



*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)



### **Board of Studies in Food Technology**

**Meeting no.: 4**

**Day & Date: Monday, 29<sup>th</sup> August, 2022**

**Time: 02.30 pm**

### **Agenda of the Meeting**

1. Welcome to all BOS members by Head of the Department
2. To confirm minutes of 3<sup>rd</sup> BOS meeting held on 16<sup>th</sup> November 2021
3. To discuss the report about the action taken on the recommendations of 3<sup>rd</sup> meeting held on 16<sup>th</sup> November, 2021
4. To approve the structure (Revision-01) of Under Graduate program in Food Technology
5. To approve the course content of F.Y. B.Tech food technology course offered by food technology department
6. Any other point with permission of chair

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

**Chairman**

**BOS, Food Technology, ADCET**



### Minutes of Meeting - 04

#### Board of Studies in Food Technology

Date: 29<sup>th</sup> August 2022

Time: 02.30 pm

The fourth 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 29<sup>th</sup> August 2022 at 02.30 pm in online mode (Zoom meeting).

Following BoS members were present for meeting.

Sr.No.	Name of Member	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. Z.D.Sande	Asst. Prof. Attendee	Department of Basic Science, ADCET, Ashta
6	Mr. R.B.Deshmukh	Asst. Prof. Attendee	Department of Basic Science, ADCET, Ashta
7	Mr. A.G.Shinde	Asst. Prof. Attendee	Department of Basic Science, ADCET, Ashta
8	Mr. S.B.Patil	Asst. Prof. Attendee	Department of Basic Science, ADCET, Ashta
9	Dr. V. D. Talnikar	Assoc. Prof. Member	Department of Food Technology, ADCET, Ashta
10	Ms. S. S. Joshi	Asst. Prof. Member	Department of Food Technology, ADCET, Ashta
11	Ms. C.V. Carvalho	Asst. Prof. Member	Department of Food Technology, ADCET, Ashta
12	Ms. N. B. Chougale	Asst. Prof. Member	Department of Food Technology, ADCET, Ashta
13	Mr. S. S. Potdar	Asst. Prof. Member	Department of Food Technology, ADCET, Ashta

Mr. Sudhir Fiske and Dr. Bhaurao Nikhade conveyed their unavailability for the meeting due to 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 3<sup>rd</sup> BoS meeting held on 16<sup>th</sup> Nov, 2021**

Dr. S. V. Taralkar read the minutes of BoS meeting held on 16<sup>th</sup> Nov 2021. All BoS members confirmed the minutes of meeting.

**Agenda No. 3: To discuss the report about action taken on the recommendations of the 3<sup>rd</sup> BoS meeting held on 16<sup>th</sup> Nov, 2021**

Chairman presented the action taken report as per recommendation given in meeting held on 16<sup>th</sup> Nov 2021.

**Agenda No. 4: To approve the structure of Under Graduate Food Technology**

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

**Agenda No. 5: To approve the course content of F.Y. B.Tech food technology course offered by food technology department**

Dr. S. V. Taralkar presented course content of first year B Tech Food Technology courses offered by food technology department. Food Science and Engineering Thermodynamics courses introduced at first year 2<sup>nd</sup> semester.

Dr. Prof. S. S. Lele suggested addition of more content of nutrition in the food science course content.

Other course content was approved by all members.

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

No other points were discussed apart from agenda.

**Member Secretary**

**Chairman**





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Annexure: I

**Teaching and Evaluation Scheme**  
**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
BS101	Applied Mathematics -I	3	1	--	4	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
BS102	Applied Physics	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
BS103	Applied Chemistry-I	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
ES104	Engineering Graphics	2	--	--	2	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
HS105	Communication Skill	--	--	4	2	ISE	--	--	50	20
BS106	Applied Physics Laboratory	--	--	2	1	ISE	--	--	50	20
BS107	Applied Chemistry-I Laboratory	--	--	2	1	ISE	--	--	50	20
ES108	Engineering Graphics Laboratory	--	--	2	1	ISE	--	--	50	20
ES109	Design Thinking Laboratory	1	--	2	1	ISE	--	--	50	20
VAC-I	Value Added Course-I	2	--	--	-	Audit				
<b>Total</b>		<b>14</b>	<b>1</b>	<b>12</b>	<b>18</b>	<b>Total</b>	<b>400</b>		<b>250</b>	
<b>Total Contact Hours/Week: 25hrs</b>						<b>Total Marks=650</b>				
<b>Course Category</b>		<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>		
<b>Credits</b>		02	12	04	00	00	00	00		
<b>Cumulative Sum</b>		02	12	04	00	00	00	00		

