

Meeting Notice
7.6.2022

The first meeting of Board of Studies in B.Voc.Food Processing and Management is convened on Tuesday, 21st June 2022 at 1.00 p.m. on Blended mode (online/offline). You are requested to attend the meeting online or offline according to your convenience. Kindly confirm the mode of attendance.

Link of online meeting will be shared with you a day before the meeting.

We look forward to your active participation in the deliberations.

With Regards

BoS Chairperson

Yours Faithfully

A G E N D A

- 1) To discuss and Design the Structure and curriculum of B.Voc. Food Processing and Management.
- 2) To prepare the draft curriculum of B.Voc. Food Processing Management.
- 3) To discuss and prepare the pattern of Question Paper and Scheme of Examination.
- 4) To prepare the list of Paper Setters, Examiners and Moderators.
- 5) To constitute the subcommittee for framing curriculum of B.Voc. Food Processing and Management II
- 6) Any other issue with prior permission of the Chair.

**Tararani Vidyapeeth's
Kamala College, Kolhapur
(Autonomous College)
Board of Studies in B.Voc. Food Processing and Management**

Tuesday, 21/06/2022

Time: 1.00 p.m.

Sr.No.	Name	Position	Category	Designation	Signature
1	Smt. S. S. Bugade	Chairperson	Head of Department	Asst. Prof. Kamala College, Kolhapur	
2	Smt. R. D. Pandit	Member	Coordinator	HOD & Asst. Prof. Home Science. Kamala College Kolhapur	
3	Smt. Z. S. Mulla	Member	Faculty	Visiting Lecturer, Kamala College, Kolhapur	
4	Shri. S. S. Chavan	Member	Faculty	Visiting Lecturer, Kamala College, Kolhapur	
5	Smt. M. S. Salokhe	Member	Faculty	Visiting Lecturer, Kamala College, Kolhapur	
6	Dr. R. C. Ranveer	Member	Subject expert outside the parent university	Associate Professor Dr.B.S.K.K.V .Dapoli, Agriculture University, Dapoli	
7	Dr. D. D. Patange	Member	Subject expert outside the parent university	Associate Professor Agriculture College, Kolhapur	
8	Prof. Dr. A. K. Sahoo	Member	Subject expert VC Nominee	Associate Professor DOT, Shivaji University, Kolhapur	
9	Shri. K R. Walake	Member	Expert from industry/ Allied area / Corporate sector	Quality Incharge Masters Laboratory	
10	Mrs. Neema D. Yadav	Member	Meritorious Alumni	Dietitian, Kolhapur.	
11	Dr. S. S. Lokhande	Member	Expert from outside the college	Associate Professor, DOT, Shivaji University, Kolhapur	

Item I - The Structure and curriculum of B.Voc. Food Processing and Management



**Tararani Vidyapeeth's
KAMALA COLLEGE, KOLHAPUR**

Autonomous

Affiliated to

SHIVAJI UNIVERSITY, KOLHAPUR

Accredited By NAAC with 'A' Grade

Faculty of Interdisciplinary Studies

Structure, Scheme and Curriculum For

Bachelor of Vocation (B.Voc.) Part I

Semester I & II

Food Processing and Management

Syllabus to be implemented from June, 2022 onwards



Tararani Vidyapeeth's
KAMALA COLLEGE, KOLHAPUR
Autonomous

REVISED SYLLABUS /CURRICULUM (CBCS, SEMESTER PATTERN) FOR B.Voc. I

Bachelor of Vocation (B.Voc.)– Food Processing and Management

- 1. TITLE** : B.Voc. Part I (Food Processing and Management)
Under Faculty of Interdisciplinary Studies
- 2. YEAR OF IMPLEMENTATION** : New Syllabus (CBCS Pattern) (Semester Pattern) will be implemented from June 2022 Onwards
- 3. DURATION** : B.Voc. Part I, II and III (Three Years)
B.Voc. Part I - Diploma (One Year)
B.Voc. Part II -Advanced Diploma (Second Year)
B. Voc. Part III – Degree (Third Year)
- 4. PATTERN OF EXAMINATION** : Semester Pattern
 - **Theory Examination** – At the end of semester Theory Exam will be conducted
 - **Practical Examination** – i) In the 1st, 3rd, 4th and 5th semester of B. Voc. there will be internal assessment of practical record, related report submission and project reports at the end of semester.
ii) In the second semester of B. Voc. I, there will be internal practical examination at the end of semester.
iii) In the 6th semester of B. Voc. there will be external practical Examination at the end of semester.
- 5. MEDIUM OF INSTRUCTION** : English / Marathi
- 6. STRUCTURE OF COURSE** : B. Voc. Part – I, II and III
Two Semesters per Year

Two General Papers per year / semester
Three Vocational Papers per Year / Semester
Three Practical papers per Year / Semester
One Project / Industry Visit/ Study Tour / Survey

