VIGNAN'S
FOUNDATION FOR SCIENCE, TECHNOLOGY & RESEARCH
(Deemed to be University) - Estd. u/s 3 of UGC Act 1956

DEPARTMENT OF FOOD TECHNOLOGY

CIRCULAR

Date: 01.03.2025

The Department of Food Technology is going to conduct a Board of Studies (BoS) meeting for B. Tech-Food Technology on **08 March 2025** from 8.30 AM in offline mode at the office of the Coordinator of Food Technology and on **08 March 2025** from **4.00 PM** online mode. The members who are going to join the meeting virtually can join by using the following link:

Join Zoom Meeting
https://teams.microsoft.com/l/meetup-join/19%3ameeting_ZGU2NjE4NTktOTA5Yy00YWIwLTljOTItZWM0OWFhMzcyYmRl%40thread.v2/0?context=%7b%22Tid%22%3a%223b0993d8-31db-4db6-b617-64ac193c7ace%22%2c%22Oid%22%3a%22ab203e17-b790-4915-8b71-dd634040c6e8%22%7d
Meeting ID: 428 464 474 918
Passcode: 7S6qQ7Zp

All the members are requested to make it convenient to attend the meeting.

The members are

1.	Dr. T. Ramesh Babu	-	Chairperson
2.	Dr. Ch. V.V. Satyanarayana	-	External Member (Academic)
3.	Dr. P. Srinivasa Rao	-	External Member (Academic)
4.	Mr. G. Mastan Vali	-	External Member (Industry)
5.	Dr. S. Karthikeyan		Internal Member (School dean nominee)
6.	Dr. Syed Irshaan	-	Internal Member (R & D nominee)
7.	Dr. Mrinmoy Roy	-	Internal Member
8.	Mr. N. Abhilash	-	Internal Member
9.	Mr. Sumit Gawai	-	Internal Member
10.	Mrs. B. Madhuri	-	Member Secretary

1.	Dr. T. Ramesh Babu	-	Chairperson
2.	Dr. Ch. V.V. Satyanarayana	-	External Member (Academic)
3.	Dr. P. Srinivasa Rao	-	External Invited Member (Academic)
4.	Mr. G. Mastan Vali	-	External Invited Member (Industry)
5.	Dr. S. Karthikeyan		Invited Member (Nominee of the school dean)

6.	Dr. Syed Irshaan	-	Invited Member (Nominee of the dean R & D)
7.	Dr. Sanker swan Singh	-	Internal Member (Associate Professor)
8.	Dr. Mrinmoy Roy	-	Internal Member (Assistant Professor)
9.	Mr. N. Abhilash	-	Internal Member (Assistant Professor)
10.	Dr. Sangeetha K	-	Member Secretary

Agenda of the BoS Meeting:

1. To Discuss and finalize the curriculum, course structure and syllabus for the regulation R25 of B. Tech-Food Technology.
2. To approve the R25 credits, curriculum and syllabus of B. Tech- Food Technology and recommend to the Academic council.

Member Secretary **Chairperson**

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DEPARTMENT OF FOOD TECHNOLOGY

Date: 08.03.2025

Minutes of Board of Studies Meeting

The Board of Studies (BoS) meeting of B. Tech-Food Technology was conducted on **08 March 2025** from 8.30 AM in blended mode at Physically members joined at office of Coordinator Food Technology and on **08 March 2025** from **4.00 PM** online mode. One member joined the meeting virtually through the following link:

Join Zoom Meeting
https://teams.microsoft.com/l/meetup-join/19%3ameeting_ZGU2NjE4NTktOTA5Yy00YWIwLTljOTItZWM0OWFhMzcyYmRl%40thread.v2/0?context=%7b%22Tid%22%3a%223b0993d8-31db-4db6-b617-64ac193c7ace%22%2c%22Oid%22%3a%22ab203e17-b790-4915-8b71-dd634040c6e8%22%7d

