

ICD - 2K24 and onwards

MINUTES OF BOARD OF STUDIES (BOS) MEETING

The meeting of Board of studies (BOS) was held at 11:30 AM onwards in the Department of the Food Engineering and Technology, SLIET, Longowal and following are present offline.

1	Prof. B.S. Khatkar, Deptt. of Food Technology, GIUS&T, Hlsar
2	Prof. Vikas Nanda, HOD and Chairman
3	Prof. M.B. Bera (Member)
4	Prof. D.C. Saxena (Member)
5	Prof. P.S. Panesar (Member)
6	Prof. K. Prasad (Member)
7	Prof. C.S. Riar (Member)
8	Prof. Sukhcharn Singh (Member)
9	Prof. P. Kumar (Member)
10	Prof. Charanjiv Singh (Member)
11	Dr. Navdeep Jindal (Associate Professor)
12	Er Ashwani Kumar (Assistant Professor)
13	Dr. Sawinder Kaur, (Alumna of SLIET), Deputy Dean and Head, Deptt. of Food Technology and Nutrition, Lovely Professional University, Phagwara. (Alumna of Industry)
14	Ms Manju Singla, Head QA, Gilco Agro Pvt Ltd. (Representative from Industry)
15	Ms Mali Priti Sharad, Topper of M.Tech programme (Topper of the M.Tech, 2021)

The following were not present

2.	Ms Tanushree Banerjee, Topper of B.Tech: pass out Batch, Officer-Production, Savencia Fromage & Dairy India (P) Limited, Noida (Topper of the UG, 2022)
3.	Mrs Srella Banerjee, 189/T/C Roy Bahadur Road, Behala, Kolkata, West Bengal (Parent of the student)

Prof. M.B. Bera and Prof. P. Kumar was on leave

The following are the recommendations for the agenda 1 and agenda 2

Agenda 1: To finalize the study scheme and syllabi of the ICD programme offered by the department.

The meeting of the Board of studies was productive, and the members of BOS engaged in constructive discussions on various aspects of the ICD programme, including its scheme, structure, content, and pedagogical approach. The input and feedback provided by the members have been taken into consideration, and the scheme and syllabi of the ICD programme have been finalized and approved by the Board of Studies.

Agenda 2: To revisit the study schemes and syllabi of B.E. (Food Technology) and M.Tech (Food Engineering and Technology).

After a thorough review of the scheme and syllabi of the B.E. (Food Technology) and M.Tech (Food Engineering and Technology), the board of studies has found that no changes are necessary at this time. Therefore, there will be no revisions made to the current curriculum.

Ms Mali Priti Sharad

Dr. Navdeep Jindal

Prof. K. Prasad

Ms Manju Singla

Prof. Charanjiv Singh

Prof. P.S. Panesar

Dr. Sawinder Kaur

Prof. Sukhcharn Singh

Prof. D.C. Saxena

Er Ashwani Kumar

Prof. C.S. Riar

Prof. B.S. Khatkar

Prof. Vikas Nanda

CFP-DFT Study Scheme and Syllabus

Study Scheme of (ICD) Program, Certificate in Food Processing & Preservation (CFP) & Diploma in Food Technology (DFT)

Semester-I						
S. No	Code No.	Course Title	Hours per week			Credits
			L	T	P	
1.	BSMA- 101	Mathematics-I	3	1	0	4
2.	BSPH- 103	Applied Physics-I	2	1	0	3
3.	BSCY- 105	Applied Chemistry	2	1	0	3
4.	HSMH- 101	Communication Skills in English	2	0	0	2
5.	BSPH- 107	Applied Physics-I Lab	0	0	2	2
6.	BSCY- 109	Applied Chemistry Lab	0	0	2	2
7.	HSMH- 105	Communication Skills in English Lab	0	0	2	2
8.	ESME- 101	Engineering Graphics	0	0	2	2
9.	ESWS- 103	Engineering Workshop Practice	0	0	4	4
10.	HSSP-103	Sports and Yoga	0	0	2	2
Total			9	3	14	26
11.	QPFT-101	Basic Good Manufacturing Practices in Food Industry Learner-I	0	0	8	8

Semester-II						
S. No	Code No.	Course Title	Hours per week			Credits
			L	T	P	
1.	BSMA- 102	Mathematics-II	3	1	0	4
2.	BSPH-104	Applied Physics-II	2	1	0	3
3.	ESCS-102	Introduction to IT Systems	2	0	0	2
4.	ESEE-104	Fundamentals of Electrical Engineering	2	0	0	2
5.	ESEC-108	Fundamentals of Electronics Engineering	2	0	0	2
6.	ESME- 106	Engineering Mechanics	2	1	0	3
7.	BSPH-106	Applied Physics-II LAB	0	0	2	2
8.	ESCS-110	Introduction to IT Systems LAB	0	0	2	2
9.	ESEE-112	Fundamentals of Electrical Engineering LAB	0	0	2	2
10.	ESEC-114	Fundamentals of Electronics Engg LAB	0	0	2	2
11.	ESME- 116	Engineering Mechanics LAB	0	0	2	2
Total			13	3	10	26
12.	QPFT- 102	Good Manufacturing Practices in Food Industry Learner-II	0	0	8	8
13.	EAA-102	Extra Academic Activities (A/B/C)	-	-	-	-

Summer-I						
S. No	Code No.	Course Title	Hours per week			Credits
			L	T	P	
1.	QPFT-103	Fruits and Vegetables Processing (6 Weeks)	0	0	24	24

