

Members present in BDC meeting held on 06.04.17

External member

- * Dr. P. Sudha,
Assistant Professor
Food Process Engineering,
Forest college & Research Institute,
Methupalayato, INAU, Coimbatore.

Internal members

- * Dr. A. Lovelin Jerald,
Associate Professor & Head,
Dept. of FPPT
School of Engineering
- * Mrs. P. Hema Prabha,
Assistant Professor (SS),
Dept. of FPPT
School of Engineering
- * Mrs. A. Reni
Assistant Professor,
Dept. of FPPT,
School of Engineering

FPPT

The Proceedings of the Board of Studies (BoS) meeting
held on 06.07.19

- * Revision in the syllabus of papers I & II of PhD programmes (PhD Food Technology) from the academic year 2019-20 and onwards
 - Revision in paper II - Advances in Food Engineering & Technology (title and content)
- * The syllabus specialisation papers for PhD candidates admitted during 2018-19 (July/August 2018 & January 2019) on the title 1) Technology of Frozen Foods - 18PHEMT 18PHEFT002 has been approved and 2) Extrusion technology of foods - 18PHEFT003 for the candidate admitted during January 2019
- * Modification and Revision of scheme and syllabus for BE programmes from I to VIII semesters. Applicable for the students admitted from 2018-19 onwards.
- * In Revision in the objectives, course outcomes & inclusion of CO & PO mapping has been done.
- * Inclusion of MOOC courses for UG & PG has been resolved.
- * Revision of ^{scheme &} syllabi for ME Food Technology, effective for the students admitted from 2019-20 onwards. was resolved to be adopted.

Modification and Revision of scheme & syllabus for BE Programmes

1. Inclusion of 3 electives in core 2 to include new & latest subjects in electives.

Professional

- Electives - Instrumental Techniques in Foods
 - Nutraceuticals & Functional Foods
 - Rheology & Texture of Foods
 - Storage Technology
 - Post Harvest Technology

- core papers - To revise in the syllabus in ISREFEcol-
 Introduction to Food science & include
 Nutrition
 - To separate Food microbiology & Quality
 control Practicals
 - To revise the title of Machine Drawing
 to Food Process Design & layout
 - The title of the lab Engineering Properties
 of Foods lab & Heat Transfer Practicals
 is changed to Food Process Engineering
 Practicals.

- open Electives - Non-thermal techniques in Food Processing
 is changed to Fundamentals of Food
 Process Engineering.

ME syllabus : changes in the subjects within the semester
 based upon the course priority.

Inclusion of & changes in the program
 electives - Drying Technology & storage system
 as additional course with changes.

open Elective : Title of OE - Industrial safety & GMP in Food
 Industries.

The course outcomes and mapping and
 syllabus for Fundamentals of Printing

machine elements have been suggested.
 to copy the syllabus for M.T. Food Technology and include
 to change of semester to core) to BECPEP) syllabus.
 the practical and industrial applications may be given
 members present.

1. Dr. S. Maragatham
 Dean, School of Engineering

TCC
 06/04/2019

2. Dr. A. Lovelin Jerald.
 Associate Professor & Head,
 Dept. of FPPT,
 School of Engineering.

Lovelin Jerald
 6/4/19.

3. Mrs. P. Hema Prabha,
 Assistant Professor (S),
 Dept. of FPPT,
 School of Engineering.

P. Hema Prabha
 6/4/19

4. Mrs. A. Renu
 Assistant Professor
 Dept. of FPPT
 School of Engineering.

A. Renu
 6/4/19.

External member:

* Dr. P. Sudha
 Assistant Professor, FPE
 Foreest College & Research Institute,
 Methupalayam, TNAU, Cbe.

P. Sudha
 6/4/19