Meeting ID: 428 464 474 918
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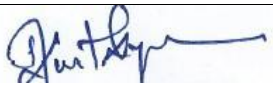
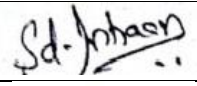
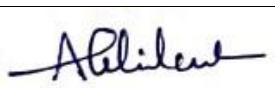
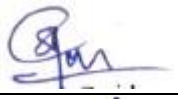
Agenda of the BoS Meeting:

1. To Discuss and finalize the curriculum, course structure and syllabus for the regulation R25 of B. Tech-Food Technology.
2. To approve the R25 credits, curriculum and syllabus of B. Tech- Food Technology and recommend to the Academic council.

The following members were present either thorough offline or online.

	Name and designation	Position	Signature
1.	Dr. T. Ramesh Babu	Chairperson	
2.	Dr. Ch. V.V. Satyanarayana	External Member (Academic)	Online
3.	Dr. P. Srinivasa Rao	External Member (Academic)	
4.	Mr. G. Mastan Vali	External Member (Industry)	Online (Absent)
5.	Dr. S. Karthikeyan	Internal Member	
6.	Dr. Syed Irshaan	Internal Member	
7.	Dr. Mrinmoy Roy	Internal Member	

8.	Mr. N. Abhilash	Internal Member	
9.	Mr. Sumit Gawai	Internal Member	
10.	Mrs. B. Madhuri	Member Secretary	

Chairperson Dr. T. Ramesh Babu, Dean, School of Agriculture and Food Technology, VFSTR opened the meeting by welcoming and introducing the external members, invites to the internal members. The chairperson presented the *NEP 2020 Compliant Regulation - R25* which emphasis on creating *learning centric* (continuous learning and continuous assessment model), offering B.Tech. B.Tech.with Honours/ Research Honours/ Minor/, *Dual degree* (B.Tech. + M.Tech./MBA, or M.Tech. + Ph.D.), providing multiple entry and multiple exits.

The following points were discussed in the BoS meeting:

1. Revision of Regulation-25 of B. Tech Food Technology (C25)
2. Discussion on change in LTP Structure
3. Introduction of Self Learning (SL) to the LTP structure
4. Approval of NPTEL Courses
5. Best Practices of T and P Activities
6. Other department updates

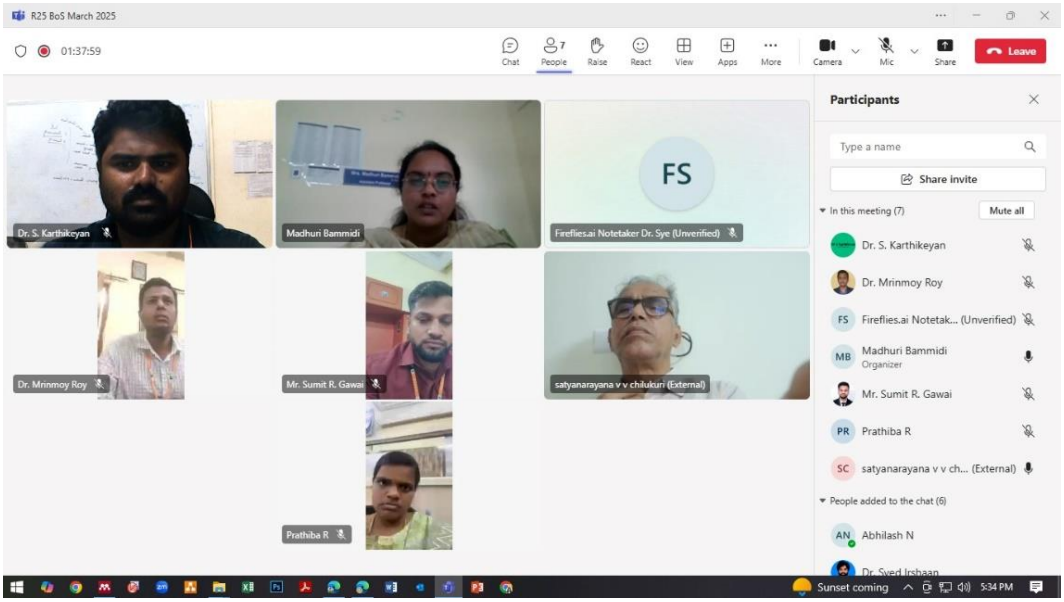
The following resolutions were made after the discussion:

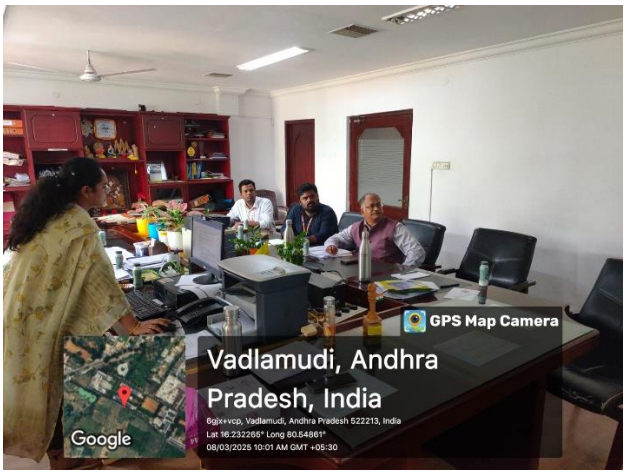
1. BoS Members approved the revised regulations, curriculum structure, syllabus of B.Tech-Food Technology and it follows based on the NEP 2020.
2. Minor restructuring has taken place in the credit structure which is oriented towards continuous learning and assessment based on Module structure.
3. Certain changes (20%) were proposed by the BoS members in restructuring the subjects in the course structure.
4. The addition of updated editions of textbooks for courses was suggested by the BoS members.
5. NPTEL courses were approved by the BoS members.
6. T & P related updates were discussed and mentioned that support would be provided by industrial experts in BoS members.
7. No new courses incorporation was mentioned by BoS members.
8. Change in LTP structure was approved by the BoS members.

Based on the suggestions given by the members, the Chairperson of BoS said that those fruitful suggestions would be incorporated appropriately in the curriculum and syllabus of the regulation R25 & C25, and this will be recommended to the Academic Council of VFSTR for approval.

There being no further points for discussion, the Chairperson thanks all the external, internal, invited members and announced that the meeting was adjourned.

Member Secretary **Chairperson**





Member Secretary

Chairperson

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DEPARTMENT OF FOOD TECHNOLOGY

APPENDIX I

B. Tech Food Technology: Curriculum Structure

II Year I Semester

Course Title	L	T	P	SL	C	Course category
Maths (P&S)	3	2	0	3	4	Basic Sciences
Principles of Food Preservation and Processing	2	0	2	2	3	Basic Sciences
Data Structures	2	2	2	2	4	Basic Engineering
Design Thinking and Engineering Orientation	0	0	2	0	1	Basic Engineering
Food Biochemistry and Nutrition	2(3)	2(0)	2	3	4	Professional Core-1
Food Microbiology	2(3)	2(0)	2	3	4	Professional Core-2
Engineering Thermodynamics	3	2	0	3	4	Professional Core-3
Total	**16**	**6**	**10**	**12**	**24**	

II Year II Semester

Course Title	L	T	P	SL	C	Course category
Food Chemistry	2	0	2	2	3	Basic Sciences
Industry – Interface (I^2) Course	0	0	2	0	1	Dept. Elective-1
Human Nutrition	2	2	0	2	3	Open Elective-1
Fundamentals of Fluid Mechanics	3	0	2	3	4	Professional Core-4
Heat and Mass Transfer	3	0	2	3	4	Professional Core-5
Fruits and vegetables Processing	3	0	2	3	4	Professional Core-6
Food Packaging	2	0	2	2	3	Professional Core-7
Field Projects	0	0	2	0	1	Project
Total	**15**	**2**	**14**	**12**	**23**	

