

MINUTES OF THE BOARD OF STUDIES MEETING

6th FEBRUARY 2016

The meeting of the Board of Studies of PG Food Chemistry and Food Processing, Department of Chemistry (Shift II) was held on 6th February 2016 at 2.30 pm in the department library. The following External and Internal members were present:

Agenda:

- ✓ Prayer
- ✓ Welcome–Ms. Jeyamani Divya Christodoss, *Coordinator, Food Chemistry & Food Processing*
- ✓ Presentation of the template and syllabus
- ✓ Review and approval of the template
- ✓ Review and approval of the restructured syllabus

At the commencement of the meeting Ms. Jeyamani Divya Christodoss, Coordinator, Food Chemistry and Food Processing introduced and welcomed the members of the board and shared the agenda for the meeting.

Review presented by the Board Members:

The members expressed their views on the existing gap between academics and industry .To lessen and bridge this gap they stressed on the importance of a curriculum being structured with more emphasis on laboratory, hands on trainings, case studies, critical thinking and problem solving capacity. It was felt by the members that since information is widely available, practical exposure is the need of the hour. It was suggested that RTE foods, export oriented products can be included in the syllabus. Since there are exclusive colleges and programmes with regard to dairy and other foods, inclusion of this could be an USP for this particular PG programme at Loyola College.

Approval and suggestions put forth by the members of the board:

I. TEMPLATE

The following suggestions were made with regard to the template:

- Introduction to Food processing contact hours could be increased and food chemistry contact hours could be decreased.
- The contact hours for Human nutrition and Biochemistry to be reduced and the same added to food related papers.
- Contact hours for Food safety, laws and regulations to be enhanced.
- Projects in the fourth semester could be done as in service /industry training

II.SYLLABUS CONTENTS

The theory and practical papers were reviewed and the following suggestions were made.

SEMESTER I

- Rate of changes in macronutrients with relation to temperature, relative humidity both during production and storage.
- Latest trends in enzyme food management.
- Thermodynamics to be elaborated.
- Challenges in ethnic foods and its preservative techniques.
- Innovation and food choice models, case studies, start up ventures to be introduced.
- Use of microbes in biowars, food pure cultures, measurement of uncertainty in microbiological testing.

Practical:

- Qualitative tests of heavy metals, detection of foreign particles in food
- Test for estimating Iodine
- Validation techniques for disinfectants , chlorine in water.

SEMESTER II

- Levulose and Stevia, food allergens and its management, GRAS ingredients based on codex references to be included.
- The difference between dyes and colours, limits in the food industry, calculation of the required limits in food.
- RPN –Risk Prone analysis number, statistical software tools to be included.
- To delete USFDA regulation in unit V and instead include FSSAI regulation on statistical reporting and ethics.
- The forms in which Bioavailability of the nutrient is maximum, presence of trace elements, antinutritional factors and risks of nutraceuticals. Nutraceuticals in Indian Industry
- Extraction of bioactive components from microbes as well.
- Nutrition labeling and Misleading claims

Practical:

- Blood analysis parameters can be removed from the Biochemistry lab
- Enzyme inversion of sucrose to be rephrased as ‘extent of inversion of sucrose’
- Experiments with Enzymes of interest in food industry
- Anisidine value to be included in fat analysis

SEMESTER III

- Local regulatory standards: Part 3 FSSAI schedule 4 to be included in Livestock processing, selection criteria and grading, Techno legal aspects, Recall and traceability.
- Aging of wheat flour, Sugar processing, problems related to processed nuts, Corn and minor millets.
- Sampling of foods, Estimation of QAC in foods, estimation of Na, Mg to be included.
- Energy, fuel and waste with regard to food industries in relation to environmental degradation.

- Post harvest management and distribution, India's commitment to the world on food policies.
- Recent government initiatives in food entrepreneurship, allied service management in food entrepreneurship, Food retailing, organic /cyber networking.

Practical:

Soxhlet and proximate analysis to be removed from Food analysis lab III and included in Food analysis lab II.

SEMESTER IV

- Sensory analysis to be removed from processing lab and included in Food analysis III.
- Commissary kitchens and yield management to be included in Food Processing lab I.
- Project work can include in-service training collaborating with leading food industries.

The meeting concluded with the Coordinator thanking the members for sparing their valuable time in giving pertinent and relevant suggestions keeping in focus the employability of the students and also assured them of incorporating the changes in the syllabus.

LOYOLA COLLEGE (AUTONOMOUS), CHENNAI -600034




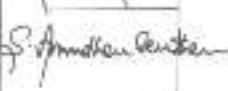
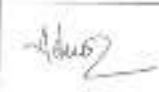


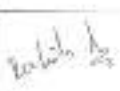

Department of Chemistry

M.SC FOOD CHEMISTRY AND FOOD PROCESSING

DATE: 06.02.2016 BOARD OF STUDIES MEETING VENUE: Department Library
TIME: 3:00 PM (1 floor)

The following members were present at the Board of studies and presented their recommendations for the proposed syllabus 2016-2017:

S.NO	NAME	DESIGNATION & INSTITUTION	SIGNATURE
1.	Dr.K.Pasupathy (University Nominee)	Managing Director Parikshan Laboratories Pvt.Ltd Chennai - 600 031	
2.	Dr. Usha Antony (College Nominee)	Associate Professor Centre for Food Technology, Anna University, Chennai - 600 025.	
3.	Dr.V.Kannappan (College Nominee)	Professor (Retd.) Presidency College Chennai -600004.	
4.	Mr.K.Ravi (Industry Expert)	Manager , R & D, Production Division Britannia Industries Ltd. Chennai.	
5.	Dr.George Johnson	Professor & Head Department of Chemistry Loyola College	
6.	Ms. Divya Christodoss	Assistant Professor & Coordinator Food Chemistry & Food Processing Loyola College	

S.No	Name	Designation & Institution	Signature
7.	Ms. P. Rajalakshmi	Assistant Professor Food Chemistry & Food Processing	
8.	Ms. M. VishwaRohini	Assistant Professor Food Chemistry & Food Processing	
9.	Dr. Dorothy Pushparani	Assistant Professor Food Chemistry & Food Processing	
10.	Ms. Manna Ghalla	Assistant Professor Food Chemistry & Food Processing	
11.	Mr. Amudhan Senthani	Assistant Professor Food Chemistry & Food Processing	
12.	Mr. Adhi Naveen	Assistant Professor Food Chemistry & Food Processing	
13.	Mr. Gurunoorthy	Assistant Professor Food Chemistry & Food Processing	
14.	Ms. K. Parvathi	Alumni Representative Batch 2009	
15.	Ms. K. Deepika	II M.Sc Student Representative	
16.	Ms. Aiswarya, I.	I M.Sc Student Representative	

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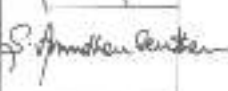



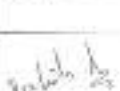
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