



*Rayat Shikshan Sanstha's*  
**Annasaheb Awate Arts, Commerce and Hutatma Babu Genu  
Science College**  
**Manchar, Tal. Ambegaon, Dist Pune**

**DEPARTMENT OF B.VOC.**  
**FOOD PROCESSING AND QUALITY MANAGEMENT**

**Manual of**  
**Attainment of Course Outcomes (CO),**  
**Program Specific Outcomes (PSO)**  
**and Program Outcomes (PO)**

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**MANAGEMENT**

**PROGRAM OUTCOME (2019 Pattern)**

PO	Statement	Graduate Attributes
PO1	To produce students who can apply the knowledge to analyze, solve problems and interrelate with current technological developments.	Knowledge
PO3	To produce students are well equipped with an understanding of the analytical methods involved, they are in a position to interpret and analyze results	Analysis
PO4	To make students enable to think out of the box, design and conduct an experiment or a series of experiments that demonstrate their understanding of the methods and processes involved.	Designing Solutions
PO5	To produce students who can create, select, and apply appropriate techniques, resources.	Modern Tool Usage
PO7	To develop students as a effect or and clear communicators.	Communication
PO8	To equip students with knowledge other than that of the subject such as skills required helping them qualify for jobs, all the science subjects offer skill enhancement courses and value added courses so that learners have a better edge over their counterparts.	Employability

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**PROGRAM SPECIFIC OUTCOME (2019 Pattern)**

PSO	Statement	Graduate Attributes
PSO1	To produce students who understand fundamental principles of basic concepts in food Technology.	Knowledge
PSO2	To impart students the skills in handling scientific instruments, planning and performing in laboratory experiments.	Skills (Design & Develop)
PSO3	To produce students who can analyze the given scientific data critically and systematically and are able to draw the objective conclusions.	Analysis
PSO4	To enhance ability of students to think creatively to propose novel ideas in explaining facts and figures or providing new solutions to the problems.	Creativity
PSO5	To produce students who can elicit views of others, mediate disagreements and help reach conclusions in group settings.	Society
PSO6	To imbibe ethical, moral and social values in personal and social life	Ethics
PSO7	To develop various communication skills such as reading, listening, speaking, writing, which will help in expressing ideas and views clearly and effectively.	Communication
PSO8	To promote students to work collaboratively in group.	Team Work
PSO9	To promote independent learning and add rationale thinking, knowledge ability by activity-based learning, innovative teaching learning and evaluation methods	Life Long Learning

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**COURSE OUTCOMES**

**CLASS: FY B.Voc.**

**SEMESTER: I**

**Course: FG- 11: Basic Communication Skills**

<b>CO</b>	<b>Statement</b>
CO1	Demonstrate critical and innovative thinking.
CO2	Display competence in oral, written, and visual communication.
CO3	Apply communication theories

**Course: FG- 12: Fundamentals of Food Science**

<b>CO</b>	<b>Statement</b>
CO1	Discuss basic principles of common food preservation methods.
CO2	Identify and explain nutrients in foods and the specific functions in maintaining health.
CO3	Apply food science knowledge to describe functions of ingredients in food.
CO4	Apply marketing and advertising principles to describe consumer behavior in food selection.

**Course: FG- 13: Human Nutrition**

<b>CO</b>	<b>Statement</b>
CO1	Demonstrate critical thinking, problem solving and communication skills.
CO2	Understand basic sciences relevant to nutrition, research and application of nutrition and an awareness of social and economic factors in food.
CO3	Prepared to pursue careers in the food, health, and fitness industries, or enter medicine, dentistry, nursing, and other health professions