SCHEME OF EXAMINATION

A) THEORY

- The theory examination shall be at the end of the each semester.
- All the vocational theory papers shall carry 40 marks and 10 marks will be Internal Evaluation.
- Evaluation of the performance of the students in theory shall be on the basis of semester examination as mentioned above.
- Question paper will be set in the view of entire syllabus preferably covering each unit of the syllabus.
- **Nature of question paper for Theory examination** (Excluding Business Communication Paper) –
 - i. There will be seven questions carrying equal marks.
 - ii. Q.No.1 and Q. No. 7 is compulsory.
 - iii. Students will have to solve any 3 questions from Q.No.2 to Q.No.6.
Q. No. 1: Short answer type question with internal choice
(Two out of Three)

Q. No. 2 to Q. No. 6: Long answer type questions

Q. No. 7: Short Notes with internal choice
(Two out of Three)

B) PRACTICAL

- Evaluation of the performance of the students in practical shall be on the basis of semester examination (Internal assessment at the end of Semester I, II, III, IV and V) and external examination at the end of Semester VI as mentioned separately in each paper.
- Practical examination will be at end of each semester.
- All the practical papers shall carry 40 marks and 10 marks internal evaluation

Standard of Passing:

As per the guidelines and rules for B. Voc. (Attached Separately – Annexure)

Exam Pattern Structure -

Sr.no.	Programme	CIE		SEE		Passing	Total
		Min	Max	Min	Max		
1.	B.Voc. Theory	04	10	14	40	18	50
2.	B.Voc. Laboratory Work	04	10	14	40	18	50



Choice Based Credit System Proposed Course Structure

For B.Voc. Food Processing and Management

Three Years (6 Semester) Programme

Course Structure of new Curriculum

2022-2023

B.Voc. Food Processing and Management - I Course Structure

Subject wise Course Title of Semester I & II

Sr. No.	Semester I		Sr. No.	Semester II	
	Course code	Title of Course		Course code	Title of Course
1.	A1 - ASCC	Business Communication I	1.	B1 - ASCC	Business Communication I I
2.	A2 - ASCC	Fundamentals of Food Science – I	2.	B2 - ASCC	Fundamentals of Food Science – II
3.	A3 - DSC	Principles Food Preservation- I	3.	B3 - DSC	Principles Food Preservation- II
4.	A4 - DSC	Fundamentals of Agro Processing – I	4.	B4 - DSC	Fundamentals of Agro Processing – II
5.	A5 - DSC	Bakery & Confectionary – I	5.	B5 - DSC	Bakery & Confectionary – II
6.	A6 - SDC	Laboratory Work : Principles Food Preservation - I	6.	B6 - SDC	Laboratory Work : Principles Food Preservation - II
7.	A7 – SDC	Laboratory Work: Fundamentals of Agro Processing - I	7.	B7 – SDC	Laboratory Work: Fundamentals of Agro Processing - II
8.	A8 – SDC	Laboratory Work : Bakery & Confectionary -I	8.	B8 – SDC	Laboratory Work : Bakery & Confectionary -II
9.	A9 - IP	Project	9.	B9 - IP	Project

B.Voc. Food Processing and Management - II Course Structure

Subject wise Course Title of Semester III & IV –

Sr. No.	Semester III		Sr. No.	Semester IV	
	Course code	Title of Course		Course code	Title of Course
1.	C1- ASCC	Fundamentals of Financial Accounting – I	1.	D1- ASCC	Fundamentals of Financial Accounting – II
2.	C2 - ASCC	Food Nutrition I	2.	D2 - ASCC	Food Nutrition II
3.	C3- DSC	Fruits and Vegetable Processing- I	3.	D3- DSC	Fruits and Vegetable Processing- II
4.	C4- DSC	Milk and Milk Product Processing- I	4.	D4- DSC	Milk and Milk Product Processing- II
5.	C5 - DSC	Food Quality control-I	5.	D5 - DSC	Food Quality control - II
6.	C6- SDC	Laboratory Work : Fruits and Vegetable Processing- I	6.	D6- SDC	Laboratory Work : Fruits and Vegetable Processing- II
7.	C7– SDC	Laboratory Work: Milk and Milk Product Processing- I	7.	D7– SDC	Laboratory Work: Milk and Milk Product Processing- II
8.	C8 – SDC	Laboratory Work : Food Quality control I	8.	D8 – SDC	Laboratory Work : Food Quality control II
9.	C9- IP	Project	9.	D9- IP	Project

