

PROGRAMME OUTCOMES FOOD AND NUTRITION HONOURS (CBCS)

- PO1. Critical Thinking Apply the knowledge of nutrition and dietetics, relate to scientific issues so as to prevent or treat diseases being faced by the humans
- PO2. Design/development of solutions Develop innovative food products or substitutes or alternate solutions to create value and wealth for the betterment of the individual and society at large.
- PO3. Problem analysis Identify, formulate, research literature, and solve nutritional deficiencies using fundamentals of clinical nutrition and dietetics, physiology, food science and biochemistry and relevant domain disciplines
- PO4. Modern tool usage Create, select, adapt and apply appropriate techniques, resources and modern devices to compute nutritional needs with a thoughtfulness of the limitations. PO5. Environment and sustainability Recognize and assess societal, environmental, health, safety, and cultural issues related to food within local and global contexts.
- PO6. Individual and team work Function objectively as an individual and as a member in diverse teams.
- PO7. Professional Ethics Hold up and commit to professional ethics and ethical regulations, responsibilities, and norms of professional nutrition and dietetics practice.
- PO8. Self-Directed and Life Long Learning Recognize the need and have the ability to engage in independent learning for continual development as a health and food science professional.

PROGRAMME OUTCOMES FOOD AND NUTRITION GENERAL (CBCS)

- Provide and equip students with understanding of food Science and nutrition with evidence-based approach 2.
- Equip students with knowledge and understanding of modern aspects of nutritional science and novel food usage 3.
- Train on innovative recipe development applying the science of food
- . Serve in core food industry, which leverages diverse food science domains including food biotechnology, product development, safety & quality control.
- . Harness the skills required to be an efficient entrepreneur
- Perform in applied nutrition fields including public health and diet therapy
- . Build competent professionals in the field of food industry, health care sector to address societal & national needs
- . Enable students to confidently pursue higher studies and research
- Gain an understanding to enable independency to access, analyze and plan nutritional management for disease and critical condition
- . Develop feasible solutions against major nutrition related health issues in country
- . Develop confidence to implement nutrition education program in community
- . Open a window in the field of food microbiology, quality control
- . Create competitive nutritionists in various fields – hospitals, health care sectors, sports nutrition and food service institutions.