

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Summarize the fundamentals of Food Science.	U	C	Instructor-created exams / Quiz
CO2	Identify the scientific principles underlying food preparation.	Ap	P	Practical Assignment / Observation of Practical Skills
CO3	Explain the structure, composition and nutritional quality of plant and animal foods.	R	C	Seminar Presentation / Group Tutorial Work
CO4	State the nutritional quality of different foods	U	C	Instructor-created exams / Home Assignments
CO5	Apply the food preservation techniques.	Ap	P	Practical skills/Writing assignments

* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C)

- Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive