KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE – 638 060

(AUTONOMOUS)

BOARD OF FOOD TECHNOLOGY

CDC-04A, Rev 0, 01.04.2021

Approval for Value Added Course (Two Credits) - (Consolidated)

List of Value Added Course (One / Two credit) in the academic Year 2021-22 Odd Semester

Date: 13.08.2021

Sl. No	Regulations	Course Name	Course code (for Repeated Course) / New Course	Name of the Co-ordinators (Max:2)	Experts details from Industry (if any)	Whether Expert(s) is/are Alumni/ Alumnae (yes/no)	Lecture Hours	Practical Hours	Total Hours	Specify Fee/Per Batch / Fee/ Per Student	Fee Amount (Fee/Batch or Fee/Student)	Course Duration		Offered to (Year/Sem/ Branch of the student)
												From	To	
1	2018 / 2020	Sensory Evaluation In Food Product Development	18VAC57 / New Course	Ms. K. Manonmani Ms.N. Dhivya Bharathi	-	-	30	-	-	-	-	23.08.2021	23.09.2021	III Yr / V Sem / FT II Yr / III Sem / FT
2	2020	Industrial Prospective and Innovation in Soybeans Processing	New Course	Dr.V.Sudhakar Mr.V.Arun Joshy	-	-	30	-	-	-	-	20.09.2021	29.10.2021	II Yr / III Sem / FT III Yr / V Sem / FT
3	2018	Non -Destructive Quality Evaluation	New Course	Ms.Meenakumari R Ms.Maurikaa C S	-	-	30	-	-	-	-	16.08.2021	16.09.2021	III Yr / V Sem / FT IV Yr / VII Sem / FT

These courses shall be approved/ratified in the BOS meeting.

Faculty In-charge

HOD

15/9/2021

CCO/Academic

16.9.21

Principal

Encl:

1. Minutes of Internal BOS for approval of the above courses
2. Details of each course mentioned above as per the given format.
3. Copy of the Syllabus of the courses

Estd : 1984

KONGU ENGINEERING COLLEGE
(Autonomous)
PERUNDURAI – 638060
INTERNAL QUALITY ASSURANCE CELL

Approval for Value Added Course (Two Credits)

CERT No.:99-100-20788
ISO 9001 : 2015

Academic Year: 2021-2022 ODD Semester

DEPARTMENT OF FOOD TECHNOLOGY

Date:13.08.2021

1.	Academic Year	:	2021-2022	Semester : ODD
2.	Course Title	:	Industrial Prospective and Innovation in Soybeans Processing	Credit(s): Two
3.	Type of Course	:	New Course	
	• If " Already offered course",	:	Course Code: - Version:	
4.	Course Coordinator(s)	:	1. Dr V Sudhakar 2. Arun Joshy V	
5.	Course offered by	:	Internal faculty	
6.	Name and designation of external resource persons	:	1. Nil 2. 3.	
7.	Details about external organiztaion	:	Not Applicable	

8.	Course fee for external experts	Max. number of students/Batch	Course fee / student
	-	-	-

9.	No. of days	Period		No. of hours			Venue/ Meet ID
		From	To	Lecture	Practical	Total	
	30	20.09.2021	29.10.2021	30	-	30	Online

10.	Pre-requisites for offering the course	:	Fundamentals of Biochemistry		
11.	Course offered to	:	Programme	Branch	Year/Semester

	to		B.Tech	Food Technology	II/III
			B.Tech	Food Technology	III/V

12.	Course Main Contents	:	Day 1	Introduction, Characteristics, Production and Marketing
			Day 2	Composition, Nutritional Profile
			Day 3	Factors affecting protein quality
			Day 4 & 5	Amino Acid composition and requirements, Digestibility.
			Day 6 & 7	Evaluation of Soya Protein products in human nutrition
			Day 8 & 9	Evaluation of Soya Protein Products in specific foods.
			Day 10	Functional Properties
			Day 11	Nutraceutical Aspects and Potential health benefits
			Day 12	Soyabean Processing: Concentrates,Isolates
			Day 13	Hydrolysates,Texturized soya protein
			Day 14	Soya Molasses,soya oil
			Day 15	Soy lecithin, soy flours,soyabean protein fiber
			Day 16	Fermented Oriental Foods
			Day 17	Non fermented foods
			Day 18	Meat Analogues
			Day 19	Dairy Imitation Products
			Day 20	Soya fortified protein health drinks
			Day 21 & 22	Applications in baking industry: Gluten free soya fortified breads, biscuits, cookies
			Day 23& 24	Application in snacks Industry: Soya based extruded snack foods
			Day 25 & 26	Application in Confectionery Industry – Nougat and Aerated Confectionery products
			Day 27 & 28	Application in Meat Products – Emulsified meat products, canned meat, whole muscle meat
			Day 29 & 30	Application in poultry and sea food products.
			Assignment / Project / Case Study/Others: -	
13.	Course Outcomes	:	After completing the course, the student will be able to: • Identify the nutritive, functional, nutraceutical value of soyabean and its processing techniques • Understand the various techniques involved in processing of soyabean • Utilize soyabean as a value addition source • Develop and formulate new soya based product	

