

Board of Studies in Food Technology

Meeting no.: 4

Day & Date: Monday, 29th 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 3rd BOS meeting held on 16th November 2021
- 3. To discuss the report about the action taken on the recommendations of 3rd meeting held on 16th 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: 29th 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 29th 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.





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 3rd BoS meeting held on 16thNov, 2021 Dr. S. V. Taralkar read the minutes of BoS meeting held on 16thNov 2021.All BoS members confirmed the minutes of meeting.

Agenda No. 3: To discuss the report about action taken on the recommendations of the 3rdBoS meeting held on 16th Nov, 2021

Chairman presented the action taken report as per recommendationgiven in meeting held on 16thNov 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 2nd 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





Annexure: I

| | | | | | | | | Eval | uatio | n Sch | neme | |
|-------------------|--------------------|-----------------------|----|------|-------|---------|--------|------|------------------------|-------|------|------------------------|
| Course | 15. | Course | Г | each | ing S | Scheme | | | ieory arks | | | arks) |
| Code | | course | L | т | P | Credits | Scheme | Max. | Min. for Passing | | Max. | Min. for Passing |
| | | | | | | | ISE I | 10 | | | | |
| BS101 | Applied | I Mathematics | 3 | 1 | | 4 | MSE | 30 | | 40 | | |
| DSTOT | -I | | 5 | 1 | | | ISE II | 10 | | 40 | | |
| | 1 | | | | - | | ESE | 50 | 20 | 1 | | 1 |
| | | | | | | | ISE I | 10 | | | | |
| BS102 | 02 Applied Physic | Dhusios | 3 | | | 3 | MSE | 30 | | 40 | | |
| D 3102 | Applied | ruysics | 3 | | | 3 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | |
| DELOS | Antini | Chamine I | 2 | | 6 - E | | MSE | 30 | | - 10 | | |
| BS103 | Applied | l Chemistry-I | 3 | | | 3 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | 1 | | |
| | | | | | | | ISE I | 10 | | | | |
| POLOI | Enginee | ering | | | | | MSE | 30 | | | | |
| | | Graphics | 2 | | | 2 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| HS105 | Commu | inication Skill | | | 4 | 2 | ISE | | - | - | 50 | 20 |
| BS106 | Applied Laborat | l Physics ory | | | 2 | 1 | ISE | | - | - | 50 | 20 |
| BS107 | Applied Laborat | l Chemistry-I ory | - | -4- | 2 | 1 | ISE | | - | 4 | 50 | 20 |
| ES108 | Enginee | ering s Laboratory | | | 2 | 1 | ISE | | - | - | 50 | 20 |
| ES109 | Laborat | | 1 | | 2 | 1 | ISE | - | | - | 50 | 20 |
| VAC-1 | Value A Course- | | 2 | | | - | | | Au | ıdit | | |
| Fotal | | | 14 | 1 | 12 | 18 | Total | 400 | | | 250 | |
| Fotal Cont | act Hours | /Week: 25hrs | | | | | | Tot | al Ma | arks= | 650 | |
| Course Cat | egory | HS | B | 5 | | ES | PC | PE | | OI | E | PR |
| Credits | | 02 | 12 | 2 | | 04 | 00 | 00 | | 00 |) | 00 |
| Cumulative | e Sum | 02 | 12 | 2 | | 04 | 00 | 00 | | 00 | | 00 |

