

Estd: 1994 CSIBER Trust's

COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR

Reaccredited by NAAC Bangalore, with 'B' Grade (2.79)

Approved by Government of Maharashtra & Affiliated to Shivaji University,

Kolhapur.

Bachelor of Food Technology & Management

PROSPECTUS - 2019-2020



Address-University Road, Kolhapur – 416 004 (Maharashtra)

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BOARD OF TRUSTEES- CSIBER

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1	Adv. Shripatrao Dinkarrao Shinde 12,Keshavsut,Sane Gurujivasahat,Near Sadhana High School Kadgao Road, Tal-Gadhinglaj	President, CSIBER Trust
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11	Dr. Vilas M. Hilage CSIBER, Kolhapur	Trustee, CSIBER Trust
12	Dr. Ranjitsinh Anandrao Shinde Dinkar Bangalow, Shivaji Colony, Neminath Nagar, Vishrambag, Sangli-416416	Secretary & Managing Trustee



Brief History:

The Chhatrapati Shahu Institute of Business Education and Research (CSIBER) Trust, was established in 1976 by Dr. A. D. Shinde, a practicing Chartered Accountant and Professor of Accountancy and Taxation under the able guidance of Late Padmabhooshan Vasantraodada Patil, Ex. Chief Minister, Maharashtra State, with an active support of Late Shri. Sripatrao Bondre, Ex. Minister Maharashtra State.

The Visionary Prof. Dr. A. D. Shinde, under CSIBER Trust has started College of Non-Conventional Vocational Courses for Women in 1994 strengthening women empowerment by imparting Non-Conventional education at affordable cost, develop the intellectual capability of individuals to understand and appreciate their local and environments, external acquire physical and intellectual skills which will enable individuals to be self-reliant and useful members of the society.

Vision, Mission & Goals of CNCVCW Vision

- To Promote Equal Opportunities in Higher Education for Women Student community,
- To Educate & Prepare Women student community for vocational & professional excellence
- To Face the Need of changing Economic Condition & Business Policies of the Government.

Mission

• Adopting Variety of Modern Pedagogues.

- Prepare Women Student Academically.
- Facilitate Women in Understanding, Developing Interaction and applying core and Specialized Concepts and Practices.
- Update Women in a Different Vocations and Professions to Face the Future Challenges of Market by Providing them Laboratory and Field Practical Training.

Goals

- Promoting Sense of Belongingness, Confidence and Fulfill the Expectations of Women Community and Society at Large.
- Imparting High Quality Value Based Career Oriented Education to Women Students and Encouraging to them Self Employment.
- Developing a Systematic Approach in Solving the Problems at Specific and Universal Context.
- Encouraging on Team Spirit and Team Work

Policies:

Environmental Policy & Mission

Environmental Policy of College:

"Green energy a step towards sustainable development"

Environmental Mission:

- Creating awareness among students and teachers in terms of plastic free campus, energy conservation, rain water harvesting and environmental and social outreach programmes.
- College seeks to reduce consumption of resources, reuse where ever possible and recycle the same.

- Implementation of proper principles of solid waste management and reduction of environmental pollution.
- Ensure staff and students receive appropriate environmental awareness training

Policy for Divyangjan

- Assistance is provided in all Perspectives.
- Provision of well constructed Ramp.
- Provision of Wheel Chair provided at entrance Foyer if any Divangjan Requisite.
- Provision of Barrier free environment to divyangian.

Institutions run by the trust:

- College of Non-Conventional Vocational Courses for Women(CNCVCW), Kolhapur. Reaccredited by NAAC, Bangalore with 'B' grade (CGPE 2.79)
- Chh. Shahu Institute of Business
 Education and Research, Kolhapur (An
 Autonomous Institute, Programmes
 offered MBA (Gen), MBA (Envt.
 with dual specialization., MCA, DBM,
 M.Sc. (Envt. & Safety),
 M.Sc.(Quantitative Economics),
 M.Phil.(Commerce & management,
 Social Work, Environment
 Management, Economics and
 Computer Studies) and also recognized
 Centre for Ph.D.
- Dinkarrao K. Shinde School of Social Work, Kolhapur. (Master of Social Work)
- Vasantraodada K. Shinde Institute of Management Studies & Research, Miraj (MBA. MCA, DBM, DIT, BBA, BCA, M.COM, PGDCA)
- Dinkarrao K. Shinde College of Education, Gadhinglaj, Dist. Kolhapur (B.Ed)
- Smt. Radhabai Shinde English Medium School, Kolhapur

