



TO WHOMSOEVER IT MAY CONCERN

This is to certify that the following is the final attainment of Program Outcomes of
B.Sc Food Technology 2021-2024 batch.

PROGRAM OUTCOME - ATTAINMENT

COURSE CODE / PO'S	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	LINK
ENG1A01-Essential English Language Skills	1.4	1.0	1.0	1.0	1.4	1.0	1.2	1.0	VIEW
ENG1A02-WAY WITH WORDS: LITERATURES IN ENGLISH	2.4	2.4	2.4	2.4	2.6	2.6	1.8	2.2	VIEW
HIN1A07(3) PROSE AND ONE ACT PLAYS & MAL1A07(3) MALAYALA BHASHAYUM SAHITHYAVUM	1.80	2.00	1.20	1.60	2.00	2.00	2.40	2.40	VIEW
FTL1B01 PERSPECTIVES OF FOOD SCIENCE & TECHNOLOGY	2.3	2.5	2.3	1.8	2.3	2.0	2.0	1.0	VIEW
CHE1C01 GENERAL CHEMISTRY	2.40	2.40	2.2	2.4	1.8	2.4	1.4	2.0	VIEW
PHY1C01 PROPERTIES OF MATTER AND THERMODYNAMICS	2.30	2.50	2.3	1.8	2.3	2.2	2.2	1.0	VIEW
ENG2A03 writing for academic and professional success	2.00	2.20	2.20	2.00	3.00	2.60	2.60	1.50	VIEW
ENG2A04 ZEITGEIST READING ON CONTEMPORARY CULTURE	2.00	2.20	2.20	2.00	3.00	2.60	1.00	2.60	VIEW
HIN 2 A08 (3) POETRY AND SHORT STORIES	2.00	3.00	3.00	2.00	3.00	2.00	1.00	2.00	VIEW

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MAL2a08 (3) MALAYALABHASHAYUM SAHITHYAVUM 2	2.00	2.20	2.20	2.00	3.00	2.60	1.40	2.40	VIEW
FTL2B03 FOOD MICROBIOLOGY I	2.00	2.20	2.20	2.00	3.00	2.60	1.00	2.60	VIEW
CHE2C02 PHYSICAL CHEMISTRY	2.00	2.20	2.20	2.00	3.00	2.60	2.60	1.40	VIEW
PHYH 2 C02OPTICS, LASER, ELECTRONICS	2.0	2.2	2.2	2.0	3.0	2.6	1.6	2.2	VIEW
A11 BASIC NUMERICAL SKILLS	2.60	2.60	2.40	1.80	1.40	1.60	1.80	2.60	VIEW
A12 INFORMATICS AND EMERGING TECHNOLOGIES	2.80	2.40	1.80	1.80	1.80	2.60	2.40	1.80	VIEW
FTL3B05 FOOD ENGINEERING	2.60	2.60	2.40	2.40	1.80	2.60	1.20	2.00	VIEW
CHE3C03 ORGANIC CHEMISTRY	2.60	2.60	2.20	2.60	1.60	2.60	2.80	2.20	VIEW
PHY3C03 MECHANICS RELATIVITY, WAVES AND OSCILLATIONS	2.80	2.60	1.80	3.00	1.40	1.75	2.60	1.80	VIEW
A13 ENTREPRENEURSHIP AND ENVIRONMENTAL SCIENCE	2.60	2.20	2.60	2.40	2.60	2.40	2.00	2.60	VIEW
A14 NUTRITION AND HEALTH	2.60	2.60	2.00	2.60	2.00	2.60	2.60	2.40	VIEW
FTL4B07 FOOD CHEMISTRY & ANALYTICAL INSTRUMENTATION	1.80	2.4	1.8	2.40	0.40	2.00	0.40	1.80	VIEW
FTL4B08 (p) FOOD CHEMISTRY & ANALYTICAL INSTRUMENT	2.4	2.8	2.4	2.2	2.20	2.60	2.40	2.00	VIEW
CHE4C04 PHYSICAL AND APPLIED CHEMISTRY	3.00	2.60	2.60	2.60	1.20	2.00	2.60	1.20	VIEW

