

1.2.1

Supporting Documents-

Department of Food Science & Technology

**Approved MoMs of BoS in Which New
Courses Were Introduced**



IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

bhupimander@rediffmail.com

The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

1. Dr. Rajneesh Kant Sachdev, IKGPTU, Chairperson
2. Dr. Tanuja Srivastva, Director BGIET, Member
3. Dr. Vikas Nanda, SLIET, Sangrur, Member
4. Dr. Manbir Singh, KCL, Amritsar, Member
6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma , Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
- The BOS member deliberated and finalized the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester with Course outcomes their mapping with program outcomes (Annexure A).
- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

Head
Dept. of Food Science & Technology
I.K. Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

The same guidelines have been consented through the mail by BOS members followed by taking approval of Chairman, Academic council vide file no. I-27/82/2020-FOOD SCI and TECH Dated 10/07/2020 for last academic session 2019-2020 (Annexure I). The BOS members gave their consent for the extension of the implementation period of these guidelines for batch 2020.

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Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
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Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Bhupinder Singh

Address *

Ch. Devi Lal state Institute Of Engineering and Technology, Panniwala Mota

Phone no. *

7009361127

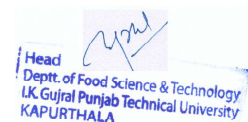
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

manbirsingh@khalsacollege.edu.in

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12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
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Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

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The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

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4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
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1. Baking and confectionary
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The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

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Head
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JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Dr. Manbir Singh

Address *

Dept. Food Sc. & Tech. Khalsa College Amritsar

Phone no. *

9815195222

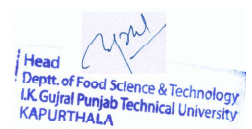
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

dr.bsingh@ptu.ac.in

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Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

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Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Dr. Barinderjit Singh

Address *

IKGPTU, Main Campus

Phone no. *

09478098069

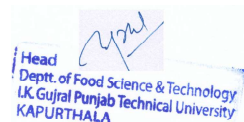
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Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Usman Ahmed

Address *

Food tech dept, BGIET, Sangrur

Phone no. *

9878065578

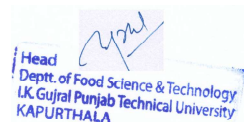
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

tanusriva@yahoo.co.in

The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

1. Dr. Rajneesh Kant Sachdev, IKGPTU, Chairperson
2. Dr. Tanuja Srivastva, Director BGIET, Member
3. Dr. Vikas Nanda, SLIET, Sangrur, Member
4. Dr. Manbir Singh, KCL, Amritsar, Member
6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma , Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
- The BOS member deliberated and finalized the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester with Course outcomes their mapping with program outcomes (Annexure A).
- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

The same guidelines have been consented through the mail by BOS members followed by taking approval of Chairman, Academic council vide file no. I-27/82/2020-FOOD SCI and TECH Dated 10/07/2020 for last academic session 2019-2020 (Annexure I). The BOS members gave their consent for the extension of the implementation period of these guidelines for batch 2020.

Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Tanuja Srivastava

Address *

Bhai Gurdas institute of engineering and technology, Sangrur

Phone no. *

9814847492

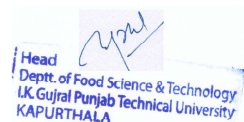
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

pturajneesh@ptu.ac.in

The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

1. Dr. Rajneesh Kant Sachdev, IKGPTU, Chairperson
2. Dr. Tanuja Srivastva, Director BGIET, Member
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4. Dr. Manbir Singh, KCL, Amritsar, Member
6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma, Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
- The BOS member deliberated and finalized the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester with Course outcomes their mapping with program outcomes (Annexure A).
- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

The same guidelines have been consented through the mail by BOS members followed by taking approval of Chairman, Academic council vide file no. I-27/82/2020-FOOD SCI and TECH Dated 10/07/2020 for last academic session 2019-2020 (Annexure I). The BOS members gave their consent for the extension of the implementation period of these guidelines for batch 2020.

Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

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The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Rajneesh

Address *

IKGPTU

Phone no. *

9478098021

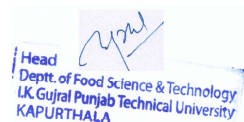
MOM Recommended *

Yes

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

sahilchaudhary3596@gmail.com

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Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

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| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

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Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

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Value added courses for B.Tech Food Technology

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10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
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Value added courses for B.Sc. (Hons) Nutrition and Dietetics

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The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

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Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Sahil Chaudhary

Address *

Department of Food Science and Technology, I.K. Gujral Punjab Technical University

Phone no. *

6239656268

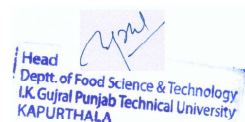
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

simplesharma966@gmail.com

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Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

