



MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

Bachelor of Science (Honours) Food Technology and Quality Assurance - Fifth Semester - Modifications to the Course Outcomes and Course Content - Approved - Orders Issued.

ACA 16

No. 5573/ACA 16/2026/MGU

Priyadarsini Hills, Dated: 02.06.2026

Read:- 1. U.O.No.5797/AC A16/2024/MGU, dated.27.06.2024.

2. Minutes of the meeting of the Expert Committee on Food Technology and Quality Assurance (UG).
3. Orders of the Vice Chancellor under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, dated. 31.05.2026

ORDER

The syllabi of various Honours Under Graduate Programmes coming under The MGU-UGP (Honours) Regulations, 2024, have been approved vide paper read as (1) above and published on the website of the University.

The Expert Committee on Food Technology and Quality Assurance (UG), discussed the need to modify the Course Outcomes of DSC and SEC type courses, to modify the Course Content of DSC/DSE/SEC type courses and to rectify the typographical error in Course Name, in the index page for the course MG5DSEFTQ304: Post Harvest Technology, in the Fifth Semester syllabus of **Bachelor of Science (Honours) Food Technology and Quality Assurance** programme, and has submitted recommendations vide paper read as (2) above.

(Recommendations are attached as Annexure)

Considering the urgency, sanction has been accorded by the Vice Chancellor, in exercise of the powers of the Academic Council vested upon him under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, vide paper read as (3) above, to approve the said recommendations.

Hence, the Course Outcomes and Course Content of the said courses in the Fifth Semester syllabus of **Bachelor of Science (Honours) Food Technology and Quality Assurance**

programme, stands modified to this extent.

Orders are issued accordingly.

SIJI ANNA KURIEN

ASSISTANT REGISTRAR III
(ACADEMIC)
For REGISTRAR

Copy To

1. PS to VC
2. PA to Registrar/CE
3. Convenor, Expert Committee, Food Technology and Quality Assurance (UG)
4. JR 2 (Admin)/DR 2, AR 3 (Academic)
5. JR/DR/AR (Exam)
6. Tabulation/Academic Sections concerned
7. AC C1/AC C2 Sections
8. IT Cell 3/OQPM1 Sections
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File No. 30031/AC A16-3/2026/ACA 16.

Forwarded / By Order

Section Officer

The document is digitally approved. Hence signature is not needed.

Annexure
Semester V

Index Page

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours / week	Hour Distribution/ week				Page No.
					L	T	P	O	
No Change	No Change	No Change						13	
MG5DSEFTQ304	Post Harvest Technology (Typographical Error Corrected)								
No Change	No Change								

Course Name: Food Analysis
Course Code: MG5DSCFTQ300

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome (Modified)	Learning Domains (Modified)	PO No. (Modified)	Page No.
1	To utilize different aspects of moisture and ash analysis.	A	1,2	107,108
2	To examine the amount of carbohydrates, fiber content and protein in food sample.	An	1,2	
3	To evaluate various methods for crude fat, minerals and vitamin analysis	E	No Change	
4	To determine the amount of pectin content, gluten content titrable acidity and minerals in the given food sample	E	2,10	
5	To perform different sensory tests to check food quality.	A	2,10	
6	Removed			

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1- Moisture and Ash Analysis	1.1	No Change	No Change	1	108,109, 110,111
	1.2			1	
	1.3			1	
2- Carbohydrate, Dietary Fiber and Protein analysis	2.1			2	
	2.2			2	
	2.3			2	
3- Lipid, Mineral and Vitamin Analysis	3.1			3	
	3.2			3	
	3.3			3	
4 -Practicum	4.1			4	
	4.2			5	
5	Teacher Specific Content				

Course Name: Technology of Meat, Fish and Poultry Products

Course Code: MG5DSCFTQ301

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
1	No Change	No Change	No Change	113
2	To outline the processing and preservation of meat and formulate methods for the preparation of various products from meat			
3	No Change			