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APPENDIX I

B. Tech Food Technology: Curriculum Structure

III Year I Semester

Course Title	L	T	P	SL	C	Course category
Soft Skills Laboratory	0	0	2	0	1	Humanities
Quantitative Aptitude & Logical Reasoning	0	0	2	0	1	Humanities
Engineering Properties of Food Materials	2	0(2)	2(0)	2	3	Dept. Elective-2
Cereals, Legumes, Oilseed Process Technology	3	0	2	3	4	Professional Core-8
Dairy Technology	2(3)	2(0)	2	3	4	Professional Core-9
Food Processing Operations	3	0	2	3	4	Professional Core-10
Food Plant Layout and Equipment Design	2(3)	2(0)	2	3	4	Professional Core-11
Sub-Total	**14**	**2**	**12**	**12**	**21**	
Honors/Minors (Add-on)	3	0	2	3	**4**	Honors/Minors
Total	**17**	**2**	**14**	**14**	**25**	

III Year II Semester

Course Title	L	T	P	SL	C	Course category
Professional Communication Skills	0	0	2	0	1	Humanities
Instrumental Methods for Food Analysis	3	0	2	3	4	Dept. Elective-3
Spices Plantation Crops Processing Technology	3	0	2	3	4	Dept. Elective-4
Indian Traditional Foods	2	0	2	2	3	Open Elective-2
Bakery and Confectionery Technology	2(3)	2(0)	2	3	4	Professional Core-12
Food Safety and Quality Management	2	2	0	2	3	Professional Core-13
Inter Departmental Project	0	0	2	0	1	Project
Sub-Total	**13**	**2**	**12**	**10**	**20**	
Honours/Minors (Add-on)	3	0	2	3	**4**	Honors/Minors
Total	**16**	**2**	**14**	**12**	**24**	

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APPENDIX I

B. Tech Food Technology: Curriculum Structure

IV Year I Semester

Course Title	L	T	P	SL	C	Course category
Food Ethics	1	2	0	0	2	Humanities
Food Business Management and Entrepreneurship Development	3	2(0)	0(2)	3	4	Dept. Elective-5
Meat Fish Poultry Processing Technology	3	0	2	3	4	Dept. Elective-6
Work-in-Lieu of Course – Research paper publications/patents/presentations/global certifications	2(3)	2(0)	2	3	4*	Dept. Elective-7
Beverage Technology	2	0	2	2	3	Open Elective-3
Sub-Total	**12**	**2**	**8**	**8**	**17**	
Honours/Minors (Add-on)	3	0	2	3	**4**	Honors/Minors
Total	**15**	**2**	**10**	**10**	**21**	

IV Year II Semester

Course Title	L	T	P	SL	C	Course category
Project/Internship	0	2	22	0	12	Project/Internship
Sub-Total	**0**	**2**	**22**	**0**	**12**	
Honors/Minors (Add-on)	0	2	6	0	**4**	Honors/Minors
Total	**0**	**4**	**28**	**2**	**16**	

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APPENDIX II

List of Courses that Enables Employability or Entrepreneurship or Skill Development

