

PROGRAMME OUTCOMES: M.Sc. FOOD TECHNOLOGY

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Food scientists and technologists are versatile, interdisciplinary, and collaborative practitioners in a profession at the crossroads of scientific and technological developments. As the food system has drastically changed, from one centred around family food production on individual farms and home food preservation to the modern system of today, most people are not connected to their food nor are they familiar with agricultural production and food manufacturing designed for better food safety and quality. The Post Graduate (Degree) Department of Food Technology endeavours to develop professionals skilled at advancing the science of food.

The objectives of M.Sc. (Food Technology) are:

- *Provide students with theoretical knowledge and practical abilities required to work in the food industry, research centres, and food-related national and international organizations*
- *Contribute to a healthier population by imparting education and understanding of nutritional science*
- *Develop confident and competent individuals, able to adapt to the changing fabric of society through their professional expertise and personal traits*