Teaching and Evaluation Scheme F.Y.B.Tech:Semester- I

Value Added Course-1: Singing, Drama, Dance, Sports





Teaching and Evaluation Scheme F.Y.B.Tech.: Semester-II

| | | | | | | | | Eval | uatio | n Sch | | |
|--------------|---|------------------------|----|-------|-------|---------|--------|------|----------------|-------------------|-------|-----------------------|
| Course | | Course | T | 'each | ing S | Scheme | | | neory larks | | 0.555 | actical (arks) |
| Code | | | L | Т | P | Credits | Scheme | Max. | f | in. or sing | Max. | Min. for Passin |
| | | | | | | | ISE I | 10 | | | | |
| BS111 | Applie | d | 3 | 1 | | 4 | MSE | 30 | 1 | 40 | | |
| DSIII | Mather | natics-II | 3 | 1 | | 4 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | 1 | 6 | |
| | | | | | ISE I | 10 | | | | | | |
| BS112 | Applia | d Chemistry-II | 3 | | | 3 | MSE | 30 | | 10 | | |
| D3112 | Applie | a Chemisury-II | 3 | | | 3 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | |
| D0112 | Engine | ering | 2 | | | | MSE | 30 | 1 | 10 | | |
| ES113 | | odynamics | 3 | 1 | | 4 | ISE II | 10 | | 40 | | |
| | | | 1 | | | | ESE | 50 | 20 | | | |
| | | 1.0 | | 1 | | | ISE I | 10 | | | | |
| - | Electric | | | | | | MSE | 30 | | | | |
| | Electronics | 3 | | | 3 | ISE II | 10 | | 40 | | | |
| | Engine | Engineering | | | | | ESE | 50 | 20 | | | |
| | Progra | mming for | | | | | ISE | | | - | 50 | 20 |
| ES115 | | n Solving | 1 | | 2 | 2 | ESE | P | POE | | 50 | 50 |
| ES116 | Food S | cience | 1 | | | 1 | ISE | 50 | 2 | 0 | | |
| B\$116 | Applied Labora | d Chemistry-II tory | | | 2 | 1 | ISE | | - | - | 50 | 20 |
| ES117 | Electric Electro Engine Labora | nics ering | - | | 2 | 1 | ISE | | | - | 50 | 20 |
| VAC-2 | Value 2 | Added Course- | 2 | - | - | - | Audit | | | | | |
| Fotal | | | 16 | 2 | 6 | 19 | Total | 550 | | | 200 | |
| | ct Hours | /Week: 24 hrs | | | | | | | al Ma | arks= | 650 | |
| Course Cate | | HS | BS | | | ES | PC | PE | 1 | E | | PR |
| Credits | | 00 | 08 | | | 11 | 00 | 00 | 0 | 0 | | 00 |
| Cumulative S | Sum | 02 | 20 | | | 15 | 00 | 00 | 0 | 0 | | 00 |

