MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:FUNDAMENTALS OF NUTRITION(SEMESTER-1)2022 batch

COURSE CODE: FS21103

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will understand nutrient interrelationships and functions of food	I (Remember)
CO2	Students will learn concepts of RDA by ICMR	IV(Analysing)
CO3	Students will evaluate metabolism of energy	V(Evaluating)
CO4	Students will classify and understand knowledge of Macro-nutrients	V(Evaluating)
CO5	Students will classify and understand knowledge of and micro-nutrients	V(Evaluating)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01		H		н			н	н	н	н		
C02		H					н		н	н		
C03		H	H				S	н	н			
C04	H	S					н		н		s	
C05							H	H	H			

H: Highly Supportive S: Supportive





mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	At	tendence			External	Exam	
0355%	Attainment	0355%	Attainment	nacc%	Attainment	0355%	Attainment	0355%	Attainment	0355%	Attainment	co wise internal	0355%	Attainment	co wise external	co wise total
P03370	level	passio	level	passie	level	passio	level	passiv	level	passie	level	average	passie	level	average	average
96.0	3.0			100.0	3.0	94.0	3.0	84.0	2.0	100.0	3.0	2.8	58.0	0.0	0.0	1.1
96.0	3.0			100.0	3.0			84.0	2.0	100.0	3.0	2.8	58.0	0.0	0.0	1.1
96.0	3.0	96.0	3.0	100.0	3.0			84.0	2.0	100.0	3.0	2.8	58.0	0.0	0.0	1.1
		96.0	3.0	100.0	3.0			84.0	2.0	100.0	3.0	2.8	58.0	0.0	0.0	1.1
		96.0	3.0	100.0	3.0			84.0	2.0	100.0	3.0	2.8	58.0	0.0	0.0	1.1
	mid 96.0 96.0 96.0	mid exam 1 Attainment level 96.0 3.0 96.0 3.0 96.0 3.0 96.0 3.0	mid exam 1 mid pass% Attainment level pass% 96.0 3.0 96.0 96.0 3.0 96.0 96.0 3.0 96.0 96.0 3.0 96.0 96.0 3.0 96.0	mid exam 1 mid exam 2 Attainment level passive pastri pastri passive passive passive pastri passive passive pastr	mid exam 1 mid exam 2 grou pass% Attainment level pass% Attainment level pass% 96.0 3.0 100.0 100.0 96.0 3.0 400.0 100.0 96.0 3.0 96.0 3.0 100.0 96.0 3.0 96.0 3.0 100.0 96.0 3.0 96.0 3.0 100.0	mid exam 1 mid exam 2 group discussion passive Attainment level passive Attainment level passive Attainment level 96.0 3.0 0 100.0 3.0 96.0 3.0 96.0 100.0 3.0 96.0 3.0 96.0 3.0 3.0 96.0 3.0 96.0 3.0 100.0 3.0 96.0 3.0 96.0 3.0 100.0 3.0 96.0 3.0 96.0 3.0 100.0 3.0	mid exam 1 mid exam 2 group discussion ass Attainment level pass% Attainment level pass% Attainment level pass% Attainment level pass% Attainment level pass% pass% Attainment level pass% pass% Attainment level pass% pass% Attainment level pass% pass%	mid exam 1 mid exam 2 group discussion assignment pass% Attainment level pass%	mid exam 1 mid exam 2 group discussion assignment pass% Attainment level Attainment level <td>mid exam 1 mid exam 2 group discussion assignment viva pass% Attainment level pass% Attainment level<</td> <td>mid exam 1 mid exam 2 group discussion assignment viva Attainment level pass% At</td> <td>mid exam 1 mid exam 2 group discussion assignment viva Attainment exam 2 group discussion assignment viva Attainment exam 2 Attainment exam 2 Attainment exam 2 assignment exam 2 Attainment exa</td> <td>mid exam 1 mid exam 2 group discussion assignment viva Attendence pass% Attainment level pass%</td> <td>mid exam 1 mid exam 2 group discussion assignment viva Attendence Attendence passis Attainment level passis passis Attainment level passis Attainment level passis passis</td> <td>mid exam 1 mid exam 2 group discussion assignment viva Attendence Cowise internal average Attainment passis Attainment level Attainment passis Attainment level Attainment passis Attainment level Passis Attainment level<</td> <td>$\begin{array}{ c c c c c c c c c c c c c c c c c c c$</td>	mid exam 1 mid exam 2 group discussion assignment viva pass% Attainment level pass% Attainment level<	mid exam 1 mid exam 2 group discussion assignment viva Attainment level pass% At	mid exam 1 mid exam 2 group discussion assignment viva Attainment exam 2 group discussion assignment viva Attainment exam 2 Attainment exam 2 Attainment exam 2 assignment exam 2 Attainment exa	mid exam 1 mid exam 2 group discussion assignment viva Attendence pass% Attainment level pass%	mid exam 1 mid exam 2 group discussion assignment viva Attendence Attendence passis Attainment level passis passis Attainment level passis Attainment level passis passis	mid exam 1 mid exam 2 group discussion assignment viva Attendence Cowise internal average Attainment passis Attainment level Attainment passis Attainment level Attainment passis Attainment level Passis Attainment level<	$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$



DUTCOM E	P	01	PC	02	P	D3	PO)4	P	05	PC	D6	PC	07	PC)8
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	н	Н				н	CO5	0	0	0	0	0	0	0	0	0
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0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:FOOD SAFETY, QUALITY CONTROL AND SENSORY EVALUATION(SEMESTER-3)2021 batch

COURSE CODE: FS22301

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY
CO1	The students will be able to understand the basic principle of food safety.	I (Remember)
CO2	The students will be able to apply them knowledge of food laws for safe food production.	IV(Analyzing)
CO3	Students will be able to explain various toxicants associated with food.	V(Evaluating)
CO4	Students will be able to identify the chemicals toxicant in foods at various level.	V(Evaluating)
CO5	Students will be able to appraise microbial toxin associated with food, their occurrence, symptoms and preventive measures.	V(Evaluating)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01		Н		н			H	н	н			S
C02		H					H		н			S
C03		Н	H				S	Н	н			S
C04	H	S					H		н			S
C05							Н	H	H			S

H: Highly Supportive S: Supportive



group discussion

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Attainme nt pass%

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pass%	Attainme	nt	co wi	se internal	pass%	Attai	nment vel	co wise	extern	al cow	ise total
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100.0	3.0			3.0	56.3	0	0	0	10		12



DUTCOM E	I	P01	PC)2	P	03	PC	4	PC)5	PC)6	PC)7	PC	08
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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AVER	AGE								Н							