• Gijawane High School, Gijawane Gadhinglaj, Dist. Kolhapur

Programmes offered by the College:

- Bachelor of Science in Food Technology & Management B. Sc (FTM)
- Bachelor in Interior Design (BID)
- Bachelor of Arts. in Multimedia
 B.A(MM)
- Bachelor of Arts in Dress Making & Fashion Coordination B.A(DMFC)
- Post Graduate Diploma in Nutrition & Dietetics (PGDND)
- B.Com(Bank Management)
- B.Com(Business Management)
- B.Sc. (Environment Science)
- M.Sc. (Food Science and Nutrition)

Infrastructure:

Campus-

The college campus has an area of 11 acres garlanded by lush green meadows. The three storied separate building for college consists of well ventilated classrooms audio visual classrooms administrative block, conference hall, computer lab, laboratories, ladies room, faculty room, reading room, well equipped library with large number of text books, reference books, e-books and journals of National and International levels.

Class rooms and laboratories-

Well equipped classrooms and laboratories with ICT facility

Hostel Accommodation-

The college provides separate well maintained hostels for women in the sprawling campus with indoor game facilities like carom, table tennis, chess etc. Qualified Doctor is available24 x 7 on call.

Language Laboratory-

The college offers language improvement programmes to improve the English language through high-tech language laboratory and subject experts.

Scholarship-

The students can apply for Scholarship as per the rules. Award of Scholarship is made/continued subject to the fulfillment of condition such as regular attendance, good behavior and satisfactory progress in studies.

Sports facility-

Well equipped indoor and outdoor sports facilities are available such as Table tennis, chess, carom, basket ball and spacious play ground. Gym is available for the use of students

Canteen-

The college has a canteen which also runs a mess for the students.

Placement-

The newly designed Non-Conventional courses are increasing our students inherent skills to empower them with power of knowledge and thereby increasing self employability. Along

with this the college extends all the help for the placement through central placement cell. The college has a full time training and placement Officer.

Alumni-

College has a registered Alumni association. With strength of more than 2000 ex-students the college alumni is the pride of the institute. The aim of this association is to stimulate national and international network between alumni students and staff of college and business community in general. It facilitates communities and creates right path for building a proper network.

B.Sc.(Food Technology and Management)

Objectives of the Programme

- To increase the employability of women in the food processing sector of Indian economy this has been accorded priority in policy making.
- To expose the participant to the basic essentials of Food Technology & preservation so that they become capable of independently handling food processing units.
- To make them understand the nutritional side which may help inculcate the scientific view regarding dietary habits of population.
- To enable the participants to keep themselves abreast of recent changes in Food Technology and Management.
- To create necessary awareness regarding the laws affecting Food Processing and Preservation.
- To inculcate entrepreneurship attitude and self-employment attitude.

Eligibility-

Students seeking admission to the B.Sc.(FTM) Part I, must have passed 12th standard from Science faculty of any state from a recognized board or equivalent.

Intake-

Total intake capacity of the B.Sc. (FTM) Part I is 60.

Admission process-

Admission to the first year of B.Sc.(Food Technology and Management) Program is purely based on marks obtained at 12th standard examination and written examination/personal interview of 100 marks conducted by college as a part of entrance examination. Final selection will be based on 50% of marks obtained at 12th standard and 50% of written examination/personal interview.

Reservation Policy-

Reservation for special category such as SC, ST,NT,OBC etc. will be as per the rules of Government of Maharashtra and Shivaji University, Kolhapur.

Medium of Instruction-

The medium of instruction is English.

Duration of Program-

The duration of the Program is for three years full time and divided into two semesters per year.

