinetic properties.	15
II	**Carbohydrates**- Classification and Metabolism Carbohydrates –Classification- Structure and properties Metabolism: Glycolysis, TCA cycle.(Tri carboxylic Acid) Lipids-Classification and Metabolism. Fatty acids – saturated, unsaturated fatty acids, EFA (Essential Fatty Acid)	15
III	**Proteins –** classification Amino acids- Classification, Structure and Catabolism Aminoacids –Classification (Essential and nonessential). Peptide bond- iso electric point, Zwitter ion. Separation and purification of proteins. The urea cycle and other possibilities of detoxification of ammonia.	15
IV	**Enzymes**- Classification and its importance Coenzymes – cofactors – prosthetic groups of enzymes (TPP, NAD, NADP, FAD, ATP). Enzymes important to foods. **Nucleic acids:** Nucleosides and nucleotides. Nucleic acids. Biosynthesis of DNA. Classification of RNA.	15
V	**Thermal, Biochemical Reactions in food:** Heat transfer operations in foods – conduction, convection, radiation, gelatinization, retro gradation, dextrinisation of starches, enzymatic and non enzymatic browning reaction in foods, rancidity – types and prevention.	15

Books for Study	• Stephen N.M (2019), Textbook on Food Chemistry, CBS Publishers & Distributors Pvt Ltd, India, 2nd edition. • Swaminathan.M (2003), Food science, Chemistry & Experimental Foods, BAPPCO, 2nd edition. • Norman.N.Potter (2017), Food Science, CBS Publishers & Distributors Pvt Ltd, India,(5th edition).
Books for Reference	• Philip E. Thangam (2015), Modern Cookery for teaching and the Trade, Orient longman, 6th edition . • Sharma.A, (2019), Textbook of Food Science and Technology, CBS Publications, 3rd edition. • Shakuntala Manay.N, Shadaksharaswamy.M (2020), Foods: Facts and Principles, New Age International Publishers (India), 4th edition.

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Gain the knowledge of principles and Fundamentals of food chemistry	K2
CO_2	Recognize the role, types, advantages and disadvantages of Carbohydrates in food	K3
CO_3	Explain different Amino Acids and Protein in food	K3
CO_4	Provide different role and function of Enzyme and nucleotides in foods	K3
CO_5	Explain different thermal and Biochemical properties in food	K3

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	1	1	2	3		3		1	22
CO2	3	3	2	1	3	1	1	2	3		3			23
CO3	3	3	2		3	1	2	2	3		3		2	24
CO4	3	3	2	1	3	1	2	2	3		3			23
CO5	3	3	2		3	1	2	2	3		3	2	1	25
Grand total of COs with PSOs and POs														117
Grand Total of COs with PSOs and POs Mean Value of COs with PSO and POs ---------- = (117/ 51) Number of COs relating with PSOs and POs														2.29

Strong – 3, Medium – 2 & Low – 1

Course Code & Title	Fundamentals of Food Technology (23UFSC42)		
Class	I –FST	**Semester**- II	Credit –3
Course Objectives :	**Course out come** • To enable the students to understand the various technology in food processing sector.		

UNIT	Content	No. of Hours
I	Historical development of food science and technology. Evolution of Food Processing from prehistoric times till date. Introduction about various branches in Food Science and Technology.	12
II	Technological aspects of foods: Cereals- milling, Gelatinization, malting and dextrinisation of starch. Rice- Composition of Rice. Rice Parboiling- Process, advantages and disadvantages.	12
III	Fats and Oils – Definition, Functions, and Types of fatty acids - saturated fatty acids, unsaturated fatty acids, essential fatty acids, trans fatty acids. Refining of oil- bleaching, neutralization, deodorization, hydrogenation, and winterisation. Rancidity - hydrolytic and oxidative rancidity and its prevention. Definition - margarine, butter, hydrogenated vegetable oil, lard.	12
IV	Fruits and vegetables- enzymatic browning, Post harvest changes, Climacteric rise, Horticultural maturity, and physiological maturity. Storage of fruits and vegetables. physiological maturity, physiological , physical , chemical, pathological changes.	12
V	Meat - Definition of carcass, red meat and white meat, composition of meat, marbling, post mortem changes in meat- rigor mortis, tenderization of meat, ageing of meat. Fish - characteristics of fresh fish, spoilage of fish (microbiological, physiological, biochemical). Poultry – composition, characteristics of fresh egg, deterioration of egg quality, difference between broiler and layers. Milk-constituents, processing of milk, pasteurization, homogenization. Ttypes of market milk and milk products	12
Books for Study	• Shakuntala Manay.N, Shadaksharaswamy.M (2020), Foods: Facts and Principles, New Age International Publishers (India), 4th edition. • Sharma. A, (2019) Text book of Food Science and Technology, CBS Publishers. • Reddy S.M, (2015), Basics of Food Science and Technology, New Age International Publishers.	
Books for Reference	• Bawa A.S, O.P Chauhan etal (2013), Food Science. New India Publishing agency. • Sunetra Roday (2018), Food Science and Nutrition, **Oxford University Press**, 3rd edition.	

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	To know the different technological aspects of food technology.	K3
CO_2	To understand technology aspects of cereals	K2
CO_3	To learn about functions, types and refining of fats and oils	K3
CO_4	Detail about analyse and study the food commodities their conversion to a food product and to understand the Post Harvest changes and their reasons.	K4
CO_5	Understands about the characteristics of meat and fish.	K2

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	3	1	2	3			3	1	24
CO2	3	3	2	1	3	3	1	1	3	1	1	3	1	26
CO3	3	3	2		3	3	2	1	3			3	1	24
CO4	3	3	2	1	3	3	2	1	3	1	1	3	1	27
CO5	3	3	2		3	3	2	2	3		1	3	1	26
Grand total of COs with PSOs and POs														127
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** ---------- = 127/ 57) **Number of COs relating with PSOs and POs**														2.22

Strong – 3, Medium – 2 & Low

Course Code & Title	Nutritional Biochemistry and Food Technology Lab (23UFSP22)		
Class	I -FST	**Semester**- II	Credit - 2
Course Objectives	**The Course aims** • Able to analyze the different properties of nutrients in food.		

Food Chemistry Laboratory

1. Separation of bio molecules by electrophoresis (Demo)
2. Verification of Beer's law
3. Quantitative estimation of protein using spectrophotometer.
4. Estimation of Lipids- Iodine value
5. Estimation of Saponification value
6. Estimation of Peroxide value
7. Estimation of glucose in a given sample.
8. Experiments on identification of amino-acids.
9. Experiments on properties of proteins

Food Technology Laboratory

1. Adulteration tests for different foods:
   a. Pulses **b.** Tea and coffee. **c.** Spices and condiments
2. Find the keeping quality of foods- Fresh and processed
3. To Perform blanching of fruits and vegetables
4. Experiment of Browning reactions- types and prevention
5. Observing the changes in pigments during cooking.
6. Eggs- Fresh and stale, Effect of extent of boiling.

Course Code & Title	Fast Foods and Snacks Technology (23UFSA22)		
Class	I –FST	**Semester**- II	Credit –3
Course Objectives	**Course out come** • To enable the students to understand the science behind the confectionary technology.		

UNIT	Content	No. of Hours
I	Fast Food- Concepts, types, trends and general cooking methods, Preparation of raw materials. South Indian and North Indian fast foods and Preparation, Vegetarian and non-vegetarian gravies. General Indian Flavourings. Kadai preparations and tawa preparations.	9
II	Continental cookery - cooking methods. Ingredients used. Continental fast foods - Pizza, Burgers, French fries, Cutlets, Bread preparations and Pastas. Role of wine in continental cookery. Fast foods - Nutritional aspects.	9
III	Snacks Technology- Introduction, definition, Indian Snacks- North and South; Snack food ingredients- cereals products, dairy products, emulsifiers, antioxidants, sweeteners, nuts and fruits, vegetable ingredients, flavours and colours.	9
IV	Snacks Products and process- meat based snacks, Puffed snacks, Popped snacks, Baked snacks, Nut based snacks, Potato Chips; Snacks as nutritional supplements,	9
V	Equipments- extruding equipment, equipment for frying, baking and drying, equipment for popcorn processing, equipment for potato chips processing; packaging materials.	9
Books for Study	• Dr.Himadri.Panda (2013), The Complete Technology Book on Snack Foods, NIIR Project Consultansy services. • Edmund W.Lusas and Lioyd W.Rooney (2010) Snacks Foods Processing, CRC Press. • S.C.Dubey (2002), Basic Baking- Source of Indian Bakers, New Delhi, 4th edition.	
Books for Reference	• Sergio O.Serna- Saldivar (2012), Industrial Manufacture of Snack Foods, Kennedy's Books Ltd. • Modern Packaging Technology for processed Food, bakery and snacks foods (2014), Eiri Board publishers Pvt Ltd.	

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Gain knowledge about history and properties in field of confectionary	K3
CO_2	Understand the agents involved in confectionary products.	K2

CO_3	Different confectionary products and basic differences are enlisted	**K3**
CO_4	Distinguish the preparation of fondant, fudge and tarts.	**K4**
CO_5	Have in depth knowledge about quality aspects of confectionary sector.	**K2**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs & Pos
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	1		3	3	1	2	3	3		3		25
CO2	3	3	1	2	3	3		1	3	3	1	3	1	27
CO3	3	3		2	3	3	1	1	3	3		3	1	26
CO4	3	3		2	3	3		1	3	3		3	1	25
CO5	3	3		2	3	3	1	2	3	3		3	2	28
Grand total of COs with PSOs and POs														**131**
Grand Total of COs with PSOs and Pos **Mean Value of COs with PSO and POs =** **---------- = (131／54)** **Number of COs relating with PSOs and POs**														**2.42**

Strong – 3, Medium – 2 & Low - 1

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Class	: B.Sc., Food Science and Technology	Part III	: Allied Lab - 2
Semester	: II	Hours	: 30
Subject Code	: 23UFSQ22	Credits	: 1

Fast Foods and Snacks Technology Laboratory

Course Educational Objectives	The course aims to enable the students to • Able to prepare the confectionary products with innovative productive methods.

- Preparation of Pasta
- Preparation of Burger
- Preparation of Pizza
- Preparation of French fries
- Preparation of groundnut chikki
- Preparation of Popcorn
- Preparation of Cutlets
- Preparation of North Indian snacks-Samosa, Pav bhaji, Panipuri, Bhelpuri, Momos
- Preparation of south Indian snacks- Vada, Bajii, Chips, Boondi, Pakvada
- Preparation of Non-alcoholic Beverages
- Preparation of Chinese and Continental Fast Foods

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Food Processing and Engineering (22UFSC53)**		
Class: II FST	**Semester III**	**Hours-75**	**Credit-4**
Course Educational Objective	The course aims at enabling the students to gain knowledge on various food processing operations and the engineering concepts behind the processing techniques.		

Unit	**Content**	**No. of Hours**
I	Design of food plant-Important considerations for designing of food plants –Construction and design-Types of layout. Grinding and mixing-Principle and equipment used in food industry. Fluid Flow in Food Processing. Liquid Transport systems. Properties of Liquids. Newton's Law of Viscosity. Flow characteristics, Reynolds Number, Bernoulli's Equation.	15
II	Refrigeration and Freezing- Concept and selection of a refrigerant. Description of a Refrigeration cycle. Freezing, freezing rate. Types of Freezing -Air blast freezing, Contact freezing, Immersion freezing, Cryogenic freezing. Quality of frozen foods-Retrogradation, Protein denaturation, Freezerburn. Effect of low temperature on Fresh Fruits, Vegetables, Meat & Fish products, Chilling injury.	15
III	Heat and Mass Transfer. Systems for heating and cooling food products. Thermal Properties of Food Modes of heat transfer. Thermal Processing- Thermal Processing Principles & application– Blanching, Pasteurization, Sterilization, Canning and bottling. Drying- Significance: Natural drying- Solar drying, Artificial drying- Hot air drying, Drum drying, Spray drying, Dehydro freezing, Freeze drying	15
IV	Recent trends in Processing of Food and Food Products-Pulsedelectric fields, High pressure technology, Ohmic heating, Microwave heating, Hurdle technology, 3D Food printing.	15
V	Psychrometrics - Properties of Dry Air, water vapour. Psychrometric Chart. Steam, Evaporation and Dehydration - Generation. Construction and functions of fire tube and water tube boilers.Types of evaporators. Basic Drying Process -Moisture content on wet basis and dry basis. Dehydration systems.	15
Text books	1. Rao, D. G. (2010). Fundamentals of Food Engineering. PHI Learning Pvt. Ltd.. 2. Paul Singh, R., & Heldman, D. R. (2009). Introduction to Food Engineering. 3. Dennis R. Heldman (2019). Handbook of Food Engineering. CR Press.	

	3rdRevised edition.
Books for Reference	1. Berk & Zeki, D. B. (2018). Food Process Engineering and Technology, Academic Press. 2. Romeo, Rakesh, & Fabin. (2004). Fundamentals of Food Process and Engineering. Springer.