4	No Change	No Change	No Change	
5				
6	Removed			

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1-Basic Meat science	1.1	No Change	No Change	No Change	114,115
	1.2			1	
2-Processing and preservation of meat	2.1			2	
	2.2			2	
3-Poultry, Fish, and its products	3.1			3	
	3.2			5	
	3.3			4	
	3.4			4	
4-Practicals	4.1			2,4	
	4.2			2	
5	Teacher Specific Content				

Course Name: Cereal Technology

Course Code: MG5DSEFTQ300

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No
1-Rice Chemistry and Technology	1.1	No Change	No Change	1	118,119
	1.2			3	

2-Wheat Chemistry and Technology	2.1	No Change	No Change	No Change	
	2.2				
3-Corn chemistry and Technology	3.1			4	
	3.2			4	
4-Breakfast Cereals	4.1			2	
	4.2			5	
5	Teacher Specific Content				

Course Name: Technology of Beverages

Course Code: MG5DSEFTQ301

COURSE CONTENT

Content for Classroom Transactions (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No
1-Introduction to Beverages	1.1	No Change	No Change	No Change	121,122
	1.2				
	1.3			3	
2-Manufacturing process of beverages	2.1			3	
3-Types of coffee and tea	3.1			3	
4-Manufacture of Alcoholic beverages and Packaged Drinking Water	4.1			4	
	4.2	2			
5	Teacher Specific Content				

Course Name: Sensory Evaluation

Course Code: MG5DSEFTQ302

Programme	BSc (Hons) Food Technology and Quality Assurance (Typographical Error Corrected)	Page No. 123
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COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.												
1 – Introduction	1.1	No Change	No Change	No Change	124,125												
	1.2																
	1.3																
	1.4																
2- Sensory evaluation requirements	2.1			No Change		No Change	2	124,125									
	2.2						2										
3– Sensory measurement	3.1						No Change		No Change	No Change	124,125						
	3.2									4							
4 – Food texture and appearance	4.1									No Change		No Change	5	124,125			
	4.2												5				
5	Teacher Specific Content																

Course Name: Technology of Spices
Course Code: MG5DSEFTQ303

COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.						
1-Spices, spice oils and oleoresins	1.1	No Change	No Change	No Change	128						
	1.2										
2-Post harvesting technology of spices	2.1					No Change	No Change	No Change	128		
	2.2										
	2.3										
3-Major spices of India and minor	3.1			No Change				No Change		2	128
	3.2									2	

spices in India	3.3	No Change	No Change	2	
	3.4			2	
	3.5			3	
	3.6			3	
4-Drying, storage and pest control of spices	4.1			No Change	
	4.2			5	
5	Teacher Specific Content				

Course Name: Post Harvest Technology

Course Code: MG5DSEFTQ304

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.		
1-Postharvest Management of fruits and vegetables	1.1	No Change	No Change	No Change	131,132		
	1.2						
	1.3						
	1.4						
2-Postharvest Management of Cereals	2.1			2			
	2.2			2			
3-Postharvest Management of Pulses	3.1			4			
	3.2			3			
4-Postharvest Management of Oilseeds	4.1			5			
	4.2			5			
5	Teacher Specific Content						

Course Name: Food Product Development

Course Code: MG5SECFTQ300

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome (Modified)	Learning Domains (Modified)	PO No. (Modified)	Page No.
1	Illustrate the need for food product development, analyze the factors influencing it, and identify the key marketing characteristics of new products.	No Change		138,139
2	To analyse the different stages/phases involved in food product development	An	1,2	
3	To judge the recipe development for food processing	E	2,4	
4	To estimate various marketing strategies for a new product developed.	No Change	1,2	
5	To develop a new product and analyse its nutrient composition, sensory properties and shelf life	C	2,4	
6	Removed			

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.			
1-Introduction to Product Development	1.1	No Change	No Change	No Change	139,140, 141			
	1.2							
2-New Product development	2.1			2				
	2.2			3				
3-Development process, Design and Product Marketing	3.1			5				
	3.2			5				
	3.3			4				
	3.4			4				
4	Teacher Specific Content							