



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. 1

Date of Meeting: 10/04/2019

Venue: Department of Food Technology & Research
(Offline)

April, 2019

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

Date: 09th April 2019

This is to inform all the members of Board of Studies, that the meeting is scheduled on Wednesday, 10th April 2019 at 03:00 PM through offline Mode. The agenda of the meeting is as follows:

Agenda of the Meeting:

1. To design the syllabus and academic framework of B.Voc Food Processing and Post Harvest Technology and M.Voc Food Processing Technology.
2. To prepare and approve curriculum of F.Y B.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020.
3. To prepare and approve curriculum of F.Y B.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020.
4. To prepare and approve curriculum of F.Y M.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020.
5. To prepare and approve curriculum of F.Y M.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020.
6. To design the credit system allotment
7. To design the syllabus of certification course
8. To discuss and incorporate the relevant feedbacks of the stakeholders (students teachers, parents, alumni and employers) in the curriculum
9. Any other issue 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 design the syllabus and academic framework of B.Voc Food Processing and Post Harvest Technology and M.Voc Food Processing Technology.
2. To prepare and approve curriculum of F.Y B.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020.
3. To prepare and approve curriculum of F.Y B.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020.
4. To prepare and approve curriculum of F.Y M.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020.
5. To prepare and approve curriculum of F.Y M.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020.
6. To design the credit system allotment
7. To design the syllabus of certification course
8. To discuss and incorporate the relevant feedbacks of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum
9. Any other issue with the permission of the chair.

List of Members Present in the BOS Meeting

Date: 10th April 2019

The following internal and external BOS members were attended meeting through online/offline mode held on Wednesday, 10th April 2019. 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	Miss. A. A. Zambre Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
3	Mrs A. S. Phule Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
4	Dr. R. C. Ranveer, Assistant Professor, Shivaji University, Kolhapur	External Member VC nominee
5	Mrs. Shweta J. Raichurkar Assistant Professor, Modern College, Pune	External Member VC nominee
6	Mr. Rahul Bhomle General Manager, Real Dairy, Baramati	External Member VC nominee
7	Mr. Sagar Saykar ITC, Shirval	Meritorious Alumni



Dr. Wajid A. Khan
Chairman, Board of Studies

List of Members Absent in the BOS Meeting

Date: 10th April 2019

The online/offline meeting was held on Wednesday, 10th April 2019 at 03:00 PM 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

First Year: Semester-I		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
FP-1	Principles of Food Preservation	4	100
FP-2	Food Microbiology - I	4	100
FP-3	Food Science - I	4	100
Practical (Skill Component)			
FP-1.1	Principles of Food Preservation	6	150
FP-1.2	Computer Application	6	150
FP-1.3	Food Science-I	6	150

First Year: Semester-II		No. of Credits	Marks
Subj. Code	Subject Name		
Theory (General Component)			
FP-4	Nutrition Science	4	100
FP-5	Food Microbiology-II	4	100
FP-6	Food Science - II	4	100
Practical (Skill Component)			
FP-2.1	Nutrition Science	6	150
FP-2.2	Food Microbiology-II	6	150
FP-2.3	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)			
FPT-101	Food Microbiology	4	100
FPT-102	Food Chemistry and Analysis	4	100
FPT-103	Nutrition Science	4	100
Practicals (Skill Component)			
FPT-1.1	Food Microbiology	6	150
FPT-1.2	Food Chemistry and Analysis	6	150
FPT-1.3	Bakery and Confectionery Technology	6	150

Semester II

Sr. No.	Subject Name	No. of Credits	Marks
Theory (General Education Component)			
FPT-201	Beverage and Snack Food Technology	4	100
FPT-202	Food Additives, Contaminants and Toxicology	4	100
FPT-203	Advances in Food Processing & Packaging	4	100
Practicals (Skill Component)			
FPT-2.1	Beverage and Snack Food Technology	6	150
FPT-2.2	Processing of Fruits and Vegetables	6	150
FPT-2.3	Advances in Food Processing & Packaging	6	150

Minutes of the BOS Meeting

Date: 10th April 2019

The online/offline meeting was held on Wednesday, 10th April 2019 at 03:00 PM to design and frame the syllabus of subjects under the Board of Studies.

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 design the syllabus and academic framework of B.Voc Food Processing and Post Harvest Technology and M.Voc Food Processing Technology.

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Archana Jambare

Dr. Wazid A. Khan proposed the subject of 'to design the syllabus and academic framework of B.Voc Food Processing and Post Harvest Technology and M.Voc Food Processing Technology'. All the member discussed the proposed subjects which will be implemented from the academic year 2019-2020. The members of the meeting discussed one by one in thorough manner and provided their valuable suggestions wherever required. After the discussion the members provided their final approval.

Resolution 2: The to design the syllabus and academic framework of B.Voc Food Processing and Post Harvest Technology and M.Voc Food Processing Technology has been unanimously approved by all members of the BOS.