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:BASICS OF RESEARCH(SEMESTER-5)2020 batch
COURSE CODE: FS18505A
CREDITS: 4
DEPARTMENT: Food Science Nutrition and Dietetics
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :
PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.
PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
C01	Students will be able to understand the significance of research methodology in Home Science research.	II (UNDERSTAND)
CO2	Students will be able to understand the types of sampling and sampling designs.	II (UNDERSTAND)
CO3	Students will be able to learn the knowledge of principles and purpose of research designs.	I (REMEMBERING)
CO4	Students will be able to know various research tools and methods of data collection.	II (UNDERSTAND)
CO5	Students will be able to provide knowledge on coding and classification of data.	III(APPLY)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01	S	Н						8	H	8		
C02	S	H		S				8	H	H		H
C03	S	H							H	H		H
C04	S	H						8	H	H		S
C05	8	H							H	H		S



AVERAGE AVERAGE 2.4



CO	mid	exam 1	mi	mid exam 2 g		group discussion		assignment		viva		ttendence			External		
	nace%	Attainment	0355%	Attainment	0355%	Attainment	0355%	Attainment	0355%	Attainment	0355%	Attainment	co wise internal	0355%	Attainment	co wise external	co wise total
	passio	level	hassyn	level	hasevo	level	passiv	level	pass/v	level	passie	level	average	hasave	level	average	average
CO1	96.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	80.0	2.0	2.0	2.4
CO2	96.0	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	80.0	2.0	2.0	2.4
COB	96.0	3.0	96.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	80.0	2.0	2.0	2.4
CO4			96.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	80.0	2.0	2.0	2.4
CO5			96.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	80.0	2.0	2.0	2.4

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UTCOM E	PO1		PO2		PO3		PO4		PO5		PO6		PO7		PO8	
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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COURSE TITLE: FOOD PRESERVATION

(SEMESTER-4)

COURSE CODE: FS22402

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE)

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to analyse basic concepts of preservation	IV(Analyzing)
CO2	The students will be able to elaborate principles and preservation of various food products	VI (Creating)
CO3	The students will be able to apply preservation methods	III(Applying)
CO4	The students will be able to outline other preservative methods	II(Understanding)
CO5	The students will be able to simplify the role of packaging in food preservation	IV(Analyzing)

outcomes	P01	PO2	P03	P04	P05	P06	P07	P08	PS01	PSO2	PS03	PS04
C01	H	H	H	H					H		\$	S
C02	H	H							H		H	H
C03	H		H						H		H	H
C04	H								H		H	S
C05	H		H						H		H	S

nuncal transmission





co	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	A	ttendence			Externa	Exam	
	0355%	Attainment	0355%	Attainment	0355%	Attainment	0.355%	Attainment	035596	Attainment	0.000	Attainment	co wise internal	0355%	Attainment	co wise external	co wise total
	passio	level	passie	level	passie	level	passie	level	passio	level	passie	level	average	passio	level	average	average
CO1	81.3	2.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	2.8	68.8	1.0	1.0	1.7
CO2	81.3	2.0			100.0	3.0			100.0	3.0	100.0	3.0	2.8	68.8	1.0	1.0	1.7
COB	81.3	2.0	97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	2.8	68.8	1.0	1.0	1.7
CO4			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	68.8	1.0	1.0	1.8
COS			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	68.8	1.0	1.0	1.8



DUTCOM E	Р	01	PC)2	P	03	PC	14	PC)5	PC	06	PC)7	PC	08
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
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0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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		Н		Н						Н				0		0
AVE	RAGE								Н							



MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: FOOD PACKAGING	(SEMESTER-6)	2020 batch
COURSE CODE: FS18602B		
CREDITS: 4		
DEPARTMENT: Food Science Nutrition and I	Dietetics	
PROGRAMME OUTCOMES(BA/BSC/BCOM	M and BBA)Or POs :	
PO1. Scientific Knowledge: Apply the know fundamentals to solve the complex problems.	vledge of Science, Mathemat	ics, Engineering & Technology
PO2. Design/development of solutions: Descomponents or processes that meet the specific safety, and the cultural, societal, and environments of the specific solution of the specific solution.	sign solutions for complex er ied needs with appropriate co mental considerations.	ngineering problems and design system onsideration for the public health and
PO3.Problem analysis: Identify, formulate, reaching substantiated conclusions using first sciences.	research literature, and analy t principles of mathematics, r	ze complex scientific problems natural sciences, and engineering
PO4. Modern tool usage: Create, select and tools to complex science and technological ac	apply appropriate technique ctivities.	s, resources, modern technology and IT
PO5. Environment and sustainability: Und solutions in societal and environmental conte	lerstand the impact of profess xts and for sustainable devel	sional science and technological opment.
PO6.Individual and team work: Function o	bjectively as an individual a	nd as a member in diverse teams.
PO7. Communication: Communicate effective and able to write effective reports and d	ively on complex science & locumentation.	technology activities with society at
PO8. Life-long learning: Recognise the need context of technological change.	d and ability to engage in ind	lependent and lifelong learning in the

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to demonstrate food packaging	II (Understanding)
CO2	The students will be able to organize packing materials	IV(Analyzing)
CO3	The students will be able to inspect packaging designs and consumer behaviour	IV(Analyzing)
CO4	The students will be able to evaluate packaging	V(Evaluating)
CO5	The students will be able to list out food packaging laws and regulations	IV(Analyzing)

outcomes	P01	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01		н						н	s		Н	H
C02			н		н				Н		Н	Н
C03	н		н					н	н		н	Н
C04	н	н			н				н		H	H
C05	Н		Н	Н			Н		н		Н	н

H: Highly Supportive S: Supportive





CO	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	Attendence			Externa			
		Attainment		Attainment		Attainment	W	Attainment		Attainment		Attainment	co wise internal	0055 ⁰⁴	Attainment	co wise external	co wise total
	pass70	level	pass70	level	pass70	level	passio	level	passio	level	passio	level	average	pass70	level	average	average
CO1	88.5	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	57.7	0.0	0.0	1.2
CO2	88.5	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	57.7	0.0	0.0	1.2
CO3	88.5	3.0	100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	57.7	0.0	0.0	1.2
CO4			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	57.7	0.0	0.0	1.2
CO5			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	57.7	0.0	0.0	1.2



DUTCOM E	PO1		PO2		PO3		PO4		PO5		PO6		PO7		PO8	
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
VERAGE		н											()	()
VERAGE		Н		Н						Н				0		0
AVER	AGE								Н							

