

Department of B.Voc Programmes

B.Voc Agro Food Processing

Programme Outcomes

To understand the chemical structure, processing methods, additives used and the preservative techniques of foods.

To understand basic knowledge about the cultivation and production of different agricultural crops.

To understand about different adulterants used in food and the methods to detect those adulterants in foods.

Study and analyze the working principles and experience the operating methods of different food processing equipments and machineries.

To understand about the National and international standards and regulatory authorities related to food processing and marketing.

B.Voc. AGRO FOOD PROCESSING

COURSE OUTCOMES

SEMESTER – 1

AFP1S01- BASIC PRINCIPLES OF FOOD PROCESSING

1. To evaluate a sequence of steps to produce an acceptable and quality food product from raw materials.
2. To understand the scientific and technological advancements in food processing

AFP1S02- BASIC PRINCIPLES OF FOOD PRESERVATION

1. To enable the students to acquire knowledge on different preservation techniques used to enhance the shelf span of food product.
2. To study and understand the different mode of spoilage in foods and minimize the contamination by different preservation technology.

AFP1S03- FOOD CHEMISTRY

1. To analyse various functional chemical constituents of food.
2. To understand the relationship between the dynamic forces of food and the dynamic forces of digestion and growth.

ACTIVITY ORIENTED CLASS (AOC)

1. To analyse the presence of carbohydrates and proteins in food samples.
2. To estimate and understand the nutrients in different food samples

COMPLIMENTRY COURSE

BAT1G03-Fundamentals of Horticulture

1. To acquaint with importance, division and classification of horticultural crops.
2. To understand the basic principles and types of plant propagation.

ACTIVITY ORIENTED CLASS (AOC)

1. To develop skill in propagation and cultivation aspects of horticultural crops

SEMESTER-2

AFP2S01- FOOD ADDITIVES

1. To understand knowledge regarding the use of additives in the food industry, laws related to food additives and to prevent the involuntary infringement of analytical procedures.

AFP2S02- BASIC PRINCIPLES OF FOOD ENGINEERING

1. To understand material balances and energy balances to the field of food engineering.
2. To understand equipment used in the food industry

AFP2S03- BASIC MICROBIOLOGY

1. To understand the elementary knowledge about microorganisms.
2. Developing and understanding of industry and in maintenance of health.

ACTIVITY ORIENTED CLASS (AOC)

1. To study the basic rules and requirements of a microbiology laboratory.
2. Give emphasis towards the preparation of biological stains, reagents, media and their composition.

AFP2G02- FRUIT AND VEGETABLE PROCESSING TECHNOLOGY

1. To understand the knowledge about the selection of fruits for processing and value addition
2. To evaluate the latest technologies, manufacturing processes and tools for effective control of safety and quality during processing

ACTIVITY ORIENTED CLASS (AOC)

1. To be innovative in exploring various processed and value added from agricultural commodities

COMPLIMENTRY COURSE

BAT2G03-Cultivation of coconut, pepper and banana [AOC]

1. To develop skill and to get experience in the cultivation practices of coconut, pepper and banana.
2. To practice High density planting of Banana Precision farming, Fertigation of Banana

SEMESTER-3

AFP3S01- FOOD PROCESSING MACHINERIES

1. To understand and study the design of food process and food plant design, based on the established chemical process designed.
2. To evaluate the various processing equipment on the basis of unit operations of mechanical processes

AFP3S02- BAKERY AND CONFECTIONERY TECHNOLOGY

1. To highlight the processing methods used in confectionary and culinary industries

AFP3S03- FOOD ANALYSIS AND ADULTERATION TESTING

1. To understand different sampling techniques employed in chemical analysis of foods.
2. To analyse various chemical methods of food analysis.
3. To be familiar with adulteration test used for quality control

ACTIVITY ORIENTED CLASS (AOC)

1. To learn various processing aspects of food products having economic importance

AFP3G02- CEREALS AND PULSES PROCESSING TECHNOLOGY

1. To understand the general outline about the principles, structure and composition, economic importance and storage of different cereals, pulses and their products

ACTIVITY ORIENTED CLASS (AOC)

1. To learn the method of processing of various cereals and pulses

COMPLIMENTRY COURSE

BAT3G03 -Protected Cultivation of Horticultural crops

1. To familiarize with protected cultivation structures and cultivation practices

SEMESTER – 4

AFP4S01- DAIRY TECHNOLOGY

1. To understand the importance of milk as an agricultural commodity
2. To be innovative in exploring and analyse various traditional and non traditional milk products

ACTIVITY ORIENTED CLASS (AOC)

1. To analyze the chemical constituents of milk as an agricultural commodity
2. To be innovative in understanding various traditional and nontraditional milk products

AFP4S02- MEAT FISH AND POULTRY PROCESSING TECHNOLOGY

1. To understand an extensive description of meat, fish and poultry processing
2. To understand the latest technologies, manufacturing processes and tools for effective control of safety and quality during processing.

AFP4S03- FOOD SCIENCE AND NUTRITION

1. To know and understand the functions, importance of all nutrients present in foods.
2. To evaluate about various types of nutrients and functions in the body.
3. To familiarize and understand with the recent advances in field of nutrition.
4. To understand the different types of newly developed food products.

AFP4G02- FAT AND OIL PROCESSING TECHNOLOGY

1. To understand various aspects of oil processing technology employed in food industry.
2. To evaluate various chemical and packaging of oils.

SEMESTER - 5

AFP5S01- FOOD PACKAGING

1. To be evaluate with different methods and materials used for packaging.
2. To understand the technology behind packaging.

AFP5S02- TECHNOLOGY OF BEVERAGES

1. To enable and understand the students to get an up to date knowledge about fermented foods and beverages.

AFP5S03- SENSORY EVALUATION

1. To understand different aspects of sensory science and its application.

ACTIVITY ORIENTED CLASS (AOC)

1. To understand different aspects of various sensory parameters and its application in food quality analysis

BOCG501-ENVIRONMENTAL STUDIES

1. To bring in proper awareness among the students on Environmental Issues
2. To built a pro-environmental attitude and a behavioral pattern in society based on sustainable lifestyles
3. To impart basic knowledge on pollution and environmental degradation

AFP5G02- SANITATION AND HYGIENE

1. To understand the principles and applications of sanitation in food industry

AFP5G03- DRYING TECHNOLOGY

1. To be familiar and understand with different methods of drying.
2. To understand the technology behind drying

SEMESTER 6

AFP6S01- ANALYTICAL METHODS IN FOOD PROCESSING

1. To know the principles and applications of different techniques used in food and nutrition research.
2. To understand about different instruments used in food analysis.

ACTIVITY ORIENTED CLASS (AOC)

1. To gain knowledge about different instruments used in food analysis

AFP6S02- FOOD PLANT DESIGN

1. To understand concepts of plant layout.
2. To have knowledge on building, utilities in the plant.
3. To know the importance of proper food plant design.

BOCG601- ENTREPRENEURSHIP DEVELOPMENT

1. understand the significance of entrepreneurs in the development of a country
2. Familiarize with procedures and legal issues in setting up an enterprise.
3. Get motivated to become an entrepreneur.

AFP6G02-COMPUTER HARDWARE AND NETWORKING

1. Understand the hardware components of a system.
2. Understand basic issues in installing and using software.
3. Understand how a network functions and the issues of network security.

AFP6G03- FOOD TOXICOLOGY

1. Provide students with a basic understanding of the principles of toxicology.
2. Provide students an in depth understanding of how the science of toxicology is applied to chemical food and feed safety, including food regulation and risk assessment