

PAAVAI ENGINEERING COLLEGE

DEPARTMENT OF FOOD TECHNOLOGY

BATCH: 2018- 2022

Semester	Course	Course Name	Target	CO1	CO2	CO3	CO4	CO5	
I	C101	MA16101	MATRICES AND CALCULUS	50	46	33	41	39	26
	C102	EN16101	TECHNICAL ENGLISH I	50	53	54	54	54	54
	C103	PH16101	ENGINEERING PHYSICS	50	62	61	59	60	64
	C104	CH16101	ENGINEERING CHEMISTRY-1	50	64	63	60	60	53
	C105	ME16102	BASIC CIVIL AND MECHANICAL ENGINEERING	50	68	76	53	79	70
	C106	CS16101	COMPUTER PROGRAMMING	50	56	69	70	65	77
	C107	PC15101	PHYSICS & CHEMISTRY LABORATORY-1	50	72	74	70	67	
	C108	EN16102	ENGLISH COMMUNICATION SKILLS LABORATORY	50	75	73	84	55	
	C109	CS16102	COMPUTER PROGRAMMING LABORATORY	50	67	82	71	60	
II	C110	MA16201	DIFFERENTIAL EQUATION AND COMPLEX ANALYSIS	50	41	39	33	24	19
	C111	EN16201	TECHNICAL ENGLISH II	50	58	58	54	56	60
	C112	PH16202	APPLIED PHYSICS	50	66	64	63	55	48
	C113	CH16203	BIOCHEMISTRY	50	63	61	59	52	42
	C114	ME16202	ENGINEERING GRAPHICS	50	46	63	41	59	26
	C115	FT16201	MICROBIOLOGY	50	65	45	56	69	70
	C116	GE16201	ENGINEERING PRACTICES LABORATORY	50	74	72	76	74	
	C117	CH16205	BIOCHEMISTRY LABORATORY	50	66	64	66	68	
III	C201	MA16301	TRANSFORMS AND BOUNDARY VALUE PROBLEMS	50	68	67	65	62	65
	C202	FT16301	FOOD PROCESS CALCULATIONS	50	53	50	48	40	58
	C203	FT16302	FOOD SCIENCE AND NUTRITION	50	53	60	64	68	61
	C204	CM16305	FLUID FLOW PROCESS	50	55	67	72	69	64
	C205	CH16301	ENVIRONMENTAL SCIENCE AND ENGINEERING	50	48	50	58	60	51
	C206	EE16307	ELECTRICAL MACHINE DRIVES AND SENSORS	50	44	49	47	42	49

	C207	CM16306	FLUID MECHANICS LABORATORY	50	41	47	48	52		
	C208	FT16303	MICROBIOLOGY LABORATORY	50	79	84	86	73	79	
	C209	EN16301	BUSINESS ENGLISH COURSE LABORATORY	50	82	85	82	81	79	
IV	C210	MA16403	PROBABILITY AND STATISTICS	50	86	86	88	77	91	
	C211	FT16401	ANALYTICAL INSTRUMENTS IN FOOD INDUSTRIES	50	63	60	59	49	45	
	C212	FT16402	FERMENTATION TECHNOLOGY	50	59	59	54	62	60	
	C213	FT16403	ENGINEERING PROPERTIES OF FOOD MATERIALS	50	52	56	57	52	60	
	C214	CM16405	CHEMICAL ENGINEERING THERMODYNAMICS	50	49	52	53	54	58	
	C215	CM16406	PROCESS HEAT AND MASS TRANSFER	50	62	63	67	62	58	
	C216	FT16404	INSTRUMENTAL METHODS OF ANALYSIS LABORATORY	50	54	52	59	58	53	
	C217	FT16405	FOOD FERMENTATION LABORATORY	50	84	81	82	85	74	
	C218	FT16407	HEAT AND MASS TRANSFER LABORATORY	50	75	77	79	82	67	
		C301	FT16501	FOOD PROCESS ENGINEERING I	50	76	76	79	79	86
	V	C302	FT16502	DAIRY TECHNOLOGY	50	72	64	60	48	87
C303		FT16503	BAKING AND CONFECTIONERY TECHNOLOGY	50	54	58	59	60	56	
C304		FT16504	MEAT.FISH AND POULTRY PROCESSING TECHNOLOGY	50	43	49	44	45	51	
C305		FT16505	PROCESS CONTROL AND INSTRUMENTATION	50	66	55	41	79	69	
C306		FT16151	MILLING TECHNOLOGY	50	59	52	59	55	51	
C307		FT16506	DAIRY ENGINEERING LABORATORY	50	62	64	64	62		
C308		FT16507	BAKING AND CONFECTIONARY LABORATORY	50	78	83	82	74		
C309		EN16501	CAREER DEVELOPMENT LABORATORY I	50	82	83	84	67	91	
C310		FT16601	FRUITS AND VEGETABLE PROCESSING TECHNOLOGY	50	85	82	75	86	89	
		C311	FT16602	FOOD PROCESS ENGINEERING II	50	68	63	67	87	62

VI	C312	FT16603	FOOD PACKAGING TECHNOLOGY	50	75	71	71	74	72
	C313	FT16604	TECHNOLOGY OF SNACK AND EXTRUDED FOODS	50	60	62	54	55	54
	C314	FT16605	PROCESS ECONOMICS AND MANAGEMENT	50	71	64	53	51	58
	C315	FT16606	FOOD PROCESS ENGINEERING LABORATORY	50	74	74	78	79	
	C316	FT16607	FRUITS, VEGETABLES PROCESSING AND FOOD PACKAGING LABORATORY	50	67	64	71	65	
	C317	EN16601	CAREER DEVELOPMENT LABORATORY II	50	86	82	78	76	79
VII	C401	FT16701	IPR IN FOOD INDUSTRIES	50	75	73	84	56	75
	C402	FT16702	FOOD SAFETY AND QUALITY	50	67	82	71	71	51
	C403	FT16703	FOOD BIOTECHNOLOGY	50	41	39	33	24	19
	C404	FT16251	FOOD FLAVOURANTS AND COLOURANTS	50	58	58	54	56	53
	C405	FT16351	FOOD PRESERVATION TECHNOLOGY	50	66	64	63	55	48
	C406	FT16704	FOOD PROCESSING AND PRESERVATION LABORATORY	50	63	61	59	52	42
	C407	FT16705	FOOD ANALYSIS LABORATORY	50	46	63	41	59	26
VII	C401	FT16701	IPR IN FOOD INDUSTRIES	50	75	73	84	56	75
	C402	FT16702	FOOD SAFETY AND QUALITY	50	67	82	71	71	51
	C403	FT16703	FOOD BIOTECHNOLOGY	50	41	39	33	24	19
	C404	FT16251	FOOD FLAVOURANTS AND COLOURANTS	50	58	58	54	56	53
	C405	FT16351	FOOD PRESERVATION TECHNOLOGY	50	66	64	63	55	48
	C406	FT16704	FOOD PROCESSING AND PRESERVATION LABORATORY	50	63	61	59	52	42
	C407	FT16705	FOOD ANALYSIS LABORATORY	50	46	63	41	59	26
VIII	C408	FT16801	FOOD ALLERGENS AND TOXICOLOGY	50	85	64	75	78	88
	C409	FT16451	BEVERAGE TECHNOLOGY	50	79	88	68	56	90
	C410	FT16551	EMERGING TRENDS IN FOOD PROCESSING	50	80	65	70	73	88

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