

UNIVERSITY OF KERALA

(Abstract)

B. Voc. Degree Programme in Food Processing – with effect from 2019 admissions –Introduction of new course for Fifth Semester – Approved - Orders issued.

ACADEMIC A.IV SECTION

No. Ac. AIV/1/31434/2019

Dated, Thiruvananthapuram, 17.12.2020

Read: -1) No. Ac. AIV/3/48619/IV.A.1/2019 dated. 06.05.2019

2) Item No. 23 of the Minutes of the meeting of the Academic Council held on 4th march 2020.

3) Item No. 28 of the Minutes of the meeting of the Academic Council held on 21st November 2020.

ORDER

The Regulation, Scheme and Syllabus of B. Voc. Degree Programme in Food Processing had been implemented with effect from 2019 admission onwards vide U.O read as (1) above.

Subsequently, the contents of the course code B.V FP-12 belongs to 2nd Semester is found repeated in the 5th semester (course code B.V FP-30) under the course title “Traditional Indian Dairy Products”. The Chairman Board of Studies in Business Management (Pass) recommended to replace the repeated course of 5th semester by “Analysis of Milk and Milk Products” as detailed below. The Dean, Faculty of Management Studies endorsed the recommendation.

B.V.FP-30-Analysis of Milk and Milk Products

| Name of the Course : Analysis of Milk and Milk Products | | |
|---|---|------------------------------|
| Course Code :B.V.FP-30 | | Semester- V |
| Duration :75 hrs | | Maximum Marks :50 |
| Teaching Scheme | | Examination Scheme |
| Practical : 4hrs /week | | CE/IC Mark:10 Marks |
| Credit :1.5 | | End Semester Exam : 40 Marks |
| Unit .No | Contents | Hours |
| 1. | Milk: Analysis of Titratable Acidity, Reducing sugar and non-reducing sugar, Protein by Biuret method | 04 |
| 2 | Butter: Acidity in butter, salt estimation,Determination of Saponification value. | 04 |
| 3 | Manufacture of Ice-Cream. | 04 |
| 4 | Preparation of flavoured milk. | 04 |
| 5 | Preparation of paneer from cow milk and preparation of value – added product from its by product. | 04 |
| 6 | Study on HTST pasteurization technique in milk. | 04 |
| 7 | Study on sanitation procedures used in a milk industry | 04 |
| 8 | Visit to industry. | 04 |

The Academic Council at its meeting held on 4th march 2020, vide papaer read as (2) above found a discrepancy in the allocation of hours (Duration) in the newly introduced paper and resolved to authorize the Dean, Faculty of Management Studies to rectify the discrepancy in the allocation of hours in consultation with the Baord of Studies, and report back the matter. The Dean, Faculty of Management Studies rectified the discrepancy in consultation with the Board of Studies in Business

Management (Pass) and corrected 'Total Hours' (Duration) as **32** in the newly introduced paper in the Fifth semester (B.V.FP- 30 – Analysis of Milk and Milk Products).

The Academic Council at its meeting held on 21st November 2020, vide paper read as (3) above resolved to approve the correction for duration as 32 hours and further resolved to approve the replacement of the repeated Course of 5th Semester B.Voc Food Processing with effect from 2019 Admission onwards.

Orders are issued accordingly.

Sd/-
ANITHA D.
DEPUTY REGISTRAR (Acad. II)
For REGISTRAR

Copy to:

1. The Dean, Faculty of Management Studies
2. The Chairman, Board of Studies in Business Management (Pass)
3. The Principals of College offering B.Voc. Food Processing Degree Programme
4. PA to the Registrar/ Controller of Examinations
5. JR / DR / AR (Exams)
6. Tabulation section
7. EB sections
8. PRO for uploading in the Website
9. RO / Enquiry
10. The Librarian, Kerala University Library, Thiruvananthapuram
11. The Librarian, Campus Library, Kariavattom
12. Stock file / File copy

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Sd/-
SECTION OFFICER