

**DEPARTMENT OF FOOD PROCESSING TECHNOLOGY**  
**SOUTH EAST MANIPUR COLLEGE, KOMLATHABI**  
**COURSE: BACHELOR OF FOOD TECHNOLOGY (BFT)**

**Course Objectives & Learning Outcomes (NEP 2020)**

Food technology is a skill-oriented discipline comprised of various techniques for processing, packaging, and preservation of diverse food items including fruits, vegetables, cereals, pulses, other plant & plant products, meats & animal products, etc. The course structure includes core papers viz., Fundamentals of Food Science and Technology; Food Chemistry; General food microbiology, etc. which provide basic background on the various nutritive components and contamination of foods. Topics such as Food Safety, hygiene, and quality testing; Food Adulteration and Food Toxicology; Food analysis techniques highlight the various laws or acts issued by the government on food and food products and related precautionary measures to overcome the issues of food adulteration and contamination. This curriculum itself is a complete step-wise method of processing different food items starting from the selection of raw materials, preservation, processing, packing, and distribution of various food items of both plant and animal food products. Computer Fundamentals and Analytical instruments are the subjects that provide a brief knowledge of Bioinformatics and skill enhancement offered to students related to various aspects of food processing, food quality testing, and other analytical instruments. Product Development and Evaluation; Food quality analysis and food certification; Food Trade & Pilot Plant Management shall provide the graduates the overall knowledge for the production, evaluation, certification, and marketing of quality food products. Graduates are given the knowledge of management of large-scale food industries. Contemporary subjects like Brewing and Fermentation Technology; Food Biotechnology; Nutraceuticals and Functional Foods provide a diverse and advanced scope of processing and production of foods of different varieties. Project work or dissertation in the course shall improve the graduates in the field of analysis; interpretation and presentation of data. Subjects such as Food Science, Food safety, and quality control of Generic Elective courses provide a basic understanding along with the skill development subjects of food processing technology to the graduates of multidisciplinary subjects.

### **A. Course Objectives of Bachelor's degree with Honours in Food Technology**

1. To impart comprehensive knowledge and understanding of the food technology curriculum.
2. To apply the principles of food science in preserving, processing, and packaging quality food products.
3. To understand the scarcity of food in the world and established food industries producing safe and quality food products or processed foods.
4. To apply the knowledge of analysis, interpretation, and drawing conclusions both of quantitative and qualitative data; evaluation and presentation of data.
5. To acquire professional competency and entrepreneurial skills for economic empowerment.

### **B. Learning Outcomes of Bachelor's degree with Honours in Food Technology**

1. To understand the knowledge of various areas related to Food Science and that from the physical and biological sciences as a basis for understanding the role of food and nutrients in health and disease processes.
2. Understanding of the food composition and its physicochemical, nutritional, microbiological, and sensory aspects.
3. To understand the processing and preservation techniques of pulses, oilseeds, spices, fruits and vegetables, meat, fish, poultry, milk & milk products.
4. To make the student understand the causes of food spoilage, control and preventive measures for harmful microorganisms, and study the different value-added products by fermentation technique.
5. To learn various ways of designing and monitoring processing chains with an emphasis on how quality, safety, authenticity, etc. of raw materials and products are preserved.
6. Relevance and significance of food safety, food quality, food plant sanitation, food laws and regulations, food engineering, and packaging in the food industry.
7. This course aims to impart knowledge of food safety issues, surveillance, and monitoring techniques, food labeling as well as sanitation, and food allergy.
8. To learn analysis, interpretation, and drawing conclusions of both quantitative and qualitative data; evaluation and data presentation.
9. To improve students' skills in speaking, writing, and confidence to express themselves.
10. To acquire professional competency and entrepreneurial skills for economic empowerment.