|  |  |
| --- | --- |
| Semester: |  |
| Course Code: |  |
| Course Name: |  |
| Credit Value: |  |
| Core/Optional: |  |
| Hourly Breakdown: | Theory | Practical | Independent Learning |
|  |  |  |
| Course Aim/Intended Learning Outcomes (ILOs):At the completion of this course, students will be able to;1.2.3.4.5.6. |
| Course Content (Main topics, subtopics):  |
| Teaching / Learning Methods:  |
| Assessment Strategy: |
| Continuous Assessments…………..%  | Final Assessment……………..% |
| Details: quizzes %, mid-term %, other % (specify)…….…… % ……..…..% …….……..% | Theory (%)……….% | Practical (%)………% | Other (%) (specify)……….% |
| Recommended reading:* --------
* --------
* --------
* --------
 |

Annexures:

**Course Prerequisites: (select appropriately)**

* None / Should have followed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ / Should have passed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| --- | --- | --- | --- | --- |
| LessonNo. | Topic | No. of Hrs. | Teaching -Learning Strategies | ILOAlignment |
| Theory | Practical | Independent Learning |
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|  | ***Total*** |  |  |  |  |  |

**Teaching – Learning Strategies:**

**Programme Learning Outcomes (PLOs):**

Upon successful completion of the Bachelor of Science Honours Degree Programme, a graduate will;

1. Demonstrate competency in appropriate knowledge in the field of food\*.
2. Communicate efficiently and effectively in respective field of specialization using written, oral, visual, and electronic forms.
3. Demonstrate as an empathetic and emotionally intelligent team player with leadership qualities.
4. Apply the skill set\* related to food\* creatively to solve real-world problems by making content-specific operational decisions while adapting to changing environments.
5. Create value through integration of innovation, and entrepreneurial & managerial proficiencies.
6. Implement subject-based solutions in keeping with ethical, social, and environmental norms and need for sustainable development in sphere of food\*.
7. Depict lifelong learning through scholarly advancement and/or strengthening professional skills and ensuring the betterment of the community.

\*The term food means basic, advanced, and applied subjects related to Food Science, Food Technology and Nutrition.

\*A skill set is a combination of knowledge, experience, and abilities that the student develops through his studies and beyond.

**Linking PLOs with ILOs**

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| --- | --- | --- | --- | --- | --- | --- | --- |
|  | **PLO 1** | **PLO 2** | **PLO 3** | **PLO 4** | **PLO 5** | **PLO 6** | **PLO 7** |
| **ILO 1** |  |  |  |  |  |  |  |
| **ILO 2** |  |  |  |  |  |  |  |
| **ILO 3** |  |  |  |  |  |  |  |
| **ILO 4** |  |  |  |  |  |  |  |
| **ILO 5** |  |  |  |  |  |  |  |
| **ILO 6** |  |  |  |  |  |  |  |

\*\*\* *Strongly linked;* \*\* *Moderately linked;* \* *Marginally linked*