



Sant Dnyaneshwar Shikshan Sanstha's
Annasaheb Dange College of Engineering and Technology
Ashta-416301, Dist: Sangli, Maharashtra
(An Autonomous Institute Affiliated to Shivaji University, Kolhapur)

ADCET

Board of Studies (BoS) in Food Technology

Meeting No.- 2

Date: 27th January 2021

Time: 11.00 am

Agenda of the Meeting

1. Welcome to all BOS members by Head of Department
2. To confirm minutes of 1st BoS meeting held on 30th Dec, 2019
3. To discuss the report about the action taken on the recommendations of its 1st meeting held on 12-06-2019
4. To discuss and approve Third Year (TY) Curriculum for B Tech in Food Technology
5. Any other point with permission of chair

Note: Meeting will be conducted in online mode through Zoom Meeting.



Chairman

BoS, Food Technology, ADCET



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Minutes of Meeting - 02
Board of Studies in Food Technology



Date: 27th January 2021

Time: 11.00 am

The second meeting of Board of Studies (BoS) in Food Technology for undergraduate program (B Tech Food Technology) at Annasaheb Dange College of Engineering and Technology (ADCET), Ashta was held on 27th January 2021 at 11.00 am in online mode (Zoom meeting).

Following BoS members were present for meeting.

Sr. No.	Name	Designation	Institute/University/Organization
1	Dr. Suyogkumar V. Taralkar	Chairman	Food Technology, ADCET, Ashta
2	Dr. Akshaya Kumar Sahoo	VC-Nominee	Department of Technology, Shivaji University, Kolhapur
3	Prof. S S. Lele	Academic Expert-1	ICT Mumbai
4	Dr. Vasant N. Pawar	Academic Expert-2	MITADTU, Pune
5	Mr. Sudhir Fiske	Industry Expert-I	Raghuleela. Innovative Technology R&D Center Pvt Ltd, Satara
6	Dr. S R Bangle	Asst. Prof.	Department of Food Technology, ADCET, Ashta
7	Dr. A S Phule	Asst. Prof.	Department of Food Technology, ADCET, Ashta
8	Dr. S N Patil	Asst. Prof.	Department of Food Technology, ADCET, Ashta

Dr. Bhaurao Nikhade conveyed his unavailability for the meeting due to his personal work.





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Agenda and resolutions of the meeting are as follows:

Agenda No. 1: Welcome to all BOS members by Head of Department

Dr. S. V. Taralkar, Chairman BoS, extended warm welcome to all members by offering flower bouquets.

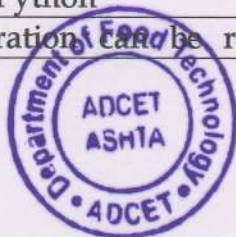
Agenda No. 2: To confirm minutes of 1st BoS meeting held on 30th Dec, 2019

Dr. S. V. Taralkar read the minutes of BoS meeting held on 30th Dec 2019. All BoS members confirmed the minutes of meeting.

Agenda No. 3: To discuss the report about action taken on the recommendations of its 1st meeting held on 30th Dec 2019

Chairman presented the action taken report as per recommendation given in meeting held on 30th Dec 2019 as follows and the revised structure of First Year B Tech food Technology.

Agenda No. (Meeting 1)	Recommendations	Action Taken
02	Biochemistry and Microbiology courses has to be introduced at semester 1 and semester 2 respectively	Revised structure with course curriculum is prepared
	Basic Electrical and Electronics Engineering, Basic Mechanical Engineering has to be merged and combined Course with name General Engineering	General Engineering Course is introduced in structure. The implementation may have some issues like teaching, paper setting, assessment, etc
	Organic Chemistry-I, Organic Chemistry-II, Analytical Chemistry can be with two courses like Chemistry-I and Chemistry-II.	New course with name Chemistry-I and II are introduced in proposed structure
	Computer Fundamentals & Programming course, 'C' language, can be replaced with Python	Will be discussed and can be implemented from next academic year
03	Mechanical Operations can be replaced	Modifications done in





