



MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

MGU- B.Voc. (Honours) Food Technology and Analysis - Modification in the Course Outcomes and Course Content of Various Courses from Second Semester to Sixth Semester- Approved by the Hon'ble Vice Chancellor- Exercising powers as provided in Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985 - Orders issued.

ACADEMIC A 12 SECTION

No. 2954/AC A 12/2026/MGU

Priyadarsini Hills, Dated: 19.03.2026

Read:- 1. U.O No. 9957/ACA12/2025/MGU dated 25.10.2025

2. Request of the Convenor, Expert Committee for Agriculture and Sustainability dated 03.03.2026

3. Orders of the Vice Chancellor under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, dated 13.03.2026

ORDER

The syllabi of various Under Graduate Vocational Programmes (Honours) coming under the MGU- B.Voc. (Honours) Regulations, 2025, have been approved vide paper read as (1) above and published on the website of the University.

The Convenor, Expert Committee for Agriculture and Sustainability, has requested modification of the course outcomes of the following courses offered in the B.Voc. (Honours) Food Technology and Analysis Programme:

- **Food Additives and Packaging (MG2SDCFTA102)** offered in the second semester,
- **Fruits and Vegetable Processing (MG3SDCFTA201)** offered in the third semester,
- **Food Engineering (MG4SDCFTA200)** offered in the fourth semester,
- **Post - Harvest Technology of Animal Foods (MG5MPCFTA300)** offered in the fifth semester,
- **Entrepreneurship Development in Food Industry (MG6SDEFTA302)** offered in the sixth semester, and
- **Sensory Analysis of Food (MG6SECFTA300)** offered in the sixth semester.

The Convener has also requested modification of the Course Content of the following courses:

- **Fruits and Vegetable Processing (MG3SDCFTA201)** offered in the third

semester,

- **Entrepreneurship Development in Food Industry (MG6SDEFTA302)** offered in the sixth semester, and
- **Sensory Analysis of Food (MG6SECFTA300)** offered in the sixth semester.

The Convener has submitted the recommendations of the Expert committee, vide paper read as (2) above. (recommendations attached as Annexure).

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

Accordingly, the Course Outcomes and Course Content of various courses from the second semester to the sixth semester of the B.Voc. (Honours) Food Technology and Analysis Programme stands modified to the above extent.

Orders are issued accordingly.

SUDHA MENON J

ASSISTANT REGISTRAR III
(ACADEMIC)
For REGISTRAR

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- 1.PS to VC
- 2.PA to Registrar/CE
- 3.JR II (Admn)
- 4.DR II/AR III(Acad)
5. ACC 1, ACC 2 Sections
6. Convenor, Expert Committee for Agriculture and Sustainability
7. JR/DR/AR(Exam)
8. IT Cell 1, 2 & 3 Sections/ OQPM 3 Section
9. EL1 /CBCSS X Section
6. Records/IQAC/ Website/P.R.O
7. Stock File/FC.

ANNEXURE

Semester: 2

Course Name: Food Additives and Packaging

Course Code: MG2SDCFTA102

COURSE OUTCOME

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
1	Recognize the definition, classification, sources, properties, functions, E-numbering, GRAS concept, regulatory bodies, and safety assessment of food additives.	K (Modified)	No Change	46, 47
2	Understand the classification, uses, applications, and permitted limits of various food additives used in food products.	No Change	No Change	
3	Explain the functions, materials, types, and quality testing methods of food packaging systems used in the food industry.	No Change	No Change	
4	Apply analytical methods to estimate food additives and perform food packaging tests	No Change	No Change	

Semester: 3

Course Name: Fruits and Vegetable Processing

Course Code: MG3SDCFTA201

COURSE OUTCOME

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

2	Understand the maturity indices and ripening changes of fruits and describe the post-harvest operations storage of fruits.	No Change	No Change	64
3	Describe the processing steps of fruits and vegetables and understand the emerging minimal processing techniques.	No Change	No Change	
4	Illustrate different quality control tests done to raw, processed and value-added fruits and vegetable products.	No Change	No Change	

Semester: 3

Course Name: Fruits and Vegetable Processing

Course Code: MG3SDCFTA201

COURSE CONTENT

Module	Units	Course description	Hrs	CO No.(Modified)	Page No.
2	Maturity, Harvesting and Storage of Fruits and Vegetables				
	2.1	No Change	No Change	No Change	65
	2.2	No Change	No Change	2	
	2.3	No Change	No Change	2	
	2.4	No Change	No Change	2	
	2.5	No Change	No Change	No Change	
3	Emerging Trends in Minimal Processing of Fruits and Vegetables				
	3.1	No Change	No Change	3	66
	3.2	No Change	No Change	3	
	3.3	No Change	No Change	3	
	3.4	No Change	No Change	3	
	3.5	No Change	No Change	3	

Semester: 4

Course Name: Food Engineering

Course Code: MG4SDCFTA200

COURSE OUTCOME

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
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1	No Change	No Change	No Change	84
2	No Change	No Change	No Change	
3	No Change	No Change	No Change	
4	Describe the principles, methods and types of various unit operations in food processing.	U (Modified)	No Change	

Semester: 5

Course Name: Post-Harvest Technology of Animal Foods

Course Code: MG5MPCFTA300

COURSE OUTCOME

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
1	No Change	No Change	No Change	140
2	No Change	No Change	No Change	
3	Understand the causes of spoilage, preservation techniques and various value-added products of egg.	No Change	No Change	
4	Write on the causes of spoilage, preservation techniques and various processed products of fish and other seafood items.	No Change	No Change	

Semester: 6

Course Name: Entrepreneurship Development in Food Industry

Course Code: MG6SDEFTA302

COURSE OUTCOME

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
1	No Change	No Change	No Change	166
2	No Change	No Change	No Change	

3	Understanding the formalities in setting up small business enterprise, explain the role of supporting institutions and describe the basics of project formulation.	U (Modified)	No Change	
4	No Change	No Change	No Change	

Semester: 6

Course Name: Entrepreneurship Development in Food Industry

Course Code: MG6SDEFTA302

COURSE CONTENT

Module	Units	Course description	Hrs	CO No.(Modified)	Page No.
3	Development of a New Enterprise				
	3.1	No Change	No Change	No Change	167
	3.2	No Change	No Change	3	

Semester: 6

Course Name: Sensory Analysis of Food

Course Code: MG6SECFTA300

COURSE OUTCOME

CO No.	Expected Course Outcome (Modified)	Learning Domains	PO No.	Page No.
1	No Changes	No Change	No Change	180,181
2	Understand the basic requirements for sensory panel booth and sensory panellist.	No Change	No Change	
3	Describe the steps in the preparation of sample for sensory analysis, explain the serving procedures and score card.	No Change	No Change	
4	Describe on different sensory test methods used in analysis of foods and their importance.	U (Modified)	No Change	

Semester: 6

Course Name: Sensory Analysis of Food

Course Code: MG6SECFTA300

COURSE CONTENT

Module	Units	Course description	Hrs	CO No.(Modified)	Page No.
2	Sensory Evaluation Requirement and Design				
	2.1	No Change	No Change	No Change	182
	2.2	No Change	No Change	No Change	
	2.3	No Change	No Change	3	
3	Sensory Tests and Importance of Data Analysis in Sensory Evaluation				
	3.1	No Change	No Change	4	182
	3.2	No Change	No Change	4	
	3.3	No Change	No Change	4	
	3.4	No Change	No Change	4	