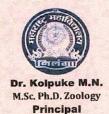
। निह ज्ञानेनं सदृश्यं पवित्र मिह विद्यते । महाराष्ट्र शिक्षण समिती, निलंगा संचलित

# महाराष्ट्र महाविद्यालय, निलंगा

(कला, वाणिज्य, विज्ञान,माहिती तंत्रज्ञान व व्यावसायिक अभ्यासक्रम) ता.निलंगा जि . लातूर — 413521 (महाराष्ट्र राज्य)

स्वामी रामनंद तीर्थ मराठवाडा विद्यापीठ, नांदेडचा उत्कृष्ट महाविद्यालय, पुरस्कार प्राप्त Phone 02384-242015 Website : www.mmnilanga.org



Maharashtra ShikshanSamiti's

#### Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Course)

Tq. Nilanga Dist. Latur (Maharashtra) 413521

Best College Award by

Swami RamanandTeerthMarathwada University, Nanded

Email: mmn1970@rediffmail.com, principalmmnilanga@gmail.com

NAAC Re-accredited (III Cycle) "B+" Grade with CGPA 2.62

## 2.6.1.Programme Outcomes

Programme	Name of the Programme	Short Form
Code		
101	Bachelor of Arts	BA
102	Bachelor of Commerce	B.com.
103	Bachelor of Science	B.sc
104	Bachelor of Computer Application	BCA
105	Master of Computer Science	Msc (CS)
106	Bachelor of Vocational Courses (WPT)	B.Voc(WPT)
107	Bachelor of Vocational Courses (FPPS)	B.Voc(FPPS)
108	Master of Commerce	M.com
	National Cadet Coure	NCC
	Physical Education	Sports



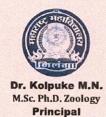
Principal
Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur

। नहि ज्ञानेनं सदृश्यं पवित्र मिह विद्यते । महाराष्ट्र शिक्षण समिती, निलंगा संचलित

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### **B.Voc. (FPPS) Food Processing Preservation & storage**

- **PO1:** The course will enable students to understand the impact of food processing technologies solutions in a societal context and demonstrate understanding of food safety and quality for sustainable development (BL2)
- PO2: The students will have skills in designing and formulation of new food products, on the basis of consumers' demands, and develop new technologies of food processing by considering public health, safety, cultural, social and environmental aspects. (BL3)
- PO3: This program would enable students to update their knowledge and professional skills for entering the work force executing income generating activities or occupying better positions (BL2&3)
- PO4: The students can undertake investigations of problems including designing of food, food analysis, food quality and safety aspects and interpretation of data in order to provide valid conclusions (BL4&5)
- PO5: The students will be enabled the students to create, select and apply appropriate processing technology, in order to improve the quality and shelf life of food (BL5&6)