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE	: Basic Food Science	(SEMESTER-1)	2022 batch
COURSE CODE:	: FS21102		
CREDITS: 4			
DEPARTMENT:	Food Science Nutrition and Dieter	tics	
PROGRAMME (OUTCOMES(BA/BSC/BCOM and	BBA)Or POs :	
PO1. Scientific I fundamentals to s	Knowledge: Apply the knowledge solve the complex problems.	e of Science, Mathemat	ics, Engineering & Technology
PO2. Design/dev system componen public health and	relopment of solutions: Design s nts or processes that meet the spec safety, and the cultural, societal,	olutions for complex er cified needs with appro and environmental con	ngineering problems and design priate consideration for the siderations.
PO3.Problem ar reaching substant engineering scien	nalysis: Identify, formulate, resean iated conclusions using first princing.	rch literature, and analy ciples of mathematics, r	ze complex scientific problems natural sciences, and
PO4. Modern to and IT tools to co	ol usage: Create, select and apply omplex science and technological	y appropriate technique activities.	s, resources, modern technology
PO5. Environme solutions in socie	ent and sustainability: Understant tal and environmental contexts and	nd the impact of profest nd for sustainable devel	sional science and technological opment.
PO6.Individual teams.	and team work: Function object	ively as an individual a	nd as a member in diverse
PO7. Communio society at large at	cation: Communicate effectively nd able to write effective reports a	on complex science & and documentation.	technology activities with
PO8. Life-long in the context of t	earning: Recognise the need and technological change.	ability to engage in ind	lependent and lifelong learning

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to be identifying major and minor food commodities, methods of food preparation.	I (Remember)
CO2	Students will be able to learn about poly saccharides, starch, non starch poly saccharides, sugars and sweetners.	I (Remember)
CO3	Students will be able to learn different cereal grains and products, fats and oils related product sources and composition.	V(Evaluating)
CO4	Students will be to able to understand the importance of protein and enzymes classification, nature and composition.	IV(Analyzing)
CO5	Students will be able to know milk and meat products processing, storage and nutritive values.	V(Evaluating)

outcomes	P01	PO2	PO3	P04	PO5	P06	P07	PO8	PS01	PSO2	PS03
C01	S								H	H	
C02		H					\$		H	H	H
C03		H							H		
C04	H	\$	S				H	S	H		
C05		H							H		



CO	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	At	ttendence			External Exam		
	pass% Attainme	Attainment	DD55%	Attainment	nnce%	Attainment	pass% Attainment p	0000%	Attainment	nnce%	Attainment	co wise internal	aace%	Attainment	co wise external	co wise total	
	pass70	level	pass70	level	pass <i>7</i> 0	ass% level pa		level	pass70	level	average	passzo	level	average	average		
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	76.0	2.0	2.8	24.0	0.0	0.0	1.1
CO2	100.0	3.0			100.0	3.0			100.0	3.0	76.0	2.0	2.8	24.0	0.0	0.0	1.1
CO3	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	76.0	2.0	2.8	24.0	0.0	0.0	1.1
CO4			100.0	3.0	100.0	3.0			100.0	3.0	76.0	2.0	2.8	24.0	0.0	0.0	1.1
CO5			100.0	3.0	100.0	3.0			100.0	3.0	76.0	2.0	2.8	24.0	0.0	0.0	1.1

AVERAGE	AVERAGE
0	1.108



OUTCOM E	P	01	PC	02	P	03	PC)4	P	05	P	D6	PC)7	P	08
0	Н	н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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AVER	AGE								н							



MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:Basics o f Research(SEMESTER-1I)2021 batchCOURSE CODE:FS22406CREDITS:4
DEPARTMENT: Food Science Nutrition and Dietetics
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :
PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.
PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.
PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.
PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.
PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.
PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.
PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to be identifying major and minor food commodities, methods of food preparation.	I (Remember)
CO2	Students will be able to learn about poly saccharides, starch, non starch poly saccharides, sugars and sweetners.	I (Remember)
CO3	Students will be able to learn different cereal grains and products, fats and oils related product sources and composition.	V(Evaluating)
CO4	Students will be to able to understand the importance of protein and enzymes classification, nature and composition.	IV(Analyzing)
CO5	Students will be able to know milk and meat products processing, storage and nutritive values.	V(Evaluating)

outcomes	P01	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01		Н	H		S		S					
C02	H			S			S					
C03	H	H		H			S					
C04	S	S		S			H					
C05	H	S	S	S	S		S					

H: Highly Supportive S: Supportive





CO	mid	exam 1	mid exam 2 group discussion		assignment		viva		Attendence			External Exam		Exam			
	0055%	Attainment	0000%	Attainment	0000%	Attainment	0000%	Attainment	0000%	Attainment	0000	Attainment	co wise internal	0000%	Attainment	co wise external	co wise total
	passzo	level	passio	level	passzo	level	passio	level	passio	level	passio	level	average	passio	level	average	average
CO1	97.9	3.0			100.0	3.0	100.0	3.0	97.9	3.0	27.1	0.0	2.4	45.8	0.0	0.0	1.0
CO2	97.9	3.0			100.0	3.0			97.9	3.0	27.1	0.0	2.3	45.8	0.0	0.0	0.9
CO3	97.9	3.0	100.0	3.0	100.0	3.0			97.9	3.0	27.1	0.0	2.4	45.8	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			97.9	3.0	27.1	0.0	2.3	45.8	0.0	0.0	0.9
CO5			100.0	3.0	100.0	3.0			97.9	3.0	27.1	0.0	2.3	45.8	0.0	0.0	0.9





DUTCOM E	F	201	PC	02	P	03	PO	4	PC	05	PC	06	PC)7	PC	08
0	н	н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	н	н				н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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AVERAGE		Н		н						н				0		0
AVER	AGE								н							

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	Diet And Medical Nutrition Therapy	(SEMESTER-1)	2020 batch
COURSE CODE: H	FS18503		
CREDITS: 4			

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of diet therapy.	II (Understanding)
CO2	Students will be identify various metabolic disorders	III (Applying)
CO3	Students will be able to understand the dietary requirements for hypertension and CVD.	II (Understanding)
CO4	Students will be to able to understand dietary modifications in liver disorders.	II (Understanding)
CO5	Students will be able to construct various diet plans for renal disorders.	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01	S	Н						S	H	S		
C02	S	H		S				S	H	H		H
C03	S	H							H	H		H
C04	S	H						S	H	H		S
C05	S	H							H	H		S

H: Highly Supportive S: Supportive





co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendence				External		
	pass%	Attainment	000096	Attainment	000094	Attainment	0.755%	Attainment	0000%	Attainment	0000%	Attainment	co wise internal	0.000%	Attainment	co wise external	co wise total
	passzo	level	passio	level	passzo	level	passio	level	passio	level	passio	level	average	passio	level	average	average
CO1	0.0	0.0			100.0	3.0	100.0	3.0	100.0	3.0	0.0	0.0	1.8	68.6	1.0	1.0	1.3
CO2	0.0	0.0			100.0	3.0			100.0	3.0	0.0	0.0	1.5	68.6	1.0	1.0	1.2
CO3	0.0	0.0	0.0	0.0	100.0	3.0			100.0	3.0	0.0	0.0	1.2	68.6	1.0	1.0	1.1
CO4			0.0	0.0	100.0	3.0			100.0	3.0	0.0	0.0	1.5	68.6	1.0	1.0	1.2
CO5			0.0	0.0	100.0	3.0			100.0	3.0	0.0	0.0	1.5	68.6	1.0	1.0	1.2

