

Attendance Sheet- Board of Studies

BOARD OF STUDIES MEETING IN FOOD PROCESSING TECHNOLOGY AND
MANAGEMENT
(for the Academic year 2022-2023)

Meeting No: Four

Date: 09.07.2022

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 09.07.2022 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	Professor and Head, Dept. of Food Processing Technology and Management	Chairman	<i>N. Murug</i>
2	Dr Uthira L	Associate Professor, Department of Nutrition & Dietetics, P.S.G. College of Arts and Science, Coimbatore-641 014	External Subject Expert Member	<i>Uthira</i> 9/7/22
3	Dr. C.A.Kalpana	Professor, Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women Coimbatore-641 043	External Subject Expert Member	<i>Calpana</i> 09/7/22
4	Dr. Suba G	Head, Department of Nutrition and Dietetics, LRG Government Arts College for Women, Tirupur-638 604	External Subject Expert Member	Leave of Absence
5	Dr. Saraswathy Eswaran	Director Ramasamy Chinnammal Trust, Vadavalli Coimbatore-641 041	Industrial Expert Member	<i>Saraswathy</i>
6	Dr.M.Guhapriya	Associate Professor and Head Department of Food Processing and Technology, PSGR Krishnammal College for Women, Coimbatore-641 004	University Nominee	Leave of Absence.
7	Ms. Susmsi Satheesh Kumar	Assistant Professor Department of Food Processing Technology & Management	Internal Member	<i>Susmsi</i> 9/7/22
8	Dr. D Mahalakshmi	Assistant Professor (Chemistry) Department of Food Processing Technology & Management	Internal Member	<i>D. Mahalakshmi</i>
9	Ms. Agilandeswari AT	Assistant Professor Department of Food Processing Technology & Management	Internal Member	<i>Agilandeswari</i> 9/7/22
10	Ms. Priyadarshini K	Assistant Professor Department of Food Processing Technology & Management	Internal Member	<i>Priyadarshini</i> 9/7/22



**HINDUSTHAN COLLEGE OF ARTS AND SCIENCE (AUTONOMOUS)
COIMBATORE-641 028**

Minutes of Meeting- Board of Studies

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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 2020-2021 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 2021-2022 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 2022-2023 and onwards were approved.
4. In the syllabi of 2020-2021, 2021-2022 and 2022-2023 onwards the Subject Expert Member Prof. Dr. Kalpana, Dr. Uthira L and Industry Expert Member Dr. Saraswathy Easwaran had suggested the following changes.

✓ **For Students of 2020 Batch (5th and 6th Semester):**

Semester 5

a. Subject Name/ Code: Food Safety and Quality Management/ 20FPU19

Corrections: Unit 1- Remove history topic.

Remove ISO 22000 from Unit – II and add in Unit – I.

Unit 2- Remove responsibilities of the food business operator topic and Licensing and Registration of Food Business topics, APEDA, MoFPI to be added.

Rearrange the contents as per the unit title.

Unit 3- Change the Unit title as Food Packaging and Labeling Regulations

Remove EU and US rules on nutritional labeling and include the topic Indian rules on nutritional labeling.

Unit 4- Remove the word risk from the unit title and remove chemical hazard and give the topic as Food Related Hazards – Physical, Chemical and Biological Hazards.

GMP and GAP topics to be added before HACCP.

Remove the topics structured approach and associated with foods.

Unit-5 Remove microbiological and chemical topics from drinking water, nutritional and physiological aspect from packaged water.

Remove the word industries from water treatment in industries and give it as water treatment process.

Add the word FSSAI in regulations.



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b. Subject Name/Code: Plantation Crop Processing/ 20FPU20

Corrections: Unit 1- Add Plantation in India – Origin and Climatic Distribution

Remove Banana and Palmyrah and add Areca nut

Add the topic tuber plantation

Unit 2- Processing of Cocoa arrange as per the order.

Add the topic by products of Cocoa and Cocoa mass.

Unit 3- Add the topic white tea and tea board UPASI.

Unit 4- Add the topic coffee board.

Unit 5- Add the topic spices and its plantation.

c. Subject Name/Code: Bakery and Confectionery / 20FPU21

Corrections: Unit 1- Add the topic origin and distribution of wheat in India, varieties of wheat, types of wheat flour.

