



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 in Food Technology

Meeting-1

Date: 30th December 2019

Time: 10.00 am

Agenda of the meeting:

1. Welcome to all BOS members by Head of Department
2. To discuss and review existing First Year B Tech Food Technology Structure and Curriculum
3. To discuss and approve Second Year to Final Year Structure of B Tech Food Technology
4. To discuss and approve Second Year Courses for B Tech in Food Technology
5. To discuss mode of assessment
6. Any other point with permission of chair

Head of Department



Director



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Minutes of Meeting - 01
Board of Studies in Food Technology

Date: 30th December 2019

Time: 10.00 am

Venue: Board Room, ADCET, Ashta

The first 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 30th December 2019 at 10.00 am in the Board Room of ADCET.

Following BoS members were present for meeting.

Sr. No.	Name	Designation	Institute/University/Organization
1.	Dr. Suyogkumar V. Taralkar	Chairman	HoD, Food Technology, ADCET, Ashta
2.	Dr. Akshaya Kumar Sahoo	VC-Nominee	Associate Professor in Food Technology, Department of Technology, Shivaji University, Kolhapur
3.	Prof. S.S. Lele	Academic Expert-1	Professor and Director, ICT Mumbai - Marathwada Campus, Jalna, Maharashtra
4.	Mr. Sudhir Fiske	Industry Expert-1	Director-Operations, Raghuleela Innovative Technology R&D Center Pvt Ltd, Satara
5.	Dr. Bhaurao Nikhade	Industry Expert-2	Consultant-Food Processing Industries, Pune
6.	Prof. S. S. Mohite	Invitee	HoD, Basic Sciences, ADCET, Ashta

Dr. Vasant N. Pawar, MITADTU conveyed his unavailability for meeting due to some official work.

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. He also gave brief introduction about institute and department of Food Technology to all members.

Agenda No. 2: To discuss and review existing First Year B Tech Food Technology Structure and Curriculum

Chairman presented existing structure and curriculum of First Year B Tech Food Technology. Following suggestions are given by respected members.

1. Biochemistry and Microbiology courses has to be introduced at semester 1 and semester 2 respectively as majority of the students opt engineering and





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- technology program after 12th standard with PCM group. For current batch students Biochemistry and Microbiology can be offered as Audit course.
2. Basic Electrical and Electronics Engineering, Basic Mechanical Engineering has to be merged and combined Course with name General Engineering with 4 credits (3 hrs theory and 2 hrs practical per week) can be added to semester 1. Some part of Basic Civil Engineering can be added to this course if required.
 3. Organic Chemistry-I, Organic Chemistry-II, Analytical Chemistry can be with two courses like Chemistry-I and Chemistry-II. Chemistry-I will consist of Organic Chemistry and some part of Analytical Chemistry, and Chemistry-II will consist of Physical Chemistry and some part of Analytical Chemistry with 4 credits for both courses (3 hrs theory and 2 hrs practical per week).
 4. In Computer Fundamentals & Programming course, 'C' language, can be replaced with Python.

Resolution: Without disturbing number of credits for semester-1 (23 credits) and semester -2 (22 credits) the changes can be implemented from next academic year 2020-21.

Agenda No. 3: To discuss and approve Second Year to Final Year Structure of B Tech Food Technology

Chairman presented second year to final year structure of B Tech Food Technology.

Following suggestions were given by respected members.

Semester III:

1. Mechanical Operation can be replaced with Unit Operations. Major unit operations used in food industries should be covered.
2. Heat Transfer can be replaced with Food Engineering-I. This course will cover engineering aspects related to heat transfer.
3. Chemistry of Food Constituents can be shifted to semester-IV and Engineering Thermodynamics can be shifted to semester-III.
4. Total credits for semester-III will be 19.

Semester-IV:

1. Mass transfer can be replaced with Food Engineering-II. Major mass transfer operations and reaction part should be covered in this course.
2. Principles of Food Preservation can be shifted to semester -V and Nutrition can be shifted to semester-IV.
3. Members appreciated concept of mini project and industrial training at second year level.
4. Total Credits for semester IV will be 22.

