



**MIT SCHOOL OF FOOD
TECHNOLOGY (MIT-SOFT), PUNE**



**MIT-ADT
UNIVERSITY**
PUNE, INDIA

A Leap Towards World Class Education

Brochure of Value Added Courses



Booklet 2023-24



MIT School of Food Technology



MIT Art Design & Technology University, Pune, India



MIT Art Design and Technology University (MIT ADT University), a leap towards world class education is established by the renowned MIT Group of Institutions. It is UGC recognized multi-disciplinary University located on the 125 acres of campus at Raj Baugh, Loni Kalbhor, which was previously owned by late legendary actor of Indian Hindi Cinema Raj Kapoor. The University campus is an embodiment of peace, serenity and tranquillity; aesthetically erected on the banks of Mula-Mutha river with its architecture ideation inspired from matrix of Saptarishi, Saptarang and Saptaswar. The magnificent world class state-of-the-art infrastructure with modern amenities with fully residential campus facility leads MIT ADT University to be one of the premium campuses.

MIT ADT University is a multi-disciplinary University which offers programs at under graduate, post graduate and doctorate level in

Fine Art, Design conventional engineering branches in Information Technology, Computer Science and Engineering, Mechanical, Civil, Aerospace Engineering Management, Marine Engineering, Bioscience Engineering, Food Technology, Film and Television as well as Broadcasting and Journalism in education as well. Most of the programs are designed in such a way that they satisfy the current needs of the specific industry.

With a vision of Holistic Development, the university has designed compulsory core credits to foster the complete campus transformation of students as winning personalities or corporate leaders, social transformer & nation builder. University level Mega Gala Events, Persona Fest & Vishwanath Sports Meet are known nationwide.



VISION

MIT Art, Design and Technology University aspires to be the University of Eminence by amalgamating Art, Design, Science and Technology. The University aims at having a transformative impact on society through holistic education, multi-disciplinary research ethos, innovation and entrepreneurial culture.

MISSION

The mission of MIT Art, Design and Technology University is to provide impetus to faculty, learners and staff by developing their innate intellectual capabilities, creative abilities and entrepreneurial mind-set for the socio-economic development of the nation.

We empower learners to become adaptive and agile global professionals through unique specialized programmes building academia-industrial partnerships. We nurture learners to be intellectually curious, technologically equipped, mentally sound, physically fit, spiritually elevated, socio-culturally sensitive, environmentally conscious through continuous holistic education for the ever-evolving world.

We provide technology-enabled learner-driven curriculum, value-added courses, simulated learning environments, state-of-the-art infrastructure and opportunities for community engagement.

RANKED

TOP

PRIVATE UNIVERSITY
IN INDIA UNDER
ENGG. CATEGORY

5 STAR RATING



BY MINISTRY OF EDUCATION
GOVT. OF INDIA TO
INSTITUTION'S INNOVATION
COUNCIL MIT-ADTU, Pune



**BEST UNIVERSITY
CAMPUS**

Awarded by
ASSOCHAM, New Delhi

RANKED

26th

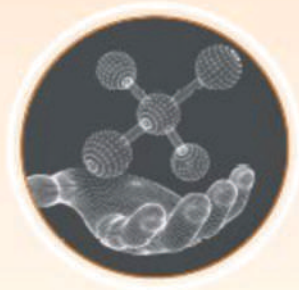
IN ARIIA - ATAL RANKING
ON INSTITUTION'S
INNOVATION
ACHIEVEMENT 2020



MIT SCHOOL OF FOOD TECHNOLOGY



**FOOD
TECHNOLOGY...
A TECHNOLOGY
FOR INNOVATORS**



**A BETTER SOUND
THROUGH FOOD
TECHNOLOGY
RESEARCH!**



**POWERED
BY INTELLECT
DRIVEN BY VALUE**

MIT School of Food Technology was established in 2006 with the vision to build talent and usher India ahead in the crucial food processing sector as per the guidelines of Maharashtra Council of Agricultural Education and Research, Pune (MCAER).

The institute is emerged out as a centre of excellence in education, research and outreach activities in the discipline of food science and technology under the domain of MIT Art, Design and Technology University, Pune. The need base infrastructure, well-equipped laboratories, comfortable and well-furnished classrooms, pilot processing plants are the major strengths of the institutions.