Unit 2- Add the topic History of Baking from unit-1.

Unit 3- Remove factors for setting up and add establishment in title.

Remove bread disease and add spoilage of bread.

Unit 4- Add the topics pizza and burger.

Remove subjective and objective method.

d. Subject Name/Code: Food Product Development/ 20FPU22B

Corrections: Unit 1- Remove need for from the title. Add the word design.

Remove health concern, creative products.

Unit 2- Remove motivation and involvement.

Unit 4- Millet Processing topic to be added.

Unit 5-Add the topic formulation of new food products as title.

Add the topic formulation of weaning foods.

Add the topic RTC; remove extruded foods, specially products, functional foods, nutraceuticals, food for defense service, space foods, foods for medical emergency.

Soy bean, Sunflower, Groundnut, mustard and Gingelly topics to be added.

e. Subject Name/Code: Practical V- Bakery and Confectionery/ 20FPU23

Corrections: Practical No 9: Add the topic gummies

f. Subject Name/ Code: Practical VI-Fats and Oil processing and product development/ 20FPU24

Corrections: Practical No 1- Change detection of adulterants in fats and oils as title.

Practical No -2 Include the physio chemical in title.

Practical No 5& 6- to be removed.



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Semester 6

g. Subject Name/Code: Food Processing Technology -III (Cereals, Pulses and Millets)/ 20FPU26

Corrections: Unit 2- Paddy dehusking process has to be shifted from Unit 2 to Unit1. Rice milling processing is added in Unit 1.

Unit 3- The contents in Unit 3 is shifted to Unit 2.

Unit 4-The contents in Unit 4 is shifted to Unit 3.

Unit 4- Millet processing topic to be added in Unit 4.

Unit 5-Soy bean, Sunflower, Groundnut, mustard and Gingelly seeds topics to be added.

h. Subject Name/Code: Food Service Management/ 20FPU27

Corrections: Unit 1-Topics Scope and Importance of Food Service Management, Food Services Systems, Types of Food Services, Types of Cuisines to be added.

Unit 4- Title of the unit to be changed as "Human Resource Management"

i. Subject Name/ Code: Food Processing Machineries and Sanitation/ 20FPU28

Corrections: Unit 2- Equipment list to be added

Unit 4- Non thermal Processing topic to be added in the title; Canning, Pretreatments- Sterilization, Blanching, Pasteurization to be added.

✓ **For Students of 2021 Batch (3rd and 4th Semester):**

Semester 3

a. Subject Name/Code: Food Preservation Technology/21FPU11

Corrections: Unit 1- Definition and factors responsible for shelf life to be added.

Unit 2-Low Temperature Preservation to be added.

Unit 3- High Temperature Preservation, Disadvantages of Freeze drying, Evaporation topics to be added.

Unit 4- Flavour chemistry to be added

Unit 5- Disadvantages of Microwave heating to be added

b. Subject Name/Code: Practical III - Food Preservation Technology/ 21FPU12

Corrections: 10th Experiment- Experiment on Flavour Chemistry- Assess the Flavour- ENO, Fruit Juices to be added.

c. Subject Name/Code: Analytical Instrumentation for Foods/21 FPU13

Corrections: Unit 4-Raman's Spectroscopy, NIR topics to be added

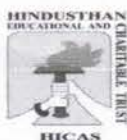
d. Subject Name/Code:Practical IV - Analytical Instrumentation for Foods/21FPU14

Experiment 10: Estimation of Ascorbic acid to be added

Semester 4

d. Subject Name/Code: Food Processing Technology-II/21FPU17

Corrections: Title of the paper to be changed from Food Processing Technology-II (Animal origin)



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to Food Processing Technology-II
Unit 5- Poultry to be added.

e. Subject Name/Code: Food Fermentation Technology/ 21FPU18

Corrections: Unit 5- Unit title to be changed as equipments and machineries for processing fermented food products instead of Tools used in processing fermented food products.

e. Subject Name/Code: Food Safety and Quality Management/ 21FPU19

Corrections: Unit 2-APEDA topic to be added.

