



DEPARTMENT OF FOOD TECHNOLOGY
VIKRAMA SIMHAPURI UNIVERSITY, NELLORE

Minutes of the Post Graduate Board of Studies in Food Technology

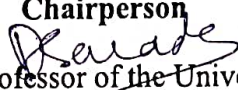

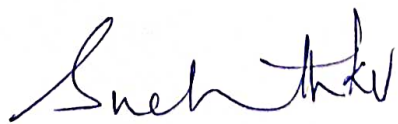
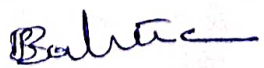
Meeting of the Board of Studies in Food Technology held virtually through Google Meet on 09-12-2022 at 10.00AM


Agenda for the meeting:

Revision of curriculum including structure, syllabus and examination for the M.Sc. Food Technology Programme to be implemented from the academic year 2022-23 by the regulations of NEP-2020

1. M.Sc. Food Technology (2 Year Programme)
2. Any other item with permission of the Chair.

Members Present:

S. No.	Name of the Person	Designation
1.	Prof. D.Sarada, Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi.	Chairperson  (Senior Professor of the University or Departments in the subject)
2.	Head Department of Food Technology, Vikrama Simhapuri University, Nellore	Ex-Officio Member (The Head or Heads of the University Department)
3.	Prof. M. Aruna, Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi.	Member 
4.	Dr. KV. Sucharitha Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi.	Member 
5.	Dr. B. Babitha Department of Food and Nutritional Sciences Acharya Nagarjuna University Guntur.	Member 

6.	Dr. G. Mary Sandeepa, Assistant Professor, Department of Biotechnology, Vikrama Simhapuri University, Nellore.	Member
7.	B. Muthu Krishnan Factory Manager South Indian Krishna Oils and Fat PVT Ltd, Krishna Patanam Port, Muthukur Manddal, Nellore.	Member 

Resolutions:

The Chairman and members of the BOS are reviewed 2020 regulations and syllabus of M.Sc. Food Technology under Choice Based Credit System (CBCS) and Elective Choice System (ECS) and resolved the following

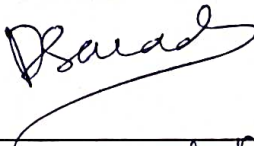
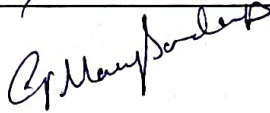


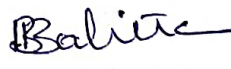

1. It is resolved to recommend the revised Regulations, Structure, Syllabus, Scheme of Examination and Panel of Examiners for M.Sc. Food technology programme with effect from the Academic Year 2022-2023 according to NEP-2020 as enclosed in **APPENDIX -I.**
2. It is resolved to include courses on Employability, Skill Enhancement and Internship in the curriculum of M.Sc. Food Technology.
3. The curriculum of M.Sc. Food Technology programme is revised by including new courses for a total of 106 credits.
4. It is resolved to offer practical courses separately for all core courses by allocating 50 marks and 2 credits in all semesters.
5. It is resolved to introduce two internal electives in the First and Second semesters (1 and 2 for elective foundation in the Third semester (1&2 for generic elective) and Fourth semester (1&2 for Generic elective, 1&2 for Open elective) as apart of choice based credit system.
6. It is resolved that the title of the course "FTT-102- Fundamentals of Food science" is changed as "22RFT1MC-2 Fundamentals of Food Science and Technology".
7. It is resolved that the title of the course "FTT-103 -Food Microbiology" is changed to "22RFT1CF1 Food Microbiology and Safety".
8. It is resolved that New Course "22RFT1CF2- Introduction to Food and Nutrition" is introduced in the first semester.
9. It is resolved that 2 new courses were introduced under elective foundation 22RFT1EF1 Technology of spices, Plantation Crops and Herbs and 22RFT1EF2 Functional Food and Nuraceuticals in the first semester.