S. No	Course Title	Year of introduction	Employability / Entrepreneurship / Skill development
1	Maths (P&S)	2016	Skill Development
2	Principles of Food Preservation and Processing	2019	Skill Development
3	Data Structures	2016	Skill Development
4	Design Thinking and Engineering Orientation	2024	Skill development
5	Food Biochemistry and Nutrition	2014	Skill development
6	Food Microbiology	2014	Skill development
7	Engineering Thermodynamics	2016	Skill development
8	Food Chemistry	2018	Skill development
9	Industry – Interface (I^2) Course	2022	Employability
10	Human Nutrition	2022	Skill development
11	Fundamentals of Fluid Mechanics	2014	Skill development
12	Heat and Mass Transfer	2014	Skill development
13	Fruits and vegetables Processing	2014	Skill development
14	Food Packaging	2016	Skill development
15	Field Projects	2024	Entrepreneurship
16	Soft Skills Laboratory	2016	Employability
17	Quantitative Aptitude & Logical Reasoning	2022	Employability
18	Engineering Properties of Food Materials	2022	Skill development
19	Cereals, Legumes, Oilseed Process Technology	2016	Skill development
20	Dairy Technology	2016	Skill development

21	Food Processing Operations	2021	Skill development
22	Food Plant Layout and Equipment Design	2016	Skill development
23	Professional Communication Skills	2016	Employability
24	Instrumental Methods for Food Analysis	2016	Skill development
25	Spices Plantation Crops Processing Technology	2016	Skill development
26	Indian Traditional Foods	2022	Skill development
27	Bakery and Confectionery Technology	2016	Skill development
28	Food Safety and Quality Management	2016	Skill development
29	Inter Departmental Project	2020	Skill development
30	Food Ethics	2022	Employability
31	Food Business Management and Entrepreneurship Development	2022	Entrepreneurship
32	Meat Fish Poultry Processing Technology	2020	Skill development
33	Work-in-Lieu of Course – Research paper publications/patents/presentations/global certifications	2025	Skill development
34	Beverage Technology	2022	Skill development

Member Secretary **Chairperson**

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APPENDIX III

Comparison of Course Contents between R25-C25 and R22-C22/C24 Curriculums

S. No	Course Title	% of Changes	Justification for the changes
1	Food Biochemistry and Nutrition	10%	Changed module 2 for applications
2	Food Microbiology	10%	Included syllabus to align with SDGs
3	Engineering Thermodynamics	25%	Removed a few topics from module 1,2 for better understanding of students
4	Fundamentals of Fluid Mechanics	20%	Removed a few topics from module 1,2 for better understanding of students
5	Heat and Mass Transfer	20%	Removed a few topics from module 1,2 for better understanding of students
6	Fruits and vegetables Processing	25%	Included syllabus to align with SDGs
7	Food Packaging	25%	Included syllabus to align with SDGs
8	Cereals, Legumes, Oilseed Process Technology	15%	Included syllabus to align with SDGs
9	Dairy Technology	15%	Included syllabus to align with SDGs
10	Food Processing Operations	20%	Included syllabus to align with SDGs
11	Food Plant Layout and Equipment Design	20%	Included syllabus to align with SDGs
12	Instrumental Methods for Food Analysis	5%	Removed few topics from module 2 as they were repeated
13	Spices Plantation Crops Processing Technology	10%	Included syllabus to align with SDGs
14	Bakery and Confectionery Technology	15%	Included syllabus to align with SDGs
15	Food Safety and Quality Management	5%	Removed few topics from module 2 as they were repeated
16	Meat Fish Poultry Processing Technology	10%	Included syllabus to align with SDGs

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APPENDIX IV

No new courses were added in the R25 curriculum.

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APPENDIX V

I. Details of IKS Components Incorporated in R25-C25 Curriculum

S. No	Course Title	Total number of Courses	Number of Courses Incorporating IKS	Percentage
1	Professional Core	13	5	38.4%
2	Department Electives	7	2	28.5%
3	Open Electives	3	2	66.6%
4	Minors	5	4	80%
5	Honours	5	1	20%

