



MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

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

ACA 16

No. 454/ACA 16/2026/MGU

Priyadarsini Hills, Dated: 15.01.2026

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.10.01.2026

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 the course MG4DSEFTQ200: Food Packaging Technology, Course Content of DSC/DSE type courses and to rectify the typographical error in the Course Details of the VAC type course in the Fourth Semester syllabus of Bachelor of Science (Honours) Food Technology and Quality Assurance 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 Fourth semester syllabus of Bachelor of Science (Honours) Food Technology and Quality Assurance programme stands modified to this extent.

Orders are issued accordingly.

SUDHA MENON J

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
9. PRO/IQAC/Records Sections
10. Stock File/File Copy

File No. 123360/AC A16-3/2025/ACA 16.

Forwarded / By Order

Section Officer

Annexure

Semester IV

Course Name: Food Chemistry
Course Code: MG4DSCFTQ200

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units		Course Description	Hrs	CO No.	Page No.
5	Existing	Modified	Teacher Specific Content			73
	5	Nil				

Course Name: Food Microbiology
Course Code: MG4DSCFTQ201

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1-Introduction to Microbiology	1.1	No Change			76,77
	1.2				
	1.3				
	1.4				
2-Characteristics of microorganisms	2.1	No Change		2,3	
	2.2			2,3	
	2.3			3	
	2.4			No Change	
3-Food borne diseases	3.1	No Change			
	3.2				
4- Practicum	4.1	No Change		5	
	4.2			5	
	4.3			5	
	4.4			5	
	4.5			5	
5	Teacher Specific Content				

Course Name: Food Packaging Technology
Course Code: MG4DSEFTQ200

COURSE OUTCOMES

CO No.	Expected Course Outcome	Learning Domains *	PO No	Page No
1	No Change			80
2				
3				
4				
5				
6	Removed			

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units		Course Description	Hrs	CO No. (Modified)	Page No.	
1-Introduction to food packaging	1.1		No Change			81,82	
	1.2						
2-Innovations in sustainable food packaging	2.1		No Change				
	2.2						
	2.3						
	Existing	Modified					No Change
	2.5	2.4					
3-Advancements in food packaging technology	3.1		No Change				
4- Testing & Regulatory Dimensions in food packaging	4.1		No Change				
	4.2		No Change		2		
5	Teacher Specific Content						

Course Name: Food Engineering
Course Code: MG4DSEFTQ201

COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)		Page No.
1-Food Engineering Basic terms and principles	1.1	No Change				85,86
	1.2					
	1.3					
2-Thermodynamics	2.1	No Change				
	2.2					
	2.3					
	2.4					
3-Heat and Mass Transfer	3.1	No Change				
	3.2					
	3.3					
4-Fluid Mechanics	4.1	No Change	Existing	Modified		
			Nil	4		
	4.2		No Change			
	4.3					
	4.4					
	4.5					
	4.6		5			
5	Teacher Specific Content					

Course Name: Novel Technologies in Food
Course Code: MG4DSCFTQ202

COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs	CO No. (Modified)	Page No.
1- Advances in Food Packaging Technology	1.1	No Change			90,91,92
	1.2				
	1.3				
2- Advances in Food Processing Technology	2.1	No Change		1	
	2.2	No Change			
	2.3				
3- Ultrasonic processing and Newer techniques in food processing	3.1	No Change			
	3.2				

4- Practicum	4.1	No Change	No Change	4	
	4.2	No Change			
5	Teacher Specific Content				

Course Name: Baking Technology

Course Code : MG4SECFTQ200

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Course Name: Entrepreneurship Development

Course Code: MG4VACFTQ200

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Course Details (Modified)	Lecture	Tutorial	Practical	Others	Page No.
	3				100