

BOS MINUTES OF MEETING

The meeting of the Board of Studies Food Engineering and Technology (BOS FET) was held online offline through Google Meet on July 13, 2021, at 11:00 AM onward.

Following members were present:

1. Prof. Kamlesh Prasad, Chairman BOS
2. Mr. Stanly K Oommen, Vice President (Technical), Nestlé India Limited, Moga, Punjab
3. Prof Sukumar Debnath Sr. Principal Scientist, CSIR-CFTRI, Mysuru, Karnataka
4. Dr Narendra Kumar Assistant Professor, GADVASU, Ludhiana Punjab
5. Dr. M.B. Bera, Prof. (FET), SLIET, Longowal
6. Dr. P.S. Panesar, Prof. (FET), SLIET, Longowal
7. Dr. V. Nanda, Prof. (FET), SLIET, Longowal
8. Dr. C.S.Riar, Prof. (FET), SLIET, Longowal
9. Dr. Sukhecharan Singh, Prof. (FET), SLIET, Longowal
10. Dr. P. Kumar, Prof. (FET), SLIET, Longowal
11. Dr. C.S. Saini, Prof. (FET), SLIET, Longowal
12. Dr. N. Jindal, Associate Prof. (FET), SLIET, Longowal
13. Er. Ashwani Kumar, Assistant Prof. (FET), SLIET, Longowal
14. Mr. Shubhra Shekhar, GFT-1830215, BE (Food Technology), SLIET, Longowal
15. Ms. Priti Sharad Mali, PG/FET/1950132, M Tech (FET), SLIET, Longowal

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

Item No 1.1 Consideration and approval of the curriculum and syllabus of B.E. (Food Technology)

1.1.1 It is proposed that the developed scheme for BE (Food Technology) is in line with AICTE model curriculum for other disciplines as model curriculum for Food Technology is not prescribed specifically but provided for some of the other engineering branches.

1.1.2 The distribution of the courses mapped for BE (Food Technology) is as per the model curriculum suggested by AICTE.

1.1.3 The curriculum for the B.E. program should be similar for all the disciplines and already the scheme has been approved and implemented at the institute level. In view of that it is informed the BOS members that the syllabus for B.E. (Food Technology) for the 1st semester & 2nd semester are adopted same as for other B.E. courses already running in the institute (eg CHE, ME - under Group B category).

1.1.4 To introduce one semester internship as an option to the undergraduate students in the last semester of BE program to boost placement and professional development.

1.1.5 Proposed curriculum and syllabus of B.E. Food tech 3rd semester to 8th semester for approval

1.1.6 To award honours degree for the students of BE (Food Technology), a student should undergo to acquire an additional 20 credits courses in structured manner either from the proposed

Shubra
Mali
A. K. Saini
C.S. Riar
1/2
Dr.
P. Kumar
V. Nanda
P.S. Panesar

2/2

courses available at page number 19 of Annexure C or the equivalent courses opting from the online courses such as MOOC/SWAYAM/NPTEL etc

1.1.7 To award minor degree in **Food Technology** for the students of other disciplines such as CSE, EE, IE, CHE, ME etc, a student should undergo to acquire an additional 20 credits courses in structured manner from the proposed courses available in BE (Food Technology) curriculum.

Item No 1.2 Consideration and approval of the curriculum and syllabus of M. Tech. (Food Engineering and Technology)

1.2.1 The proposed curriculum and syllabus of M Tech (Food Engineering and Technology), developed in line with the Model Curriculum as suggested per AICTE submitted for approval.

Item No 1.3 Inclusion of suggested points, if any

Item No 1.4 Any other item with the permission of chair.

The following points were finalized:

1. Agenda items covered under 1.1 & 1.2 for consideration and approval of the curriculum and syllabus of B.E. (Food Technology) and M. Tech. (Food Engineering and Technology) was placed before the BOS which were approved by BOS.
2. Power may be conferred to Chairman (BOS) to do minor changes in the syllabus or curriculum depending on the requirement or emergent situation and be discussed the changes in the later BOS.

Suggestions for inclusion in the minutes of meetings are:

1. The aspects of soft skills to improve communication skills, psychological aspects of changing conditions of comfort zone of Institute to hardship on shop floor, with the management related to effective use of man, material and machine may be strengthen through the courses taught in Management and Humanities as per the requirements in terms of industrial perspectives.
2. New emerging fields such as application of Artificial Intelligence (AI), Robotics, Cold plasma technology etc., in the field of food processing may be included as an elective subject/ curriculum.

Meeting ended with a vote of thanks.

The approval of BOS members (External and Internal) for the minutes of minutes are taken online.

Shubing

BOS Students and parent members

Prasadi

AE Asha K

BOS Members

Chairman (BOS)