



# PAAVAI ENGINEERING COLLEGE

(Autonomous)

NH 44, PACHAL, NAMAKKAL-637018

## DEPARTMENT OF FOOD TECHNOLOGY

### ACTION TAKEN REPORT ON STAKEHOLDERS FEEDBACK ON CURRICULUM & SYLLABUS

Academic Year 2022 – 2023

Date: 30.06.2022

1. Feedback was collected.
2. The feedback was analysed and reviewed through Internal Committee.
3. The proposed draft of syllabus was put forth to DAC. The constructive suggestions were taken from the stakeholder's feedback.
4. After detailed deliberation and discussion, the proposed draft of syllabus with modification was presented to BoS for final Approval.
5. After BoS recommendations, the curriculum and syllabus came into implementation.

Feedback was requested from following Stake holders.

S. No	Stake Holders	No of feedback form received
1.	Students	10
2.	Teachers	08

Name of the course	Recommended by	Recommendation	Action taken
<b>Students Feedback</b>			
Technology of Plantation and Spice Products	Gladish vincy.D	Practical courses can be included	Considered and forwarded to DAC
Emerging Trends in Food Process Engineering	Janani.B	Recent advancements can be added	Considered and forwarded to DAC
<b>Faculty Feedback</b>			
Computer Application	Gowtham Kumar. S	Computer application in food processing to be changed to IoT in food processing.	Forwarded the suggestion for the approval of DAC



# PAAVAI ENGINEERING COLLEGE

(Autonomous)

NH 44, PACHAL, NAMAKKAL-637018

Fundamentals of food processing	M.D.S. Rajaruban	The subject code open elective to be changed from FT19904 – FT20904	Forwarded the suggestion for the approval of DAC
---------------------------------	------------------	---	--

S.No	Name of the member	Designation	Role	Signature
1.	Dr. S. Kailash	Professor/Food	Chairman	
2.	R. Balasubramani	Professor/Food	HOD	
3.	Gowtham Kumar. S	AP/Food	Member	
4.	M.D.S. Rajaruban	AP/Food	Member	
5.	V. Thabitha Zelin Rachel	AP/Food	Member	

HOD/FoodTech

Head of the Department  
Department of Food Technology,  
Paavai Engineering College,  
NH-7, Pachal Post, Namakkal-637018.

PRINCIPAL  
PRINCIPAL  
PAAVAI ENGINEERING COLLEGE  
NH-7, PACHAL Post, NAMAKKAL Dist

**PAAVAI ENGINEERING COLLEGE**

**(AUTONOMOUS)**

**DEPARTMENT OF FOOD TECHNOLOGY**

**MINUTES OF THE FIFTH BOARD OF STUDIES MEETING**

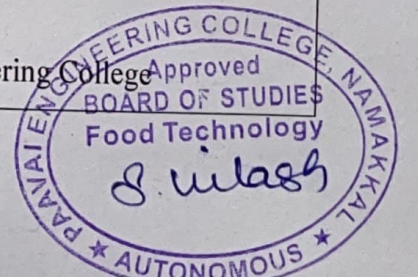
**(ONLINE MODE)**

**04.08.2022&11.00 AM**

The fifth board of studies meeting for department of Food Technology was conducted on 04.08.2022 at 11.00a.m through online mode.

**Members Present**

S.NO	NAME & DESIGNATION	POSITION IN COMMITTEE	COLLEGE/UNIVERSITY/INDUSTRY
1.	Dr. S. Kailash Professor /Food Technology	Chairman	Paavai Engineering College
2.	Mr.R.Balasubramani Professor / Food Technology	Head of the Department	Paavai Engineering College
3.	Dr.K.Sundara Murthy Professor	Dean Academics	Paavai Engineering College
4.	Dr. B. S. Lakshmi, Professor, Department of Biotechnology	University Nominee	Anna University, Chennai
5.	Dr. Jaganmohan, Professor and Head	Academic Expert	IIFPT, Thanjavur
6.	Dr. J. Prakash Maran, Associate Professor, Department of Food and Nutrition	Academic Expert	Periyar University, Salem
7.	Mr. C. Manimaran, Managing Director	Industrial Expert	Fibro Foods Private Ltd., Salem
8.	Mrs.M.R. Mahalakshmi ASP/Food Technology	Member	Paavai Engineering College
9.	Mr. S. Gowtham Kumar, AP/ Food Technology	Member	



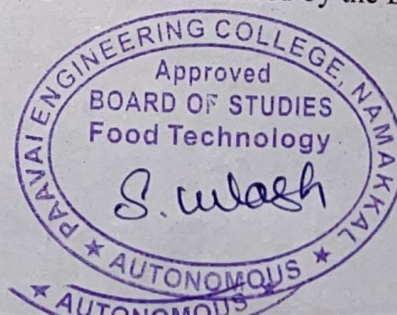
10.	Mr. M.D.S. Rajaruban, AP/ Food Technology	Member
11.	Ms.V.Thabitha Zelin Rachel, AP/ Food Technology	Member
12.	Ms. R. Rajeswari, AP/Food Tech	Member
13.	Dr. Shanthi Prof & Head / Department of English	Member
14.	Dr.P.Jayakumar, Professor & Head, Department of Mathematics	Member
15.	Dr. Raja Ganesan Prof & Head /Chemistry	Member
16.	Mrs.S.Kavitha, Associate Professor & Head Department of Physics	Member

### Agenda

1. To discuss the 7<sup>th</sup> and 8<sup>th</sup> Semester Syllabus of UG Students admitted in the academic year 2019-2020 of R 2019(CBCS).
2. To discuss the 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup> and 8<sup>th</sup> Semester Syllabus of UG Students admitted in the academic year 2020-2021 of R2019(CBCS). (Framed same syllabus as in R 2019(CBCS), 2019-2020 admitted curriculum)
3. Added Soft skills I & II(laboratory course) in 3<sup>rd</sup> &4<sup>th</sup> Semester of R 2019(CBCS) for the students admitted from 2021-2022 onwards
4. To discuss the Value-Added Courses for the UG Students admitted under R 2019(CBCS).
5. To discuss the one credit course for the UG Students admitted under R 2019(CBCS).