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGELEVEL (Bloom's Taxonomy)
CO1	Understand and explain the various food plants and Have In-depth knowledge about the fluid properties and Its application in food Industry	**K2**
CO2	Explain about Refrigeration cycles and its derivations with application in Food Industry	**K3**
CO3	Correlate about mode and nature of heat transfer and its application in food Industry.	**K4**
CO4	Outline the emerging thermal processing methods used in Food Industry	**K3**
CO5	Understand about water vapour mixture and how it has Been used in Food Industries.	**K2**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COS with PSOs & POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	**3**			**3**	**1**		**1**	**2**	**2**		**1**	**3**	**2**	**18**
CO2	**2**			**2**	**1**		**1**	**2**	**2**		**1**	**3**	**2**	**16**
CO3	**2**			**3**	**2**	**1**	**2**	**2**	**2**		**2**	**2**	**2**	**20**
CO4	**2**			**3**	**1**		**1**	**2**	**1**		**1**	**2**	**2**	**15**
CO5	**3**			**3**	**1**		**1**	**2**	**1**		**2**	**3**	**2**	**18**
Grand total of COs with PSOs and POs														**87**
Grand Total of COs with PSOs and POs / Mean Value of COs with PSOs and POs = ---------- = (87/46) / Number of COs relating with PSOs and POs														**1.89**

Strong –3, Medium–2 & Low-1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0

Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.89	
Observation	**COS of Food Processing and Engineering related to a medium extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Technology of Cereal Grains, Pulses, and Oilseeds (23UFSC63)**		
Class : II UG	**Semester III**	**Hours – 60**	**Credit - 3**
Course Educational Objective	The course enables the students to acquire knowledge and skills on cereals, pulses and oil seeds processing and the equipments involved in the processing operations.		

Unit	**Content**	**No. of Hours**
I	Technology of Cereals: Wheat -Types, Physiochemical properties, milling, flour grade, flour treatments -bleaching, maturing, types of flour for baking, technology of dough development, Macroni products. Rice -Physicochemical properties, milling - mechanical & solvent extraction, parboiling, Rice products and utilization of by-products.	**12**
II	Technology of Cereals and Millets: Corn - Milling (wet and dry), cornflakes. Barley- Milling, Malting, Processing of beer. Oats - Milling (oatmeal, oat flour& oat flakes). Technology of millets: Millets -Major millets –Pearl Millet, Sorghum, Finger Millet and Foxtail Millet – Milling Minor Millets –Kodo Millet, Proso Millet, Little Millet, Banyard Millet – Milling. Uses of Millets.	**12**
III	Technology of Pulses& Oilseeds: Red gram, Green gram, Black gram - Milling (Dry & wet), Improved milling method. Anti-Nutritional factors in pulses. Technology of Oilseeds: Oil Extraction methods, Refining of Oil, Rancidity of oil. Soya Products - Defatted flour, Protein Concentrates and Isolates, Texturized vegetable protein – Definition.	**12**
IV	Equipments used for cereals, Pulses and Oilseeds processing: Principles and Application of: Dryers- Solar Dryer, Fluidized Bed Dryer, Spray Dryer, Cabinet Dryer Milling Equipments- Rubber Roll Sheller, Pin Mill, Hammer Mill	**12**

	Seperators- Gravity separator, Intended Cylinder Seperator, cyclone separator Single screw extruder and Twin screw extruder Oilseeds - Seed sheller, Filter press, Oil Refinery unit	

V	Storage of Cereal grains , Pulses and Oilseeds: Packaging materials and methods of packaging, Different types of storage structure, biochemical changes during storage, losses due to insects and rodents.	**12**
Textbooks	1. Avantina, Sharma. (2018) Textbook of Food Science and Technology. CBS Publishers. 2. Srilakshmi, B. (2018). Food Science. New Age International, 5, 328-329. 3. Earle, R. L. (2013). Unit operations in food processing. Elsevier. 4. Manay S, Shadaksharaswami M. (2004). *Foods—Facts and Principles*. New Delhi, India: New Age International Publishers. 5. Barr, S. (2019). Technology of cereals, pulses and oilseeds. Scientific e-Resources.	
Books for Reference	1. Marshall, W. E., and Wadsworth, J. I. (1994). Rice Science and Technology. Marcel Dekker: New York. 2. Owens, G. (Ed.). (2001). Cereals processing technology (Vol. 53). CRC Press. 3. Kulp, K., & Ponte, J. G. (2000). Handbook of cereal science and technology. CRC Press. 3. Kudra, T., & Raghavan, G. S. V. (1991). Post Harvest Technology of Cereals Pulses and Oilseeds: Oxford IBH Publishing Co. Pvt Ltd. New Delhi, 1988. Drying Technology, 9(2), 527-528.	

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Acquire knowledge about cereal and cereal products processing	**K2**
CO_2	Learn about the processing of millets	**K1**
CO_3	Understand about the processing of pulses and oilseeds	**K2**
CO_4	Gain Knowledge on various equipments involved in food processing	**K2**
CO_5	Understand about various technologies involved in packaging and storage of cereal grains, pulses and oilseeds.	**K2**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3		1		3		1	3	2	21
CO2	3	3	1	3	3		2	3	3		1	3	3	28
CO3	3	3		2	3	3		3	3		2	3	2	27
CO4	3	3		3	3	3	3		3		3	3	2	29
CO5	3	3		2	1	3			3		2	3	2	22
Grand total of COs with PSOs and POs														**127**
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **= ---------- = (127/ 48)** **Number of COs relating with PSOs and POs**														**2.6**

Strong – 3, Medium – 2 & Low - 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.6
Observation	**COs of Technology of Cereals Pulses and Oilseeds related to a strongly extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Food Processing and Engineering & Technology of Cereal Grains, Pulses and Oilseeds Lab (22UFSP33)**		
Class: II UG	**Semester III**	**Hours-45**	**Credit-2**
Course Educational Objective	The course aims at imparting skills on measurement of certain functional properties cereals, pulses and oilseed products and to impart knowledge on engineering properties of foods.		

Content

Food Engineering Laboratory

1. Food processing Plant layout, Current Good Manufacturing Practices, material of construction and corrosion, waste utilization.
2. Determination of viscosity of Newtonian and non - Newtonian fluids.
3. Effect of temperature on viscosity of food samples.
4. Determination of freezing characteristics in food samples.
5. Experimentation Osmotic Dehydration.

Cereals, Pulses and oil seeds Laboratory

6. Physical characteristics of Cereal grains.
   (i) Rice (ii) Wheat (iii) Maize (iv)Sorghum (v)Finger millet (vi) Little millet
7. Moisture content of Cereals Grains, Pulses and Oilseeds
   1. Rice, Wheat, Maize, Pearl Millet, Finger Millet
   2. Red gram, Green gram, Black gram
   3. Gingelly seeds, Sun flower seeds, Mustard seeds
8. Estimation of gluten content of different types of flour.
   1. Whole wheat flour
   2. Refined wheat flour
9. Determination of refractive index of fats and oils
   (i) Ground nut oil (ii)Butter(ii) Gingelly oil
   (iv)Coconut oil (v)Ghee (vi)Olive oil
10. Determination of smoke point of different fats and reused oils.
    (i) Groundnut oil(ii)Coconut oil (ii)Gingelly oil
    (iv) Vanaspathi (v)Ghee (vi)Butter
11. Visit to Food Processing Industry

Food Safety Laboratory

12. Microbiological examination of different food samples.
13. Bacteriological analysis of water.
14. Biochemical tests for identification of bacteria

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGELEVEL (Bloom's Taxonomy)
CO1	Understand and learning the importance food Processing layout	**K2**
CO2	Determining the refractive index of at sand oils	**K3**
CO3	Explain about smoking point of oil	**K2**
CO4	Estimation of physical characteristics of cereals, pulses and oilseeds	**K4**
CO5	Learn about the industrial processes in relevance with cereal grains, pulses and oilseeds processing	**K4**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	3	1		3		1	3	2	24
CO2	3	3		3	3		2	3	3		1	3	3	27
CO3	3	3	2	2	3		3	3	3	2	2	3	2	31
CO4	3	3		3	3	3	3		3	2	3	3	2	31
CO5	3	3		2	1	3	1	1	3	1	2	3	2	25
Grand total of COS with PSOs and POs														**138**
Grand Total of COS with PSOs and POs **Mean Value of COS with PSO and POs** **=----------=(138/55)** **Number of COS relating with PSOs and POs**														**2.5**

Strong –3, Medium–2 & Low-1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COS with PSOs and POs			2.5
Observation	**COS of Technology of Cereals Pulses and Oilseeds related to a strongly extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Bakery and Confectionery Products (23UFSA33)**		
Class: II UG	**Semester: III**	**Hours: 45**	**Credit : 3**
Course Educational Objective	The course aims at enabling the students to gain knowledge on preparation methods and types of bread, cakes, cookies, pies, tarts, chocolate and puff pastry.		

Unit	**Content**	**No. of Hours**
I	History of baking. Basic principles of baking. Bakery organization structure. Bakery equipment and their uses. Bakery terms. Raw materials used in Bakery. The Baking process – Formation and expansion of gases. Trapping of gases in air cells. Coagulation of proteins, gelatinization of starches, evaporation of water. Melting of shortenings. Browning of sugar and crust formation. Staling – Protecting the product from air. Adding moisture retainer to the formula. Freezing. Characteristics of good baking	9
II	Breads, dough and fillings. Bread types. Mixing methods – straight dough, modified straight dough method for rich dough, sponge method- Steps in dough production. Fillings & toppings for sweet dough products, Good Quality Bread– Internal and External Characteristics.	9
III	Cakes and Cake decoration. Sponges: Preparation methods, types Icings: Types (Fondant, butter creams, foam. Flat, fudge, royal icing, marzipan, meringues, glazes, fillings). Assembling and icing cakes: Selection of icing, procedure for assembling layer cakes. Factor affecting the quality of cakes. Cake decoration: Colour, design, templates, texture, equipment, casting molds, lettering, monogram, stencils.	9
IV	Cookies, Pies and Tarts. Cookies: Characteristics & causes, mixing methods, types & make-up, panning, baking and cooling, formulas for bar cookies, macaroons, lace cookies, sandwich cookies. Pies: Types, mixing pie dough, pie crust, procedure for making small fruit tarts, assembling, baking & filling, common problems in fruit pies. Tarts & tartlets: Preparation and types	9
V	Puff Pastry and Chocolates. Puff pastry; Preparation and types. Faults in pastry making. Chocolate: Manufacture & processing of chocolate, types & uses of chocolate, cocoa butter, white chocolate, liquor chocolates, fondant chocolates, gummies& toffees.	9
Textbooks	1.Yogambal, A.K. (2018). Bakery and confectionery. PHI Learning Private Limited.	

	2.Ziegler, G. R., & Talbot, G. (2009). Science and Technology of Enrobed and Filled Chocolate, Confectionary and Bakery Products. 3.Philip E Philip, (2003). Modern Cookery: For Teaching and the Trade. Orient Blackswan.
Books for Reference	1. Piper Davis and Ellen Jackson. (2009). The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from the Pacific Northwest's Celebrated Bakery, Ten Speed Press.

Course Outcome

S.No.	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO1	Gain knowledge about basic methods used in bakery	**K1**
CO2	Understand the techniques involved in bread making	**K2**
CO3	Organize the steps in cake preparation and cake decoration	**K3**
CO4	Distinguish the preparation of cookies, pies and tarts.	**K3**
CO5	Have in depth knowledge about puff pastry and chocolate manufacture	**K1**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of CoS with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	1		3				3	3				15
CO2	3	3	1	2	3	2			3	3	1	2	1	24
CO3	3	3		2	3	3			3	3		2	1	23
CO4	3	3		2	3	3			3	3		2	1	23
CO5	3	3		2	3	3	1	1	3	3		2	2	26
Grand total of COs with PSOs and POs														**111**
Grand Total of COS with PSOs and POs **Mean Value of COS with PSO and POs** **=----------=(54/46)** **Number of COS relating with PSOs and POs**														**2.4**

Strong –3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.4
Observation	**COs of Bakery and Confectionary Products related to a strongly extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Bakery and Confectionary Products Laboratory (23UFSQ33)		
Semester III	**Hours - 30**	**Credit - 1**
• The course aims to provide practical knowledge on preparation and techniques involved in bakery and confectionery products		
Content		
A. Bakery products 1. Bread – White Bread, Wheat Bread, Fruit Bread 2. Cakes – Sponge Cake, Black Forest and Honey Cake 3. Muffins 4. Croissant 5. Danish pastry 6. Cookies 7. Doughnuts 8. Brownies 9. Cheese straws **B. Confectionery Products** 10. Chocolate mousse 11. Chocolate 12. Melting moments 13. Marshmallows 14. Fondant 15. Fudge **C. Visit to a bakery unit**		

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO1	Gain knowledge about methods used in baking	**K1**
CO2	Understand the techniques involved in bread making	**K2**

CO3	Organize the steps in cake preparation and cake decoration	**K3**
CO4	Distinguish the preparation of cookies, pies and tarts.	**K3**
CO5	Have in depth knowledge about puff pastry and Chocolate manufacture	**K1**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COS with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**	**1**		**3**				**3**	**3**				**16**
CO2	**3**	**3**	**1**	**2**	**3**	**2**	**1**		**3**	**3**	**1**	**2**	**1**	**25**
CO3	**3**	**3**		**2**	**3**	**3**	**1**	**1**	**3**	**3**		**3**	**3**	**28**
CO4	**3**	**3**		**2**	**3**	**3**			**3**	**3**		**2**	**3**	**25**
CO5	**3**	**3**		**2**	**3**	**3**	**1**	**1**	**3**	**3**		**2**	**2**	**26**
Grand total of COs with PSOs and POs														**120**
Grand Total of COS with PSOs and POs **Mean Value of COs with PSO and POs** **=----------=(120/49)** **Number of COS relating with PSOs and POs**														**2.4**

Mapping Scale	1	2	3
Relation	0.01to 1.0	1.01to 2.0	2.01to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.4
Observation	**COs of Bakery and Confectionary Products related to a strongly extent with PSOs and POs**		

Strong –3, Medium–2 &Low–1

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Non-Major Elective: Basics of Food Science (23UFSN13)**		
Class: II BA History, Economics, Philosophy	**Semester-III**	**Hours-45**	**Credits- 2**
Course Educational Objective	• The course aims to inculcate knowledge on basic food groups, nutritive value of foods and it's functions in our body.		

