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ANNASHEB DANGE COLLEGE OF ENGINEERING AND TECHNOLOGY, ASHTA

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ADCET



Department of Food Technology

Minutes of Meeting - 08

Board of Studies in Food Technology

Date: 8th August 2025

Time: 11.00 am

The Eighth Board of Studies (BoS) meeting in Food Technology for undergraduate program was conducted at Annasaheb Dange College of Engineering and Technology (ADCET), Ashta on 8th August 2025 at 11.00 am.

Following BoS members were present for the meeting.

Sr. No.	Name of Member	Designation	Institute/University/Organization
1	Dr. Kishor K. Giram	Chairman	Food Technology, ADCET, Ashta
2	Dr. I. S. Udchan	VC-Nominee	Department of Technology, Shivaji University, Kolhapur
3	Prof. (Dr.) S.S. Lele	Academic Expert-1	ICT Matunga Mumbai - 400019
4	Dr. B. K. Sakhale	Academic Expert-2	Dr. Babasaheb Ambedkar Marathwada University, Chhatrapati Sambhajanagar -431004
5	Mr. Nitin Kale	Industry Representative	Aditya Chemicals, S.No. 180/A, MIDC – Kupwad, Dist Sangli
6	Mr. Venkatesh S. Londhe	Industry Representative	Heritage food.Ltd. Vijaynagar, Sangvi, Tq- Phaltan, Dist- Satara.
7	Dr. Jagruti J. Jankar	BOS Secretary	Food Technology, ADCET, Ashta
8	Mr. Ashish A. Patil	Member	Food Technology, ADCET, Ashta
9	Mr. Yashodip R. Pawar	Member	Food Technology, ADCET, Ashta
10	Ms. Nikita B. Chougule	Member	Food Technology, ADCET, Ashta
11	Miss. Shraddha A. Yadav	Member	Food Technology, ADCET, Ashta



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Agenda and resolutions of the meeting are as follows:

Agenda No.1: To place before the BoS the report about the action taken on the decisions of its meeting held on 10 January 2025

- Dr. Jagruti J. Jankar, BOS Secretary, extended warm welcome to all members by greeting them.
- Dr. Kishor K. Giram, Chairman BoS, discussed about the action taken on the decisions of its meeting held on 10 January 2025

Agenda No. 2: To confirm the minutes of the BoS meeting held on 10 January 2025

Dr. Kishor K. Giram, Chairman BoS, briefed and confirmed about the minutes of the BoS meeting held on 10 January 2025

Agenda No. 3: To discuss and approve the structure of F.Y. B. Tech- Food Technology-Revision 2

Following are the suggestions given by the BOS members.

- According to Prof. (Dr.) S.S. Lele, the credit score of 24 is excessive. It will become challenging for the students. 15–18 is acceptable. Transfer credits from the VI semester to the VII semester, if at all possible. Therefore, VII will be worth 24 credits. and move a credit from the VII semester to the VIII. Thus, the credits will become uniform.
- According to Dr. I. S. Udchan, all semesters should have the same number of credits. There will be more diversity in the exam structure. In the point of “Exit after **F.Y.B.Tech. Food Technology**” (Additional Credits to qualify for UG Certificate) he added that there are higher credits for UG certification after F.Y.B.Tech. He suggested to provide certificates after two years following Fruit Pulp Processing and Biscuit Production course, but not after a year. Instead of that students should take additional MOOC courses that are relevant to the subject.
- The BoS members added that the subject of Biscuit Production course will be heavy for students and suggested to include the basic course.
- In Practice, it isn't feasible. They recommended not to award certificates based on extra credits; instead, to award certificates based on MOOC courses and if at all possible, request that students complete the MOOC in confectionery and award them with a confectionery credential.

Agenda No. 4: To discuss and approve the course contents of F.Y. B. Tech- Food Technology- Revision 2

- BoS members further suggested that, in the Food Chemistry course, substitute “understand” for the word “Explain” in CO1 and in CO3, remove “Describe” and



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to add "understand". They added to use words "Analyze" and "Evaluate" in COs 4 & 5 respectively.

- They further suggested for Engineering Thermodynamics subject to remove pre-requisite of fluid mechanics and to merge COs 3 & 4.
- Moreover, BoS members recommended the change the name of subject from "Fundamentals of Food Science" to "Fundamentals of Food Technology." In the syllabus of the same subject they suggested to change in the Unit 1 to Unit 5 as follows.
- Unit 1 should include an explanation of the food pyramid. Food microbiology (including spoilage prebiotics and probiotics) should be covered in Unit 2, food chemistry in Unit 3, and the principles of food processing (commodity-wise processing, such as fruits, vegetables, dairy, etc.) in Unit 4. The removal of moisture in conjunction with preservation and processing should be covered in Unit 4. Unit 5 should include detailed processing, and Units 5 and 6 should be combined with the case study.

