
Department of Food Technology
GNIT
Minutes of the BOS meeting

Date: 16/05/2016

Venue: Conference Hall, GNIT

Time: 11:00 AM

As per the notice dated 04.05.2016 with Ref. No. GNIT/FT/BOS/2016/02, a BOS meeting was held on 16/05/2016 in presence of following experts and members:

Members present (Internal):

1. Dr. Shubhajit Ray : Head and Chairman
2. Dr. Kakali Bandyopadhyay : Professor, Member
3. Dr. Parimal Chattopadhyay : Professor, Member
4. Dr. Chaitali Chakraborty : Assistant Professor, Member
5. Dr. Anju Paul : Associate Professor, Member
6. Dr. Sunita Adhikari : Assistant Professor, Member
7. Ms. Kaushiki Goswami : Assistant Professor, Member
8. Mr. Amit Kumar Barman : Assistant Professor, Member
9. Ms. Shairee Ganguly : Assistant Professor, Member
10. Ms. Sujata Sardar : Assistant Professor, Member

External Members Present:

1. Dr. D.C Sen : Former Professor & Head, Dept of Dairy Technology, WBUAFS Mohanpur, Nadia, External BOS Member
2. Dr. Deborshi De : Founder Director, Vedantic Organic Research Foundation, Kolkata and CEO, Smart Management Consultancy
3. Ms. Dolanchapa Sikdar : External Student Alumni Member (Ph.D. Scholar. Jadavpur University)

Members Absent:

1. Mr. Aritra Das : Assistant Professor, Internal Member
2. Ms. Shaona Datta : Assistant Professor, Internal Member
3. Ms. Mousumi Ray : Assistant Professor, Internal Member

The discussion was based on the following agenda:

Agenda:

1. Confirmation of Minutes of last BOS Meeting
2. Approval of Action taken report of the resolutions taken in the last meeting
3. Finalization of Regulation 16 (R 16) Curriculum and Syllabus of Food Technology wef. 2016-17 admission batch under autonomy.
4. Miscellaneous

Resolution:

After sufficient discussion and exchange of ideas, the following resolutions were taken:

Agenda 1: Confirmation of Minutes of last BOS Meeting

The minutes of last BOS meeting was duly confirmed and approved

Agenda 2: Approval of Action taken report of the resolutions taken in the last meeting

Action taken report of last BOS meeting' resolution was noted (Annexure I)

Agenda 3: Finalization of Regulation 16 (R 16) Curriculum and Syllabus of Food Technology wef. 2016-17 admission batch under autonomy

Chairperson of BOS Committee has presented stakeholders feedback analysis on curriculum in front of all BOS members.

Finally, the curriculum and syllabus of Food Technology discipline was finalized and approved by BOS members (Vide Annexure II). All BOS members commented that the final R16 Curriculum is well organized and linked with departmental vision, mission, PEOs and PSOs.

Agenda 4: Miscellaneous

In this context several suggestions of the external member are listed below depending upon the importance of departmental activities:

(i) Patent should be filed for the development of any kind of innovative product as per suggestion of external members.

(ii) Faculty members holding Ph.D. degree must undergo Postdoctoral Research work for academic development as per suggestion of external member, Dr. D. C. Sen.

Lastly the meeting was ended with vote of thanks to the Chairman BOS.



Head and Chairman
Dr. Shubhajit Ray

Annexure I
Department of Food Technology
Guru Nanak Institute of Technology
BOS Meeting
Action Taken Report

Following are the Action Taken Report of the BOS meeting held on 05.04.2016:

Agenda No.	Agenda Note	Resolution	Action Taken
Agenda 2	Approval of drafted Vision, Mission, PEO, PSO statements of Dept. of Food Technology	The Vision, Mission, PEO, PSO statements was finalized after taking the stakeholders feedback	The finalized Vision, Mission, PEO, PSO mentioned in annexure I, annexure II, annexure III of BOS minutes of the meeting dated 05.04.2016
Agenda 5	Finalization of Regulation 16 (R 16) Curriculum of Food Technology	The R 16 curriculum was finalized in BOS meeting	The R 16 curriculum was finalized in AC meeting held on 18.4.2016
Agenda 6	Industry Interactions	Industry interactions in terms of industry visit, industry mentor meet was placed in front of BOS members. It is suggested to organize some industry visit for 3 rd year students in Bakery Industry	Industry visit at Parle biscuit was organized for 3 rd year students
Agenda 7	Miscellaneous	It is suggested to carry out the impact analysis of different industry interactions	Impact analysis of the different industry interactions were carried out

Annexure II

Autonomy Curriculum of B.Tech. in Food Technology Program implemented from the Academic Year 2016-17