UNIT	**Content**	**No. of Hours**
I	Food –Definition, Functions and Classification of Foods based on sources and functions- Basic Five Food Groups - Food Guide Pyramid. My Plate. Different Processing methods.	9
II	Nutrients - Types- Major nutrients (Carbohydrates, Proteins Fat) , Water, Micronutrients (Vitamins A, D, E, K and B Complex Vitamins&C, Minerals-Ca, Fe, I) - Functions and Sources.	9
III	Cereals and Millets - Rice, Wheat, Maize, Ragi, Bajra – Nutritional composition. Pulses –Types and nutritional composition	9
IV	Fruits and Vegetables-Classification based on pigments - Selection of fruits and vegetables- Nutritional value and composition - role of vegetables and fruits in cookery.	9
V	Milk and Milk products –Nutritional composition- Role of Milk in Cookery, Flesh foods- Meat, Fish, Poultry –Nutritional composition and selections. Sugar and Jaggery – Uses.	9
Text Books	1. Avatina Sharma, (2006), Food Facts and Principles, CBS Publishers. 2. Srilakshmi, B. (2018). Food science. New Age International.	
Books for Reference	1. Manay S, Shadaksharaswami M. (2004). Foods—Facts and Principles. New Delhi, India: New Age International Publishers.	

Course Outcome

S.NO	**COURSE OUTCOME (After completion of the course, students should be able to)**	**KNOWLEDGE LEVEL (Bloom's Taxonomy)**
CO1	Understanding about the basics of Food Science	**K1**
CO2	Know the Nutrients and their Deficiency Disorders	**K1**
CO3	Correlate the different food products and their functions	**K2**
CO4	Understand the role of fruits and vegetables	**K2**

CO5	Get knowledge about the role of Milk and their By-Products	**K1**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COS with PSOs & POs:

	PO								**PSO**					**Sum of COs with PSOs & POs**
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**	**1**		**3**				**3**		**2**	**1**		**16**
CO2	**3**	**3**	**3**		**3**				**3**		**2**	**3**		**20**
CO3	**3**	**3**	**1**		**3**	**3**	**2**		**3**		**1**	**2**	**3**	**24**
CO4	**3**	**3**	**2**	**1**	**3**	**3**			**3**	**1**	**2**	**3**	**1**	**25**
CO5	**3**	**3**	**2**		**3**	**3**		**1**	**3**		**3**	**2**	**2**	**25**
Grand total of COs with PSOs and POs														**110**
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **=----------=(110/45)** **Number of COS relating with PSOs and POs**														**2.4**

Strong –3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01to 1.0	1.01to 2.0	2.01to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.4
Observation	**COs of Basics of Food Science Products related to a strongly extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR – 625 514
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**BASICS OF FOOD PREPARATION (23UFSSL3) (Self Learning)**		
Class	II-FST	**Semester - III**	**Credits - 3**
Cognitive Level	**K-1** Knowledge **K-2** Understanding **K-3** Application		
Course Objective	The course aims to provide the basic knowledge on food preparation and food handling techniques.		

UNIT	**Content**
I	**Food Preparation**- Food-Definition, Functions, Basic 5 food group. Preliminary preparations, Methods of mixing foods, Measuring and weighing of Foods, Standard Vegetable Cuts.
II	**Methods of cooking food**- Cooking-Definition &Objective, Dry heat and Moist heat cooking methods – boiling, steaming, baking, frying, sauteing.
III	**Basic Cookery**– Role of Cereals, Pulses, Milk & Milk Products, Fruits &Vegetables. Stocks, Soups, Sauces-Thickening Agents. Various role of food in cookery- Thickening agent, leavening agent, Glazing agent, souring agent, Binding agent
IV	**Bakery & Confectionary**- Baking Process. Pies, Pastries, and Cookies. Cakes and Frosting. Quick Bread, Yeast Bread. Chocolates & candies- Types and Methods. Role of ingredients in baking.
V	**Safe Food Handling** - Kitchen Fire Prevention Tools and Equipment, Identification and Use of Common Kitchen Tools and Equipment. Manners/Etiquette-Table Setting, Serving Food, Table Manners for Dining,
Books for Reference	1. Srilakshmi, B. (2018). Food science. New Age International. 2. Philip, T. E. (2003). Modern Cookery: For Teaching and the Trade. Orient Blackswan.
Course Outcomes	On completion of the course, students should be able to **CO1:**Understand the basics about food and its preparation methods. **CO2:**Know about various methods of cooking. **CO3:**Learn about basics of cookery from different food groups. **CO4:**Get indepth knowledge about bakery and confectionary process. **CO5:**Know the required safety in food handling.

Mapping of Cos with PSOs & POs:

	PO								PSO					Sum of COS with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	1		2	3	3		3		3	3	1	24
CO2	3	3		2	2	3	3	2	3		3	3	1	28
CO3	3	3		2	3	3	3		3	2	3	3		28
CO4	3	3		1	1	3	3	2	3	2	3	3	2	30
CO5	3	3		1	1	3	3	2	3	1	3	3	1	27
Grand total of COs with PSOs and POs														137
Grand Total of COs with PSOs and POs Mean Value of COs with PSOs and POs = ——————————————— =(137/55) Number of COs relating with PSOs and POs														2.49

Strong –3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.49

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Technology of Fruits, Vegetables and Plantation Crops (23UFSC74)**		
Class: II UG	**Semester: IV**	**Hours-75**	**Credit-4**
Course Objective	To provide knowledge about basic preparation, processing and preservation of Fruits, vegetables and Plantation crops.		

UNIT	**Content**	**No. of Hours**
I	Fruits and Vegetables Production at Global, National and Regional level, Food Preservation-Definition, Principles and Methods of Preservation – Preservation by High temperature, Low temperature,Chemicals,Drying,Carbonation,Fermentation,Antibiotics, Irradiation,Canning and Natural Preservatives. Food Spoilage – Definition and Causes- Microbial Spoilage, Enzymatic Spoilage, Spoilage by insects and rodents, Characteristics and Storage conditions of food and Spoilage by Mechanical damage.	**15**
II	Fruit Products: Fruits Beverages-Processing of Fruit juices. Preservation of Fruit juices - Pasteurization, Chemical preservation, Freezing, Drying, Tetra-packing and Carbonation. Jam, Jelly, Marmalade, RTS (Ready to serve), Squash, Crush, Cordial, Nectar, Concentrates and Fruit Powder – essential constituents, Processing, FSSAI Specification. Role of pectin, Determination of pectin. Defects in jam and jelly.	**15**
III	Vegetable Products- Processing Tomato products – Processing of tomato juices, Tomato puree, Paste, ketchup, sauce and soup. Other vegetable products – Pickles, Chutney, Sauerkraut, Kimchi, Vegetable papad– processing Canning of vegetables – Processing.	**15**
IV	Dehydration of fruits and vegetables-Sundrying of different fruits, Mechanical dehydration-process variation of fruits and vegetables. Packing and Storage–Heat treatment and Fumigation.	**15**
V	Technology of Plantation Products - Spices -Processing of major and minor spices, Essential oils & Oleoresins. Tea Processing-Black tea, Green tea, Oolong tea. Coffee Processing, Coffee Making - Percolator coffee, Vacuum coffee, Drip Coffee, Steeped coffee, Espresso coffee, Iced coffee. Cocoa Processing - Cocoa powder, cocoa butter and Chocolate.	**15**

Text books	1. Manay S, Shadaksharaswami M. (2004). *Foods—Facts and Principles*. New Delhi, India: New Age International Publishers. 2. Afoakwa, E. O. (2016). Chocolate science and technology. John Wiley & Sons. 3. Sinha, N. K., Hui, Y. H., Evranuz, E. O., Siddiq, M., & Ahmed, J. (2010). Handbook of vegetables and vegetable processing. John Wiley & Sons.
Books for Reference	1. W.B.Crusess. Commercial Unit and Vegetable Products. W.V.Special Indian Edition, Pub:Agrobios, India. 2. Girdharilal, Siddappaa,G.S and Tandon,G.L. (1988). Preservation of fruits & Vegetables, ICAR, New Delhi.

Course Outcome

After completion of the course, students should be able to

S.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO1	Understand Food Preservation and Food Spoilage	**K2**
CO2	Have In-depth knowledge about the Processing of Fruit Beverages and Tomato products.	**K4**
CO3	Explain about the types, processing & technology involved in the preparation of Jam, Jelly and Marmalade	**K3**
CO4	Correlate the Dehydration of fruits and vegetables and its Packaging and Storage	**K3**
CO5	Understand about the Technology of Plantation Products-Spices, tea, coffee and cocoa.	**K2**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	2	1	2					2	2		1	3	2	15
CO2			1	3			3	1	2		1	3	2	16
CO3	1			2	2			1	2		2	2	2	14
CO4		2		3	1		3	1	1		1	2	2	16
CO5		3		2	1	2		1	1		2	3	2	17
Grand total of COs with PSOs and POs														78
Grand Total of COs with PSOs and POs **Mean Value of COs with PSOs and POs** **=----------=(78/42)** **Number of COs relating with PSOs and POs**														1.85

Strong –3, Medium–2 & Low-1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.85	
Observation	**CO of Technology of Fruits Vegetables and Plantation Crops related to a medium extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Dairy Technology (23UFSC84)**		
Class: II UG	**Semester: IV**	**Hours-60**	**Credit-3**
Course Objective	• The main objective is to gain knowledge about basic processing of milk and milk products. This helps to develop better understanding about composition, Nutritive value and quality of milk		

Unit	**Content**	**No. of Hours**
I	Milk - Definition, different milking breed, milk production in global and national level, composition of milk, important characteristics of major constituents of milk i.e. milk fat, milk proteins, lactose and minerals and minor constituents of milk. Factors affecting the quality and quantity of milk produced by milk animals. Physical, chemical and nutritive properties of milk. Effect on Milk during processing	12
II	Market Milk-Brief introduction to Standard milk, Toned milk, Double toned milk, flavored milk, Vitamin enriched milk, Reconstituted milk, Skimmed milk and Recombined milk. Legal and ISI standards of milk. Adulterations of milk and its detection. Common preservatives used in milk and their detection. Collection, transportation and distribution of milk. Clean milk production.	12
III	Milk Processing-Processes of straining, Filtration and clarification. Standardization-Definition of standardization, purpose and uses of standardization process. Homogenization Definition, Effect of homogenization of milk. Uses of homogenization and Checking the effectiveness of homogenization. Pasteurization in milk: Purposes and objects of pasteurization – LTLT, HTST &UHT processes of pasteurization. Test for Milk. Equipments involved in milk processing-Homogenizer, Pasteurizer, Paneer Press, Centrifugal separator, Batch Freezer – Principles and applications.	12
IV	Milk Products- Cream-Different types, Composition and Preparation. Cheese – Classification, Commercial Preparation methods of cheddar cheese, Different processing method of Cheese. Processing of Paneer, Khoa, Butter and Ghee, Microorganism in Milk processing	12

V	Ice cream- Different types of ice creams and their composition. Ingredients used and their role in processing. Defects in ice cream. Indigenous milk products – Preparation of Kulfi, Srikhand&Lassi. Processing of condensed milk and milk powder, By-products of Milk processing – Whey, Butter Milk and Ghee residue	12
Textbooks	1. Patange, D. D., & Kamble, D. K. (2018). Text Book on Milk and Milk Products. Jaya Publishing House. 2. Robinson, R. (2012). Robinson: Modern Dairy Technology: Volume 1 Advances in Milk Processing. Springer Science & Business Media. 3. Robinson, R. K. (2012). Modern dairy technology: Volume 2 advances in milk products. Springer Science & Business Media.	
Books for Reference	1. Warner JN. (1976). Principles of Dairy Processing. Wiley Science Publishers, USA. 2. Singh, S. (2014). Dairy Technology-Vol. 02: Dairy Products And Quality Assurance (Vol. 2). New India Publishing.	

