

Attendance Sheet- Board of Studies

BOARD OF STUDIES MEETING IN FOOD PROCESSING TECHNOLOGY AND
MANAGEMENT
(for the Academic year 2021-2022)

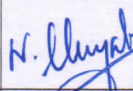
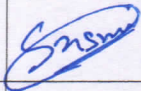
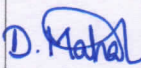
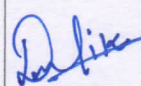
Meeting No: Three

Date: 30.07.2021

Name Board of Studies: Department of Food Processing Technology and Management

A meeting Board of Studies of Department of Food Processing Technology and Management is held on 30.7.2021 through online video conferencing to discuss and approve the syllabus of B.Sc Food Processing Technology and Management.

The following were present:

Sr. No.	Name	Affiliation	Designation	Signature
1	Dr. N.Murugalatha	Associate Professor and Head, Dept. of Food Processing Technology and Management	Chairman	
2	Dr Uthira L	Associate Professor, Department of Nutrition & Dietetics, P.S.G. College of Arts and Science, Coimbatore.	External Subject Expert Member	Attended Online
3	Prof.Dr. C.A.Kalpana	Professor Department of Food Science and Nutrition Avinashilingam Institute for Home Science and Higher Education for Women	External Subject Expert Member	Attended Online
4	Dr. Suba G	Head, Department of Nutrition and Dietetics LRG Government Arts College for Women Tirupur-638604	External Subject Expert Member	Attended Online
5	Dr. Saraswathy Eswaran	Director Ramasamy Chinnammal Trust, Vadavalli Coimbatore	Industrial Expert Member	Attended Online
6	Ms. Susmsi Satheesh Kumar	Assistant Professor Department of Food Processing Technology & Management	Internal Member	
7	Dr. D Mahalakshmi	Assistant Professor (Chemistry) Department of Food Processing Technology & Management	Internal Member	
8	Ms. Deepika S	Assistant Professor Department of Food Processing Technology & Management	Internal Member	



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Minutes of Meeting- Board of Studies

Meeting No: Three

Date: 30.07.2021

BOS meeting started with a welcoming note by Dr.N.Murugalatha, Chairman, Board of Studies.

After discussions the following points were suggested.

1. The syllabi of V and VI semester of the B.Sc Food Processing Management and Technology programme for the students admitted during the academic year 2019 - 2020 and onwards were approved.
2. The Syllabi of III and IV semester of the B.Sc Food Processing Management and Technology programme for the students admitted during the academic year 2020 - 2021 and onwards were approved.
3. The scheme and syllabi of I and II semester of the B.Sc Food Processing Management and Technology programme for the students admitted during the academic year 2021-2022 and onwards were approved.
4. In the syllabi of 2019-2020, 2020-2021 and 2021-2022 onwards the Subject Expert Member Prof. Dr. Kalpana, Dr. Uthira L, Dr. Suba G and Industry Expert Member Dr. Saraswathy Easwaran had suggested the following changes.

✓ **For Students of 2019 Batch (5th and 6th Semester):**

Semester 5

a. Subject Name/ Code: Food Safety Regulations/ 19FPU19

Corrections: Unit 2- MFPO topic to be included

Unit 5- instead of bottled water packaged water to be changed, water treatment in industries topic to be included

b. Subject Name/Code: Bakery and Confectionery/ 19FPU23

Corrections: Unit 3- the heading of the unit to be changed as "Establishing a Bakery Unit".

Unit 5- instead of bread diseases add spoilage of bread

c. Subject Name/Code: Food Additives/ 19FPU21

Corrections: Unit 1- change the word food safety as permitted level as per FSSAI specification

Unit 2- add benzoic acid topic

Unit 3- Remove humectants topic- repeated word

d. Subject Name/Code: Food Service Management/ 19FPU22B

Corrections: Unit 5- Manual and Computerized inventories and record keeping methods topic to be included;
customer satisfaction topic to be included.

e. Subject Name/Code: Practical V- Bakery and Confectionery/ 19FPU23

Corrections: Practical No 2: change the experiment title as "Determination of Gluten content of Wheat and Maida"

f. Subject Name/ Code: Practical VI-Food Adulteration/ 19FPU24

Corrections : Practical No 6- add masala powder along with spices



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Practical No 7-include the powders along with tea powder and coffee powder

Practical No 8: Remove identification of adulterants in fruits and vegetables and include visit to an industry/ lab testing the level of pesticide application on fruits and vegetables.

