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		15th

MINUTES OF THE FIFTEENTH BOARD OF STUDIES MEETING

Faculty: Bio-Sciences

Board: Food Science and Nutrition

The Meeting of Board of Studies (BoS) was held as given below:

Name of the Body	BoS
Department	Food Science and Nutrition
Meeting No.	15
Date and Time	12/06/2023 at 10.00 am
Venue	B1 Block, Room No. 1512
Members Attended	The details are given in the ANNEXURE -I

AGENDA

1.	Discussion on UG syllabi for Part III – Core Courses in Fifth Semester for 2021-22 Batch
2.	Discussion on UG syllabi for Part III - Core Courses in Third Semester for 2022-23 Batch
3.	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered to Department of Clinical Laboratory Technology
4.	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered by Department of Biochemistry
5.	Discussion on Part I (Tamil/Hindi/French/Malayalam) offered by Language department for 2022-23 Batch
6.	Discussion on Part II (English) offered by English department for 2022-23 Batch
7.	Discussion on PG syllabi in Third Semester courses for 2022-23 Batch
8.	Discussion on PG DSE syllabi in Third semester courses for 2022-23 Batch
9.	Discussion on UG and PG Curriculum for 2023-24 Batch
10.	Discussion on Diploma Courses
11.	Any other matter





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MINUTES OF THE FIFTEENTH BOARD OF STUDIES MEETING

Faculty: Bio-Sciences

Board: Food Science and Nutrition

The Chairman of BoS welcomed all the Panel members for the meeting. The items listed in the agenda were taken for discussion.

The following are the minutes of the meeting:

Item - 01	Discussion on syllabus for fifth semester for 2021-22 batch
Discussion	<p>The course content of III B.Sc. Food Science and Nutrition course were presented and discussed</p> <ul style="list-style-type: none">• 193FN1A5CP - FOOD PRESERVATION AND QUALITY CONTROL <p>Under DBT star college scheme the experiments included are</p> <ul style="list-style-type: none">➤ Preservation of foods by fats – confit & sous vide method➤ Preservation of foods using protein based edible coatings <p>These experiments were included for a better understanding of the preservation techniques where the nutrients function as a natural additive.</p>
Resolution	The Board members approved the above syllabus
Item - 02	Discussion on syllabi for third semester for 2022-23 batch
Discussion	<p>The course content of II B.Sc. Food Science and Nutrition course were presented and discussed</p> <ul style="list-style-type: none">• 223FN1A3CA - NUTRITION THROUGH LIFE SPAN (New Course) Dr. Sylvia Subapriya suggested to include the topics – Feeding the premature infants, physical, and psychological growth in adolescence and adolescent pregnancy. These topics were included for an improved insight on the nutrients that are required to cope with the physiological and psychological changes during the transition from adolescence to adulthood.• 223FN1A3CB – HUMAN PHYSIOLOGY Dr. Sylvia Subapriya suggested to include the topics – Sense organs - Structure and physiology of Tongue, Menarche, Structure and functions of nephron and muscles and Peripheral nervous system. These topics were encompassed for a better scientific exploration of the various functions (physical, biochemical, and mechanical properties) of humans, their organs, and their constituent cells.• 223FN1A3CC – INSTITUTIONAL MANAGEMENT (New Course) Dr. Sylvia Subapriya suggested to include a new course entitled Institutional management so as to acquire knowledge on controlling food costs, maintaining a profitable business by educating employees on serving and preparation standards, keeping a careful inventory of stocks, and sourcing different suppliers for the most cost-effective ingredients for a food service establishment.