Course Outcome

After completion of the course, student should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO1	Acquire knowledge on basics of dairy technology.	**K2**
CO2	Distinguish types of market milk with preservatives and adulterants.	**K3**
CO3	Explain standardization, Homogenization, and pasteurization of milk	**K4**
CO4	Gain knowledge on the processing of cheese, butter, and ghee	**K2**
CO5	Outline the steps in the preparation of various types of ice cream.	**K3**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COS with PSOs & POs:

	PO								PSO					Sum of COS with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	2	1	2						1		2			8
CO2			1	3	1				1	1	1	2	1	11
CO3	1			2	2		2		1	2	2	2	2	16
CO4		2		3	1			2	1	2	2	2	2	17

CO5		**3**		**2**	**1**	**2**			**1**	**2**	**2**	**2**	**2**	**17**
Grand total of COs with PSOs and POs														**69**
Grand Total of COs with PSOs and POs **Mean Value of COS with PSOs and POs** **= ----------= (69/40)** **Number of COS relating with PSOs and POs**														**1.72**

Strong–3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.72	
Observation	**COs of Dairy Technology related to a medium extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Technology of Fruits, Veg. and Dairy Technology Lab (22UFSP44)**		
Class: II UG	**Semester: IV**	**Hours-45**	**Credit-2**
Course Objective	• To provide practical experience on fruits and vegetable processing and milk and milk products processing		

Content

Technology of Fruits, Vegetables and Plantation Crops Laboratory

1. Estimation of TSS, pH value of fruit products
2. Estimation of brix:acidityratio of fruit products
3. Estimation of ascorbicacid and vitamin A using spectrophotometer.
4. Estimation of Pectin in fruits.
5. Preparation of Jam, Jelly, Marmalade.
6. Dehydration of fruits and vegetables.
7. Adulteration of spices– pepper, turmeric and chilly.
8. Visit to Fruits and Vegetable Processing Industry

Dairy Technology Laboratory

9. Analysis of milk–acidity, COB, MBRT, SNF, Specificgravity
10. Estimation of milk protein
11. Estimation of milk fat by Gerber method.
12. To prepare case in and calculation of yield.
13. Processing of Milk Pasteurization and Homogenization.
14. Detection of Milk Adulteration
15. Preparation of Paneer
16. Visit To Dairy Industry

Mapping of COs with PSOs & POs:

	PO								**PSO**					**Sum of COs with PSOs & POs**
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**	**2**		**3**	**3**	**1**		**3**		**1**	**3**	**2**	**24**
CO2	**3**	**3**		**3**	**3**		**2**	**3**	**3**		**1**	**3**	**3**	**27**
CO3	**3**	**3**	**2**	**2**	**3**		**3**	**3**	**3**	**2**		**3**	**2**	**29**
CO4	**3**	**3**		**3**	**3**	**3**	**3**		**3**	**2**	**3**	**3**	**2**	**31**
CO5	**3**	**3**		**2**	**1**	**3**	**1**	**1**	**3**	**1**	**2**	**3**	**2**	**25**
Grand total of COS with PSOs and POs														**136**

Grand Total of COS with PSOs and POs **Mean Value of COS with PSO and POs** **=----------=(136/55)** **Number of COS relating with PSOs and POs**	**2.47**

Strong –3, Medium–2 & Low-1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COS with PSOs and POs			2.5
Observation	**COS of Technology of Fruits, Vegetables and Plantation Crops related to a strongly extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Food Microbiology (23UFSA44)**		
Class:II UG	**Semester: IV**	**Hours: 45**	**Credit: 3**
Cognitive Level	**K-1** Knowledge **K-2** Understanding **K-3** Application		
Course Objective	• The students will be able to differentiate various spoilages in food by microorganisms and gain knowledge on preservation methods, beneficial effect of microbes and their application.		

Unit	**Content**	**Hours**
I	History and Development of Food Microbiology -Definition and Scope of food microbiology, Inter-relationship of microbiology with other sciences. Types of microorganisms and Nomenclature.	9
II	Bacterial growth curve, Factors affecting the growth of microorganisms in food. Foodborne Diseases - Types – food borne infections, food borne intoxications - Origin, symptoms and prevention.	9
III	Microbial Food Spoilage. Sources of Microorganisms in foods. Spoilage of specific food groups- Cereal and cereal products, Milk and dairy products, Meat, poultry and sea foods, Fruits and vegetables and Canned products.	9
IV	Food Fermentation – definition and importance. Fermented vegetable and meat products – pickle, sauerkraut, tempeh, sausage and salami Fermented milk products-cultured buttermilk, Yogurt, Bulgarian sour milk, Butter, Cheese, types of cheese.	9
V	Trends in Food Microbiology- Rapid Methods of Microbes Detection. Single Cell Protein (SCP), Single Cell Oil (SCO), Probiotics, Prebiotics & Synbiotics.	9

Textbooks	1. Ramesh, K. V. (2019). Food microbiology. MJP Publisher. 2. Adams, M. R., Moss, M. O., & McClure, P. (2016). Food Microbiology. UK: The Royal Society of Chemistry.
Books for Reference	1. Pelczar, M. J., & Reid, R. D. (1958). Microbiology. Krishna Prakashan Media. 2. Jay, J. M., Loessner, M. J., & Golden, D. A. (2008). Modern food microbiology. Springer Science & Business Media.

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO1	Understand the basics of food microbiology	**K2**
CO2	Have knowledge about microorganisms present in food	**K1**
CO3	Understand the role of microbes in food spoilage.	**K2**
CO4	Correlate microbes with food borne diseases.	**K3**
CO5	Know the recent trends in food microbiology.	**K1**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of Cos with PSOs& POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	2	1							1	1				5
CO2		3	2						2	1	1			9
CO3	1	2	2						1	1	2		1	10
CO4	1		1	1			2				1		1	7
CO5					1			2		2		3	1	9
Grand total of COs with PSOs and POs														40
Grand Total of COs with PSOs and POs = Mean Value of COs with PSOs and POs / Number of COs relating with PSOs and POs														1.4

Strong- 3, Medium- 2 & Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COS with PSOs and POs		1.4	
Observation	**COS of Food Microbiology related to a medium extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Class	:B.Sc., Food Science and Technology	Part III:Allied Lab-4
Semester	:IV	Hours :30
Subject Code	:23UFSQ44	Credit :1

Food Microbiology Laboratory

Course Objective	• Students will be exposed to hands-on experience on handling equipments, media, and procedure to find various microbes.

Content

A. Handling of Instruments and Equipments
   1. Microscope
   2. Autoclave
   3. Laminar Air Flow
   4. Incubator
   5. Hot Air Oven
   6. Micropipettes
   7. Petriplates
   8. Inoculationloop
   9. L-Rod
   10. Preparation of cotton plug

B. Preparation of culture medium

C. Isolation and Plating
   11. Gram staining method
   12. Streak plate method
   13. Pour plate method

D. Microbial analysis of water
   14. MPN method
   15. Presumptive test
   16. Hanging drop method

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code &Title	**Non-Major Elective: Basics of Nutrition (23UFSN24)**		
Class - II B.Sc., Phy, Chem, Mat, CS, RDS	**Semester:IV**	**Hours-45**	**Credits-2**
Course Objective	• The course aims at students getting to know basic nutrients and its functions, menu planning, different methods of cooking, education and recent concepts in nutrition		

UNIT	**Content**	**No. of Hours**
I	**Introduction to Nutrition science**: Definition of the term- Food, Nutrients, Health, Nutrition, Malnutrition, Under Nutrition, Over Nutrition, Balance diet. Food as a source of macro (Carbohydrate, fat & protein) and micronutrients (Vitamins & Minerals).	9
II	Nutrients - Types- Macronutrients (Carbohydrates, Proteins and Fat) and Micronutrients (Vitamins A, D, E, K, C and B Vitamins, Minerals-Ca and I) - Functions, Sources and Deficiency	9
III	Functions of food, Basic five food group - Food guide pyramid- My plate.	9
IV	Types of diet – clear fluid, full fluid and soft diets. Therapeutic diet – Tuberculosis, Influenza, Ulcer. Diet for weight loss and weight gain.	9
V	Health education – Principle, Steps in planning health and nutrition education, Assessment of nutritional status, Mobile and digital health intervention. Recent concepts- Definition - Food fortification, biofortification and Functional foods	9
Text books	1. Srilakshmi, B. (2018). Evaluation of food quality, Textbook of nutrition Science. New Age International, 5, 328-329. 2. Shubhangi. J. (2002). Nutrition and Dietetics. 2 nd edition, Tata McGraw – Hill publishing company Limited, New Delhi.	
Books for Reference	1. Sunetra Roday, Food Science & Nutrition. Oxford University process ISBN 13- 978-0199489089	

Course Outcome

S.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Acquire knowledge about the basics of Nutrition	**K2**
CO_2	Able to classify the nutrients and identify specific deficiency disorders	**K2**
CO_3	Aware about the terms and techniques in the field of food nutrition	**K2**
CO_4	Able to formulate various types of diet for communicable and non-communicable diseases	**K2**
CO_5	Acquire Knowledge on health intervention, education and recent concepts related to food nutrition	**K3**

K1=Remembering, K2=Understanding, K3=Application, K4=Analysis and K5=Synthesis

Mapping of COS with PSOs & POs:

	PO								PSO					Sum of COS with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3		1						1		2	1		8
CO2	2	1	2		1				1	1	2	1		11
CO3	3	1	1				2		1		1	2		11
CO4	3	2	2	1						1	2	3	1	15
CO5	2	1	2		1			2	2		3	2		15
Grand total of COs with PSOs and POs														**60**
Grand Total of COS with PSOs and POs **Mean Value of COS with PSO and POs** **=----------= (60/36)** **Number of COS relating with PSOs and POs**														**1.66**

Strong –3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COS with PSOs and POs		1.66	
Observation	**COS of Basics of Food Science related to a medium extent with PSOs and POs**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**FOOD PRESERVATION (23UFSSL4)**
Class	II-FST
Cognitive Level	**K-1** Knowledge **K-2** Understanding **K-3** Application
Course Objective	To study about basics of food preservation, different preservation methods and to get awareness regarding usage of preservatives.

UNIT	**Content**
I	**Introduction to food preservation**- Objective and techniques of food preservation- Definition of food spoilage and food preservation- Importance of Food preservation.
II	**Preservation by low temperature**- Refrigeration, freezing and freeze-drying, Introduction to thawing, changes during thawing and its effect on food.
III	**Preservation by high temperature**- Drying, Dehydration, Canning, Pasteurization, Sterilization, Blanching.
IV	**Preservation by preservatives**- Objective, Principles, Types of preservatives- Class I and Class II Preservatives, advantages and limitations Preservation by osmosis – sugar, salt, curing and pickling.
V	**Trends In Food Preservation** – Hurdle Technology, Active Packaging, High Pressure Processing, Ohmic Heating, Pulsed Electric Field, Role of Microorganisms in Food Preservation. Food irradiation –Definition, types, advantages and limitations
Books for Reference	1. Srilakshmi, B. (2018). Food Science. New Age International. 2. Meyer. (2004). Food Chemistry, New Age publishers. 3. Frazier WC and Westh off DC. (1988). Food Microbiology, TMH Publication, New Delhi. 4. Potter, N. N., & Hotchkiss, J. H. (2012). Food science. Springer Science & Business Media.
Course Outcomes	On completion of the course, students should be able to **CO1:**Understand the Objective and techniques of food preservation. **CO2:**Know about techniques involved in low temperature preservation. **CO3:**Learn about high temperature preservation. **CO4:**Getting depth knowledge on usage preservatives. **CO5:**Know the trends used in high osmotic pressure.

