PLO	Category	Program Outcomes
PLO1	Knowledge in Nutrition and Food Engineering	Apply the knowledge of Nutrition, Food Science & Engineering as well as multidisciplinary fundamentals to solve the Nutrition and Food Engineering related problems.
PLO2	Problem Analysis	Identify, formulate, research the literature and analyze Nutrition and Food Engineering related problems and reach substantiated conclusions using the principles of natural sciences.
PLO3	Design/Development of Solutions	Design solutions for Nutrition and Food Engineering related problems and design system components or processes that meet the specified needs with appropriate consideration for public health and safety and of cultural, societal and environmental concerns.
PLO4	Investigation	Conduct investigations of complex problems, considering design of experiment, analysis and interpretation of data synthesis to provide valid conclusions.
PLO5	Modern Tool Usage	Create, select and apply appropriate techniques, resources and modern tools for the prediction and modeling of Nutrition and Food Engineering related issues with an understanding of their limitations.
PLO6	Nutritionist & Food Engineer in Society	Apply reasoning informed by contextual knowledge to assess societal, health, safety, legal and cultural issues and the consequent responsibilities relevant to professional practice.
PLO7	Environment and Sustainability	Understand the impact of Nutrition and Food Engineering related solutions in societal and environmental contexts and demonstrate the knowledge of , and need for sustainable development.
PLO8	Ethics	Apply ethical principles and commit to the professional ethics, responsibilities and the norms of the Nutrition and Food Engineering practice.
PLO9	Individual Work and Teamwork	Function effectively as an individual and as a member or leader of diverse teams and in multidisciplinary settings.
PLO10	Communication	Communicate effectively about Nutrition and Food Engineering activities with the community and society. Be able to comprehend and write effective reports, design documentation, make effective presentations and give and receive clear instructions.
PLO11	Project Management and Finance	Understanding and demonstrating the knowledge of Nutrition and Food engineering, management principles and apply these to one's work as a team member or a leader to manage projects in multidisciplinary environments.
PLO12	Life Long Learning	Recognize the need for and have the preparation and ability to engage in independent life learning in the broadest context of health and technological change.