VIGNAN'S
Foundation for Science, Technology & Research
(Deemed to be UNIVERSITY)
Estd. u/s 3 of UGC Act 1956

## DEPARTMENT OF CHEMICAL ENGINEERING

### Action Taken Report on B. Tech Food Technology Program R 16 Feedback Implemented in R19 introduced in the AY 2019 – 20

***Action taken based on the suggestions from Students:***

**Q1** Course content of B.Tech Food technology curriculum in tune with the program outcome

**Q2** The Course Contents designed to enable Problem Solving Skills and Core competencies

**Q3** Courses placed in the food technology curriculum serves the needs of both advanced and slow learners

**Q4** Contact Hour Distribution among the various Course Components (LTP) is Satisfactory

**Q5** Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology

**Q6** Curriculum providing opportunity towards Self learning to realize the expectations

**Q7** Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory

**Q8** No. Of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills

**Q9** Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills

**Analysis of Overall Feedback given by the Students on R 16**

| Parameters | Rating 5 | Rating 4 | Rating 3 | Rating 2 | Rating 1 | Average Score | Rating |
|---|---|---|---|---|---|---|---|
| Q1 | 56 | 30.8 | 12.8 | 0.5 | 0 | 4.426 | Excellent |
| Q2 | 51.1 | 24.4 | 20.9 | 3.6 | 0 | 4.23 | Excellent |
| Q3 | 34.3 | 29.2 | 25 | 11.6 | 0 | 3.865 | Very Good |
| Q4 | 26.4 | 27.9 | 35.6 | 10 | 0 | 3.704 | Very Good |
| Q5 | 19.9 | 39.8 | 28.1 | 12.1 | 0 | 3.672 | Very Good |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Q6 | 17.4 | 31.2 | 44.6 | 6.8 | 0 | 3.592 | Very Good |
| Q7 | 28.6 | 33.7 | 27.8 | 9.9 | 0 | 3.81 | Very Good |
| Q8 | 24 | 38.4 | 23.7 | 14 | 0 | 3.727 | Very Good |
| Q9 | 21.2 | 44.8 | 24.4 | 9.4 | 0 | 3.772 | Very Good |

**Itemized responses given to the Suggestions of Students**

**Suggestion**: More concentration on core oriented courses for Food Technology people rather than computer programming may enable people to get great exposure in the core sector and gain knowledge on the core aspects which will be helping students too stand out of the crowd.

**Action Taken**: Core subjects have been added to increase practical knowledge related to the industry.

**Suggestion**: Food Plant layout is an important engineering aspect to be considered

**Action Taken:** Food Plant layout and Equipment design (19FT430) is the new modified subject introduced in the curriculum as per the recommendation.

***Action taken based on the suggestions from Alumni:***

| | |
|---|---|
| Q1 | B. Tech Food Technology Curriculum has paved a good foundation in understanding the basic engineering concepts |
| Q2 | The Course Curriculum has paved a good foundation in understanding the basic concepts of food technology |
| Q3 | Course content of B.Tech Food technology curriculum in tune with the program outcome |
| Q4 | The Curriculum imparted all the required Job Oriented Skills |
| Q5 | Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry |
| Q6 | Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills |
| Q7 | Are you in a position to compete with your peers from other Universities |

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**Analysis of Overall Feedback given by the Alumni on R 16**

| | Strongly Agree | Agree | Moderate | Disagree | Strongly Disagree | Avg. Rating | Grade |
|---|---|---|---|---|---|---|---|
| Q1 | 28.6 | 42.9 | 14.3 | 14.3 | 0 | 3.861 | Very Good |
| Q2 | 21.4 | 28.6 | 28.6 | 14.3 | 7.1 | 3.429 | Good |
| Q3 | 28.6 | 21.4 | 14.3 | 0 | 35.7 | 3.072 | Good |
| Q4 | 35.7 | 28.6 | 14.3 | 0 | 21.4 | 3.572 | Very Good |
| Q5 | 35.7 | 21.4 | 14.3 | 0 | 28.6 | 3.356 | Good |
| Q6 | 21.4 | 21.4 | 28.6 | 0 | 28.6 | 3.07 | Good |
| Q7 | 28.6 | 28.6 | 14.3 | 7.1 | 21.4 | 3.359 | Good |

**Itemized responses given to the suggestions of Alumni**

**Suggestion**: Provide more practical knowledge related to industry

**Action Taken:** Core subjects have been added to increase practical knowledge related to the industry.

**Suggestion**: Advanced courses in core engineering

**Action Taken:** Emerging Trends in Food Processing (19FT336) is introduced in the R-19 curriculum as per the recommendation.

**Suggestion**: Improve the project based learning in the curriculum.

**Action Taken**: No concept of Minor project in New curriculum as it is project based hence inter departmental, Intra and societal centric projects are added in curriculum

***Action taken based on the suggestions from Faculty:***

| | |
|---|---|
| Q1 | Course content of B. Tech Food technology curriculum in tune with the program outcome |
| Q2 | Course Contents enhance the technical and professional Skills there by Core competencies |
| Q3 | Allocation of Credits to the Courses satisfactory |
| Q4 | Contact Hour Distribution among various Course Components (LTP) are Satisfactory |
| Q5 | Electives enable the passion to learn innovative technologies in emerging areas of food technology |

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| | |
|---|---|
| Q6 | Curriculum providing opportunity towards Self learning to realize the expectations |
| Q7 | The Composition of Basic Sciences; Engineering, Humanities and Management Courses satisfactory |
| Q8 | No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills |
| Q9 | The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students |

