



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.- 3

Date: 16th November 2021

Time: 11.00 am

Agenda of the Meeting

1. Welcome to all BOS members by Head of Department
2. To confirm minutes of 2nd BoS meeting held on 27th January 2021
3. To discuss the report about the action taken on the recommendations of its 2nd meeting held on 27th January 2021
4. To discuss and approve Final Year Curriculum for B Tech in Food Technology
5. To discuss and approve Honors/Minor specialization and its contents
6. Any other point with permission of chair

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



Chairman

BoS, Food Technology, ADCET



ADCET

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Minutes of Meeting - 03
Board of Studies in Food Technology

Date: 16th November 2021

Time: 11.00 am

The third 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 16th November 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	Dr. S R Bangle	Asst. Prof.	Department of Food Technology, ADCET, Ashta
6	Dr. S .S. Patil	Asst. Prof.	Department of Food Technology, ADCET, Ashta
7	Ms. S. S. Joshi	Asst. Prof.	Department of Food Technology, ADCET, Ashta
8	Ms. C.V. Carvalho	Asst. Prof.	Department of Food Technology, ADCET, Ashta
9	Ms. N. B. Chougale	Asst. Prof.	Department of Food Technology, ADCET, Ashta

Mr. Sudhir Fiske 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 greeting them.

Agenda No. 2: To confirm minutes of 2nd BoS meeting held on 17th Jan, 2021

Dr. S. V. Taralkar read the minutes of BoS meeting held on 17th Jan 2021. All BoS members confirmed the minutes of meeting.

Agenda No. 3: To discuss the report about action taken on the recommendations of the 2nd meeting held on 17th Jan, 2021

Chairman presented the action taken report as per recommendation given in meeting held on 17th Jan 2021. (Annexure-I)

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

Dr. S.V. Taralkar presented final year structure of B Tech Food Technology as per Annexure-II.

Faculties of Food Technology at ADCET presented each course curriculum.

Following are the suggestions given by members for each course.

Semester VII:

Cold Storage and Supply Chain Management

The course title should be based as per the Unit 6.

It should include a unit on basic microbiology which includes the microbial activity at cold temperatures.

Title of 3rd & 4th unit should be changed to Chilling Technology and Freezing Technology.

All titles should have a uniform font size.

Case studies should be added in a few units for better understanding of the subject.

Last unit should include the cold storage development in India and its potential in emerging market.

Food Biotechnology

Course outcomes should be simple and of UG level

Redesign the syllabus as required for UG level. It should include basic concepts and an overview of biotechnology and more oriented towards food industry

Textbooks should be related to Food Biotechnology books

Food Biotechnology Laboratory

Remove Scale up study and only keep Kinetics experiment

Avoid isolation in course outcome as it includes a detailed procedure

Textbooks should be of classical editions





Food Hygiene and sanitation

Replace some words, it should be scientific words.

Sanitation laws should come in the last unit.

Addition of point in first unit - importance of sanitation during handling, processing, storage

Make changes in the CO

Process Instrumentation and Control

Refer syllabus from other universities

Recheck Course Outcomes and if required rewrite

Process Instrumentation and Control Laboratory:

Refer course contents to design experiments

Recheck Course Outcomes and if required rewrite

Project topics need to be added.

Wealth from Waste

Course name should be wealth from food waste

Re-write CO's

Wealth from Waste Laboratory

4th Practical – leaf protein term should be replaced by oilseeds for protein extraction

9th practical is about edible grade oil formation which is not possible in the laboratory so take another experiment.

Semester-VIII:

Design and Development of Special Foods

Preparation of nutritious protein-rich food.

All 10 experiments should be changed in the same manner.

Overall rethinking is necessary about practical

Process Equipment Design

Text books and reference books should be interchanged.

Recheck Course Outcomes and if required rewrite

Process Equipment Design Laboratory:

Text books and reference books should be interchanged.

Recheck Course Outcomes and if required rewrite

Project topics need to be added.





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ADCET

Food Allergies

Replace these words with scientific words - Heredity of food allergy, Species Milk allergy.
Few points should be added - Class of allergy, gross allergy, recent regulations in India and new product development.

Make changes in the CO.

Food Allergies Laboratory

Make Changes in the experiments.