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CHE4C05 CHEMISTRY PRACTICAL	2.4	2.4	2.6	2.8	2.2	2.6	1.2	2	VIEW
PHY4C04 ELECTRICITY, MAGNETISM & NUCLEAR PHYSICS	3.00	2.60	3.00	2.40	1.20	2.20	1.80	2.00	VIEW
PHY4C05 PHYSICS PRACTICALS	2.40	2.80	2.60	2.80	1.60	2.40	1.20	2.00	VIEW
FTL5B09 FOOD MICROBIOLOGY 2	1.40	3.00	2.00	2.80	1.80	2.60	1.00	1.40	VIEW
FTL 5B10 CEREALS & OIL SEEDS TECHNOLOGY	2.0	2.8	2.6	2.2	1.2	2.4	0.6	2.0	VIEW
FTL5B11FOOD PRESERVATION AND PACKAGING TECHNOLOGY	1.60	2.80	2.60	2.60	1.80	2.60	0.60	1.60	VIEW
TTM 5DO1 TOURISM AND HOSPITALITY MANAGEMENT	1.2	1.4	1.2	1.2	1.6	2.8	1.0	1.2	VIEW
FTL6B14P ANALYSIS OF FOODS	2.04	2.76	2.72	2.96	1.96	2.48	1.00	1.28	VIEW
FTL6B15 DAIRY TECHNOLOGY	2.60	2.60	2.60	1.60	2.00	1.20	2.20	1.00	VIEW
FTL6B16 TECHNOLOGY OF ANIMAL FOOD	2.2	2.6	2.8	2.6	1.8	2.6	1.0	2.2	VIEW
FTL6B19P TECHNOLOGY OF FRUITS, VEGETABLES, SPICES AND PLANTATION CROPS	3.0	2.8	1.8	2.0	1.6	1.0	3.0	2.2	VIEW
FTL6B17 FOOD SAFETY FOOD LAWS AND REGULATIONS	1.6	2.2	1.6	3.0	2.4	2.8	1.0	1.8	VIEW
FTL6B20P TECHNOLOGY OF ANIMAL FOODS	2.20	2.20	2.60	2.60	1.60	2.40	1.40	1.40	VIEW
FTL6B21PR PROJECT WORK	2.60	2.20	2.00	2.20	1.40	2.00	1.60	2.20	VIEW

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DIRECT	2.17	2.36	2.17	2.17	1.95	2.23	1.62	1.79	
INDIRECT	2.68	2.18	2.25	2.14	2.32	2.29	2.29	2.29	
DIRECT 80%	1.74	1.89	1.73	1.74	1.56	1.78	1.30	1.43	
INDIRECT 20%	0.54	0.44	0.45	0.43	0.46	0.46	0.46	0.46	
PO ATTAINMENT	2.28	2.32	2.18	2.17	2.02	2.24	1.75	1.89	

B.Sc FOOD TECHNOLOGY- 2021 BATCH

EXIT SURVEY ATTAINMENT

Program						B.Sc FOOD TECHNOLOGY		
No. of exit students feedback obtained:						21		
Batch						2021-2024		
Academic year						2023-24		
Question No.	Respective PO	Excellent (4)	Very good (3)	Good (2)	Fair (1)	Total weightage	Percentage	Weightage based on 3 scale
1	1	12	9	0	0	75	89.29	2.68
2	2	4	11	6	0	61	72.62	2.18
3	3	7	8	5	1	63	75.00	2.25
4	4	7	6	6	2	60	71.43	2.14

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5	5	9	6	5	1	65	77.38	2.32
6	6	9	5	6	1	64	76.19	2.29

https://docs.google.com/forms/d/1HdRhCzoMldARnlpwMf1Zx4N9W5ibS5NydRqXsKC4O0/edit

Exit Survey-FT 2024 Batch ☆ All changes saved in Drive

Questions Responses Settings

Student Exit Survey

B I U

This survey is intended to collect your feedback about your Program

1. Are you able to use knowledge from physical and biological sciences to understand how food and nutrients affect health and disease?