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	<ul style="list-style-type: none">• 223FN1A3CP - NUTRITION THROUGH LIFE SPAN (New Practical Course) Dr. Sylvia Subapriya suggested to include a new practical course entitled Nutrition Through Life Span. This course was framed so as to gain more understanding on the menu planning of a balanced diet for mother and child during pregnancy and lactation, as well as for fast growing children during infancy and adolescence. Under DBT star college scheme the experiments included are<ul style="list-style-type: none">➤ Planning and preparing recipes for children - Nutritious Snacks➤ Planning and preparing recipes for a senior citizen: Millet based breakfast, lunch and snack items.The Nutritious recipes based on millets were planned to inculcate the importance of millets in diet of the geriatrics and children.• 223FN1A3SA – BASICS OF RESEARCH TECHNIQUES AND COMPUTER APPLICATIONS (New course) Dr. Sylvia Subapriya suggested to include a new skill enhancement course entitled Basics of Research Techniques and Computer Applications to attain a working knowledge of the basics of MS office is used to simplify basic office tasks and improve work productivity and to make the research process easier and faster with accuracy and greater reliability and minimum errors.
Resolution	The Board members approved the above syllabi
Item - 03	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered to Department of Clinical Laboratory Technology
Discussion	<ul style="list-style-type: none">• 223FN1A3IA - CLINICAL NUTRITION (New Course) Dr. Sylvia Subapriya suggested to include the topics nutrition therapy in lifestyle disorders and various diseases to gain more knowledge on controlling lifestyle disease and tame chronic diseases like diabetes, cardiovascular diseases, and obesity.
Resolution	The Board unanimously approved the above syllabus
Item - 04	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered by Department of Biochemistry
Discussion	223BC1A3IA – IDC Biochemistry (New Course) The syllabus approved by the Board of Studies in Biochemistry was placed for endorsement.
Resolution	The Board unanimously approved the above syllabus
Item - 05	Discussion on Part I (Tamil/Hindi/French/Malayalam) offered by Language department for 2022-23 Batch
Discussion	Part I: 221TL1A3TA – Tamil - III 221TL1A3HA – Hindi - III 221TL1A3MA - Malayalam – III 221TL1A3FA – French - III (New Course) The unified syllabi approved by the Board of Studies in Languages were placed for endorsement.





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Resolution	The Board unanimously approved the syllabi.
Item -06	Discussion on Part II (English) offered by department of English for 2022-23 Batch
Discussion	221EL1A3EA: Part II: Professional English III (New Course) The unified syllabus approved by the Board of Studies in English was placed for endorsement.
Resolution	The Board unanimously approved the syllabus
Item -07	Discussion on PG syllabi in third semester courses for 2022-23 Batch
Discussion	<p>The course content of II M.Sc. Foods and Nutrition course were presented and discussed</p> <ul style="list-style-type: none">• 223FN2A3CA – MICRONUTRIENTS (New Course) Dr. Sylvia Subapriya suggested to include the topics hyper vitaminosis of fat-soluble vitamins, macronutrients and antioxidants to gain more knowledge on the deficiencies of micronutrients as they are vital to healthy development, disease prevention, and well-being and perform a range of functions needed for normal growth.• 223FN2A3CB – THERAPEUTIC NUTRITION – II (New Course) Dr. Sylvia Subapriya suggested to include the Stress Management, Upper and Lower Respiratory Tract Infections. These topics were included to impart knowledge regarding etiology, Clinical features and management of nutritional and life style disorder management.• 223FN2A3CC – RESEARCH METHODOLOGY AND STATISTICS Dr. Sylvia Subapriya suggested to include the topics fundamentals of research and sample size calculation to acquire skills on research legitimacy and provides scientifically sound findings, and to understand in detail about the details of sampling designs, measurement and scaling techniques and also different methods of data collection.• 223FN2A3CD – FOOD ADDITIVES AND CONTAMINANTS Dr. Sathya Moorthy suggested to include the topics – Toxicological evaluation of food additives and authentication of flavors to obtain an insight on the harmful effects of excessive additives and flavors as it digestive disorders and might even be carcinogenic.• 223FN2A3CP – FOOD ANALYSIS – II (New Practical Course) Dr. Sathya Moorthy suggested to include a new practical course entitled Food Analysis – II, so as to gain more hands-on training experience to identify, separate and even find the quantity of the chemical components of natural and artificial materials in the food product such as pH, additives, nutrients, preservatives, contaminants, minerals and ensure compliance with food and trade laws.• 223FN2A3CQ – THERAPEUTIC NUTRITION - II (Practical Course) Dr. Dr. Sylvia Subapriya suggested to include the topics – Life style Disorders - Underweight, Overweight, Obesity, Immunity enhancement, Nutritional Deficiencies - Iron Deficiency Anaemia (IDA), Iodine Deficiency Disorder (IDD), Osteoporosis, B - Complex Vitamin Deficiency, Vitamin - D Deficiency. These topics were framed to





