



Republic of the Philippines
BATANGAS STATE UNIVERSITY
ARASOF-Nasugbu
Nasugbu, Batangas

COLLEGE OF INDUSTRIAL TECHNOLOGY

▪ BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

Program Educational Objectives (PEO)

The Bachelor of Science in Food Technology aims to produce food technologists who have the ability to:

PEO 1. Develop focus and depth in food technology through the acquisition of competency in the following core knowledge areas: Food manufacturing and engineering, quality control/assurance, product development and innovation, food analysis, food microbiology, marketing, distribution and sales.

PEO 2. Acquire the ability to conduct innovative food research, relevant extension, instruction and apply the rules and regulations concerning their scope.

PEO 3. Demonstrate the competencies required to engage in and work with food control and regulatory officers in agencies and bureaus of Government.

PEO 4. Acquire the ability to run the execution of the work for projects concerning the food service industries with the implementation and management of multidisciplinary teams and human resource management, in accordance with the ethical standards in the field of food technology.

PEO 5. Demonstrate an in-depth knowledge in food technology as well as relevant scientific and technological topics conducive for engagement in the academe and its enrichment.

PEO 6. Demonstrate leadership and management abilities coupled with the knowledge of process, quality, traceability and marketing of food products that are vital in the successful entrepreneurship and trade of all kinds of food.

Student Outcomes (SO)

The minimum standards for the BS Food Technology program are expressed in the following minimum set of student outcomes:

SO 1. Articulate and discuss the latest developments in the specific field of practice;



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SO 2.Effectively communicate orally and in writing using both English and Filipino;

SO 3.Work effectively and independently in multi-disciplinary and multi-cultural teams;

SO 4.Act in recognition of professional, social, and ethical responsibilities;

SO 5.Preserve and promote “Filipino historical and cultural heritage”.

SO 6.Demonstrate communication skills (i.e. oral and written) that lead to success in a food technology career including preparation of proposals, position papers, technical reports, communicating technical information to a nontechnical audience, making formal and informal presentations;

SO 7.Explain the functionality of different ingredients and chemical changes occurring during post-harvest handling, preparation, processing, packaging and storage, including reactions involving carbohydrates, proteins and fats;

SO 8.Understand the international and local regulations required for the manufacture, distribution and sale of food products, either fresh or processed;

SO 9.Understand the role of microorganisms in post-harvest handling, preparation, processing and preservation, packaging and storage with respect to pathogenic, spoilage and fermentative microorganisms;

SO 10.Understand and apply the principles of engineering as they relate to converting agricultural commodities to the finished products;

SO 11.Understand and apply the principles and various facets of food technology, including sensory evaluation, in practical situations, problem solving and environmental sustainability;

SO 12.Understand and apply the basic elements of sanitation and quality assurance programs to assure food safety;

SO 13.Evaluate the microbiological, physical, chemical, sensory and functional properties of food; and

SO 14.Create new product ideas, concepts and procedure leading to innovative food technologies.