Agenda No. 5: To discuss student's placement and academic performance

- BoS members also recommended that the placement data should include information about the student who is interviewing, who has pursued higher education, who is studying for exams, etc. and to provide the information in percentiles.

Agenda No. 6: To discuss open elective –II (AY-2024-25) success rate and open elective –I, open elective –III course offered

- We have discussed the bucket list of open elective I and III. And also discussed the success rate and open elective –I, open elective –III course offered.

Agenda No. 7: Any other point with permission of chair

Dr. Kishor K. Giram, Chairman BoS, briefed about the review of change in PSOs and Honor/ Minor degree.

Dr. Jagruti Jankar
Secretary BoS



Dr. Kishor Giram
Chairman BoS

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**Department of Food Technology****Action Taken Report - 08****Board of Studies in Food Technology****Date: 8th August 2025****Time: 11.00 am**

The eighth meeting of Board of Studies (BoS) in Food Technology for undergraduate program (First Year B. Tech. Food Technology) at Annasaheb Dange College of Engineering and Technology (ADCET), Ashta was held on **8th August 2025 at 11.00 am** in online mode.

Action taken report for the suggestions as follows:

Agenda No.	Recommendations	Action taken
3 To discuss and approve the structure of F.Y. B.Tech-Food Technology-Revision 2	• According to Prof. (Dr.) S.S. Lele, the credit score of 24 is excessive. It will become challenging for the students. 15–18 is acceptable. Transfer credits from the VI semester to the VII semester, if at all possible. Therefore, VII will be worth 24 credits and move a credit from the VII semester to the VIII. Thus, the credits will become uniform. • According to Dr. I. S. Udchan, all semesters should have the same number of credits. There will be more diversity in the exam structure. In the point of “Exit after F.Y.B.Tech. Food Technology” (Additional Credits to qualify for UG Certificate) he added that there are higher credits for UG certification after F.Y.B.Tech. He suggested to provide certificates after two years following Fruit Pulp Processing and Biscuit Production course, but not after a year. Instead of that students should take additional MOOC courses that are relevant to the subject. • The BoS members added that the subject of Biscuit Production course will be heavy for students and suggested to include the basic course. • In Practice, it isn't feasible. They recommended not to award certificates based on extra credits; instead, to award certificates based on MOOC courses and if at all possible, request that students complete the MOOC in confectionery and award them with a confectionery credential.	Structure of F.Y. B. Tech-Food Technology-Revision 2 has been revised and suggested corrections are implemented.



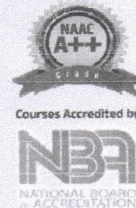
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Agenda No. 4: To discuss and approve the course contents of F.Y. B. Tech-Food Technology-Revision 2

- BoS members further suggested that, in the Food Chemistry course, substitute “understand” for the word “Explain” in CO1 and in CO3, remove “Describe” and to add “understand”. They added to use words “Analyze” and “Evaluate” in COs 4 & 5 respectively.
- They further suggested for Engineering Thermodynamics subject to remove pre-requisite of fluid mechanics and to merge COs 3 & 4.
- Moreover, BoS members recommended the change the name of subject from “Fundamentals of Food Science” to “Fundamentals of Food Technology.” In the syllabus of the same subject they suggested to change in the Unit 1 to Unit 5 as follows.
- Unit 1 should include an explanation of the food pyramid. Food microbiology (including spoilage prebiotics and probiotics) should be covered in Unit 2, food chemistry in Unit 3, and the principles of food processing (commodity-wise processing, such as fruits, vegetables, dairy, etc.) in Unit 4. The removal of moisture in conjunction with preservation and processing should be covered in Unit 4. Unit 5 should include detailed processing, and Units 5 and 6 should be combined with the case study.

Course content has been revised and suggested corrections are implemented.

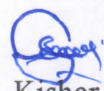
Agenda No. 5: To discuss student's placement and academic performance

- BoS members also recommended that the placement data should include information about the student who is interviewing, who has pursued higher education, who is studying for exams, etc. and to provide the information in percentiles.

Suggested corrections are implemented.


Dr. Jagruti Jankar
Secretary BoS




Dr. Kishor Giram
Chairman BoS