1 st year 1 st Semester							
Sl No	Paper Code	Theory	Contact Hours /Week				Credit Points
			L	T	P	Total	
1	M 101	Mathematics -I	3	1	0	4	4
2	PH 101	Physics - I	3	1	0	4	4
3	EC 101	Basic Electronics Engineering	3	1	0	4	4
4	HU 101	Communicative English	2	0	0	2	2
5	ME 101	Engineering Mechanics	3	1	0	4	4
Total of Theory						18	18
A. PRACTICAL							
6	HU191	Lang. Lab. and Seminar Presentation	0	0	2	2	1
7	PH191	Physics -I Lab	0	0	3	3	2
8	EC 191	Basic Electronics Engineering Lab	0	0	3	3	2
9	ME 192	Workshop Practice	0	0	3	3	2
B. SESSIONAL							
10	XC181	Extra Curricular Activity (NSS/ NCC)	0	0	2	2	1
Total of Practical & Sessional						13	08

1 st year, 2 nd Semester							
Sl No	Paper Code	Theory	Contact Hours /Week				Credit Points
			L	T	P	Total	
1	M 201	Mathematics -II	3	1	0	4	4
2	CH 201	Chemistry	3	1	0	4	4
3	EE 201	Basic Electrical Engineering	3	1	0	4	4
4	CS 201	Computer Fundamentals & Principle of Computer Programming	3	1	0	4	4
5	ME 201	Engineering Thermodynamics &	3	1	0	4	4
Total of Theory						20	20
B. PRACTICAL							
6	CS291	Computer Fundamentals & Principle of Computer Programming Lab	0	0	3	3	2
7	CH 291	Chemistry Lab	0	0	3	3	2
8	EE 291	Basic Electrical Engineering Lab	0	0	3	3	2
9	ME 291	Engg Drawing & Graphics	0	0	3	3	2
Total of Practical						12	12
C.SESSIONAL							
10	MC 281	Soft Skill Development	0	0	2	2	0

2nd Year, 3rd SEMESTER

A.THEORY:

	Field	Code	Subjects	Contacts (Periods/ week)				Credits
				L	T	P	Total	
1	HS	CH(FT) 301	Environmental Engineering	2	1	0	3	3
2	BS	CH(FT) 302	Chemistry-2	2	2	0	4	3
3	ES	FT 301	Thermodynamics & Kinetics	2	2	0	4	3
4	PC	FT 302	Food Microbiology	2	2	0	4	3
5	PC	FT303	Chemistry of food	2	2	0	4	3
Total Theory							19	15

B.PRACTICAL:

	Field	Code	Subjects	Contacts (Periods/ week)				Credit points
				L	T	P	Total	
1	HS	CH (FT)391	Environmental Engineering Lab	0	0	3	3	2
2	BS	CH(FT)392	Chemistry-2 Lab	0	0	3	3	2
3	PC	FT391	Chemistry of Food Lab – I	0	0	3	3	2
4	PC	FT392	Food Microbiology Lab	0	0	3	3	2
C.SESSIONAL								
5	MC	MC381	Technical Skill Development	0	0	2	2	0
Total Practical and Sessional							14	8
Total 3 rd Semester							33	23

2nd Year: 4th SEMESTER

A:THEORY:

	Field	Code	Subjects	Contacts (Periods/ week)				Credit points
				L	T	P	Total	
1	BS	M(CS) 401	Numerical Methods	3	0	0	3	3
2	PC	FT 401	Biochemistry & Nutrition	2	2	0	4	3
3	ES	CH 401	Industrial Stoichiometry	2	2	0	4	3
4	PC	FT 402	Principles of Food Preservation	2	2	0	4	3
5	PE	CHE 414 (A/B)	Unit Operation of Chemical Engineering-1/ Transport Phenomena	2	2	0	4	3
Total Theory							19	15

B.PRACTICAL:

	Field	Code	Subjects	Contacts (Periods/ week)				Credit points
				L	T	P	Total	
1	PC	FT491	Biochemistry Lab	0	0	3	3	2
2	PC	FT 492	Chemistry of Food Lab - II	0	0	3	3	2
3	PE	CHE 484 (A/B)	Unit operation Lab – I/ Transport phenomena Lab	0	0	3	3	2
4	BS	M(CS) 491	Numerical methods lab	0	0	3	3	2
5	HS	HU 481	Technical Report Writing & Language Lab Practice	0	0	2	2	1
Total practical							14	9
Total 4 th semester							33	24

3rd Year, 5th SEMESTER

A.THEORY:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit points
				L	T	P	Total	
1	HS	HU 503	Economics for Engineers	2	0	0	2	2
2	PC	FT 501	Food process technology – I (cereals, fruits, vegetables, beverages)	2	2	0	4	3
3	PC	FT 502	Food process technology – II (fish, meat, poultry)	2	2	0	4	3
4	PC	FT 503	Food process engineering	2	2	0	4	3
5	PE	CHE 514 (A/B)	Unit operations of chemical engineering – II/ Separation Process	2	2	0	4	3
Total Theory							18	14

B.PRACTICAL:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit points
				L	T	P	Total	
1	PC	FT 591	Food processing lab – I	0	0	4	4	3
2	PC	FT 592	Food analysis & quality control lab	0	0	4	4	3
3	PE	CHE 584 (A/B)	Unit operation lab – II/ Separation Process Lab	0	0	4	4	3
C.SESSIONAL								
4	MC	MC 581	Technical Model Development and Presentation	0	0	2	2	0
Total Practical and Sessional							14	9
Total 5 th Semester							32	23

