



**Anekant Education Society's
Tuljaram Chaturchand College, Baramati
(Autonomous)
Department of Food Technology &
Research
(Faculty of Food Technology & Research)**

Minutes of Board of Studies Meeting No. 05

Date of Meeting: 07/10/2022

**Venue: Department of Food Technology & Research
(Online/ Offline)**

October, 2022



**Anekant Education Society's
Tuljaram Chaturchand College, Baramati
(Autonomous)
Department of Food Technology & Research
NOTICE**

Date: 06th October 2022

This is to inform all the members of Board of Studies, that the meeting is scheduled on Friday, 07th October 2022 at 10:00 AM through Online /offline Mode. The agenda of the meeting is as follow:

Agenda of the Meeting:

1. To confirm the minutes of the previous meeting held on 19th April 2022
2. To revise the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (FY- Term II)
3. To revise the syllabus and academic framework of M.Voc. Food Processing Technology (FY-Term II).
4. Four M.Voc Degree/ PG diploma Programme Courses
5. To design the syllabus of certificate courses
6. To discuss and incorporate the relevant feedback of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
7. Any other matter with the permission of the chair.



**Dr. Wazid A. Khan
Chairman, Board of Studies**


Principal



**Anekant Education Society's
Tuljaram Chaturchand College, Baramati
(Autonomous)**

Department of Food Technology & Research

AGENDA OF THE MEETING

The agenda of the meeting included the following items:

1. To confirm the minutes of the previous meeting held on 19th April 2022
2. To revise the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (FY- Term II)
3. To revise the syllabus and academic framework of M.Voc. Food Processing Technology (FY-Term II).
4. Four M.Voc Degree/ PG diploma Programme Courses
5. To design the syllabus of certificate courses
6. To discuss and incorporate the relevant feedback of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
7. Any other matter with the permission of the chair.



List of Members Present in the BOS Meeting

Date: 07th October 2022

The following internal and external BOS members were attended meeting through online/offline mode held on Friday, 07th October 2022. The following members were present for the meeting.

Sr. No.	Name	Designation
1	Dr. Wajid A. Khan Head & Associate Professor, Department of Food Technology & Research, T. C. College, Baramati.	Chairman
2	Ms. Vaibhavi A. Bhosale Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
3	Ms. Asawari D. Katekar Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
4	Ms. Tilotama R. Pawar Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
7	Dr. A.K. Sahoo , Professor, Dept. of Food Technology, Shivaji University, Kolhapur	External Member VC nominee
8	Dr. Rinku Agarwal Assistant Professor, Dept. of Food Technology, MIT-ADT University	External Member VC nominee
9	Ms. Meenaz Wadgaonkar , General Manager- Operation, Gits Food Products Pvt. Ltd., Hadapsar	External Member VC nominee
10	Ms. Pranoti P. Angal Assistant Professor, Vidya Pratisthan College, Baramati	External Member VC nominee
11	Mr. Sagar Salunkhe Plant Manager, Bauli India Bakes & Sweets, MIDC, Baramati	Meritorious Alumni



Dr. Wajid A. Khan
Chairman, Board of Studies



List of Members Absent in the BOS Meeting

Date: 07th October 2022

The online/offline meeting was held on Friday, 07th October 2022 at 10:00 AM to design and frame the syllabus of subjects under the Board of Studies. All members were present in the meeting.



Dr. Wazid A. Khan
Chairman, Board of Studies



Anekant Education Society's
TULJARAM CHATURCHAND COLLEGE, BARAMATI
DIST-Pune-413102
Autonomous



Structure of B.Voc.

First Year: Semester-I		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
UBFP111	Principles of Food Preservation	4	100
UBFP112	Food Microbiology - I	4	100
UBFP113	Food Science - I	4	100
Practical (Skill Component)			
UBFP1111	Principles of Food Preservation	6	150
UBFP1112	Computer Application	6	150
UBFP1113	Food Science-I	6	150

First Year: Semester-II		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
UBFP121	Nutrition Science	4	100
UBFP122	Food Microbiology-II	4	100
UBFP123	Food Science - II	4	100
Practical (Skill Component)			
UBFP1211	Nutrition Science	6	150
UBFP1212	Food Microbiology-II	6	150
UBFP1213	Soft Skill Development	6	150

Second Year: Semester-III		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
FP-7	Processing of Fruits, Vegetables & Plantation Crops	4	100
FP-8	Food Analytical Techniques	4	100
FP-9	Food Chemistry-I	4	100
Practical (Skill Component)			
FP-3.1	Processing of Fruits, Vegetables & Plantation crops	6	150
FP-3.2	Food Analytical Techniques	6	150
FP-3.3	Fundamentals in Bio-Statistics	6	150

Second Year: Semester-IV		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
FP-10	Processing of Cereal, Pulses and Oilseeds	4	100
FP-11	Bakery and Confectionery Technology	4	100

FP-12	Food Chemistry-II	4	100
Practical (Skill Component)			
FP-4.1	Processing of Cereal, Pulses and Oilseeds	6	150
FP-4.2	Bakery and Confectionary Technology	6	150
FP-4.3	Food Chemistry -II	6	150

