

# BACHELOR OF PROCESS AND FOOD ENGINEERING WITH HONOURS

## CURRICULUM 2021-2025

### PROGRAMME EDUCATIONAL OBJECTIVES (PEO)

Programme Educational Objectives (PEO)	Performance Indicators
<b>PEO1.</b> To produce engineers with knowledge, competence, and professionalism in the field of Process and Food Engineering, as well as skills and attitudes that meet the needs of the industry and the market.	<b>70%</b> of graduates working in relevant fields
<b>PEO2.</b> To produce engineers in the field of Process and Food Engineering who are creative and innovative, as well as compassionate and responsible towards society, culture, and a dynamic environment.	(A) <b>20%</b> of graduates involved in professional bodies (including professional engineers), or
	(B) <b>20%</b> of graduates holding a position of manager / employer / senior engineer
<b>PEO3.</b> To produce engineers capable of adapting to the global work environment, pursuing lifelong learning, and engaging in research and development in the field of Process and Food Engineering.	(A) <b>20%</b> of graduates working in multinationals or large companies or global companies, or
	(B) <b>5%</b> of graduates working in R&D, or
	(C) <b>10%</b> of graduates obtained a higher degree in engineering or related areas
<b>PEO4.</b> To produce engineers in the field of Process and Food Engineering with the knowledge and capability to solve engineering problems, including advanced design and development in related processing industries.	<b>20%</b> of graduates working in product/system design activities