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5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

simple sharma

Address *

I. K. Gujral Punjab technical university, kapurthala, jalandhar

Phone no. *

+919914345645

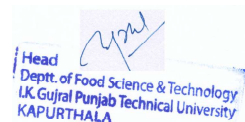
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

abhifst002@gmail.com

The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

1. Dr. Rajneesh Kant Sachdev, IKGPTU, Chairperson
2. Dr. Tanuja Srivastva, Director BGIET, Member
3. Dr. Vikas Nanda, SLIET, Sangrur, Member
4. Dr. Manbir Singh, KCL, Amritsar, Member
6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma , Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
- The BOS member deliberated and finalized the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester with Course outcomes their mapping with program outcomes (Annexure A).
- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

The same guidelines have been consented through the mail by BOS members followed by taking approval of Chairman, Academic council vide file no. I-27/82/2020-FOOD SCI and TECH Dated 10/07/2020 for last academic session 2019-2020 (Annexure I). The BOS members gave their consent for the extension of the implementation period of these guidelines for batch 2020.

Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Abhishek Sharma

Address *

PhD student, Food Technology Department, IKGPTU, Main Campus

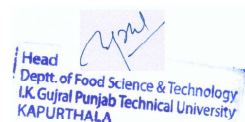
Phone no. *

7018166695

MOM Recommended * Yes No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

amritft33@yahoo.co.in

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6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma , Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
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- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

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Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Dr Amritpal Kaur

Address *

Department of Food science and technology

Phone no. *

9465491049

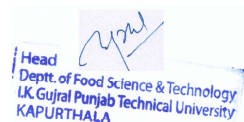
MOM Recommended *

Yes

No

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Google Forms



IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

vikasnanda@sliet.ac.in

The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

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2. Dr. Tanuja Srivastva, Director BGIET, Member
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7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
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12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
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The Chairman welcomed the Board members and took up the formal agenda items pointwise.

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Head
Deptt. of Food Science & Technology
IK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
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| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

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Head
Deptt. of Food Science & Technology
IKGPTU Gujral Punjab Technical University
KAPURTHALA

Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
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7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

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Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Dr Vikas Nanda

Address *

Deptt of Food Engg. and Tech, SLIET , Longowal

Phone no. *

9815980054

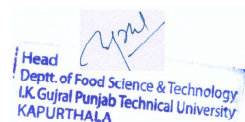
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

deepyadav18@gmail.com

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KAPURTHALA

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IKGPTU Gujral Punjab Technical University
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1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Deep Narayan Yadav

Address *

ICAR CIPHET Ludhiana

Phone no. *

9877390942

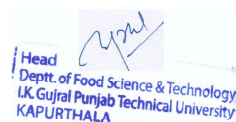
MOM Recommended *

Yes

No

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IK GUJRAL PUNJAB TECHNICAL UNIVERSITY MINUTES OF MEETING

Email *

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The meeting of the board of studies (Food Science & Engineering) was held online through skype on September 30, 2021 at 02:30 PM. The following members were present:

1. Dr. Rajneesh Kant Sachdev, IKGPTU, Chairperson
2. Dr. Tanuja Srivastva, Director BGIET, Member
3. Dr. Vikas Nanda, SLIET, Sangrur, Member
4. Dr. Manbir Singh, KCL, Amritsar, Member
6. Dr. Deep Narayan Yadav, ICAR-CIPHET, Member
7. Dr. Amritpal Kaur, GNDU, Amritsar, Member
8. Dr. Barinderjit Singh, IKGPTU, Member
9. Dr. Bhupinder Singh, CDLSIET, Member
10. Er. Usman Ahmed, BGIET, Sangrur, Member
11. Mr. Abhishek Sharma , Alumni (co-coordinator Engg course)
12. Mr. Sahil Chaudhary, Ph.D. student (co-coordinator B.Sc. course)
13. Miss. Simple Sharma, Ph.D. student (Co-coordinator M.Sc. Course/ BSc. Nutrition and Dietetics)

The Chairman welcomed the Board members and took up the formal agenda items pointwise.

Item No. 7.1 To finalize the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester

- The BOS member deliberated and finalized the Program Education Objectives and Programme outcome of the B.Sc. (Hons) Food Technology (Annexure A).
- The BOS member deliberated and finalized the scheme and syllabus of B.Sc. (Hons) Food Technology 1st Semester with Course outcomes their mapping with program outcomes (Annexure A).
- The BOS member deliberated on scheme of B.Sc. (Hons) Food Technology 2nd to 8th semester (Annexure B) and distributed the subjects to all BOS members in respect of their specialized area for drafting their syllabus, course outcome and their mapping with program outcomes, so that the pending syllabus can be drafted and finalized in the coming two months.