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	highlight the importance of diet planning, preparation, nutrient calculation and nutritional care process for the patients suffering from various diseases ranging from Nutritional deficiencies to Life style disorders.
Resolution	The Board unanimously approved the syllabi
Item-08	Discussion on PG Discipline Specific Elective and syllabi in III semester courses for 2022-23 Batch
Discussion	<p>The course content of II M.Sc. Foods and Nutrition DSE course were presented and discussed</p> <ul style="list-style-type: none">• 223FN2A3DA – INSTRUMENTATION IN FOOD INDUSTRY Dr. Sathya Moorthy suggested to include the topics – Calibration of equipment, Flavor and texture profile analysis, IR Spectroscopy and Equipments used in food industries as it delivers a better perception in monitoring processes and providing quality management for the entire production process from product preparation to labeling and packaging.• 223FN2A3DB – FOOD PACKAGING TECHNIQUES (New Course) Dr. Sathya Moorthy suggested to include a new course termed Food Packaging Techniques to gain an enhanced understanding about the functions and requirement of a food package which can help to minimize the safety concerns and assist in providing quality products.• 223FN2A3DC – FOOD MICROBIOLOGY Dr. Sylvia Subapriya suggested to include the topics - Microbes in Food Fermentation, Control of microorganisms in foods, Bacterial and Non – Bacterial agents of food borne illness as it is essential to ensure the safety and quality during the production, processing, preservation, storage of food products.
Resolution	The Board unanimously approved the syllabi
Item - 09	Discussion on UG and PG Curriculum for 2023-24 Batch
Discussion	The Curriculum for UG and PG Adapting R5 Regulations were discussed
Resolution	The Board unanimously approved the syllabi
Item - 10	Discussion on Diploma Courses
Discussion	<p>The course content of Diploma in Food Safety and Quality Control were presented and discussed</p> <ul style="list-style-type: none">• 23DFN1A - FOOD SAFETY AND STANDARDS–RULES AND REGULATIONS Dr. Sathya Moorthy suggested to include the topic - HACCP implementation in cereals and pulses industry, dairy industry, meat and poultry industry, seafood processing industry to gain a better understanding of providing a safer product to the consumers, protecting their health and life and to curtail food safety hazards.• 23DFN1B – FOOD QUALITY CONTROL Dr. Sathya Moorthy suggested to include the topics – Scope of quality control, Sensitivity threshold and aseptic food packaging techniques. These topics were taken in for an improved outlook of ensuring that the food items made by a manufacturer adhere to





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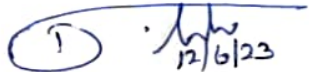
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	accepted standards of quality, safety, and consistency. • 23DFN1C - MICROBIOLOGICAL AND CHEMICAL SAFETY OF FOODS Dr. Sathya Moorthy suggested to include the topics – Exposure assessment of microbial hazards and System for Food safety Surveillance and risk prevention. These topics were included to have a better understanding about the effects of microbial contamination and food safety protocols to prevent it.
Resolution	The Board unanimously approved the above syllabi
Item – 11	Any other matter
Discussion	The Board members discussed the Panel of Examiners
Resolution	The Board unanimously approved the Panel of Examiners

The chairman of Board of Studies (BoS) thanked all the members for their active participation and cordially invited them for the next meeting.

Date: 12/6/23


12/6/23
(Dr.D.Sridevi)





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Syllabus Revision – New Course

B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3CA/ Nutrition Through Life Span (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3CB - Human Physiology

Unit	Existing	Changes
I	Cell & Gastrointestinal tract Cell: Structure and functions, Tissues: Structure and functions of epithelial, connective, muscular and nervous tissue. Digestive system: structure and functions, digestion, absorption of food. Associated organs of digestion- salivary gland, liver, gall bladder, pancreas and spleen	-
II	Circulatory system Blood: Composition and functions, Red Blood cells: Formation and functions, White Blood cells: Types and functions, Platelets-function. Blood groups, blood coagulation and Rhesus factor, Disorders – Anemia, Leukemia, hemophilia. Heart - Structure and functions, cardiac cycle, ECG and its significance. Blood pressure-factors affecting the blood pressure	-
III	Sense Organs and Respiratory diseases Sense Organs -Eye, Ear and Skin – Structure and functions. Diseases- vision – Conjunctivitis, trachoma, glaucoma, cataract. Ear – Deafness, vertigo Lungs – Structure and functions, Exchange and Transportation of gases in the body. Disturbances in respiration – Apnea, Dyspnea, Hypoxia	Sense organ- Tongue Diseases- Papilla and Taste Buds Lungs- Asphyxia
IV	Reproductive system & Endocrinology Male reproductive system – Structure and functions. Spermatogenesis. Female reproductive system – Structure and functions, Oogenesis. Menstrual cycle and Puberty. Endocrine glands- Pituitary, Thyroid, Pancreas (endocrine function), Adrenal – functions, hypo and hyper activity of enzymes secreted.	Reproductive system & Endocrinology Structure of sperm cell Menarche Endocrine glands- Parathyroid Gonads- functions
V	Excretory, Muscular and Central nervous system Excretory system – Structure and functions of kidney, Mechanism of urine formation, composition of urine, Micturition. Muscular system – Functions of the muscles & muscular action. Central nervous system - Brain and spinal cord – structure, function & action.	Structure and function of Nephron Structure and function of muscles Peripheral Nervous System

