



## DEPARTMENT OF FOOD TECHNOLOGY

### CIRCULAR

**Date: 08.03.2025**

The Department of Food Technology is going to conduct a Board of Studies (BoS) meeting for the M. Tech-Food Processing 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** in 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](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

#### **Agenda of the BoS Meeting:**

1. To discuss and finalize the changes in the curriculum structure and the changes in the R25 syllabus of M. Tech-Food Processing Technology.
2. To approve the R25 credits, curriculum and syllabus of M. Tech- Food Processing Technology and recommend to the Academic council.

**Member Secretary**

**Chairperson**

**DEPARTMENT OF FOOD TECHNOLOGY****Date: 08.03.2025****Minutes of Board of Studies Meeting**

The Board of Studies (BoS) meeting of M. Tech-Food Processing 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](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

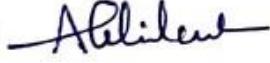
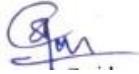
**Passcode:** 7S6qQ7Zp

**Agenda of the BoS Meeting:**

1. To discuss and finalize the changes in the curriculum structure and the changes in the R25 syllabus of M. Tech-Food Processing Technology.
2. To approve the R25 credits, curriculum and syllabus of M. Tech- Food Processing Technology and recommend to the Academic Council.

The following members were present either thorough offline or online.

S. No.	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, invitees to the internal members. The chairperson presented about the *NEP 2020 Compliant Regulation - R22* 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:**

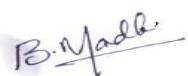
1. Revision of regulation – R25 of M. Tech Food Processing Technology (C25)
2. Change of LTP structure incorporating Self Learning hours
3. M. tech student's internships updates
4. T & P updates for M. Tech Food Processing Technology.

**The following resolutions were made after the discussion:**

1. BoS Members approved the revised regulations, curriculum structure, and syllabus of M.Tech- Food Technology, which follows the NEP 2020.
2. Minor restructuring has taken place in the credit structure, which is oriented towards continuous learning and assessment based on the Module structure.
3. Certain changes (10%) 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.

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 regulation C25, and this will be recommended to the Academic Council of VFSTR for the approval.

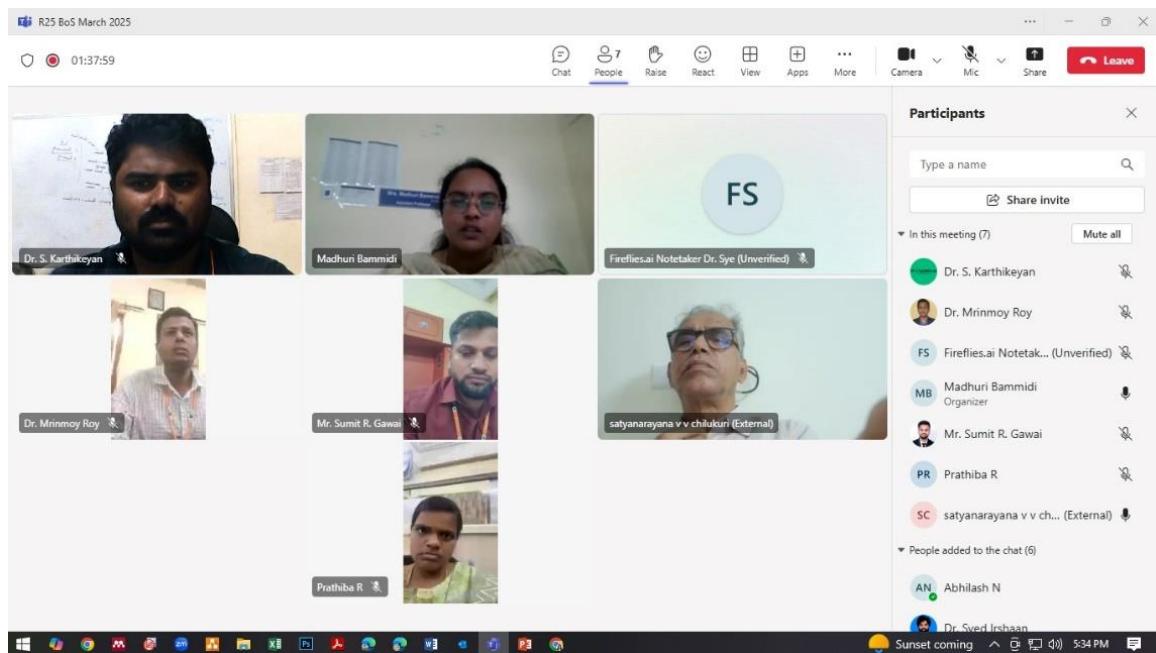
There being no further points for discussion, the Chairperson thanks all the external, internal, invited members and announced that the meeting was adjourned.