Third Year: Semester-V

Subj. Code	Subject Name	No. of Credits	Marks
Theory (General Component)			
FP-13	Dairy Technology	4	100
FP-14	Food Quality and Safety Management	4	100
FP-15	Principle of Post-Harvest Technology	4	100
Practical (Skill Component)			
FP-5.1	Dairy Technology	6	150
FP-5.2	Entrepreneurship Development	6	150
FP-5.3	Project	6	150

Third Year: Semester-VI

Subj. Code	Subject Name	No. of Credits	Marks
Theory (General Component)			
FP-16	Animal Product Technology	4	100
FP-17	Food Safety, Hygiene & Sanitation	4	100
FP-18	Packaging Technology	4	100
Practical (Skill Component)			
FP-6.1	Animal Product Technology	6	150
FP-6.2	Packaging Technology	6	150
FP-6.3	Internship	6	150





Proposed subjects / papers for the General Education & Skill component Food Processing Technology (M. Voc. Programme)

First year: Semester I

Sr. No.	Subject Name	No. of Credits	Marks
Theory (General Education Component)			
PMFP111	Food Microbiology	4	100
PMFP112	Food Chemistry and Analysis	4	100
PMFP113	Nutrition Science	4	100
Practicals (Skill Component)			
PMFP114	Food Microbiology	6	150
PMFP115	Food Chemistry and Analysis	6	150
PMFP116	Bakery and Confectionery Technology	6	150

Semester II

Sr. No.	Subject Name	No. of Credits	Marks
Theory (General Education Component)			
PMFP121	Beverage and Snack Food Technology	4	100
PMFP122	Food Additives, Contaminants and Toxicology	4	100
PMFP123	Advances in Food Processing & Packaging	4	100
Practicals (Skill Component)			
PMFP124	Beverage and Snack Food Technology	6	150
PMFP125	Processing of Fruits and Vegetables	6	150
PMFP126	Advances in Food Processing & Packaging	6	150

Second year: Semester III

Sr. No.	Subject Name	No. of Credits	Marks
Theory (General Education Component)			
FPT-301	Elective-1: Dairy Processing Technology Elective-2: Meat Processing Technology	4	100
FPT-302	Post-Harvest Technology	4	100
FPT-303	Food Safety and Quality Management	4	100
Practicals (Skill Component)			
FPT-3.1	Dairy Processing Technology	6	150
FPT-3.2	Post-Harvest Technology	6	150
FPT-3.3	Statistics and Research Methodology	4	100
FPT-3.4	Industrial training/Dissertation part-I	2	50

Semester IV

Sr. No.	Subject Name	No. of Credits	Marks
Practicals (Skill Component)			
FPT-4.1	Seminar based on case study	6	150
FPT-4.2	Industrial Visit	6	150
FPT-4.3	Industrial training/Dissertation Part-2	6	150
Note:		18	450

- One compulsory visit to field/industry/institute for practical papers in all semesters
- Report Submission and PPT presentation of visit report is mandatory
- Seminar Report preparation and PPT presentation mandatory for each theory papers.
- Group discussion/case study based on local/regional/national social economic aspects.

Minutes of the BOS Meeting

The online/offline meeting was held on Friday, 07th October 2022 at 10:00 AM to design and frame the syllabus of subjects under the Board of Studies.

Date: 07th October 2022

Dr. Wazid A. Khan, Chairman presided the meeting. As a chairman of the meeting Dr. Wazid A. Khan welcomed all the members and briefed about the purpose of the meeting. In short he explained the agenda to be discussed in the meeting. He also discussed about the importance of the meeting of the board and work to be done. All the members of the board discussed agenda of the meeting as per the sequence and gave their valuable suggestions. The detail proceeding of the meeting as follows:

Subject: 1: To confirm the minutes of the previous meeting held on 19th April 2022

Dr. Wazid A. Khan, Chairman read the minutes of previous meeting held on Tuesday, 19th April 2023 at 10.00 am at the department of Food Technology & Research and all the members of the board approved it.

Resolution 1: The minutes of the previous Board of Studies meeting were approved and confirmed.

Subject: 2: To revise the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (FY- Term II).

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Vaibhavi A. Bhosale

Dr. Wazid A. Khan proposed the subject of 'to revise the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (FY- Term II)'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2023-2024. The members of the meeting discussed all the subjects one by one in thorough manner and provided their valuable suggestions wherever required. After the discussion the members provided their final approval for the syllabus.

Class	Pattern	Semester	Course Code	Course Title	Course Type	No. of Credits
F.Y.B.Voc.	2022 Pattern	Semester II	UBFP121	Nutrition Science	Theory	04
F.Y.B.Voc.	2022 Pattern	Semester II	UBFP122	Food Microbiology-II	Theory	04



F.Y.B.Voc.	2022 Pattern	Semester II	UBFP123	Food Science-II	Theory	04
F.Y.B.Voc.	2022 Pattern	Semester II	UBFP121-1	Nutrition Science	Practical	06
F.Y.B.Voc.	2022 Pattern	Semester II	UBFP121-2	Food Microbiology-II	Theory	06
F.Y.B.Voc.	2022 Pattern	Semester II	UBFP121-3	Food Science-II	Practical	06

Resolution 2: The revise the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (FY- Term II) has been unanimously approved by all members of the BOS.

