



MANAKULA VINAYAGAR INSTITUTE OF TECHNOLOGY

Approved by AICTE, New Delhi and Affiliated to Pondicherry University

Accredited by NBA, New Delhi and NAAC with 'A' grade

A Unit of Sri Manakula Vinayagar Group of Educational Institutions

DEPARTMENT OF FOOD TECHNOLOGY

MINUTES OF THE BOARD OF STUDIES MEETING

The second Board of Studies (BoS) meeting of the Department of Food Technology was conducted on 14.02.2026 at 11.00 AM through online mode in the Food Analysis Lab of the department at Manakula Vinayagar Institute of Technology.

The following members were present in the BoS meeting:

S.No	Name of the Member with Designation and Official Address	Responsibility in the BoS
1	Dr.D.Tirouchelvame Associate Professor & HoDi/e Department of Food Technology Manakula Vinayagar Institute of Technology, Kalitheerthalkuppam.	Chairperson
External Members		
2	Dr. S.Haripriya Professor Department of Food Science & Technology Pondicherry University, Puducherry.	Pondicherry University Nominee
3	Dr. R.Baskar, Professor & Head Department of Food Technology Kongu Engineering College Perundurai, Erode Dt.	Subject Expert
4	Dr. T.V.Ranganathan, Professor Department of Food Processing Technology Karunya Institute of Technology and Sciences, Karunya Nagar, Coimbatore.	Subject Expert
5	Dr.J.Prakashmaran Professor Department of Food Science and Nutrition Periyar University, Salem.	Special courses of studies Expert Member
6	Dr. N. Ramasubramanian, Director, VR Food Tech. AP429, 29 th Street, 6 th Sector KK Nagar, Chennai.	Industry Expert Member
7	Mr. S. Ugendiran, Quality Controller, Arul Appalam Depot No.1/62, Bhavani Nagar, Salamangalam Padappai-601301	Alumni Member



Internal Members		
8	Dr.R.Baghya Nisha Assistant Professor	Member
9	Dr.S.Aruna Assistant Professor	Member
10	Er.Vimal.H Assistant Professor	Member
11	Er.Nithyapriya Assistant Professor	Member
12	Dr.T.Radhika Assistant Professor	Member
13	Ms.L.Meenatchi Assistant Professor	Member
Co-opted Members		
14	Dr.S.Sivaramakrishnan, Professor/Maths & 1 st Year Coordinator	Member

Agenda of the Meeting

- 2.1 To present the updates on the implementation of the autonomous curriculum since the previous BoS meeting.
- 2.2 To discuss and approve B.Tech. Food Technology Degree Curriculum for the 3rd and 4th Semesters under Autonomous Regulations 2025 for the students admitted in the Academic Year 2025-2026.
- 2.3 To discuss and approve B.Tech. Food Technology Degree Syllabus for the 3rd and 4th Semesters under Autonomous Regulations 2025 for the students admitted in the Academic Year 2025-2026.
- 2.4 To discuss and approve the syllabus of Elective, Minor & Honor courses.
- 2.5 To clarify the passing requirement.
- 2.6 Any other item with the permission of chair.

Minutes of the Meeting

The BoS meeting commenced with a warm welcome extended to all Board of Studies members by Dr. R. Baghya Nisha, Assistant Professor, Dept. of Food Technology. Following this, Dr. D. Tiroutchelvame, Chairperson of BoS of Food Technology department proceeded with the introduction of all esteemed members present in the meeting, both physically and virtually.



Agenda 2.1 : To present the updates on the implementation of the autonomous curriculum since the previous BoS meeting.

The Chairperson provided a comprehensive overview of the implementation of the autonomous curriculum during the academic year 2025-26 and the challenges faced during the process of implementation.

Agenda 2.2 : To discuss and approve B.Tech. Food Technology Degree Curriculum for the 3rd and 4th Semesters under Autonomous Regulations 2025 for the students admitted in the Academic Year 2025-2026.

The curriculum structure for the 3rd and 4th semesters for the B.Tech. Food Technology program under the new Autonomous Regulations 2025 was presented to the members. The members thoroughly reviewed the courses covered in the 3rd and 4th semesters of the curriculum and the following suggestions were given:

1. The theory courses "Post Harvest Engineering" and "Engineering Properties of Food Materials" that are given in the 3rd semester can be shifted to the 4th semester.
2. The practical course by name "Engineering Properties of Food Materials Laboratory" has to be shifted to 4th semester instead of 3rd semester.
3. The credit for the course "Fluid Mechanics for Food Processing" can be increased to 4 instead of 3 as it is an analytical course.
4. The theory courses "Food Analysis" and "Food Additives" that are given in the 4th semester can be shifted to the 3rd semester.
5. The theory course by name "Food Analysis" can be renamed as "Instrumental Methods of Food Analysis".
6. The practical course by name "Food Analysis Laboratory" has to be shifted to the 3rd semester instead of 4th semester.
7. The theory course by name "Dairy Process Engineering and Technology" has to be renamed as "Dairy Technology".

Agenda 2.3 : To discuss and approve B.Tech. Food Technology Degree Syllabus for the 3rd and 4th Semesters under Autonomous Regulations 2025 for the students admitted in the Academic Year 2025-2026.

The draft syllabus of the various courses proposed for the 3rd and 4th semesters under Autonomous Regulation - 2025 was presented to the Members. The members thoroughly



reviewed the syllabus content of all the courses mentioned in the 3rd and 4th semesters of the curriculum. The Members provided the following suggestions to be incorporated in the syllabus content for further refinement.