TEACHING FACULTY- (Dept. of Food Technology) 2019-20

Sr.No.	Name	Designation	Qualification
1	Mrs. Snehal P. Khandekar	Head of Dept	M.Sc. (Food Sc. & Tech.), NET(UGC)
2	Ashwini S. Raibagkar	Asst. Professor	M.Sc. (Biochemistry),DMLT
3	Mrs. Shweta. A. patil	Asst. Professor.	M.Sc. (Food Sc. & Tech.)
4	Dr. Neelam Jirage	Asst. Professor	M.Sc. (Nutrition & Dietetics), NET(UGC)
5	Ms. Rajasee S. Nimbalkar	Asst. Professor	M.Sc. (Food Processing & Preservation)
6	Ms. Asmita M Acharya	Asst. Professor	M.Sc. (Food Sc. & Tech.)
7	Mrs. Neha A. Patil	Asst. Professor	M.S.(Food Technology)
8	Ms. Tejashri B. Magadum	Asst. Professor	M.Sc. (Food Sc. & Tech.)

Structure of B. Sc. Food Technology and Management (Entire)ProgrammeSem I & II

	SEMESTER-I															
	TEACHING SCHEME												ATIO	N SCHEN	1E	
Sr.	(ਜ਼੍ਰੇ ਜ਼੍ਰੇ	T	HEOR	Y		PR	ACTIC	AL			THE	ORY		PRAC	PRACTICAL	
No.	Course (Subject) Title	Credit s	No. of lecture	Hours		Credit s	No. of lecture	Hours		Hours	Max	Total Marks	Min	Hours	Max	Min
1 2	DSC-A DSC-A	2 2	5	4		2	4	3.2		2 2	50 50	100	35			
3 4	DSC-A DSC-A	2 2	5	4		2	4	3.2		2 2	50 50	100	35	PRAG	CTICA	L
5	DSC-A DSC-A	2 2	5	4		2	4	3.2		2 2	50 50	100	35	EXAM IS Al	INATI NNUA	
7 8	DSC-A DSC-A	2 2	5	4		2	4	3.2		2 2	50	100	35			
9	AECC-1A TOTAL	2 18	4 24	3.2		8	16	12.8		2	50	50 450	18			
						SE		TER-	II							
1 2	DSC-B DSC-B	2 2	5	4		2	4	3.2		2 2	50 50	100	35		50	18
3 4	DSC-B DSC-B	2 2	5	4		2	4	3.2		2 2	50 50	100	35	As per BOS	50	18
5	DSC-B DSC-B	2 2	5	4		2	4	3.2		2 2	50 50	100	35	Guide- lines	50	18
7 8	DSC-B	2 2	5	4		2	4	3.2		2	50	100	35		50	18
9	AECC-B	2	4	3.2						2	50	50	18			
	TOTAL	18 36	24 48	19.2 38.4		8 16	16 32	12.8 25.6				450 900			200	
	Student contact hours per week: 32 Hours (Min.) Student contact hours per week: 32 Hours (Min.) Theory and Practical Lectures: 48 Minutes Each Total Marks for B.ScI (Including English): 1100 Total Credits for B.ScI (Semester I & II): 52															

- **DSC** Discipline SpecificCore Course. Any four subjects (Courses) from B.Sc.-I CBCS curriculum Physics, Chemistry, Mathematics, Statistics, Electronics, Computer Science, Botany, Zoology, Biotechnology (opt.), Geography, Geology, Seed Technology, Microbiology, Industrial Microbiology, Biochemistry (opt.), Psychology, Food Science and Quality Control, Astrophysics, Nanotechnology (Opt), and other subjects approved by Competent Authorities.
- AECC- Ability Enhancement Compulsory Course (1A & 1B)- English
- Practical Examination will be conducted annually for 50 Marks per course (subject).
- Except English, combined passing for two theory papers of 50 marks each. i.e. Min. 35 marks required for passing out of 100.
- There shall be separate passing for theory and practical courses.