Semester-III						
S. No	Code No.	Course Title	Hours per week			Credits
			L	T	P	
1.	PCFT-201	Principal of Food Processing and Preservation	3	0	0	3
2.	PCFT-203	Food Microbiology	3	0	0	3
3.	PCFT-205	Food Chemistry	3	1	0	4
4.	PCFT-207	Elements of Food Engineering	3	1	0	4
5.	PCFT-209	Technology of Food Grains	3	0	0	3
6.	PCFT-211	Food Processing and Preservation Lab	0	0	2	2
7.	PCFT-213	Food Chemistry and Microbiology Lab	0	0	2	2
8.	PCFT-215	Food Engineering Lab	0	0	2	2
9.	AUCH-201	Environmental Science	2	0	0	2
Total			17	2	6	25
10.	QPFT-201	Food Grain Milling	0	0	8	8

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11.	EAA-201	Extra Academic Activities (A/B/C)	-	-	-	-	1 (S/US)
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Semester-IV							
S. No	Code No.	Course Title	Hours per week			Hours	Credits
			L	T	P		
1.	PCFT- 202	Technology of Fruits and Vegetable Processing	3	1	0	4	4
2.	PCFT- 204	Technology of Milk and Milk Products	3	0	0	3	3
3.	PCFT- 206	Unit Operations in Food Processing	3	1	0	4	4
4.	PEFT- 202	Elective-I	3	0	0	3	3
5.	OEFT- 202	Food and Nutrition	3	0	0	3	3
6.	PCFT-208	Technology of Fruits and Vegetable Processing LAB	0	0	2	2	1
7.	PCFT- 210	Unit Operations in Food Processing LAB	0	0	2	2	1
8.	PEFT- 212a,b,c	Elective-I LAB	0	0	2	2	1
9.	AUMH- 202	Essence of Indian Knowledge and Tradition	2	0	0	2	S/US
Total			17	2	6	25	20
10.	QPFT- 202	Milk and Milk Products	0	0	8	8	1
11.	EAA-202	GP: Extra Academic Activities	-	-	-	-	1 (S/US)

Summer-II							
S. No	Code No.	Course Title	Hours per week			Hours	Credits
			L	T	P		
1.	TPID-201	Summer Internship (4-6 weeks)	0	0	06	06	1
2.	QPFT-203	Food Laboratory Techniques (6 weeks)	0	0	16	16	2
Total =			-	-	-	-	3

Semester-V							
S. No	Code No.	Course Title	Hours per week			Hours	Credits
			L	T	P		
1.	HSMH- 301	Entrepreneurship and Start-ups	3	1	0	4	4
2.	PCFT-301	Technology of Meat, Fish, and Poultry Processing	3	0	0	3	3
3.	PCFT-303	Bakery and Confectionery Technology	3	0	0	3	3
4.	PEFT-301	Programme Elective -II	3	1	0	4	4
5.	OEFT-301	Technology of Fermented Beverages	3	0	0	3	3
6.	PCFT-305	Technology of Meat, Fish, and Poultry Processing Lab	0	0	2	2	1
7.	PRFT-301	Minor Project	0	0	4	4	2
Total			15	2	6	23	20
8.	QPFT-301	Bakery and Confectionery	0	0	8	8	01

Semester-VI							
S. No	Code No.	Course Title	Hours per week			Hours	Credits
			L	T	P		
1.	AUMH- 302	Indian Constitution	2	0	0	2	S/US
2.	PCFT- 302	Food Analysis and Quality Control	3	1	0	4	4
3.	PEFT- 302	Elective -III	3	1	0	2	4
4.	PEFT- 304	Elective-IV	3	0	0	3	3
5.	OEFT- 302	Chocolate and Candy Manufacturing	3	0	0	3	3
6.	PCFT- 304	Food Analysis and Quality Control Lab	0	0	2	2	1
7.	PRFT- 302	Major Project	0	0	8	8	4
8.	SEFT- 302	Seminar	1	0	0	1	1
Total			15	2	10	27	20
9.	QPFT- 302	Honey processing.			8	8	01

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LIST of Programme Electives

ELECTIVE -I SEMESTER -IV		
	PEFT-202a PEFT-212a	Technology of Food Packaging
	PEFT-202b PEFT-212b	Technology of Spices, and Condiments
	PEFT-202c PEFT-212c	Technology of Food Beverages
ELECTIVE -II SEMESTER -V		
	PEFT-301a	Food Flavors
	PEFT-301b	Technology of Fermented Foods
	PEFT-301c	Refrigeration and Cold Storage
ELECTIVE -III SEMESTER -VI		
	PEFT- 302a	Post-Harvest Technology
	PEFT-302b	Technology of Extruded Products
	PEFT-302c	Food By-product and Waste Utilization
ELECTIVE -IV SEMESTER -VI		
	PEFT-304a	Food Laws and Quality Assurance
	PEFT-304b	Technology of Functional Foods
	PEFT-304c	Technology of Oils and Fats

OPEN ELECTIVE-1 SEMESTER -IV		
	OEFT-202	Food and Nutrition
OPEN ELECTIVE -II SEMESTER -V		
	OEFT-301	Technology of Fermented Beverages
OPEN ELECTIVE -III SEMESTER -VI		
	OEFT-302	Chocolate and Candy Manufacturing

Course Code	Definitions
L	Lecture
T	Tutorial
P	Practical
HS	Humanities & Social Sciences Courses
BS	Basic Science Courses
ES	Engineering Science Courses
PC	Program Core Courses
PE	Program Elective Courses
OE	Open Elective Courses
AU	Audit Courses
SI	Summer Internship
PR	Project
SE	Seminar
XX	EE (Electrical engineering)
	IE (Instrumentation Engineering)
	EC (Electronics & Communication Engineering)
	CS (Computer Science & Engineering)
	CH (Chemical Engineering)
	ME (Mechanical Engineering)
	FT (Food Technology)

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