**Analysis of Overall Feedback given by the Faculty on R 16**

| | Strongly Agree | Agree | Moderate | Disagree | Strongly Disagree | Avg. Rating | Grade |
|---|---|---|---|---|---|---|---|
| Q1 | 53.6 | 32.1 | 10.7 | 0 | 3.6 | 4.321 | Excellent |
| Q2 | 46.4 | 28.6 | 14.3 | 3.6 | 7.1 | 4.036 | Excellent |
| Q3 | 32.1 | 42.9 | 7.1 | 17.9 | 0 | 3.892 | Very Good |
| Q4 | 17.9 | 39.3 | 39.3 | 0 | 3.6 | 3.682 | Very Good |
| Q5 | 25 | 39.3 | 21.4 | 3.6 | 10.7 | 3.643 | Very Good |
| Q6 | 25 | 28.6 | 39.3 | 3.6 | 3.6 | 3.681 | Very Good |
| Q7 | 32.1 | 42.9 | 25 | 0 | 0 | 4.071 | Excellent |
| Q8 | 14.3 | 60.7 | 21.4 | 3.6 | 0 | 3.857 | Very Good |
| Q9 | 25 | 50 | 17.9 | 3.6 | 3.6 | 3.895 | Very Good |

**Itemized responses given to the suggestions of Faculty**

**Suggestion**: In 2nd year subjects should be allotted properly. Food technology core subjects has not given importance.

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**Action Taken:** In 2nd year subjects has been distributed evenly in both the semester with the preference of core food tech subjects

**Suggestion:** Without the theory subjects lab of Food Processing was there. Need to check it.

**Action Taken:** Food processing lab has been upgraded with Unit operation subject.

**Suggestion:** Department elective pool should be introduced.

**Action Taken:** Different pool of electives has been introduced as Extrusion Technology, Grain Storage, By product Utilization.

**Suggestion:** More Importance should be given to the projects.

**Action Taken:** Several intra disciplinary and Inter disciplinary projects has been added.

***Action taken based on the suggestions from Employers:***

| | |
|---|---|
| Q1 | The course content of B. Tech Food technology curriculum in tune with the program outcome |
| Q2 | How relevant are the Course Contents in tune with the demands of food processing Industries |
| Q3 | Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the food technology advancements |
| Q4 | Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry |
| Q5 | Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC Problem |

**Analysis of Overall Feedback given by the Employers on R 16**

| | Strongly Agree | Agree | Moderate | Disagree | Strongly Disagree | Avg. Rating | Grade |
|---|---|---|---|---|---|---|---|
| Q1 | 20.8 | 66 | 13.2 | 0 | 0 | 4.076 | Excellent |
| Q2 | 28.3 | 52.8 | 15.1 | 3.8 | 0 | 4.056 | Excellent |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Q3 | 32.1 | 50.9 | 13.2 | 0 | 3.8 | 4.075 | Excellent |
| Q4 | 13.2 | 67.9 | 18.9 | 0 | 0 | 3.943 | Very Good |
| Q5 | 20.8 | 62.3 | 17 | 0 | 0 | 4.042 | Excellent |

**Itemized responses given to the suggestions of Employers**

**Suggestion**: Minor projects in the core subjects could be introduced to inculcate deep learning of the subject which gives practical exposure to students as well.

**Action Taken:** Minor projects in the core subjects has been introduced to inculcated deep learning of the subject which gives practical exposure to students as well.

**Suggestion**: Food Biotechnology and Food Nanotechnology are the emerging area. This must be added in the curriculum

**Action Taken:** Food Biotechnology (19FT430) and Food Nanotechnology (19FT437) are introduced as elective subject in the new curriculum.

**Suggestion**: Provide more practical knowledge related to industry

**Action Taken**: Modular course and Employability skills-I & II are included in Curriculum.

***Action taken based on the suggestions from Parents:***

| | |
|---|---|
| Q1 | Are you satisfied with the theoretical courses and practical sessions offered in our curriculum |
| Q2 | What is your overall assessment of technical knowledge acquired by your ward who is pursuing his/her B.Tech Food technology program in our University |
| Q3 | How satisfied are you with the Academic and Emotional Progression of your ward |
| Q4 | Competency of your ward is on par with the students from other Universities/Institutes |
| Q5 | Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand |

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### Analysis of Overall Feedback given by the Parents on R 16

| | Strongly Agree | Agree | Moderate | Disagree | Strongly Disagree | Avg. Rating | Grade |
|---|---|---|---|---|---|---|---|
| Q1 | 51.8 | 22.7 | 24.5 | 0.5 | 0 | 4.243 | Excellent |
| Q2 | 52.3 | 27.7 | 19.1 | 0.5 | 0 | 4.306 | Excellent |
| Q3 | 47.3 | 30.5 | 21.4 | 0.5 | 0 | 4.237 | Excellent |
| Q4 | 53.2 | 23.6 | 21.8 | 0.9 | 0 | 4.276 | Excellent |
| Q5 | 49.1 | 19.5 | 30.9 | 0 | 0 | 4.162 | Excellent |

**Itemized responses given to the suggestions of Parents**

**Suggestion**: The curriculum must improve the placements of the department

**Action Taken:** Industry internship and industrial training for students has been ensured the more placements in nearest industrial sector.

**Suggestion**: Should provide GATE coaching.

**Action Taken:** Conduction of GATE classes was introduced.

**Suggestion**: Project based curriculum must be implemented

**Action Taken:** It might not be possible to send the students for semester long internship from sixth semester because students should have potential knowledge in advance courses but student can opt for one month industry training during summer vacation (prior information required to the department to avail the summer internship in industry

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