

PROGRAMME SPECIFIC OUTCOMES

PSO1 Understand the concepts of biochemistry, food chemistry and food microbiology

PSO2 Comprehend methods of assessing human nutritional requirements, nutritional assessment and diet planning

PSO3 Apply theoretical concepts in laboratory setting as per standard methods in the above mentioned areas

PSO4 Understand the applications of nutritional sciences in clinical interventions, communication for health promotion, food service management, food science and processing

PSO5 To equip students to plan diets for clinical and therapeutic conditions within a hospital, fitness center or gym setting.

PSO6 To impart students a systematic approach to basic and applied aspects of food processing and technology.

PSO7 To provide students with an opportunity to conduct independent research.