10. It is resolved that **“Cyber security”** and **“Personality Enhancement and Leadership Qualities”**(with 4 credits for theory) courses should be included as Mandatory courses in first and second semesters.
11. It is resolved that the courses **“Disaster Management”** and **“Stress Management by Yoga”** are included as audit courses in first and second semesters accordingly.
12. It is resolved that Audit course specified that **“Self Study Mandatory Course”**
13. It is resolved that the course **“FTT-201 Techniques in Food Analysis”** is moved from second semester to third semester and denoted as **“22R-FT3-MC1 Techniques in Food Analysis”**
14. It is resolved that The courses **“FTT-301 Dairy Technology”** and **“FTT-302- Bakery and confectionary Technology”** are moved from Third semester to Second semester and denoted as **“22RFT2CF-1 Dairy Technology”** and **“22R-FT2CF-2 Bakery Science and Confectionary Technology”**(included under Compulsory foundation with 4 credits for theory and 2 for practicals).
15. It is resolved that three new courses included namely **“22R-FT2MC-2- Post Harvest Technology of Horticultural crops”** and **“22R-FT2EF1 Unit operations of food Processing & “22R-FT2EF-2 Food Additives”** (Theory 4 credits and practicals-2 credits).
16. It is resolved to denote that **“FTT-304 Meat Poultry and Sea Food technology”** as **“22RFT3-GE-2 processing of Meat, Fish and Marine Products”**. (With 4 credits for theory and 2 for practicals).
17. It is resolved that **“FTT-404 Food Packaging Technology”** is moved from Fourth Semester to Third semester and denoted as **“22R-FT3-MC-2 Food Packaging Technology”**. (With 4 credits for theory and 2 for practicals)
18. It is resolved that the new course **“22RFT3-GE-1 Food Industry Waste management and by product utilization”** is introduced in third semester.
19. It is resolved that under skill oriented course **“22RFT3SOC: Noval Food Technology”** is included in the semester –III. And it is resolved that 1 credit has to give for theory and 3 credits for practical session
20. It is resolved that four new courses **“22R-FT4MC1 “Food Supply Chain Management”&“22R-FT4- MC-2 Fruits and vegetable preservation Technology”**(As mandatory core with 4 credits for theory and 2 for practicals), **“22R-FT4-GE1 Technology of Fats and Oils”**, **“22RFT4-GE-2- Fermentation Technology”** (Under Generic electives with 4 credits for theory) are included in IV semester.

21. It is resolved that the title of the course "FTT-403 Research Methodology, Biostatistics and Bioinformatics" is change as "22RFT4-GE1 Research Methodology and Biostatistics".

22. It is resolved that one new course "22R-FT4-OE2- Intellectual Property Rights" is included under Open Elective with 4 credits for theory.

Signatures of the Members:

S. No.	Name of the Person	Designation	Signature
1.	Prof. D.Sarada, Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi	Chairperson (Senior Professor of the University or Departments in the subject)	
2.	Head Department of Food Technology, Vikrama Simhapuri University, Nellore	Ex-Officio Member (The Head or Heads of the University Department)	
3.	Prof. M. Aruna, Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi	Member	
4.	Dr. KV.Sucharitha Department of Home Science, Padmavathi Mahila Viswavidyalayam, Tirupathi	Member	
5.	Dr. B.Babitha Department of Food and Nutritional Science Acharya Nagarjuna University Guntur.	Member	
6.	Dr. G. Mary Sandeepa, Assistant Professor, Department of Biotechnology, Vikrama Simhapuri University, Nellore.	Member	



Annexure





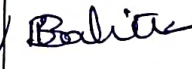
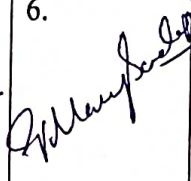

Food Technology Programme Course Structure with effect from 2020-2021 Academic Year under the jurisdiction of Vikrama Simhapuri University, Nellore

