

Department of Food Sc & Quality control

Program Outcomes (PO)

1. Students will have a firm foundation in the fundamentals and application of current chemical and scientific theories including those in Basic Nutrition, Food Preservation, Food microbiology, Sensory evaluation and Food manufacturing and packaging, Food Analysis., and food toxicology.
2. Students will be able to design and carry out scientific experiments as well as accurately record and analyze the results of such experiments.
3. Students will be skilled in food adulteration testing and analytical instrumentation.
4. Students will be skilled in problem solving, critical thinking and analytical reasoning as applied to scientific problems.
5. Students will be able to explore new areas of research in both and allied fields of food science and technology.
6. Students will appreciate the central role of Food science & quality control in our society and use this as a basis for ethical behaviour in issues facing adulteration in food including an understanding of safe handling of chemicals, environmental issues and key issues facing our society in energy & health.
7. Students will be able to function as a member of an interdisciplinary problem-solving team.



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