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





Annexure: II

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

| | | | | | | | | Evalu | | | | | | |
|--------------------|-------------------|---|------|------|------|---------|-----------|----------|----------------|--------------------|------|-----------------------|----|----|
| Course | | Course | T | each | ning | Scheme | | | heory Iarks | | | actical larks) | | |
| Code | | our se | L | T | P | Credits | Scheme | Max. | f | lin. or sing | Max. | Min. for Passin | | |
| | | | | | | | ISE I | 10 | | | | | | |
| PC201 | Fluid | Mechanics | 3 | 1 | | 4 | MSE | 30 | 1 | 40 | | | | |
| FC201 | Fluid | vietnames | 5 | 1 | | 4 | ISE II | 10 | 1 | 40 | | | | |
| | | 1.1.1.1.1.1.1 | 1 | 1 | 1 8 | | ESE | 50 | 20 | | - | - | | |
| | | | | | | | ISE I | 10 | | | | | | |
| PC202 | Food | | 3 | | | 3 | MSE | 30 | | 40 | | | | |
| 1 0202 | Microl | biology | 1 | | | 5 | ISE II | 10 | | 40 | | | | |
| 1.1.1 | | | | | | - | ESE | 50 | 20 | | | | | |
| | 1. | | | | | | ISE I | 10 | | | | | | |
| PC203 | Food | Chemistry | 3 | - | | 3 | MSE | 30 | | | | | | |
| 1 0 200 | 1000 | Jilennisti y | 5 | - | | 5 | ISE II | 10 | | 40 | | | | |
| | | | | | | | ESE | 50 | 20 | | | | | |
| | | | | | | | ISE I | 10 | | | | | | |
| BS204 | Bioche | mietry | 2 | | | 2 | MSE | 30 |] | 40 | | · · · · · · | | |
| 05204 | Diocite | Amstry | - | | | 4 | ISE II | 10 | | 40 | | | | |
| | | | | | | | ESE | 50 | 20 | | | | | |
| | | | | | | | ISE I | 25 | 10 | | | | | |
| HS204 | Psycho | ology | 2 | | | 2 | | _ | | 20 | | | | |
| | | | | | | | ISE II | 25 | 10 | | | | | |
| MC205 | Enviro Studies | | 2 | | | | | | Audit | | | | | |
| | Food | | 1 | 1 | 1 | | ISE | | | | 25 | 10 | | |
| PC206 | Microb Labora | biology ttory | | | 2 | 1 | ESE | I | POE | | 50 | 20 | | |
| 00007 | | Chemistry | | | | | ISE | | | | | | 25 | 10 |
| PC207 | Labora | itory | | | 2 | 1 | ESE | F | OE | | 50 | 20 | | |
| DCOOR | Fluid N | Aechanics | | | 2 | | ISE | | | | 25 | 10 | | |
| PC208 | Labora | tory | | | 2 | 1 | ESE. | F | OE | | 50 | 20 | | |
| ES208 | Labora | Development Laboratory- Food Analysis | | | 2 | 1 | ISE | | | | 50 | 20 | | |
| V.AC-3 | Value . Course | | 2 | | | | | | Audi | t. | | | | |
| Total | | | 17 | 1 | 8 | 18 | Total | 450 | | | 325 | | | |
| То | tal Cont | act Hours/V | Veek | 26 1 | hrs | | Total Mar | ks = 775 | | | | | | |
| Course Category | HS | BS | | | | ES | PC | PE | 0 | E | PR | | | |
| Credits | 02 | 02 | | 1 | | 01 | 13 | 00 | 0 | 0 | 00 | | | |
| Cumulative Sum | 04 | 22 | | | | 16 | 13 | 00 | 0 | 0 | | 00 | | |

Value Added Course-3: Aptitude - 1





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

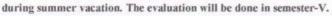
| | | | | | | | | Ev | aluatio | on Sche | me | |
|----------------------|----------------------------|-------------------------|-----|-------|--------|---------|--------|------|-------------------|-----------------|------|--------------------|
| Course Code | | Course | | Teac | hing S | cheme | Scheme | | 'heory /Iarks) | | | actical (larks) |
| - | | | E | т | P | Credits | Scheme | Max. | | n. for ssing | Max. | Min. fo Passin |
| | | | | | | | ISE I | 10 | | | | - |
| PC211 | Food Engi | neering - I | 3 | 1 | - | 4 | MSE | 30 | 1 | 40 | | |
| 10211 | 1 OOd Engr | neering -1 | 5 | 1 | - | -4 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | - |
| PC212 | Nutrition | | 3 | - | - | 3 | MSE | 30 | | 40 | | |
| | | | | | | 5 | ISE II | 10 | | 40 | | |
| | | | _ | | 1 | | ESE | 50 | 20 | | | - |
| | Emite and | Vagatablas | | | | | ISE I | 10 | | | | - |
| PC213 | Fruits and V Processing | | 3 | - | - | 3 | MSE | 30 | | 40 | | |
| 10210 | Trocosing | | 5 | 10000 | | 3 | ISE II | 10 | | 40 | | - |
| | | | | | | | ESE | 50 | 20 | | | |
| | - | | 1 | - | | 1 | ISE I | 10 | | | | |
| PC214 | Process Ca | loulations | 3 | - | - | 3 | MSE | 30 | | 10 | | |
| 10214 | 1100055 00 | uculations | 1.5 | - | | 5 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | 1 | | |
| HS215 | Universal Human Values-I | Human Values-I | 2 | _ | | 2 | ISE I | 25 | 10 | 20 | | |
| | | | | | _ | ISE II | 25 | 10 | 20 | | | |
| | - | - E - 1 | 1 | 2 | | | ISE I | 10 | | | | |
| PE216 | Drafamian | Professional Elective-I | 3 | | | 3 | MSE | 30 | | 1 40 | | |
| FE210 | FIOICSSIOI | ai Elective-i | 3 | - | - | 3 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | - |
| PC216 | Nutrition I | aboratory | - | - | 2 | 1 | ISE | - | | - | 50 | 20 |
| | Emite and | Vegetables | | | | | ISE | | - | - | 25 | 10 |
| PC217 | | Laboratory | - | - | 2 | 1 | ESE | - | PO | DE | 50 | 10 |
| DCO18 | Food Engin | neering-I | | | | | ISE | | | - | 25 | 10 |
| PC218 | Laboratory | | - | - | 2 | 1 | ESE | | PC | DE | 50 | 10 |
| PR 220 | Importion | Destatana | | | 2 | 1 | ISE | | - | - | 25 | 10 |
| FR 220 | Innovation | rrototype | | - | 2 | 1 | ESE | - | Р | R | 50 | 10 |
| MC221 | Constitutio | n of India | + + | - | | | | | Au | dit | | |
| VAC-4 | Value Add | ed Course-4 | 2 | | | - | | | Au | dit | | |
| Total | | | 20 | 1 | 8 | 22 | Total | 550 | | | 275 | |
| Total Contact I | Hours/Week | : 29 hrs | | | | | | To | tal Ma | rks: 82 | 5 | |
| Cour Category | rse | HS | В | s | | ES | PC | PE | | OE | | PR |
| Credits | | 02 | Q | - | | 01 | 16 | 03 | 1 | 00 | | 01 |
| Cumulative Su | m | 06 | 2 | 2 | | 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