S. No	Semest e	Course Code	Title of the Course	Year of Inroduction	Credit Hrs/W eek	No of Credits	IA marks	SEM End Marks	Total
1	First	22R-FT1MC-1	Food Chemistry	2017	4	4	30	70	100
2	First	22R-FT1MC-2	Fundamentals of Food Science And Technology	2020	4	4	30	70	100
3	First	22R-FT1CF-1	Food Microbiology and Safety	2017	4	4	30	70	100
4	First	22R-FT1CF-2	Introduction to Food and Nutrition	2022					
5	First	22R-FT1EF-1	Technology of Spices, Plantation Crops and Herbs	2022	4	4	30	70	100
6	First	22R-FT1EF-2	Functional Foods and Nutraceuticals	2022					
7	First	22R-FT1P-1	MC1&MC2	2022	8	4	-	100	100
8	First	22R-FT1P-2	CF1 &CF2	2022	8	4	-	100	100
9	First	22R-FT1MC-3	Cyber security (Common to all Programs)	2022	4	4	30	70	100
10	First	22R-FT1-AU	Disaster Management	2022	-	-	100	-	100
11	Second	22R-FT2MC-1	Food Processing and Preservation Technology	2020	4	4	30	70	100
12	Second	22R-FT2MC-2	Post-Harvest Technology of Horticultural Crops	2022	4	4	30	70	100
13	Second	22R-FT2CF-1	Dairy Technology	2017	4	4	30	70	100
14	Second	22R-FT2CF-2	Bakery Science and Confectionary Technology	2017	4	4	30	70	100
15	Second	22R-FT2EF1	Unit Operations of Food Processing	2022	4	4	30	70	100
16	Second	22R-FT2EF2	Food Additives	2022	4	4	30	70	100
17	Second	22R-FT2P-1	MC1 and MC2	2022	8	4	-	100	100
18	Second	22R-FT2P-2	CF1 and CF2	2022	8	4	-	100	100
19	Second	22R-FT2MC-3	Personality Enhancement	2017	4	4	30	70	100

			and Leadership Qualities						
20	Second	22R-FT2-AU	Stress Management by Yoga	2022	-	-	100	-	-
21	Third	22R-FT3-MC-1	Techniques in Food Analysis	2020	4	4	30	70	100
22	Third	22R-FT3-MC-2	Food Packaging Technology	2022	4	4	30	70	100
23	Third	22R-FT3-GE-1	Food industry waste management and By product utilization	2022	4	4	30	70	100
24	Third	22R-FT3-GE-2	Processing of Meat, Poultry, Fish and Marine Products	2022	4	4	30	70	100
25		22R-FTP3-1	MC1&MC2	2022	8	4	-	100	100
26		22R-FTP3-2	GE-1 or GE-2	2022	4	2	-	50	50
27	Third	22R-FTSOC	Novel Food product Development Technology	2022	1	1	10	40	50
			Novel Food product Development Technology	2022	6	3	-	50	50
28	Third	22R-FT3Moocs	Moocs	2022	-	4	-	-	-
29	Fourth	22R-FT4-MC-1	Food Supply Chain Management	2022	4	4	30	70	100
30	Fourth	22R-FT4-MC-2	Fruits and Vegetables Preservation Technology	2022	4	4	30	70	100
31	Fourth	22R-FT4-GE-1	Technology of Fats and Oils.	2022	4	4	30	70	100
32	Fourth	22R-FT4-GE-2	Fermentation Technology	2022	4	4	30	70	100
33	Fourth	22R-FTP4-1	MC- 1 & MC-2	2022	8	4	-	100	100
34	Fourth	22R-FTP4-1	GE1 or GE-2	2022	4	2	-	50	50
35	Fourth	22R-FT4MDDC-	Academic Research Project/In-plant training	2017	6	6	40	60	100
36	Fourth	22R- FT4-OE-1	Research Methodology and Biostatistics	2017	4	4	30	70	100
37	Fourth	22R-FT4-OE-2	Intellectual Property Rights	2022	4	4	30	70	100

*Total Credits-108, Total Hours-139, and Total Marks - 2,600
(Skill Oriented Course required two hours for preparation of practicals)*

Signature of the Members

1.	2.	3.	4.	5.	6.	7.
						

Chairperson

Board of Studies

Department of Food Technology
College of Science & Technology
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NELLORE - 524 001. A.P.