Sem I: Democracy, Election and Good Governance (2 Credit)

SSC – I (Soft Skill Course)

Sem II: SSC – II (1 Credit) (Any one from (i) to (v))

i) Business Communication & Presentation Skill	ii) Event management Skill
iii) Personality Development	iv) Yoga & Physical Management Skill
v) Resume, Report & proposal writing skill	

	SEMESTER															
		TEACHING SCHEME									EX	KAMIN	ATIO	ON SCHE	ME	
Sr.	e ()	Т	THEOR'	Y		PR	RACTIC	AL	ĺ	THEORY				PRACTICAL		
No.	Course (Subject) Title	Credits	No. of lectures	Hours		Credits	No. of lectures	Hours		Hours	Мах	Total Marks	Min	Hours	Max	Min
1	DSC-C	2	3	2.4		4	6.4	8		2	50	100	35			
2	DSC-C	2	3	2.4			0.4	0		2	50	100	33			
3	DSC-C	2	3	2.4		4	6.4	8		2	50	100	35	PRA	CTICA	L
4	DSC-C	2	3	2.4		·				2	50	100		EXAM	IINAT	ION
	Dag G			2.4							50	I	ı	IS A	NNUA	L
5	DSC-C	2	3	2.4	-	4	6.4	8		2	50	100	35			
6	DSC-C	2	3	2.4						2	50					
	A FIGG. G		1 4	2.0	ļ							I	I			
7	AECC-C	4	4	3.2	ł		10.0									
	TOTAL	16	22	17.6		12 C.F.	19.2	24	-	7		300				
1	Dag D		1 2	2.4		S E	MES	IEK.	- 1		50	I		I		
2	DSC-D DSC-D	2	3	2.4	1	4	6.4	8		2	50 50	100	35		100	35
	DSC-D		3	2.4							30			As per		
3	DSC-D	2	3	2.4	1					2	50			BÔS		
4	DSC-D	2	3	2.4	1	4	6.4	8		2	50	100	35	Guide-	100	35
•	BSC B			2					l		20			lines		
5	DSC-D	2	3	2.4		4	6.4	0	İ	2	50	100	25		100	25
6	DSC-D	2	3	2.4		4	6.4	8		2	50	100	35		100	35
									ĺ			•				
7	AECC-1C									3	70+ 30	100	35			
	TOTAL	12	18	14.4		12	19.2	24				300				
	IUIAL	28	40	32		24	38.4	48				600			300	
• St	udent contact h	ours ner	week · 3	2 Hours (Mi	n)		• Total Marks for B.ScII (Excluding EVS) : 900								
	Stadent Contact hours per Week : 32 Hours (Minn)							Total Marks for B.ScII (Excluding EVS) : 900 Total Credits for B.ScII (Semester III & IV) : 52								

- DSC- Discipline Specific Core Course. A candidate shall select either (A) or (B) of the following
- (A) Three courses (subjects) from the four courses (subjects) selected at B.Sc.-I CBCS curriculum.

 Physics, Chemistry, Mathematics, Statistics, Electronics, Computer Science, Botany, Zoology,
 Biotechnology (opt/voc), Geography, Geology, Seed Technology, Microbiology, Industrial Microbiology,
 Biochemistry (opt.), Psychology, Food Science and Quality Control, Astrophysics, Nanotechnology (Opt), and other subjects approved by Competent Authorities.

OR

- (B) Two courses (subjects) from the four courses (subjects) selected at B.Sc. I and any one Interdisciplinary Course (subject) as the third course (subject).e.g. *For Astrophysics: Physics & Mathematics are compulsory. For Geochemistry: Geology & Chemistry are compulsory. For Biochemistry: any two from Chemistry, Botany, Zoology, Microbiology, Biotechnology (opt/voc). For Plant Protection: Botany is compulsory. For Pollution: any two from Chemistry, Botany, Zoology, and Microbiology. For Fisheries: Zoology is compulsory.
- AECC- Ability Enhancement Compulsory Course (1C):
 Environmental Studies: EVS (Theory 70 & Project 30 Marks)
- Practical Examination will be conducted annually for 100 Marks per course (subject).
- Except Environmental Studies, combined passing for two theory papers of 50 marks each. i.e. Min. 35 marks required for passing out of 100.
- There shall be separate passing for theory and practical courses.