Annexure: III

Teaching and Evaluation Scheme T.Y.B. Tech: Semester-V

| | | | | | | | | Eva | luation | n Scher | ne | |
|--------------------------|--|--------------------|----|------|--------|---------|---------|------|-----------------|-----------------|------|--------------------|
| Course Code | | Course | | Teac | hing S | cheme | Scheme | | heory Iarks) | | | actical Aarks) |
| | 1.5 | | L | Т | P. | Credits | Scheine | Max. | | n. for ssing | Max. | Min. fo Passing |
| | | | | | | | ISE I | 10 | | | | - |
| OE301 | Open Elec | tive_I | 3 | - | - | 3 | MSE | 30 | 1 | 40 | | |
| 02501 | open Lie | | 1 | - | - | 5 | ISE II | 10 | | 40 | | - |
| | - | | | | | | ESE | 50 | 20 | | | - |
| | - | | 1 | | 1 | | ISE I | 10 | | 1 | | |
| PC302 | Food Eng | ineering-II | 3 | 1 | | 4 | MSE | 30 | | 40 | | - |
| | | | | 1 | | | ISE II | 10 | | 40 | | - |
| _ | | | | | | | ESE | 50 | 20 | | | - |
| | 1 | | | | | | ISE I | 10 | 1 | | | - |
| PC303 | Processing of Milk a | g of Milk and Milk | 3 | - | - | 3 | MSE | 30 | | 40 | | |
| 10000 | Products | | | 1.52 | - | 3 | ISE II | 10 | | 40 | | |
| | | | | 1 | - | - | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | - |
| PC304 | | g of Cereals, | 3 | 1 | - | 3 | MSE | 30 | 1 | 40 | | - |
| 10.504 | Pulses and | l Oilseeds | 5 | - | - | 3 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | - |
| | | | | | | | ISE I | 10 | | | | |
| | 1 | | | | | | MSE | 30 | 1 | | | |
| PE305 Professional Elect | Profession | al Elective-II | 3 | - | - | . 3. | ISE II | 10. | | 40 | - | - |
| | | | | 1 1 | | ESE | 50 | 20 | | | | |
| | | | | | | ESE | 50 | 20 | | | - | |
| HS306 | Entreprene | eurship | | _ | 2 | 1 | ISE I | 25 | 10 | 20 | | - |
| | | | | | | | ISE II | 25 | 10 | 20 | | |
| | Food Engi | neering-II | | | | | ISE | - | | - | 25 | 10 |
| PC307 | Laboratory | | | - | 2 | 1 | ESE | - | PC | DE | 50 | 20 |
| 00000 | Processing | of Milk and Milk | | | | | ISE | | | - | 25 | 10 |
| PC308 | Products I | | | - | 2 | 1 | ESE | | PC | DE | 50 | 20 |
| | Processing | of Cereals, | - | | | | ISE | | - | - | 25 | 10 |
| PC309 | Pulses and Laboratory | | | | 2 | 1 | ESE | - | 0 | E | 50 | 20 |
| ES310 | Skill Deve Laboratory in Food Pr | - Modern Tools | - | - | 2 | 1 | ISE | - | | - | 50 | 20 |
| ES219 | Industrial Training/I | nternship) | | - | - | 1 | ESE | - | P | R | 50 | 20 |
| VAC-5 | and the second s | led Course-5 | 2 | | | - | | | Aud | it | | |
| Total | | | 17 | 1 | 10 | 22 | Total | 550 | | | 325 | |
| Total Contac | t Hours/Wee | k: 28 hrs | | | | | | Tot | al Mar | ks: 87 | 5 | |
| Course Cate | gory | HS | BS | 1 | | ES | PC | PE | | OE | | PR |
| Credits | | 01 | 00 | 1 | | 01 | 13 | 03 | | 03 | | 00 |
| Cumulative S | Sum | 07 | 22 | 1 | | 18 | 42 | 06 | - | 03 | | 01 |