[]





OUTCOM E	M PO1		PO2		PO3		PO4		PO5		PO6		PO7		PO8	
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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AVER	RAGE		H i i i i i i i i i i i i i i i i i i i													

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:Therapeutic Diets(SEMESTER-1)2021 batchCOURSE CODE:FS22304CREDITS:4
DEPARTMENT: Food Science Nutrition and Dietetics
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :
PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.
PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.
PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.
PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.
PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.
PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.
PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand diet for weight management.	II (Understand)
CO2	Students will be identify various causes of diabetic mellitus and its diet.	V (Evaluate)
CO3	Students will be able to create knowledge on various renal diseases and their diets.	VI (Create)
CO4	Students will be to able to identify various GI diseases and their causes and types.	V(Evaluate)
CO5	Students will be able to construct various diet plant for liver and bilary disorders.	III(Apply)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S	Н							H	H		S
C02					S		S		H	H		S
C03		S							H	H		S
C04		S					H	S	H	H		S
C05		S							H	H		S

H: Highly Supportive S: Supportive







DUTCOM E	РО1		PO2		PO3		PO4		PO5		PO6		PC	07	PO8	
0	Н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	Н	Н				Н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Basic Dietetics	(SEMESTER-4)	2022 batch
COURSE CODE: FS21201		
CREDITS: 4		
DEPARTMENT: Food Science Nutrition and I	Dietetics	
PROGRAMME OUTCOMES(BA/BSC/BCOM	I and BBA)Or POs :	
PO1. Scientific Knowledge: Apply the know fundamentals to solve the complex problems.	ledge of Science, Mathe	matics, Engineering & Technology
PO2. Design/development of solutions: Desi system components or processes that meet the public health and safety, and the cultural, soci	gn solutions for comple specified needs with ap etal, and environmental	x engineering problems and design propriate consideration for the considerations.
PO3.Problem analysis: Identify, formulate, r reaching substantiated conclusions using first engineering sciences.	esearch literature, and an principles of mathematic	nalyze complex scientific problems cs, natural sciences, and
PO4. Modern tool usage: Create, select and a and IT tools to complex science and technolog	apply appropriate techniq	ques, resources, modern technology
PO5. Environment and sustainability: Under solutions in societal and environmental context	erstand the impact of pro	ofessional science and technological evelopment.
PO6.Individual and team work: Function of teams.	ojectively as an individu	al and as a member in diverse
PO7. Communication: Communicate effective society at large and able to write effective repo	vely on complex science orts and documentation.	& technology activities with
PO8. Life-long learning: Recognise the need in the context of technological change.	and ability to engage in	independent and lifelong learning

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will gain knowledge regarding the practical aspects of meal planning.	II(Understanding)
CO2	The students will learn principles of diet and dietary modifications	II(Understanding)
CO3	The students will evaluate the strategies for menu planning	V (Evaluating)
CO4	The students will identify the importance of intermittent fasting	IV (Analyzing)
CO5	The students will understand various deficiency disorders	II(Understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S							S	H	H		H
C02	S	Н						S	H	H		H
C03	S	Н			S	S			H	H		H
C04	S	H						S	H	H		H
C05	S	Н							H	Н		H

H: Highly Supportive S: Supportive





CO	mid	exam 1	mi	d exam 2	group discussion		assignment		viva		Attendence			Externa		External Exam	
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	91.8	3.0			100.0	3.0	100.0	3.0	100.0	3.0	77.6	2.0	2.8	71.4	1.0	1.0	1.7
CO2	91.8	3.0			100.0	3.0			100.0	3.0	77.6	2.0	2.8	71.4	1.0	1.0	1.7
CO3	91.8	3.0	98.0	3.0	100.0	3.0			100.0	3.0	77.6	2.0	2.8	71.4	1.0	1.0	1.7
CO4			98.0	3.0	100.0	3.0			100.0	3.0	77.6	2.0	2.8	71.4	1.0	1.0	1.7
COS			98.0	3.0	100.0	3.0			100.0	3.0	77.6	2.0	2.8	71.4	1.0	1.0	1.7

AVERAGE	AVERAGE
1	1.708



OUTCOM E	PO1		PO2		PO3		PO4		PO5		PO6		PO7		PO8	
0	н	н	S	0	S	н	0	0	0	0	0	0	0	0	0	0
	н	н				н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
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MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Emergency Nutrition (S	SEMESTER-6)	2020 batch
COURSE CODE: FS18601B		
CREDITS: 5		
DEPARTMENT: Food Science Nutrition and Dietetics		
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA	A)Or POs :	
PO1. Scientific Knowledge: Apply the knowledge of S fundamentals to solve the complex problems.	Science, Mathematics, I	Engineering & Technology
PO2. Design/development of solutions: Design solution system components or processes that meet the specified public health and safety, and the cultural, societal, and o	ons for complex engine 1 needs with appropriate environmental consider	ering problems and design e consideration for the ations.
PO3.Problem analysis: Identify, formulate, research li reaching substantiated conclusions using first principles engineering sciences.	iterature, and analyze co s of mathematics, natur	omplex scientific problems al sciences, and
PO4. Modern tool usage: Create, select and apply app and IT tools to complex science and technological activ	propriate techniques, res	sources, modern technology
PO5. Environment and sustainability: Understand the solutions in societal and environmental contexts and for	e impact of professiona r sustainable developme	l science and technological ent.
PO6.Individual and team work: Function objectively teams.	as an individual and as	a member in diverse
PO7. Communication: Communicate effectively on co society at large and able to write effective reports and d	omplex science & techr locumentation.	nology activities with

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will understand the need for medical nutrition therapy for feeding SAM children.	II(Understanding)
CO2	The students will understand WHO protocol for management of SAM.	II(Understanding)
CO3	The students will learn the experiences of SAM management through NRC's.	III(Applying)
CO4	The students will understand the use of RTE foods in management of SAM.	II(Understanding)
CO5	The students will know the role of nutrition in other emergencies.	V (Evaluating)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S	н			S	S		S		S	S	H
C02	S	H				S			S	H	S	H
C03	S	H			S	S			S	S	S	H
C04	S	H			S	S		S	H	H		H
C05	S	H				S		S	S	H		H

