

BOS Minutes

R20

M.Tech - Food Tech

**VIGNAN'S**

Foundation for Science, Technology & Research

(Deemed to be UNIVERSITY)

-Estd. u/s 3 of UGC Act 1956

DEPARTMENT OF CHEMICAL ENGINEERING**Minutes of Board of Studies: M.Tech Food Processing Technology**

Date: 25.07.2020

Minutes of Board of Studies (BOS) meeting of M.Tech Food Processing Technology held on 25-07-2020 at office Head of the department, Department of Chemical Engineering, VFSTR, Vadlamudi.

Agenda of the meeting:

1. To discuss and finalize structure and detailed syllabus for M.Tech Food Processing Technology applicable from 2020-21 admitted batch.

Members present:

S.No	Name	Members	Signature
1.	Dr. M. Ramesh Naidu, Head, Department of Chemical Engineering, VFSTR	Chairman, BOS	
2.	Dr. Rama Chandra Pradhan, Professor and Head Department of Food Process Engineering, NIT Rourkela	Invited member	
3.	Dr. Srinivas Maloo, Associate Professor and Head of the Department Food Technology, Osmania University	Invited member	
4.	Dr. Ch. V. V. Satyanarayana, Professor and Head of the School of Food Engineering, Bapatla	Invited member	
5.	Dr. Sridevi Panyalaraju, Scientist, ANGRAU	Invited member	
6.	Mr. Prashant Bagade, Principal Scientist and Head, NCML, Hyderabad	Invited member	
7.	Dr. Payel Ghosh, Assistant Professor, Department of Chemical Engineering (Food Technology), VFSTR	Internal Member	
8.	Dr. Sandeep Singh Rana, Assistant Professor, Department of Chemical Engineering (Food Technology), VFSTR	Internal Member	



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9.	Mr. Rahul Kumar, Assistant Professor, Department of Chemical Engineering (Food Technology), VFSTR	Internal Member	
10.	Mr. Shiva Prasad D P, Assistant Professor, Department of Chemical Engineering (Food Technology), VFSTR	Internal Member	
11.	Ms. Krishnaprabha, Assistant Professor, Department of Chemical Engineering (Food Technology), VFSTR	Internal Member	

Minutes of the BOS meeting

1. The chairman greeted all the BOS members.
2. The chairman emphasized broad objectives of the proposed changes in the course structure of M.Tech Food Processing Technology.
3. The chairman also elucidated in detail the suggestions and remarks communicated from various stakeholders.
4. The members of the BOS painstakingly observed 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 the discussion it is resolved to:

1. BoS members approved the revised curriculum (Structure, Syllabus and regulations) of M. Tech, Food Processing Technology and it follows Choice Based Credit System. Structure is provided in Appendix I.
2. Major restructuring has taken place in the curriculum which is oriented towards Project based learning with inclusion of Mini, Societal-Centric projects and industry related projects.
3. All the Courses in the Curriculum are designed to fall under either of the domains of employability or skill development. The mapping of the courses with employability or skill development is provided in Appendix II.
4. In all the courses of the revised curriculum (R20) substantial changes are made in the content. The percentage of change in the curriculum from R17 to R20 is 50%. The list of new courses provided in Appendix III.
5. Stakeholders feedback analyzed in CDMC is placed before the BoS and given utmost priority while designing the curriculum and their suggestions are implemented.

Chairman BoS

**DEPARTMENT OF CHEMICAL ENGINEERING****APPENDIX – I****Course Structure****M.TECH FOOD PROCESSING TECHNOLOGY****I YEAR I SEMSTER**

Course Title	L	T	P	C
Food Microbiology	3	-	2	4
Food Chemistry and Nutrition	3	-	2	4
Food Safety and Quality Management	3	-	-	3
Fermented and Non-Fermented Beverages	3	-	-	3
Department Elective- 1	3	-	-	3
Audit Course 1	1	-	-	-
Minor Project	-	-	4	2
Total	13	-	10	19

I YEAR II SEMSTER

Course Title	L	T	P	C
Emerging Technologies in Food Processing	3	-	2	4
Advances in Food Engineering	3	-	2	4
Department Elective- 2	3	-	-	3
Department Elective- 3	3	-	-	3
Research Methodology & IPR	2	-	2	2
Audit Course 2	1	-	-	-
Employment Orientation Program	2	-	-	2
Societal Centric/Industry Oriented Project	2	-	2	2
Total	19	-	8	20

**DEPARTMENT OF CHEMICAL ENGINEERING****II YEAR I SEMSTER**

Course title	L	T	P	C
MOOCs Course- 1 (Inter disciplinary Nature)	3	-	-	3
MOOCs Course- 2 (Inter disciplinary Nature)	3	-	-	3
Total	6	-	-	6

II YEAR II SEMSTER

Course title	L	T	P	C
Project / Internship : phase 1			20	10
Project / Internship : phase 2			32	16
Total			52	26

L = Lecture;

T = Tutorial

P = Practical;

C = Credits

Total No.of Credits = 71

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



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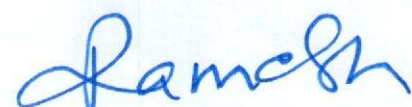
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DEPARTMENT OF CHEMICAL ENGINEERING
LIST OF ELECTIVE COURSES

