

COURSE OUTCOMES

SEMESTER III

FCS3B03 - RESEARCH METHODOLOGY AND BIOINFORMATICS

- CO1 Sharpen competence in research approaches.
- CO2 Acquire research acumen for any basic and advanced research.
- CO3 Comprehend the purpose and procedure of research study
- CO4 Introduce the commonly used computational, statistical and analytical approaches to post genomic analysis and make meaningful predictions
- CO5 Make competent users of the basic experimental skills of Bioinformatics

SEMESTER IV

FCS4B04 FOOD SCIENCE

- CO1 Understand the functions of food.
- CO2 Classify foods into various food groups.
- CO3 List the advantages and disadvantages of various methods of preparing food.
- CO4 Understand the concept of nutrient losses during cooking and enhancement of nutritional quality of foods.
- CO5 Understand the basic concepts of food science and its applications in processing of food.
- CO6 Understand basic principles involved in preservation and spoilage.
- CO7 Impart knowledge about the national and international food laws.
- CO8 Perform basic sensory and objective evaluation of food.

FCS4B04 (P) PRACTICAL II FOOD SCIENCE

- CO1 Develop understanding about the methods of preparing food.
- CO2 Explain the chemistry underlying the properties of various food components.
- CO3 Gain coherent and systematic knowledge of basic food chemistry.
- CO4 Capably and confidently demonstrate laboratory skills and competencies in nutritional biochemistry
- CO5 Demonstrate current knowledge of nutritional biochemistry that is required for advanced studies in human nutrition
- CO6 Nutritional biochemistry introduces the structural and functional characteristics of macronutrients (carbohydrates, lipids, proteins) and micronutrients (vitamins) in food consumed by humans.