1. In "Probability and Statistics for Food Technology" the contents such as Digital Data Analysis and Biostatistics can be included.
2. Course Name: Food Process Calculations:
 - a) In Unit-I, course contents such as calculation of ppm, % of solutions and Dimensional Analysis can be included.
 - b) In Unit-III, Water foot print, Carbon foot print can be included.
 - c) In Unit-V, preparation of Process Flow sheets of operations in Food Industries can be added so that the students will get practice on that.
 - d) The contact hours for each unit have to be changed according to the weightage of syllabus content.
 - e) Text books such as "Fundamentals of Food Process Engineering" by Romeo & Toledo has to be included.
3. Optical based sorting and grading can be included in the Unit-II of the course "Post Harvest Engineering".
4. Course Name: Fluid Mechanics for Food Processing
 - a) Include one contact hour for Tutorial and increase the credits of the course to 4.
 - b) Include topics such as Types of Fluids, Flow behavior of Fluids in Unit-I.
 - c) Units III, IV and V can be combined into 2 units.
 - d) Include "Pumps, selection criteria, working of pumps in unit V.
 - e) Include text books such as, "Unit Operations of Chemical Engineering" by Warren McCabe, Julian Smith and Peter Harriott ; "Introduction to Food Engineering" by Paul Singh ; "Chemical Engineering" by Coulson and Richardson.
5. In the course, "Engineering Properties of Food Materials" 3D printing topic can be included.
6. Course Name : Nutritional Biochemistry (Integrated Course)
 - a) Reduce the syllabus content and include topics related to gut health, Specialized Nutrition, DIAAS.



- b) Change the contact hours for each unit according to the syllabus content.
 - c) Reframe the list of practical experiments by including, Preparation of solution, biochemical methods and quantitative methods.
7. Course Name : Fluid Mechanics and Machinery Laboratory
- a) Reframe the list of practical experiments by including Flow through pipes, Loss through pipes (Major & Minor losses).
 - b) Remove experiments related to Turbine.
8. Course Name : Instrumental Methods of Food Analysis
- a) Change the Unit II title as "Volumetric Techniques".
 - b) Add Raman's Spectroscopy and Non destructive testing methods, Thermal analysis, Image processing in Unit II and Unit V.
9. Course Name : Heat and Mass Transfer in Food Processing
- a) Provide 2 units for mass transfer.
 - b) Add the contents such as Introduction to Analogy between heat, mass & Momentum transfer(Basic), Theories of Mass Transfer.
10. Course Name : Food Additives – Add the contents such as Flour improvers, Raising agents, Humectants.
11. Course Name : Unit Operations in Food Processing-I
- a) The unit Evaporation can be taken to Unit Operations in Food Processing-II and some other unit operation has to be included.
 - b) The contact hours for each unit can be changed according to the syllabus weightage.
12. Course Name : Dairy Technology – In the Unit IV, the contents such as Whey protein, powder, milk based Indian traditional sweets can be included.
13. Course Name : Food Analysis Laboratory – Include experiments on Oil analysis(SAP Value, Iodine Value, Peroxidase Value) and Estimation of Fat content by Soxhlet method.
14. Course Name : Unit Operations in Food Processing Laboratory
- a) Add visit to wheat flour mill.



Agenda 2.4 : To discuss and approve the syllabus of Elective, Minor & Honor courses.

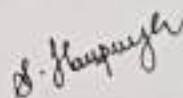
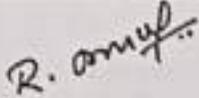
The draft syllabus of the Elective, Minor & Honor courses was presented to the Members. The members thoroughly reviewed the syllabus content of all the courses mentioned and suggested the following.

1. The course "Nanotechnology in Food Applications" given as one of the Elective course can be replaced by some other basic core course.
2. In the course "Plantation and Spices Product Technology" add Quality aspects and Regulatory standards in all the units.
3. Course Name : Food Preservation – Add the contents such as Spoilage of foods, Reasons for food spoilage; Preservation methods by Heat, Freezing; Food Packaging -

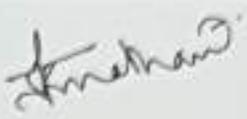
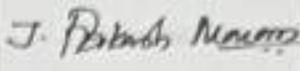
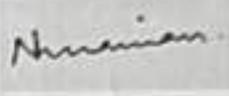
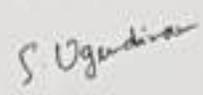
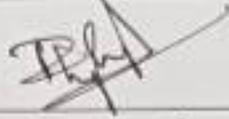
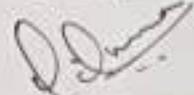
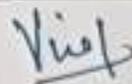
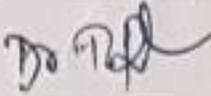
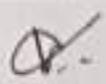
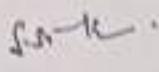
Agenda 2.5 : To clarify the passing requirement.

The members clarified that the passing requirement is minimum of 40% marks in both Continuous Assessment and End semester exams together with minimum of 40% marks in end semester examination. The members recommended this as the same condition is being followed in Pondicherry University Regulation (R-2023) also and the same can be updated in the B.Tech Regulation (R-2025) in autonomous system.

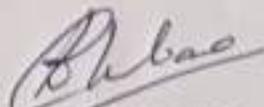
The meeting was concluded at 1.00 PM. Dr. D.Tiroutchelvame, Chairperson-BOS, Department of Food Technology extended vote of thanks to all the members for their active participation, support and valuable contributions.

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(Dr.D.Tiruthelvame)

Chairperson-BoS
Department of Food Technology, MIT