Value Added Course-I: Singing, Drama, Dance, Sports





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**Teaching and Evaluation Scheme**  
**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
BS111	Applied Mathematics-II	3	1	--	4	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50		20	
BS112	Applied Chemistry-II	3	--	--	3	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50		20	
ES113	Engineering Thermodynamics	3	1	--	4	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50		20	
ES114	Electrical & Electronics Engineering	3	--	--	3	ISE I	10	40		
						MSE	30			
						ISE II	10			
						ESE	50		20	
ES115	Programming for problem Solving	1	--	2	2	ISE	--	--	50	20
						ESE	POE		50	50
ES116	Food Science	1	--	--	1	ISE	50	20		
BS116	Applied Chemistry-II Laboratory	--	--	2	1	ISE	--	--	50	20
ES117	Electrical & Electronics Engineering Laboratory	--	--	2	1	ISE	--	--	50	20
VAC-2	Value Added Course-2	2				Audit				
<b>Total</b>		<b>16</b>	<b>2</b>	<b>6</b>	<b>19</b>	<b>Total</b>	<b>550</b>		<b>200</b>	
<b>Total Contact Hours/Week: 24 hrs</b>						<b>Total Marks=650</b>				
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>			
<b>Credits</b>	00	08	11	00	00	00	00			
<b>Cumulative Sum</b>	02	20	15	00	00	00	00			

Value Added Course-2: Singing, Drama, Dance, Sports





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Annexure: H

**Teaching and Evaluation Scheme**  
**S.Y.B.Tech.: Semester-III**

Course Code	Course	Teaching Scheme				Evaluation Scheme				
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)	
							Max.	Min. for Passing	Max.	Min. for Passing
PC201	Fluid Mechanics	3	1	--	4	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PC202	Food Microbiology	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PC203	Food Chemistry	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
BS204	Biochemistry	2	--	--	2	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
HS204	Psychology	2	--	--	2	ISE I	25	20	--	--
					ISE II	25	10		--	--
MC205	Environment Studies	2	--	--	--	Audit				
PC206	Food Microbiology Laboratory	--	--	2	1	ISE	--	25	10	
PC207	Food Chemistry Laboratory	--	--	2	1	ESE	POE	50	20	
PC208	Fluid Mechanics Laboratory	--	--	2	1	ISE	--	25	10	
						ESE	POE	50	20	
ES208	Skill Development Laboratory- Food Analysis Laboratory	--	--	2	1	ISE	--	50	20	
VAC-3	Value Added Course-3	2	--	--	--	Audit				
<b>Total</b>		<b>17</b>	<b>1</b>	<b>8</b>	<b>18</b>	<b>Total</b>	<b>450</b>	<b>325</b>		
<b>Total Contact Hours/Week: 26 hrs</b>						<b>Total Marks = 775</b>				
<b>Course Category</b>	<b>HS</b>	<b>BS</b>		<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>		
<b>Credits</b>	02	02		01	13	00	00	00		
<b>Cumulative Sum</b>	04	22		16	13	00	00	00		

Value Added Course-3: Aptitude - 1



05/10



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**Teaching and Evaluation Scheme**  
**S.Y.B.Tech.: Semester- IV**