Structure of B. Sc. Food Technology and Management (Entire) Programme Sem V & VI

	SEMESTER-V															
	TEACHING SCHEME										EX	KAMINA	ATION SCHE	CME		
Sr.	ct (]	ГНЕОБ	RY		PRACTICA		AL	L		THEOF	RY	PRACTICAL		.1	
No.	Subject Title	Credits	No. of lectures	Hours		Credits	No. of lectures	Hours		Hours	Max Marks	Min Marks	Hours	Max Marks	Min Marks	
1	DSE-A	2	3	2.4						2	50	18				
2	DSE-A	2	3	2.4		10	10 20	20 16		2	50	18	PRACTICAL			
3	DSE-A	2	3	2.4		10		20 10		2	50	18				
4	DSE-A	2	3	2.4						2	50	18	EXAMINATION			
5	AECC-D	2	4	3.2						2	50	18	IS ANNUAL			
	TOTAL	10	16	12.8		10	20	16			250					
						SE	MES	STE	R	- VI						
1	DSE-B	2	3	2.4						2	50	18				
2	DSE-B	2	3	2.4		10	20	16		2	50	18	As per BOS	200	70	
3	DSE-B	2	3	2.4		10	20	10		2	50	18	Guidelines	200	70	
4	DSE-B	2	3	2.4						2	50	18				
5	AECC-E	2	4	3.2						2	50	18				
	TOTAL	10	16	12.8		10	20	16			250					
	IOIAL	20	32	25.6		20	40	32			500			200		
	2 state to the state of the sta															
• Th	Theory and Practical Lectures : 48 Min. Each									Total Credits for B.ScIII (Semester V & VI): 40						

- DSE- Discipline Specific Elective. A candidate shall select one course (subject) from the three Courses (Subjects) selected at B.Sc. II namely: Physics, Chemistry, Mathematics, Statistics, Electronics, Computer Science, Botany, Zoology, Biotechnology (opt/voc.), Geography, Geology, Seed Technology, Microbiology, Industrial Microbiology, Biochemistry (opt.), Psychology, Food Science and Quality Control, Plant Protection, Pollution, Fisheries, Astrophysics, Nanotechnology (Opt), and other subjects approved by Competent Authorities.
- AECC- Ability Enhancement Compulsory Course (1D & 1E): English
- Practical Examination will be conducted annually for 200 Marks per course (subject).
- There shall be separate passing for theory and practical courses.
- There shall be additional compulsory courses namely (i) Local Self Government at Semester V and (ii) Constitution of India at Semester VI. The study material (CD) will be provided by the University. The certificate shall be given by the College on the basis of attendance.

Sem V: SSC - III Consitution of India & Local self Government (2 Credit)

Sem VI: SSC – VI (1 Credit)

 $\overline{\text{(Any one from (vi) to (x))}}$

()	
i) Interview & Personal Presentation Skill	ii) Entrepreneurship Development Skill
iii) Travel & Tourism Skill	iv) E-Banking & financial services Skill
v) RTI, EPR, Patent & Human Right Skills	

B. Sc. Food Technology and Management(Entire): List of courses:

B. Sc FTM. Part 1 (Sem I & II),

Course code	Name of Course	Course code	Name of Course
	Sem I		Sem II
DSC FTM-A1	Food Science-I	DSC FTM-B1	Food Chemistry – I
DSC FTM-A2	Food Science-II	DSC FTM-B2	Food Chemistry – II
DSC FTM-A3	Food Microbiology -I	DSC FTM-B3	Principles of Food Preservation –I
DSC FTM-A4	Food Microbiology -II	DSC FTM-B4	Principles of Food Preservation – II
DSC FTM-A5	Dairy Technology –I	DSC FTM-B5	Human Nutrition-I
DSC FTM-A6	Dairy Technology -II	DSC FTM-B6	Human Nutrition-II
DSC FTM-A7	Human Physiology-I	DSC FTM-B7	Computer Basics and Applications –I
DSC FTM-A8	Human Physiology-II	DSC FTM-B8	Computer Basics and Applications –II
AECC – A	English – I	AECC – B	English – II