Food Quality and Assurance

Re-write CO's

4th unit - instead of system mention it as aspects

6th unit - instead of system mention it as standards or laws

Suggest better and recent books

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

Agenda No.	Recommendations	Action Taken
04	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.	Course curriculum is revised and implemented
	Laboratory of processing of milk and milk products: Experiments title should be modified.	Experiment titles are modified and Implemented. Visit was arranged to Milk industry.
	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.	Course curriculum is revised and implemented
	Title of experiment in laboratory of bakery and confectionary course can be modified.	
	Nutrition: Change in unit titles as well as addition of prebiotics and probiotics, fortification and formulation of products and enzyme actions.	Course curriculum is revised and implemented for all courses. In case of Wine Technology, visit to winery was not taking place due to pandemic condition.
	Food additives and ingredients laboratory: Title of the first experiment should be changed.	Visit will be arranged in coming semester.
	Wine Technology: Cultures, isolates can be included in courses contents. Visit to winery may be considered as part of course.	
	Process Modeling and Simulation: Techno Economical feasibility aspects of modeled process can be considered.	
Processing of meat fish and poultry products: Surmai fish processing should be part of courses.		





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As per suggestion in nutraceuticals course unit VI to be shifted to unit I and Unit V name has to be changed.	Course curriculum is revised and implemented for all courses.
Processing of fruits and vegetable: Maturity index should incorporate in first unit.	
Title of experiment in laboratory of Processing of fruits and vegetable course can be changed.	
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.	
Fragrance technology: Courses name can be change as flavor and fragrance technology. Classification of fragrance, supercritical extraction, and artificial biosensor can be added.	





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ANNEXURE- II

Final Year B Tech Sem VII										
Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
0OE***	Open Elective-III	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
0FTPC401	Food Biotechnology	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
0FTPC402	Food Hygiene and Sanitation	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
0FTPC403	Process Instrumentation & Control	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
0FTPE***	Professional Elective-III	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
0FTPC451	Food Biotechnology Laboratory	--	--	2	1	ISE	--	--	25	10
						ESE	--	POE	25	10
0FTPC452	Process Instrumentation & Control Laboratory	--	--	2	1	ISE	--	--	25	10
						ESE	--	POE	25	10
0FTPE***	Professional Elective-III Laboratory	--	--	2	1	ISE	--	--	25	10
						ESE	--	OE	25	10
0FTPR456	Project (Phase-I)	--	--	4	2	ISE	--	--	50	20
						ESE	--	PR	50	20
Total		15	--	10	20	Total	500		250	
Total Contact Hours/Week: 25 hrs										
Course Category	HS	BS	ES	PC	PE	OE	PR			
Credits	00	00	00	11	04	03	02			
Cumulative Sum	04	29	28	62	10	09	06			
0FTPE*** Professional Elective-III										
0FTPE404- Biochemical Engineering					0FTPE405- Wealth from Waste					
0FTPE*** Professional Elective-III Laboratory										
0FTPE453- Biochemical Engineering					0FTPE454- Wealth from Waste					
0OE***- Open Elective-III										
0FTOE411 – Process Optimization					0FTOE412- Cold Storage and Supply Chain Management					





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Final year B Tech Sem VIII											
Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)		
							Max.	Min. for Passing	Max.	Min. for Passing	
0FTPC407	Food Quality and Assurance	3	--	--	3	ISE I	10	20	40	--	--
						MSE	30			--	--
						ISE II	10			--	--
						ESE	50			--	--
0FTPC408	Process Equipment Design	3	--	--	3	ISE I	10	20	40	--	--
						MSE	30			--	--
						ISE II	30			--	--
						ESE	50			--	--
0FTPC409	Project Management & Economics	3	--	--	3	ISE I	10	20	40	--	--
						MSE	30			--	--
						ISE II	10			--	--
						ESE	50			--	--
0FTPE***	Professional Elective-IV	3	--	--	3	ISE I	10	20	40	--	--
						MSE	30			--	--
						ISE II	10			--	--
						ESE	50			--	--
0FTPC457	Process Equipment Design Laboratory	--	--	2	1	ISE	--	--	25	10	
						ESE	--	POE	25	10	
0FTPE***	Professional Elective-IV Laboratory	--	--	2	1	ISE	--	--	25	10	
						ESE	--	OE	25	10	
0FTPR461	Project (Phase-II)/ Internship	--	--	10	5	ISE	--	--	50	20	
						ESE	--	PR	100	40	
0FTMC462	Constitution of India	2	--	--	--	ISE	Audit				
Total		14	0	14	19	Total	400		250		
Total Contact Hours/Week: 28 hrs											
Course Category	HS	BS	ES	PC	PE	OE	PR				
Credits	00	00	00	10	04	00	05				
Cumulative Sum	04	29	28	72	14	09	11				
Credits (AICTE)											
0FTPE*** Professional Elective-IV											
0FTPE410- Design and Development of Special Foods				0FTPE411- Food Allergies							
0FTPE*** Professional Elective-IV Laboratory											
0FTPE458- Design and Development of Special Foods				0FTPE459- Food Allergies							

