MIT Art, Design & Technology University, Pune
SCHOOL OF FOOD TECHNOLOGY

MIT-ADT UNIVERSITY
PUNE, INDIA
A Leap Towards World Class Education

IMPLEMENTATION MANUAL

NATIONAL EDUCATION POLICY (NEP) - 2020

VISION

To be a centre of excellence in training, research, outreach, and consultancy services in Food Science and Technology with emphasis on value addition of agricultural produce, processing technology driven conservation of food, nutritional goodness, food security and safety assurance through stake holder sensitization.

Founder & President

Prof. Dr. Vishwanath D. Karad
Founder, MIT Group Institutions, Pune
President, MIT-ADT University, Pune

NEP 2020

Executive President

Prof. Dr. Mangesh T. Karad
Executive President & Vice- Chancellor
MIT-ADT University, Pune

MIT ADT University is multidisciplinary university with Art, Design and Technology disciplines on campus in all set to implement the New National Education Policy NEP 2020 from Academic Year 2023-24. University is more than ready to adopt and implement New Education Policy NEP 2020. The Credit Structure of various Programmes have been reconstructed as per NEP 2020 guidelines and Academic council has given the approval for its implementation.

SALIENT FEATURES OF NEP

01 Promoting holistic student development through teacher and parent awareness of each student's unique capabilities.

02 Enable learners to choose learning paths and programs, shaping their life journeys based on talents and interests.

03 Eliminate hierarchies and silos in learning by removing rigid separations between arts and sciences, vocational and academic streams, etc.

04 Ensure unity of knowledge through multidisc-iplinary education spanning sciences, social sciences, arts, humanities, and sports.

05 Creativity & critical thinking to encourage logical decision-making & innovation

06 Instill values including empathy, respect, cleanl-iness, democratic spirit, scientific temper, liberty, and justice in education.

07 Promoting multilingualism & the power of langu-age in teaching and learning

08 Leverage technology for inclusive teaching, learn-ing, and enhanced access for Divyang students.

09 Incorporate diversity and local context into education policies, curriculum, and pedagogy, recognizing education as a concurrent subject.

10 Implement a regulatory framework for educational integrity, transparency, and resource efficiency, promoting innovation and autonomy through good governance.

11 Outstanding research as a corequisite for outstan-ding education and development

12 Embrace and take pride in India's rich, diverse culture, ancient and modern knowledge systems.
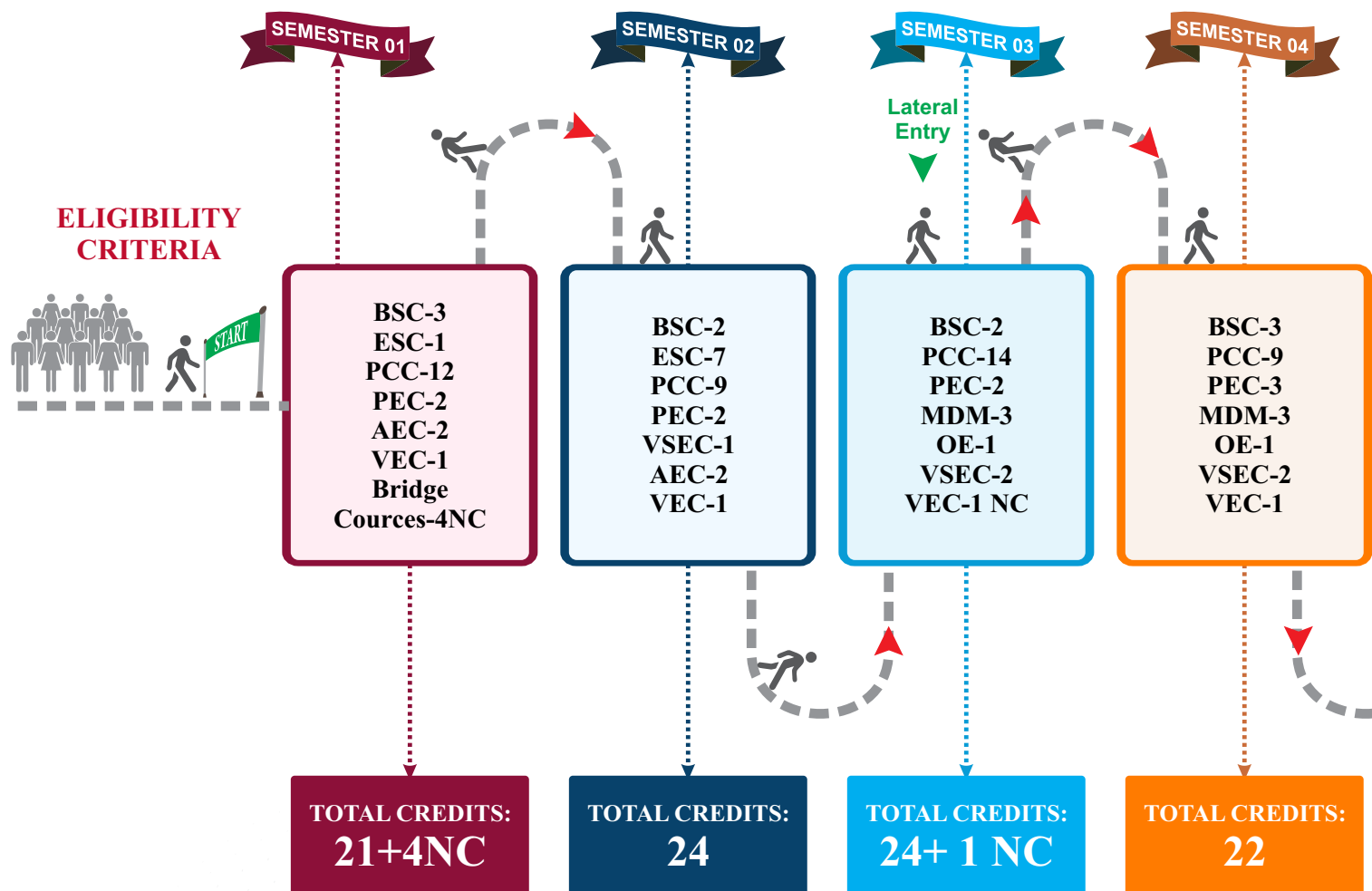
B. Tech. (Food Technology)
Semester wise credit distribution

Category / Type of Courses		I	II	III	IV	V	VI	VII	VIII	Course wise Total Credits
BSC/ESC	Basic Science Courses (BSC)	3	2	2	3	-	-	-	-	**10**
	Engineering Science Courses (ESC)	1	7	-	-	-	-	-	-	**8**
Program Courses	Programme Core Course (PCC)	12	9	14	9	12	6	-	2+20*	**64+20***
	Programme Elective Course (PEC)	2	2	2	3	3	6	-	-	**18**
Multidisciplinary Courses	Multidisciplinary Minor (MDM)	-	-	3	3	3	3	-	2	**14**
	Open /Generic Electives (OE/GE) *(other than a particular Program)*			1	1	3	3	-	-	**8**
Skill Courses	Vocational and Skill Enhancement Courses (VSEC)	-	1	2	2	-	3	-	-	**8**
MD Holistic Development Courses- *Humanities, Social Science and Management (HSSM)+ Liberal Learning (LL)*	Ability Enhancement courses (AEC)	2	2	-	-	2	2	-	-	**8**
	Indian Knowledge System (IKS)	-	-	-	-	-	1	-	-	**1**
	Value Education/Value Addition/Professional Ethics/Life skills Courses (VEC/VAC/EVLSC)	1	1	1NC	1	2	-	-	-	**5+1NC**
	Co-curricular Courses (CC)	-	-	-	-	-	-	-	-	-
	Entrepreneurship/Economics/ Management Courses	-	-	-	-	-	-	-	-	-
Experiential Learning Courses	Research Methodology	-	-	-	-	-	-	-	-	-
	Mini Projects/ Field Project (MP/FP)	-	-	-	-	-	-	-	-	-
	Project	-	-	-	-	-	-	-	10	**10**
	Internship	-	-	-	-	-	-	6+6NC		**6+6NC**
Bridge Courses	Bridge Courses	4NC	-	-	-	-	-	-	-	**4NC**
Total Credits (Semester/Programme) including Bridge and NC courses		**21+4NC**	**24**	**24+1NC**	**22**	**25**	**24**	**6+6NC**	**14+20***	**160+7NC +4NC+20***
Total Credits (Semester/Programme) excluding Bridge and NC courses		**21**	**24**	**24**	**22**	**25**	**24**	**6**	**14+20***	**160+20***
Credits on completion of a year		**45**		**46**		**49**		**20+20***		-
Cumulative credits		**45**		**91**		**140**		**160+20***		-

*20 credits are offered for B. Tech. Food Technology (Hons.)

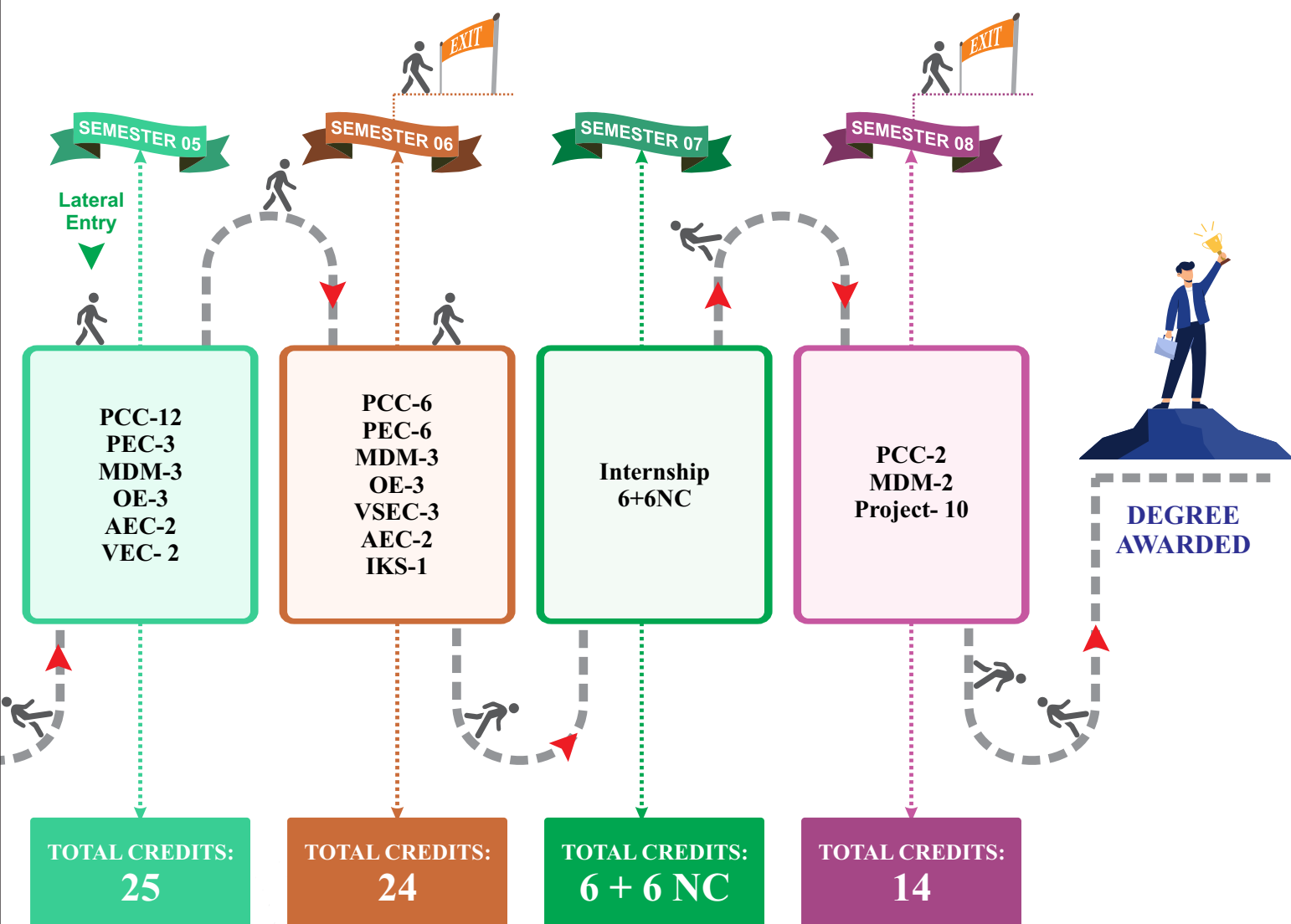|	
MAJOR PROGRAMME COURSES -TOTAL CREDITS	124+6NC+20*
MULTIDISCIPLINARY COURSES-TOTAL CREDITS	22
HOLISTIC DEVELOPMENT COURSES INCL LL+HSSM-TOTAL CREDITS	14+1NC

ELIGIBILITY CRITERIA

SEMESTER 01

BSC-3
ESC-1
PCC-12
PEC-2
AEC-2
VEC-1
Bridge
Cources-4NC

TOTAL CREDITS:
21+4NC

SEMESTER 02

BSC-2
ESC-7
PCC-9
PEC-2
VSEC-1
AEC-2
VEC-1

TOTAL CREDITS:
24

SEMESTER 03

Lateral Entry

BSC-2
PCC-14
PEC-2
MDM-3
OE-1
VSEC-2
VEC-1 NC

TOTAL CREDITS:
24+ 1 NC

SEMESTER 04

BSC-3
PCC-9
PEC-3
MDM-3
OE-1
VSEC-2
VEC-1

TOTAL CREDITS:
22

Legends

- **Basic Science Courses - BSC**
- **Engineering Science Courses - ESC**

- **Programme Core Course - PCC**
- **Programme Elective Courses - PEC**
- **Programme Specialization Courses - PSC**

- **Multidisciplinary Minor - MDM**

- **Open Elective - OE**
- **Generic Elective - GE**

Lateral Entry

EXIT

EXIT

PCC-12
PEC-3
MDM-3
OE-3
AEC-2
VEC- 2

PCC-6
PEC-6
MDM-3
OE-3
VSEC-3
AEC-2
IKS-1

Internship
6+6NC

PCC-2
MDM-2
Project- 10

DEGREE AWARDED

TOTAL CREDITS:	TOTAL CREDITS:	TOTAL CREDITS:	TOTAL CREDITS:
25	**24**	**6 + 6 NC**	**14**

Note : Lateral Entry & Exit as per Institute Policy

- **Skill Enchantment Courses - SEC**

- **Vocational and Skill Enhancement Courses – VEC/ SEC**
- **Ability Enhancement Courses - AEC**
- **Indian Knowledge System - IKS**
- **Value Education Courses – VEC**

- **Experiential Leaning Courses - EXPL**

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

CRiYA
Centre for Research & Innovation for Young Aspirants

The University for
Research and Innovation

MIT School of Food Technology

Vishwarajbaug, Loni Kalbhor, Maharashtra 412201

/mitadtuniversity

For more Details