In India, the food sector has emerged as a high growth and huge profit sector due to its immense potential for the value addition, particularly within the food processing industry. Being a sunrise industry, the employment prospectus is high; both in India as well as Abroad. With emerging new companies in the food processing sector, it is going to throw immense potential for the graduates of food related courses. There are lot of career opportunities the government sector like Food and Drug Administration, Food Corporation of India, Food Safety and Standards Authority of India etc. as well as techno-commercial opportunities in public and private sectors such as manufacturing, quality control and research and development.

The institute has a mandate to develop need base and global competitive students' entrepreneurship. The three-phase higher education system comprising Graduation (B. Tech), Post-graduation (M.Tech) and Ph.D.(Food Tech) is one of its kind in the private education domain of Food Science and Technology discipline.

SCHOOL OF FOOD TECHNOLOGY

LIST OF VALUE ADDED COURSES (ANNEXURE I)

Sr. no.	Course Title	Name of Faculty Coordinators/ Instructors	Semester and Degree Program to Which Course Could be offered
1.	Organic Sustainable Food Production	Mr. F.L. Pathan Dr. Amit Kulthe Dr. Suvidha Kulkarni	II Sem . B.Tech
2	Fat and Oil Processing	Dr. Sujata Ghodke Dr. Rinku Agrawal Dr. Ganesh Bhavsar	II Sem . B.Tech
3	Fish Processing Technology	Dr. P.D.Shere Dr. Yogita Chavan Dr. Prashant Pawase	IV Sem B.Tech
4	Good Manufacturing Practices	Dr. Anjali Bhoite Dr. Kaninika Paul Mrs. Dipti Chavan	IV Sem B.Tech
5	Food Packaging Regulations	Coordinator : Dr. Swapnil Patharkar Jointly MITSOFT + Other Technical Institute)	VI Sem B. Tech
6	Food Freezing Technology	Dr. Kavita Mane Dr. Gauri Athawale	VI Sem B.Tech
7	Entrepreneurship Development	Online mode or Hybrid mode Coordinator Dr. Sandip Gaikwad Jointly MITSOFT + Other Technical Institute)	VIII Sem B.Tech
8	Gender Sensitivity	Dr. Vaibhav Patil and Mrs Pallavi Mahske	VIII Sem B.Tech II Sem M.Tech
9	Professional Skills and Personality Development	Coordinator : Dr. Nitin Suradkar and Mr. Akshay Aghav (MITSOFT and SCIL jointly)	VIII sem. B.Tech IV sem, M.Tech
10	Techniques For Assessment of Food Safety and Quality	Coordinator : Dr. Nitin Suradkar	M.Tech IV Sem (FSQM) and PhD

Organic Sustainable Food Production

Modules

Module 1 : Global Scenario Organic Sustainability, Principles and Practices, Key indicators of sustainable agriculture, organic farming and climate change

Module 2 : Input management; compost production, vermicomposting, Compost quality, Compost utilization and marketing

Module 3 : Plant protection measures, biopesticides, natural predators, cultural practice

Module 4 : Good Agricultural Practices (GAP)

Module 5 : Rotation design for organic system, transition to organic agriculture, farming system

Module 6 : Government Schemes to support Organic Farming
Organic Farms Inspection and Audits

Module 7 : Certification Procedures and Compliance with the Global Standards

Module 8 : Quality analysis of organic foods, Antioxidants and their natural source, organic food and human health

Module 9 : Organic Food Packaging

Module 10 : Scope for Entrepreneurship Development in Organic Products.

Module 11 : Activity Field visit and company visit.



Fat and Oil Processing

Modules

Module 1 : Introduction to Fats and Oils

Module 2 : Chemistry of Fats and Oils

Module 3 : Chemical Engineering Operations in Fats and Oils

Module 4 : Natural Sources and their supply chains

Module 5 : Refining and modification of Fats and Oils

Module 6 : Functions of Fats and Oils

Module 7 : Nutritional aspect Fats and Oils

Module 8 : Oil storage, handling and modifications

Module 9 : Quality control and Component Valorization

Module 10 : Packaging of Fats and Oils

Module 11: Entrepreneurship Development in Food Industry

Module 12: Industry based Case Studies



Fish Processing Technology

Modules

Module 1: Introduction to Fish Processing Technology

Module 2: Fish Microbiology

Module 3: Fish Chemistry and their nutritive value

Module 4: Technology of Fish Packaging

Module 5: Value added products of Fish

Module 6: Technology of Canning for Fishery Products

Module 7: Technology of Freezing for Fishery Products

Module 8: Quality Assurance and Quality Control

Module 9: By-products Utilization

Module 10: Entrepreneurship Development in Fisheries

Module 11: Industry based Case Studies



Good Manufacturing Practices.