✓ **For Students of 2022 Batch (1st and 2nd Semester):**

Semester 1

a. Subject Name/Code: Food Science / 22FPU01

Corrections: Subject name changed from Food Science to Basics of Food Science

Unit- 1: Include the topics- Definition, importance of food and pan frying, deep fat frying& grilling.

Unit- 2: Toxic constituents of pulses.

b. Subject Name/Code: Allied Food Chemistry/ 22FPU03

Corrections: Unit 1- Remove the word Water from heading.

Unit 5- Change the heading as Chemistry of Flavours and Pigments and remove Non- nutrient substance. Add the topics plants and vegetable pigments and remove spices and condiments.

Semester 2

d. Subject Name/Code: Food Processing Technology I/ 22FPU05

Corrections: Unit 1-Remove the topics paddy dehusking and soaking, steaming, drying, CFTRI and LSU

Dryer, flow chart and uses of rice bran in the food industry. Include the topic –Minor Millets- Processing and milling of proso millet, foxtail millet and little millet.

Unit 2- Include the topics mustard and vegetable oil.

Unit3- Remove the topic vegetable cookery. Include the topic – Minimal Processing- RTS and JUICES.

Unit 4- Remove the topics Plantation and cocoa.

e. Subject Name/Code: Bakery and Confectionery/ 22FPU06

Corrections: Unit 1- Include the topics varieties of wheat and types of wheat flour.

Unit 2- Remove the topics butter, salt, fruits and nuts, setting materials, cocoa and chocolate, Emulsifiers and recipe balance.

Unit 3- Remove the topics- role of ingredients instead of bread diseases add spoilage of breads.

Unit 4- Raw materials, chocolates, modified fondants like toffee.

Unit 5- Change the heading from Factors Requirements for Setting Up to Bakery Unit and Equipment. Include the topic small and large equipment used in bakery units.

f. Subject Name/Code: Bakery and Confectionery Practical/ 22FPU07

Corrections: Change the content from assessment of its quality to sensory assessment.




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g. Subject Name/Code: Allied IV: Practical: II Food Microbiology / 22FPU09

Corrections: Include the practical Methylene Blue Reduction Test and Implementation of FSMS – HACCP, ISO : 22000.and Assessment of personal hygiene.

5. Elective Paper I and II for 2021 batch 3rd semester is **Emerging Technology in Food Processing and Technology of Beverages Practical respectively.**
6. Computer Science subject with practical has been included in 2022 batch scheme in IVth semester.
7. Overall suggestion is that the syllabus is found to be upgraded and well framed.


Chairman
Board of Studies


19/7/22


Principal

PRINCIPAL

Hindusthan College of Arts & Science (Autonomous),
Hindusthan Gardens, Behind Nava India,
Coimbatore - 641 028.

**HINDUSTHAN COLLEGE OF ARTS AND SCIENCE (AUTONOMOUS)
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Resolution- Board of Studies

Meeting No: Four

Date: 09.07.2022

The following expert suggestions provided by Subject Expert Members Prof. Dr. Kalpana, Dr. Uthira L 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 were approved and resolved.

1. The syllabi of the V and VI semesters of the B.Sc Food Processing Technology and Management programme for the students admitted in the academic year 2020-2021 and onwards were resolved to be approved.
2. The syllabi of the III and IV semesters of the B.Sc Food Processing Technology and Management programme for the students admitted in the academic year 2021-2022 and onwards were resolved to be approved.
3. The scheme of examination of the Choice Based Credit System (CBCS), Learning Outcomes Based Curriculum Framework (LOCF) for various courses and syllabi of I & II semesters of the B.Sc Food Processing Technology and Management programme for the students admitted in the academic year 2022-2023 and onwards were discussed and resolved to be approved.
4. It is resolved that the course Basics in Computer Science with practical be introduced in the semester IV of the B.Sc Food Processing Technology and Management programme for the students admitted in the academic year 2022-2023 and approved.
5. Annexure A: A panel of question paper setters and evaluators was included and approved.
6. The meeting was concluded with thanks to the members of the Board of Studies by the Board Chairman.


Chairman
Board of Studies


Head
Department of Food
Processing Technology and Management
Hindusthan College of Arts & Science
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Principal

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