Course Code	Course	Teaching Scheme				Evaluation Scheme							
		L	T	P	Credits	Scheme	Theory (Marks)		Practical (Marks)		Max.	Min. for Passing	
							Max.	Min. for Passing	Max.	Min. for Passing			
PC211	Food Engineering - I	3	1	--	4	ISE I	10	40	--	--	40	--	--
					MSE	30	--		--				
					ISE II	10	--		--				
					ESE	50	20		--	--			
PC212	Nutrition	3	--	--	3	ISE I	10	40	--	--	40	--	--
					MSE	30	--		--				
					ISE II	10	--		--				
					ESE	50	20		--	--			
PC213	Fruits and Vegetables Processing	3	--	--	3	ISE I	10	40	--	--	40	--	--
					MSE	30	--		--				
					ISE II	10	--		--				
					ESE	50	20		--	--			
PC214	Process Calculations	3	--	--	3	ISE I	10	40	--	--	40	--	--
					MSE	30	--		--				
					ISE II	10	--		--				
					ESE	50	20		--	--			
HS215	Universal Human Values-I	2	--	--	2	ISE I	25	10	20	--	--	--	--
					ISE II	25	10	--		--			
PE216	Professional Elective-I	3	--	--	3	ISE I	10	40	--	--	40	--	--
					MSE	30	--		--				
					ISE II	10	--		--				
					ESE	50	20		--	--			
PC216	Nutrition Laboratory	--	--	2	1	ISE	--	--	50	20			
PC217	Fruits and Vegetables Processing Laboratory	--	--	2	1	ISE	--	--	25	10			
PC218	Food Engineering-I Laboratory	--	--	2	1	ESE	--	POE	50	10			
PR 220	Innovation/Prototype	--	--	2	1	ISE	--	--	25	10			
						ESE	--	POE	50	10			
						ISE	--	--	25	10			
						ESE	--	PR	50	10			
MC221	Constitution of India	1	--	--	--	Audit							
VAC-4	Value Added Course-4	2			--	Audit							
<b>Total</b>		<b>20</b>	<b>1</b>	<b>8</b>	<b>22</b>	<b>Total</b>	<b>550</b>		<b>275</b>				
<b>Total Contact Hours/Week: 29 hrs</b>						<b>Total Marks: 825</b>							
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>						
<b>Credits</b>	02	00	01	16	03	00	01						
<b>Cumulative Sum</b>	06	22	17	29	03	00	01						

Professional Elective-I		
Chemistry of Food Constituents	Food Adulteration and Regulation	Wealth from Food Waste

Value Added Course-4: Aptitude - 2

Students should complete internship/industrial training for minimum of two weeks at the end of the semester-IV during summer vacation. The evaluation will be done in semester-V.





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Annexure: III

**Teaching and Evaluation Scheme**  
**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
OE301	Open Elective-I	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PC302	Food Engineering-II	3	1	--	4	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PC303	Processing of Milk and Milk Products	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PC304	Processing of Cereals, Pulses and Oilseeds	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
PE305	Professional Elective-II	3	--	--	3	ISE I	10	40	--	--
					MSE	30	--		--	
					ISE II	10	--		--	
					ESE	50	20		--	--
HS306	Entrepreneurship	--	--	2	1	ISE I	25	20	--	--
					ISE II	25	10		--	--
PC307	Food Engineering-II Laboratory	--	--	2	1	ISE	--	--	25	10
PC308	Processing of Milk and Milk Products Laboratory	--	--	2	1	ESE	--	POE	50	20
PC309	Processing of Cereals, Pulses and Oilseeds Laboratory	--	--	2	1	ISE	--	--	25	10
						ESE	--	POE	50	20
ES310	Skill Development Laboratory- Modern Tools in Food Processing	--	--	2	1	ISE	--	--	50	20
ES219	Industrial Training/Internship)	--	--	--	1	ESE	--	PR	50	20
VAC-5	Value Added Course-5	2			-	Audit				
<b>Total</b>		<b>17</b>	<b>1</b>	<b>10</b>	<b>22</b>	<b>Total</b>	<b>550</b>		<b>325</b>	
<b>Total Contact Hours/Week: 28 hrs</b>						<b>Total Marks: 875</b>				
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>			
<b>Credits</b>	01	00	01	13	03	03	00			
<b>Cumulative Sum</b>	07	22	18	42	06	03	01			

Open Elective-I		
Food Science	Food Chemistry	
Professional Elective-II		
Food Additives	Food Analysis	Food Hygiene and Sanitation

Value Added Course-5: Soft Skill



07/10





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Annexure: IV Teaching and Evaluation Scheme

B. Tech: Semester-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
OE401	Open Elective-III	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PC402	Fermentation Technology	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PC403	Principles of Food Preservation	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PC404	Food Quality and Assurance	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PE405	Professional Elective-IV	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
HS409	Project Management and Finance	2	--	--	2	ISE-I	25	10	--	--
						ISE-II	25	10	--	--
PC406	Fermentation Technology Laboratory	--	--	2	1	ISE	--	--	25	10
PC407	Food Quality and Assurance Laboratory	--	--	2	1	ESE	--	POE	50	10
PC408	Principles of Food Preservation Laboratory	--	--	2	1	ISE	--	--	50	20
PR410	Project (Phase-I)	--	--	4	2	ISE	--	--	25	10
PR320	In-Plant Training	--	--	--	1	ESE	--	OE	50	10
VAC-7	Value Added Course-7	2	--	--	--	ISE	--	--	50	20
						ESE	--	PR	100	40
						ESE	--	PR	50	
<b>Total</b>						Audit				
<b>Total</b>						<b>550</b>		<b>400</b>		
<b>Total Contact Hours/Week: 29 hrs</b>						<b>Total Marks = 950</b>				
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>			
<b>Credits</b>	02	00	00	12	03	03	02			
<b>Cumulative Sum</b>	11	22	18	66	13	09	05			