PERCENTAGE OF SYLLABUS REVISED: 15 %
COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Innovations
<input type="checkbox"/> Social awareness / Environment	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Course

B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3CC – Institutional Management (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input checked="" type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input checked="" type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Practical Course

B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3CP- Nutrition Through Life Span (New Practical Course)

PERCENTAGE OF SYLLABUS REVISED: 100%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input checked="" type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Course

B.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3SA – Basics of Research Techniques & Computer Applications (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Course

B.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN1A3IA – Clinical Nutrition (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
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Syllabus Revision – New Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CA- Micronutrients (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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Syllabus Revision – New Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CB - Therapeutic Nutrition - II (New Course)

PERCENTAGE OF SYLLABUS REVISED: 80 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input checked="" type="checkbox"/> Social Awareness / Environment
<input checked="" type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CC - Research Methodology and Statistics

Unit	Existing	Changes
I	Research Basics – Meaning of research, objectives of research, types of research and their application, selection and formulation of research problems- hypothesis, research design, sampling methods — random sampling methods and non-random sampling methods, sampling errors.	Fundamentals of Research Sample size calculation
II	Collection and organisation of data – Primary Data collection methods - Questionnaire, schedule method, interview method, case study method & experimentation method, sources of secondary data, precautions while using secondary data. Editing and Coding the Data Organization of Data - classification of data, formation of discrete and continuous frequency distribution, tabulation - role, general rules of tabulation, types of tables.	-
III	Report writing Representation of Data - Diagrammatic and graphical representation – significance of diagrams, graphs and charts- general rules for constructing diagrams - types of diagrams. Interpretation and Report Writing - Meaning of interpretation and precautions, Format of thesis writing - front page, main text, bibliographical citations and appendices. Publishing the research work - writing of abstract and article- content, style, grammar, reference citation. Plagiarism - Definition, types, importance and examples of plagiarism.	-
IV	Measures of Central Tendency Measures of Central Tendency - Mean, median, mode, their relative advantages and disadvantages. Measures of dispersion — mean, standard deviation, quartile deviation. Co-efficient of variation, percentile and percentile ranks. Association of attributes and contingency tables.	-
V	Tests of significance Tests of significance – large and small sample- t' and F' test, tests for independence using chi-square test. Analysis of variance- one-way and two-way classifications, Correlation, coefficient of correlation and its interpretation, rank correlation, regression equations and predictions	-

PERCENTAGE OF SYLLABUS REVISED: 10 %
COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input checked="" type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CD - Food Additives and Contaminants

Unit	Existing	Changes
I	Food additives- Definitions, classification and functions, preservatives, antioxidants, colors and flavors, emulsifiers, sequestrants, humectants, hydrocolloids, sweeteners, acidulants, buffering salts, anticaking agents – chemistry, food uses and functions in formulations, indirect food additives. Proteins, starches and lipids as functional ingredient; isolation, modification, specifications, functional properties and applications in foods.	Toxicological evaluation of food additives
II	Functionality of food additives – Regulatory and legal aspects, sensory properties of foods objectives of additives , functional classification of additives , additives of natural origin, synthetic additives. Health and safety aspects of food additives. Present status of various food additives. Controversial food additives - history, function, controversy status, aspartame, nitrite and nitrate compounds, nitrosamines.	-
III	Additives to improve acceptability – Permitted food colors, natural and artificial, food flavors, natural and artificial, sweeteners natural and artificial- acidulants , antimicrobials, aerating agents, antistaling agents, bodying agents, clouding agents, curing agents' clarifiers, dietary supplements, dietary fiber, emulsifiers, enzymes, fat replacers, gelling agents, leavening agents, stabilizers, surfactants, tenderizers, texturizers, thickeners, vitamins, nutraceuticals, viscosity modifiers, whipping agents.	-
IV	Flavor technology – Types of flavors, flavors generated during processing – reaction flavors, flavor composites, stability of flavors during food processing, analysis of flavors, extraction techniques of flavors, flavors emulsions; essential oils and oleoresins.	Authentication of flavors
V	Food adulteration – Food adulteration, definition, reasons for food adulteration, methods of adulteration, and methods of detection. Consumer's responsibilities, consumer organizations. The prevention of food adulteration Act, 1954. The consumer protection Act 1986, normal food adulterants in coffee, tea leaves, edible oil, milk, spice powders	Normal food adulterants – Sugar, salt, wheat flour, ghee.

