



Program Outcomes: B.Sc (Hons) Culinary Science

At the end of Bachelor of Science (Hons) Culinary Science program, students should be able to-

PO1: Acquire technical knowledge and skills in Culinary Science.

PO2: Demonstrate leadership and teamwork with a positive attitude to effectively manage human resources.

PO3: Demonstrate ability to communicate effectively.

PO4: Value Ethical practices in both personal and professional situations.

PO5: Demonstrate the importance of Food safety, food quality, hygiene, and sanitation.

PO6: Apply a critical thinking process of analyzing and developing solutions related to financial accountability in the food service industry.

PO7: Develop professional attributes and attitudes through practice school and professional events.

PO8: Analyze dietary patterns and their impact on healthy lifestyles and well-being.

PO9: Develop students with in-depth knowledge about food composition and its nutritional, microbiological, and sensory aspects.

PO10: Investigate and provide independent learning skills necessary for continuous learning.