Mapping of CoS with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	1		2	3	2		2	1	3	2		22
CO2	3	3		2	2	3	3	2	3		3	3	1	29
CO3	3	3			3	3	3		3	2	3	3		26
CO4	3	3		2	1	3	2	2	3	2	3	3	2	27
CO5	3	3		1	1	3	3	2	1	1	3			23
Grand total of COs with PSOs and POs														132
Grand Total of COs with PSOs and POs / Mean Value of COs with PSOs and PO =---(132/52) / Number of COs relating with PSOs and POs														2.53

Strong –3, Medium–2 & Low–1

Mapping Scale	1	2	3
Relation	0.01to 1.0	1.01to 2.0	2.01to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.53

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR – 625 514

B.Sc., Food Science and Technology

(Under Choice-Based Credit System from the Academic year 2022-2023 onwards)

PART		PAPER	Hrs	Cr
I SEMESTER				
I	22UTML11/ 22UHNL11/ 22UFNL11	Tamil/ Hindi/ French	6	4
II	22UENB11	English through Prose & Short Story (Stream B)	5	4
III	22UFSC11	Core -1 Principles of Food and Nutrition	5	4
	22UFSC21	Core-2 Fundamentals of Food Science	4	4
	22UFSP11	Core Lab –I Food Science and Nutrition Lab	3	2
	22UFSA11	Allied -1 Principles of Food Production	3	3
	22UFSQ11	Allied Lab-1 Food Production Lab	2	1
IV	22UFCE11	FC-Personality Development	1	1
	22UCSH11	Communication Skills	1	
	22UBRC11	Bridge Course		1
V	22UNSS/NCC/ PED/YRC/ROT/ ACF/NCB12	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club		-
		Total	**30**	**24**
II SEMESTER				
I	22UTML22/ 22UHNL22/ 22UFNL22	Tamil/ Hindi/ French	6	4
II	22UENB22	English through Prose & Poetry (Stream B)	5	4
III	22UFSC32	Core -3 Nutritional Biochemistry	5	4
	22UFSC42	Core-4 Fundamentals of Food Technology	4	3
	22UFSP22	Core Lab-2 Nutritional Biochemistry & Food Technology Lab	3	2
	22UFSA22	Allied – 2 Fast Foods and Snacks Technology	3	3
	22UFSQ22	Allied Lab -2 Fast Foods and Snacks Technology Lab	2	1
IV	22UFCH22	FC – Social Responsibility and Global Citizenship	1	1
	22UCSH12	Communication Skills	1	1
V	22UNSS/NCC/ PED/YRC/ROT/ ACF/NCB12	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club	---	1
		Total	**30**	**24**
III SEMESTER				
III	22UFSC53	Core -5 Food Engineering	5	4
	22UFSC63	Core-6 Technology of Cereals, Pulses and Oilseeds	5	4
	22UFSP33	Core Lab-3 Food Engineering & Technology Cereals , Pulses and Oilseeds and Food safety Lab	4	2
	22UFSC73	Core-7 Food safety and Toxicology	4	3
	22UFSA33	Allied- 3 Bakery and Confectionary Products	3	3
	22UFSQ33	Allied Lab -3 Bakery and Confectionary Lab	2	1
IV	22USBZ13	Skill Based Elective- 1 Fundamentals of Computer,	1	1

		Internet and Office Automation		
	22USBY13	Fundamentals of Computer, Internet and Office Automation- Practical	2	1
	22UFSN13	Basic Tamil/Advanced Tamil/Non-Major Elective : Basics of Food Science	3	2
	22UFCE33	FC-Environmental Studies	1	1
V	22UNSS/NCC/ PED/YRC/ROT/ ACF/NCB24	Extension Activities NSS / NCC /Phy.Edn./ YRC / ROTARACT / AICUF / Nature Club	-	-
	22UARE14	ARISE		
		Total	**30**	**22**
		IV SEMESTER		
PART		PAPER	Hrs	Cr
III	22UFSC84	Core -8 Food Processing and Engineering	5	4
	22UFSC94	Core- 9 Technology of Fruits, Vegetable and Plantation Crops	5	4
	22UFSD04	Core-10 Dairy Technology	4	3
	22UFSP44	Core Lab-4 Food Processing and Engineering, Technology of Fruits, Veg. and Dairy Lab	4	2
	22UFSA44	Allied- 4 Food Microbiology	3	3
	22UFSQ44	Allied Lab -4 Food Microbiology Lab	2	1
IV	22USBZ24	Skill-Based Elective- 2 Web Design	1	1
	22USBY24	Web Design- Practical	2	1
	22UFSN24	Basic Tamil/Advanced Tamil/Non-Major Elective - Basics of Nutrition	3	2
	22UFCH44	FC- Religious Literacy and Peace Ethics	1	1
V	22UNSS/NCC/ PED/YRC/ROT/ ACF/NCB24	Extension Activities NSS / NCC / Phy.Edn. / YRC / ROTARACT / AICUF / Nature Club	-	1
	22UARE14	ARISE		1
		Total	**30**	**24**
		V SEMESTER		
III	22UFSD15	Core -11 Technology of Meat and Poultry	6	6
	22UFSD25	Core-12 Research Methodology and Statistics	5	5
	22UFSP55	Core Lab -5 Technology of Meat, Poultry & Food safety Lab	4	2
	22UFSD35	Core-13 Food Quality Testing and Evaluation	6	5
	22UFSP65	Core Lab -6 Food Quality Testing Lab	3	2
	22UFSE15	Core Elective 1– Food Quality Management/ / Food Laws and Regulations	4	3
	22UINT15	In-plant Training	-	1
IV	22USSI16	Soft Skill	2	-
		Total	**30**	**24**
		VI SEMESTER		
III	22UFSD46	Core 14 Technology of Sea Foods	6	6
	22UFSP76	Core Lab -7 Technology of Sea Foods Lab	3	2
	22UFSD56	Core 15- Project management and Entrepreneurship	5	5

	22UFSD66	Core 16 – Food Beverage Technology	6	4
	22UFSP86	Core Lab 8 – Food Beverage Technology Lab	4	2
	22UFSE26	Core Elective – 2 Food Product Development & Marketing/ Food Packaging and Labelling	4	3
	22UFSD76	Project		2
IV	22USSI16	Soft Skill	2	2
		Total	**30**	**26**

Self Learning Courses

Sem	Sub. Code	Title of the Paper	Credits
III	22UFSSL3	Basics of Food Preparation	3
IV	22UFSSL4	Food Preservation	3
V	22UFSSL5	Food Safety	3
VI	22UFSSL6	Food Processing	3

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Technology of Meat and Poultry (22UFSD15)**			
Class	**III-FST**	**Semester V**	**Hours: 90**	**Credit - 6**
Cognitive Level	**K-1** Knowledge **K-2** Understanding **K-3** Application			
Course Educational Objectives	The course aims to enable the students to • Learn about the characteristics of various meat and Poultry. • Gain the knowledge on slaughter process of different meat. • Study about meat quality and products. • Specify the methods used in meat preservation and Products. • Know about the complete processing, preservation and quality analysis of egg.			

UNIT	**Content**	**No. of Hours**
I	**Meat:** Introduction- Definition, composition, Nutritive Value, classification, characteristics and Structure of meat. **Poultry**: Definition, composition, Nutritive value and Classification. Development of meat and poultry industry in India and its need in nation's economy.	18
II	**Slaughter process:** Slaughter- Definition, Anti-mortem examination of meat animals, Dressing of carcasses, slaughter Processing of Cow/Buffalo, Sheep/ Goat, Pig and Poultry. Post-mortem examination of meat; Different cuts of Beef, Mutton, Pork and Chicken.	18
III	**Meat and Poultry Quality**: Define -Meat Quality. Meat freshness. Assessment of Meat and Poultry Quality-color, flavor, texture, pH, Water-Holding Capacity (WHC) and Emulsification capacity. Sensory quality of processed meat and chicken. **Abnormalities of meat**. Psychological and pathological abnormalities. Dark Firm Dry (DFD), Pale Soft Exudate (PSE). Spoilage of Meat and Meat Products. Quality control assessments.	18
IV	**Meat Preservation:** Refrigeration, freezing, thermal processing, Meat Curing, Meat Pickling, canning of meat, retort pouch, dehydration, irradiation, and RTE. Packaging and Storage methods of meat. **Products**: Ham, Sausages, Bacon, Fermented Meat products, Processed Pork Meat flavors and Meat Pickle.	18
V	**Egg: Industry and Production Practices** Broiler Coordination Committee (BCC), Egg Coordination Committee (ECC).Preservation of eggs - Refrigeration and	18

	freezing, thermal processing, dehydration, coating. Quality identification and defects of Eggs. Factors affecting egg quality and measures of egg quality. Processed Egg products – egg powder, egg white isolates.	
Text Books	• Lawrie R A, (1998) Lawrie's Meat Science, 5th Ed, Wood head Publisher, England. • Sharma. B.D, & Sharma. K (2000), Outline of Meat Science and Technology. • Parkhurst &Mountney (1997) Poultry Meat and Egg Production, CBS Publication, New Delhi. • Pearson & Gillet, Processed Meats,3 Ed, CBS Publication, New Delhi, 1997	
E Learning Sources	• https://ebooks.inflibnet.ac.in/ftp6/ • https://books.google.co.in/books/about/Textbook_on_Meat_Poultry_and_Fish_Techno.html?id=LaUPrgEACAAJ&redir_esc=y • https://www.astralint.com/book/9789351243441/textbook-on-meat-poultry-and-fish-technology	
Books for Reference	• The Complete Technology book on Meat, Poultry and Fish Processing, 2nd Revised Edition by NPCS Board of Consultants and Engineers. • Desrosier, N.W and James.N, Technology of food preservation, AVI Publisher. • Stadelman W.J, Owen J Cotterill, Egg Science and Technology, 4th Ed. CBS Publication New Delhi, 2002. • Hagstad, H.V and Hubbert, W.T, Food quality Control, Foods of Animal Origin, Lawa state, University Press, AMES	

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Explain the Composition, classification and Characteristics of meat and also know about the development of meat and poultry industry in India	**K3**
CO_2	Apply various slaughter processes, Anti Mortem and Post Mortem Examination of Meat.	**K4**
CO_3	Analyse the abnormalities and qualities of meat.	**K4**
CO_4	Attributes to the knowledge about techniques in preservation of meat; and determine various meat and poultry products	**K3**
CO_5	Know about various methods of preservation and quality management and processing of eggs	**K4**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze, K5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3	3	3	3	1	3	2	3		2	3		29
CO2	3	3	2	1	3	3	3	2	3			3		26
CO3	3	3	1	2	3	3	3	1	3	3	3	3	3	32
CO4	3	3	1	3	3	3	3	1	3	3	3	3	3	35
CO5	3	3	2	3	3	3	3	3	3	3	3	3	3	38
Grand total of COs with PSOs and POs														160
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **=_____= (160/ 60)** **Number of COs relating with PSOs and POs**														2.67

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.67
Observation	**COs of Technology of Meat and Poultry related to a strong extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Research Methodology and Statistics (22UFSD25)**			
Class	**III-FST**	**Semester V**	**Total Hours: 75**	**Credit : 5**
Cognitive Level	**K-1** Knowledge **K-2** Understanding **K-3** Application			
Course Educational Objectives	The course aims to enable the students to • Basic knowledge on Research Methods and its utilization. • Study the systematic method of data collection and interpretation. • The Recent software involved in qualitative and quantitative analysis of results. • Learn the basic statistical Parameters and sampling • Know about the testing of hypothesis			

UNIT	**Content**	**No. of Hours**
I	**Introduction to Research:** The concept of research, characteristics of good research, Application of Research, Meaning and sources of Research problem, characteristics of good Research problem. **Types of Research:** Types of research, pure (basic, fundamental) and applied research, qualitative and quantitative. Research Design: Meaning, need, types of research design.	15
II	**Sampling, Data Collection and analysis:** Types and sources of data: Primary and secondary, Methods of collecting data, Concept of sampling and sampling methods **Research Report:** Research report and its structure, journal articles: Components of journal article. Referencing styles and bibliography.	15
III	**ICT Tools for Research:** Tabulation and graphical presentation of research data and software tools. SPSS, Packaging and Printing Softwares **Web search:** Platforms of Research – ResearchGate, Google Scholar, PubMed, Web of Science, Scopus	15
IV	**Measures of central tendency** – arithmetic mean, mean, median and mode **Measures of dispersion** – range – quartile deviation – standard deviation **Sampling theory** – population – finite and infinite population – parameter – sample – statistic – sampling – need for sampling-types of sampling	15
V	**Test of significance** – null and alternative hypothesis – Type I and Type II errors – critical region – level of significance – degrees of freedom **t–test** – testing the significance of single mean **F–test** for equality of two variances	15

Books for Reference	1. Donald Cooper and PS Schindler (2009), Business Research Methods, 9th edition, Tata McGraw Hill. 2 Uma Sekaran (2010), Research Methods for Business, 4th edition, Wiley. 3 Naresh Malhotra and S Dash (2009), . Marketing Research, 5th edition, Pearson Prentice Hall. 4. CR Kothari, Gupta Kapoor

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Learn the basics of Research and the process associated with it.	**K3**
CO_2	Detect different methods of data collection and better interpretation.	**K3**
CO_3	Attributes contributed through ICT tools in effective research.	**K5**
CO_4	Learn the basic statistical Parameters and sampling	**K3**
CO_5	Know about the testing of hypothesis	**K4**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3	3	3	3	3	3	1	3		3	1	3	32
CO2	3	3	1	3	3	3	3		3		3	1	3	29
CO3	3	3	1	3	3	3	3		3		3		3	28
CO4	3	3	2	3	3	3	3		3	3	1	1	3	31
CO5	3	3	3	3	3	3	3	3	3		1		3	31
Grand total of COs with PSOs and POs														151
Grand Total of COs with PSOs and POs = **Mean Value of COs with PSO and POs** / **Number of COs relating with PSOs and POs** = **(151/56)**														2.7

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.7
Observation	**COs of Research methodology and statistics related to a strong extent with PSOs and POS**		

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Technology of Meat and Poultry and Food Safety Laboratory (23UFSP55)**			
Class	**III-FST**	**Semester V**	**Hours – 60**	**Credit - 2**
Course Educational Objectives	The course aims to enable the students to • Know about the slaughter process of different meat. • Analyze about Chemical Characteristics and quality of meat. • Know the Processing of Ham, Bacon and Sausages. • Study the characteristics of Egg.			
S.No	**Content**			
1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16.	Slaughtering of Meat (Sheep/Goat) Slaughtering of Poultry (Chicken/Quail) Estimation of moisture content of meat and Poultry. Estimation of pH of fresh and spoiled meat. Estimation of WHC of fresh and spoiled meat. Estimation of ERV of fresh and spoiled meat. Estimation of protein content of meat. Canning of meat/meat product formulation. Processing of Minced Meat. Preparation of Ham and Bacon. Processing of Meat Sausages. To study the structure of an Egg. To perform freezing of Egg yolk/albumen. To study shelf-life of eggs by different methods of preservation. Evaluation of egg quality (Market eggs and branded eggs). Field Visit – Slaughter House			

Course Outcome

SL.NO	**COURSE OUTCOME (After completion of the course, students should be able to)**	**KNOWLEDGE LEVEL (Bloom's Taxonomy)**
CO_1	Know about the slaughter process of different meat.	**K3**
CO_2	To know about Chemical Characteristics of meat	**K4**
CO_3	To know about quality of meat	**K3**
CO_4	Know the Processing of Ham, Bacon and Sausages.	**K3**
CO_5	Study the characteristics of Egg.	**K5**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs &POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3			2	3	3		3		3	3		29
CO2	3	3			2	3	3		3		3	3		29
CO3	3	3			2	3	3		3	2	3	3		31
CO4	3	3			2	3	3		3		3	3		29
CO5	3	3			2	3	3		3		3	3		29
Grand total of COs with PSOs and POs														147
Grand Total of COs with PSOs and POs = Mean Value of COs with PSO and POs / Number of COs relating with PSOs and POs = (147/41)														3.59

Strong – 3, Medium – 2 & Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			3.59
Observation	**COs of Technology of Meat and Poultry Laboratory related to a strong extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Food Quality Testing and Evaluation (22UFSD35)**			
Class	**III-FST**	**Semester V**	**Hours - 90**	**Credit - 5**
Course Educational Objectives	The course aims to enable the students to • Study about the various quality attributes, Appearance and taste of food. • Learn about the role of olfaction and Colour in the sensory acceptability of food. • Know about the concept of texture with respect to various food groups. • Know about the physical and chemical quality testing of food • Learn about microbial quality and shelf life testing of food.			