Practical

DSC FTM-P1	Lab Course I (Based on DSC FTM-A3 & DSC FTM-A4)	DSC FTM-P3	Lab Course III (Based on DSC FTM-B5 & DSC FTM- B6)
DSC FTM-P2	Lab Course II (Based on DSC FTM-A5 & DSC FTM-A6)	DSC FTM-P4	Lab Course IV (Based on DSC FTM-B7 & DSC FTM- B8)

B.Sc. FTM Part 2 (Sem III & IV)

Course code	Name of Course	Course code	Name of Course			
	Sem III	Sem IV				
DSC FTM-C1	Grain Science and Technology -I	DSC FTM-D1	Processing and Preservation of			
			Fruits and Vegetables-I			
DSC FTM-C2	Grain Science and Technology -II	DSC FTM-D2	Processing and Preservation of			
			Fruits and Vegetables-II			
DSC FTM-C3	Post Harvest Technology –I	DSC FTM-D3	Food Biochemistry-I			
DSC FTM-C4	Post Harvest Technology –II	DSC FTM-D4	Food Biochemistry-II			
DSC FTM-C5	Industrial and Agri Business	DSC FTM-D5	Food Packaging -I			
	Management- I					
DSC FTM-C6	Industrial and Agri Business	DSC FTM-D6	Food Packaging -II			
	Management- II					
AECC – C	Environmental Studies	AECC – D	Environmental Studies			
	(Theory)		(Project)			

Practical

DSC FTM-P5	Lab Course V	DSC FTM-P7	Lab Course VII
	(Based on DSC FTM-C1 & DSC FTM-		(Based on DSC FTM-D3 & DSC
	C2, DSC FTM-D5 & DSC FTM-D6)		FTM-D4)
DSC FTM-P6	Lab Course VI		
	(Based on DSC FTM-D1 & DSC FTM-		
	D2, DSC FTM-C3 & DSC FTM-C4)		

B. Sc. FTM Part 3 (Sem V & VI)

Course code	Name of Course	Course code	Name of Course			
	Sem V	Sem VI				
DSE FTM-E1	Animal Product Technology-I	DSEFT M-F1	Animal Product Technology-II			
DSE FTM-E2	Bakery and Confectionery –I	DSE FTM-F2	Bakery and Confectionery -II			
DSE FTM-E3	Food Quality Control, Safety and	DSE FTM-F3	Food Quality Control, Safety and			
	Waste Management-I		Waste Management-II			
DSE FTM-E4	Beverage Technology-I	DSE FTM-F4	Beverage Technology-II			
AECC – E	English – III	AECC – F	English – IV			

Practical

DSE FTM-P8	Lab Course VIII (Based on DSE FTM-E2 & DSC FTM-F2)	DSE FTM-P10	Lab Course X (Based on DSE FTM-E4 & DSC FTM-F4)
DSE FTM-P9	Lab Course IX (Based on DSE FTM-E3 & DSC FTM-F3)	DSE FTM-P11	Project

Other than this degree course college also offers some of the short term courses like:

- Certificate course in German language.
- Certificate course in French language.
- Certificate course in Japanese language.
- Certificate course in Obesity and weight management

Add on Courses offered for the academic year – 2019-20

1. Certificate course in Foreign Language - German / Japanese/French Language

- Course outcomes : 1. Enable students to learn one Foreign Language which

will help them for skill development

2. Help students to increase employment opportunities.

- **No of Credits** : 6 credits

- Duration of the course : 90 contact hours

- Syllabus Of French Language



ADULTS COURSES CURRICULUM OVERVIEW

A1 LEVEL (Beginner)