Modules

Module 1 : Food GMP and its Regulations

Module 2 : Documentation and Record Keeping

Module 3 : Concept of Quality in food Industry

Module 4 : Good Laboratory Practices

Module 5 : Validation and Verification

Module 6 : Manufacturing Operations in food Industries

Module 7: The Indian food GMP

Module 8: Industry based case studies



Food Freezing Technology

Modules

Module 1 : Introduction to Freezing and frozen technology

Module 2 : Food Industry – Quality & Safety concepts

Module 3 : Cold chain management system

Module 4 : Food Processing and Preservation techniques, technology and equipment's involved in Food Freezing

Module 5 : Frozen product categories Ready to eat snacks, frozen meat products

Module 6 : Processing of Ice-creams, Processing mechanism of Frozen Peas, Fruits and vegetables

Module 7 : Food supply chain management system

Module 8 : GMP Regulations, Quality Assurance and Quality control in frozen processing. Laws and Regulations for Frozen desserts processing

Module 9 : Industry based case study and Visit to Frozen food manufacturing industry.

ORGANIC



Gender Sensitivity

Modules

Module 1: Gender Inequality and its Impact on Men and Women

Understanding the Notion of Citizenship

Violation of Women's Rights as Citizens and Individuals

Nature of Gender Inequalities

Access to and Control over Resources and Positions of Power

Module 2: Understanding patriarchy

Biological Sex and Socially Constructed Gender

Femininity and Masculinity,

Gender Stereotypes and their Impact; Breaking the Stereotypes

Gender Equality as Liberation of Men as well as Women

Module 3: Contributing to Prevention of Sexual Harassment

What is and is not Sexual Harassment

Legal Provisions about prevention of Sexual Harassment

Preconditions for Effective Working of Sexual Harassment

Complaints Committees

Role of men in prevention of sexual harassment at workplace

Gender sensitive language, work culture and workplace



Title: Professional Skills and Personality Development

Duration: 30 hours

Target Students Last year UG and PG Students

Objective: To strengthen the student's capacity to learn the professional skills and to enhance the personality building aspects.

Module 1 : Grooming & Body Language

Module 2 : Resume Building

Module 3 : Planning and Organizing

Module 4 : Interview Skills and How to answer FAQ's

Module 5 : Building Self and Linked in Profile Building

Module 6 : Technical tests, Group discussion and personal interviews

Course Coordinator :

Mr. Jaydeep Shirole SCIL, Dept.

Dr. Nitin Surdkar and Mr. Akshay Aghav MITSoFT



VAC Registration Link For

B.Tech.

<https://forms.gle/NGZxFFEvc7Vdbadz5>

For M.Tech.

<https://forms.gle/1bcZaD5VhkDaxKNg6>

Contact details of VAC Coordinators

UG Coordinators

1) Dr. Rinku Agarwal
Contact No 9421056567
rinku.agarwal@mituniversity.edu.in

2) Prof. Dr. Kavita Mane
Contact No 8446409229
kavita.mane@mituniversity.edu.in

PG Coordinators

1) Dr. Nitin Suradkar
Contact No 9665259615
nitin.suradkar@mituniversity.edu.in

2) Dr. Shubhangi Thakre
Contact No 7057630816
shubhangi.thakre@mituniversity.edu.in

School of Food Technology

GUIDELINES FOR VALUE ADDED COURSES

The constantly evolving education global landscape upsurges competition and embark on inculcation of highly developed lateral and design thinking and entrepreneurial spirit among students to meet new impediments. Techno savvy generation with plug and play opinion always beating the present program specific objective based education system and hence frequently become outdated rapidly. Limitations are recorded with the University curriculum to fully answer outcome of each aspect of education. NEP 2020 based education emphasis on incorporation of extracurricular and co-curricular activities to be pillar to the curriculum not only to help students develop their interests, abilities and skills but also better prepare them to meet industry expectations.

Food Technology School offers a wide variety of Value Added Courses (VAC) which are conducted after class hours. VAC as academic gesture conducted by experts and help students in enhancing technical and professional skills to make them equipped as per universal aspirations.

A. Objectives

- ❖ To provide students a thoughtful insights of the industry demand
- ❖ To motivate students to be entrepreneur
- ❖ To improve critical thinking and problem solving skills to fasten employ ability opportunities and to carve entrepreneurial spirit.
- ❖ To channelize the skill gap to create industry ready Food technocrats
- ❖ To develop inter-disciplinary skills to emerge out as a successful global citizen

B. Course Designing Undertakings

The Food Technology school has undertaken the assignment by initiating need analysis, discussion with alumina and industry identified the gap and considered the emerging technology trends before designing the VAC syllabus. The pedagogy methods are suggested according to the content and target group, the emphasis was given on application of appropriate pedagogical methods for better outcome. Value Added Course developed by School is placed before the Board of Studies and Faculty members and approval is accorded by the Academic Council.