Sl. No.	Course Title
1	Advances in Dairy Technology
2	Advances in Food Packaging
3	Animal Products Processing
4	Refrigeration and Cold Storage
5	Nutraceuticals and Functional Food
6	Spices and Plantation Crop Process Technology
7	Industrial Biotechnology and Fermentation Technology
8	Heat and Mass Transfer
9	Plant layout and process Economics
10	Advanced Food Engineering
11	Fruits and Vegetable Processing
12	Novel Separation Techniques
13	Food Process Automation
14	Food Quality Systems and Management


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**DEPARTMENT OF CHEMICAL ENGINEERING****APPENDIX II**

List of courses that enable employability or entrepreneurship or skill development in the R-20 M.Tech – Food Processing Technology

Sl .No	Year (Semester)	Core / Elective	Name of the Course	Activities with direct bearing on Employability/ Entrepreneurship/ Skill development
1	First year (Semester I)	Core	Food Microbiology	Skill Development
2	First year (Semester I)	Core	Food Chemistry and Nutrition	Skill Development
3	First year (Semester I)	Core	Food Safety and Quality Management	Skill Development
4	First year (Semester I)	Core	Fermented and Non-Fermented Beverages	Skill Development
5	First year (Semester I)	Employability Skills	Audit Course 1	Skill Development
6	First year (Semester I)	Core	Minor Project	Skill Development
7	First year (Semester I)	Core	Emerging Technologies in Food Processing	Employability
8	First year (Semester I)	Core	Advances in Food Engineering	Skill Development
9	First year (Semester II)	Core	Research Methodology & IPR	Skill Development
10	First year (Semester II)	Employability Skills	Audit Course 2	Employability
11	First year (Semester II)	Employability Skills	Employment Orientation Program	Employability
12	First year (Semester II)	Employability Skills	Societal Centric/Industry Oriented Project	Employability
13	First year (Semester II)	Core	MOOCs Course- 1(Inter disciplinary Nature)	Skill Development



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14	First year (Semester II)	Core	MOOCs Course- 2(Inter disciplinary Nature)	Skill Development
15	Second year (Semester I)	Employability Skills	Project / Internship : phase 1	Employability
16	second year (Semester II)	Employability Skills	Project / Internship : phase 2	Employability
17	Pool of Electives		Food Quality Systems and Management	Employability
18			Advances in Dairy Technology	skill Development
19			Advances in Food Packaging	Skill Development
20			Animal Products Processing	Skill Development
21			Refrigeration and Cold Storage	Skill Development
22			Nutraceuticals and Functional Food	Skill Development
23			Spices and Plantation Crop Process Technology	Skill Development
24			Industrial Biotechnology and Fermentation Technology	Employability
25			Heat and Mass Transfer	Skill Development
26			Plant layout and process Economics	Skill Development
27			Advanced Food Engineering	Skill Development
28			Fruits and Vegetable Processing	Skill Development
29			Fundamentals of Microbiology	Skill Development
30			Novel Separation Techniques	Skill Development
31	Food Process Automation	skill Development		


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DEPARTMENT OF CHEMICAL ENGINEERING

APPENDIX - III

List of new courses in the
R-20 M.Tech – Food Processing Technology Curriculum

Sl .No	Year (Semester)	Core / Elective	Name of the Course
1	First year (Semester I)	Core	Food Microbiology
2	First year (Semester I)	Core	Food Chemistry and Nutrition
3	First year (Semester I)	Core	Food Safety and Quality Management
4	First year (Semester I)	Core	Fermented and Non-Fermented Beverages
5	First year (Semester I)	Employability Skills	Audit Course 1
6	First year (Semester I)	Core	Minor Project
7	First year (Semester I)	Core	Emerging Technologies in Food Processing
8	First year (Semester I)	Core	Advances in Food Engineering
9	First year (Semester II)	Core	Research Methodology & IPR
10	First year (Semester II)	Employability Skills	Audit Course 2
11	First year (Semester II)	Employability Skills	Employment Orientation Program
12	First year (Semester II)	Employability Skills	Societal Centric/Industry Oriented Project



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13	First year (Semester II)	Core	MOOCs Course- 1(Inter disciplinary Nature)
14	First year (Semester II)	Core	MOOCs Course- 2(Inter disciplinary Nature)
15	Second year (Semester I)	Employability Skills	Project / Internship : phase 1
16	second year (Semester II)	Employability Skills	Project / Internship : phase 2
17	Pool of Electives		Food Quality Systems and Management
18			Advances in Dairy Technology
19			Advances in Food Packaging
20			Animal Products Processing
21			Refrigeration and Cold Storage
22			Nutraceuticals and Functional Food
23			Spices and Plantation Crop Process Technology
24			Industrial Biotechnology and Fermentation Technology
25			Heat and Mass Transfer
26			Plant layout and process Economics
27			Advanced Food Engineering
28			Fruits and Vegetable Processing
29			Fundamentals of Microbiology
30			Novel Separation Techniques
31	Food Process Automation		

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