UNIT	**Content**	**No. of Hours**
I	Introduction to quality attributes – Physical, Chemical, sensory and microbial quality of food. **Sensory attributes of Food** **Appearance –**Importance of Food Appearance, Physical requirements of appearance. **Taste** – Introduction, Types, Mechanism of taste perception, factors affecting taste perception	18
II	**Olfaction** – Mechanism of odour perception, Classification of odour, olfactory abnormalities, Sniffing method. **Colour –** Functions of food colour, mechanism of colour perception, Reflectance Spectrophotometry and Colorimetry.	18
III	**Texture -** Introduction, Definition and classification of texture profile, Measurement of texture in various food groups viz. cereals, dairy, fruits and vegetables, fish, meat and meat products Panel selection, Types of panel members, screening and training; types of sensory test – Difference and Descriptive tests.	18
IV	**Physical Quality Testing**: Moisture content, Water Absorption Index, Water Solubility Index, Oil Absorption Index, Rehydration Ratio, Expansion Ratio, Cooking Time, Density, Viscosity. **Chemical Quality Testing:** Macronutrients, Vitamins, Ash Content, Crude Fiber, Dietary Fiber, Tannins, Phytochemicals, Total Phenols, Antioxidant activity.	18
V	**Microbial Quality Testing:** Bacteria, Fungi, Microbial analysis of specific food groups- cereal products, fruit and vegetable products, beverages, meat and poultry. **Shelf Life Testing-** Components, Protocol Real time shelf life testing, Accelerated Shelf Life Testing, Retained Sample Shelf Life Testing, Cyclic Temperature Stress Testing, Stability Test Equipment.	18

Books for Reference	1. Pomeranz.Y and Meloan, C.E.1996, Food Analysis: Theory and Practice, CBS Pulishers and Distributors, New Delhi.. 2. DeMan, 3rd edition, Principles of Food Chemistry, Springer, 2007. 3. Meilgard, Sensory Evaluation Techniques, 3rd ed. CRC Press LLC, 2010. 4. Srilakshmi.B (2018), Food Science, New Age International Publishers (India), 7th edition. 5. John B. Hutchings, Food Colour& Appearance, 2nded; Springer Publications, 2010.

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Study about the various quality attributes, Appearance and taste of food.	**K3**
CO_2	Learn about the role of olfaction and Colour in the sensory acceptability of food.	**K4**
CO_3	Know about the concept of texture with respect to various food groups.	**K3**
CO_4	Know about the physical and chemical quality testing of food	**K3**
CO_5	Learn about microbial quality and shelf life testing of food.	**K4**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of Cos with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**			**3**	**3**			**3**	1		1	3	26
CO2	**3**	**3**			**3**	**3**			**3**			1	2	18
CO3	**3**	**3**			**3**	**3**	2		**3**	1			1	19
CO4	**3**	**3**			**3**	**3**		3	**3**			1	1	25
CO5	**3**	**3**			**3**	**3**		3	**3**	1			3	28
Grand total of COs with PSOs and POs														116
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs = ----------= (116/39) Number of COs relating with PSOs and POs**														3.0

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			3.0
Observation	**COs of Food Quality Testing and Evaluation related to a strong extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Title	**Food Quality Testing and Evaluation Laboratory**			
Course Code	**(22UFSP65)**			
Class	**III-FST**	**Semester V**	**Hours - 45**	**Credit - 2**
S.No	**Content**			
	Food Quality Testing Laboratory			
1.	Sensitivity tests for four basic tests.			
2.	Quality Evaluation of milk and detection of various flavour defects.			
3.	Subjective and objective evaluation of biscuit samples for textural properties.			
4.	Simple tests for detection of common adulterants – formaldehyde, starch, cane sugar, hydrogen peroxide, sodium bicarbonate in milk.			
5.	Estimation of Water Absorption Capacity and Water Solubility Index of cereal and pulse flour.			
6.	Estimation of the effect of acid, alkali, pressure and salt concentration on cooking time.			
7.	Extraction of pigments from fruits and vegetables and evaluation using Tintometer			
8.	Estimation of benzoic acid in beverages			
9.	Detection of residual sulphurdioxide in beverages			
10.	Development and sensory testing of a food product			
Books for Reference	1. Pomeranz and Cliffton, Food Analysis. Theory and Practice.I ed. CBS Publisher.New Delhi, 2002.			

Course Outcome:

SL.NO	**COURSE OUTCOME (After completion of the course, students should be able to)**	**KNOWLEDGE LEVEL (Bloom's Taxonomy)**
CO_1	Gain the knowledge about the different food evaluation techniques.	**K4**
CO_2	Recognize the process involved in sensory evaluation	**K3**
CO_3	Methods to find different adulterants present in food	**K4**
CO_4	Estimation of certain physical and chemical properties of food	**K3**
CO_5	Interpret the residual levels of adulterants in food	**K3**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs &POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**			**3**	**3**			**3**	2		1	3	27
CO2	**3**	**3**			**3**	**3**			**3**			2	2	19
CO3	**3**	**3**			**3**	**3**	2		**3**	2			1	20
CO4	**3**	**3**			**3**	**3**	2	3	**3**			2	2	24
CO5	**3**	**3**			**3**	**3**		3	**3**	2			3	23
Grand total of COs with PSOs and POs														**113**
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **= _____ = (113/ 40)** **Number of COs relating with PSOs and POs**														**2.8**

Strong – 3, Medium – 2 & Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.8
Observation	**COs of Food Quality Testing and Evaluation related to a strong extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Food Quality Management (22UFSE15) (A)**			
Class	**III-FST**	**Semester - V**	**Hours - 60**	**Credits - 3**
Course Educational Objectives	The course aims to enable the students to • Introduce the concept of Food Quality Management system • Learn about food contaminations • Create awareness on food additives • Know about the permissible limits according to government standards and their hazards • Study about Food Laws, Standards and Food regulations in national and international areas.			

UNIT	**Content**	**No. of Hours**
I	**Food Quality**: Introduction to food quality management - Definition, quality concepts, quality perception, quality attributes, safety, health, sensory, shelf life, convenience, extrinsic attributes, factors affecting food quality. Total food quality management functions.	12
II	**Food contamination**: Contamination in Food- : Physical, Natural toxins, chemical, heavy metals, antibiotics, dioxins, environmental pollutants. Contaminants formed during processing nitrosamines, acrylamide, contaminants form packaging materials.	12
III	**Food Additives**: Meaning, Need, Classification, Characteristics and classification of food additives. Antimicrobial agents – Nitrites, sulphides, sulphur di oxide, sodium chloride, hydrogen peroxide. Antioxidants - Introduction, mechanism of action, natural and synthetic anti-oxidants, technological aspect of antioxidants. Sweeteners- Introduction, importance, classification- natural and artificial. Colors- Importance, classification- natural, artificial colors.	14
IV	**Food standards:** GRAS (Generally Recognized as Safe). Permissible limit for Food additives. ADI, LD50. Food labelling. Technical Barriers in Trade, Tinned foods -Standards of Identity, Standards of Quality.	10
V	**Food Laws and regulations**: International and National Food laws & regulations: FSSAI, FPO, PFA, AGMARK, BIS, ISI, HACCP, USFDA, EU, Codex Alimantarius. World Trade Organization- Sanitary and Phyto Sanitary agreement.	12
Books for Reference	1. Manay, N. Shakuntala O. Food: facts and principles. New Age International, 2001. 2. Shalton , Principles and Practices for the Safe processing of Foods. 2.Pieternel A, Luning, Willem J. Marcelis, Food Quality Management Technological and Managerial principles and practices, Wageningen,2009. 3. Brannen and etal,Food Additives, Marcel Dekker, New York,1990 4. DeMan, 3rd edition, Principles of Food Chemistry, Springer, 2007. 5. Early, R. Guide to Quality Management Systems for the Food industry, Blackie, Academic and Professional, London, 1995.	

Course Outcome:

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Learn the concepts in food quality management	**K3**
CO_2	Detect and differentiate the existence of different types of food contaminations	**K4**
CO_3	Describe the significance of food additives in varieties	**K3**
CO_4	Gain depth knowledge about Food Standards, permissible limits and labelling of food products	**K3**
CO_5	Identification of available national and international food laws and regulations	**K4**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**3**	**3**			**3**		**3**		**3**		2	1		18
CO2	**3**	**3**			**3**	**2**	**3**		**3**		2	2	1	22
CO3	**3**	**3**			**3**		**3**		**3**		2	2	3	22
CO4	**3**	**3**	**3**	**2**	**3**	**3**	**3**	3	**3**		3		3	32
CO5	**3**	**3**	**3**	**2**	**3**	**3**	**3**		**3**		2		3	28
Grand total of COs with PSOs and POs														122
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs = ---------- =(122/45) Number of COs relating with PSOs and POs**														2.7

Strong – 3, Medium – 2, Low - 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.7
Observation	**COs of Food Quality Management related strongly with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**FOOD LAWS AND REGULATIONS (22UFSE15) (B)**			
Class	**III-FST**	**Semester - V**	**Hours - 60**	**Credit - 3**
Course Educational Objectives	The course aims to enable the students to • To study about the laws involved in maintaining the standards of the food. • To learn about the National Laws. • To get awareness regarding International Laws and certification marks for different products. • To know about the Packing and labelling requirements. • To study the testing and evaluation pattern of raw and processed foods.			

UNIT	**Content**	**No. of Hours**
I	**Introduction to Laws and Regulations** Objective of Food Laws, Major Food Laws and Regulations of India and Regulation of Food Sanitation. **Food Quality Assurance Systems** Quality management systems in India; various organizations dealing with inspection, traceability and authentication, certification and quality assurance, labelling issues.	12
II	**National laws** Prevention of food Adulteration Act (PFA), Fruit Product Order (FPO), Meat Product Order (MPO), Agmark, Bureau of Indian Standards (BIS), . Food Safety and Standards (FSS) Act, 2006, FSS Rules and Regulations, 2011.	12
III	**International Laws** Sugar (Control), Order, Export (Quality Control & Inspection) Act, 1963 and Rules, Bureau of Indian Standards, International Food Control Systems including CODEX. HACCP; quality manuals, documentation and audits; laboratory quality procedures, IPR and patent., ISO, Codex Alimentarius, FDA, USDA, CARE. International quality management systems.	12
IV	**Laws affecting Food Labeling and Packaging in Food Industry** Packaging – Functions, Classifications, Material used for packing and laws related to packaging. Labeling – Nutrition Labeling, Labeling provisions in existing food laws. Research Institutes and Organizations related to Food	12
V	**Testing and Evaluation** Testing and evaluation of quality attributes of raw and processed foods; Detection and estimation of food additives and adulterants; quality assurance procedure, preparation of documentation & records, visit to units with ISO systems; visit to units with HACCP certification.	12

Books for Reference	1. B. Srilakshmi, Food Science, New Age Publishers, 2002. 2. Potter, Food Science, Springer International Publishing AG.