B.Voc. Food Processing and Management - III Course Structure

Subject wise Course Title of Semester V & VI –

Sr. No.	Semester V		Sr. No.	Semester VI	
	Course code	Title of Course		Course code	Title of Course
1.	E1- ASCC	Research Methodology	1.	F1- ASCC	Business Management
2.	E2 - ASCC	Legal Aspects of Food Industry	2.	F2 - ASCC	Food Hygiene and Sanitation
3.	E3- DSC	Meat, Fish and Poultry Processing	3.	F3- DSC	Snack Food Processing
4.	E4- DSC	Food Chemistry	4.	F4- DSC	Food Microbiology
5.	E5 - DSC	Beverage Processing	5.	F5 - DSC	Food Packaging
6.	E6- SDC	Laboratory Work : Meat, Fish and Poultry Processing	6.	F6- SDC	Laboratory Work : - Snack Food Processing
7.	E7– SDC	Laboratory Work : Food Chemistry	7.	F7– SDC	Laboratory Work : Food Microbiology
8.	E8 – SDC	Laboratory Work : Beverage Processing	8.	F8 – SDC	Laboratory Work : Food Packaging
9.	E9- IP	Internship	9.	F9- IP	Project



Choice Based Credit System Proposed Course Structure
For B.Voc. Food Processing and Management
Three Years (6 Semester) Programme

Credit Distribution Chart –

Sr.no.	Course name	Total Course	Total Credit	Percentage wise credit
1.	AECC (Ability Enhancement Compulsory Courses)	12	60	33
2	DSC (Discipline Specific Course)	18	54	30
3.	SDC (Skill Development Course)	18	54	30
4.	IP (Industrial Practical)	6	12	7
	Total	54	180	100

Credit System and Workload
B.Voc. Food Processing and Management – I

Credit system:

Education at the Institute is organized around the semester-based credit system of study. The type of credit will be credit by theory and practical examination. The prominent features of the credit system are a process of continuous evaluation of a student's performance/progress and flexibility to allow a student to progress at an optimum pace suited to his/her ability or convenience, subject to fulfilling minimum requirements for continuation. A student's performance/progress is measured by the number of credits that he/she has earned, i.e. completed satisfactorily. Based on the course credits and grades obtained by the student, grade point average is calculated. A minimum grade point average is required to be maintained for satisfactory progress and continuation in the programme. Also a minimum number of earned credits and a minimum grade point average should be acquired in order to qualify for the degree.

All programmes are defined by the total credit requirement and a pattern of credit distribution over courses of different categories.

Course credits assignment:

Each course has a certain number of credits assigned to it depending upon its lectures and laboratory contact hours in a week. This weightage is also indicative of the academic expectation that includes in-class contact and self-study outside of class hours.

- a. One credit would mean equivalent to 15 periods for lectures, practicals/workshop.
- b. For internship/ field work, the credit weightage for equivalent hours shall be equal of that for lecture / practical.

The credits for each of the year of B. Voc. Course will be as follows:

Sr.no.	Course name	Total Course	Total Credit	Percentage wise credit
1.	AECC (Ability Enhancement Compulsory Courses)	12	60	33
2	DSC (Discipline Specific Course)	18	54	30
3.	SDC (Skill Development Course)	18	54	30
4.	IP (Industrial Practical)	6	12	7
	Total	54	180	100

Credit System and Workload

B.Voc. Food Processing and Management I

Distribution of Marks of Semester I & II

B. Voc. – I (Diploma) Semester – I

Sr. no	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	1.1.1	Business Communication – I	Theory /Practical	50	40	-	10
2	1.1.2	Fundamentals of Food Science – I	Theory /Practical	50	40	-	10
3	1.1.3	Principles of Food Preservation- I	Theory	50	40	10	-
4	1.1.4	Fundamentals of Agro Processing – I	Theory	50	40	10	-
5	1.1.5	Introduction to Bakery & Confectionary – I	Theory	50	40	10	-
6	1.1.6	Laboratory Work : Food Preservation - I	Practical	50	-	10	40
7	1.1.7	Laboratory Work: Agro processing - I	Practical	50	-	10	40
8	1.1.8	Laboratory Work: Introduction to Bakery & Confectionary -I	Practical	50	-	10	40
9	1.1.9	Project	-	50	-		50

Distribution of Marks: B. Voc. – I (Diploma) Semester – II

Sr. No	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	1.2.1	Business Communication - II	Theory /Practical	50	40	-	10
2	1.2.2	Fundamentals of Food Science - II	Theory /Practical	50	40	-	10
3	1.2.3	Principles of Food Preservation-II	Theory	50	40	10	-
4	1.2.4	Fundamentals of Agro Processing –II	Theory	50	40	10	-
5	1.2.5	Bakery & Confectionary - II	Theory	50	40	10	-
6	1.2.6	Laboratory Work Principles of Food Preservation-II	Practical	50	-	10	40
7	1.2.7	Laboratory Work: Fundamentals of Agro Processing –II	Practical	50	-	10	40
8	1.2.8	Laboratory Work :Bakery & Confectionary -II	Practical	50	-	10	40
9	1.2.9	Industrial Visit/Study Tour	-	50	-		50

