

### **Agenda for 3<sup>rd</sup> BOS Meeting to be held on 19-April-2018: -**

**Item No.3.1** Action taken report on 2<sup>nd</sup> Meeting of BOS.

**Item No.3.2** Scheme & Syllabus of M.Sc. Food Science & Technology

**3.2.1** To ratify Vision and Mission of the department, Program Education Objectives (Minimum 3 Statements), Program Outcomes, Course Outcomes (Minimum 5 Statements) of all the courses (including labs), Formulation of Course Outcomes-Program Outcomes matrix with correlation values as 1 (Low), 2 (Medium), 3 (High), Program Education Objectives & Program Outcomes Matrix, Program Education Objectives & Departmental Mission Statements Matrix. (Annexure A)

**3.2.2** To apprise about the Skelton of all M.Sc. finalized by committee constituted by Dean Academic and accordingly to modify the study scheme (Annexure B).

**3.2.3** To finalize criteria of evaluation of In-Plant Training & procedure to depute students for In-Plant Training.

**3.2.4** To discuss criteria for project of M.Sc. Food Technology

**Item No. 3.3** Scheme & Syllabus of B.Sc Home Science, Nutrition & Dietetics

**3.3.1** Nomenclature of B.Sc. Home Science, Nutrition & Dietetics (As per UGC/AICTE)

**3.3.2** Eligibility & Duration of B.Sc. (Home Science, Nutrition & Dietetics)

**3.3.3** Scheme for all semester of B.Sc. (Home Science Nutrition, & Dietetics) (Annexure C)

**3.3.4** Syllabus of first semester of B.Sc. (Home Science Nutrition, & Dietetics) (Annexure D)

**Item No.3.4** Scheme & Syllabus of M.Tech Food Technology

**3.4.1** Introduction of M.Tech Food Technology from Academic session 2018-19 at IKGPTU, Main Campus.

**3.4.2** Nomenclature of M.Tech Food Technology

**3.4.3** Eligibility & Duration of M. Tech Food Technology Course

Course	Eligibility	Duration
M Tech Food Technology	B.Tech./ B.E. (Food Engineering/ Food Technology/ Food Engineering & Technology/ Food Process Engineering/ Food Process Technology/ Dairy Technology/ Dairy Engineering/ Food Biotechnology/ Agri. Process Engineering/ Agri. Engineering/Biotechnology) or any equivalent degree with at least 55% marks <b>OR</b> M.Sc . (Food Science/ Food Technology/ Food Science and Technology/ Food Processing and Technology/ Biotechnology) or any equivalent degree with at least 55% marks	2 years

### 3.4.4 Scheme & syllabus of M.Tech Food Technology

The M.Tech Food Technology Scheme & Syllabus of all semester will be adopted from Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, with minor modification. The proposed M.Tech Food Technology Scheme & syllabus of all semester attached as Annexure-( E).

### Item.No.3.5 Scheme & Syllabus of B.Sc. Food Technology

3.5.1 Introduction of B.Sc. Food Technology from Academic session 2018-19 at affiliated collage, IKGPTU, Main Campus.

3.5.2 Nomenclature of B.Sc. Food Technology

3.5.3 Eligibility & Duration of B.Sc. Food Technology Course

Course	Eligibility	Duration
B. Sc. Food Technology	A Candidate who has passed Plus Two (Science) or Plus Two arts with food preservation /food science and technology vocational subject of the Punjab School Education Board / C.B.S.E. / I.C.S.E. with 40% marks or any other equivalent examination	3 years

### 3.5.4 Scheme & syllabus of B.Sc. Food Technology

The B.Sc. Food Technology Scheme & Syllabus of all semester will be adopted from UGC and Delhi University with minor modification. The proposed B.Sc. Food Technology Scheme & syllabus of all semester attached as Annexure-(F ).

### Item.No.3.6 Scheme & Syllabus of B.Tech Food Technology

3.6.1 The 1<sup>st</sup> & 2<sup>nd</sup> semester syllabus for B.Tech Food Technology will as per AICTE Scheme & Syllabus which in line with other stream of B.Tech course of IKGPTU.

3.6.2 3<sup>rd</sup> semester onward has already been approved during 1<sup>st</sup> BOS meeting.

Item No. 3.7 Any other item with the permission of chair.