LEVEL	Learning goals Grammar top	
A1.1 Textbook: Texto 1 Dossiers 0, 1, 2.	Greetings in French Understand days of the week and months of the year. Count (numbers) Spell words Introduce yourself (give your age, your job, talk about your family, say where you are from, where you live, say the languages you speak) Ask questions (1) Learn basic yocabulary	Auxiliary verbs (to be/to have) Genders (masculine/feminine) Definite and indefinite articles Plural form Possessive adjectives (my, your, his/her) Regular verbs at present tense (-er verbs)
A1.2 Dossiers 3, Dossier 4 (leçon 13)	Understand a menu/Order at a restaurant Ask questions (2) Understand and give directions (1) Speak about the weather Say the time Suggest an outing Buy in shops	Plural of nouns "on" pronoun Negation Prepositions of location (in, on, next to, in front of) Use « Quel », « Est-ce que » and « Qu'est-ce que » in a question Demonstrative adjectives (this, that)

Syllabus Of German Language

Unit no :1 Content:

- Introduction (Name, country, living place, languages etc.)
- German alphabets, Numbers, Giving and asking information related to number
- Difference between formal and informal, personal pronouns, Verb Conjugations
- European Countries, languages and capital cities

Unit no: 2 Content:

- Hobbies, free time activities
- Conjugation of Strong verbs
- Days, Months, Seasons
- Articles
- Professions: Talking about and asking for the professions.
- Conjugation of the Verb haben and sein.

Unit no: 3 Content:

- Vocabulary related Eatables. (
 - Sentence Structure.
- Akkusative Case and Akkusative Verbs
- Modalverbs
- Timings.

Unit no: 4 Content:

- Intercultural Training

Syllabus Of Japanese Language

Details of the content:

Introduction.

- i) Geographical features, culture of Japan.
- ii) The origin of the script of Japanese language.
- iii) Introduction of Basic script, Hiragana. (46 Characters)
- 2). Greetings in Japanese Language –

Good Morning, Good afternoon, Good evening, Good Night, etc.

- ii) Writing Hiragana Letters from あ to ぞ and related words
- i) Writing Hiragana Letters from \nearrow to \mathbb{F} and related words.
- ii) Writing Hiragana Letters from \sharp to λ and related words.
- i) Self introduction in Japanese.
- ii) Numerals from 1 to 100
- i) Contracted consonant letters (Hiragana script).
- ii) Doubling of consonants with the use of \supset in half case (Hiragana script).
- i) Classroom vocabulary.

Ex. Book, homework, question, answer, practice etc.

ii) Introduction of pectoral script Kanji

人、上、山、下、川、日本語。

- i) Multiples of 1000
- ii) Multiples of 10,000
- i) To express time in Japanese Language. 9 o'clock, half past nine etc.
- i) Introduction of date and month.
- ii) Days of week.
- i) Introduction of Time Phrase

This month, last month, last week, today, tomorrow etc.

- i) Colors in Japanese
- ii) Fruits, flowers in Japanese.
- i) Body parts.
 - i) Writing Katakana letters from ア to ゾ
- ii) Writing Katakana letters from β to \sim .
- i) Expressing nationality of a particular country.
- i) Contracted consonant letters (Katakana script)
- ii) Doubling of consonants with the use of \mathcal{Y} in half case (Katakana script).
- *Note: Words written phonetically using the Latin alphabet (romaji) will be only used in the very initial stage to aid learning pronunciations.

2. Certificate course in Obesity and weight management

- Course outcomes : 1. To incorporate skills of entrepreneurship in students

2. To enhance entrepreneurship skills of students in the field

of dietetics

- No of Credits : 2 credits

- Duration of the course : 30 contact hours

- Syllabus :

- 1. The adipocyte, regulation of appetite and nutrition
- 2. Defining obesity, epidemiology and health risks
- 3. Causation of obesity and weight gain
- 4. Weight management -diet, exercise
- 5. Weight management medical treatment and emerging therapies

Teaching Pedagogy:

The Dept. of Food Technology gives opportunity to explore ideas & creativity using variety of techniques & approaches. The teaching programme is carried out covering both theoretical & practical aspects by way of

- Lectures
- Audio Visual Aids
- Industry Institute Interaction
- Market Survey
- Internship
- Demonstration
- Practical Projects & Assignments
- Seminars / Workshops / Guest lectures
- Industrial Visit
- Participation in National level events

Examination-

First year examination will be conducted at college level and Second and Final year examination will be conducted by Shivaji University Kolhapur.

