

JSPM University Pune  
Faculty of Science and Technology  
School of Mechanical and Manufacturing Sciences

**B. Tech (Food Technology)**

**Vision:**

To be the epitome of academic excellence in the mechanical and manufacturing stream, nurturing human values, pioneering contemporary research and innovations, driving industry advancements, and shaping a sustainable, technology-driven future.

**Mission:**

- To provide a dynamic, inclusive learning environment that stimulates creativity and research, along with leadership qualities.
- To foster the passion of life-long learning by preparing students for a productive career in a sustainable competitive, dynamic, and technologically-based society.
- To equip students with contemporary skills to inculcate meaningful contributions to industry and society through impactful solutions.
- Instilling ethical principles and moral values in education fostering a culture of respect, inclusivity and social responsibility.

**Program Educational Objectives:**

**PEO-1** To equip with the fundamental knowledge and expertise required in order to integrate professional practices to emerge out relative corporate sector for motivating entrepreneurship development, higher education and research.

**PEO-2** To inculcate critical thinking empowerment and analytical competencies for food product innovative ideas and project management skill of student through learning ability and resiliency.

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**PEO-3** To enhance professional attitude of student through team working system on the basis of societal commitment, professional ethics, environmental change therapy and motivation for life-long learning.

**PEO-4** To transform students in to winning personalities as food and sugar technologists, inculcating resilience to face the challenges world hunger and starvation.

**Program Outcomes**

**PO 1: Discipline specific knowledge:** Capability enhancement through learning fundamentals and cutting-edge aspect related to food technology by gaining knowledge in food science and allied specialized courses.

**PO 2: Problem solving:** Capacity to identify, analyze and resolve food industry need base problems and design solutions for complex problems that meet the specified needs with appropriate consideration for the food sustainability.

**PO 3: Critical thinking:** Competency development to think 'out of the box' and generate solutions for complex problems in unfamiliar contexts to resolve the challenges.

**PO 4: Communication skills:** Enhanced communication skills for effective transmission of technical knowledge to stockholders (farmers, industry, society) through development of vibrant ecosystem with face-to-face communication, research and review articles or social media.

**PO 5: Analytical reasoning / thinking:** Ability to analyze and synthesize data from a variety of sources; draw valid conclusions and support them with evidence and examples, and address conflicting viewpoints.

**PO 6: Research-related skills:** Efficacy development of the students to plan, execute and report the results of an experiment or investigation as well as projects with articulation of societal benefit-based thought process.

**PO 7: Multicultural competency and inclusive spirit:**

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Capability to work effectively with multidisciplinary teams/ multicultural team and facilitate coordinated effort as a group or a team in the interests of a common cause and work efficiently as a member of a team.

Gender sensitivity and adopting a gender-neutral approach, as also empathy for the less advantaged and the differently-abled including those with learning disabilities.

Adoption of multicultural groups with demonstrations of values for betterment of diverse culture society.

**PO 8: Digital and technological skills:** Capacity building technical skills to handle modern and sophisticated equipment, software, and IT tools for generation of need base products and processes.

**PO 9: Value inculcation:** Generation of holistic technocrats through inculcation of life skills, ethical practices to create vibrant human value systems-based thought process driven technological knowledge application mind set, exclusively for human welfare with due conservation of existing moral dimensions in every aspect of modern technology-based wealth generation.

**PO 10: Environment and sustainability:** Awareness about environmental issues related to food industries (pollution, climate change, hunger, and malnutrition) and trouble shoot them with effective suitable food processing, waste management, conservation and management of biological resources and work towards sustainable development.

**PO 11: Community engagement and services:** Capability enhancement of student as food technologist, sharing the responsibility as an Indian citizen in community-engagement services and activities for promoting the wellbeing of society.

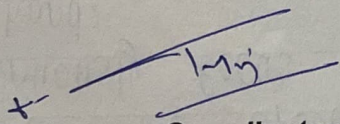
**PO 12: Life-long learning:** Ability to demonstrate the skills necessary to continually educate oneself and engage in independent and life-long learning in the broadest context of technological change and also to build the capacity to emerge out as an entrepreneur.

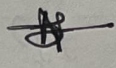
**Program Specific Outcome (PSOs)**

**PSO 1:** Students will be able to apply comprehensive knowledge of various areas related to Food Science and Technology and coherent understanding to process, preserve, package, store, and market the finished food product parallel to the industrial perfection.

**PSO 2:** Students will be able to gain practical knowledge required for resolving industry base problems, skills for self-employment, and mindset for entrepreneurship to excel professional career in Food Technology.

**PSO 3:** Students will be able to resolve practical knowledge required for resolving industry base problems, skills for self-employment, and mindset for entrepreneurship to excel professional career in Food Technology.

  
**Programme Coordinator**

  
**Director**