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MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

Bachelor of Science (Honours) Food Technology and Quality Assurance - Sixth Semester - Modifications to the Course Outcomes, Course Content and duration for End Semester Evaluation- Approved - Orders Issued.

ACA 16

No. 9717/ACA 16/2026/MGU Priyadarsini Hills,Dated: 12.11.2026

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) held on 07.08.2026.

3. Orders of the Vice Chancellor under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, dated. 06.11.2026.

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), deliberated on modifying the Course Outcomes and Course Content of DSC/DSE/VAC type courses. Furthermore, it proposed rectifying the typographical errors in the Course Names on the index page for the course MG6DSCFTQ301: *Technology of Fruits and Vegetables* and in the detailed syllabus page for the SEC type course. The Committee also proposed including duration for ESE for all courses in the Sixth Semester syllabus of **Bachelor of Science (Honours) Food Technology and Quality Assurance** programme, and has submitted its 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, Course Content and duration for End Semester Evaluation of the said courses in the Sixth Semester syllabus of **Bachelor of Science (Honours) Food Technology and Quality Assurance** programme, stands modified to this extent.

Orders are issued accordingly.

JOBI E C

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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Section Officer

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

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Annexure

Semester VI

Index Page

Course Code	Title of the Course (Modified)	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							14
MG6DSCFTQ301	Technology of Fruits and Vegetables **(Typographical Error Rectified)**								
No Change	No Change								

Course Name: Dairy Technology
Course Code: MG6DSCFTQ300

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome (Modified)	Learning Domains (Modified)	PO No. (Modified)	Page No.
1	No Change			144
2				
3	To analyse the manufacturing of cream and butter	A	1,2	
4	No Change			
5				

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COURSE CONTENT

Content for Classroom Transaction (Units)

Module (Modified)	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1- Introduction and operation of milk processing	1.1	No Change	No Change	1	145,146,147
	1.2			2	
2- Special Milk and concentrated dairy products	2.1			No Change	
	2.2				
3- Important dairy products	3.1			3	
	3.2			4	
	3.3			5	
	3.4			5	
4-Practicum **(Modified)**	4.1			5	
	4.2			1	
5	Teacher Specific Content				

Course Name: Technology of Fruits and Vegetables
Course Code: MG6DSCFTQ301

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome (Modified)	Learning Domains (Modified)	PO No. (Modified)	Page No.
1	No Change			149,150
2				
3	To evaluate the significance of maturity indices, ripening changes, minimal processing technologies and storage methods in maintaining the quality and shelf life of fruits and vegetables.	E	No Change	

4	No Change			
5	To apply appropriate fruit and vegetable processing techniques for the preparation and analysis of value-added products.	A	1,2	
6	**Removed**			

COURSE CONTENT

Content for Classroom Transaction (Units)

Module (Modified)	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1- Introduction to fruits and vegetables (**Modified)**	1.1	No Change	No Change	1,2	150,151
	1.2			2,4	
2- Maturity, ripening and harvesting of fruits and vegetables	2.1			3	
	2.2			4	
3- Storage methods and processing of fruits and vegetables	3.1			3	
	3.2			3	
4-Practicum	4.1			5	
	4.2			5	
5	Teacher Specific Content				

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Course Name: Legumes and Oilseeds Technology
Course Code: MG6DSEFTQ300

COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No
1-Technology of pulses	1.1	No Change	No Change	1,4	154
	1.2			3	
2-Legumes	2.1			No Change	
	2.2			2	
3-Nuts and oilseeds	3.1			1	
	3.2			1,5	
4-Fats and oils	4.1			5	
	4.2			5	
5	Teacher Specific Content				

References	Page No.
1. No Change 2. No Change 3. Bailey A.E. and Shahidi F. 2005, Bailey's Industrial Oil & Fat Products, Wiley Publication. **(Typographical Error Rectified)**	155

Course Name: Snack Food Technology
Course Code: MG6DSEFTQ301

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome	Learning Domains	PO No. (Modified)	Page No.
1	No Change		No Change	156
2				

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3	No Change	1,2	
4		1,2	
5		1,2	

COURSE CONTENT
Content for Classroom Transactions (Units)

Module (Modified)	Units	Course Description	Hrs.	CO No (Modified)	Page No
1-Snack Foods	1.1	No Change	No Change	No Change	157
	1.2			1	
2-Products and processes	2.1			2	
	2.2			No Change	
	2.3				
	2.4			2	
3-Snack food and Breakfast Cereals **(Modified)**	3.1			No Change	
4-Processing Techniques and packaging of snack food	4.1			3,4	
	4.2			3,4	
	4.3			3,4	
	4.4			5	
5	Teacher Specific Content				

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Course Name: Food Plant Sanitation
Course Code: MG6DSEFTQ302

COURSE OUTCOMES (CO)