C. Guidelines for conducting value added courses

1. Value Added Course is not mandatory to qualify for any program and the credits earned through the Value Added Courses shall be over and above the total credit requirement prescribed in the curriculum for the award of the degree.
2. It is a teacher assisted learning course open to students of particular semester without any additional fees.
3. Registration of course is mandatory along with other courses in that particular semester.
4. Classes for a VAC are conducted during the **RESERVED** Time Slot (timetable will be created or time slot will be finalized based on enrolled students' strength and nature of course) in a week or beyond the regular class hours.
5. Faculty organizers have to create lesson plan along with course templet to get it approved by Concern HOI.
6. The value added courses may be also conducted during weekends /vacation period.
7. A student will be permitted to register only one Value Added Course in a Semester.
8. The course can be offered only if there are minimum 5(five) students willing to appear for particular course.
9. 75% Attendance is mandatory to declare pass in the VAC course. Once student is failed in meeting the attendance bar he or she is declared failed in VAC and cannot reappear for the said course again.
10. The course contents may be delivered by the teachers or experts from external agencies as per the requirement may be hired (maximum three hours per course can be conducted by external resource person) however, the evaluation must be carried out by the Faculty organizer team.
11. Proper records of the course, which consist of syllabus, lesson plan, students attendance, nature of assignments and the statement of marks. (If external guest is conducting some sessions, it will be treated as guest lecture hence flyer, geotagged photos, students attendance and separate report is mandatory)
12. If the course is offered in summer /winter vacations, the course certificate will be offered subsequent semester.

D. Duration

The duration of value added course is 30 hours with a combination of appropriate proportion of theory and practical. Flexibility is given to faculty organizers to decide the wait age of theory and practical depending upon nature of course. Faculty organizer must take the prior approval before commencement of particular course.

E. Procedure for registration

The list of Value Added Courses shall be displayed in the University Website along with the syllabus in form of Brochure. A student shall register for a Value Added Course offered during the semester by submitting the duly filled in registration form to the office of MITSoFT

Academic in charges of UG and PG will be conducting form segregation according to the choice opted. Time table will be created for proper execution. Faculty coordinators/ Instructors have to submit lesson plan and should accord approval for necessary course execution expenses.

F. Evaluation and Assessment

1. All value added Courses will be evaluated internally for 100 marks. Equal weightage will be given for assessment where theory (50 marks) and practical (50 marks) components are involved. There shall be two CA (CA 1 and CA2) of 25 marks for both theory and practical.
2. Student's performance will be mapped and score will be placed in appropriate grade as per University examination ordinances to offer grade of particular value added course (VAC) to respective student.
3. Pattern of question paper/ nature of internal examination will be decided by the respective faculty coordinator / instructor.
4. The Question Papers/ Assessment will be framed to test different levels of learning based on Bloom's taxonomy viz. Knowledge, Comprehension, Application, Analysis, Synthesis and Evaluation/Creativity.
5. The evaluation of value added courses may be conducted by adopting any of the following method, suitable to the course: -
 - a. Written test (Objective or descriptive)
 - b. Practical examination
 - c. Laboratory work
 - d. Project
 - e. Presentations
6. The credits earned through value added courses shall not be considered for calculating GPA and CGPA.

G. Awarding Certificate

The students who have successfully completed the Value Added Course shall be issued with a Certificate duly signed by the Authorized signatories.



MIT-ADT UNIVERSITY

PUNE, INDIA

A Leap towards World Class Education





**AIC-MIT ADT
INCUBATOR FORUM**
Atal Incubation Centre

The University for
Entrepreneurship



**SCHOOL OF
HOLISTIC
DEVELOPMENT**

The University for
Holistic Development



School of
**CORPORATE
INNOVATION &
LEADERSHIP**

The University for
Corporate Leadership



Centre for Research & Innovation for Young Aspirants

The University for
Research and Innovation



MIT School of Food Technology

Vishwarajbaug, Loni Kalbhor, Maharashtra 412201

Email :
mitcft@mitpune.com
admissions@mitcft.edu.in

Website:
www.mituniversity.ac.in

Contact:
MIT-SoFT : +91 9021080141/9130056007
MIT-ADT Virtual No. : +91 9595124234



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Admission Process