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Item No. 7.2 Scheme and Syllabus adopted for 2021 batch (IKGPTU Campus/Constituent Campus/Affiliated Colleges) such as: (a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

| Sr. No. | Course | Syllabus adopted for 2021 batch (IKGPTU Main Campus/Constituent Campus/ Affiliated College) | Remarks |
|---------|-----------------------------|---|--|
| 1 | M.Tech Food Technology | M.Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure C) | Course running in IKGPTU, Main Campus only |
| 2 | M.Sc. Food Technology | M.Sc. Food Technology Scheme & Syllabus 2019 onwards (Annexure D) | Course running in IKGPTU, Main Campus only |
| 3 | B. Tech Food Technology | B. Tech Food Technology Scheme & Syllabus 2019 onwards (Annexure E) | Course running in Affiliated College Only |
| 4 | B.Sc. Hons Food Technology | B.Sc. Hons Food Technology Scheme & Syllabus 2021 onwards (Annexure A) | Course running in IKGPTU, Main Campus only |
| 5 | B.Sc. Nutrition & Dietetics | B.Sc. Nutrition & Dietetics Scheme & Syllabus 2018 onwards (Annexure F) | Course running in Affiliated College Only |

Item No.7.3: To ratify the Scheme & Syllabus of B.Sc. (Hons) Nutrition & Dietetics 5th & 6th semester

The syllabus and scheme of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics on 20/07/2021 (3:30 pm) (Annexure G) and approved by competent authority on 5/08/2021 (Approval File no.: I-15/1060/2020-FOOD SCI and TECH) were put before the members and deliberated (Annexure H). The consent was given to ratify the scheme and syllabus of B.Sc. Nutrition and Dietetics – 5th and 6th semester which was prepared by the expert committee Nutrition and Dietetics and communicated via email to all BOS members for recommendation before taking approval from university competent authority.

Item No. 7.4: To extend the implementation period of the guidelines regarding research projects/ dissertation/ Industrial training/Minor project for a one-time measure in the COVID-19 period

The same guidelines have been consented through the mail by BOS members followed by taking approval of Chairman, Academic council vide file no. I-27/82/2020-FOOD SCI and TECH Dated 10/07/2020 for last academic session 2019-2020 (Annexure I). The BOS members gave their consent for the extension of the implementation period of these guidelines for batch 2020.

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Item No. 7.5: Addition of value-added courses for following programmers':(a) B.Tech Food Technology (b) M.Tech Food Technology (c) M.Sc. Food Technology (d) B.Sc. (Hons) Food Technology (e) B.Sc. (Hons) Nutrition and Dietetics

The BOS member deliberated on different value added courses for Food technology and Nutrition and Dietetics and finalized the following list of value added courses for different streams:

Value added courses for B.Tech Food Technology

1. Production technology of bakery and Confectionery
2. Basic food preservation
3. Basics in flour milling and quality evaluation of flour
4. Edible oil extraction, processing and analysis
5. Chromatographic techniques (GC, HPLC) and their analytical approaches in food analysis
6. Technology for processing of fruits and vegetables in value-added products
7. Food industries requirements for the compliance to food safety and standards act
8. Implementation & Auditing of ISO 22000 in food industry
9. Implementation & Auditing of the ISO 9001: 2018 in food industry
10. Rheology
11. Packaging Technology

Value added courses for B.Sc. (Hons) Food Technology/ M.Sc. Food Technology/ M.Tech Food Technology

1. Bakery technology and entrepreneurship
2. Food safety, quality and evaluation
3. Food industries requirements for the compliance to food safety and standards act
4. Implementation & Auditing of ISO 22000 in food industry
5. Implementation & Auditing of the ISO 9001: 2018 in food industry

Value added courses for B.Sc. (Hons) Nutrition and Dietetics

1. Baking and confectionary
2. Food safety & analysis
3. Hospital Management
4. Basic of Food Preservation
5. Cosmetology & beauty care

The duration of the value-added courses will be 30 hrs. The syllabus of the all above said courses will be deliberated and finalized in the next meeting.

Item No. 7.6 Syllabus of following subjects of B.Tech Food Technology 5th Semester: 1. Economics for Engineering 2. Essence of Indian Traditional Knowledge

The BOS member deliberated and finalized the syllabus of economics for engineering (Annexure J) and Essence of Indian Traditional Knowledge (Annexure K).

Head
Deptt. of Food Science & Technology
JK Gujral Punjab Technical University
KAPURTHALA

Item No. 7.7 Any other item with the Permission of Chair

N.A.

Meeting ended with a vote of thanks from Dr. Barinderjit Singh

Name *

Balmeet Singh Gill

Address *

Professor, Dept of Food Science and Technology, Guru Nanak Dev University, Amritsar, Punjab, India

Phone no. *

9417942136

MOM Recommended *

Yes

No

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