II. Mission of Department

M1	To equip with the latest tools and equipment matching the state-of-art technologies to facilitate the academic and research activities at par with the best institutions in the field of food engineering, technology and related areas.
M2	To inculcate proper mix of creativity, innovation, competence, entrepreneurial skill, leadership and professionalism in the minds of the students so as to yield the internationally accepted best professionals for food, agriculture and allied sectors.
M3	To provide proper ambience for the teaching-learning system that preserves universal human values, ethics and morals to meet the aspirations of all the stakeholders for sustainable development of the food, agriculture and allied sectors.
M4	To develop a potential pool of intellectuals and qualified professionals that can serve anywhere efficiently and contribute to the growth of the national economy through boosting qualitatively and quantitatively enhanced food production.

III. Program Outcomes (POs) of B. Tech. (Food Engineering & Technology)

Graduating Students of B. Tech. (Food Engg. & Technology) program will be able to:

Program Outcomes (POs)		Graduate Attributes(GAs)
PO1	Apply the knowledge of mathematics, science,engineering fundamentals, and an engineering specialization to the solution of complex engineeringproblems.	Engineering Knowledge
PO2	Identify, formulate, review research literature, andanalyse complex engineering problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.	Problem Analysis
PO3	Design solutions for complex engineering problems anddesign system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.	Design/Development ofsolutions
PO4	Use research-based knowledge and research methodsincluding design of experiments, analysis and interpretation of data, and synthesis of the informationto provide valid conclusions.	Conduct Investigations ofcomplex problems
PO5	Create, select and apply appropriate techniques,resources, and modern engineering and IT tools including prediction and modelling to complex engineering activities with an understanding of thelimitations.	Modern Tool Usage

PO6	Apply reasoning informed by the contextual knowledgeto assess societal, health, safety, legal and cultural issues and the consequent responsibilities relevant tothe professional engineering practice.	The Engineer & Society
PO7	Understand the impact of the professional engineering solutions in societal and environmental contexts, and demonstrate the knowledge of, and need for sustainable development.	Environment andsustainability
PO8	Apply ethical principles and commit to professional ethics and responsibilities and norms of the engineering practice.	Ethics
PO9	Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinarysettings.	Individual and team work
PO10	Communicate effectively on complex engineering activities with the engineering community and with society at large, such as, being able to comprehend andwrite effective reports and design documentation, make effective presentations, and give and receive clear instructions.	Communication
PO11	Demonstrate knowledge and understanding of the engineering and management principles and apply these to one's own work, as a member and leader in a team, to manage projects and in multidisciplinary environments.	Project management and finance
PO12	Recognize the need for, and have the preparation and ability to engage in independent and life-long learning in the broadest context of technological change.	Life-long learning

IV. Program Educational objectives (PEOs) for B. Tech. (Food Engineering & Technology)

The educational objectives of B. Tech. Food Engineering & Technology program are:

PEO1	Graduate will have successful professional careers in the field of Food Engg. & Technology with innovative ideas while serving the Government firm, industry, corporate, academic and research organization or being an entrepreneur.
PEO2	Graduate will be able to work effectively in different fields as a team member or individual with the ability of solving engineering problems with core expertise in analysis, design and development using advanced tools in food engineering and technology.
PEO3	Graduate will be able to show the leadership in diverse cultures, nationalities and fields while working efficiently with interdisciplinary teams locally and internationally to meet global challenges in the field of Food Engg. & Technology.
PEO4	Graduate will be able to develop themselves professionally by continuous and lifelong learning and advance their careers through activities such as participation in professional certification programs,

	and seeking higher education innovation and research while benefitting the society.

V. Program specific outcomes (PSOs) for B. Tech. Food Engineering & Technology programare:

Graduating students of B. Tech. Food Engineering & Technology program will be able:

PSO1	to implement technical knowledge practically in the field of processing, designing, manufacturing specifically in engineering & technology part of food industries
PSO2	to place themselves in the research and development field as well as pursue higher studies in food technology and interdisciplinary programs