3rd Year: 6th SEMESTER

A: THEORY:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit points
				L	T	P	Total	
1	PC	FT 601	Food process technology – III (milk and milk products)	2	2	0	4	3
2	PC	FT 602	Food process technology – IV (edible fats and oils)	2	2	0	4	3
3	PC	FT 603	Bakery, confectionary and extruded foods	3	0	0	3	3
4	PC	FT 604	Microbial technology & food biotechnology	2	2	0	4	3
5	OE	CS (FT)615 (A/B/C)	Data structure and algorithm/ Database Management System/Software Engineering	3	0	0	3	3
Total Theory							18	15

B.PRACTICAL:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit points
				L	T	P	Total	
1	PC	FT 691	Food processing lab – II	0	0	4	4	3
2	PC	FT 692	Microbial technology lab	0	0	3	3	2
3	OE	CS(FT)685 (A/B/C)	Data structure and algorithm Lab/ Database Management System Lab/Software Engineering Lab	0	0	3	3	2
4	HS	HU 681	Group Discussion	0	0	2	2	1
Total practical							12	8
Total 6 th semester							30	23

4th Year: 7th SEMESTER

A.THEORY:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit
				L	T	P	Total	
1	HS	HU702	Values and Ethics in Profession	2	0	0	2	2
2	PC	FT 701	Waste Management of Food Industries	2	2	0	4	3
3	PE	FT 702 (A/B/C)	Elective – I (Enzyme Technology / Renewable Energy Technology / Plant Maintenance, Safety & Hygiene)	3	0	0	3	3
4	PE	FT 703 (A/B/C)	Elective – II (Modeling & Simulation of Food Processes / Protein Technology / Food Packaging Technology)	3	0	0	3	3
5	OE	EI (FT) 701 (A/B)	Process Instrumentation/ Process Control Systems	3	0	0	3	3
Total Theory							15	14

A.PRACTICAL & SESSIONAL:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit
				L	T	P	Total	
1	PC	FT 791	Food Engineering lab	0	0	3	3	2
2	OE	EI (FT) 791 (A/B)	Instrumentation Laboratory/Process Control Systems Laboratory	0	0	3	3	2
3	Sessional	FT 792	Report and Seminar on Industrial Training	-	-	-	-	3
4	Sessional	FT 793	Project part 1	0	0	6	6	4
5	Sessional	FT 794	Seminar	0	0	3	3	2
6	Sessional (MC)	MC781	Foreign Language	0	0	2	2	0
Total Practical and Sessional							17	13
Total 7 th Semester							32	27

.....

4th Year: 8th SEMESTER

A. THEORY:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit point
				L	T	P	Total	
1	HS	HU 804	Principles of Management	2	1	0	3	3
2	PC	FT 801	Project Engineering & Food Plant Layout	2	2	0	4	3
3	PE	FT 802 (A/B/C)	Elective – III (Principles of Biochemical Engineering / Entrepreneurship Development for Food Technologists / Functional Foods & Nutraceuticals)	2	2	0	4	3
Total Theory							11	9

B. PRACTICAL & SESSIONAL:

Sl. no.	Field	Code	Subjects	Contact hours/week				Credit
				L	T	P	Total	
1	Sessional	FT 891	Project part 2	0	0	12	12	8
2	PC	FT 892	Product Development & Quality Assurance Lab	0	0	4	4	3
3	Sessional	FT 893	Grand Viva	-	-	-	-	3
Total Practical and Sessional							16	14
Total 8 th semester							27	23

Total Credit

Sl. No.	Year	Semester	Total Credit	
			Theory	Lab
1	1st	1st	18	8
2	1st	2nd	20	8
			38	16
			Total (1st Year)= 54	
3	2nd	3rd	15	8
4	2nd	4th	15	9
5	3rd	5th	15	9
6	3rd	6th	15	8
7	4th	7th	14	13
8	4th	8th	9	14
			83	61
			Total (2nd -4th Year)= 144	
Total (1st -4th Year)			121	77
Grand Total (AICTE Norm)			198	

1st Year-4th Year Credit Calculation

Field	HS	BS	ES	PC	PE	OE	Sessional
Credit	18	30	36	64	20	10	20
% of Credit Coverage	9.09	15.15	18.18	32.3	10.10	5.05	10.10
AICTE Norms	5-10%	15-20%	15-20%	30-40%	10-15%	5-10%	10-15%

HS	Humanities and Social Sciences	PC	Professional -Core
BS	Basic Sciences	PE	Professional -Electives
ES	Engineering Sciences	OE	Open Electives

Credit Distribution System:

Course Component	Credit Allocation As per Model curriculum of AICTE (% of total number of credits of the program)	Credit Allocation for Food Technology department (% of total number of credits of the program)	Total number of credits
Basic Sciences	15-20	15.15	30
Engineering Sciences	15-20	18.18	36
Humanities and Social Sciences	5-10	9.09	18
Program Core	30-40	32.3	64
Program Electives	10-15	10.10	20
Open Electives	5-10	5.05	10
Project(s)	10-15 (Sessional)	6.06	12
Internships/Seminars		4.04	8
Total			198