Course Outcome:

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Elucidation of various food laws and regulations.	**K2**
CO_2	Identification of about various food laws in India.	**K2**
CO_3	Interpretation of various International laws.	**K2**
CO_4	Get in depth knowledge about food labelling and packing requirements	**K2**
CO_5	Outlining of testing and evaluation pattern of raw and processed foods.	**K1**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1			**1**		**1**	**1**		**1**					**2**	**6**
CO2				**1**	**2**			**1**			**1**		**3**	**8**
CO3				**2**	**1**		**1**	**1**			**1**		**3**	**9**
CO4				**1**	**2**			**1**			**1**		**3**	**8**
CO5	**1**		**3**		**1**			**1**	**1**	**1**	**1**		**2**	**11**
Grand total of COs with PSOs and POs														**42**
Grand Total of COs with PSOs and POs = **Mean Value of COs with PSO and POs** / **Number of COs relating with PSOs and POs** = (42/29)														**1.44**

Strong – 3, Medium 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.44	
Observation	**COs of Food Laws and Regulations related to a medium extent with PSOs and PO_S**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**FOOD SAFETY (22UFSSL5)**		
Class	III-FST	**Semester :** V	Credit : 3
Course Educational Objectives	• To study about the importance of Food Safety. • To learn about the Food Hazards and its effect. • To get awareness regarding different Food additives and adulterants. • To know about the methods of Hazard Management. • To study about recent trends in Food Storage and Preservation.		

UNIT	**Content**
I	**Food Safety:** Introduction and Definition, Factors affecting Food Safety. Importance of Safe Foods.
II	**Food Hazards**- Definition and Types of Food Hazards- Physical, Chemical and Biological. Impact on health. Control measures.
III	**Food Additives:** Colours - types, sources – natural and synthetic, uses. Preservatives - organic and chemical. **Food Adulteration:** Food adulteration - definition, adulterants types and identification of food adulterants.
IV	**Management of Hazards:** Need, Hygiene and Sanitation in Food Service Establishments -Sources of contamination. Personal Hygiene.Food Safety Measures.
V	**Food Storage, preservation and safety**: Preservation process and food storage. Recent developments in food safety- RTE, RTS, food storage and food preservation aspects.
Books for Reference	1. Marriott, Norman G. Principles of Food Sanitation, 5th ed., AVI, New York, 2006. 2. William Helferich, Carl K. Winter, Food Toxicology, CRC Publications, 2010.

Course Outcome After completion of the course, students should be able to do

SL.NO	**COURSE OUTCOME**	**KNOWLEDGE LEVEL (Bloom's Taxonomy)**
CO_1	Elucidation of Food Safety measures and importance.	**K2**
CO_2	Learn and Interpret about the basics of food Hazards.	**K2**
CO_3	Identify different food additives and adulterants present in food.	**K2**
CO_4	Apply knowledge about Safety and Hygiene Measures in food industry.	**K2**

CO_5	Detect the recent outbreaks in food safety and food preservation.	**K3**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of Cos with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1														
CO2			**2**			**1**				**1**	**2**	**1**		**7**
CO3					**1**		**1**							**2**
CO4	**1**		**1**		**1**						**1**			**4**
CO5								**1**						**1**
Grand total of COs with PSOs and POs														**14**
Grand Total of COs with PSOs and POs = $\frac{\text{Mean Value of COs with PSO and POs}}{\text{Number of COs relating with PSOs and POs}}$ = (14 / 12)														**1.16**

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.16	
Observation	**COs of Food Safety related to a medium extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Technology of Sea Foods (22UFSD46)**			
Class	**III-FST**	**Semester VI**	**Hours: 90**	**Credit- 6**
Course Educational Objectives	The course aims to enable the students to • Learn about sea foods and its characteristics. • Learn about handling processing of sea foods. • Study about Sea foods preservation methods • Gain insight about different fishery by products • Understand the processing of other sea foods			

UNIT	**Content**	**No. of Hours**
I	**Sea Foods:** Introduction, Types of Sea Foods. Fish- Classification, Composition and Nutritional value. Characteristics of various Fish – Fresh water fish, Brackish Water Fish and Marine Fish, Selection parameters of fresh fish (Fin Fish & Shell Fish). Quality Control Inspection of Sea food Industry. Wild and Farm Varieties- Consequences of feed, Production data Health Benefits.	18
II	**Processing of Fish:** Handling: Handling of fist at harvest/ Onboard, Postharvest handling on Land; Handling during preprocessing and Processing –Stunning of Fish, Grading, Removal of Slime, Scaling, Washing, Deheading, Gutting, Cutting away the Fins, Slicing, Filleting, Skinning, Meat bone Separation.	18
III	**Processing and Preservation of Fish:** Chilling and Freezing **:**Storage of Sea Foods: Chilled Storage- Iced Storage, Chilled Seawater Storage (CSW), Chilled Freshwater Storage (CFW), Mechanically Refrigerated seawater Storage (RSW) and Cold air Storage. Freezing – Quick and Slow Freezing. Curing Process- Drying- Sun drying, solar drying, Mechanical driers; Dry Curing, wet Curing; Smoking of Fish; Salting – Dry and Wet Salting of Fish. Canning of fish- Definition, Principles, Processing and storage of canned fish.	18
IV	**Fishery by-products:** Surimi- Introduction, fish muscle proteins, the surimi production process; Fish eggs (caviar), Fish Protein Concentrates (FPC), Fish Protein Extracts (FPE), Fish Protein Hydrolysate (FPH), Vitamin E, fish Oil extraction **Value added Fisheries Products** – Fish Sausages, Fish fillets, fish cutlets, dehydrated fish products, Fish Pickles, Fish Paste, Fish Flakes/wafers and Fish Noodles.	18
V	**Processing of other Sea foods** - Crabs, lobsters, prawns, shrimps & squid. Packaging – Suitable packaging for Sea foods and its products. (LDPE, HDPE, vacuum packaging, MAP, bottling and canning).	18
Book for Study	1. Sen DP, Advances in Fish Processing Technology, Allied Publishers Pvt. Limited 2005. 2. Hall GM, Fish Processing Technology, VCH Publishers Inc., NY, 1992.	

Books for Reference	1. Shahidi F and Botta JR, Seafoods: Chemistry, Processing, Technology and Quality, Blackie Academic & Professional, London, 1994. *fao.org -FAO Fisheries Circular No. 905. FIIU/C905 (Processing of Fish)
Web Reference	https://www.cold.org.gr https://www.routledge.com https://www.wiley.com

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Explain the classification, characteristic and the Quality Control Inspection of Sea food Industry.	**K3**
CO_2	Apply the various handling processing of sea foods	**K3**
CO_3	Determine about Sea foods preservation methods	**K3**
CO_4	Attributes to know about the insight of different fishery products.	**K2**
CO_5	Provides an in- depth knowledge on the processing of other sea foods	**K4**

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3	2	3	3	3	3		3	3	3	3	3	35
CO2	3	3	2	3	3	3	3		3	3	1	3	3	33
CO3	3	3	2	3	3	3	3	3	3	2	1	3	3	35
CO4	3	3			3	3		3	3	3	3	3	3	30
CO5	3	3	2	1	3	3	3	3	3	3	1	3		31
Grand total of COs with PSOs and POs														164
Grand Total of COs with PSOs and POs / **Number of COs relating with PSOs and POs** = **Mean Value of COs with PSO and POs** =(164/59)														2.8

Strong – 3, medium – 2, Low - 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.8
Observation	**COs of Technology of Sea Foods related to a strongly extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Title	**Technology of Sea Foods Laboratory**			
Course Code	**(22UFSP76)**			
Class	**III-FST**	**Semester VI**	**Hours -45**	**Credit - 2**
Course Educational Objectives	The course aims to enable the students to • Identify various types of fishes • Study about cutting of fin fish and shell fish • Evaluate the quality of seafood. • Know the processing of canning • Can formulate fish products			
S.No	**Content**			
1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13.	Identification of different types of Fish Cutting process of Fish Types of Fish Cutting Methods Cutting process of Prawn Cutting Process of Crab Cutting Process of Shrimp Cutting process of Squid Evaluation of the quality fresh fish. Canning of Fish Cut out examination of canned fish - (i) Sardine, (ii) Tuna Fish product formulation- Fish Pickle Preparation of Fish Paste Field Visit			

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Gain the knowledge in types of sea foods	**K3**
CO_2	Recognize the types and difference between each sea food	**K5**
CO_3	To understand the processing of various sea foods	**K3**
CO_4	To analyse the quality of sea foods	**K3**
CO_5	To know about various sea food products	**K5**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze, K5= Evaluate.

Mapping of COs with PSOs &POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3		3	3	3	1	1	3	3	3	3		29
CO2	3	3	3	3	3	3			3	2		3		26
CO3	3	3	3	3	3		3	3	3	1		3		28
CO4	3	3	3	3	3		3	3	3	3		3		30
CO5	3	3		3	3	3	3	3	3	3	3	3	3	36
Grand total of COs with PSOs and POs														149
Grand Total of COs with PSOs and POs = Mean Value of COs with PSO and POs / Number of COs relating with PSOs and POs = (149/52)														2.9

Strong – 3, Medium – 2 & Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.9
Observation	**COs of Technology of Sea Foods Laboratory related to a strongly extent with PSOs and POS**		

ARUL ANANDAR COLLEGE (AUTONOMOUS), KARUMATHUR.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Course Code & Title	**Project Management and Entrepreneurship (22UFSD56)**			
Class	**III-FST**	**Semester VI**	**Hours- 75**	**Credit - 5**
Course Educational Objectives	The course aims to enable the students to • Learn about entrepreneurship and women entrepreneurship • Study about the small business and Forms of Business Organization • Interpret about the Project Identification, Screening and Appraisal • Know about the importance of various financial institutions and banks in supporting entrepreneurs. • Understand about the project management and global business			

UNIT	**Content**	**No. of Hours**
I	**Entrepreneurship:** Concept and Definition. The Conceptual model of Entrepreneurship given by John Kao. Views given by Schumpeter Walker &Drucker on Entrepreneurship, Types of Entrepreneurships. **Women Entrepreneurship -** Definition, Features, Categories, Entrepreneurial traits for Women Entrepreneurs, Factors influencing Women Entrepreneurship, Barriers, Funding agencies and schemes.	15
II	**Small Scale Business and Forms of Business Organization:** Small Business: Definition, Composition and Economic Contribution. Large, Medium and Small Scale Enterprises. Forms of Ownership: Sole Proprietorship, Partnership & Corporation form of Organization -Advantages and Disadvantages.	15
III	**Project Appraisal:** Project - definition, features, types, Project Identification, Project Proposal, Project screening, Feasibility study. Project Appraisal - technical appraisal, marketing appraisal, legal and environment appraisal, financial appraisal- evaluating project using pay-back and NPV, Detailed project report.	15
IV	**Industrial Finance:** Cost benefit analysis, Resource Considerations in a Project. Arrangement of funds: Traditional sources of financing – Equity shares, preference shares, Debentures/bonds, loan from financial institutions- Venture capital / Incubation fund. Role played by various Financial Institutions like NABARD, IDBI, SIDBI and Commercial Banks.	15
V	**Project Management:** Project Management process, role of a Project Manager, Organizational and Behavioural Issues in project management.	15

	Global tender and Project insurance. Global Business: Branches, Licensing Arrangements, Subsidiaries, Franchising, Joint venture and turnkey projects.	
Books for Reference	1. Scarborough &Zimmerer, Effective Small Business Management, 2008, CBS Publishers, New Delhi 2. Gupta&Srinivasan, Entrepreneurial Development, 2004, CRC Press LLP, Mumbai. 3. P. Gopalkrishnan& V.E. Ramamoorthy, Text book of Project management, 2000, VCH Publishers, NY. 4. B.M. Patel, Project management ,2000, Vikas Publishers, New Delhi.	

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Explain the entire concept of entrepreneurship	**K3**
CO_2	Analyse about small business and forms of business organization	**K3**
CO_3	Detect and determine the detailed structure of projects and its appraisals	**K4**
CO_4	Recognize an in-depth knowledge on roles of different agencies in industrial financing	**K2**
CO_5	Knows about project management for sustained local to global business	**K2**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3		1	3	3			3			3		19
CO2	3	3			3	3	2		3		2	3		22
CO3	3	3	3	2	3	3			3	2			3	25
CO4	3	3	3		3	3			3		2		2	22
CO5	3	3	1	2	3	3		2	3	1	2		2	25
Grand total of COs with PSOs and POs														113
Grand Total of COs with PSOs and POs / Mean Value of COs with PSO and POs = ---------- =(113/43) / Number of COs relating with PSOs and POs														2.6

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.6
Observation	**COs of Project Management and Entrepreneurship related to a strongly extent with PSOs and POS**		

Course Code & Title	Food Beverage Technology			
Class	III-FST	Semester : VI	Hours : 90	Credit : 4
Course Educational Objectives	The course aims to enable the students to • Introduce the concept of beverage manufacturing • Learn about different plant-based beverages • Create awareness on composition of beverages • Know about the process and preservation of Acholic beverages • Study about packed beverages			

UNIT	Content	No. of Hours
I	**Introduction to beverages:** Types of beverages and their importance, status of beverage industry in India, Manufacturing technology for juice-based beverages, synthetic beverages; technology of still, carbonated, low-calorie and dry beverages, isotonic and sports drinks; role of various ingredients of soft drinks, carbonation of soft drinks.	18
II	**Manufacturing process of beverages:** Beverages based on tea, coffee, cocoa, spices, plant extracts, herbs, nuts, Dairy-based beverages.	18
III	**Traditional and Farm based beverages:** Chemical composition and processing of Panakam, Jigarthanda, Lassi, Sherbet, Toddy, Buttermilk, Gruel, Thandai, Chhaang, Apong and Masala Chai.	18
IV	**Alcoholic beverages:** Manufacture and quality evaluation; the role of yeast in beer and other alcoholic beverages, ale type beer, lager type beer, technology of brewing process, equipment used for brewing and distillation, wine and related beverages, distilled spirits.	18
V	**Packaged drinking water:** Definition, types, manufacturing processes, quality evaluation and raw and processed water, methods of water treatment, BIS quality standards of bottled water; mineral water, natural spring water.	18
Books for Reference	1. Manay, N.S, Shandaksharaswamy, M., (2004), "Foods- Facts and Principles", New Age International Publishers, New Delhi, 2. Potter, N.N, Hotchkiss, J.H. (2000), "Food Science". CBS Publishers, New Delhi. 3. Srilakshmi, B. Food Science (3rd Edition) (2003), New Age International (p) Limited Publishers, New Delhi, 4. Nicholas Dege. (2011), "Technology of Bottled water". Blackwell publishing Ltd, UK.	

