

Excel Engineering College
(Autonomous)
Department of Food Technology

1.1.1 Curricula developed and implemented have relevance to the local, national, regional and global developmental needs which are reflected in Programme Outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the various Programmes offered by the Institution:

Classification / Mapping of Course with their societal needs

Course code and name	Local needs	Regional Needs	National Needs	Global Needs
B.Tech Food Technology [Regulation 2020]				
20MA101 - Mathematics – I for Biosciences		✓	✓	✓
20EC103 - Basics of Electrical and Electronics Engineering			✓	✓
20ENE01 - Communicative English	✓	✓	✓	✓
20CH101 - Chemistry for Biosciences		✓	✓	✓
20ME101 - Engineering Graphics			✓	✓
20MC101 - Induction Program	✓	✓	✓	✓
20MA201 - Mathematics – II for Biosciences		✓	✓	✓
20FT201 - Food Microbiology	✓	✓	✓	✓
20ENE02 - Advanced Communicative English	✓	✓	✓	✓
20PH201 - Physics for Biosciences		✓	✓	✓
20CS201 - Problem Solving using Python		✓	✓	✓
20FT202 - Food Practices Laboratory		✓	✓	✓
20MC201 - Environmental Science	✓	✓	✓	✓
20MA301 - Transforms and Boundary Value Problems			✓	✓
20FT301 - Fundamentals of Food Processing		✓	✓	✓
20FT302 - Applied Thermodynamics for Food Technology			✓	✓
20FT303 - Food Process Calculation		✓	✓	✓
20FT304 - Instrumental Methods of Analysis		✓	✓	✓
20FT305 - Food Chemistry and Nutrition			✓	✓
20FT306 - Instrumental Methods of Analysis Laboratory		✓	✓	✓
20FT307 - Food Chemistry Laboratory			✓	✓
20MC301 - Interpersonal skills	✓	✓	✓	✓
20MA403 - Probability and Statistical Methods			✓	✓
20FT401 - Fundamentals of Fluid Mechanics			✓	✓
20FT402 - Unit Operations in Food Technology			✓	✓
20FT403 - Food Processing and Preservation		✓	✓	✓
20FT404 - Food Additives		✓	✓	✓
20FT405 - Refrigeration and Cold Chain Management			✓	✓
20FT406 - Unit Operations Laboratory			✓	✓
20FT407 - Food Processing and Preservation Laboratory		✓	✓	✓
20MC401 - Soft Skill	✓	✓	✓	✓

Excel Engineering College
(Autonomous)
Department of Food Technology

B.Tech Food Technology [Regulation 2017]				
FD8501 - Food Additives		✓	✓	✓
FD8502 - Biochemical Engineering for Food Technologists			✓	✓
FD8503 - Refrigeration and Cold Chain Management			✓	✓
FD8504 - Food Processing and Preservation		✓	✓	✓
FD8003 - Traditional Foods			✓	✓
ORO551 - Renewable Energy Sources	✓	✓	✓	✓
FD8511 - Food Processing and Preservation Laboratory		✓	✓	✓
FD8512 - Biochemical Engineering Laboratory			✓	✓
HS8581 - Professional Communication	✓	✓	✓	✓
FD8601 - Food Process Engineering and Economics			✓	✓
FD8602 - Baking and Confectionary Technology	✓	✓	✓	✓
FD8603 - Fruits and Vegetable Processing Technology	✓	✓	✓	✓
FD8006 - Food Toxicology and Allergy		✓	✓	✓
FD8008 - Food Process Equipment Design			✓	✓
FD8010 - Meat, Fish and Poultry Processing Technology	✓	✓	✓	✓
FD8611 - Fruits and Vegetable Processing Technology Laboratory	✓	✓	✓	✓
FD8612 - Baking and Confectionary Technology Laboratory	✓	✓	✓	✓
FD8701 - Dairy Process Technology		✓	✓	✓
FD8702 - Food Safety, Quality and Regulation		✓	✓	✓
FD8703 - Food Packaging Technology			✓	✓
FD8014 - Beverage Technology			✓	✓
FD8021 - Storage Engineering			✓	✓
OGI751 - Climate change and its impact	✓	✓	✓	✓
FD8711 - Testing of Packaging Materials Laboratory			✓	✓
FD8712 - Dairy Process Technology Laboratory		✓	✓	✓
FD8811 - Project Work		✓	✓	✓
	Prepared by	Reviewed by	Approved By	
	M. Raja	S. P. Rajesh	[Signature]	
SIGN				
NAME	M. Raja	S. P. Rajesh	HoD / FT	