H: Highly Supportive S: Supportive



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со	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	At	tendence			External Exam		
pass%	Attainment	0000%	Attainment	0000%	Attainment	000004	Attainment	00000	Attainment	00000	Attainment	co wise internal	000004	Attainment	co wise external	co wise total	
	level	passzo	level	passio	level	pass70	level	pass70	level	passzo	level	average	pass70	level	average	average	
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	92.3	3.0	3.0	3.0
CO2	100.0	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	92.3	3.0	3.0	3.0
CO3	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	92.3	3.0	3.0	3.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	92.3	3.0	3.0	3.0
CO5			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	92.3	3.0	3.0	3.0



OUTCOM E	P	01	PO2		PO3		PO4		PO5		PO6		PO7		PO8	
0	н	Н	S	0	S	Н	0	0	0	0	0	0	0	0	0	0
	н	Н				н	CO5	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
AVERAGE OF COS		н	ł										()	()
AVERAGE OF POS		Н		Н						Н				0		0
AVER	AGE								Н							

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	Human Anatomy and physiology	(SEMESTER-1)	2022 batch
COURSE CODE: 1	FS21101		
CREDITS: 4			

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of cell and skin	II (Understanding)
CO2	Students will be 1learning digestive and respiratory system.	I(remembering)
CO3	Students will be able to understand the circulatory, hormonal and endocrine glands.	II (Understanding)
CO4	Students will be to able to understand nervous and musculoskeletal system	I (remembering)
CO5	Students will be able to understand reproductive and excretory system	II(understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H			S			S	S		S		H
C02	H		S	H	8		H	S	S	H	S	H
C03	H	S		H		S	H	S		H		H
C04	H			H			H	S		H	S	S
C05	H		8	H	8		8	H	S	H	S	H

H: Highly Supportive S: Supportive





co	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	A	ttendence			External Exam		
	0000%	Attainment	0000%	Attainment	0000	Attainment	000004	Attainment	000004	Attainment	0000	Attainment	co wise internal	0000	Attainment	co wise external	co wise total
	pass ₇₀	level	passio	level	passio	level	pass70	level	level pass%	level	passzo	level	average	passzo	level	average	average
CO1	90.2	3.0			100.0	3.0	100.0	3.0	100.0	3.0	78.4	2.0	2.8	45.1	0.0	0.0	1.1
CO2	90.2	3.0			100.0	3.0			100.0	3.0	78.4	2.0	2.8	45.1	0.0	0.0	1.1
COB	90.2	3.0	94.1	3.0	100.0	3.0			100.0	3.0	78.4	2.0	2.8	45.1	0.0	0.0	1.1
CO4			94.1	3.0	100.0	3.0			100.0	3.0	78.4	2.0	2.8	45.1	0.0	0.0	1.1
CO5			94.1	3.0	100.0	3.0			100.0	3.0	78.4	2.0	2.8	45.1	0.0	0.0	1.1

AVERAGE	AVERAGE
0	1.108



OUTCOME	PC	01	PO2	PO3	PO	14	PO5	PO6	PO7		PO8
CO1	н	1.12									
CO2	Н	1.1			н	1.1			H 1.1		
CO3	н	1.12			н	1.12			H 1.12		
CO4	н	1.1			н	1.1			H 1.1		
CO5	н	1.1			н	1.1				н	1.1
AVERAGE OF COS FOR POS	1.1	108			1.1	05			1.1066666667		1.1
AVERAGE OF POS		1.1056				1.105			1.106667		1.1
AVERAGE						1	.104316667				

CONCLUSION

The pass percentage is 99 percentage.

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	FOOD MICROBIOLOGY	(SEMESTER-11)	2021 batch
COURSE CODE: 1	FS21201		
CREDITS: 4			
DEPARTMENT: F	ood Science Nutrition and Dietetics		
PROGRAMME OU	JTCOMES(BA/BSC/BCOM and BBA)Or POs :	
PO1. Scientific Kn fundamentals to sol	Towledge: Apply the knowledge of S lve the complex problems.	science, Mathematics, Eng	ineering & Technology
PO2 Design/devel	onment of solutions. Design solution	ons for complex engineerir	ng problems and design

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of food microbes.	II (Understanding)
CO2	Students will be identify various microorganisms	III (Applying)
CO3	Students will be able to understand the microbiology of food commodities.	II (Understanding)
CO4	Students will be to able to understand the application of microorganisms in food.	II (Understanding)
CO5	Students will be able to understand the various food borne illnesses	II(understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	H		H	S			8	S		S	
C02	H			H			H	S		H	
C03	H				H		H	S			
C04	H		H		S		H	S			
C05	H		H	H	S		S	H		H	





co	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	A	ttendence					
	0355%	Attainment	035596	Attainment	035696	Attainment	0355%	Attainment	035596	Attainment	0355%	Attainment	co wise internal	Attainment		co wise external	co wise total
	passzo	level	passzo	level	passio	level	passio	level	pass70	level	pass70	level	average	passzo	level	average	average
C01	88.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	52.0	0.0	2.4	36.0	0.0	0.0	1.0
CO2	88.0	3.0			100.0	3.0			100.0	3.0	52.0	0.0	2.3	36.0	0.0	0.0	0.9
COB	88.0	3.0	94.0	3.0	100.0	3.0			100.0	3.0	52.0	0.0	2.4	36.0	0.0	0.0	1.0
CO4			94.0	3.0	100.0	3.0			100.0	3.0	52.0	0.0	2.3	36.0	0.0	0.0	0.9
COS			94.0	3.0	100.0	3.0			100.0	3.0	52.0	0.0	2.3	36.0	0.0	0.0	0.9

AVERAGE AVERAGE 0 0.924



OUTCOME	PC	01	PO2	PO3		F	04	PO5	PO6	PO7		PC	3 8
CO1	н	0.96		н	0.96								
CO2	н	0.9				н	0.9			н	0.9		
CO3	н	0.96						H 0.96		н	0.96		
CO4	н	0.9		н	0.9					н	0.9		
CO5	н	0.9		н	0.9	н	0.9					н	0.9
AVERAGE OF COS FOR POS	0.9	924			0.92		0.9	0.96		C).92	0	.9
AVERAGE OF POS		0.9168			0.906667		0.9	0.96			0.92		0.9
AVERAGE							0	.917244444					

Conlusion; The passperentage is 100.