B. Voc. – I (Diploma)

Scheme of Teaching : B. Voc. – Part I (Diploma) Semester – I

Sr. No.	Course No.	Title	Distribution of Workload(Per Week)		
			Theory	Practical	Total
1	1.1.1	Business Communication - I	4	2	6
2	1.1.2	Fundamentals of Food Science - I	4	2	6
3	1.1.3	Principles of Food Preservation- I	4	-	4
4	1.1.4	Fundamentals of Agro Processing - I	4	-	4
5	1.1.5	Introduction to Bakery & Confectionary - I	4	-	4
6	1.1.6	Laboratory Work – Principles of Food Preservation - I	-	4	4
7	1.1.7	Laboratory Work- Fundamentals of Agro processing - I	-	4	4
8	1.1.8	Laboratory Work - Introduction to Bakery & Confectionary -I	-	4	4
9	1.1.9	Project	-	-	-
		Total --	20	16	36

Scheme of Teaching: B.Voc.– Part I (Diploma) Semester – II

Sr. No.	Course No.	Title	Distribution of Workload(Per Week)		
			Theory	Practical	Total
1	1.2.1	Business Communication - II	4	2	6
2	1.2.2	Fundamentals of Food Science - II	4	2	6
3	1.2.3	Principles of Food Preservation- II	4	-	4
4	1.2.4	Fundamentals of Agro Processing – II	4	-	4
5	1.2.5	Bakery & Confectionary – II	4	-	4
6	1.2.6	Laboratory Work : Principles of Food Preservation – II	-	4	4
7	1.2.7	Laboratory Work : Fundamentals of Agro processing – II	-	4	4
8	1.2.8	Laboratory Work : Bakery & Confectionary –II	-	4	4
9	1.2.9	Industrial Visit/Study Tour	-	-	-
		Total-	20	16	36

Distribution of Marks: B. Voc. – II

Sr .no	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	2.1.1	Fundamentals of Financial Accounting – I	Theory /Practical	50	40	-	10
2	2.1.2	Food Nutrition – I	Theory /Practical	50	40	-	10
3	2.1.3	Fruits and Vegetable Processing- I	Theory	50	40	10	-
4	2.1.4	Milk and Milk Product Processing- I	Theory	50	40	10	-
5	2.1.5	Food Quality control and Waste- I	Theory	50	40	10	-
6	2.1.6	Laboratory Work : Fruits and Vegetable Processing- I	Practical	50	-	10	40
7	2.1.7	Laboratory Work: Milk and Milk Product Processing- I	Practical	50	-	10	40
8	2.1.8	Laboratory Work : Food Quality control - I	Practical	50	-	10	40
9	2.1.9	Project	-	50	-		50

(Advance Diploma) Semester – III

Distribution of Marks: B. Voc. – II (Advance Diploma) Semester – IV

Sr .no	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	2.2.1	Fundamentals of Financial Accounting – II	Theory /Practical	50	40	-	10
2	2.2.2	Food Nutrition – II	Theory /Practical	50	40	-	10
3	2.2.3	Fruits and Vegetable Processing- II	Theory	50	40	10	-
4	2.2.4	Milk and Milk Product Processing- II	Theory	50	40	10	-
5	2.2.5	Food Quality control - II	Theory	50	40	10	-
6	2.2.6	Laboratory Work : Fruits and Vegetable Processing- II	Practical	50	-	10	40
7	2.2.7	Laboratory Work: Milk and Milk Product Processing- II	Practical	50	-	10	40
8	2.2.8	Laboratory Work : Food Quality control and Waste- II	Practical	50	-	10	40
9	2.2.9	Industrial Visit/Study Tour	-	50	-		50

Scheme of Teaching: B. Voc. – Part II (Advanced Diploma) Semester – III

Sr. No.	Course No.	Title	Distribution of Workload(Per Week)		
			Theory	Practical	Total
1	2.1.1	Fundamentals of FinancialAccounting - I	4	2	6
2	2.1.2	Food Nutrition - I	4	2	6
3	2.1.3	Fruits and Vegetable Processing- I	4	-	4
4	2.1.4	Milk and Milk Product Processing- I	4	-	4
5	2.1.5	Food Quality control and Wastemanagement - I	4	-	4
6	2.1.6	Laboratory Work : Fruits andVegetable Processing- I	-	4	4
7	2.1.7	Laboratory Work: Milk and Milk Product Processing- I	-	4	4
8	2.1.8	Laboratory Work : Food Quality control– I	-	4	4
9	2.1.9	Project	-	-	-
		Total --	20	16	36