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with Unit Operations	proposed structure
Heat Transfer can be replaced with Food Engineering-I	
Chemistry of Food Constituents can be shifted to semester-IV and Engineering Thermodynamics can be shifted to semester-III	
Mass transfer can be replaced with Food Engineering-II	
Principles of Food Preservation can be shifted to semester -V and Nutrition can be shifted to semester-IV	
Packaging can be offer as Open Elective - I	
Flavors and Fragrance Technology can be added as Professional Elective-II	
Nutraceuticals can be added as Professional Elective-II	
Biochemical Engineering can be Professional Elective -III	
Wealth from Waste can be consider as Professional Elective-III	
Process Optimization and Automation can be consider as single course for Open Elective-III	
Cold Storage and Supply Chain Management can be consider as Open Elective-III	
Design and Development of Special Foods or Dietary Food Processing can be Professional Elective-IV	
Major project credits should be increased to 5 (10 hrs per week)	

Resolution: The proposed structure and curriculum for FY B Tech Food Technology (Annexure-I) is approved by BoS and recommended to make it effective from academic year 2021-2022.





Agenda No. 4: To discuss and approve Third Year (TY) Curriculum for B Tech in Food Technology

Chairman presented third year structure of B Tech Food Technology as per Annexure-II.

Faculties of Food Technology at ADCET presented courses curriculum.

Following are the suggestions given by members for each course.

Semester V:

1. Packaging technology: Remove the current status from unit I and add in Unit VI, Unit II polymers word can be used instead of plastics and composites. Active and smart packaging can be included in Unit V.
2. Laboratory of processing of milk and milk products: Experiments title should be modified.
3. Bakery and confectionary: More important should be given on flour processing. Replacement of sugar in bakery and confectionary as well as fortification of bakery and confectionary with multi grain products.
4. Title of experiment in laboratory of bakery and confectionary course can be modified.
5. Nutrition: Change in unit titles as well as addition of prebiotics and probiotics, fortification and formulation of products and enzyme actions.
6. Food additives and ingredients laboratory: Title of the first experiment should be changed.
7. Wine Technology: Cultures, isolates can be included in courses contents. Visit to winery may be considered as part of course.

Semester-VI:

1. Process Modeling and Simulation: Techno Economical feasibility aspects of modeled process can be considered.
2. Processing of meat fish and poultry products: Surmai fish processing should be part of courses.





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3. As per suggestion in neutrasuiticals course unit VI to be shifted to unit I and Unit V name has to be changed.
4. Processing of fruits and vegetable: Maturity index should incorporate in first unit.
5. Title of experiment in laboratory of Processing of fruits and vegetable course can be changed.
6. Processing of cereals pulses and oil seed: change in unit title and addition of gluten and multi grain products in unit IV and VI respectively.
7. Fragrance technology: Courses name can be change as flavor and fragrance technology. Classification of fragrance, supercritical extraction, and artificial biosensor can be added.

Resolution: The structure and course contents for TY B Tech Food Technology is approved by BOS and recommended to get approval from Academic Council

Agenda No. 5: Any other point with permission of chair

No other points were discussed apart from agenda.


Member Secretary




Chairman



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Annexure-I

F.Y.B.Tech : Semester- I

Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
OFTBS101	Chemistry-I	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTBS102	Inorganic Chemistry	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTBS103	Applied mathematics-I	3	1	--	4	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTBS104	Biochemistry	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTES105	General Engineering	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTBS151	Chemistry-I Laboratory	--	--	2	1	ISE	--	--	25	10
OFTBS152	Biochemistry	--	--	2	1	ESE	--	--	--	--
OFTBS153	Inorganic Chemistry Laboratory	--	--	2	1	ISE	--	--	25	10
						ESE	--	--	--	--
OFTES154	Computer Fundamentals and Programming Laboratory	2	--	2	1	ISE	--	--	25	10
						ESE	--	--	--	--
OFTES155	General Engineering Laboratory	--	--	2	1	ISE	--	--	25	10
Total		17	1	10	21	Total	500		125	--
Total Contact Hours/Week: 28 hrs										
Course Category	HS	BS	ES	PC	PE	OE	PR			
Credits	00	16	05	00	00	00	00			
Cumulative Sum	00	16	05	00	00	00	00			