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	Principles of food processing	(SEMESTER-II1)	2021 batch
COURSE CODE:	FS22302		
CREDITS: 4			
DEPARTMENT: F	ood Science Nutrition and Dietetics		
PROGRAMME OU	UTCOMES(BA/BSC/BCOM and BBA)	Or POs :	
PO1. Scientific Ku fundamentals to so	nowledge: Apply the knowledge of So lve the complex problems.	eience, Mathematics, Engine	eering & Technology
PO2 Design/deve	Innment of solutions. Design solution	ns for complex engineering	problems and design

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the principles involved in processing of various food grains.	II (Understanding)
CO2	Students will be evaluate various steps to eliminate antinutritional components	V(evaluating)
CO3	Students will be able to identify various dairy processing method	II (Understanding)
CO4	Students will be to able to understand the changes occurring in fruits and vegetables during maturation.	II (Understanding)
CO5	Students will be able to appraise the role of sugar in food preparations	III(Applying)

outcomes	P01	PO2	PO3	PO4	PO5	PO6	P07	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	8		\$		H
C02			H	H			H	8		H		H
C03			H		H					H		H
C04			H		S					H		8
C05	H		H	H	S		S	H		H		H





co	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	Attendence						
	0000%	Attainment	0000%	Attainment	0000%	Attainment	0000%	Attainment	0000%	Attainment	0000%	Attainment	co wise internal	0000%	Attainment	co wise external	co wise total
	pass ₇₀	level	pass/0	level	pass ₇₀	level	passzo	level	passzo	level	passio	level	average	passzo	level	average	average
CO1	91.7	3.0			100.0	3.0	100.0	3.0	100.0	3.0	58.3	0.0	2.4	66.7	1.0	1.0	1.6
CO2	91.7	3.0			100.0	3.0			100.0	3.0	58.3	0.0	2.3	66.7	1.0	1.0	1.5
COB	91.7	3.0	91.7	3.0	100.0	3.0			100.0	3.0	58.3	0.0	2.4	66.7	1.0	1.0	1.6
CO4			91.7	3.0	100.0	3.0			100.0	3.0	58.3	0.0	2.3	66.7	1.0	1.0	1.5
COS			91.7	3.0	100.0	3.0			100.0	3.0	58.3	0.0	2.3	66.7	1.0	1.0	1.5

AVERAGE	AVERAGE
1	1.524



OUTCOME	PC	01	PO2		PO3		PO4	PO5	PO6	PO7		PO	8
CO1	Н	1.56		Н	1.56								
CO2				Н	1.5	н	1.5			H 1.	5		
CO3				Н	1.56			H 1.56					
CO4				Н	1.5								
CO5	Н	1.5		Н	1.5	н	1.5					н	1.5
AVERAGE OF COS FOR POS	1.	53		1	524		1.5	1.56		1.5		1.	5
AVERAGE OF POS		1.515			1.5168		1.5	1.56		1.	5		1.5
AVERAGE								1.5153					

Conlusion; The pass percentage is 98.

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food product development and entrepreneurship 2020 batch

(SEMESTER-v)

COURSE CODE: FS18505 B CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	To acquaint the students with the principles involved in development of food products	II (Understanding)
CO2	To understand different steps involved in product development	III (Applying)
CO3	Formulations of new products.	II I(applying)
CO4	To know markets and various aspects of marketing	II (Understanding)
CO5	To understand entrepreneurship	II(understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	H		H	S			S	S		S	
C02				H				S			
C03				H	H			S			
C04			H	H	S			S			
C05	H		H	H	S		S	H		H	

H: Highly Sup





со	co mid exam 1		mid exam 2		group discussion		assignment			viva	At	tendence		External Exam		Exam	
	0000%	Attainment	0000	Attainment	0000%	Attainment	0000	Attainment	2255%	Attainment	0000%	Attainment	co wise internal	0000	Attainment	co wise external	co wise total
	passzo	level	passio	level	passio	level	passio	level	passio	level	passiv	level	average	passzo	level	average	average
CO1	96.2	3.0			100.0	3.0	100.0	3.0	100.0	3.0	88.5	3.0	3.0	84.6	2.0	2.0	2.4
CO2	96.2	3.0			100.0	3.0			100.0	3.0	88.5	3.0	3.0	84.6	2.0	2.0	2.4
CO3	96.2	3.0	100.0	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	84.6	2.0	2.0	2.4
CO4			100.0	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	84.6	2.0	2.0	2.4
CO5			100.0	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	84.6	2.0	2.0	2.4

AVERAGE	AVERAGE
2	2.4



OUTCOME	PC	01	PO2		PO3		P	04	F	05	PO6	PO7	P	08
CO1	Н	2.4		н		2.4								
CO2							н	2.4						
CO3							Н	2.4	Н	2.4				
CO4				н		2.4	н	2.4						
CO5	Н	2.4		Н		2.4	Н	2.4					Н	2.4
AVERAGE OF COS FOR POS	2	.4			2.4			2.4		2.4			2	2.4
AVERAGE OF POS		2.4				2.4		2.4		2.4				2.4
AVERAGE									2.4					

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Advanced Nutrition(SEMESTER-IV)2021 batch
COURSE CODE: FS21034 CREDITS: 4
DEPARTMENT: Food Science Nutrition and Dietetics
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :
PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.
PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.
PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.
PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.
PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.
PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.
PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.
PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The student will be able to understand the energy requirement.	II (Understanding)
CO2	The students will apply knowledge how to assess protein quality.	III (Applying)
CO3	The students will be able to understand the nutrition for gene expression.	II (Understanding)
CO4	The students will be able to assess antioxidants	II (Understanding)
CO5	The students will be able to gain knowledge on sports nutrition	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		
C02	H			H			H	S		H		
C03	H				H		H					
C04			H		S		H					S
C05			H		S		S	H		H		H

H: Highly Supportive S: Supportive





CO	co mid exam 1		mid exam 2		group discussion		assignment			viva	A	ttendence		External E		Exam	
	000094	Attainment	0000%	Attainment	0.000	Attainment	0.000	Attainment	0.000	Attainment	0000%	Attainment	co wise internal	0000%	Attainment	co wise external	co wise total
	passio	level	hassu	level	passio	level	passio	level p	passio	level	pa3370	level	average	hassu	level	average	average
CO1	89.6	3.0			100.0	3.0	100.0	3.0	100.0	3.0	45.8	0.0	2.4	47.9	0.0	0.0	1.0
CO2	89.6	3.0			100.0	3.0			100.0	3.0	45.8	0.0	2.3	47.9	0.0	0.0	0.9
CO3	89.6	3.0	100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.4	47.9	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.3	47.9	0.0	0.0	0.9
CO5			100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.3	47.9	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.924



OUTCOME	PO1		PO2	P	03	PO4		PC)5	PO6	F	07	PC	08
CO1	н	0.96		Н	0.96									
CO2	н	0.9				н	0.9				н	0.9		
CO3	н	0.96						н	0.96		н	0.96		
CO4				Н	0.9						н	0.9		
CO5				Н	0.9								н	0.9
AVERAGE OF COS FOR POS	OS 0.94			C	.92	0.9		0.	96		c).92	0	.9
AVERAGE OF POS	0.	.933333			0.906667		0.9		0.96			0.92		0.9
AVERAGE								0.92						

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food safety, Quality control and sensory evaluation. 2021 batch (SEMESTER-1II)