II. List of Courses in the R25-C25 Curriculum Incorporating IKS

S. No	Course Title	Type of course	Module (Unit)	IKS Components Incorporated
1	Fruits and vegetables Processing	Professional Core	M1, M2 (All Units)	Nyaya Philosophy (Logic, Epistemology & Ethics), Madhava Philosophy (Ayurvedic & Holistic Health)
2	Cereals, Legumes, Oilseed Process Technology	Professional Core	M1, M2 (All Units)	Ayurveda: Emphasis on Satvik diet (natural, seasonal foods), Lokavidya: Community-based traditional oil extraction (e.g. ghani system), Sattvic food culture
3	Dairy Technology	Professional Core	M1, M2 (All Units)	Vrikshayurveda & Krishi Shastra, Swadeshi,

4	Bakery and Confectionery Technology	Professional Core	M1, M2 (All Units)	Vrikshayurveda & Organic Farming, Ayurveda & Food Science
5	Food Packaging	Professional Core	M1, M2 (All Units)	Vaastu & Traditional Design, Vrikshayurveda
6	Spices Plantation Crops Processing Technology	Department Elective	M1, M2 (All Units)	Ethnobotany, Panchagavya and organic inputs, Lokasamgraha
7	Meat Fish Poultry Processing Technology	Department Elective	M1, M2 (All Units)	Panchagavya & Ethnoveterinary Practices, Ayurveda, Vrikshayurveda,
8	Indian Traditional Foods	Open Elective	M1, M2 (All Units)	Bhavaprakasha Nighantu, Sangam Literature, Rigveda, Manasollasa
9	Beverage Technology	Open Elective	M1, M2 (All Units)	Bhavaprakasha Nighantu, Sangam Literature, Rigveda, Manasollasa
10	Principles of Food Preservation and Processing	Minors	M1, M2 (All Units)	Vaisheshika Sutra, Arthashastra, Charaka Samhita
11	Fruits and Vegetables Processing	Minors	M1, M2 (All Units)	Natyashastra, Sushruta Samhita, Krishi Parashara
12	Bakery and Confectionery Technology	Minors	M1, M2 (All Units)	Charaka Samhita, Bhavaprakasha, Krishi-Parashara
13	Diary Technology	Minors	M1, M2 (All Units)	Arthashastra, Ayurveda, Bhavaprakasha, Charaka Samhita, Ayurvedic Bhojana Vidhi
14	Beverage Technology	Honours	M1, M2 (All Units)	Bhavaprakasha Nighantu, Sangam Literature, Rigveda, Manasollasa

Member Secretary **Chairperson**

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APPENDIX VI

I. Details of SDG Mapped Courses in R25-C25 Curriculum

S. No	Course Title	Total number of Courses	Number of Courses Mapped with SDGs	Percentage
1	Professional Core	13	8	61.5%
2	Department Electives	7	3	42.8%
3	Open Electives	3	3	100%
4	Minors	5	5	100%
5	Honours	5	2	40%

II. List of R25-C25 Courses Mapped with SDGs along with Justification

S. No	Course Title	Type of course	SDGs covered	Justification
1	Fruits and vegetables Processing	Professional Core	SDG 1 – No Poverty SDG 12 (Responsible Consumption), SDG 2 (Zero Hunger), SDG 3 (Health), SDG 15 (Life on Land)	• Reduces food waste, improves food security. • Enhances biodiversity and human health
2	Cereals, Legumes, Oilseed Process Technology	Professional Core	SDG 1 – No Poverty SDG 2: Zero Hunger, SDG 3: Good Health SDG 5: Gender Equality SDG 8: Decent Work and Economic Growth	• Traditional grain processing like hand-pounded rice reduces nutrient loss and carbon footprint. • Women-centric processing in rural areas using hand mills, with minimal energy input and high nutrition.
3	Dairy Technology	Professional Core	SDG 1 – No Poverty SDG 2 (Zero Hunger), SDG 15 (Life on Land)	• Nutritional security through dairy, especially traditional dairy products.

