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)

Department of Food Technology
Minutes of Meeting - 09
Board of Studies in Food Technology

Date: 10th April, 2026 **Time: 2.15 pm**

The Ninth Board of Studies (BoS) meeting in Food Technology for undergraduate program was conducted at Annasaheb Dange College of Engineering and Technology (ADCET), Ashta on 10th April, 2026 at 2.15 pm.

Following BoS members were present for the meeting.

Sr. No.	Name of Member	Designation	Institute/University/Organization
1.	Dr. Kishor K. Giram	Chairman, HOD	ADCET, Ashta
2.	Dr. Jagruti J. Jankar	Secretary	ADCET, Ashta
3.	Mr. Ashish A. Patil	Member	ADCET, Ashta
4.	Mr. Yashodip R. Pawar	Member	ADCET, Ashta
5.	Ms. Nikita B. Chougule	Member	ADCET, Ashta
6.	Ms. Shraddha A. Yadav	Member	ADCET, Ashta
7.	Dr. Shailendrakumar B. Hivarekar	Interdepartmental Member	Department of Civil Engineering ADCET, Ashta
8.	Dr. Sandeep G. Sutar	Interdepartmental Member	Department of Computer Science & Engineering, ADCET, Ashta
9.	Dr. Iranna S. Udchan	VC- Nominee	Department of Technology, Shivaji University, Kolhapur - 416001
10.	Prof. (Dr.) Smita S. Lele	Academic Expert-1	ICT, Matunga Mumbai - 400019
11.	Dr. Ajay Kumar Singh	Academic Expert-2	Department of Processing and Food Engineering VIAET SHUATS, Prayagraj-211007
12.	Mr. Venkatesh S. Londhe	Industry Representative -1	Heritage Food Ltd. Vijaynaynagar, Sangvi, Tq-Phaltan, Dist- Satara.
13	Mr. Sahil I. Attar	Industry Representative-2	Aditi Food Pvt.Ltd, Nerle, Islampur, Sangli
14	Onkar Annasaheb Gurupadgol	Alumni	Buddys Best Foods, Pune Banglore highway, Karad, Satara

Department Of Food Technology ADCET ASHTA ADCET

Agendas and resolutions of the meeting are as follows:

Agenda No.1: To confirm the minutes of the BoS meeting held on 8th August 2025.

Dr. Jagruti J. Jankar, BOS Secretary, extended warm welcome to all members by greeting them. Dr. Kishor K. Giram, Chairman BoS, presented the minutes of meeting held on 8th August, 2025. No major modifications were suggested. The minutes were confirmed unanimously.

Agenda No. 2: To place before the BoS the report about the action taken on the decisions of its meeting held on 8th August, 2025.

The Action Taken Report (ATR) was presented by Dr. Jagruti J. Jankar (Secretary). The Board reviewed the implementation status of previously approved syllabus revisions and laboratory improvements. Prof. (Dr.) S.S. Lele appreciated the progress and suggested strengthening industry linkage further.

Additionally, the Dr. Shailendrakumar B. Hivarekar emphasized:

- Reviewing and revising **all Course Outcomes (COs)** based on **Performance, Condition, and Criteria (PCC format).**
- Removing non-measurable verbs such as **"Understand"** from CO statements and replacing them with measurable action verbs.

Agenda No. 3: To discuss and approve the structure of S.Y. B. Tech – Food Technology (Revision 02).

Dr. Iranna S. Udchan and Prof. (Dr.) Smita S. Lele suggested that the course Fundamentals of Good Laboratory Practices should be structured as 1 credit theory and 1 credit practical, to ensure both conceptual understanding and hands-on application of laboratory practices.

Iranna S. Udchan and Prof. (Dr.) Smita S. Lele suggested that the course Food Biochemistry in Semester III (Lateral Entry Students) is difficult to study at that stage; hence, it should be shifted to the next semester, as Food Chemistry in Semester IV is a prerequisite; therefore, it is recommended to shift Food Chemistry to Semester III. It was also suggested not to introduce changes in Food Chemistry for lateral entry students by Dr. Sandeep G. Sutar.