### Suggestions by the members

1. The syllabus for FT19701- Food Safety, Quality and Regulation was framed by the BOS members.



2. The syllabus for FT-19374-Creativity, Innovation and New Product Development was framed by the BOS members.

### Professional Elective

1. FT19371- Technology of Plantation and Spice Products, the practical courses to be included in next regulation.
2. FT19373-Engineering Properties of Food Materials, unit -V the second subtopic to be changed to color properties.
3. In the Syllabus of UG Students admitted in the year 2020-2021, the subject code for Open elective to be changed from FT19904 to FT20904.
4. Internship can be made with the tie-up industries and make it mandatory for all students in the next regulation
5. In value added course, 20FTVC601 -Computer Applications in Food Processing to change to IoT in Food Processing.

### Amendments:

FT20401-Heat and Mass Transfer in Food Process Syllabus was revised and approved for the students admitted in the year 2021-2022 onwards.

### List of New Courses

S. No	Category	Course code	Course title
1.	PE	FT19374	Creativity, Innovation and New Product Development
2.	PE	FT19473	Food Phytochemicals
3.	PE	FT19582	Evaluation of Sensory Attributes in Food
4.	PE	FT19681	Food Supply Chain Management
5.	OE	FT19904	Environmental issues in Food Industries

### List of One Credit Course

S. No	Course Code	Course Title
1.	OCFT20951	Rheology studies in Food
2.	OCFT20952	Food Adulteration
3.	OCFT20953	Speciality and Therapeutics in Foods



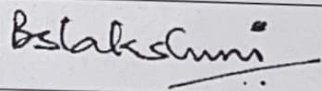
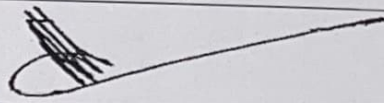
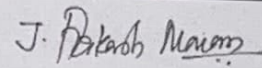
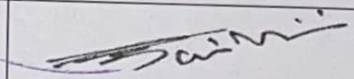
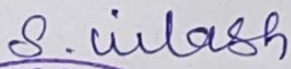
4.	OCFT20954	Food Plant Design
5.	OCFT20955	Recent developments in Aquaculture
6.	OCFT20956	Nanotechnology
7.	OCFT20957	Fundamentals of Biomaterials
8.	OCFT20958	Sea Food Processing Technology
9.	OCFT20959	Basics of Computer Application
10.	OCFT20960	Animal Feed Formulation

### List of Value-Added Course

S. No	Course Code	Course Title
1.	22FTVC301	Health and Fitness
2.	22FTVC401	Metabolic Engineering
3.	22FTVC501	Design and Formulation of Foods
4.	22FTVC601	IOT in Food Processing
5.	22FTVC701	Functional Foods and Nutraceuticals
6.	22FTVC801	Food Material Science

To include Environmental Science and Engineering in 6<sup>th</sup> semester of Regulations 2019 for the students admitted in the year 2020-2021 and to include in 4<sup>th</sup> semester of Regulations 2019 for the students admitted in the year 2021-2022 onwards. (for lateral entry).

The above suggestions were given by the members and approved the syllabi for the 7<sup>th</sup> and 8<sup>th</sup> Semester of 2019-2020 admitted students of Regulations 2019(CBCS), 7<sup>th</sup> and 8<sup>th</sup> semester of 2019-20 admitted students, 5<sup>rd</sup>, 6<sup>th</sup>, 7<sup>th</sup> and 8<sup>th</sup> semester of 2020-2021 admitted students of Regulations 2019(CBCS), one credit courses, and value added courses

Position in the Committee	Name & Designation	e-Signature
University Nominee	Dr. B. S. Lakshmi, Professor	
Academic Expert	Dr. Jaganmohan, Professor and Head	
Academic Expert	Dr. J. Prakash Maran, Associate Professor	
Industrial Expert	Mr. C. Manimaran, Managing Director	
Chairman	Dr. S. Kailash Professor /Food Technology	



**PAAVAI ENGINEERING COLLEGE (Autonomous)**

Department of Food Technology  
Action taken report of 5<sup>th</sup> BOS  
BOS Suggestion and Implementation  
Academic Year 2022-2023

Sem/Year	Course Code/ Title	Suggestion by BOS members	Status of Implementation
VII/IV	FT19701- Food Safety, Quality and Regulation	Syllabus framed by the BOS members	Implemented
VII/IV	FT-19374-Creativity, Innovation and New Product Development	Syllabus framed by the BOS members	Implemented
VII/IV	FT19371- Technology of Plantation and Spice Products	The practical courses to be included in next Regulations.	Suggestion taken
VII/IV	FT19581-Emerging Trends in Food Process Engineering	Unit -V the second subtopic to be changed to colour properties	Implemented
VII/IV	FT19904- Fundamental of Food Processing	The subject code for Open elective to be changed from FT19904 to FT20904.	Implemented
VI /III	20FTVC601 -Computer Applications	20FTVC601 -Computer Applications in Food Processing to be changed to IoT in Food Processing.	Implemented



**HoD/Food**

Head of the Department  
Department of Food Technology,  
Paavai Engineering College,  
NH-7, Pachal Post, Namakkal-637018.