				• Conservation of indigenous breeds, pasture-based systems.
4	Bakery and Confectionery Technology	Professional Core	SDG 1 – No Poverty SDG 3: Good Health and Well-being, SDG 2: Zero Hunger, SDG 9: Industry, Innovation, and Infrastructure	• Develop affordable, nutrient-enriched bakery products using local crops. • Promote clean-label and health-conscious bakery items • Innovate new products combining modern bakery techniques and traditional Indian ingredients.
5	Food Biochemistry and Nutrition	Professional Core	SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, SDG 12: Responsible Consumption and Production	• Understanding deficiency disorders of nutrients is crucial for identifying and combating hunger in its various forms.
6	Food Microbiology	Professional Core	SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, SDG 9: Industry, Innovation, and Infrastructure, SDG 12: Responsible Consumption and Production	• preventing food loss and waste, thereby increasing food availability and contributing to zero hunger. • Understanding and applying methods to identify and enumerate microbes in food allows for the development and implementation of effective food preservation techniques.
7	Food Packaging	Professional Core	SDG 8: Decent Work and Economic Growth, SDG 11: Sustainable Cities,	• Local material source and traditional crafts

			SDG 12: Responsible Consumption, SDG 13: Climate Action	• Reduced urban waste through compostable packaging • Eco-conscious packaging influences consumer behavior • Lower carbon footprint with indigenous materials
8	Food Safety and Quality Management	Professional Core	SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, SDG 17: Partnerships for the Goals	• By ensuring safe and quality food, the course helps reduce food loss due to spoilage or contamination, thereby contributing to food availability and accessibility for all.
9	Spices Plantation Crops Processing Technology	Department Elective	SDG 1 – No Poverty, SDG 2 – Zero Hunger, SDG 3 – Good Health SDG 13 – Climate Action SDG 15 – Life on Land	• Value-added spice products increase rural income. • Nutritional enhancement through spices; improved livelihoods for farmers. • Medicinal properties of spices; reduction in chemical exposure. • Low carbon footprint through agroecological methods and forest spices. • Promotes biodiversity and agroforestry with spice crops (e.g., cardamom hills).
10	Meat Fish Poultry Processing Technology	Department Elective	SDG 1 – No Poverty SDG 3: Good Health and Well-being, SDG 12: Responsible	• Focuses on food safety, reduced disease risk.

			Consumption and Production, SDG 13: Climate Action	• Reduces overconsumption and waste. • Reduces emissions via localized processing and reduces cold chain dependency.
11	Food Business Management and Entrepreneurship Development	Department Elective	SDG 8: Decent Work and Economic Growth, SDG 9: Industry, Innovation, and Infrastructure, SDG 17: Partnerships for the Goals	• supports the promotion of sustained, inclusive, and sustainable economic growth, full and productive employment, and decent work for all.
12	Indian Traditional Foods	Open Elective	SDG 1 – No Poverty SDG 11 (Sustainable Cities and Communities), SDG 12 (Responsible Consumption and Production), SDG 2 (Zero Hunger), SDG 3 (Good Health and Well-Being)	• Preserving culinary heritage and regional identity • Promotes low-energy, sustainable food preservation • Promotes healthy traditional diets over ultra-processed foods • Tackles nutrition, security and undernutrition
13	Beverage Technology	Open Elective	SDG 1 – No Poverty SDG 3 (Good Health and Well-Being), SDG 2 (Zero Hunger), SDG 6 (Clean Water and Sanitation), SDG 13 (Climate Action)	• Promotes nutritious alternatives to sugary drinks • Preserves regional heritage and local industry • Ensures safe and potable water used in beverage preparation • Supports reduction of waste, durability, and eco-conscious

