

MSCFSQM	
Expected Programme Learning Outcomes (PLOs) in terms of :	<p>Knowledge: The learners should be able to:</p> <ul style="list-style-type: none"> • Understand fundamentals of food and chemistry; • Discuss role of food microbiology in safety and quality management; • Gain knowledge of novel food processing and packaging and food preservation ; • Explain principles of food safety and quality management; • Discuss the food safety and quality management systems; • Understand application of food biotechnology in maintaining safety and quality of food; • Identify food toxicological issues and their relation with public health; • Understand basics of research methodology.
	<p>Skills: The learners should be able to:</p> <ul style="list-style-type: none"> • Analyse microbial and chemical qualities of food; • Analyse food safety and quality risks, manage risks and communicate risks; • Design, develop and implement food safety and quality management systems; • Plan, conduct and report the audit of food safety and quality management system as per the national and international standards; • Undertake food safety and quality assurance in food processing chain • Ensure the safety and quality of food products as per mandatory legal and statutory requirements and voluntary standards; • Develop training modules for capacity building of food handlers; • Conduct research on emerging food safety and quality issues
	<p>Application of Knowledge & Skills: The learners should be able to demonstrate the ability to:</p> <ul style="list-style-type: none"> • Work as food analyst; • Work as Quality control/assurance manager in food industry by designing, developing and implementing food safety and quality management systems; • Work as auditor by planning, conducting and reporting the audit of food safety and quality management system • Work as food safety and quality trainer • Take up research on emerging food safety and quality issues
	<p>Generic Learning Outcomes: The learners should be able to demonstrate the ability to:</p> <ul style="list-style-type: none"> • Gather and interpret relevant quantitative and qualitative data to identify problems • Listen, read and present the information related to the course in a concise and clear manner. • Meet one's own learning needs related to the programme • Pursue self-paced and self-directed learning. • Communicate with people from food industry, regulatory bodies, food testing labs, food business operators for doing project work and research; • Understand basics of research methodology. • Collect data and conduct survey work

	<ul style="list-style-type: none"> • Organize training programme
	<p>Constitutional, Humanistic, Ethical, and Moral Values: The learners should be able to demonstrate the willingness to:</p> <ul style="list-style-type: none"> • Develop an inclusive approach towards all learners of varying abilities and backgrounds. • Develop empathy towards the learners reflecting in the teaching- learning practices.. • Practice team work and mutual respect towards learners and colleagues. • Follow ethical practices in conducting research and project work. • Follow rules and regulations related to food safety and quality.
	<p>Employability & Entrepreneurship skills: The learners should be able to:</p> <ul style="list-style-type: none"> • Manage projects related to food safety and quality management; • Apply knowledge and skills for self employment as a food auditor, certifying professionals, counsellor and trainer; • Work as Food safety team leader/member in Food industry/hospitality institutions • Work as Technical officer in food regulatory bodies, Auditor in certification and inspection bodies • Independently undertake research and development in the emerging areas food safety and quality issues.