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**KARPAGAM ACADEMY OF HIGHER EDUCATION**

**COIMBATORE-641021**

Minutes of the meeting of the Board of Studies in **Food Technology** held on **25.03.2019** at **10.00 am** in UM 213 at Karpagam Academy of Higher Education.

**Members Present:**

1. Dr.R.Thilagavathi, Professor & Head (i/c), Department of Food Technology, Faculty of Engineering, Karpagam Academy of Higher Education, Coimbatore, Tamilnadu-641021.
2. Dr.K.Ramalakshmi, Professor & Head, Department of Food Technology, Bannari Amman Institute of Technology, Sathyamangalam, Erode, Tamilnadu-638401.
- 3.Dr.R.Ragunathan, Director, Centre for Bioscience & Nanoscience Research,461/ 3, Amman Nagar, Near Chandran Steels, LT BY Pass Road, Eachanari Post, Coimbatore, Tamilnadu-641021.
- 4.Mr.J.Premkumar, Assistant Professor, Department of Food Technology (B.Tech), Faculty of Engineering, Karpagam Academy of Higher Education, Coimbatore, Tamilnadu-641021.
- 5.Mr.V.Arun Joshy, Assistant Professor, Department of Food Technology (B.Tech), Faculty of Engineering, Karpagam Academy of Higher Education, Coimbatore, Tamilnadu-641021.

The chairperson welcomed the members of the Board. Leave of absence granted to Dr. C.A. Kalpana. The Board carefully scrutinized the draft Regulations, and syllabi and after detailed discussion the following resolutions were passed.

**Agenda: 1**

To consider and approve the Regulations and Syllabus for **B.Tech Food Technology** programme for the Academic year 2019-2020.

**Resolution: 1**

Resolved to approve the Regulations and Syllabus for **B. Tech Food Technology** programme and it comes into effect from 2019-2020 (Approved Syllabus has given in Annexure-I)



The following corrections and suggestions may be included in B.Tech Food Technology Syllabus (2019-2020).

1. 19BTFT205: Splitting of the unit-4 contents into two by elaborating the topics. The topics of the unit-5 can be included in 19BTFT6E02. Inclusion of Estimation of free fatty acid (FFA), experiments on coloring and flavoring agents was suggested and removal of properties of solutions-sugars and salts in Food Chemistry laboratory (19BTFT205).
2. 19BTFT404: Instead of two food analysis labs proposed, theory of Food Analysis, and one food analysis lab was suggested. To impart knowledge on Food adulterants and practical exposure to detect the adulterants in food products.
3. 19BTFT601: Food colorants and flavorants topics could be included.
4. 19BTFT8E05: Inclusion of the topic on single cell protein (spirulina).
5. Inclusion of lab components for bakery and confectionery, fruit and vegetable processing, dairy technology was recommended.
6. The shelf life experiment should be included in food packaging technology laboratory.
7. Bakery and confectionery theory paper should be kept in professional core instead of elective.

The meeting came to an end with a vote of thanks by the chair.

The UG program B. Tech. Food Technology consists of courses 54 out of which 15 courses come under the category of Science and Humanities, Management, and Allied Engineering Courses. There is a syllabus changed in the course and hence total change =  $(9) / (39) = 23 \%$ .

R. Milagawhi

(Chair person)

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**REGISTRAR**  
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