Subject: 2: To prepare and approve curriculum of F.Y B.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. A. S. Phule

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of F.Y B.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020'. All the member discussed the proposed syllabus of various subjects which will be implemented

from the academic year 2019-2020. 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.	2019 Pattern	Semester I	FP-1	Principle of Food Preservation	Theory	04
F.Y B.Voc.	2019 Pattern	Semester I	FP-2	Food Microbiology - I	Theory	04
F.Y B.Voc.	2019 Pattern	Semester I	FP-3	Food Science - I	Theory	04
F.Y B.Voc.	2019 Pattern	Semester I	FP-1.1	Principles of Food Preservation	Practical	06
F.Y B.Voc.	2019 Pattern	Semester I	FP-1.2	Computer Application	Practical	06
F.Y B.Voc.	2019 Pattern	Semester I	FP-1.3	Food Science-I	Practical	06

Resolution 2: The curriculum of FY B.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020 has been unanimously approved by all members of the BOS.

Subject: 3: To prepare and approve curriculum of F.Y B.Voc. Semester-II (2019 pattern) to be implemented from the academic year.2019-2020

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Archana Jambare

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of F.Y B.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2019-2020. 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.	2019 Pattern	Semester II	FP-4	Nutrition Science	Theory	04

F.Y B.Voc.	2019 Pattern	Semester II	FP-5	Food Microbiology-II	Theory	04
F.Y B.Voc.	2019 Pattern	Semester II	FP-6	Food Science - II	Theory	04
F.Y B.Voc.	2019 Pattern	Semester II	FP-2.1	Nutrition Science	Practical	06
F.Y B.Voc.	2019 Pattern	Semester II	FP-2.2	Food Microbiology-II	Practical	06
F.Y B.Voc.	2019 Pattern	Semester II	FP-2.3	Soft Skill Development	Practical	06

Resolution 3: The curriculum of FY B.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020 has been unanimously approved by all members of the BOS.

Subject: 4: To prepare and approve curriculum of F.Y M.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020

Proposed by: Dr. Wazid A. Khan

Seconded by: Prof. Archana Jambare

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of F.Y M.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2019-2020. 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 M.Voc.	2019 Pattern	Semester I	FPT-101	Food Microbiology	Theory	04
F.Y M.Voc.	2019 Pattern	Semester I	FPT-102	Food Chemistry and Analysis	Theory	04
F.Y M.Voc.	2019 Pattern	Semester I	FPT-103	Nutrition Science	Theory	04
F.Y M.Voc.	2019 Pattern	Semester I	FPT-1.1	Food Microbiology	Practical	06
F.Y M.Voc.	2019 Pattern	Semester I	FPT-1.2	Food Chemistry and Analysis	Practical	06
F.Y M.Voc.	2019 Pattern	Semester I	FPT-1.3	Bakery and Confectionery Technology	Practical	06

Resolution 4: The curriculum of FY M.Voc. Semester-I (2019 pattern) to be implemented from the academic year 2019-2020 has been unanimously approved by all members of the BOS.

Subject: 5: To prepare and approve curriculum of F.Y M.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020

Proposed by: Dr. Wazid A. Khan

Seconded by: Mrs. Shweta J. Raichurkar

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of F.Y M.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2019-2020. 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 M.Voc.	2019 Pattern	Semester II	FPT-201	Beverage and Snack Food Technology	Theory	04
F.Y M.Voc.	2019 Pattern	Semester II	FPT-202	Food Additives, Contaminants and Toxicology	Theory	04
F.Y M.Voc.	2019 Pattern	Semester II	FPT-203	Advances in Food Processing & Packaging	Theory	04
F.Y M.Voc.	2019 Pattern	Semester II	FPT-2.1	Beverage and Snack Food Technology	Practical	06
F.Y M.Voc.	2019 Pattern	Semester II	FPT-2.2	Processing of Fruits and Vegetables	Practical	06
F.Y M.Voc.	2019 Pattern	Semester II	FPT-2.3	Advances in Food Processing & Packaging	Practical	06

Resolution 5: The curriculum of FY M.Voc. Semester-II (2019 pattern) to be implemented from the academic year 2019-2020 has been unanimously approved by all members of the BOS.

Subject: 6: To design the credit system allotment

Proposed by: Dr. Wazid A. Khan

Seconded by: Dr. R. C. Ranveer

Dr. Wazid A. Khan proposed the subject of 'to design the credit system allotment'. All the member discussed the proposed subjects which will be implemented from the academic year 2019-2020. The members of the meeting discussed one by one in thorough manner and provided their valuable suggestions wherever required. After the discussion the members provided their final approval.

Resolution 6: The design the credit system allotment has been unanimously approved by all members of the BOS.

Subject: 7: To design the syllabus of certification course

Proposed by: Dr. Wazid A. Khan

Seconded by: Mrs. Shweta J. Raichurkar

Dr. Wazid A. Khan proposed the subject of 'to design the syllabus of certification course'. All the member discussed the proposed subjects which will be implemented from the academic year 2019-2020. The members of the meeting discussed one by one in thorough manner and provided their valuable suggestions wherever required. After the discussion the members provided their final approval.

Resolution 7: The design the syllabus of certification course has been unanimously approved by all members of the BOS.

Subject: 8: 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: Mr. Sagar Saykar

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

Subject: 9: Any other issue with the permission of the chairman.

➤ Board members suggested starting following programmes from academic year 2019-2020 and also discussed about the structure and syllabus of the programmes

Suggested Programmes:

- One year post graduate diploma program in Food Safety Quality Management
- One year postgraduate diploma program in Packaging Technology
- One year post graduate diploma program in Nutrition & dietetics
- Two year program of MSc in Flavour Technology

Resolution 9: 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. Archana Zambare.



Chairman
Board of Studies



IQAC
Coordinator



Principal