

Department of Liberal Education
Era University, Lucknow
Course Outline
Effective From: 2023-24

Name of the Program	B.A. / B.Sc. (LIBERAL EDUCATION)			Year/ Semester:	3rd / 6th
Course Name	Food Product Development Lab	Course Code:	NH305P	Type:	Practical
Credits	01			Total Practical Hours:	30 Hours
Evaluation Spread	Internal Continuous Assessment:	10 Marks		End Term Exam:	15 Marks
Type of Course	<input type="radio"/> Compulsory	<input checked="" type="radio"/> Core	<input type="radio"/> Creative	<input type="radio"/> Life Skill	
Course Objectives	The main goal and objective of the course is to design that includes usability, aesthetics, reliability, functionality, innovation, and appropriateness during food product development.				
Course Outcomes(CO): <i>After the successful course completion, learners will develop following attributes.</i>					
Course Outcome (CO)	Attributes				
CO1	Students will collect data surrounding a target market such as competitor analysis, pricing trends, and customer expectations.				
CO2	Understand modern product development processes. Explain the concept of Industrial design and robust design concepts.				
CO3	Understand the concept of Design for manufacture and assembly and understand the legal factors, social issues, engineering ethics related to product design.				
CO4	Sensory analysis can be used for quality control, determining shelf life, gauging the readiness for product launch, assessing product success, flavor profiling, and identifying the attributes driving consumer preferences.				
Pedagogy	Interactive, discussion-bases, student-centered, presentation.				
Internal Evaluation Mode	Experiment-Writing and Conductance File Maintenance/ Laboratory Record Continuous Attendance and Participation				
Practical No.	Experiments			Contact Hours	Mapped CO
1.	Market survey, consumer survey to identify new products in terms of <ul style="list-style-type: none"> • New packaging of existing products • Innovative products. • Creative products 			4	CO1, CO2
2.	Identification of product for development.			6	CO2
3.	Preparing the New Food Product			6	CO3
4.	Sensory evaluation of the New Food Product			6	CO2, CO4
5.	Development of packaging and screening of the products			8	CO3, CO4

CO-PO and PSO Mapping														
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1	1	2	1		2	1		2	2	1		1		
CO2	1	1			2	3	1	1	1			1	1	
CO3	2	1	1		2	2	1	3	2		1	2	2	3
CO4	1	2	2		1	2	1	1	1		1		1	2
<i>Strongcontribution-3, Averagecontribution-2, Lowcontribution-1,</i>														
Suggested Readings:														
Reference Books	Food science –Srilakshmi B.													
E-Resources	https://youtu.be/uliRL8gMQB8													
Internal Practical Evaluation:														
Component	Marks													
Experiment-Writing and Conductance	5													
File Maintenance/ Laboratory Record	2													
Continuous Attendance and Participation	1													
Viva-Voce	2													
Total Marks	10													

Course created by: **Dr. Shazia Fatima**
Dr. Pooja Verma

Signature:

Approved by: **Prof. Afrozul Haq**

Signature:

