



Dr. N.G.P. ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Approved by Government of Tamil Nadu & Accredited by NAAC with 'A++' Grade (3rd Cycle-3.64 CGPA)
Dr. N.G.P.-Kalapatti Road, Coimbatore-641 048, Tamil Nadu, India.
Website: www.drngpasc.ac.in | Email: info@drngpasc.ac.in. | Phone: +91-422-2369100

BoS

14th

MINUTES OF THE FOURTEENTH 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.	14
Date and Time	30/11/2022 at 10.00 am
Venue	IQAC Board room
Members Attended	The details are given in the ANNEXURE -I

AGENDA

1.	Discussion on UG syllabi for Part III - Core Courses in Second semester for 2022-23 Batch and onwards
2.	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered by Department of Chemistry
3.	Discussion on Part I (Tamil/Hindi/French/Malayalam) offered by Language department for 2022-23 Batch and onwards
4.	Discussion on Part II (English) offered by English department for 2022-23 Batch and onwards
5.	Discussion on Part IV (AECC - II) Basic Tamil & Advanced Tamil offered by Tamil department and Human Rights & Women's Rights offered by Department of Commerce with Corporate Secretaryship with CA respectively for Second semester 2022-23 Batch and onwards
6.	Discussion on credits for Part V Extension Activity for 2022-23 Batch and onwards
7.	Discussion on PG syllabi in second semester courses for 2022-23 Batch and onwards
8.	Discussion on PG IDC and DSE syllabi in second semester courses for 2022-23 Batch and onwards
9.	Discussion on Value Added Certificate Courses (VACC)
10.	Any other matter





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MINUTES OF THE FOURTEENTH 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 in the Second Semester for UG - 2022-23 Batch and onwards
Discussion	<p>The course content of I B.Sc. Food Science and Nutrition course were presented and discussed</p> <p>223FN2A2CA PRINCIPLES OF NUTRITION (New Course) Dr. Sylvia Subapriya suggested to include the topics on deficiency of carbohydrate and protein. Dr.Hemamalini suggested to include the topics absorption and metabolism of carbohydrate, protein, fat, vitamins and minerals. These topics were included to enrich the knowledge on nutrient metabolism.</p> <p>223FN2A2CP - NUTRITION PRACTICAL (New Practical Course) Dr. Sathya Moorthy suggested to include the following experiments</p> <ul style="list-style-type: none">• Estimation of yield, cooking volume and time, water holding capacity in food products• Determination of physical properties, true density, bulk density and porosity• Determination of smoking point of fat and oil absorption capacity of baked foods <p>Under DBT star college scheme the experiments included are</p> <ul style="list-style-type: none">• Determination of rancidity in oil• Identification of starch content in food <p>These experiments were included for the better understanding to assess the quality parameters and shelf life of products.</p>
Resolution	The Board members approved the above syllabus
Item - 02	Discussion on syllabus for Part III - Inter Disciplinary Course (IDC) offered by Department of Chemistry
Discussion	<p>222CE1A2IP – IDC Applied Chemistry (New Course) The syllabus approved by the Board of Studies in Chemistry was placed for endorsement.</p>
Resolution	The Board unanimously approved the above syllabus
Item - 03	Discussion on Part I (Tamil/Hindi/French/Malayalam) offered by Language department for 2022-23 Batch and onwards
Discussion	<p>PartI:221TL1A2TA-Tamil- II: Ara Illakiyam 221TL1A2HA- Hindi- II: Modern literature 221TL1A2FA-French- II: Grammar, Translation and civilization 221TL1A2MA -Malayalam – II: Modern literature respectively (New Course)</p> <p>The unified syllabi approved by the Board of Studies in Languages were placed for endorsement.</p>
Resolution	The Board unanimously approved the syllabi.
Item -04	Discussion on Part II (English) offered by department of English for 2022-23 Batch and onwards





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Discussion	221EL1A2EA: Part II: Professional English II (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 -05	Discussion on Part IV (AECC - II) Basic Tamil & Advanced Tamil offered by Tamil Department and Human Rights & Women's Rights offered by Department of Commerce with Corporate Secretaryship with CA respectively for Second semester 2022-23 Batch and onwards
Discussion	221TL1A2AA:(AECC - II) Basic Tamil and 221TL1A2AB: Advanced Tamil <ul style="list-style-type: none">The unified syllabus approved by the Board of Studies in Tamil Department was placed for endorsement 225CR1A2AA: (AECC - II) Human Rights & Women's Rights (New Course) <ul style="list-style-type: none">The unified syllabus approved by the Board of Studies in Commerce with Corporate Secretaryship with CA was placed for endorsement
Resolution	The Board unanimously approved the syllabi
Item-06	Discussion on credits for Part V Extension Activity for 2022-23 Batch and onwards
Discussion	One credit to be awarded for participation in Extension activity like YRC/NCC/NSS/RRC/Yoga/Sports/Clubs
Resolution	The Board members approved one credit for each Extension activity
Item - 07	Discussion on PG syllabi in second semester courses for 2022-23 Batch and onwards
Discussion	The course content of I M.Sc. Foods and Nutrition course were presented and discussed 223FN2A2CA FOOD PROCESSING (New Course) Dr. Sylvia Subapriya suggested to include the topics - Importance of Food Processing, Rice – rice cake, rice paper, Wheat – popped and puffed wheat, Millets – Vermicelli and pasta, Methods to eliminate anti nutritional factors, Processing of spices – Onion and garlic, Fish – Fish crackers. Dr.Sathya Moorthy suggested to include the topics on Nuts and oil seeds – Lemon and moringa seed oil, preparation of hydrogenated fats, Milk – Flavored milk, toned milk, non – fermented milk (gelato), Vegan milk - almond and soy milk, Fruits and Vegetables – Minimal processing. These are the topics framed to the transformation of agricultural products into food and to counteract food spoilage by microorganisms and enzymes then to make a variety of products. Dr.Hemamalini suggested to include a course entitled 223FN2A2CB-APPLIED PHYSIOLOGY (New Course) to investigate fundamental concepts of physiological aspects of organ system. 223FN2A2CC THERAPEUTIC NUTRITION - I (New Course) Dr. Hemamalini suggested to include the case studies for non-communicable diseases to increase the knowledge of evaluation, diagnosis and treatment of disease 223FN2A2CD MACRONUTRIENTS (New Course) Dr. Hemamalini suggested to include the topics Components of energy requirement, Basal Metabolic Rate and its measurements, Energy requirement during work, Specific dynamic actions, Hormonal control of blood sugar levels. Dietary Fiber- Classification. Protein - Utilization and factors affecting, storage, assessment of quality of proteins, its Factorial





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	<p>estimation for arriving at RDA of proteins for Indians. These are the topic framed to assess the requirement of macronutrients for an individual. 223FN2A2CP-FOOD ANALYSIS (New Practical Course) Dr. Sathya Moorthy suggested to include the following experiments which are based on industrial application. Determination of Carbohydrate by Anthrone method Estimation of Sodium and Potassium in processed food</p>
Resolution	The Board unanimously approved the above syllabi
Item – 8	Discussion on PG Inter Disciplinary Course and Discipline Specific Elective and syllabi in II semester courses for 2022-23 Batch and onwards
Discussion	<p>The course content of I M.Sc. Foods and Nutrition EDC & DSE course were presented and discussed 223FN2A2CE - Computer Applications in Nutrition (New Course) The subject experts suggested to include the above course to enable the creation of food and nutrition related contents through ICT application. 223FN2A2DB -Food Waste and By-Product Utilization (New Course) Dr. Sathya Moorthy suggested to include a course on Food Waste and By-Product Utilization to convert food stuffs as nutraceutical through processes which involve other inputs like energy, water and packaging. Dr. Sylvia Subapriya suggested to include entitled on 223FN2A2DA -Food Biotechnology (New Course) The course is framed to emphasize the advances in cross-breeding, allowing for new food varieties and upgrading of traditional food processing based on fermentation which is used in food processing sector. 223FN2A2DC Food Toxicology Dr.Sathya Moorthy and Dr.Sylvia Subapriya suggested to incorporate the following - Scope, History, Principles, Toxicity of Macro and Micro nutrient. Dr.Hemamalini suggested to include the topics to know the adverse health effects on living systems of chemicals present in foods – Manifestations of organ toxicity – Neurotoxicity, hepatotoxicity, nephrotoxicity, hematotoxicity and immunotoxicity.</p>
Resolution	The Board unanimously approved the above said IDC & DSE course syllabi
Item – 9	Discussion on Value Added Course
Discussion	Food Production and Quality Management Industry linked courses was included to enhance the standard of the students beyond those levels specified in the academic curriculum
Resolution	The board approved the syllabus
Item – 10	Any other matter
Discussion	The board members discussed the Panel of Examiners
Resolution	The Board unanimously approved the Panel of Examiners





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

Date: 30.11.2022

(Dr.D.Sridevi)

BoS Chairman/HoD
Department of Food Science & Nutrition
Dr. N. G. P. Arts and Science College
Coimbatore – 641 048





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Syllabus Revision B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CA - Principles of Nutrition

Unit	Existing	Changes
I	Energy - Definition of Energy and its unit (Calorie and Joule). Energy Metabolism- Direct and Indirect calorimetry, Determination of energy value of food- Bomb calorimeter, Thermic effect of food- definition & factors affecting, Physiological fuel value of food. Basal Metabolic rate- Definition, measurement- direct and indirect method, determinants of BMR. Recommended Dietary Allowances for energy.	History of nutrition, Nutrition research in India
II	Carbohydrate, Fats and Lipids - Carbohydrates - Classification, functions, digestion, absorption, utilization, sources and requirements of carbohydrates. Glycemic index of foods- Low and High GI foods, factors affecting GI. Dietary fiber - Definition, sources, Role of fiber in human health. Fats and Lipids - Classification, functions, sources, requirements, importance, types of fatty acids.	Carbohydrates -- Metabolism, deficiency. Fats and lipids -- Digestion, Absorption, Metabolism.
III	Protein and amino acids - Proteins - Classification, functions, digestion, absorption, utilization, sources and requirements. Evaluation of protein quality-PER, BV and NPU, Digestibility Coefficient, Reference protein, Quality difference between animal and vegetable proteins. Amino acids - Essential amino acids and non-Essential amino acids, mutual supplementation of dietary protein.	Proteins -- Metabolism and Deficiency
IV	Vitamins - Vitamins -- General functions in the body and Classification of vitamins. Fat soluble vitamins - Functions, sources, requirements, deficiency and toxicity of Vitamin A, D, E and K. Water Soluble Vitamins - Functions, sources, requirements, deficiency and toxicity of B Complex Vitamins (Thiamine, Riboflavin, Niacin, Pyridoxine, Folic Acid, Pantothenic acid) and Vitamin C. Amygdalin (Vitamin B17)-Sources and significance.	Fat soluble Vitamins -- Absorption and Metabolism. Water soluble vitamins -- Absorption and Metabolism.
V	Minerals and water - Minerals -- General functions and Classification. Micro minerals (Iron, Zinc, Iodine, Copper, Fluorine) -Functions, sources, requirements, deficiency and toxicity. Macro minerals (Calcium, Phosphorus & Magnesium)-Functions, sources, requirements, deficiency and toxicity. Electrolytes (Sodium, Potassium & Chloride)- Functions, sources, requirements, deficiency and toxicity. Water -- Distribution, functions and sources of water, water intoxication, maintenance of water and electrolyte balance.	Microminerals -- Absorption and Metabolism. Macro minerals - Absorption and Metabolism.

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"/> Innovations
<input checked="" type="checkbox"/> Social awareness / Environment	<input type="checkbox"/> Constitutional Rights/Human Values/Ethics



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Syllabus Revision – Practical Course

B.Sc. Food Science and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CP - Nutrition Practical

Exp. No.	Existing	Changes
1.	a) Bomb calorimeter b) Photometry c) Centrifuge d) Weighing balance e) Incubator f) Muffle Furnace g) pH-meter h) Soxhlet apparatus	Estimation of yield, cooking volume and time, water holding capacity in food products.
2.	Determination of moisture content and mode of operation technique of Hot air Oven and microwave oven.	-
3.	Determination of gluten content in wheat.	-
4.	Determination of ash content in food	-
5.	Estimation of fiber content of the foods	Determination of physical properties, true density, bulk density and porosity.
6.	Estimation of iron content in food	-
7.	Estimation of Phosphorous content in food.	Estimation of pH in fruit juices.
8.	Estimation of calcium in milk	Determination of smoking point of fat.
9.	Estimation of titrable acidity	-
10.	Estimation of ascorbic acid in citrus fruits	-
11.	Qualitative test for Vitamin A	-
12.	Demonstration on estimation of protein by Soxhlet method	Determination of oil absorption capacity of baked foods.
Experiments Under DBT		
13.	Estimation of pectin content in food	-
14.	Identification of starch content in food	-

Note: Out of 13 – 11 mandatory.

PERCENTAGE OF SYLLABUS REVISED: 50%
 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 M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CA - Food Processing

Unit	Existing	Changes
I	Food Processing Sector – Food processing sector –vision and mission, opportunities, strategies in the Indian food processing sector. Strengths, Weakness, Opportunities and Challenges of food processing operations. Role of Governmental organizations in up gradation of food industries. Food Processing: Types of processed foods, and its effect on nutritional properties of foods.	Importance of Food Processing.
II	Cereals and Millets Processing – Rice – Parboiling, Milling, by products of milling and processed products-Rice flakes, puffed rice, popped rice, instant rice and rice flour. Wheat - Milling, by products of milling and processed products -whole wheat flour, refined flour, semolina, vermicelli and pasta. Millets – Milling of Millet and it's by product, Manufacture of breakfast cereals from rice, wheat and millets and other fortified and enriched cereals and millets.	Rice – Rice cake, rice paper. Wheat – Popped and puffed wheat. Millets – Vermicelli and pasta. Methods to eliminate antinutritional factors.
III	Legumes and Oil seeds – Pulses and Legumes - Modern methods of milling and its by product, process to eliminate the anti-nutritional factors. Processing of pulse-based products Nuts and Oil Seeds – Milling and it's by products, extraction of oil, preparation of vanaspati, industrial fats, and low-fat spreads and virgin oil, Fortification of fats and oils. Processing of fat substitute and fat replacer. Concentration and isolation - peanut, soybean and coconut and other fortified and enriched foods.	Nuts and oil seeds – Lemon and moringa seed oil. preparation of hydrogenated fats,
IV	Milk, Meat, Fish and Egg – Milk and Milk products- Processing, Types of milk, by product of Cream, Butter and ghee. Fermented (Cheese, yoghurt, tempah and kefir) and non- fermented (Channa, Rabri, panner and ice cream) milk products. Meat & poultry- Slaughtering, Processing and Preservation -chilled, frozen, cured and smoked meat. Processing of meat-based products-sausage & Nuggets Fish- processing and by products of fish- fish liver oil, fish meal, fish protein concentrate. Egg- preparation of egg white and egg yolk powder.	Milk – Flavoured milk, toned milk, non – fermented milk (gelato), Vegan milk - almond and soy milk. Fish – Fish crackers.
V	Fruits and Vegetables Processing Technologies – Fruits and vegetable processing- Drying and dehydration- Drum drying, tunnel, spray drying, freeze drying, solar drying and fluidized bed drying. Thermal processing (canning, blanching, and sterilization) and non-thermal processing (High Pressure Processing, Ozone and Pulse Electric Field Technology) Mushroom - Production & Processing Processing of beverages - Coffee, coco and tea processing. Processing of spices - Corriander, cardamom, chilly, ginger and masala powder. Extraction of volatile oil in spices-oleoresin Recent trends in packaging technology: Modified Atmospheric Packaging and Controlled Atmospheric Packaging, Intelligent packing & Nano Active Packaging.	Fruits and Vegetables – Minimal processing. Processing of spices – Onion and garlic.

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 Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II


Course Code/ Name: 223FN2A2CB - Applied Physiology (New Course)

Unit	New Course
I	Digestive system and circulatory System – Digestive system - Structure and functions of salivary gland, oesophagus, stomach, small intestine, large intestine, liver, gall bladder and spleen. Circulatory System - Structure and functions of Heart and blood vessels, cardiac cycle, cardiac output, Heart beat - origin, conduction and regulation, circadian rhythm - bradycardia and tachycardia, ECG.
II	Respiratory system and excretory system – Respiratory system – Basic anatomy of the respiratory system, types of respiration, mechanism of respiration, transport of gases - oxygen (Bohr effect) and carbon dioxide, chloride shift (Hamburger Phenomenon), respiratory volumes - spirometer. Excretory system - Excretory organs - structure of kidney and components and functions of nephron, formation and composition of urine, Hormonal regulation of kidney - diuresis and micturition.
III	Nervous system- Nervous system - Nerve cell and nerve fibre, reflex action - nerve impulse, receptors and reflex arc, classification and functions of nervous system - central nervous system - structure and functions of brain and spinal cord, autonomic nervous system - sympathetic and parasympathetic - transmitters.
IV	Endocrine and Immune system – Endocrine glands – Structure, function, hormonal secretion and actions - pineal, pituitary, thyroid, parathyroid, thymus, adrenal gland, pancreas, islets of Langerhans, ovary and testis. Immune system: cells of the immune system, role of immune cells, Types of immunity - innate immunity and acquired immunity, Antigens and its functions, Immune responses - cell mediated and humoral immunity, antigen - antibody reactions, auto-immunity and hypersensitivity.
V	Enzymes and Drug – Enzyme – Introduction, classifications and biological functions of enzymes, enzyme activation, properties of enzymes, difference between enzyme, catalyst and whole cell. Nutrient and drug interaction – Introduction, absorption, route of drug administration, excretion, basic concept, effect of nutrition on drugs, drug's effects on nutritional status, clinical significance and risk factors for drug nutrient interaction.

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

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CC - Therapeutic Nutrition - I (New Course)

Unit	New Course
I	Therapeutic Diets – Therapeutic Diets – Principles, objectives and diet therapy, review of hospital diets, type of dietitians, role of dietitian in the hospital and health care setting, Nutrition Care Process (NCP), diet planning and use of exchange list in nutrient calculation, diet counseling. Enteral and Parenteral nutrition.
II	Fever and Infections – Etiological factors and Dietary modifications in Fevers and infection, COVID -19 and allergy. Burns – Complications, Dietary management & mode of nutrition support and wound management of burns. Sepsis - Definition and Dietary management of Sepsis with or without Multiple Organ Dysfunction Syndrome (MODS). Dietary management for pre- and post-surgical diet. Epidemiology, transmission of HIV, pathophysiology, clinical manifestations, HIV infection and other diseases, Immunity and AIDS virus, dietary management, Prevention and Control.
III	Gastro Intestinal Diseases – Diseases of Oesophagus: Esophagitis and Hiatus hernia. Disease of Stomach: Indigestion, acute and chronic gastritis and peptic ulcer, Gastroesophageal reflux disease. Disease of Intestine: constipation - atonic, spastic, and obstructive, diarrhoea - acute and chronic and steatorrhea. Inflammatory Diseases -Diverticulosis, diverticulitis, regional enteritis, ulcerative colitis, irritable bowel syndrome, malabsorption syndrome - sprue, Lactose Intolerance, Post-surgical complications and management.
IV	Obesity and Diabetes Mellitus – Nutritional Imbalances- Obesity and underweight, types of obesity, etiological factors, assessment of obesity, grades of obesity, theories - set point and fat cell theory, thermogenesis in obesity. Life style and Dietary modifications. Diabetes Mellitus (Type I and II) - Epidemiology / Incidence - Classification - symptoms. Metabolic changes: complications, clinical findings -diagnostic tests. Management of Diabetes - Food exchange list, Glycaemia index of foods, Carbohydrate counting and Resistant starch, Dietary management, Meal planning approaches - With and without Insulin and during sickness. Herbal plant remedies for diabetes mellitus.
V	Renal Diseases – Kidney – Etiology, Pathogenesis, Clinical manifestation, dietary management for kidney disease- acute and chronic glomerulonephritis, nephrosis, nephrotic syndrome, urinary calculi, acute and chronic kidney disease, End stage renal disease, renal agenesis, renal dysplasia, kidney transplant and dialysis.

PERCENTAGE OF SYLLABUS REVISED: 100 %
COURSE FOCUSES ON:

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

Course Code/ Name: 223FN2A2CD - Macronutrients

Unit	Existing	Changes
I	Energy – Definition, Units, Direct and Indirect Calorimetry, Determination of Energy Value of Food, Total energy Requirement, Measuring Total Energy Requirement, Resting Energy Expenditure, Factors Affecting Physical Activity, Factors Affecting Basal Metabolic Rate, Factors Affecting Thermic Effect of Food, Recommended Dietary Allowances	Components of energy requirement, Basal Metabolic Rate and its measurements, Energy requirement during work, Specific dynamic actions
II	Carbohydrates - Classification, Functions, Digestion, Absorption, Glycemic Response to carbohydrates, Metabolism, Maintenance of Blood Glucose Levels Dietary Fiber- Components of Dietary Fiber, Chemistry and Characteristics of Dietary and Functional Fiber, Physiological and Metabolic Effects, Role of Fiber in the Prevention of Disease. Recommended Dietary Allowances and Sources.	Hormonal control of blood sugar levels. Dietary Fiber- Classification of Dietary Fiber
III	Proteins – Chemical Composition, Properties, Classification, Nutritional Composition of Proteins and Amino Acids, Functions, Specific Functions of Amino Acids, Digestion and Absorption, Metabolism, quality of Proteins, Complimentary Values of Proteins, Requirements, Recommended Dietary Allowances and Sources,	Utilization and factors affecting, storage, assessment of quality of proteins, its Factorial estimation for arriving at RDA of proteins for Indians
IV	Lipids – Classification, Chemical Components, Fats in the Body and Food, Functions, Digestion and Absorption, Transport and Metabolism, Essential Fatty Acids, Dietary Fat and Coronary Heart Disease, Brown Fat Thermogenesis, Therapeutic Inhibition of Fat Absorption, RDA and Sources.	-
V	Water – Definition, Distribution, Functions, Requirements, Water Balance, Maintenance of Fluid /Water Balance, Water Depletion, Water Excess (Water Intoxication), Distribution of Electrolytes, Maintenance of Electrolyte balance, Acid Base Balance- The Control of Hydrogen Ion Concentration, Acid Base Buffers, Respiratory Regulation of pH, Renal Regulation of pH.	-

PERCENTAGE OF SYLLABUS REVISED: 25 %
 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 – New Course M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CE - Computer Applications in Nutrition

Unit	Content
I	Word Basics – Word Basics: Creating a new document, Formatting Text and Documents, Working with Headers and Footers, creating a simple table using the table menu, using menus and toolbars. TEXT: Copy, delete, move, spell check character & page formatting, size, font, header, footer, bordering, coloring, margins, justification and graph. Understanding the concept of mail merge. Creating an article for publication. PICTURE: Creation, editing, import and printing. Use of other available features.
II	PowerPoint Basics – Creating presentations - Insert, format, and modify slides. Insert and format tables, charts, and SmartArt graphics. Application of slide transitions and animations. Inserting audio, video and animating multimedia playback, recording sound. Presentation using google slides. Creating food and nutrition presentation.
III	MS Excel – Excel Basics: Overview of Excel features, creating a new worksheet, selecting cells, moving cells, copying cells, sorting cell data, inserting rows, inserting columns, deleting parts of a worksheet, entering and editing Formulas, Creating Nutrition database using MS Access.
IV	Multimedia – Introduction to Multimedia: Components of Multimedia, Multimedia software tools, Multimedia Applications, Multimedia and hypermedia, online applications in nutrition education, webpage creation and app development - nutrient calculation, pamphlet and brochures.
V	Applications of computer in nutrition – Nutrition Education and Counseling, Spread sheets in Nutrient and Diet calculations, Use of statistical software - R software, SPSS, and Graph pad prism Accessing Digital Library, barcode and QR code, e-Journals in Food Science and Nutrition, Relevant Nutrition software's.

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
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Syllabus Revision – Practical Course

M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2CP - Food Analysis

Exp. No.	Existing	Changes
01	Determination of Moisture content	-
02	Determination of Carbohydrate	Determination of Carbohydrate by Anthrone method
03	Estimation of protein content of foods by Lowry's method	-
04	Estimation of fat content of foods by Soxhlet method	-
05	Estimation of crude fiber	-
06	Estimation of soluble and insoluble ash content	Estimation of Sodium and Potassium in processed food.
07	Estimation of Iron	-
08	Estimation of Phosphorus	-
09	Estimation of Calcium in milk and curd	-
10	Estimation of Ascorbic Acid from Citrus Fruits	-
11	Estimation of Iodine number and acid number	-
12	Determination of Saponification value of oil	-
13	Determination of Total Antioxidant capacity	-
14	Estimation of Thiamine and Riboflavin	-
15	Determination of β -Carotene and Lycopene	-

Note: Out of 15 – 13 mandatory.

PERCENTAGE OF SYLLABUS REVISED: 10 %
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
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Syllabus – New Course M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2DA - Food Biotechnology (New Course)

Unit	Content
I	Food biotechnology – Biotechnology-Introduction, goals, ethical aspects of food and agricultural biotechnology, limitations, variety of changes shaping bioethics, hazardous materials used in biotechnology-handling and disposal, GMP, GLP. Food biotechnology-Introduction, methods, food production, regulatory, safety and socio-economic considerations, Safety of food biotechnology, modern food biotechnology-definition, overview, potential benefits & risks.
II	Role of biotechnology in fermentation & Probiotics – Fermentation – Types of fermentation and fermenters, recovery and purification of products, fermentation and product recovery costs, factors affecting fermentation economics Probiotics - Features and composition, characteristics of a good probiotics, factors affecting viability in foods, probiotics product specifications, quality assurance and regulatory issues, recommendations, guidelines for the evaluation of probiotics in food.
III	Genetically modified foods – Genetically modified foods- Introduction, regulation and role of government, labeling, advantages of GM foods, assessment of the impact of GM foods on human health, social & ethical concerns about GM foods. Characteristics of Genetically modified fruits-apple, citrus, cherry, guava, papaya. Characteristics of Genetically modified vegetables - tomato, soya bean, carrot, potato. Mushroom-identification, nutritional values, essentials of mushroom cultivation, opportunities and challenges.
IV	Role of biotechnology in animal source foods – Meat- Introduction, tenderization process, enzymatic tenderization. Poultry- Introduction, slaughtering & processing, poultry nutrition impact. Fish- Introduction, genetically engineered fish, fish feed biotechnology, benefits and disadvantages. Milk-natural components, milk processing operations, key products in dairy industry.
V	Enzymes and carbon footprint – Enzymes-Introduction, sources, purification, formulation of the final enzyme product, enzyme recovery, future of industrial enzymes. Enzymes sources, mechanism, functions -amylase, pectic, lactase, protease. Carbon footprint-Introduction, ecological footprint of the global food system-primary components of footprint, Impact on other food system.

PERCENTAGE OF SYLLABUS REVISED: 100 %
COURSE FOCUSES ON:

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<input checked="" type="checkbox"/> Employability	<input type="checkbox"/> Gender Sensitization
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Syllabus – New Course M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2DB - Food Waste and By-Product Utilization (New Course)

Unit	Content
I	Waste Related to The Food Industry – Food waste: classification and properties, disposal and recycling in the context of change in the agricultural industry and emerging nutritional trends, origin of food waste, generated mass of the most important types of product-specific food waste. Possible mitigation measures for food processing wastes. Impact of waste disposal on environment and human health.
II	Cereals, Pulses and Sugar – Rice Processing Industries - Rice bran - Protein extraction method, rice hull and rice bran fiber. Soyabean - Major Soybean by-products, tofu whey and its uses, source of various enzymes and applications of important soybean products. Sugar Processing Industries – By - Products, Flavorings and Aromas, Agglomerated product production from bagasse.
III	Fruit, Vegetables and Dietary Fiber – Fruit - Phenolic Compounds as Functional foods, Fruit By-Products Sources and Value-Added Products from Fruit By-Products. Vegetable - Valorization of Vegetable Wastes, Reasons and Overall Prevention of Wastes, Loss Quantification of Fruits and Vegetables after Harvest Dietary Fiber - Dietary Fiber from Fruits, vegetables, cereals and pulses, Utilization of Dietary Fiber in Different Food Industries.
IV	Dairy and Pre – Biotics – Dairy - By-Products from the Dairy Processing Industries, Proteins from Dairy Waste and advances in Milk Fractionation for Value Addition Prebiotics from food processing by-products, Oligosaccharides and Polysaccharides from food processing and agricultural by-products.
V	Meat, Poultry and Seafood – Meat - By-Products and wastes generated during meat, beef and pork processing waste - collagen, gelatin. Poultry - Proteins and peptides derived from chicken processing by-products and waste, valorization of egg waste. Seafood - Seafood Processing By-Products, Biomedicals – Fish protein hydrolysate, peptides, chitosan and chitin.

PERCENTAGE OF SYLLABUS REVISED: 100 %

COURSE FOCUSES ON:

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Syllabus Revision M.Sc. Food and Nutrition

Faculty: Bio-Sciences

Board: Food Science and Nutrition

Semester: II

Course Code/ Name: 223FN2A2DC - Food Toxicology

Unit	Existing	Changes
I	Introduction to Toxicology - Introduction to Toxicology – Definition, Classification of toxic agents, characteristics of toxic exposure, interaction and tolerance, biotransformation. Mutagenesis, Mechanism of toxicity- Oncogenesis, Teratogenesis	Scope, History, Principles
II	Food Toxins - Food Toxins – Natural and Synthetic toxicants in foods, Importance of natural toxins in food, Toxicants of plant and animal origin; Microbial toxins (e.g. Algal toxins, bacterial toxins and fungal toxins). Food poisoning; Toxin determination in foods and their management.	Toxicity of Macro and Micro nutrient
III	Food allergies and allergens and organ toxicity - Food allergies and allergens: Natural sources and chemistry of food allergens; true/untrue food allergies; handling of food allergies. Safety of Genetically Modified food: potential toxicity and allergenicity of GM foods.	Manifestations of organ toxicity – Neurotoxicity, hepatotoxicity, nephrotoxicity, hematotoxicity and immunotoxicity
IV	Contaminants in Food – Contaminants in Food: heavy metal contamination in food (mercury, arsenic lead, cadmium and aluminum) and their health impacts. Radioactive contamination of food. Drug Residues in food: Fungicide and pesticide residues in foods, use of veterinary drugs.	Heavy metals - Chromium
V	Food Additives and Adulterants – Food Additives: Classification, functional role, limitations and toxicological effects of food additives; food processing generated toxicants: nitroso compounds, heterocyclic amines. Food adulteration and potential toxicity of food adulterants.	Agencies and statutes involved in regulation of toxic chemicals in India.

PERCENTAGE OF SYLLABUS REVISED: 20 %
COURSE FOCUSES ON:

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ATTENDANCE OF FOURTEENTH BOARD OF STUDIES MEETING

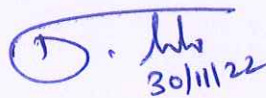
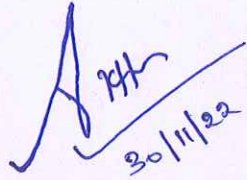

Faculty: Bio Sciences Board: Food Science and Nutrition

VENUE : IQAC Board Room

DATE : 30/11/2022

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	 30/11/22
2.	Dr. T. Poongodi Vijayakumar Professor and Head Department of Food Science & Nutrition Periyar University Salem – 11	VC Nominee	AB
3.	Dr.M.Sylvia Subapriya , Professor and Head, Department of Food Science and Nutrition, Avinashilingam University For Women, Coimbatore-641043.	Subject Expert	ONLINE
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	 30/11/22
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	

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5408 S. UNIVERSITY AVENUE
CHICAGO, ILLINOIS 60637

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6.	Gautham Palaniswamy Chief Innovation Officer and Manager, Sathyabama TBI, Sathyabama Institute of Science and Technology, Chennai – 600119	Alumni	AB
7.	Dr. N. Kuppuchamy Associate Professor and Head Department of Tamil Dr. N.G.P. ASC	Co-opted Member	<i>[Signature]</i> 30/11/22
8	Dr. R. Vithyaprabha Professor and Head Department of English Dr. N.G.P. ASC	Co-opted Member	AB
9	Dr. M. Suganthi Associate Professor and Head (i/c) Department of Chemistry Dr. N.G.P. ASC	Co-opted Member	<i>[Signature]</i> 30.11.2022
10	Dr. S. Gowri Professor and Head (i/c) Department of BioChemistry Dr. N.G.P. ASC	Co-opted Member	<i>[Signature]</i> 30/11/22
11	Ms. Jayashree III B. Sc Department of Food Science & Nutrition Dr. N.G.P. ASC	UG-Student Representative	<i>[Signature]</i> Jayashree



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12	Ms. Pavithra II M. Sc Department of Food Science & Nutrition Dr. N.G.P. ASC	PG-Student Representative	Pavithra.
13	Dr. Meera Raman Dean – BioScience & Applied Science Dr. N.G.P. ASC	Member	A 30/11/22
14	Mrs. P. Kanneshwari Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	Kanneshwari
15	Mrs. C. Abinaya Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	AB
16	Mrs. Kavya Jothi Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	Kavya Jothi 30/11/22
17	Ms. M. Anjali Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	M. M. Anjali 30.11.22
18	Ms. D. Jancy Rani Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	D. Jancy Rani 30/11/22
19	Ms. P.P Abhirami Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	Abhirami 30/11/22
20	Ms. M. Rakeshwari Assistant Professor Department of Food Science & Nutrition Dr. N.G.P. ASC	Member	Rakeshwari 30/11/22

Date: 30/11/2022


(Dr. D SRIDEVI)



BoS Chairman/HoD
Department of Food Science & Nutrition
Dr. N. G. P. Arts and Science College
Coimbatore – 641 048

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