Scheme of Teaching: B. Voc. – Part II (Advanced Diploma) Semester – IV

Sr. No.	Course No.	Title	Distribution of Workload(Per Week)		
			Theory	Practical	Total
1	2.2.1	Fundamentals of FinancialAccounting – II	4	2	6
2	2.2.2	Food Nutrition – II	4	2	6
3	2.2.3	Fruits and Vegetable Processing- II	4	-	4
4	2.2.4	Milk and Milk Product Processing- II	4	-	4
5	2.2.5	Food Quality control and Waste management - II	4	-	4
6	226	Laboratory Work : Fruits and Vegetable Processing- II	-	4	4
7	2.2.7	Laboratory Work: Milk and Milk Product Processing- II	-	4	4
8	2.2.8	Laboratory Work : Food Quality control - II	-	4	4
9	2.2.9	Industrial Visit/Study Tour	-	-	-
		Total-	20	16	36

Distribution of Marks: B. Voc. – III (Degree) Semester

Sr .no	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	3.1.1	Research Methodology	Theory /Practical	50	40	-	10
2	3.1.2	Legal Aspects of Food Industry	Theory /Practical	50	40	-	10
3	3.1.3	Meat, Fish and Poultry Processing	Theory	50	40	10	-
4	3.1.4	Food Chemistry	Theory	50	40	10	-
5	3.1.5	Beverage Processing	Theory	50	40	10	-
6	3.1.6	Laboratory Work: Meat, Fish and Poultry Processing	Practical	50	-	10	40
7	3.1.7	Laboratory Work: Food Chemistry	Practical	50	-	10	40
8	3.1.8	Laboratory Work : Beverage Processing	Practical	50	-	10	40
9	3.1.9	Internship	-	50	-		50

Distribution of Marks: B. Voc. – III (Degree) Semester – VI

Sr .no	Course No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks		
					Theory	CCP	Practical
1	3.2.1	Business Management	Theory /Practical	50	40	-	10
2	3.2.2	Food Hygiene and Sanitation	Theory /Practical	50	40	-	10
3	3.3.3	Snack Foods Processing	Theory	50	40	10	-
4	3.3.4	Food Microbiology	Theory	50	40	10	-
5	3.3.5	Food Packaging	Theory	50	40	10	-
6	3.3.6	Laboratory Work: Snack Foods Processing	Practical	50	-	10	40
7	3.3.7	Laboratory Work: Food Microbiology	Practical	50	-	10	40
8	3.3.8	Laboratory Work : Food Packaging	Practical	50	-	10	40
9	3.3.9	Project	-	50	-		50

Scheme of Teaching: B. Voc. – III (Degree) Semester – V

Sr. No.	Course No.	Title	Distribution of Workload		
			Theory	Practical/Batch	Total
1	3.1.1	Research Methodology	4	2	6
2	3.1.2	Legal Aspects of Food Industry	4	2	6
3	3.1.3	Meat, Fish and Poultry Processing	4	-	4
4	3.1.4	Food Chemistry	4	-	4
5	3.1.5	Beverage Processing	4	-	4
6	3.1.6	Laboratory Work: Meat, Fish and Poultry Processing	-	4	4
7	3.1.7	Laboratory Work: Food Chemistry	-	4	4
8	3.1.8	Laboratory Work : Beverage Processing	-	4	4
9	3.1.9	Internship	-	-	-
		Total --	20	16	36

Scheme of Teaching: B. Voc. – III (Degree) Semester – VI

Sr. No.	Course No.	Title	Distribution of Workload		
			Theory	Practical/Batch	Total
1	3.2.1	Business Management	4	2	6
2	3.2.2	Food Hygiene and Sanitation	4	2	6
3	3.3.3	Snack Foods Processing	4	-	4
4	3.3.4	Food Microbiology	4	-	4
5	3.3.5	Food Packaging	4	-	4
6	3.3.6	Laboratory Work: Snack Foods Processing	-	4	4
7	3.3.7	Laboratory Work: Food Microbiology	-	4	4
8	3.3.8	Laboratory Work : Food Packaging	-	4	4
9	3.3.9	Project	-	-	-
		Total --	20	16	36

1. SCHEME OF EXAMINATION –

A) THEORY –

- The theory examination shall be at the end of the each semester.
- All the vocational theory papers shall carry 40 marks and 10 marks will be Internal Evaluation.
- Evaluation of the performance of the students in theory shall be on the basis of semester examination as mentioned above.
- Question paper will be set in the view of entire syllabus preferably covering each unit of the syllabus.
- Nature of question paper for Theory examination (excluding Business Communication paper)–

A. There will be seven questions carrying equal marks.

B. Q.No.1 and Q. No. 7 is compulsory.

C. Students will have to solve any 3 questions from Q.No.2 to Q.No.6.

Q. No. 1: Short answer type question with internal choice
(Two out of Three)

Q. No. 2 to Q. No. 6: Long answer type questions

Q. No. 7: Short Notes with internal choice
(Two out of Three)

B) PRACTICAL

Evaluation of the performance of the students in practical shall be on the basis of semester examination (Internal assessment at the end of I, III and IV and V Semester) and external examination at the end of VI semester as mentioned separately in each paper.

Evaluation system:

1. Standard of passing

The maximum credits for B. Voc. Food processing and Management semester course (of six semesters) will be $30 \times 6 = 180$ credits. To pass in each paper students are required to obtain 4 grade points in each paper, it means 18 to 20 Marks for 50 Marks Theory / Practical papers, 14.08 to 16 for 40 Marks Theory papers and 04 marks for 10 Marks Practical papers.

2. Assessment of Project / Industrial visit /study tour /Internship Report

- i) The Project/Industrial visit/study tour/Internship report must be submitted by the prescribed date usually two weeks before the end of academic session of the semester.
- ii) It is desirable that the topics for Project/Industrial visit/study tour/Internship report shall be assigned by the end of previous semester.
- iii) The Project/Industrial visit/study tour/Internship report and its presentation shall be evaluated by the coordinator of the course and concerned faculty.

3. Grade point for Theory/Practical/ Project / Industrial visit /study tour /Internship Report

• Table –I: for 50 Marks Theory or Practical

Grade Point	Marks out of	Marks obtained	Grade	Description of performance
0	50	0.0 to 2.5	D	Unsatisfactory
1	50	2.6 to 5.0		
1.5	50	5.1 to 7.5		
2	50	7.6 to 10.0		
2.5	50	10.1 to 12.5		
3	50	12.6 to 15.0		
3.5	50	15.1 to 17.5		
4	50	17.6 to 20.0	C	Fair
4.5	50	20.1 to 22.5		
5	50	22.6 to 25.0	B	Satisfactory
5.5	50	25.1 to 27.5		
6	50	27.6 to 30.0	B ⁺	Good
6.5	50	30.1 to 32.5		
7	50	32.6 to 35.0	A	Very Good
7.5	50	35.1 to 37.5		
8	50	37.6 to 40.0	A ⁺	Excellent
8.5	50	40.1 to 42.5		
9	50	42.6 to 45.0	O	Outstanding
9.5	50	45.1 to 47.5		
10	50	47.6 to 50.0		

- Table No-II: for 40 Marks Theory

Grade Point	Marks out of	Marks obtained	Grade	Description of performance
0.00	40	0.0 to 2.0	D	Unsatisfactory
1	40	2.08 to 4.0		
1.5	40	4.08 to 6.0		
2	40	6.08 to 8.0		
2.5	40	8.08 to 10.0		
3	40	10.08 to 12.0		
3.5	40	12.08 to 14.0		
4	40	14.08 to 16.0	C	Fair
4.5	40	16.08 to 18.0		
5	40	18.08 to 20.0	B	Satisfactory
5.5	40	20.08 to 22.0		
6	40	22.08 to 24.0	B ⁺	Good
6.5	40	24.08 to 26.0		
7	40	26.08 to 28.0	A	Very Good
7.5	40	28.08 to 30.0		
8	40	30.08 to 32.0	A ⁺	Excellent
8.5	40	32.08 to 34.0		
9	40	34.08 to 36.0	O	Outstanding
9.5	40	36.08 to 38.0		
10	40	38.08 to 40.0		

Table No- III: for 10 Marks Practical

Grade Point	Marks out of	Marks obtained	Grade	Description of performance
0.00	10	0.0 to 0.5	D	Unsatisfactory
1	10	0.52 to 1.0		
1.5	10	1.02 to 1.5		
2	10	1.52 to 2.0		
2.5	10	2.02 to 2.5		
3	10	2.52 to 3.0		
3.5	10	3.02 to 3.5		
4	10	3.52 to 4.0	C	Fair
4.5	10	4.02 to 4.5		
5	10	4.52 to 5.0	B	Satisfactory
5.5	10	5.02 to 5.5		
6	10	5.52 to 6.0	B ⁺	Good
6.5	10	6.02 to 6.5		
7	10	6.52 to 7.0	A	Very Good
7.5	10	7.02 to 7.5		
8	10	7.52 to 8.0	A ⁺	Excellent
8.5	10	8.02 to 8.5		
9	10	8.52 to 9.0	O	Outstanding
9.5	10	9.02 to 9.5		
10	10	9.52 to 10.0		

Calculation of SGPA and CGPA-

$$1. \text{Semester Grade Point Average (SGPA)} = \frac{\sum (\text{course credits in passed courses} \times \text{earned grade points})}{\sum (\text{Course credits in registered courses})}$$

$$2. \text{Cumulative Grade Point Average} = \frac{\sum (\text{course credits in passed courses} \times \text{earned grade points}) \text{ of all Semesters (CGPA)}}{\sum (\text{Course credits in registered courses}) \text{ of all Semesters}}$$

3. At the end of each year of B. Voc. Program, student will be placed in any one of the divisions as detailed below:

SGPA and CGPA Table

Grade Point	Grade	Description of performance
0.00 to 3.49	D	Unsatisfactory
3.5 to 4.49	C	Fair
4.5 to 5.49	B	Satisfactory
5.5 to 5.99	B ⁺	Good
6.0 to 6.99	A	Very Good
7.0 to 8.49	A ⁺	Excellent
8.5 to 10.00	O	Outstanding

- Ist Class with distinction: CGPA > 7.0 and above
- Ist Class: CGPA > 6.0 and < 7.0
- IInd Class: CGPA > 5.0 and < 6.0
- Pass Class: CGPA > 4.0 and < 5.0
- Fail: CGPA < 4.0

Eligibility for Admission : 10 + 2 from any faculty or equivalent Diploma / Advanced Diploma in any related stream.