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





SantDnyaneshwarShikshanSanstha's COCEC Annasaheb Dange College of Engineering and Technology Ashta-416301, Dist: Sangli, Maharashtra (An Autonomous Institute Affiliated to Shivaji University, Kolhapur) Annexure: IVT eaching and Evaluation Scheme

B. Tech: Semester-VII

| | | | | | | | | E | valua | tion Se | heme | |
|--------------------|-----------------------|-------------------------------|----|-------|--------|---------|--------|---------------------------------------|----------------|-----------------|--------|---------------------|
| Course Code | | Course | | Teach | hing S | cheme | Scheme | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | heory Larks | | Practi | cal (Marks |
| Couc | | | L | T | ₽ | Credits | Scheme | Max. | | 1. for ising | Max. | Min. for Passing |
| | | | | | | | ISE I | 10 | | | | |
| OE401 | Open Ele | ctive-III | 3 | | | 3 | MSE | 30 | | 40 | | |
| OLAUI | Open Lie | cuve-m | 5 | | | 2 | ISE II | 10 | | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | |
| PC402 | | ermentation | | - | | 3 | MSE | 30 | | 40 | - | - |
| 10102 | Technolo | gy | 3 | | | 5 | ISE II | 10 | | TU | | |
| | _ | and the second second | | | | | ESE | 50 | 20 | _ | | |
| | | | | | | | ISE I | 10 | | | | |
| PC403 | Principles | | 3 | | | 3 | MSE | 30 | | 40 | | |
| 10405 | Preservati | on | 5 | - | - | 5 | ISE II | 10 | | 40 | | |
| | | Contraction of the local data | | | | | ESE | 50 | 20 | | | |
| | | | - | - | - | - | ISE I | 10 | - | | | |
| PC404 | Food Qua | | 3 | | | 3 | MSE | 30 | | 40 | | |
| 10404 | Assurance | 3 | 1 | - | - | | ISE II | 10 | _ | 40 | | |
| | | | | | | | ESE | 50 | 20 | | | |
| | | | | | | | ISE I | 10 | | | | |
| PE405 Professio | nal Elective-IV | 3 | | | 3 | MSE | 30 | | 40 | | | |
| 112405 | 1101035101 | Sional Liceuve-1v | 3 | - | - | 3 | ISE II | 10 | | 40 | | |
| | - | | | | - | | ESE | . 50. | 20 | | | |
| HS409 | Project M | anagement and | 2 | | - | 2 | ISE-I | 25 | 1 | 0 | | |
| 113403 | Finance | | 2 | | - | 2 | ISE-II | 25 | 1 | 0 | | |
| PC406 | Fermental | | | | 2 | 1 | ISE | | | - | 25 | 10 |
| | Technolog | gy Laboratory | | | | | ESE | | PC | DE | 50 | 10 |
| PC407 | Food Qua Assurance | lity and Laboratory | - | - | 2 | 1. | ISE | - | | - | 50 | 20 |
| PC408 | Principles | of Food | | | 2 | 1 | ISE | | - | - | 25 | 10 |
| FC408 | Preservati | on Laboratory | | | 2 | 1 | ESE | | 0 | E | 50 | 10 |
| PR410 | Project (P | hase-D | - | _ | 4 | 2 | ISE | | - | - | 50 | 20 |
| 11410 | | % | | - | + | 2 | ESE | | P | R | 100 | 40 |
| PR320 | In-Plant T | | - | | | 1 | ESE | | P | R | 50 | |
| VAC-7 | Value Ad | ded Course-7 | 2 | | | - | | | 1 | Audit | | |
| Fotal | | | 19 | | 10 | 23 | Total | 550 | | | 400 | |
| Fotal Conta | ct Hours/We | ek: 29 hrs | | | | | | T | otal N | larks | = 950 | |
| Course Cate | gory | HS | BS | | | ES | PC | PE | | OE | | PR |
| Credits | | 02 | 00 | | | 00 | 12 | 03 | | 03 | | 02 |
| Cumulative | Sum | 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