PERCENTAGE OF SYLLABUS REVISED: 20%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input checked="" type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input checked="" type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Practical Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CP – Food Analysis – II (New Practical Course)

PERCENTAGE OF SYLLABUS REVISED: 100%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input checked="" type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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Syllabus Revision – New Practical Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3CQ – Therapeutic Nutrition (New Practical Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input checked="" type="checkbox"/> Social Awareness / Environment
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Syllabus Revision M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3DA – Instrumentation in Food Industry

Unit	Existing	Changes
I	Nature and Concept of Food analysis : Basic instrumentation: Principle for pH meter, Dialysis, ultra filtration, Reverse osmosis. Principle for Centrifugation, Ultracentrifugation, Calorimetry: Bomb calorimeter.	Calibration of equipments
II	Principle of Rheological Analysis : Rheological parameters, rheological methods, instruments and application, Refractometry.	Flavour Profile analysis Texture Profile Analysis Viscometer, Penetrometer, Farinograph, Extensograph, Amylograph, tenderometer
III	Spectroscopic analysis of food components: Principle, instrumentation & application of Colorimetric (colorimeter, UV-Vis spectrophotometer, NMR.	IR Spectroscopy Inductively coupled plasma atomic emission spectroscopy (ICP-AES)
IV	Chromatographic analysis of food components: Theory & Principle, chromatographic parameter components of chromatography & types (paper, thin layer, partition) Advance chromatography: GC, HPLC, HPTLC and UHPLC, Types of detector (principle, instrumentation & application).	UHPLC Types of Detector
V	Isotopic & immune techniques: Principle & theory of isotopic method, types, measurement & detection of radioactivity, Different immuno techniques of antigen detection in food sample.	Electrophoresis analysis of Food Components: Working Principles, Application, Separation technique & analysis: Electrophoresis: Paper & gel, Agarose 2D Gel Electrophoresis.

PERCENTAGE OF SYLLABUS REVISED: 35%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Innovations
<input checked="" type="checkbox"/> Social awareness / Environment	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3DB - Food Packaging Techniques (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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Syllabus Revision M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: III

Course Code/ Name: 223FN2A3DC - Food Microbiology

Unit	Existing	Changes
I	Food and Microorganisms - Important microorganisms in food- Bacteria, Mold and Yeast, Factors affecting the growth of microorganisms in food – pH, moisture, oxidation– reduction potential, nutrient content and inhibitory substances and biological structure.	-
II	Fermented Foods- Bread, pickle, fermented fish and meat products, Fermented dairy products :Yoghurt and cheese & Fermented beverages: Wine and beer.	Microbes In Food Fermentation Microbes associated with typical food fermentation- Bread, pickle, Sauerkraut, fermented fish and meat products, Fermented dairy products :Yoghurt and cheese & Fermented beverages: Wine and beer.
III	Spoilage and preservation techniques - Vegetables, fruits, Meat, Fish, Poultry, egg and milk & canned foods.	Control of microorganisms in foods: Food Preservation: Microbiological spoilage problems and preventive measures associated with typical food products- Vegetables, fruits, Meat, Fish, Poultry, egg and milk & canned foods.
IV	Bacterial Food borne diseases – Food poisoning and Food borne infections – Salmonella, E.coli, Staphylococcus, Clostridium, Listeria, Shigella, Campylobacter, Vibrio, Mycobacterium and Bacillus.	Bacterial Agents Of Food Borne Illness Food poisoning and Food borne infections – <i>Salmonella, E.coli, Staphylococcus, Clostridium, Listeria, Shigella, Campylobacter, Vibrio, Mycobacterium and Bacillus.</i>
V	Non Bacterial Food borne illness – Mycotoxins, Parasites, Viruses, Biohazards and other hazards - Investigation of food poisoning outbreaks.	Non- Bacterial Agents Of Food Borne Illness Food borne viruses; helminths, nematodes and protozoa. Detection & Enumeration of microbes in foods

