

**Course Outcomes (COs)**

<b>Program Name:</b>	M.Sc. Food Technology	<b>AY</b>	2022-2023
<b>Course Name:</b>	Food Chemistry	<b>Class / Sem</b>	I <sup>st</sup> Sem
<b>Faculty Name:</b>	Dr. Mudita Verma		

**Course Outcomes**

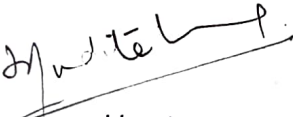
After completing this course, the student will be able to:

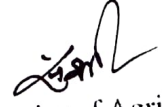
<b>CO Number</b>	<b>CO Statement</b>	<b>Taxonomy</b>
CO1	Identify the role of water, carbohydrates and starches in food.	Remember
CO2	Discuss about the different protein molecules present in food, their structure and function.	Understand
CO3	Define different lipid molecules present in food, their structure and function and refining.	Remember
CO4	Characterize different vitamins in food and their function.	Analyse
CO5	Explain different biological changes in foods: Plant pigments and their roles in food industry.	Understand
CO6	Use of Emulsions.	Apply

**Taxonomy:** Remember, Understand, Apply, Analyse, Evaluate, Create

  
(MUDITA VERMA)  
Faculty Signature and Name

  
Registrar  
Invertis University  
Bareilly

  
Head  
Department of Agriculture  
Invertis University, Bareilly

  
Dean Faculty of Agriculture  
Invertis University  
Bareilly-243123, UP