				packaging materials
14	Human Nutrition	Open Elective	SDG 2: Zero Hunger, SDG 12: Responsible Consumption and Production	• understanding and addressing malnutrition in various forms. • understanding of food composition, which can contribute to more informed and responsible consumption choices and help in assessing food quality.
15	Principles of Food Preservation and Processing	Minors	SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, SDG 6: Clean Water and Sanitation, SDG 7: Affordable and Clean Energy, SDG 12: Responsible Consumption and Production	• contributes to reducing food loss and waste, thereby increasing food availability and working towards zero hunger. • directly supports public health by minimizing risks associated with contaminated food.
16	Fruits and Vegetables Processing	Minors	SDG 1 – No Poverty SDG 12 (Responsible Consumption), SDG 2 (Zero Hunger), SDG 3 (Health), SDG 15 (Life on Land)	• Reduces food waste, improves food security. • Enhances biodiversity and human health
17	Dairy Technology	Minors	SDG 1 – No Poverty SDG 2 (Zero Hunger), SDG 15 (Life on Land)	• Nutritional security through dairy, especially traditional dairy products. • Conservation of indigenous breeds, pasture-based systems.
18	Bakery and Confectionery Technology	Minors	SDG 1 – No Poverty SDG 3: Good Health and Well-being, SDG 2: Zero Hunger, SDG 9: Industry, Innovation, and Infrastructure	• Develop affordable, nutrient-enriched bakery products using local crops. • Promote clean-label and health-

				conscious bakery items • Innovate new products combining modern bakery techniques and traditional Indian ingredients.
19	Food Safety and Quality Management	Minors	SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, SDG 17: Partnerships for the Goals	• By ensuring safe and quality food, the course helps reduce food loss due to spoilage or contamination, thereby contributing to food availability and accessibility for all.
20	Beverage Technology	Honours	SDG 1 – No Poverty SDG 3 (Good Health and Well-Being), SDG 2 (Zero Hunger), SDG 6 (Clean Water and Sanitation), SDG 13 (Climate Action)	• Promotes nutritious alternatives to sugary drinks • Preserves regional heritage and local industry • Ensures safe and potable water used in beverage preparation • Supports reduction of waste, durability, and eco-conscious packaging materials
21	Waste Management and by-Product Utilization	Honours	SDG 6: Clean Water and Sanitation, SDG 7: Affordable and Clean Energy, SDG 12: Responsible Consumption and Production	• the use of chlorine for water treatment, which is a common practice for ensuring water safety. • investigating the efficiency of anaerobic digestion is also a course outcome.

III. Mapping of R25-C25 Courses with individual SDGs

SDG No.	SDG Name	No. of courses mapped	Percentage of courses mapped
1	No Poverty	11	52.3%
2	Zero Hunger	16	76.1%
3	Good Health and Well-Being	15	71.4%
4	Quality Education	-	-
5	Gender Equality	-	-
6	Clean Water and Sanitation	4	19.0%
7	Affordable and Clean Energy	2	9.52%
8	Decent Work and Economic Growth	2	9.52%
9	Industry, Innovation and Infrastructure	4	19.0%
10	Reduced Inequalities	-	-
11	Sustainable Cities and Communities	1	4.76%
12	Responsible Consumption and Production	10	47.6%
13	Climate Action	5	23.8%
14	Life Below Water	-	-
15	Life On Land	5	23.8%
16	Peace, Justice and Strong Institutions	-	-
17	Partnerships for the Goals	2	9.52%

Member Secretary **Chairperson**

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DEPARTMENT OF FOOD TECHNOLOGY

APPENDIX VII

Action Taken Report (ATR) on the suggestions given in earlier BoS meetings

S. No.	Action Point	Response
1.	Include new editions of textbooks for the subjects	Incorporated recent published textbook editions for all the subjects.
2.	Include SDGs in syllabuses	Added syllabus based on SDGs in most of the subjects like Food Packaging, Fruits and Vegetables Processing etc.
3.	Suggestions were given to include entrepreneurship development subjects	Incorporated Food Business Management and Entrepreneurship Development as a department elective in 4-1.
4.	Suggestions were given to include syllabus based on industry requirements	5th Unit of all the subject syllabuses includes the application part of that subject as par with the industrial requirements.

Member Secretary **Chairperson**