



## PROFORMA FOR QUALITY ENHANCEMENT CELL'S WEBSITE

All the Teaching Departments/ Institutes/ Centers of the University of Karachi are requested to provide the following information to the Quality Enhancement Cell for uploading it on its website.

A. Name of the Department/ Institute/ Center :- Department of Food Science & Technology.

B. Mission of the Departments/ Institute/ Center:- \_\_\_\_\_

C. Mission Statement of the Programme

1. BS: To provide education and training for students conduct basic and applied research.

2. MS: To understand current and future trends influencing the food industry.

3. Ph.D.: To extend current knowledge of cutting edge technologies and enhancing their research and analytical skills.

D. Objectives of the Programme

1. BS: (i) To provide students with a sound foundation of food science, food technology and food nutrition.

(ii) To introduce students to industrial application of food science.

(iii) Borden the understanding of role of products as food and food science.

(iv) Increase the understanding of the supercilious.

2. MS: (i) To enable students to expose the inter disciplinary nature of agriculture food production and food science at an advanced level.

(ii) Provide students wit a souch foundation in all areas of Food Science & Technology.

(iii) Introduced the students to advanced research topics.

(iv) Develop student's research skills In an aspect of food science and related technologies.

3. Ph.D: (i) To develop competence in the design, conduct and analysis of experimental work.

(ii) To introduce industrial application of food science and technology and the commercial outcome.

(iii) To increase the understanding of the specialized disciplines of food science emerging technology and the relevance of this to further food industry.

(iv) To develop a critical understanding of the economic, social and ethical factors related to food production.

**E. The outcomes of programme i.e. the attributes the student will acquire after successful completion of the courses of studies and research degrees**

1. **BS:** (i) Graduate will be well prepared to play a key role in food industry as food technologists.  
 (ii) Graduate will be serve in food related mountain  
 (iii) Graduate will be ready to introduce new technologies in the production line.  
 (iv) Graduate will be ready to apply theoretical knowledge in practical work.
2. **MS:** (i) Production of quality and safety products which are acceptable to end users on both local and international markets
3. **Ph.D:** (i) Ph.Ds will serve in the research organization R & D in food industry.  
 (ii) They will be able to develop new products exploiting the under utilized agriculture product.  
 (iii) They will create new methodologies to implementing.  
 (iv) The cutting-edge technologies kin the area of food science

**F. Semester wise Courses (syllabus) for BS, MS & Ph.D.**

**G. Names, qualifications and designations of the faculty members**

Name	Qualification	Designation
Dr. Jehan Ara	Ph.D. Post Doc (USA)	Professor
Dr. Abid Hasnain	Ph.D	Professor
Dr. Syed Asad Sayed	Ph.D. Post Doc (UK & Germany)	Professor
Mr. Rehmanullah Siddiqui	M.Sc., Ph.D (Thesis submitted)	Assistant Professor
Dr. Shahina Naz	Ph.D Post Doc (UK & USA)	Assistant Professor
Ms. Faiza Abdur Rab	M.Sc. M.Phil (UK)	Lecturer
Mr. Mehmood Azam	M.Sc.	Lecturer
Mr. Ferz Alam	M.Sc.	Lecturer
Ms. Ayesha Siddiqui	M.Sc.	Lecturer