| T.Y.B. | Tech: | Semest | er-VI |
|--------|-------|--------|-------|
|--------|-------|--------|-------|

| | 12. | | | | | | | 1 | luatio | n Sche | | | | |
|--------------------|--|------------------------------------|------|-------|-------|---------|--------|------|--|---------------|------|-----------------------|--|--|
| Course | | Course | | Teacl | hingS | Scheme | | | heory (arks) | | | actical Iarks) | | |
| Code | | | L | T | P | Credits | Scheme | Max. | Contraction of the local division of the loc | . for sing | Max. | Min. for Passin | | |
| | | | | | | | ISE I | 10 | | | | | | |
| OE311 | Open Ele | active II | 3 | | | 3 | MSE | 30 | 1 | 40 | | | | |
| OESII | Open En | ective-n | 3 | | | 3 | ISE II | 10 | | 40 | | | | |
| | | | | | | | ESE | 50 | 20 | | | | | |
| | | | | | | | ISE I | 10 | | | | | | |
| PC312 | 312 Food Packaging | leasing | 3 | 1 | | 4 | MSE | 30 | 1 | 40 | | | | |
| PC312 | Food Pa | ckaging | 3 | 1.1 | - | * | ISE II | 10 | | 40 | | - | | |
| | | | | | | | ESE | 50 | 20 | 1 | | - | | |
| | | | | | | | ISE I | 10 | | | | - | | |
| PC313 | C313 Bakery and | nd | 3 | | | 3 | MSE | 30 | | 40 | | | | |
| PCS15 | Confecti | onary | 3 | | | 3 | ISE II | 10 | 1 | 40 | | | | |
| | | 040.0401040000000 1 11 | | | | | ESE | 50 | 20 | | | | | |
| | | | | | | | | | ISE I | 10 | | | | |
| PC314 | Processi | ng of Meat, Fish | 3 | | - | | MSE | 30 | 1 | 10 | | | | |
| PC314 | and Poul | | 3 | | - | 3 | ISE II | 10 | 1 | 40 | | | | |
| | | | | | | | ESE | 50 | 20 | | | | | |
| | | | | | 1. | ISE I | 10 | | | | | | | |
| 00215 | DEALS D. C. | onal Elective-III | 3 | | | 2 | MSE | 30 | 1 | 10 | | | | |
| PE315 | Professio | bhai Elective-III | | | | 3 | ISE II | 10 | | 40 | | | | |
| | 1. | | | | | | ESE | 50 | 20 | | | | | |
| HS316 | Universa | l Human | 2 | 1 | | 2 | ISE I | 25 | 10 | 20 | | | | |
| H5510 | Values-2 | | 4 | | - | 2 | ISE-II | 25 | 10 | | | | | |
| PC316 | Bakery a Confection | | | - | 2 | 1 | ISE | | - | - | 25 | 10 | | |
| | Laborato | | | | | | ESE | | PC | DE | 50 | 20 | | |
| PC317 | | ng of Meat, Fish try Laboratory | | - | 2 | 1 | ISE | | | - | 50 | 20 | | |
| PE318 | Professio | nal Elective-III | | | | | ISE | | | - | 25 | 10 | | |
| | Laborato | | | | 2 | 1 | ESE | | | E | 50 | 20 | | |
| PR319 | Minor Pr | | | _ | 2 | 1 | ISE | | | - | 25 | 10 | | |
| 11017 | ivinior 11 | ojeet | 7.75 | 100 | - | | ESE | | P | R | 50 | 20 | | |
| VAC-6 | Value Ad | dded Course-6 | 2 | - | | - | | | Au | dit | | | | |
| Fotal | | | 19 | -1- | 08 | 22 | Total | 550 | | | 275 | 1 | | |
| Fotal Conta | ct Hours/W | eek: 28 hrs | | | | | | Tota | al Mai | rks = 8 | 25 | | | |
| Course Cate | egory | HS | BS | | | ES | PC | PE | (| DE | | PR | | |
| Credits | | 02 | 00 | | | 00 | 12 | 04 | 0 | 03 | | 02 | | |
| Cumulative | Sum | 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.