<table>
<tr><th>CO No.</th><th>Expected Course Outcome (Modified)</th><th>Learning Domains</th><th>PO No.</th><th>Page No.</th></tr>
<tr><td>1</td><td rowspan="2">No Change</td><td rowspan="5">No Change</td><td rowspan="5">No Change</td><td rowspan="6">159,160</td></tr>
<tr><td>2</td></tr>
<tr><td>3</td><td>Examine the working of sanitation equipment and sanitation methods to determine their suitability for a food processing plant.</td></tr>
<tr><td>4</td><td rowspan="2">No Change</td></tr>
<tr><td>5</td></tr>
<tr><td>6</td><td colspan="3">Removed</td></tr>
</table>

COURSE CONTENT
Content for Classroom Transaction (Units)

<table>
<tr><th>Module</th><th>Units</th><th>Course Description</th><th>Hrs</th><th>CO No. (Modified)</th><th>Page No.</th></tr>
<tr><td rowspan="3">1- Introduction to sanitation</td><td>1.1</td><td rowspan="9">No Change</td><td rowspan="9">No Change</td><td rowspan="3">No Change</td><td rowspan="9">160,161, 162,163</td></tr>
<tr><td>1.2</td></tr>
<tr><td>1.3</td></tr>
<tr><td rowspan="3">2- Cleaning compounds and Sanitizers</td><td>2.1</td></tr>
<tr><td>2.2</td><td>2</td></tr>
<tr><td>2.3</td><td rowspan="3">No Change</td></tr>
<tr><td rowspan="3">3- Pest Control</td><td>3.1</td></tr>
<tr><td>3.2</td></tr>
<tr><td>3.3</td></tr>
</table>

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4- Sanitary design and construction for food Processing	4.1	No Change	No Change	No Change	
	4.2			3,5	
	4.3			3	
	4.4			3,5	
5	Teacher Specific Content				

Course Name: Technology of Chocolate and Confectionery
Course Code: MG6SECFTQ300

Course Name (Detailed Syllabus Page)	**Technology of Chocolate and Confectionery** (Typographical Error Rectified)	**Page No.** 165

Course Name: Environmental Studies
Course Code: MG6VACFTQ300

COURSE OUTCOMES (CO)

CO No.	Expected Course Outcome	Learning Domains	PO No. (Modified)	Page No.
1	No Change	No Change	No Change	170
2			1,2	
3			No Change	
4				
5				

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COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1-Introduction to Environmental Studies	1.1	No Change	No Change	No Change	171,172
	1.2				
2-Ecosystems and Natural Resources	2.1				
	2.2				
	2.3			2	
	2.4			No Change	
	2.5				
	2.6				
3-Environmental Pollution	3.1				
	3.2				
	3.3				
	3.4			5	
4	Teacher Specific Content				

Sl No.	References (Modified)	Page No.
1	Raven, P.H, Hassenzahl, D.M., Hager, M.C, Gift, N.Y., and Berg, L.R. (2015). Environment, 8th Edition. Wiley Publishing, USA.	174
2	Singh, J.S., Singh, S.P., and Gupta, S.R. (2017). Ecology, Environmental Science and Conservation. S. Chand Publishing, New Delhi.	
3	Odum, E.P., Odum, H.T., and Andrews, J. (1971). Fundamentals of Ecology. Saunders, Philadelphia, USA.	
4	Gadgil, M. and Guha, R. (1993). This Fissured Land: An Ecological History of India. University of California Press, Berkeley, USA.	
5	McCully, P. (1996). Rivers no more: the environmental effects of dams, In: Silenced Rivers: The Ecology and Politics of Large Dams, Zed Books, New York, USA.	
6	Brusseau, M.L., Pepper, I.L. and Gerba, C.P. (2019). Environmental and Pollution Science, 3rd Edition. Academic Press, USA.	
7	Carson, R. (2002). Silent Spring. Houghton Mifflin Harcourt, USA.	

8	Raven, P.H, Hassenzahl, D.M., Hager, M.C, Gift, N.Y. and Berg, L.R. (2015). Environment, 9th Edition. Wiley Publishing, USA.	

Mode of Assessment

B. End Semester Evaluation(ESE)

Course Code & Name	Duration (Included)	Page No.
MG6DSCFTQ300: Dairy Technology	Theory: 1 Hour 30 Minutes Practical: 1 Hour	148
MG6DSCFTQ301: Technology of Fruits and Vegetables	Theory: 1 Hour 30 Minutes Practical: 1 Hour	152
MG6DSEFTQ300: Legumes and Oilseeds Technology	Theory: 2 Hours	155
MG6DSEFTQ301: Snack Food Technology	Theory: 2 Hours	158
MG6DSEFTQ302: Food Plant Sanitation	Theory: 2 Hours	163
MG6SECFTQ300: Technology of Chocolate and Confectionery	Theory: 1 Hour Practical: 1 Hour	168
MG6VACFTQ300: Environmental Studies	Theory: 1 Hour 30 Minutes	173

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