Semester 6

g. Subject Name/Code: Drying Technology/ 19FPU26

Corrections: simplify the syllabus

h. Subject Name/Code: Food Packaging Technology/ 19FPU27

Corrections: Include the book in reference- Handbook of Packaging Technology

https://www.google.co.in/books/edition/Hand_Book_Of_Packaging_Technology/WcDGkxHTMq0C?hl=en&gbpv=1&printsec=frontcover

i. Subject Name/ Code: Sensory Evaluation of Food and Food Safety/ 19FPU28

Corrections: Unit 5- add the topic industrial and environmental hygiene

j. Subject Name/Code: Food Product Development and Marketing/ 19FPU29A

Corrections: Unit 3-include the topic- Foods for medical emergency

Unit 5- add MSME and digital marketing

k. Subject Name/Code: Practical VII- Food Packaging and Drying/ 19FPU30

Corrections: Practical 10 to be included- Packaging of fresh produce

l. Subject Name/Code: Practical VIII-Sensory Evaluation of Food/ 19FPU31

Corrections: include 9th practical- Demonstration of sensory evaluation software

✓ **For Students of 2020 Batch (3rd and 4th Semester):**

Semester 3

a. Subject Name/Code: Food Packaging Technology/ 20FPU09

Corrections:Unit1- heading to be changed- Preservation by Thermal Processing

Unit 2-heading to be changed- Preservation by chemical methods

b. Subject Name/Code: Dairy Technology/ 20FPU11

Corrections: Unit 1- types of milk to be included

c. Subject Name/Code: Practical V-Dairy Technology/ 20FPU13

Corrections: include 11th practical as "Visit to a dairy industry"

Semester 4

d. Subject Name/Code:Practical VII- Processing of Foods of Animal Origin and Fermentation Technology/ 20FPU15

Corrections: Practical No 5 rearrange the experiment no 5 to experiment 7 and 7 to 5; in 7th experiment include acid and alkali

e. Subject Name/Code: Allied Nutrition and Dietetics/ 20FPU16

Corrections: Unit 1- include the topic-nutritional requirement for adult



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Unit 2- delete the topic “clinical manifestation of deficiency excess and factors affecting absorption”;
remove the topic energy

Unit 3- include sources function and deficiency

Unit 5- delete diet preparation and include the topic diet therapy; change the topic normal hospital to
routine hospital diet

✓ **For Students of 2021 Batch (1st and 2nd Semester):**

Semester 1

a. Subject Name/Code: Food Science Practical/ 21FPU02

Corrections: Practical No 6-change the heading as- “Determination of cooking time of pulses” and remove
fermentation topic from 2nd topic

Practical No 10- include “Determination of cooking time of egg”

b. Subject Name/Code: Allied Food Chemistry/ 21FPU03

Corrections: Unit 3- refine the contents

c. Subject Name/Code: Allied Food Chemistry Practical/ 21FPU04

Corrections: include 11th practical – “Stages of sugar cookery”

Semester 2

d. Subject Name/Code: Food Processing Technology I/ 21FPU05

Corrections: Unit 2-remove the word ^{var}ieties and include types and include a topic –removal of toxic constituents

Unit 4-include specific spices such as pepper, ajwain, clove, turmeric, cinnamon, bay leaf, cardamom,
cumin seeds

e. Subject Name/Code: Bakery and Confectionery/ 21FPU06

Corrections: Unit 3- the heading of the unit to be changed as “Establishing a Bakery Unit”.

Unit 5- instead of bread diseases add spoilage of bread

f. Subject Name/Code: Bakery and Confectionery Practical/ 21FPU07

Corrections: Practical No 2: change the experiment title as “Determination of Gluten content of Wheat and Maida”.

g. Subject Name/Code: Allied 2- Food Microbiology/ 21FPU08

Corrections: Unit 1- remove the topic listing other types

Unit 4- include IMF

5. Open Elective Paper

Subject: Human Health and Hygiene

Corrections: Unit 1- include WHO

Unit 3- removes the topic – nutrition deficiency disease anaemia and scurvy and adds it in unit5; add the
word nutraceuticals properties or medicinal properties before spices and herbs

Unit 4- include the topic personal hygiene

6. Open elective, Job oriented course, Value added course are included in the scheme of 2019, 2020 and 2021 batch.



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7. Fast Track/ online course is been introduced in the scheme of 2021 batch in 6th semester. Students can choose any 2 subjects in their stream (12 weeks course) from NPTEL/ SWAYAM portal. They have to get approval from the department and controller of examinations before joining the course. They have to earn the credits of elective subjects in 6th semester by completing this course before entering 6th semester and provide the course completion certificate after which they will be exempted from doing papers in 6th semester.
8. Overall suggestion is that the syllabus is found to be upgraded and well framed.
9. Prof. Dr. Kalpana intimated that Avinashilingam Institute for Home Science and Higher Education for Women has started with Food Sensory Evaluation lab which can have a visit by students.

