



**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.02**

**Date of Meeting: 12/03/2020**

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

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**March, 2020**

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

**NOTICE**

**Date: 11<sup>th</sup> March 2020**

This is to inform all the members of Board of Studies, that the meeting is scheduled on Thursday, 12<sup>th</sup> March 2020 at 03:00 PM through offline/ online Mode. The agenda of the meeting is as follow:

**Agenda of the Meeting:**

1. To confirm the minutes of the previous meeting held on 10<sup>th</sup> April 2019.
2. To prepare and approve curriculum of S.Y.B.Voc. Semester-III (2019 pattern) to be implemented from the academic year 2020-2021.
3. To prepare and approve curriculum of S.Y.B.Voc. Semester-IV (2019 pattern) to be implemented from the academic year 2020-2021.
4. To discuss and incorporate the relevant feedbacks of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
5. 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 confirm the minutes of the previous meeting held on 10<sup>th</sup> April 2019.
2. To prepare and approve curriculum of S.Y.B.Voc. Semester-III (2019 pattern) to be implemented from the academic year 2020-2021.
3. To prepare and approve curriculum of S.Y.B.Voc. Semester-IV (2019 pattern) to be implemented from the academic year 2020-2021.
4. To discuss and incorporate the relevant feedbacks of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
5. Any other issue with the permission of the chair.

**List of Members Present in the BOS Meeting**Date: 12<sup>th</sup> March 2020

The following internal and external BOS members were attended meeting through online/offline mode held on Thursday, 12<sup>th</sup> March 2020. The following members were present for the meeting.

| Sr. No. | Name   | Designation                   |
|---------|--|-------------------------------|
| 1       | <b>Dr. Wajid A. Khan</b><br>Head & Associate Professor, Department of Food Technology & Research, T. C. College, Baramati. | Chairman                      |
| 2       | <b>Miss. A. A. Zambre</b><br>Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati                    | Internal Member               |
| 3       | <b>Ms. Vaibhavi A. Bhosale</b><br>Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati               | Internal Member               |
| 4       | <b>Ms. Pranoti P. Angal</b><br>Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati                  | Internal Member               |
| 5       | <b>Dr. R. C. Ranveer,</b><br>Assistant Professor, Shivaji University, Kolhapur   | External Member<br>VC nominee |
| 6       | <b>Mrs. Shweta J. Raichurkar</b><br>Assistant Professor, Modern College, Pune  | External Member<br>VC nominee |
| 7       | <b>Mr. Rahul Bhomle</b><br>General Manager, Real Dairy, Baramati   | External Member<br>VC nominee |
| 8       | <b>Mr. Sagar Saykar</b><br>ITC, Shirval  | Meritorious Alumni            |



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

**List of Members Absent in the BOS Meeting**

**Date: 12<sup>th</sup> March 2020**

The online/offline meeting was held on Thursday, 12<sup>th</sup> March 2020 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                    |                |       |
| <b>Theory (General Component)</b>  |                                 |                |       |
|                                    |                                 | 4              | 100   |
| FP-1                               | Principles of Food Preservation | 4              | 100   |
| FP-2                               | Food Microbiology - I           | 4              | 100   |
| FP-3                               | Food Science - I                | 4              | 100   |
| <b>Practical (Skill Component)</b> |                                 |                |       |
|                                    |                                 | 6              | 150   |
| 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           |                |       |
| <b>Theory (General Component)</b>  |                        |                |       |
|                                    |                        | 4              | 100   |
| FP-4                               | Nutrition Science      | 4              | 100   |
| FP-5                               | Food Microbiology-II   | 4              | 100   |
| FP-6                               | Food Science - II      | 4              | 100   |
| <b>Practical (Skill Component)</b> |                        |                |       |
|                                    |                        | 6              | 150   |
| 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  |                |       |
| <b>Theory (General Component)</b>  |   |                |       |
|                                    |   | 4              | 100   |
| FP-7                               | Processing of Fruits, Vegetables & Plantation Crops | 4              | 100   |
| FP-8                               | Food Analytical Techniques                          | 4              | 100   |
| FP-9                               | Food Chemistry-I                                    | 4              | 100   |
| <b>Practical (Skill Component)</b> |   |                |       |
|                                    |   | 6              | 150   |
| 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                              |                |       |
| <b>Theory (General Component)</b> |   |                |       |
|                                   |   | 4              | 100   |
| 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 |
|------------------------------------|--------------------------------------|----------------|-------|
| <b>Theory (General Component)</b>  |                                      |                |       |
| FP-13                              | Dairy Technology                     | 4              | 100   |
| FP-14                              | Food Quality and Safety Management   | 4              | 100   |
| FP-15                              | Principle of Post-Harvest Technology | 4              | 100   |
| <b>Practical (Skill Component)</b> |                                      |                |       |
| 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 |
|------------------------------------|-----------------------------------|----------------|-------|
| <b>Theory (General Component)</b>  |                                   |                |       |
| FP-16                              | Animal Product Technology         | 4              | 100   |
| FP-17                              | Food Safety, Hygiene & Sanitation | 4              | 100   |
| FP-18                              | Packaging Technology              | 4              | 100   |
| <b>Practical (Skill Component)</b> |                                   |                |       |
| FP-6.1                             | Animal Product Technology         | 6              | 150   |
| FP-6.2                             | Packaging Technology              | 6              | 150   |
| FP-6.3                             | Internship                        | 6              | 150   |