Course Outcome:

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Learn the concepts in Beverage manufacturing.	**K3**
CO_2	Interpretation the quality of plant-based beverages.	**K4**
CO_3	Describe the significance beverage quality.	**K3**
CO_4	Gain depth knowledge about Alcoholic beverage preparation and limits.	**K3**
CO_5	Outline the quality attributes associated with packaged water	**K4**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3		2	3	1	3	2	3			3	2	25
CO2	3	3		`1	3	3	3	1	3	3		1	1	25
CO3	3	3			3	3	3		3		1	1	2	22
CO4	3	3		1	3	3	3	2	3		1	2	2	26
CO5	3	3		`1	3	1	3		3	3		2	2	24
Grand total of COs with PSOs and POs														122
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs = ---------- = (122/51) Number of COs relating with PSOs and POs**														2.4

Strong – 3, Medium – 2 & Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.4
Observation	**COs of Food Beverage Technology related to a strongly extent with PSOs and POS**		

Course Title	Food Beverage Technology Laboratory			
Course Code	22UFSP86			
Class	III-FST	**Semester:** VI	**Hours : 60**	**Credit : 2**

S.No	Content	No. of Hours 60
1.	Preparation of Squash.	
2.	Preparation of Juices.	
3.	Preparation of wine from grapes.	
4.	Quality analysis of prepared yogurt.	
5.	Preparation of apple cider vinegar.	
6	Preparation of pickled cucumber / green pepper.	
7.	Preparation of probiotic drinks.	
8.	Preparation of Malt Beverages.	
9.	Preparation of Gruel	
10.	Visit to Beverage Industry.	

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	To learn about the processing of soft drinks	K2
CO_2	To know the processing of fermented beverages	K3
CO_3	To know the principle behind probiotics	K2
CO_4	To understand the processing of traditional beverages	K4
CO_5	Knowledge on processing and technology of beverages	K2

Mapping of COs with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3	2		3	3	1		3		1	3	2	24
CO2	3	3		3	3		2	3	3		1	3	3	27
CO3	3	3	2	2	3		3	3	3	2	2	3	2	31
CO4	3	3		3	3	3	3		3	2	3	3	2	31
CO5	3	3		2	1	3	1	1	3	1	2	3	2	25
Grand total of COs with PSOs and POs														138

Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **= ---------- = (138/ 55)** **Number of COs relating with PSOs and POs**	**2.5**

Strong – 3, Medium – 2 & Low - 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.5
Observation	**COs of Food Beverage Technology related to a strongly extent with PSOs and POS**		

Course Code & Title	FOOD PRODUCT DEVELOPMENT AND MARKETING (22UFSE26)			
Class	III-FST	Semester V	Hours -60	Credit - 3
Course Educational Objectives	• To understand various aspects of development of a food product • To acquire knowledge on the importance of Consumer Research, Finance and Communication • To understand different marketing strategies for food product • To develop and justify technical specifications for the new product • Enumerate about the role of advertisements and technologies in marketing			

UNIT	Content	Hours
I	**Food Products development**- Definition, Classification, characterization, Phases in food product development, Factors influencing new product development –social concerns, health concerns, impact of technology and Consumer acceptance of food product development.	**12**
II	**New Product Ideas:** Internal sources of idea, External sources of ideas. Screening of the ideas: Team approach and involvement of various departments, objectives of screening, criteria for screening ideas. Sensory Evaluation: Definition, sensory characteristics of food, Types of tests - Descriptive, threshold and acceptance test.	**12**
III	**Marketing of food product:** Definition, Historical phases of food marketing, Functions of food marketing, components of food marketing. and The Food pipeline. Marketing strategies: Introduction, Methods of marketing, Advantages and Disadvantages of marketing methods. Trends in food market.	**12**
IV	**Test Marketing:** Market Testing-Where, When, How, What to market. Evaluating results and analyzing, Failures in the Market place. Entrepreneurship: Plant location, investment, financing the project.	**12**
V	**Advertisement and Sales Promoters:** Role of advertisements and technologies in promotion of new products. Market promotion and positioning of food products.	**12**
Books for Reference	1. Vandevan. (1998). *Marketing Research Management*. CRC Press.Kolkata. 2. Graf, E., & Saguy, I. S. (1991). *Food Product Development: From Concept to the Market Place*. Van Nostrand Reinhold. 3. Schaffner, D. J. (1997). *Food Marketing Management: An International Perspective*. Macgraw-Hills College.	
Books for	1. Fuller, G. W. (1994). *New Food Product Development: From Concept to*	

Study	*Marketplace.* CRC Press: New York. Gould, W. A. (1991). *Research and Development Guidelines for the Food Industry.* CTI Pub: Baltimore.
Web reference	https://www.tandfonline.com https://www.ajol.info

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Determines the Concept of New food products Development.	**K2**
CO_2	Analyze the importance of new product ideas and Sensory Evaluation.	**K1**
CO_3	Detect the main features and trends of a specific food product within an appropriate Marketing strategies.	**K1**
CO_4	Develop the skills on Marketing and Entrepreneurship	**K4**
CO_5	Determine the role of advertisements and technologies in marketing	**K3**

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of COs with PSOs &POs:

	PO								PSO					Sum of COs with PSOs &POs
	1	2	3	4	5	6	7	8	1	2	3	4	5	
CO1	3	3		3	3	3	1	1	3	3	3	3		29
CO2	3	3	3	3	3	3			3	2		3		26
CO3	3	3	3	3	3		3	3	3	1		3		28
CO4	3	3	3	3	3		3	3	3	3		3		30
CO5	3	3		3	3	3	3	3	3	3	3	3	3	36
Grand total of COs with PSOs and POs														**149**
Grand Total of COs with PSOs and POs = $\frac{\text{Mean Value of COs with PSO and POs}}{\text{Number of COs relating with PSOs and POs}}$ = (149/52)														**2.9**

Strong – 3, Medium – 2 & Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.9
Observation	**COs of Food Product Development and Marketing related to a strongly extent with PSOs and POS**		

Course Code & Title	Food Packaging and Labelling (22UFSE26)			
Class	III-FST	Semester VI	Hours-60	Credit-3
Course Educational Objectives	• Gain knowledge about concept of packaging and Package design. • To study about packaging methods and system • Understand packaging of different food products • To study about labelling with the requirements of FSSAI Attain insight into the aspects of labelling, testing and evaluation of packaged foods.			

UNIT	Content	No. of Hours
I	**Concept of Packaging and package design** Introduction and History of Packaging, Principles and Functions of Packaging. Evaluation Packaging Operations, Packaging Terminology Design of Packages, Package Design Requirements.	**12**
II	**Packaging Methods and Systems** Types of packaging: Components of packages, traditional food packaging and Modern methods of food packaging. Packaging Equipment – Filling, Cartoning, Conveyors, Sealing, Coding and Marking	**12**
III	**Packaging of Food Products** Bakery Products, Dairy Products, Fats and Oils, Fresh Foods, Beverages, Processed Foods Meat and Sea Foods	**10**
IV	**Testing of food Packaging:** Introduction, Types of testing of packaging materials – Physical, Chemical and mechanical properties. Moisture Sorption properties of foods and selection of packaging materials. Interaction between packaging and foods. Packaging laws and regulation.	**13**
V	**Labelling** – Definition, General requirements, Types, Materials, Adhesives Barcode and Universal Product code. Restriction of labelling. Food and Nutritional Labelling- Packaging and labeling Regulations and Specifications - FSSAI International Food Package Related to Food Safety, Quality and Trade.	**13**
Books for Reference	1. Potter, N. M. (2015). *Food Science*. West Post, CT: The AVI Publishing Company, Inc. USA. 2. Daise, F. A. (Ed.). (2015). *Modern Processing, Packaging and Distribution System for Food*. Glasgow and London: Blackie.	
Books for study	1. NIIR Board of Consultants and Engineers. (2013*). Food Packaging Technology Handbook*. National Institute of Research. New Delhi. 2. Pomeranz Y and Melon CE (19960, *Food Analysis: Theory and Practice*, CBS Publishers and Distributors, New Delhi.	

Web reference	www.healthfinder.gov	

Course Outcome

SL.NO	COURSE OUTCOME (After completion of the course, students should be able to)	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Explain the Concept of Packaging in food	**K2**
CO_2	Analysis of the Packaging methods used	**K3**
CO_3	Explain about the different types of Food Products with suitable Packaging material	**K2**
CO_4	Find out the different testing of food packaging	**K3**
CO_5	Determines the importance of Labelling with FSSAI rules and regulations	**K3**

K1= Remember, K2= Understand, K3 = Apply, K4= Analyze and K_5= Synthesis

Mapping of Cos with PSOs & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	**1**			**1**										**2**
CO2				**2**			**2**				**1**		**1**	**6**
CO3	**1**		**1**	**2**		**2**	**3**		**1**		**1**		**1**	**12**
CO4		**3**		**3**	**1**	**2**			**1**	**2**	**2**	**2**	**1**	**17**
CO5	**1**		**1**		**1**			**3**			**1**			**7**
Grand total of COs with PSOs and POs														**44**
Grand Total of COs with PSOs and POs = $\frac{\text{Mean Value of COs with PSO and POs}}{\text{Number of COs relating with PSOs and POs}}$ = (44 / 28)														

Strong – 3, Medium – 2, Low – 1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs		1.57	
Observation	**COs of Food Packaging and Labelling related to a medium extent with PSOs and POS**		

Course Code & Title	Food Processing (22UFSSL6)			
Class	III-FST	Semester VI	Hours - Nil	Credit - 3
Course Educational Objectives	• To study about processing techniques used in various types of food. • To know about preparation of various products through processing. • To gain an understanding about importance of processing various food groups. • To provide positive outcomes from new processing technologies. • To find better method for processing different food by reducing the characteristic losses.			

UNIT	Content
I	**Principles in processing** Principles underlying food processing operations – Thermal, radiation, Refrigeration, Freezing and dehydration
II	**Cereals & Pulses Processing** Rice milling, Parboiling, Conventional Process, Wheat milling, Maize processing, Pulses milling, Oil extraction.
III	**Meat & fish processing** Ageing, Curing and Tenderization of meat, Pickling, Salting and Drying, Canning, Chilling, Freezing, Smoking.
IV	**Dairy Processing** Milk Processing - Curd, Butter, Ghee, Cheese, Paneer and Ice cream.
V	**Beverages Processing** Processing of Coffee, Types of Tea, Processing of cocoa and chocolate, vegetable juices, Carbonated Non Alcoholic Beverages and Alcoholic Beverages.
Books for Reference	1. B. Srilakshmi, Food science, New Age Publishers, 2002. 2. Thangam.E.Philip, Modern Cookery, OrientBlackSwan, Sixth edition (2010).

Course Outcome

After completion of the course, students should be able to do

SL.NO	COURSE OUTCOME	KNOWLEDGE LEVEL (Bloom's Taxonomy)
CO_1	Explain about the basic processing principles.	K2
CO_2	Determine cereals and pulses processing.	K2
CO_3	Outline the techniques involved in processing of meat and fish.	K3
CO_4	Get in depth knowledge on processing of milk and milk products.	K2
CO_5	Know various processing techniques of beverage preparation.	K2

K1= Remembering, K2= Understanding, K3 = Application, K4= Analysis and K_5= Synthesis

Mapping of Cos with PS s & POs:

	PO								PSO					Sum of COs with PSOs & POs
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**1**	**2**	**3**	**4**	**5**	
CO1	3	3		2	3	1	3	2	3			3	2	25
CO2	3	3		1	3	3	3	1	3	3		1	1	25
CO3	3	3			3	3	3		3		1	1	2	22
CO4	3	3		1	3	3	3	2	3		1	2	2	26
CO5	3	3		1	3	1	3		3	3		2	2	24
Grand total of COs with PSOs and POs														122
Grand Total of COs with PSOs and POs **Mean Value of COs with PSO and POs** **=----------=(122/51)** **Number of COs relating with PSOs and POs**														2.4

Strong –3, Medium–2 &Low–1

Mapping Scale	1	2	3
Relation	0.01 to 1.0	1.01 to 2.0	2.01 to 3.0
Quality	Low	Medium	Strong
Mean Value of COs with PSOs and POs			2.4
Observation	**COs of Food Processing related to a strongly extent with PSOs and POS**		