Subject: 3: To revise the syllabus and academic framework of M.Voc. Food Processing Technology (FY- Term II).

Proposed by: Dr. Wazid A. Khan

Seconded by: Mr. Sagar Salunkhe



Dr. Wazid A. Khan proposed the subject of 'to revise the syllabus and academic framework of M.Voc. Food Processing Technology (FY- Term II).' All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2023-24. The members of the meeting discussed all the subjects one by one in thorough manner and provided their valuable suggestions wherever required. After the discussion the members provided their final approval for the syllabus of below mentioned subjects:

Class	Pattern	Semester	Course Code	Course Title	Course Type	No. of Credits
F.Y.M.Voc.	2022 Pattern	Semester II	PMFP121	Beverage & Snack Food Technology	Theory	04
F.Y.M.Voc.	2022 Pattern	Semester II	PMFP122	Food Additives, Toxicants & Contamination	Theory	04
F.Y.M.Voc.	2022 Pattern	Semester II	PMFP123	Advances in Food Processing & Packaging	Theory	04
F.Y.M.Voc.	2022 Pattern	Semester II	PMFP124	Beverage & Snack Food Technology	Practical	06
F.Y.M.Voc.	2022 Pattern	Semester II	PMFP125	Processing of Fruits & Vegetables	Practical	06

F.Y.M.Voc.	2022 Pattern	Semester II	PMFP126	Advances in Food Processing & Packaging	Practical	06
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Resolution 3: The syllabus and academic framework of M.Voc. Food Processing Technology (FY- Term II) has been unanimously approved by all members of the BOS.

Subject: 4: Three M.Voc./PG Diploma Programme Courses

Proposed by: Dr. Wazid A. Khan

Seconded by: Dr. A. K. Sahoo

Dr. Wazid A. Khan proposed the subject of 'Three M.Voc./PG Diploma Programme Courses'. All the member discussed the proposed courses which will be implemented from the academic year 2023-24. The members of the meeting discussed one by one in thorough manner and provided their valuable suggestions wherever required. Dr. Wazid Khan Dr. Rinku Agarwal and Mr. Sagar Salunkhe have given their valuable suggestions. After the discussion all the members provided their final approval of below mentioned courses:

Suggested Programmes are as follows:

- ✓ Food Safety & Quality Management
- ✓ Nutrition & Dietetics
- ✓ Packaging Technology

Resolution 4: The Three M.Voc./PG Diploma Programme Courses has been unanimously approved by all members of the BOS.

Subject: 5: To design the syllabus of certificate courses namely:

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Tilotama R. Pawar

Dr. Wazid A. Khan proposed the subject of 'To design the syllabus of certificate courses namely.' All the member discussed the proposed certificate courses. The members of the meeting discussed one by one in thorough manner and provided their valuable suggestions wherever required. Dr. Wazid Khan Dr. A. K. Sahoo and Mrs. Meenaz Wadgaonkar have given their valuable suggestions. After the discussion all the members provided their final approval of below mentioned courses:

- 1) Food Safety & Quality Management,
- 2) Packaging Technology
- 3) Quality Analysis of Milk & Milk Products
- 4) Artificial Intelligence in Food Processing



5) Nutrition & Dietetics

6) Fruit & Vegetable Preservation

Resolution 5: The design the syllabus of certificate courses are considered and approved.

Subject: 6: To discuss and incorporate the relevant feedbacks of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Asawari D. Katekar

Dr. Wazid A. Khan proposed the subject of 'to discuss and incorporate the relevant feedbacks of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum'. He also informed all the members of the board that the department of food technology & research has collected feedback on curriculum time to time from the students, teachers, employers, alumni and academic peers. The department collected their views and suggestions about the curriculum of the various subjects. He also discussed suggestions given by the students, teachers, employers, alumni and academic peers in the meeting and requested all the members to consider their suggestions at the time of finalizing the syllabus.

All the members deliberately considered the views and suggestions given by the passed out students and students, teachers, employers, alumni and academic peers at the time of reframing the syllabus for UG and PG programs.

Resolution 6: Feedbacks of the stakeholders (students, teachers, parents, alumni and employers) are considered and approved.

Subject: 7: Any other issue with the permission of the chairman.

- a) To establishment of centre for Artificial food intelligence & machine learning in Food processing and Post harvest technology.
- b) Board suggested starting the research centre in the Dept. of Food Technology & Research
- c) Board members approved syllabus & structure of the following short term courses for Housewives, Dropout students, self help group, Mahila bachatgut families of army personals, etc.

Resolution 7: All members in attendance unanimously approved the all the suggestion in proposed by chairman.



As there were no any other issue so the meeting was concluded by vote of thanks given by Prof. Vaibhavi A. Bhosale.



Chairman
Board of Studies



IQAC
Coordinator



Principal