Department of Food Technology ADCET ASHTA ADCET

Prof. (Dr.) Smita S. Lele and Dr. Iranna S. Udchan suggested that for qualifying the UG Diploma in Confectionary Technology or Baking Technology, each subject should carry 4 credits, and students should be allowed to select one course from the available options. The program should also include one month of complete industrial training for practical exposure.

Prof. (Dr.) Smita S. Lele and Dr. Iranna S. Udchan suggested that for qualifying the B.Voc in Industrial Bakery Processing or Dairy Processing Equipment, each subject should carry 4 credits, and students should be allowed to select one course from the available options. The program should also include one month of complete industrial training for practical exposure.

Additionally, Dr. Sandeep G. Sutar suggested to design a bridge course for students transitioning from R1 to R2 and include an Internship component in the 2nd year exit course.

Prof. (Dr.) Smita S. Lele, Dr. Iranna S. Udchan and Dr. Ajay Kumar Singh stated that the overall curriculum structure from Semester III to Semester VIII was reviewed and approved with the above modifications.

Agenda No. 4: To discuss and approve the course contents of S.Y. B. Tech – Food Technology (Revision 02).

General suggestions (Applicable to all courses) given by Dr. Shailendrakumar B. Hivarekar

- Ensure uniformity in practical courses, including standardized number of practicals (10 / 11 / 12 only).
- Maintain uniformity in naming of textbooks and references (Author, Publisher, Year).
- Include publisher names in all textbooks and reference books.
- Avoid repetition and ensure clarity in syllabus documentation.

A. Food Biochemistry

Prof. (Dr.) Smita S. Lele suggested revision of prerequisites for Food Biochemistry, modification of Unit 6 by assigning a specific title with technology-oriented content, and updating CO No. 5 in Food Microbiology by incorporating additional microbiology-related content in Unit 5.

Prof. (Dr.) Smita S. Lele and Dr. Iranna S. Udchan suggested shifting focus to Food Microbiology instead of general microbiology and inclusion of food spoilage mechanisms and recommended application-based biochemistry rather than purely theoretical coverage.

B. Food Microbiology

Prof. (Dr.) Smita S. Lele suggested revision of Unit 5 of the course Food Microbiology by incorporating additional food microbiology-related content. Additionally she recommended to

revise CO1 by removing the word "Understand", update titles of experiments for clarity and uniformity and to ensure alignment of COs, textbooks, and reference books.

C. Unit Operations

Dr. Iranna S. Udchan suggested modifications in Chapter 3 by removing the topic "Agitation". The chapter title was revised to Mechanical Separation Operations. In Unit 6, it was suggested to include the topics "Distillation and Extraction", "Freezing", and "Drying". Additionally, the title "Calculation of time of filtration in plate and frame filter press" was recommended to revise for clarity and appropriateness.

Dr. Ajay Kumar Singh suggested focus on conceptual understanding rather than only numerical calculations. He also recommended inclusion of distillation and extraction.

Prof. (Dr.) Smita S. Lele recommended use of practical terminology such as agitators, propellers, screw mixers, planetary mixers and suggested renaming Unit Operations topics (filtration, centrifugation clearly).

D. Fluid Mechanics

Prof. (Dr.) Smita S. Lele Suggested revision of COs for the course Fluid Mechanics to ensure alignment with the flow of the reference book, inclusion of types of fluids, and restructuring of the sequence of practicals for better conceptual understanding and coherence. She also advised to revise module contents for better alignment and clarity.

E. Principles of Food Preservation

Prof. (Dr.) Smita S. Lele suggested inclusion of Class I and Class II preservatives in the course Principles of Food Preservation, modification of Chapter 4 to Freezing, and addition of a final chapter covering new and emerging food preservation technologies and advised that CO should emphasize application of preservation techniques in food systems.

F. Fundamentals of Good Laboratory Practices

Prof. (Dr.) Smita S. Lele suggested that the course Fundamentals of Good Laboratory Practices should include 1 credit theory component along with practical to ensure proper conceptual understanding of laboratory practices and advised to replace earlier terminology such as Food Analysis with Good Laboratory Practices where applicable.