Open Elective-III	
Food Preservation	Packaging Technology

Professional Elective-IV		
Nutraceuticals	Fragrance Technology	Food Biotechnology

Value Added Course-7: Department specific Skill





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**Teaching and Evaluation Scheme**  
**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	Max.	Min. for Passing			
OE311	Open Elective-II	3	--	--	3	ISE I	10	40	20	--	--	--	--
						MSE	30			--	--		
						ISE II	10			--	--		
						ESE	50			--	--		
PC312	Food Packaging	3	1	--	4	ISE I	10	40	20	--	--	--	--
						MSE	30			--	--		
						ISE II	10			--	--		
						ESE	50			--	--		
PC313	Bakery and Confectionary	3	--	--	3	ISE I	10	40	20	--	--	--	--
						MSE	30			--	--		
						ISE II	10			--	--		
						ESE	50			--	--		
PC314	Processing of Meat, Fish and Poultry	3	--	--	3	ISE I	10	40	20	--	--	--	--
						MSE	30			--	--		
						ISE II	10			--	--		
						ESE	50			--	--		
PE315	Professional Elective-III	3	--	--	3	ISE I	10	40	20	--	--	--	--
						MSE	30			--	--		
						ISE II	10			--	--		
						ESE	50			--	--		
HS316	Universal Human Values-2	2	--	--	2	ISE I	25	10	20	--	--	--	--
PC316	Bakery and Confectionary Laboratory	--	--	2	1	ISE	--	--	--	25	10	--	--
						ESE	--	POE	50	20	--	--	
PC317	Processing of Meat, Fish and Poultry Laboratory	--	--	2	1	ISE	--	--	--	50	20	--	--
						ESE	--	OE	50	20	--	--	
PE318	Professional Elective-III Laboratory	--	--	2	1	ISE	--	--	--	25	10	--	--
						ESE	--	PR	50	20	--	--	
PR319	Minor Project	--	--	2	1	ISE	--	--	--	25	10	--	--
VAC-6	Value Added Course-6	2	--	--	-	ESE	--	PR	50	20	--	--	
<b>Total</b>						<b>Audit</b>							
<b>Total</b>						<b>550</b>				<b>275</b>			
<b>Total Contact Hours/Week: 28 hrs</b>						<b>Total Marks = 825</b>							
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>						
<b>Credits</b>	02	00	00	12	04	03	02						
<b>Cumulative Sum</b>	09	22	18	54	10	06	03						

Open Elective-II	
Food Adulteration	Wealth from Food Waste

Professional Elective-III		
New Product Development	Process Instrumentation and Control	Process Equipment Design

Value Added Course-6: Soft Skill

Students should complete internship/industrial training for minimum of four weeks at the end of the semester-VI during summer vacation. The evaluation will be done in semester-VII.





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 Teaching and Evaluation Scheme  
 B. Tech :Semester-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
OE411	Open Elective-IV (MOOC)	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PE412	Professional Elective-V (MOOC)	3	--	--	3	ISE I	10	40	--	--
						MSE	30		--	--
						ISE II	10		--	--
						ESE	50		20	--
PR413	Internship / Project (Phase-II)	--	--	20	10	ISE	--	--	100	40
						ESE	--	PR	200	80
<b>Total</b>		<b>6</b>	<b>-</b>	<b>20</b>	<b>16</b>	<b>Total</b>	<b>200</b>		<b>300</b>	
<b>Total Contact Hours/Week: 26 hrs</b>						<b>Total Marks: 500</b>				
<b>Course Category</b>	<b>HS</b>	<b>BS</b>	<b>ES</b>	<b>PC</b>	<b>PE</b>	<b>OE</b>	<b>PR</b>	<b>Total</b>		
<b>Credits</b>	00	00	00	00	03	03	10	15		
<b>Cumulative Sum</b>	11	22	18	66	16	12	15	160		
<b>Credits (AICTE)</b>	<b>12</b>	<b>25</b>	<b>24</b>	<b>48</b>	<b>18</b>	<b>18</b>	<b>15</b>	<b>160</b>		

Open Elective-IV	
Wine Technology	New Product Development

Professional Elective-V		
Process Modeling and Simulation	Research Methodology	Cold storage & Supply Chain Management