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F.Y.B.Tech.: Semester-II

Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
OFTBS106	Chemistry-II	3	--	--	3	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50			
OFTBS107	Microbiology	3	--	--	3	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50			
OFTBS108	Applied Physics	3	--	--	3	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50			
OFTBS19	Applied Mathematics-II	3	1	--	4	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50			
OFTES110	Engineering Graphics	2	--	--	2	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50			
OFTHS111	Professional Communication	2	--	2	3	ISE	--	--	50	20
OFTBS155	Chemistry-II laboratory	--	--	2	1	ISE	--	--	25	10
OFTBS156	Microbiology Laboratory	--	--	2	1	ISE	--	--	25	10
OFTBS157	Applied Physics Laboratory	--	--	2	1	ISE	--	--	25	10
OFTES158	Engineering Graphics Laboratory	--	--	2	1	ISE	--	--	25	10
Total		16	01	10	22	Total	500		150	
Total Contact Hours/Week: 27 hrs										
Course Category		HS	BS	ES	PC	PE	OE	PR		
Credits		03	16	03	00	00	00	00		
Cumulative Sum		03	32	08	00	00	00	00		





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Annexure-II

T.Y.B. Tech: Semester-V

Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
OOE***	Open Elective-I	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC301	Nutrition	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC302	Processing of Fruits and Vegetables	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC303	Processing of Milk & Milk Products	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC304	Food Additives & Ingredients	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPE***	Professional Elective-I	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC351	Nutrition Laboratory	--	--	2	1	ISE	--	--	25	10
OFTPC352	Processing of Fruits and Vegetables Laboratory	--	--	2	1	ESE	--	POE	25	10
OFTPC353	Processing of Milk & Milk Products Laboratory	--	--	2	1	ISE	--	--	25	10
OFTPC354	Food Additives & Ingredients Laboratory	--	--	2	1	ESE	--	OE	25	10
Total		18	0	08	22	Total	600		200	
Total Contact Hours/Week: 26 hrs										
Course Category	HS	BS	ES	PC	PE	OE	PR			
Credits	00	00	00	16	03	03	00			
Cumulative Sum	04	32	23	39	03	03	02			
OFTPE3** Professional Elective-I										
OFTPE305- Wine Technology				OFTPE306- Sugar Technology						
OOE*** Open Elective-I										
OFTOE311 – Packaging Technology										





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T.Y.B. Tech: Semester-VI

Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
OOE***	Open Elective-II	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC308	Processing of Cereals, Pulses & Oilseeds	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC309	Processing of Meat, Fish & Poultry Products	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC310	Bakery and Confectionary	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPE***	Professional Elective-II	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
OFTPC355	Processing of Cereals, Pulses & Oilseeds Laboratory	--	--	2	1	ISE	--	--	25	10
OFTPC356	Processing of Meat, Fish & Poultry Products Laboratory	--	--	2	1	ESE	--	POE	25	10
OFTPC357	Bakery and Confectionary Laboratory	--	--	2	1	ISE	--	OE	25	10
OFTPR361	Minor Project	--	--	2	1	ESE	--	OE	25	10
OFTPR362	In-Plant Training	--	--	--	1	ISE	--	PR	25	10
Total		15	--	08	20	ESE	--	--	--	--
Total Contact Hours/Week: 23 hrs										
Course Category	HS	BS	ES	PC	PE	OE	PR			
Credits	00	00	00	12	03	03	02			
Cumulative Sum	04	32	23	51	06	06	04			
OFTPE3** Professional Elective-II										
OFTPE311- Fragrance Technology		OFTPE312- Neutrasuiticals								
OOE*** Open Elective-II										
OFTOE321 – Process Modeling and Simulation										

