



"बेटी बचाओ, बेटी पढ़ाओ"

**JAYOTI VIDYAPEETH WOMEN'S UNIVERSITY, JAIPUR**  
**Faculty of Education & Methodology**

Teacher Name & Designation : **JV'n Moin Khan**, Assistant Professor  
Department Name : **DEPARTMENT OF FOOD & BIOTECHNOLOGY**  
Program Name : **B.TECH. FBT**  
Semester : **5<sup>th</sup> SEM**  
Course/Subject Name : **FERMENTATION TECHNOLOGY**

<b>Sr.No.</b>	<b>Course Outcome</b>
<b>1</b>	● <b>Bio processing:</b> Producing bio fuels, bio plastics, and bio pharmaceuticals through fermentation.
<b>2</b>	● <b>Food and Beverage Industry:</b> Fermenting products such as beer, wine, yogurt, and cheese.
<b>3</b>	● <b>Enzyme Production:</b> Generating enzymes for various industrial applications.
<b>4</b>	● <b>Agriculture:</b> Developing microbial agents for soil improvement and crop protection.
<b>5</b>	● <b>Wastewater Treatment:</b> Using fermentation to treat organic pollutants in water.
<b>6</b>	● <b>Bioenergy:</b> Producing biofuels like ethanol and biogas for sustainable energy sources.
<b>7</b>	● <b>Pharmaceuticals:</b> Manufacturing antibiotics, vitamins, and other pharmaceuticals.
<b>8</b>	● <b>Environmental Remediation:</b> Using microbes to clean up contaminated sites.
<b>9</b>	● <b>Biotechnology:</b> Supporting biotech research and product development.
<b>10</b>	● <b>Probiotics:</b> Developing beneficial microorganisms for health and nutrition