Department Of Food Technology ADCET ASHTA •ADCET•

G. Processing of Fruits and Vegetable

Prof. (Dr.) Smita S. Lele suggested inclusion of Emerging processing technologies, Freezing and cold preservation techniques and also suggested revising experiment titles and recommended to ensure uniform drafting of experiment titles.

H. Food Engineering I

Prof. (Dr.) Smita S. Lele and Dr. Iranna S. Udchan suggested changes in the course Food Engineering I to Heat and Mass Transfer.

Additionally Dr. Shailendrakumar B. Hivarekar suggested revision of subject name for better clarity and alignment.

I. Food Safety and Management System

Mr. Sahil I. Attar suggested inclusion of export-import regulations and international standards for the subject Food Safety and Management System. Dr. Iranna S. Udchan recommended inclusion of regulatory bodies such as FSSAI, APEDA, MoFPI etc.

J. Nutrition

Prof. (Dr.) Smita S. Lele suggested inclusion of Nutraceuticals, nutrigenomics, personalized diet, Functional foods. Mr. Onkar A. Gurupadgol recommended removal of disease listing and inclusion of corrective measures.

K. Fundamentals of Food Process Engineering

Prof. (Dr.) Smita S. Lele and Dr. Iranna S. Udchan suggested that Fundamentals of Food Process Engineering should be revised by removing core engineering concepts and incorporating more food processing–oriented syllabus for minor students, with inclusion of practical activities such as preparation of jam, jelly, and marmalade along with sensory evaluation parameters to enhance student engagement.

Agenda No. 5: To discuss and approve Program Elective Courses and multidisciplinary Minor courses (Revision 02).

Dr. Iranna S. Udchan and Prof. (Dr.) Smita S. Lele Suggested to remove the Third Track (Food Engineering) from the Program Elective Courses structure and proposed introducing Food Microbiology or Food Processing as an alternative track.

Department Of Food Technology ADCET ASHTA ADCET

Mr. Venkatesh S. Londhe & Mr. Sahil I. Attar suggested industry-oriented electives focusing on processing, preservation, and quality assurance.

Dr. Iranna S. Udchan and Prof. (Dr.) Smita S. Lele Suggested the minor track subject Fundamentals of Food Process Engineering, with appropriate inclusion of food processing-related components in the laboratory sessions.

Agenda No. 6: To discuss students' placement and academic performance.

The Board reviewed placement statistics and academic results. Current internship status is satisfactory, with about 75–80% of internships being paid, and efforts should be made to further increase this percentage. In addition, campus placement drives should be conducted regularly.

Agenda No. 7: To discuss open elective success rate (AY 2025–26).

Open elective (AY 2025–26) success rate was presented and discussed by Mrs. Nikita Patil. Dr. Iranna S. Udchan suggested improving delivery using digital tools and interdisciplinary approaches. The Board recommended continuous monitoring and systematic feedback collection.

Agenda No. 8: Any other point with permission of chair.

Dr. Iranna S. Udchan (VC Nominee) and Prof. (Dr.) Smita S. Lele (Academic Expert–1) suggested to explore the possibility of including a common Microbiology course aligned with GATE preparation, to strengthen students' conceptual foundation and competitive exam readiness.

Additional suggestions given by Dr. Sandeep G. Sutar are as follows.

- Inclusion of emerging technologies across all courses
- Maintaining a balance between theory and practical exposure
- Improving Course Outcome (CO) alignment
- Ensuring uniformity and clarity in syllabus documentation across all subject

Dr. Jagruti Jankar
Secretary BOS

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Dr. Kishor Giram
Chairman BOS

Department of Food Technology
Action Taken Report - 09
Board of studies in Food Technology

Date: 10th April, 2026 **Time: 2.15 pm**

The meeting of board of studies (BoS) in Food Technology for undergraduate program (Second Year B. Tech. Food Technology) at Annasaheb Dange College of Engineering and Technology (ADCET), Ashta was held on **10th April, 2026 at 2.15 pm** in hybrid mode.