Eligibility for Faculty : 1) M. Tech. (Food Tech./Food processing)

M. Sc. (Food Science and Nutrition / Food Processing/Food Science and Technology/Home-Science/ Food

Science and Quality Control with NET / SET

2) M. A (English) with NET/SET for Business Communication

3) M. Com / MBA with NET/SET for Financial Accounting and Business Management

Eligibility for: B. Tech (Food Tech./ Food processing) /

Laboratory Assistant B. Sc. (Food Science and Nutrition / Food Processing/ Food

Science and Technology/Home-Science/ Food Science and Quality Control)

/ B.Voc. Food Science and Technology

Staffing Pattern:

Teaching:

- a) In 1st Year of B. Voc. - 1 Full Time and 1 Part Time Lecturer for food processing and 1 CHB Lecturer for Business Communication
- b) In 2nd Year of B. Voc. – Total requirement of faculty (Inclusive of 1st Year) will be 3 Full time for food processing and 1 CHB Lecturer for Financial Accounting
1 CHB Lecturer for Business Communication
- c) In 3rd Year of B. Voc. – Total requirement of faculty (Inclusive of 1st & 2nd Year) will be 4 Full time and 1 part time for food processing and 1 CHB Lecturer for Business Management
1 CHB Lecturer for Business Communication
1 CHB Lecturer for Financial Accounting

Lab Assistant: For 1st Year of B. Voc. - 1 Part time

For 2nd and 3rd Year (Inclusive of 1st Year) of B. Voc. – 1 Full Time

B.Voc. EQUIVALENCE OF COURSE:

Food Processing and Management I

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -I	I	Business Communication – I	1.1.1	Business Communication – I
2	B.Voc. -I	I	Fundamentals of Food Science – I	1.1.2	Fundamentals of Food Science – I
3	B.Voc. -I	I	Food Preservation- I	1.1.3	Principles of Food Preservation- I
4	B.Voc. -I	I	Agro Processing – I	1.1.4	Fundamentals of Agro Processing – I
5	B.Voc. -I	I	Bakery & Confectionary – I	1.1.5	Introduction to Bakery & Confectionary – I
6	B.Voc. -I	I	Laboratory Work : Food Preservation - I	1.1.6	Laboratory Work : principles of Food Preservation - I
7	B.Voc. -I	I	Laboratory Work: Agro processing - I	1.1.7	Laboratory Work: Fundamentals of Agro processing - I
8	B.Voc. -I	I	Laboratory Work : Bakery & Confectionary -I	1.1.8	Laboratory Work : Introduction Bakery & Confectionary -I
9	B.Voc. -I	I	Project	1.1.9	Project

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -I	II	Business Communication – II	1.2.1	Business Communication – II
2	B.Voc. -I	II	Fundamentals of Food Science – II	1.2.2	Fundamentals of Food Science – II
3	B.Voc. -I	II	Food Preservation- II	1.2.3	Principles of Food Preservation- II
4	B.Voc. -I	II	Agro Processing – II	1.2.4	Fundamentals of Agro Processing – II
5	B.Voc. -I	II	Bakery & Confectionary – II	1.2.5	Bakery & Confectionary – II
6	B.Voc. -I	II	Laboratory Work : Food Preservation - II	1.2.6	Laboratory Work :Principles of Food Preservation - II
7	B.Voc. -I	II	Laboratory Work: Agro processing - II	1.2.7	Laboratory Work: Fundamentals of Agro processing - II
8	B.Voc. -I	II	Laboratory Work : Bakery & Confectionary -II	1.2.8	Laboratory Work :Bakery & Confectionary -II
9	B.Voc. -I	II	Project	1.2.9	Project

