

BOS Minutes

R17

M. Tech - Food Tech.



DEPARTMENT OF CHEMICAL ENGINEERING

24-03-2017

Minutes of Board of Studies: M. Tech Food Processing Technology

A meeting of Board of Studies in M. Tech Food Processing Technology was held at 10AM on 24/3/2017 at Division of Food Technology, Department of Chemical Engineering, Vignan's University, Vadlamudi.

Agenda of the meeting:

To discuss and finalize structure and detailed syllabus for M. Tech Food Processing Technology applicable from 2017-18 admitted batch

Members Present

The following members were present for the Board of Studies meeting

S.No	Name	Members	Signature
1.	Dr. M. Ramesh Naidu, Head, Department of Chemical Engineering, Vignan's University	Chairman, BOS	
2.	Dr. B V S Prasad, Dean college of Food Science and Technology, Bapatla	Invited member	
3.	Dr. Srinivas Maloo, Associate Professor and Head of the Department Food Technology, Osmania University	Invited member	
4.	Mr. M Brahmaiah, General Manager, Sangam Dairy, Vadlamudi	Invited member	
5.	Dr V. Madhusudhana Rao, Dean-E&M, Vignan's University	Internal Member	
6.	Mr P Ashok Kumar, Associate Professor, School of Chemical Engineering, Vignan's University	Internal Member	
7.	Mr P Bangaraiiah, Head, School of Chemical Engineering, Vignan's University	Internal member	
8.	Mr. Maneesh, Assistant Professor, Department of Chemical Engineering (Food Technology), Vignan's University	Internal Member	
9.	Ms. Kriti Nayal, Assistant Professor, Department of Chemical Engineering (Food Technology), Vignan's University	Internal Member	



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Estd. u/s 3 of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

Minutes of the BOS meeting

1. The chairman welcomed all the members of BOS.
2. The chairman highlighted broad objectives of the proposed changes in the course structure of M.Tech Food Processing Technology.
3. The chairmen also explained in detail the suggestions and comments communicated from various stakeholders.
4. The members of the BOS thoroughly looked at the proposals of Department of Chemical Engineering in the light of suggestions made by experts and recommended a new course structure for M.Tech Food Processing Technology.

After thorough discussion, the following are the resolution of BoS meeting:

1. The approved course structure (R-17) and syllabus will be offered to the 2017 admitted batch of M. Tech in Food Processing Technology (*Appendix I*).
2. **The Curriculum follows Choice Based Credit System**
3. Major restructuring has taken place in the Curriculum with theoretical courses amalgamated with laboratory sessions and skill components added to the courses.
4. Sequential arrangement of all the courses & credits adjustment for all two year of M. Tech is adapted in Food Processing Technology after thorough discussion
5. The percentage of syllabus revision from R 14 to R 17 for M. Tech Food Processing Technology is 22 %
6. The Curriculum is encompassing the courses that enable employability or entrepreneurship or skill development (*Appendix II*)
7. Inclusion of new courses in the curriculum is reviewed and is provided (*Appendix III*).
8. Stakeholder's feedback is collected, analyzed and given utmost priority while designing the curriculum and their suggestions are implemented.


Chairman BoS



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Established under 3 of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

APPENDIX – I

Course Structure

M.TECH (FOOD PROCESSING TECHNOLOGY)

I YEAR I SEMSTER

Course title	L	T	P	C
Plant Food Technology	3	1	0	4
Unit Operations In Food Process Engineering	3	0	3	5
Food Quality And Safety Engineering	3	1	0	4
Food Microbiology	3	0	3	5
Total Credits				18
ELECTIVE-I	3	1	0	4
Equipment Design And Process Control				
Food Biochemistry And Nutrition				
Refrigeration And Coldstorage Construction				
Nutraceuticals And Health Foods				
ELECTIVE-II	3	1	0	4
Plantation Crops, Spices & Condiment Technology				
Industrial Biotechnology				
Traditional And Convenience Food Technology				
Automation In Food Processing				
Total Elective Credits				8
Total Semester Credits				26



DEPARTMENT OF CHEMICAL ENGINEERING

I YEAR II SEMSTER

Course title	L	T	P	C
Emerging Technologies in Food Processing	3	1	0	4
Food Quality Systems and Management	3	0	3	5
Animal Product Training	3	1	0	4
Food Packing Technology	3	0	3	5
Research Methods	3	0	0	3
Employment Orientation Programme	3	0	0	3
SEMINAR	0	0	0	2
Total Credits				26
ELECTIVE-III	3	1	0	4
Separation Techniques in Food Processing				
Environmental Food Processing				
Plant Layout And Process Economics				
Heat & Mass Transfer Operations in Food Processing				
ELECTIVE-II				
Sugar And Confectionary Technology	3	1	0	4
Beverages Technology				
Lipid Science And Technology				
Dairy Technology				
Total Elective Credits				8
Total Semester Credits				34