**Member Secretary**



**Chairperson**



**Member Secretary**

**Chairperson**

**DEPARTMENT OF FOOD TECHNOLOGY****APPENDIX I****M. Tech Food Technology: Curriculum Structure****Date: 08.03.2025**

<b>I Year I Semester</b>						
<b>S. No</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>SL</b>	<b>C</b>
1	Advances in Food Engineering	2	2	2	2	4
2	Advances in Food Technology	2	2	2	2	4
3	Process Simulation and Optimization	2	2	2	2	4
4	Food Licensing and Registration system (DE -I)	2	2	2	2	4
5	Cyber security	1	0	2	1	2
6	Employment Orientation Program	0	2	2	0	2
	<b>Total</b>	<b>9</b>	<b>10</b>	<b>12</b>	<b>9</b>	<b>20</b>
7	Add-on degree -1	2	0	2	2	3
<b>Grand Total</b>		11	10	14	11	
<b>Grand Total</b>		<b>35</b>				<b>23</b>

<b>I Year II Semester</b>						
<b>S. No.</b>	<b>COURSE TITLE</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>SL</b>	<b>C</b>
1	Retort Processing	2	2	2	2	4
2	Novel Packaging Technology	2	2	2	2	4
3	New Product Development (DE – 2)	2	2	2	2	4
4	Traceability and Recall in Food System (DE – 3)	2	2	2	2	4
5	Research Methodology & IPR	1	0	2	1	2

6	Interdepartmental project	0	1	3	0	2
7	Teaching activity - 2	0	0	4*	0	2
	<b>Total</b>	<b>9</b>	<b>9</b>	<b>13</b>	<b>9</b>	<b>22</b>
8	Add-on degree -2	2	0	2	2	3
		11	9	15	11	
	<b>Grand Total</b>		<b>35</b>			<b>25</b>

<b>II Year I Semester</b>						
<b>S. No.</b>	<b>COURSE TITLE</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>SL</b>	<b>C</b>
1	Project / Internship	0	2	24	0	13
2	Add-on degree -3 (MOOCs Course)	3	0	0	3	3
		3	2	24	3	
	<b>Grand Total</b>		<b>29</b>			<b>16</b>

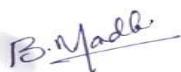
<b>II Year II Semester</b>						
<b>S. No.</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>SL</b>	<b>C</b>
1	Project / Internship	0	2	24	0	13
2	Add-on degree -3 (MOOCs Course)	3	0	0	3	3
		3	2	24	3	
	<b>Grand Total</b>		<b>29</b>			<b>16</b>

## DEPARTMENT OF FOOD TECHNOLOGY

### APPENDIX II

#### List of Courses that Enable Employability or Entrepreneurship or Skill Development

S. No	Course Title	Year of introduction	Employability / Entrepreneurship / Skill development
1	Advances in Food Engineering	2022	Skill Development
2	Advances in Food Technology	2022	Skill Development
3	Process Simulation and Optimization	2022	Skill Development
4	Thermal Processing	2022	Skill development
5	Cyber security	2022	Skill development
6	Employment Orientation Program	2022	Employability
7	Retort Processing	2022	Skill development
8	Novel Packaging Technology	2022	Entrepreneurship
9	New Product Development	2022	Employability
10	Traceability and Recall in Food System	2022	Skill development
11	Research Methodology & IPR	2022	Skill development



Member Secretary



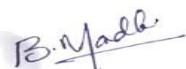
Chairperson

## DEPARTMENT OF FOOD TECHNOLOGY

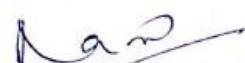
### APPENDIX III

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

S. No	Course Title	% of Changes	Justification for the changes
1	Advances in Food Engineering	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
2	Advances in Food Technology	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
3	Process Simulation and Optimization	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
4	Thermal Processing	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
5	Retort Processing	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
6	Novel Packaging Technology	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
7	New Product Development	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications
8	Traceability and Recall in Food System	10%	Included 5 <sup>th</sup> unit to map with SDGs and industrial applications



Member Secretary

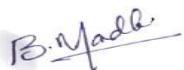


Chairperson

## DEPARTMENT OF FOOD TECHNOLOGY

### APPENDIX IV

**No new courses were added in the R25 curriculum.**



**Member Secretary**



**Chairperson**

## DEPARTMENT OF FOOD TECHNOLOGY

### APPENDIX V

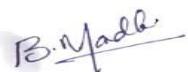
#### I. Details of IKS Components Incorporated in R25-C25 Curriculum

S. No	Course Title	Total number of Courses	Number of Courses Incorporating IKS	Percentage
1	Professional Core	5	5	100%
2	Department Electives	3	3	100%
3	Open Electives	-	-	-
4	Minors	-	-	-
5	Honours	-	-	-

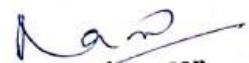
#### II. List of Courses in the R25-C25 Curriculum Incorporating IKS

S. No	Course Title	Type of course	Module (Unit)	IKS Components Incorporated
1	Advances in Food Engineering	Professional Core	M1, M2 (All Units)	Ayurveda, Vaastu, Arthashastra, Sulba Sutras
2	Advances in Food Technology	Professional Core	M1, M2 (All Units)	Ahara-Vihara, Yoga & Sattvic Diet, Charaka Samhita, Ethnobotany
3	Process Simulation and Optimization	Professional Core	M1, M2 (All Units)	Arthashastra, Jyotisha, Ganita, Sthapatya Veda, Rasa Shastra, Vaastu, Ayurvedic Formulations
4	Thermal Processing	Department Elective	M1, M2 (All Units)	Arthashastra, Ganita, Rasa Shastra, Samskara
5	Retort Processing	Professional Core	M1, M2 (All Units)	Ganita, Rasa Shastra, Sthapatya Veda, Rasa-Guna-Vipaka
6	Novel Packaging Technology	Professional Core	M1, M2 (All Units)	Ayurveda – Ahara Vidhi, Charaka Samhita, Bhavaprakasha
7	New Product Development	Department Elective	M1, M2 (All Units)	Bṛhat Samhitā, Charaka Samhita,

				Bhavaprakasha, Sthapatya Veda
8	Traceability and Recall in Food System	Department Elective	M1, M2 (All Units)	Charaka Samhita, Manusmriti, Arthashastra, Shreni Models in Ancient Trade



**Member Secretary**



**Chairperson**