Rules and Regulations:

Admission cancellation: As per Shivaji University norms

Attendance: Minimum 80 % attendance is compulsory to become eligible to fill up the University examination form.

Standard of Passing

To pass the examination a candidate must obtain a minimum of 35% of marks in each head of the subject paper.

ATKT rules:

A candidate will be admitted to B.Sc. Part – II examination of this university, if she passes in all heads of passing of university examination of B.Sc. Part – I (Sem. I & II taken together) or she will be allowed to keep term for B.Sc. Part – II if she has failed in not more than four heads of Theory OR Practical examination of B. Sc. Part – I (Sem. I & II taken together).

A candidate will be admitted to B.Sc. Part – III examination of this university, if she passes in all heads passing of university examination of B.Sc. Part – II (Sem. III & IV taken together) or he will be allowed to keep term for B.Sc. Part – III if he/she is fail in not more than four heads of Theory OR Practical examination of B.Sc. Part – II (Sem. III & IV taken together).

Internal Examination will be compulsory for all students. If the student is absent/fail in internal examination then he/she will have to clear the internal examination. There will be a separate head of passing in Theory, Practical & Internal examination. However, ATKT rules will be followed in respect of Theory or Practical heads of passing only in subsequent attempt in following semester..

Refund of Deposit:

Application for refund of Deposit must be made within six months from the date of final year examination. Failing which the deposit amount will be forfeited.

Action Against Ragging:

Ragging is strictly prohibited on the college campus. Students indulging in the ragging will be expelled from the college for period of five years and F.I.R will be lodged against them. Moreover, it will be mentioned in the college leaving certificate of such students that they are expelled because of their indulgence in ragging.

Completion of B. Sc (FTM) program:

Candidate who fails to complete the program within a period of three years should complete the program within 6 years from the date of joining the program.

Job Opportunities:

Department of food technology of CNCVCW aims to expand food technology research and education and to give better career prospects to students in the field of food technology and management to enable them to meet the demands of high-end professionals in food industry.

- Product development scientist
- Sensory scientist
- Food Microbiologist or food Safety Expert
- Food Chemist
- Quality Assurance Manager
- Food Ingredient Manager
- Food Regulatory Affairs Specialist
- Health and Nutrition Specialist
- Opportunities in Food Processing Industries (Basic Food, Snack Food, Beverages, meat, winery, dairy etc.), Food Service Sector, Supply chain, Post- Harvest, Food Retailing, Food Regulation legal and statutory bodies, Health and wellness service providers
- Opportunity for Overseas Employment
- Entrepreneur

Following Documents required for the Admission:

- 1) Original HSC / SSC Mark sheet
- 2) Original Leaving Certificate
- 3) Photograph : Two passport size photographs
- 4) Migration certificate if required
- 5) Transfer Certificate
- 6) Caste Certificate and validity
- 7) Income certificate
- 8) Aadhar Card
- 9) Bank Passbook Xerox

Fee Structure:

Fee structure is as per directions of the affiliating University.

B.Sc. in Food Technology and Management

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Sr. No.	Particular	Fee (In Rupees)
1	Admission Fees	300
2	Tuition Fees	24200
3	Library Fees	1500
4	Workshop / Seminar Fees	1500
5	College Development fees	3000
6	Computer Lab	2500
7	Laboratory Fee	700
8	I card	50
9	Borrow Card	50
10	Gymkhana	650
11	Shivaji University fees	250
12	Other Fees	850
13	Extra Curriculum Fees	700
	Total (Rs.)	36250

Bl

Sr.No.	Particular	Amount (Rs.)
1	Library deposit (Refundable)	1000
2	Alumni Registration fee	500
3	Language Course fee	1500
	Total	3000

Address

University Road, Kolhapur – 416004 (Maharashtra)

Contact

Head of the Department

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