COURSE CODE: FS22301 CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students understand the principles of food safety	II (Understanding)
CO2	The students apply knowledge for safe food production.	III (Applying)
CO3	The students will be able to explain various toxicants	II (Understanding)
CO4	The students will identify the chemical toxicants	II (Understanding)
CO5	The students will be able appraise microbial toxin	III(Applying)

						_			_	_	
outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01			H	\$			S	S		S	
C02			H	H			H			H	
C03					H		H			H	
C04	H				S		H				
C05	H		H	H	8		8	H			

H: Highly Sup





CO	mid	exam 1	mio	d exam 2	grou	p discussion	as	signment		viva	A	tendence			External	Exam	
	0000%	Attainment	0000	Attainment	0.755%	Attainment	0.000	Attainment	000094	Attainment	0.000%	Attainment	co wise internal	0355%	Attainment	co wise external	co wise total
	passio	level	pass//	level	passio	level	passio	level	passio	level	passio	level	average	passie	level	average	average
CO1	96.1	3.0			100.0	3.0	100.0	3.0	100.0	3.0	58.8	0.0	2.4	98.0	3.0	3.0	2.8
CO2	96.1	3.0			100.0	3.0			100.0	3.0	58.8	0.0	2.3	98.0	3.0	3.0	2.7
CO3	96.1	3.0	100.0	3.0	100.0	3.0			100.0	3.0	58.8	0.0	2.4	98.0	3.0	3.0	2.8
CO4			100.0	3.0	100.0	3.0			100.0	3.0	58.8	0.0	2.3	98.0	3.0	3.0	2.7
CO5			100.0	3.0	100.0	3.0			100.0	3.0	58.8	0.0	2.3	98.0	3.0	3.0	2.7

AVERAGE	AVERAGE
3	2.724



OUTCOME	PC	01	PO2		PO3	F	PO4	PO5	PO6	PO7		PO8
CO1				н	2.76							
CO2				н	2.7	Н	2.7			Н 2.7		
CO3								H 2.76		H 2.76		
CO4	н	2.7								H 2.7		
CO5	н	2.7		н	2.7	Н	2.7				н	2.7
AVERAGE OF COS FOR POS	2	7			2.72		2.7	2.76		2.72		2.7
AVERAGE OF POS		2.7			2.706667		2.7	2.76		2.72		2.7
AVERAGE							2	.714444444				

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Community Nutrition and Health Education batch	(SEMESTER-V1)	2020
COURSE CODE: FS18602A CREDITS: 4		
DEPARTMENT: Food Science Nutrition and Dietetics		
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :		
PO1. Scientific Knowledge: Apply the knowledge of Science, Math fundamentals to solve the complex problems.	hematics, Engineering & Teo	chnology
PO2. Design/development of solutions: Design solutions for comp system components or processes that meet the specified needs with public health and safety, and the cultural, societal, and environmenta	lex engineering problems an appropriate consideration for al considerations.	ld design r the
PO3.Problem analysis: Identify, formulate, research literature, and reaching substantiated conclusions using first principles of mathema engineering sciences.	analyze complex scientific pattern and sciences, and	problems
PO4. Modern tool usage: Create, select and apply appropriate tech and IT tools to complex science and technological activities.	niques, resources, modern te	chnology
PO5. Environment and sustainability: Understand the impact of p solutions in societal and environmental contexts and for sustainable	professional science and tech development.	nological
PO6.Individual and team work: Function objectively as an individual teams.	lual and as a member in dive	erse

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	To understand the responsibilities of nutritional counsellor.	II (Understanding)
CO2	To learn the nutritional policies.	III (Applying)
CO3	To know the concepts of food and nutrition security	II (Understanding)
CO4	To understand the levels of health administration	II (Understanding)
CO5	To learn the medicalmeasures taken for employees	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01			H	S			S				
C02				H			H				
C03				H	H		H				
C04	H			H	S		H	S		H	
C05	H		H	H	S		S	H		H	

H: Highly Supportivo





со	mid	exam 1	mid exam 2 group discussion		assignment			viva	A	ttendence			External				
	0000%	Attainment	0.000	Attainment	0.000	Attainment	0.000%	Attainment	000094	Attainment	005596	Attainment	co wise internal	0.000%	Attainment	co wise external	co wise total
	passio	level	passio	level	passzo	level	pass70	level	passio	level	pass ₇₀	level	average	passzo	level	average	average
CO1	96.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	92.0	3.0	3.0	92.0	3.0	3.0	3.0
CO2	96.0	3.0			100.0	3.0			100.0	3.0	92.0	3.0	3.0	92.0	3.0	3.0	3.0
COB	96.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	92.0	3.0	3.0	92.0	3.0	3.0	3.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	92.0	3.0	3.0	92.0	3.0	3.0	3.0
CO5			100.0	3.0	100.0	3.0			100.0	3.0	92.0	3.0	3.0	92.0	3.0	3.0	3.0

AVERAGE	AVERAGE
3	3



OUTCOME	PC	D1	PO2		PO3	F	04	F	05	PO6	PO	7	PC	08
CO1				н	3									
CO2						н	3				н	3		
CO3						н	3	н	3		н	3		
CO4	Н	3				н	3				н	3		
CO5	н	3		н	3	н	3						н	3
AVERAGE OF COS FOR POS		3			3		3		3		3		3	5
AVERAGE OF POS		3			3		3		3			3		3
AVERAGE								3						

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Clinical nutrition (SEMESTER-1II) 2021 batch COURSE CODE: FS21303
DEPARTMENT: Food Science Nutrition and Dietetics
PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :
PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.
PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.
PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.
PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.
PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.
PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.
PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will understand the principles of nutrition	II (Understanding)
CO2	The students will learn diet and nutritional counselling	I (remembering)
CO3	The students will be able to create knowledge on clinical diagnosis.	II (Understanding)
CO4	The students will identify various lifestyle diseases	II (Understanding)
CO5	The students will understand various drugs and their interaction with food.	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S	S	H	S		S	S		H	S	H
C02	S	H	H	S		8	H	S	S	H	S
C03	H	H	S	S	S				H	H	S
C04	H		S							H	H
C05	8		S		8				8	H	S





со	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	At	tendence			Externa	Exam	
	0000%	Attainment	000004	Attainment	0000%	Attainment	000004	Attainment	000004	Attainment	000004	Attainment	co wise internal	0000%	Attainment	co wise external	co wise total
	passzo	level	passzo	level	passzo	level	passzo	level	passio	level	passio	level	average	passzo	level	average	average
CO1	97.9	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	39.6	0.0	0.0	1.2
CO2	97.9	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	39.6	0.0	0.0	1.2
COB	97.9	3.0	93.8	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	39.6	0.0	0.0	1.2
CO4			93.8	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	39.6	0.0	0.0	1.2
CO5			93.8	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	39.6	0.0	0.0	1.2