II YEAR I SEMSTER

Course title	L	T	P	C
Project Phase-I				15
Total				15

II YEAR II SEMSTER

Course title	L	T	P	C
Project Phase-II				15
Total				15

L = Lecture; T = Tutorial P = Practical; C = Credits

Total No.of Credits = 90

The courses that are highlighted denote implementation of 'Choice Based Credit System (CBCS)'

Ramosh
Chairman BoS



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Established as of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

APPENDIX - II

**List of courses that enable employability or entrepreneurship or skill development in the
R-17 M.Tech Food Processing Technology**

SL No.	Semester (Year)	Core / Elective	Course Name	Employability/ Entrepreneurship/ Skill development
1	First year (Semester I)	Core	Plant Food Technology	Skill Development
2	First year (Semester I)	Core	Unit Operations in Food Processing Engineering	Skill Development
3	First year (Semester I)	Core	Food Quality and Food Safety Engineering	Skill Development
4	First year (Semester I)	Core	Food Microbiology	Skill Development
5	First year (Semester I)	Department Elective	Elective I	Employability
6	First year (Semester I)	Department Elective	Elective II	Skill Development
7	First year (Semester II)	Core	Research Methods	Skill Development
8	First year (Semester II)	Core	Engineering Technologies in Food Processing	Skill Development
9	First year (Semester II)	Core	Food Quality Systems and Management	Employability
10	First year (Semester II)	Core	Animal Product Training	Skill Development
11	First year (Semester II)	Core	Food Packing Technology	Skill Development
12	First year (Semester II)	Employability Skills	Employment Orientation Programme	Skill Development
13	First year (Semester II)	Department Elective	Elective III	Skill Development
14	First year (Semester II)	Department Elective	Elective IV	Skill Development



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Estd. u/s 3 of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

15	Second year (Semester I)	Employability Skills	Project/ Internship Phase - I	Employability
16	second year (Semester II)	Employability Skills	Project/ Internship Phase - II	Employability
17	Pool of Electives		Equipment Design And Process Control	Employability
18			Food Biochemistry And Nutrition	Development
19			Refrigeration And Cold storage Construction	Skill Development
20			Nutraceuticals And Health Foods	Skill development
21			Plantation Crops, Spices & Condiment Technology	Skill Development
22			Industrial Biotechnology	Skill Development
23				Skill Development
24			Traditional And Convenience Food Technology	Skill Development
25			Automation In Food Processing	Skill Development
26			Separation Techniques in Food Processing	Skill Development
27			Environmental Food Processing	Skill Development
28			Plant Layout And Process Economics	Skill Development



VIGNAN'S

Foundation for Science, Technology & Research

UNIVERSITY

(Established as JGU Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

29	Heat & Mass Transfer Operations in Food Processing	Skill Development
30	Sugar And Confectionary Technology	Skill Development
31	Beverages Technology	Skill Development
32	Lipid Science And Technology	Skill Development
33	Dairy Technology	Skill Development


Chairman BoS



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Established as of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

APPENDIX - III

**List of new courses in the R-17
M.Tech – Food Processing Technology Curriculum**

SL No.	Semester (Year)	Core / Elective	Course Name
1	First year (Semester I)	Core	Plant Food Technology
2	First year (Semester I)	Core	Unit Operations in Food Processing Engineering
3	First year (Semester I)	Core	Food Quality and Food Safety Engineering
4	First year (Semester I)	Core	Food Microbiology
5	First year (Semester I)	Department Elective	Elective I
6	First year (Semester I)	Department Elective	Elective II
7	First year (Semester II)	Core	Research Methods
8	First year (Semester II)	Core	Engineering Technologies in Food Processing
9	First year (Semester II)	Core	Food Quality Systems and Management
10	First year (Semester II)	Core	Animal Product Training
11	First year (Semester II)	Core	Food Packing Technology
12	First year (Semester II)	Employability Skills	Employment Orientation Programme

**VIGNAN'S**

Foundation for Science, Technology & Research

UNIVERSITY

(Established by UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

13	First year (Semester II)	Department Elective	Elective III
14	First year (Semester II)	Department Elective	Elective IV
15	Second year (Semester I)	Employability Skills	Project/ Internship Phase - I
16	second year (Semester II)	Employability Skills	Project/ Internship Phase - II
17	Pool of Electives		Equipment Design And Process Control
18			Food Biochemistry And Nutrition
19			Refrigeration And Cold storage Construction
20			Nutraceuticals And Health Foods
21			Plantation Crops, Spices & Condiment Technology
22			Industrial Biotechnology
23			Traditional And Convenience Food Technology
24			Automation In Food Processing
25			Separation Techniques in Food Processing
26			Environmental Food Processing
27			



VIGNAN'S
Foundation for Science, Technology & Research
UNIVERSITY
(Estd. u/s 3 of UGC Act of 1956)

DEPARTMENT OF CHEMICAL ENGINEERING

28	Plant Layout And Process Economics
29	Heat & Mass Transfer Operations in Food Processing
30	Sugar And Confectionary Technology
31	Beverages Technology
32	Lipid Science And Technology
33	Dairy Technology

Ramesh
Chairman BoS