Semester-V:

1. Packaging can be offer as Open Elective -I.
2. Total Credits for semester-V will be 22.





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Semester-VI:

1. Favors and Fragrance Technology can be added as Professional Elective-II.
2. Nutraceuticals can be added as Professional Elective-II.
3. Members appreciated concept of minor project and industrial training at third year level.
4. Total Credits for semester-VI will be 20.

Semester-VII:

1. Biochemical Engineering can be Professional Elective -III.
2. Wealth from Waste can be consider as Professional Elective-III.
3. Process Optimization and Automation can be consider as single course for Open Elective-III.
4. Cold Storage and Supply Chain Management can be consider as Open Elective-III.
5. Total Credits for semester-VII will be 20.

Semester-VIII:

1. Design and Development of Special Foods or Dietary Food Processing can be Professional Elective-IV.
2. Major project credits should be increased to 5 (10 hrs per week). The market survey should be one of the components in major project with 01 credit weightage out of 5.
3. Total Credits for semester-VIII will be 19.

Resolution: The structure with 167 credits (First year to Final Year) for B Tech Food Technology is approved by incorporating above given suggestions.

Agenda No. 4: To discuss and approve Second Year Courses for B Tech in Food Technology

Chairman presented the course list for second year B Tech in Food Technology.

The discussion was carried out on courses for second year. The recommended courses are as follows.

Semester III:

Course Type	Course Name	Theory (Hrs)	Tutorial	Practical (Hrs)	Marks	Credits
ES	Process Calculations	3	1	--	100	4
ES	Engineering Thermodynamics	3	--	--	100+50	3
PC	Food Microbiology	3	--	2	100+50	4
ES	Unit Operations	3	--	2	100+50	4





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PC	Food Engineering-I	3	-	2	100	4
MC	Environmental Studies	2	--	--	50	-
	Total	17	1	6	700	19

Semester-IV:

Course Type	Course Name	Theory (Hrs)	Practical (Hrs)	Marks	Credits
PC	Food Engineering-II	3	2	100+50	4
ES	Fluid Mechanics	3	2	100+50	4
PC	Food Chemistry	3	2	100+50	4
PC	Chemistry of Food Constituents	3	2	100	4
PC	Principles of Food Preservation	3	--	100	3
HS	Psychology	1	--	50	1
PR	Mini Project	--	2	50	1
PR	In-plant Training*	--	--	50	1
	Total	16	10	800	22

*Evaluation will be done at beginning of semester-V. Students are supposed to prepare report and present in front of juries/examiners.

Resolution: With suggestions given by respected members the list of courses are approved.

Agenda No. 5: To discuss mode of assessment

Chairman presented mode of assessment as per institute guidelines.

Theory:

In Semester Examination: 20%

Mid Semester Examination: 30%

End Semester Examination: 50%

Laboratory:

In Semester Examination: 50 %

End Semester Examination: 50 %

Project:

In Semester Examination: 50%

End Semester Examination: 50 %





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The discussion was carried out on mode of assessment and following suggestions were given by respected members.

1. In semester Examination (ISE) can be termed as Continuous Assessment if possible at institute level.
2. Multiple activities can be conducted as part of ISE.

Resolution: The approval was given for proposed mode of assessment.

Agenda No. 6: Any other point with permission of chair

Following general suggestions were given by respected members while formulating contents of courses.

1. Include some part of Food Regulations in Hygiene and sanitation Course.
2. Include HSOP and ISO standards in Quality Assurance Course.
3. Food Allergies can be Professional Elective.
4. Drying and Freezing topics to be added in Food Engineering-I.
5. Non Thermal Preservation methods can be added in Food Preservation Course.
6. Waste treatments can be added in Food Engineering-II.
7. Psychometric Test can be conducted for students at the beginning of semester-I.

Resolution: It is resolved that the suggestions given by BoS can be implemented with approval from Academic Council.



Chairman

Board of Studies - Food Technology