☐ Excellent (4)

☐ Very good (3)

☐ Good (2)

☐ Fair (1)

2. Do you feel confident in your understanding of food chemistry, microbiology, food engineering, and sensory evaluation principles?

☐ Excellent (4)

☐ Very good (3)

☐ Good (2)

☐ Fair (1)

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https://docs.google.com/spreadsheets/d/1K4SI1HsKcKluihoDxNba-ACbIAJx3PYtVAIW_nYKaM/edit?resourcekey=&gid=486870447#gid=486870447

Exit Survey-FT 2024 Batch (Responses) File Edit View Insert Format Data Tools Extensions Help

Menus 100% 123 Default 10 B I A

Timestamp	Email address	1. Are you able to use knowledge from physics	2. Do you feel confident in your understanding	3. Can you apply your knowledge to create an	4. Are you able to apply food safety, sanitation	5. Can you design food products that com
12/04/2024 13:11:27	Very good (3)	Excellent (4)	Very good (3)	Good (2)	Very good (3)	Very good (3)
12/04/2024 13:11:27	Very good (3)	Very good (3)	Excellent (4)	Excellent (4)	Excellent (4)	Excellent (4)
12/04/2024 13:11:27	Very good (3)	Excellent (4)	Very good (3)	Very good (3)	Excellent (4)	Good (2)
12/04/2024 15:40:29	Excellent (4)	Very good (3)	Very good (3)	Very good (3)	Good (2)	Good (2)
16/04/2024 06:10:08	Excellent (4)	Very good (3)	Very good (3)	Excellent (4)	Very good (3)	Excellent (4)
17/04/2024 10:11:10	Very good (3)	Very good (3)	Very good (3)	Very good (3)	Very good (3)	Good (2)
11/04/2024 13:21:50	Very good (3)	Very good (3)	Excellent (4)	Good (2)	Good (2)	Good (2)
19/04/2024 20:00:47	Very good (3)	Very good (3)	Good (2)	Good (2)	Good (2)	Excellent (4)
12/04/2024 10:27:40	Excellent (4)	Very good (3)	Good (2)	Good (2)	Excellent (4)	Very good (3)
18/04/2024 09:00:07	Very good (3)	Good (2)	Very good (3)	Excellent (4)	Excellent (4)	Excellent (4)
12/04/2024 14:24:11	Very good (3)	Very good (3)	Very good (3)	Very good (3)	Very good (3)	Very good (3)
12/04/2024 15:08:41	Very good (3)	Good (2)	Excellent (4)	Very good (3)	Very good (3)	Excellent (4)
12/04/2024 18:44:37	Excellent (4)	Very good (3)	Good (2)	Very good (3)	Very good (3)	Very good (3)
15/05/2024 22:20:11	Very good (3)	Excellent (4)	Excellent (4)	Excellent (4)	Excellent (4)	Excellent (4)
16/04/2024 14:44:50	Very good (3)	Very good (3)	Very good (3)	Good (2)	Very good (3)	Very good (3)
14/04/2024 21:17:55	Excellent (4)	Very good (3)	Excellent (4)	Excellent (4)	Excellent (4)	Very good (3)
15/04/2024 14:06:00	Very good (3)	Very good (3)	Very good (3)	Good (2)	Good (2)	Very good (3)
14/04/2024 06:54:05	Excellent (4)	Very good (3)	Very good (3)	Good (2)	Good (2)	Excellent (4)
15/04/2024 23:42:10	Very good (3)	Good (2)	Good (2)	Excellent (4)	Excellent (4)	Good (2)
16/04/2024 16:30:15	Excellent (4)	Excellent (4)	Excellent (4)	Good (2)	Good (2)	Excellent (4)

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