SantDnyaneshwarShikshanSanstha's COEC Annasaheb Dange College of Engineering and Technology Ashta-416301, Dist: Sangli, Maharashtra (An Autonomous Institute Affiliated to Shivaji University, Kolhapur) Teaching and Evaluation Scheme B. Tech :Semester-VIII

| | | | | | | Evaluation Scheme | | | | | | | |
|--------------------|---------------------------------------|---------|-----------------|----|---------|-------------------|--------|-------------------|-------------------|-------|------------------------|----|------|
| Course | Course | | Teaching Scheme | | | | | Theory (Marks) | | | Practical (Marks) | | |
| Code | Co | L | LT | P | Credits | Scheme | Max. | f | in. or sing | Max. | Min. for Passing | | |
| | Open Elective- IV (MOOC) | | 3 | - | | 3 | ISE I | 10 | | 40 | | | |
| OE411 | | | | | | | MSE | 30 | 1 | | | | |
| | | | 3 | | | | ISE II | 10 | | | | | |
| | | | | | | | ESE | 50 | 20 | | | | |
| PE412 | Professional Elective-V (MOOC) | | | - | | 3 | ISE I | 10 | | 40 | | | |
| | | | 2 | | | | MSE | 30 | 1 | | | | |
| | | | 3 | | | | ISE II | 10 | | | | | - |
| | | | | | | | ESE | 50 | 20 | | | | |
| | Internship / Project (Phase-II) | | | - | 20 | 10 | ISE | - | | - | 100 | 40 | |
| PR413 | | | - | | | | ESE | | P | PR. | 200 | 80 | |
| Total | | 6 | - | 20 | 16 | Total | 200 | | | 300 | | | |
| Fotal Con | ntact Hou | rs/Week | : 26 h | rs | | | | Tot | al Ma | arks: | 500 | | |
| Course Category | | HS | 1 | BS | | ES | ES PC | | C 01 | | c | PR | Tota |
| Credits | | 00 | (| 00 | | 00 | 00 | 03 | | 03 | | 10 | 15 |
| Cumulative Sum | | 11 | 1 3 | 22 | 1 | 18 | 66 | 16 | | 12 | | 15 | 160 |
| Credits (AICTE) | | 12 | 1 | 25 | | 24 | 48 | 18 | 18 | | | 15 | 160 |

| and the second se | Open Elective-IV | |
|---|-------------------------|--|
| Wine Technology | New Product Development | |

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