N. Srinivasan
Chairman
Board of Studies

Principals
Principal



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Resolution- Board of Studies

Meeting No: Three

Date: 30.07.2021

The following expert suggestions provided by Subject Expert Members Prof. Dr. Kalpana, Dr. Uthira L, Dr. Suba G and Industry Expert Member Dr. Saraswathy Easwaran in Board of Studies meeting held on 30.07.2021 were incorporated in the syllabus of B. Sc Food Processing Technology and Management and open elective subject were approved and resolved.

✓ **Syllabi of 2019 Batch (5th and 6th Semester):**

- i. In the subject Food Service Management/ Semester 5 of 2019 batch the topic Manual and Computerized inventories and record keeping methods was included in the syllabus.
- ii. In the subject Food Safety Regulations Semester 5 of 2019 batch the topic MFPO topic was included in Unit 2. In Unit 5- instead of bottled water packaged water to be changed, water treatment in industries topic was included
- iii. In the subject Bakery and Confectionery in Unit 3 the heading of the unit was changed as "Establishing a Bakery Unit". In Unit 5, instead of bread diseases add spoilage of bread was added.
- iv. In the subject Food Additives/ Semester 5 of 2019 in Unit , word food safety as permitted level as per FSSAI specification was changed. In Unit 2 benzoic acid topic was added. In Unit 3 humectants topic which was repeated was deleted.
- v. In the subject Food Additive Practical/ Semester 5 of 2019 batch the title of the experiment No 8 was removed-Identification of adulterants in fruit and vegetables and a visit to industry/ lab testing the level of pesticide application on fruits and vegetables was included.
- vi. In the subject Food Adulteration Practical/ Semester 5 of 2019 batch in Practical No 6 masala powder along with spices was added. In Practical No 7the powders along with tea powder and coffee powder was included. In Practical No 8 identification of adulterants in fruits and vegetables was removed and visit to an industry/ lab testing the level of pesticide application on fruits and vegetables was included.
- vii. In the subject Drying Technology/ Semester 6 of 2019 batch the syllabus was reframed.
- viii. In the subject Sensory Evaluation and Food Safety/ Semester 6 of 2019 batch in Unit 5 industrial and environmental hygiene topic was included.
- ix. In the subject Food Product Development and Marketing/ Semester 6 of 2019 batch in Unit 3 Foods for medical emergency topic and in Unit 5 MSME and digital marketing topics were included.
- x. In subject Food Packaging and Drying Practical / Semester 6 of 2019 batch experiment no 10 - Packaging of fresh produce was included.



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xi. In subject Sensory Evaluation of Food Practical/ Semester 6 of 2019 batch experiment no 9- Demonstration of sensory evaluation software was included.

✓ **Syllabi of 2020 Batch (3rd and 4th Semester):**

xii. In the subject Dairy Technology/Semester 3 of 2020 batch in unit 1 the topic types of milk was included.

xiii. In the subject Food Packaging Technology/ Semester 3 of 2020 batch in Unit1 heading was changed as "Preservation by Thermal Processing". In Unit 2 heading was changed as "Preservation by chemical methods".

xiv. In the subject Dairy Technology Practical/ Semester 4 of 2020 batch experiment no 11 "Visit to a dairy industry" was included.

xv. In the subject Allied Nutrition and Dietetic / Semester 4 of 2020 batch in unit 1 the topic-nutritional requirement for adult was included. In Unit 2 the topic -clinical manifestation of deficiency excess and factors affecting absorption was deleted and also the topic energy was removed. In Unit 3 the topic sources function and deficiency was included. In Unit 5 diet preparation topic was deleted and the topic diet therapy was included; the topic normal hospital to routine hospital diet was reframed.

✓ **Syllabi of 2021 Batch (1st and 2nd Semester):**

xvi. In the subject Food Science Practical/ Semester 1 of 2021 batch experiment no 10 -Determination of cooking time of egg was included.

xvii. In the subject Allied Food Chemistry Practical/ Semester 1 of 2021 batch experiment no 11 – Stages of sugar cookery was included.

xviii. In the subject Food Processing Technology I/ Semester 2 of 2021 batch in Unit 2 the word varieties and include types was removed and a topic –removal of toxic constituents was included. In Unit 4 specific spices such as pepper, ajwain, clove, turmeric, cinnamon, bay leaf, cardamom, cumin seeds were included.

xix. In the subject Bakery and Confectionery/ Semester 2 of 2021 batch in Unit 3 the heading of the unit was changed as "Establishing a Bakery Unit". In Unit 5- instead of bread diseases, spoilage of bread was added.

xx. In the subject Bakery and Confectionery Practical/ Semester 2 of 2021 batch in Practical No 2 the experiment title was changed as "Determination of Gluten content of Wheat and Maida".