## Minutes of the BOS Meeting

Date: 12<sup>th</sup> March 2020

The online/offline meeting was held on Thursday, 12<sup>th</sup> March 2020 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 confirm the minutes of the previous meeting held on 10<sup>th</sup> April 2019.**

Dr. Wazid A. Khan, Chairman read the minutes of previous meeting held on Wednesday, 10<sup>th</sup> April 2019 at 03.00 pm 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 prepare and approve curriculum of S.Y.B.Voc. Semester-III (2019 pattern) to be implemented from the academic year 2020-2021.**

**Proposed by: Dr. Wazid A. Khan**

**Seconded by: Prof. Archana Zambare**

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of S.Y.B.Voc. Semester-III (2019 pattern) to be implemented from the academic year 2020-2021'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2020-2021. 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 |
|------------|--------------|--------------|-------------|---|-------------|----------------|
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-7        | Processing of Fruits, Vegetables & Plantation Crops | Theory      | 04             |



|            |              |              |        |   |           |    |
|------------|--------------|--------------|--------|---|-----------|----|
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-8   | Food Analytical Techniques                          | Theory    | 04 |
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-9   | Food Chemistry-I                                    | Theory    | 04 |
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-3.1 | Processing of Fruits, Vegetables & Plantation Crops | Practical | 06 |
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-3.2 | Food Analytical Techniques                          | Theory    | 06 |
| S.Y.B.Voc. | 2019 Pattern | Semester III | FP-3-3 | Food Chemistry-I                                    | Practical | 06 |

**Resolution 2:** The curriculum of S.Y.B.Voc. Semester-III (2019 pattern) to be implemented from the academic year 2020-2021 has been unanimously approved by all members of the BOS.

**Subject: 3:** To prepare and approve curriculum of S.Y.B.Voc. Semester-IV (2019 pattern) to be implemented from the academic year 2020-2021.

**Proposed by:** Dr. Wazid A. Khan

**Seconded by:** Dr. R. C. Ranveer

Dr. Wazid A. Khan proposed the subject of 'to prepare and approve curriculum of S.Y.B.Voc. Semester-IV (2019 pattern) to be implemented from the academic year 2020-2021'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2020-21. 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 |
|------------|--------------|-------------|-------------|---|-------------|----------------|
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-10       | Processing of Cereal, Pulses and Oilseeds | Theory      | 04             |
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-11       | Bakery and Confectionery Technology       | Theory      | 04             |
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-12       | Food Chemistry-II                         | Theory      | 04             |
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-4.1      | Processing of Cereal, Pulses              | Practical   | 06             |



|            |              |             |        |                                     |           |    |
|------------|--------------|-------------|--------|-------------------------------------|-----------|----|
|            |              |             |        | and Oilseeds                        |           |    |
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-4.2 | Bakery and Confectionary Technology | Practical | 06 |
| S.Y.B.Voc. | 2019 Pattern | Semester IV | FP-4.3 | Food Chemistry - II                 | Practical | 06 |

**Resolution 3:** The curriculum of S.Y.B.Voc. Semester-IV (2019 pattern) to be implemented from the academic year 2020-2021 has been unanimously approved by all members of the BOS.

**Subject: 4:** 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.

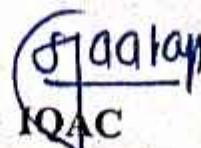
All the members deliberately considered the views and suggestions given by the passed out students and students, teachers, employers, alumni and academic peers at the time of reframing the syllabus for UG and PG programs.

**Resolution 4:** Feedbacks of the stakeholders (students, teachers, parents, alumni and employers) are considered and approved.

**Subject: 5:** Any other issue with the permission of the 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



Coordinator



Principal