PERCENTAGE OF SYLLABUS REVISED: 50 %
COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
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Syllabus Revision

Diploma in Food Safety and Quality Control

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Course Code/ Name: 23DFN1A - Food Safety and Standards–Rules and Regulations

Unit	Existing	Changes
I	Food Safety – Definition of food safety and food spoilage, Factors affecting food safety and food spoilage, Good Agriculture Practices, Good Manufacturing Practices, Good Hygienic Practices. Special responsibilities as to food safety operations.	-
II	HACCP – Principles, need in food hygiene, structured approach, hazard analysis in foods and application, HACCP based SOPs.	HACCP implementation in cereals and pulses industry, dairy industry, meat and poultry industry, seafood processing industry.
III	Food Safety and Quality Assurance – Quality control of raw materials, in –process food control, quality control of finished products, quality assurance of therapeutic, functional, Nutraceuticals and novel foods.	-
IV	Food additives – Meaning, various kinds of additives, food colour, antioxidants, antimicrobial substances, flavouring, emulsifying and stabilizing agents. Food Preservatives – Definition, general principles and Methods of Food Preservation, Food Adulteration – common adulterants in foods and tests to detect common adulterants.	-
V	Standardization systems for quality control of foods – Food Safety and Standards Authority of India (FSSAI). Earlier Standards-PFA, FPO, AGMARK, ISI, and Codex India, food grades, food laws to Prevent Adulteration and Cross Contamination, Microbial Contamination, Hygienic Practice, Chemical and Environmental Contamination.	-

PERCENTAGE OF SYLLABUS REVISED: 10%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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Syllabus Revision

Diploma in Food Safety and Quality Control

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Course Code/ Name: 23DFN1B – Food Quality Control

Unit	Existing	Changes
I	Food Quality control – Principles, need, objectives, challenges, recommendations. Food Quality Indices - Meat and meat products, fish and fish products, milk and dairy products, vegetables, fruits and their products, grain, pulses and oil seeds, coffee, tea and spices.	Preparing scope, quality policy and quality objectives of food processing company
II	GLP & Sampling Procedures – Validation of analytical methods: Good Laboratory Practices (GLP)- history of GLP, areas of application, facilities, test systems, test and reference items, Standard Operating Procedure (SOP), study performance and reporting. Principal aspects of sampling of food: Importance of sample collection, sampling tools and containers, sample collection techniques, sampling for chemical and microbiological analysis of foods.	-
III	Standard Operating Procedures – Preparing scope, quality policy and quality objectives of food processing company, Defining Standard operating procedure – purpose- Format - developing and implementing, effective writing. SOP for purchasing raw materials, receiving raw materials, storage, cleaning, holding, cooling, freezing, thawing, reheating, personal hygiene, facility and Equipments. Product Inspection.	-
IV	Sensory Evaluation – Methods for determining quality- Subjective and Objective methods, different methods of sensory analysis, preparation of rating scale, panel criteria and sensory evaluation room.	Sensitivity threshold
V	Food Packaging & Labeling – Definition, Functions of packaging materials for different foods, Food packages- bags, pouches, wrappers and tetra pack applications. Labelling: Standards, purpose, description, types of labels and labelling.	Aseptic food packaging techniques

PERCENTAGE OF SYLLABUS REVISED: 20%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
<input type="checkbox"/> Innovations	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics





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Syllabus Revision – New Course Diploma in Food Safety and Quality Control

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Course Code/ Name: 23DFN1C - Microbiological and Chemical Safety of Foods (New Course)

PERCENTAGE OF SYLLABUS REVISED: 100 %
COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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Syllabus Revision – Practical Course Diploma in Food Safety and Quality Control

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Course Code/ Name: 23DFN1P – Food Quality Control Practicals