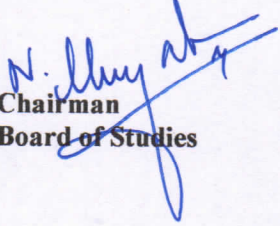
xxi. In the subject Allied 2- Food Microbiology/ Semester 2 of 2021 batch in Unit 1 the topic listing other types was removed. In Unit 5- IMF was included.

✓ Open elective, Job oriented course, Value added course included in the scheme of 2019, 2020 and 2021 batch were approved in BOS and resolved.



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- ✓ Fast Track/ online course was introduced in 2021 batch scheme in 6th semester in which students can choose and do any 2 subjects from their stream (12 weeks course) through NPTEL/ SWAYAM portal. They have to get approval from the department and controller of examinations before joining the course. They have to earn the credits of elective subjects in 6th semester by completing the chosen subjects from NPTEL/SWAYM portal before entering 6th semester and provide the course completion certificate. It was approved in BOS and resolved.
- ✓ Panel of question paper setters and evaluators were included and it was approved- Annexure A.
- ✓ Existing scheme of examinations for the batch 2019, 2020 and 2021 were accepted and resolved.
- ✓ The meeting was concluded with thanks to the members of Board of Studies by Dr. Mahalakshmi, Assistant Professor.


**Chairman
Board of Studies**


Principal

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Annexure A

Panel of External Examiners

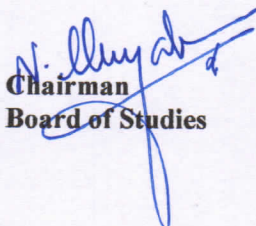
DEPARTMENT: Food Processing Technology and Management

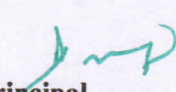
S. No	Name & Designation	College Address	Mobile Number and E-Mail ID	No. of years of Teaching Experience	Specialized Subjects
1	Dr.T.SASIKALA Associate Professor and Head,	Department of Microbiology, Sri Ramakrishna College of Arts and Science, Coimbatore, Tamil Nadu – 641006. 9842253860	<u>tsasikanagu@gmail.com</u> 9842253860	19	Chemistry
2	Dr. Suba G Head	Department of Food Science and Nutrition LRG Government Arts College for Women Tirupur-638604	<u>subag74qmc@gmail.com</u> 9486410558	16	Food Packaging
3	Dr. C.A. Kalpana Associate Professor	Department of Food Science and Nutrition Avinashilingam Institute for Home Science and Higher Education for Women	<u>kalpana_fsn@avinuty.ac.in</u> 9443754269	21	Food Science and Nutrition
4	Dr. Uthira L Associate Professor	Department of Nutrition & Dietetics, P.S.G. College of Arts and Science, Coimbatore.	<u>luthira@yahoo.com</u> 9965011578	21	Food Science
5	Dr.M.Thamaraiselvi Assistant professor	Department of Food Processing Technology, P.S.G. College of Arts and Science, Coimbatore.	<u>mtsnutri@gmail.com</u> 9500591544	11	Fruit and vegetable processing, Food safety, food service management
6	Dr.SriLakshmi Assistant professor	Department of Food processing technology, P.S.G. College of Arts and Science, Coimbatore.	<u>Shree.sudheer@gmail.com</u> 9042293939	11	Food packaging, food engineering, new product development
7	Dr. Premagowri Assistant professor	Department of Clinical Nutrition, P.S.G. College of Arts and Science, Coimbatore.	<u>mSPremagowri@gmail.com</u> 9150220545	6	Food science and nutrition
8	Dr.Sridevi.D Head	Department of Nutrition & Dietetics,	<u>drrsridevi@drngpasc.ac.in</u>	9	Food science and nutrition



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		Dr.N.G.P Arts and Science College, Coimbatore	9788358788		
9	Dr.K.M.Govindaraju	Department of Chemistry, P.S.G. College of Arts and Science, Coimbatore.	govindaraju@ps.gcas.ac.in 9443829470	11	Chemistry
10	Dr.Uma Maheswari Assistant Professor	Department of Nutrition & Dietetics, Dr.N.G.P Arts and Science College, Coimbatore	mahephd@gmail.com 9865453140	8	Food Science and Nutrition


Chairman
Board of Studies


Principal