Action taken report for the suggestions as follows:

Agenda No.	Recommendations	Action taken
3. To discuss and approve the structure of S.Y. B. Tech- Food Technology- Revision 02	Fundamentals of Good Laboratory Practices to be structured as 1 credit theory and 1 credit practical; Food Biochemistry to be shifted from Semester III (lateral entry) to next semester and Food Chemistry moved to Semester III; no changes in Food Chemistry for lateral entry students; UG Diploma and B.Voc programs to have 4-credit courses with elective options and one month industrial training; bridge course for R1 to R2 transition and inclusion of internship in 2nd year exit course; overall curriculum from Semester III to VIII reviewed.	Incorporated into the revised curriculum structure with semester-wise restructuring, credit reallocation, and inclusion of industrial training, bridge course, and internship components.
4. To discuss and approve the course contents of S.Y. B. Tech- Food Technology- Revision 02	General suggestions: ensure uniformity in practicals (10/11/12 only), standardization of textbooks and references (Author, Publisher, Year), inclusion of publisher names, and avoidance of repetition in syllabus documentation; Food Biochemistry to revise prerequisites, modify Unit 6 with technology-oriented content, and update COs; Food Microbiology to shift focus to food microbiology with spoilage mechanisms and application-based biochemistry; Unit Operations to remove "Agitation", rename as Mechanical Separation Operations, and include distillation, extraction, freezing, drying; Fluid Mechanics to revise COs, include types of fluids, and restructure practicals; Principles of Food Preservation to include preservatives, freezing, and emerging technologies; Fundamentals of Good Laboratory Practices to include 1 credit theory + 1 practical; Processing of Fruits and Vegetables to include emerging	Suggested corrections Incorporated into the revised syllabus framework with revisions in course content, Course Outcomes (COs), unit restructuring, course renaming, inclusion of emerging topics, and standardization of syllabus documentation.

Department Of Food Technology ADCET ASHTA ADCET

	technologies and freezing; Food Engineering I to be renamed Heat and Mass Transfer; Food Safety and Management System to include export-import regulations and regulatory bodies; Nutrition to include nutraceuticals and functional foods; Fundamentals of Food Process Engineering to focus on food processing applications with practicals like jam, jelly, marmalade and sensory evaluation.	
5. To discuss and approve the Program Elective Courses and multidisciplinary Minor course contents of B. Tech- Food Technology- Revision 02	Removal of Third Track (Food Engineering) from Program Elective structure and introduction of Food Microbiology or Food Processing as alternative elective tracks; inclusion of industry-oriented electives focusing on processing, preservation, and quality assurance; inclusion of Fundamentals of Food Process Engineering as a minor track subject with food processing–oriented laboratory components.	Suggested corrections Incorporated into the revised Program Elective and Minor course structure with updated elective tracks and enhanced minor course content.
6. To discuss students placement and academic performance.	Placement statistics and academic performance were reviewed. Internship status is satisfactory with 75–80% paid internships; efforts should be made to further increase paid internships and conduct regular campus placement drives.	Reviewed and noted; recommendations approved for further improvement in placement drives and internship opportunities.
7. To discuss open elective success rate AY 2025-26	Open elective success rate (AY 2025–26) was reviewed. Suggested improvement through digital tools, interdisciplinary teaching approaches, and continuous monitoring with structured feedback collection.	Reviewed and noted; recommendations approved for implementation with continuous monitoring and feedback system.
8. Any other point with permission of chair	Proposal to include a common Microbiology course aligned with GATE preparation to strengthen conceptual and competitive exam readiness. Additional suggestions included incorporation of emerging technologies across courses, maintaining balance between theory and practical exposure, improving CO alignment, and ensuring uniformity and clarity in syllabus documentation.	Considered and approved for exploration and incorporation in curriculum improvement and revision framework.

Dr. Jagruti Jankar
Secretary BoS

Department Of Food Technology ADCET ASHTA ADCET

Dr. Kishor Giram
Chairman BoS