Exp. No.	Existing	Changes
1.	Test for Rancidity in oils	-
2.	Estimation of pH content in fruit juices	-
3.	Determination of Starch (qualitative)	-
4.	Determination of Gluten	Estimation of Gluten
5.	Threshold sensitivity test	-
6.	Determination of ascorbic acid	-
7.	Microscopic examination of foods (wheat and Potato)	-
8.	Determination of sugar concentration	Estimation of Carbohydrate content
9.	Determination of moisture content of foods	-
10.	Tests for adulteration (coffee powder, tea powder honey, wheat flour, turmeric powder, chili powder, pepper, edible oil, butter and milk)	-
11.	Peroxide value	Estimation of Protein and fat content
12.	Estimation of Acid Number	-
13.	Sampling Quantity, packaging and sealing of sample, dispatch of sampling procedure for microbiological analysis of foods.	Sampling procedure for microbiological analysis of foods
14.	Sampling Quantity, packaging and sealing of sample, dispatch of sample, documentation and commodity specific sampling procedure for chemical analysis of foods.	Sampling procedure for chemical analysis of foods
15.	Hazard Analysis and Critical Control Point (HACCP) of Milk and milk products (ghee and milk)	-
16.	Hazard Analysis and Critical Control Point (HACCP) of Cereals and cereal products (wheat flour, semolina)	-
17.	Hazard Analysis and Critical Control Point (HACCP) of Meat and meat products (chicken and fish)	-

PERCENTAGE OF SYLLABUS REVISED: 40%

COURSE FOCUSES ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
<input checked="" type="checkbox"/> Intellectual Property Rights (IPR)	<input type="checkbox"/> Social Awareness / Environment
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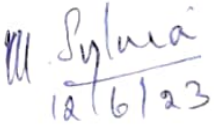
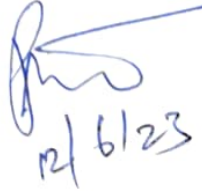
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ATTENDANCE OF FIFTEENTH BOARD OF STUDIES MEETING

Faculty: Bio Sciences Board: Food Science and Nutrition

VENUE : Room No. 1512 (B – Block)
DATE : 12/06/2023
TIME : 10.00 am

The following members were present for the Board of Studies meeting

S.No.	Name	Designation	Signature*
1.	Dr. D. Sridevi Professor and Head Department of Food Science & Nutrition Dr. N.G.P. ASC	Chairman	 12/6/23
2.	Dr. T. Poongodi Vijayakumar Professor and Head Department of Food Science & Nutrition Periyar University Salem – 11	VC Nominee	ABSENT
3.	Dr.M.Sylvia Subapriya , Professor and Head, Department of Food Science and Nutrition, Avinashilingam University For Women, Coimbatore-641043.	Subject Expert	 12/6/23
4.	Dr. A. J. Hemamalini Assistant Professor & Head Department of Clinical Nutrition and Dietetics Sri Ramachandra Institute for Higher Education and Research Chennai,	Subject Expert	ABSENT
5.	Dr.P. Sathya moorthy, Chairman, Moon Foods & Dr. Yes Aar Team, Sangagiri Main Road, No.155/10, Kollapatti, Animoor PO, Tiruchengode- 637214	Industrial Expert	 12/6/23





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6.	Gautham Palaniswamy Chief Innovation Officer and Manager, Sathyabama TBI, Sathyabama Institute of Science and Technology, Chennai – 600119	Alumni	ABSENT
7.	Dr. N. Kuppuchamy Associate Professor and Head Department of Tamil Dr. N.G.P. ASC	Co-opted Member	
8	Dr. R. Vithyaprabha Professor and Head Department of English Dr. N.G.P. ASC	Co-opted Member	
9	Dr. M. Suganthi Associate Professor and Head Department of Chemistry Dr. N.G.P. ASC	Co-opted Member	
10	Dr. S. Gowri Professor and Head Department of Biochemistry Dr. N.G.P. ASC	Co-opted Member	
11	Ms. Haritha Sri III B. Sc Department of Food Science & Nutrition Dr. N.G.P. ASC	UG-Student Representative	





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12	Ms. Divya II M.Sc. Department of Food Science & Nutrition Dr. N.G.P. ASC	PG-Student Representative	
13	Dr. Meera Raman Dean – Bio Science & Applied Science Dr. N.G.P. ASC	Member	
14	Mrs. P. Kanneshwari Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	ABSENT
15	Mrs. Kavya Jothi Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	ABSENT
16	Ms. M. Anjali Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	
17	Dr. D. Jancy Rani Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	
19	Ms. M. Rakeshwari Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	
20	Ms. G. Priyaalini Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	
21	Mrs. S. Madumitha Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	





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22	Mrs. U. Rasikha Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	
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Date: 12/06/2023

(Dr. D SRIDEVI)

