

## **ACTION TAKEN REPORT 2016-17**

The stakeholders have appraised the updated course contents, knowledge of the students, willingness towards continuous learning, communication skills, satisfactory level of response from the Institution, etc. The action taken report on the following feedback is mentioned here.

<b>Sl. No.</b>	<b>Feedback</b>	<b>Action taken</b>
1	Parents suggested that an introductory course on food science and technology may be preferable for better understanding of the core subjects in the subsequent years.	A course titled Basics of Food Science and Technology was included in the curriculum (Annexure I)
2	Students requested that certificate courses maybe included in regular course work	Certificate course on HALAL was conducted for final and pre-final year B.Tech FPE students on 13 January – 18 March 2017 (between 5:00 to 6:00 PM). <b>Annexure II</b>

**ACTION TAKEN : 1**  
**Introduction of New Course**  
**16FP1001- Basics of Food Science and Technology (ANNEXURE – I)**

**16FP1001 BASICS OF FOOD SCIENCE AND TECHNOLOGY**

**Credits: 3:0:0**

**Course Objectives:**

- To understand about nutrition and its importance
- To impart knowledge of Food Safety and its scope in quality control of foods
- To study the basic knowledge about food processing and preservation techniques

**Course Outcomes:**

- To get exposure about nutrition and nutritive value of different food sources
- To develop skills to identify and examine the food- borne microorganisms
- Apply knowledge about various processing methods in Food Industries

**Description:**

Basic constituents of foods, Carbohydrates, Fats, Proteins, Vitamins, aminoacids, Sugars – simple, complex, Practical importance of sugars, Complex sugars (starch, cellulose), Maillard reaction, Frying, Vitamins and minerals importance. Calculation of BMR,PER,NPU - Basics of ADI, RDA, RDI - Nutritional disorders - Effect of processing on nutrients - Role of microorganism in food processing and preservation - Role of microorganism in food spoilage - Food borne illness and intoxication – Food quality analysis - Role of microorganism in health promotion – Blanching – Pasteurization & Sterilization – Canning – Drying - Retort Pouching - Refrigeration and Freezing - Hurdle Technology – Minimal Processing - Cut Fruits and vegetables - Irradiation - Emerging / Novel non-thermal technologies

**Reference Books**

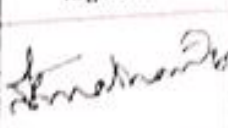
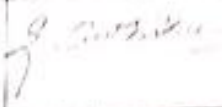
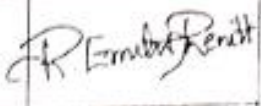
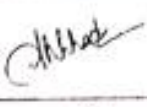


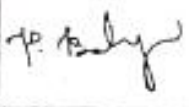
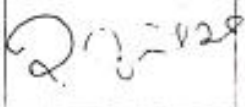
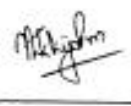

1. Potter, Norman N., Hotchkiss, Joseph H. (1995), Food Science, Fifth Edition, ISBN 978-1-4615-4985-7
2. William C. Frazier and Dennis C. Westhoff, “Food Microbiology” Tata Mcgraw – Hill Ltd., New Delhi, Fourth Edition, ISBN – 9780070667181.
3. P. Fellows, (2000) Food Processing Technology: Principles and Practice. Wood Head Publishing Limited, Cambridge, England.
4. Srilakshmi, B. (2003), Food Science, Fifth Edition, New Age International (P) Publishers Ltd., Chennai, ISBN 13: 978812242724

**SCHOOL OF BIOTECHNOLOGY AND HEALTH SCIENCES  
DEPARTMENT OF FOOD PROCESSING AND ENGINEERING  
MINUTES OF THE BOARD OF STUDIES MEETING CONDUCTED ON  
30<sup>TH</sup> APRIL, 2016**

The meeting of the Board of Studies of the Department of Food Processing and Engineering, School of Biotechnology and Health Sciences, under the chairmanship of Dr. T. V. Ranganathan, Head, Department of Food Processing and Engineering, Karunya University was held on 30.04.2016. The following BOS committee members constituted for the year 2016-17 of the Department of Food Processing and Engineering attended the meeting

**AGENDA FOR THE MEETING**

S. No.	Contents	Remarks and Action taken
1.	Approval and Discussion regarding first year subject 16FP1001- Basics of Food Science and Technology	<b>Refer Annexure – 1</b> Considering the request from parents, the members of BoS discussed and approved the New course 16FP1001- Basics of Food Science and Technology.
2.	Revision and approval of the following courses to be offered for the students of M.Tech Biotechnology Course <ul style="list-style-type: none"> <li>✓ 16FP3001, Food Processing and Biotechnology (3:0:0)</li> <li>✓ 16FP3002, Advances in Processing of Horticultural Products (3:0:0)</li> <li>✓ 16FP3003, Food Industry Waste Management (3:0:0)</li> <li>✓ 16FP3004, Food Analysis and Agrobiotechnology Lab (0:0:4)</li> </ul>	<b>Refer Annexure – 2</b> Revision of the course contents was discussed and approved by the members of BoS.
3.	Approval and modification of the following courses to be offered for B.Tech. Biotechnology students which were previously in the code of Biotechnology (14BTxx) <ul style="list-style-type: none"> <li>✓ 16FP2001 - Food and Nutrition Security of GM Crops</li> <li>✓ 16FP2002 - Post Harvest Technology</li> <li>✓ 16FP2003 - Mechanization and Post Harvest Technology Lab</li> </ul>	The courses were in the code no. of Department of Biotechnology. They were hence passed by the Food Processing and Engineering Department with FP code. 1. 14BT2032 Food and Nutrition Security of GM Crops 2. 14BT2033 - Post Harvest Technology 3. 14BT2034 - Mechanization and Post harvest Technology Lab. <b>Refer Annexure – 3</b>

S. No.	Name & Designation of the Member	Signature
1.	Dr. T. V. Ranganathan, Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
2.	Dr. Gobikrishnan, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
3.	Dr. Emilin Renitta, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
4.	Dr. A. Nishadh, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
5.	Er. D. Tirouchelvame, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
6.	Mr. Dayanand Peter, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
7.	Mr. P. Balamurugan, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
8.	Mr. Daniel Paul, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
9.	Ms. Nikki John K, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	
10.	Mrs. Shilu Leslie, Assistant Professor, Dept. of Food Processing & Engineering <b>MEMBER - INTERNAL</b>	

## ACTION TAKEN : 2

Certificate course on Halal Compliance Professional was provided  
(ANNEXURE – II)



DEPARTMENT OF  
FOOD PROCESSING  
TECHNOLOGY



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# CERTIFIED HALAL COMPLIANCE PROFESSIONAL

13 Jan - 18 March, 2017  
Fridays and Saturdays  
5.00 to 6.00 p.m.

- 1 The basic concepts & requirements of Halal
- 2 The required documents on Halal procedures
- 3 The importance of proper sourcing of raw materials and production
- 4 The basic concepts of Halal slaughtering
- 5 The preparation and management of Halal audits. Internal Halal audit & assessment techniques



Register with,  
Dr. Pragalyaashree, Asst. Professor,  
Department of Food Processing Technology