14.	Course Assessment (Min. 2)	:	S. No.	Type	Max. Marks
			1.	Assessment-I	50
			2.	Assessment-II	50
				Total	100 Marks
15.	Verified that the content of this course is not offered to students partially/fully in regular curriculum of respective programme of the student.				(Signature of the HoD after verification)

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Estd : 1984

CERT No.: 99 100 20788
ISO 9001 : 2015

Department of Food Technology
Attendance Sheet

Title of the Course: 20VC005 -INDUSTRIAL PROSPECTIVES AND INNOVATION IN SOYABEANS PROCESSING

Date: From 25.10.2021 – 20.11.2021

Sl.No.	Roll Number	Name of the participants	Date / Sign																		
			25.10.2021	26.10.2021	27.10.2021	28.10.2021	29.10.2021	30.10.2021	01.11.2021	02.11.2021	08.11.2021	09.11.2021	10.11.2021	11.11.2021	12.11.2021	13.11.2021	15.11.2021	16.11.2021	17.11.2021	18.11.2021	19.11.2021	20.11.2021
1.	19FTR001	ABIVARSHINI M A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
2.	19FTR002	ADITI S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
3.	19FTR003	AISHVARYA G	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4.	19FTR004	AJAI SANKAR K S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5.	19FTR005	AKSHAYAKRUPAKARAN V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
6.	19FTR011	BARATH B H	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
7.	19FTR012	BRINDHA R S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8.	19FTR016	HARESHVA S R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

9.	19FTR017	HARISH S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10.	19FTR018	HAYANTHIKA M S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
11.	19FTR023	JUNESWAR M	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12.	19FTR027	MOHANA PRIYA S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
13.	19FTR028	MUGHILAN M	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14.	19FTR037	PUVIRAM P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15.	19FTR038	SANJAI KUMAR S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16.	19FTR039	SANJAY S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17.	19FTR040	SANTU VIKASINI.S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18.	19FTR041	SAVEETHA S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
19.	19FTR042	SHUBIKSHA A M	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20.	19FTR043	SNEAHA K	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
21.	19FTR044	SNEKHA R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
22.	19FTR048	THIRUMAL S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
23.	19FTR049	TIRUNAVUKARASU V S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
24.	19FTR050	UDISHCHANDRA SEKAR	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25.	19FTR053	YAHAVI V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

V. Sudhakar
(Dr. V. SUDHAKAR)

Asst Prof
[ARUN JOSHY. V]

Course Faculty

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE-638 060

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DEPARTMENT OF FOOD TECHNOLOGY

TWO CREDIT COURSE 2021-2022

20VC005 - INDUSTRIAL PROSPECTIVES AND INNOVATION IN SOYABEANS PROCESSING

S.NO	ROLL NUMBER	NAME	ASSESMENT – I MARKS OUT OF 50	TOTAL MARKS OUT OF 100	ASSESMENT – II MARKS OUT OF 50	TOTAL MARKS OUT OF 100
1.	19FTR001	ABIVARSHINI M A	30	60	37	74
2.	19FTR002	ADITI S	30	60	35	70
3.	19FTR003	AISHVARYA G	40	80	46	92
4.	19FTR004	AJAI SANKAR K S	30	60	33	66
5.	19FTR005	AKSHAYAKRUPAKARAN V	32	64	35	70
6.	19FTR011	BARATH B H	30	60	38	76
7.	19FTR012	BRINDHA R S	32	64	40	80
8.	19FTR016	HARESHVA S R	30	60	43	86
9.	19FTR017	HARISH S	42	84	46	92
10.	19FTR018	HAYANTHIKA M S	30	60	33	66
11.	19FTR023	JUNESWAR M	26	52	35	70
12.	19FTR027	MOHANA PRIYA S	31	62	36	72
13.	19FTR028	MUGHILAN M	42	84	46	92
14.	19FTR037	PUVIRAM P	42	84	46	92
15.	19FTR038	SANJAI KUMAR S	28	56	34	68
16.	19FTR039	SANJAY S	36	72	42	84
17.	19FTR040	SANTU VIKASINI.S	32	64	38	76
18.	19FTR041	SAVEETHA S	38	76	42	84
19.	19FTR042	SHUBIKSHA A M	32	64	43	86
20.	19FTR043	SNEAHA K	30	60	45	90
21.	19FTR044	SNEKHA R	32	64	47	94
22.	19FTR048	THIRUMAL S	42	84	49	98
23.	19FTR049	TIRUNAVUKARASU V S	42	84	46	92
24.	19FTR050	UDISHCHANDRA SEKAR	30	60	42	84
25.	19FTR053	YAHAVI V	32	64	39	78

V. Sudhakar
(Dr. V. SUDHAKAR)

Arun Joshy. V
ARUN JOSHY. V

HoD/FT 14/9/2021

Course Coordinators