B.Voc. Food Processing and Management II

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -II	III	Fundamentals of Financial Accounting – I	2.1.1	Fundamentals of Financial Accounting – I
2	B.Voc. -II	III	Fundamentals of Nutrition – I	2.1.2	Food Nutrition – I
3	B.Voc. -II	III	Fruits and Vegetable Processing- I	2.1.3	Fruits and Vegetable Processing- I
4	B.Voc. -II	III	Milk and Milk Product Processing- I	2.1.4	Milk and Milk Product Processing- I
5	B.Voc. -II	III	Food Quality control and Waste management - I	2.1.5	Food Quality control - I
6	B.Voc. -II	III	Laboratory Work : Fruits and Vegetable Processing- I	2.1.6	Laboratory Work : Fruits and Vegetable Processing- I
7	B.Voc. -II	III	Laboratory Work: Milk and Milk Product Processing- I	2.1.7	Laboratory Work: Milk and Milk Product Processing- I
8	B.Voc. -II	III	Laboratory Work : Food Quality control and Waste management - I	2.1.8	Laboratory Work : Food Quality control - I
9	B.Voc. -II	III	Project	2.1.9	Project

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -II	IV	Fundamentals of Financial Accounting – II	2.2.1	Fundamentals of Financial Accounting – II
2	B.Voc. -II	IV	Fundamentals of Nutrition – II	2.2.2	Food Nutrition – II
3	B.Voc. -II	IV	Fruits and Vegetable Processing- II	2.2.3	Fruits and Vegetable Processing- II
4	B.Voc. -II	IV	Milk and Milk Product Processing- II	2.2.4	Milk and Milk Product Processing- II
5	B.Voc. -II	IV	Food Quality control - II	2.2.5	Food Quality control- II
6	B.Voc. -II	IV	Laboratory Work : Fruits and Vegetable Processing- II	2.2.6	Laboratory Work : Fruits and Vegetable Processing- II
7	B.Voc. -II	IV	Laboratory Work: Milk and Milk Product Processing- II	2.2.7	Laboratory Work: Milk and Milk Product Processing- II
8	B.Voc. -II	IV	Laboratory Work : Food Quality control - II	2.2.8	Laboratory Work : Food Quality control - II
9	B.Voc. -II	IV	Project	2.2.9	Project

B.Voc. Food Processing and Management III

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -III	V	Research Methodology	3.1.1	Research Methodology
2	B.Voc. -III	V	Legal Aspects of Food Industry	3.1.2	Legal Aspects of Food Industry
3	B.Voc. -III	V	Meat, Fish and Poultry Processing	3.1.3	Meat, Fish and Poultry Processing
4	B.Voc. -III	V	Food Chemistry	3.1.4	Food Chemistry
5	B.Voc. -III	V	Beverage Processing	3.1.5	Beverage Processing
6	B.Voc. -III	V	Laboratory Work: Meat, Fish and Poultry Processing	3.1.6	Laboratory Work: Meat, Fish and Poultry Processing
7	B.Voc. -III	V	Laboratory Work: Food Chemistry	3.1.7	Laboratory Work: Food Chemistry
8	B.Voc. -III	V	Laboratory Work : Beverage Processing	3.1.8	Laboratory Work : Beverage Processing
9	B.Voc. -III	V	Internship	3.1.9	Internship

Sr. No.	Class	Semester	Title of the Course(Old) Shivaji University	Course	Title of the Course (New) KCK Autonomous
1	B.Voc. -III	VI	Business Management	3.2.1	Business Management
2	B.Voc. -III	VI	Food Hygiene and Sanitation	3.2.2	Food Hygiene and Sanitation
3	B.Voc. -III	VI	Snack Foods Processing	3.3.3	Snack Foods Processing
4	B.Voc. -III	VI	Food Microbiology	3.3.4	Food Microbiology
5	B.Voc. -III	VI	Food Packaging	3.3.5	Food Packaging
6	B.Voc. -III	VI	Laboratory Work: Snack Foods Processing	3.3.6	Laboratory Work: Snack Foods Processing
7	B.Voc. -III	VI	Laboratory Work: Food Microbiology	3.3.7	Laboratory Work: Food Microbiology
8	B.Voc. -III	VI	Laboratory Work : Food Packaging	3.3.8	Laboratory Work : Food Packaging
9	B.Voc. -III	VI	Project	3.3.9	Project

Programme Outcomes: B.Voc. Food Processing and Management

- Understand the basic concepts, functions and classification of food.
- Understand, identify and analyze a problem related to food industry and ability to find an appropriate solution for the same.
- Design, implement and evaluate a research based project to meet demands of the society.
- Use appropriate techniques, skills, and modern tools in the food industry and in academic profession.
- Understanding of professional, ethical, legal, security and social issues and responsibilities for entrepreneurship skills.
- Ability to function effectively as an individual and in a group.
- Programme provides the base for moral values and the base to be the responsible citizen.

Programme Specific Outcomes: B.Voc. Food Processing and Management

On the completion of the programme student able to:

1. Understand of core knowledge of various specialization of Food Processing .
2. Apply the knowledge of subject in day-to-day life.
3. Identify their area of interest for further specialization.
4. Develop skills; relate their knowledge to develop entrepreneurship.

Develop skills in experimentation and research to understand the theoretical and experimental dimensions of Food Technology.