AVERAGE	AVERAGE
0	1.2



OUTCOME	P	01	P	02	P	03	PO4	PO5	PO6	PO7	PO8
CO1					н	1.2					
CO2			Н	1.2	н	1.2				H 1.2	
CO3	Н	1.2	Н	1.2							
CO4	Н	1.2									
CO5											
AVERAGE OF COS FOR POS	1	2	:	1.2	1	1.2				1.2	
AVERAGE OF POS		1.2		1.2		1.2				1.2	
AVERAGE								1.2			

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	Functional foods and nutraceuticals	(SEMESTER-1V)	2021 batch
COURSE CODE: H	FS18503		
CREDITS: 4			

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students understand the basics of functional foods	II (Understanding)
CO2	The students will be able to apply the knowledge of functional foods.	III (Applying)
CO3	The students will understand the metabolism of prebiotics and probiotics	II (Understanding)
CO4	The students will be able to assess phytochemicals	II (Understanding)
CO5	The students will be able to gain knowledge on role and sources of antioxidants.	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S	S	H	S		S	S		H	S	H
C02	S	H		S		S		S	S	H	S
C03	H		S	S	S				H	H	S
C04	H		S							H	H
C05	S		S		S				S	H	S

H: Highly Supp S: Supportive





co	mid	exam 1	mi	d exam 2	grou	p discussion	85	signment		viva	At	ttendence			External Exam External Exam colspan="2">owise external average 3.8 0.0 0.0 3.8 0.0 0.0 3.8 0.0 0.0 3.8 0.0 0.0 2.8 0.0 0.0		
	0000%	Attainment	0000%	Attainment	0.000%	Attainment	000094	Attainment	0.000%	Attainment	000004	Attainment	co wise internal	0000%	Attainment	co wise external	co wise total
	passzo	level	pass <i>7</i> 0	level	passzo	level	passio	level	passio	level	passio	level	average	passio	level	average	average
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	43.8	0.0	0.0	1.2
CO2	100.0	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	43.8	0.0	0.0	1.2
COB	100.0	3.0	97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	43.8	0.0	0.0	1.2
CO4			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	43.8	0.0	0.0	1.2
CO5			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	43.8	0.0	0.0	1.2

AVERAGE	AVERAGE
0	1.2



OUTCOME	PC)1	P	02	PC)3	PO4	PO5	PO6	PC)7	PO8
CO1					Н	1.2						
CO2			н	1.2								
CO3	Н	1.2										
CO4	Н	1.2										
CO5												
AVERAGE OF COS FOR POS	1.	2	1	.2	1.	2						
AVERAGE OF POS		1.2		1.2		1.2						
AVERAGE								1.2				

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Principles of food science	(SEMESTER-11)	2021 batch								
COURSE CODE: FS21204										
CREDITS: 4										
DEPARTMENT: Food Science Nutrition and Dietetics										
PROGRAMME OUTCOMES(BA/BSC/BCOM and BB	A)Or POs :									
		• • • • • • • •								

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
C01	To understand the function of protein, carbohydrates and lipids	II (Understanding)
CO2	To understand the water activity	II (understanding)
CO3	To understand the different enzymes in food	II (Understanding)
CO4	To understand the different pigments	II (Understanding)
CO5	To know about the naturally occurring toxicants	II(understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S	S	H	S		S	S		H	S	H
C02	S	H	H	S			H	S	S	H	S
C03	H			S	S				H	H	S
C04	H		S							H	H
C05	S		S		S				S	H	S

H: Highly Sup S: Supportive





CO	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	At	ttendence	External Exam		Exam								
	pass%	Attainment level	Attainment	Attainment	Attainment	Attainment	Attainment	Attainment	pass%	Attainment	pass%	Attainment	Attainment	Attainment	nass%	Attainment	pass%	Attainment	co wise internal	pass%	Attainment	co wise external	co wise total
pu.				level		level		level		level		level	average		level	average	average						
CO1	87.5	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	85.4	3.0	3.0	3.0						
CO2	87.5	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	85.4	3.0	3.0	3.0						
CO3	87.5	3.0	97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	85.4	3.0	3.0	3.0						
CO4			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	85.4	3.0	3.0	3.0						
CO5			97.9	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	85.4	3.0	3.0	3.0						

AVERAGE	AVERAGE
3	3



OUTCOME	PC	01	PC)2	P	03	PO4	PO5	PO6	PO7	PO8
CO1					н	3					
CO2			Н	3	Н	3				H 3	
CO3	Н	3									
CO4	Н	3									
CO5											
AVERAGE OF COS FOR POS		3	3	3		3				3	
AVERAGE OF POS		3		3		3				3	
AVERAGE								3			

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE:	Quantity food production and service	(SEMESTER-v1)	2020 batch
COURSE CODE: 1	FS18503		
CREDITS: 4			

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs:

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	To understand the types and variety of foods available in the market	II (Understanding)
CO2	To understand identifying and planning menus	III (Applying)
CO3	To provide exposure on quality control food production.	II (Understanding)
CO4	To learn various services and delivery of foods	II (Understanding)
CO5	To understand financial management	II(Understanding)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S	S	H	S		S	S		H	S	H
C02	S	H	H	S		S	H	S	S	H	S
C03	H	H	S	S	S				H	H	S
C04	H		S							H	H
C05	S		8		8				S	H	S

H: Highly Sup S: Supportive





co	mid	exam 1	mi	d exam 2	grou	p discussion	as	signment		viva	A	ttendence		External Exam			
	0000%	Attainment Attainment Attainment Attainment		0055 ⁰⁴	Attainment		Attainment o	co wise internal	2255%	Attainment	co wise external	co wise total					
	passzo	level	passzo	level	passzo	level	passio	level	passio	ievel pass%		level	average	passzo	level	average	average
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	88.5	3.0	3.0	100.0	3.0	3.0	3.0
CO2	100.0	3.0			100.0	3.0			100.0	3.0	88.5	3.0	3.0	100.0	3.0	3.0	3.0
CO3	100.0	3.0	96.2	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	100.0	3.0	3.0	3.0
CO4			96.2	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	100.0	3.0	3.0	3.0
COS			96.2	3.0	100.0	3.0			100.0	3.0	88.5	3.0	3.0	100.0	3.0	3.0	3.0

AVERAGE	AVERAGE
3	3



OUTCOME	P	01	Р	02	PC)3	PO4	PO5	PO6	PO7	PO8
CO1					н	3					
CO2			н	3	н	3				Н 3	
CO3	н	3	н	3							
CO4	н	3									
CO5											
AVERAGE OF COS FOR POS		3		3	3	5				3	
AVERAGE OF POS		3		3		3				3	
AVERAGE								3			