



**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. 04**

**Date of Meeting: 19/04/2022**

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

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April, 2022

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

Date: 18<sup>th</sup> April 2022

This is to inform all the members of Board of Studies, that the meeting is scheduled Tuesday, 19<sup>th</sup> April 2022 at 10:00 AM through Online /offline Mode. The agenda of 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 (F.Y.)
2. To design the syllabus and academic framework of M.Voc. Food Processing Technology (F.Y.).
3. Three M.Voc./ PG diploma Programme Courses
4. To design the syllabus of four certificate courses
5. To discuss and incorporate the relevant feedback of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
6. 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 design the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (F.Y.)
2. To design the syllabus and academic framework of M.Voc. Food Processing Technology (F.Y.).
3. Three M.Voc./ PG diploma Programme Courses
4. To design the syllabus of four certificate courses
5. To discuss and incorporate the relevant feedback of the stakeholders (students, teachers, parents, alumni and employers) in the curriculum.
6. Any other matter with the permission of the chair.



**List of Members Present in the BOS Meeting**Date: 19<sup>th</sup> April 2022

The following internal and external BOS members were attended meeting through online/offline mode held on Tuesday, 19<sup>th</sup> April 2022. The following members were present for the meeting.

Sr. No.	Name	Designation
1	<b>Dr. Wajid A. Khan</b> Head & Associate Professor, Department of Food Technology & Research, T. C. College, Baramati.	Chairman
2	<b>Ms. Vaibhavi A. Bhosale</b> Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
3	<b>Ms. Asawari D. Katekar</b> Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
4	<b>Ms. Tilotama R. Pawar</b> Assistant Professor, Dept of Food Tech. & Research T. C. College, Baramati	Internal Member
5	<b>Dr. A.K. Sahoo</b> , Professor, Dept. of Food Technology, Shivaji University, Kolhapur	External Member VC nominee
6	<b>Dr. Rinku Agarwal</b> Assistant Professor, Dept. of Food Technology, MIT-ADT University	External Member VC nominee
7	<b>Ms. Meenaz Wadgaonkar</b> , General Manager- Operation, Gits Food Products Pvt. Ltd., Hadapsar	External Member VC nominee
8	<b>Ms. Pranoti P. Angal</b> Assistant Professor, Vidya Pratishthan College, Baramati	External Member VC nominee
9	<b>Mr. Sagar Salunkhe</b> 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: 19<sup>th</sup> April 2022**

The online/offline meeting was held on Tuesday, 19<sup>th</sup> April 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**



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

Structure of B.Voc.

**First Year: Semester-I**

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

**First Year: Semester-II**

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

**Second Year: Semester-III**

Subj. Code	Subject Name	No. of Credits	Marks
<b>Theory (General Component)</b>			
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>			
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**

Subj. Code	Subject Name	No. of Credits	Marks
<b>Theory (General Component)</b>			
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
<b>Practical (Skill Component)</b>			
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



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
<b>Theory (General Education Component)</b>			
PMFP111	Food Microbiology	4	100
PMFP112	Food Chemistry and Analysis	4	100
PMFP113	Nutrition Science	4	100
<b>Practicals (Skill Component)</b>			
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
<b>Theory (General Education Component)</b>			
PMFP121	Beverage and Snack Food Technology	4	100
PMFP122	Food Additives, Contaminants and Toxicology	4	100
PMFP123	Advances in Food Processing & Packaging	4	100
<b>Practicals (Skill Component)</b>			
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
<b>Theory (General Education Component)</b>			
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
<b>Practicals (Skill Component)</b>			
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
<b>Practicals (Skill Component)</b>			
FPT-4.1	Seminar based on case study	6	150
FPT-4.2	Industrial Visit	6	150
FPT-4.2	Industrial training/Dissertation Part-2	18	450

Note:

- 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

**Date: 19<sup>th</sup> April, 2022**

The online/offline meeting was held on Tuesday, 19<sup>th</sup> April 2022 at 10:00 AM 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 30<sup>th</sup> March 2021.**

Dr. Wazid A. Khan, Chairman read the minutes of previous meeting held on Tuesday, 30<sup>th</sup> March 2021 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 design the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (F.Y Semester-I)**

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

**Seconded by: Prof. Vaibhavi A. Bhosale**

Dr. Wazid A. Khan proposed the subject of 'to design the syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (F.Y Semester-I)'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2022-2023. 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 I	UBFP111	Principle of Food Preservation	Theory	04
F.Y.B.Voc.	2022 Pattern	Semester I	UBFP112	Food Microbiology-I	Theory	04



F.Y.B.Voc.	2022 Pattern	Semester 1	UBFP113	Food Science-I	Theory	04
F.Y.B.Voc.	2022 Pattern	Semester 1	UBFP111-1	Principle of Food Preservation	Practical	06
F.Y.B.Voc.	2022 Pattern	Semester 1	UBFP111-2	Food Science-I	Practical	06
F.Y.B.Voc.	2022 Pattern	Semester 1	UBFP111-3	Computer Application	Practical	06

**Resolution 2:** The syllabus and academic framework of B.Voc. Food Processing and Post harvest Technology (F.Y Semester-I) has been unanimously approved by all members of the BOS.

**Subject: 3:** To design the syllabus and academic framework of M.Voc. Food Processing Technology (F.Y Semester-I)

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

**Seconded by:** Mr. Sagar Salunkhe

Dr. Wazid A. Khan proposed the subject of 'to design the syllabus and academic framework of M.Voc. Food Processing Technology (F.Y Semester-I)'. All the member discussed the proposed syllabus of various subjects which will be implemented from the academic year 2022-23. 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
M.Voc. I	2022 Pattern	Semester I	PMFP111	Food Microbiology	Theory	04
M.Voc. I	2022 Pattern	Semester I	PMFP112	Food Chemistry & Analysis	Theory	04
M.Voc. I	2022 Pattern	Semester I	PMFP113	Nutrition science	Theory	04
M.Voc. I	2022 Pattern	Semester I	PMFP114	Food Microbiology	Practical	06
M.Voc. I	2022 Pattern	Semester I	PMFP115	Food Chemistry & Analysis	Practical	06
M.Voc. I	2022 Pattern	Semester I	PMFP116	Bakery & Confectionary Technology	Practical	06

**Resolution 3:** The syllabus and academic framework of M.Voc. Food Processing Technology (F.Y Semester-I) 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 2022-23. 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.

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