

**VIGNAN'S**

Foundation for Science, Technology &amp; 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 R19 Feedback  
Implemented in R21 introduced in the AY 2021 – 22*****Action taken based on the suggestions from Students:***

<b>Q1</b>	Is the course content of B.Tech Food technology curriculum in tune with the program outcome
<b>Q2</b>	Are the Course Contents designed to enable Problem Solving Skills and Core competencies
<b>Q3</b>	Courses placed in the food technology curriculum serves the needs of both advanced and slow learners.
<b>Q4</b>	Contact Hour Distribution among the various Course Components (LTP) is Satisfactory
<b>Q5</b>	Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology?
<b>Q6</b>	Is the Curriculum providing opportunity towards Self learning to realize the expectations
<b>Q7</b>	Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory?
<b>Q8</b>	No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills.
<b>Q9</b>	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 19**

<b>Parameters</b>	<b>Strongly Agree</b>	<b>Agree</b>	<b>Moderate</b>	<b>Disagree</b>	<b>Strongly Disagree</b>	<b>Avg. Rating</b>	<b>Grade</b>
<b>Q1</b>	45.9	39.3	9.8	3.3	0	4.227	Excellent
<b>Q2</b>	44.3	37.7	11.5	3.3	1.6	4.15	Excellent
<b>Q3</b>	50.8	39.3	4.9	3.3	0	4.325	Excellent
<b>Q4</b>	55.7	29.5	11.5	1.6	0	4.342	Excellent
<b>Q5</b>	47.5	32.8	8.2	4.9	4.9	4.08	Excellent
<b>Q6</b>	50.8	27.9	16.4	1.6	1.6	4.196	Excellent
<b>Q7</b>	62.3	24.6	4.9	4.9	1.6	4.36	Excellent
<b>Q8</b>	50.8	31.1	13.1	3.3	0	4.243	Excellent
<b>Q9</b>	60.7	29.5	4.9	3.3	0	4.428	Excellent

## Itemized responses given to the Suggestions of Students

**Suggestion:** Include IT based problem solving courses for B.Tech curriculum along with food technology core courses.

**Action Taken:** Introduction of subjects like Food Business Management and Entrepreneurship Management, Food Supply Chain Management, Food Safety and Quality Management, Programming for Problem Solving, Introduction to C Programming, Object oriented programming through JAVA, Data structure, Database Management System, Python Programming, Competitive Programming along with mini project as a component to solve problem through IT based solution by students itself.

**Suggestion:** Add more courses related to advanced Food Technology, Management and safety.

**Action Taken:** Inclusion of Sensory Analysis of Food, Food Business Management and Entrepreneurship Management, Food Supply Chain Management, Food Safety and Quality Management, Food Quality Certification and Auditing like subject in R21 Curriculum.

**Suggestion:** Include more practicals and industrial trips.

**Action Taken:** The industrial visit to related course is included in Lab component of respective course such as Food Plant Layout and Equipment, fruits and Vegetables Technology, Cereals and Pulses and Oilseed process Technology.

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

<b>Q1</b>	Do you agree that the Course Curriculum has paved a good foundation in understanding the basic concepts of food technology?
<b>Q2</b>	Is the course content of B.Tech Food technology curriculum in tune with the program outcome?
<b>Q3</b>	Has the Curriculum imparted all the required Job Oriented Skills?
<b>Q4</b>	Have Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry.
<b>Q5</b>	Do you agree that Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills?
<b>Q6</b>	Are you in a position to compete with your peers from other Universities?
<b>Q7</b>	Current Curriculum is superior to your studied Curriculum.

### **Analysis of Overall Feedback given by the alumni on R 19**

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	58.8	41.2	0	0	0	4.59	Excellent
Q2	41.2	17.6	29.4	0	11.8	3.76	Very Good
Q3	35.3	35.3	17.6	0	11.8	3.82	Very Good
Q4	41.2	29.4	17.6	0	11.8	3.88	Very Good
Q5	41.2	41.2	5.9	0	11.8	4.00	Excellent
Q6	47.1	35.3	5.9	0	11.8	4.06	Excellent
Q7	47.1	35.3	0	5.9	11.8	4.00	Excellent



## Itemized responses given to the Suggestions of Alumni

**Suggestion:** Include practical aspect and lab facility

**Action Taken:** Number of practicals have been increased with core subject and also industrial visit in each lab included in R-21 courses curriculum.

**Suggestion:** Add a hands-on training programme for those students who want to start their own business.

**Action Taken:** Inclusion of project planning preparation and Management, Food Business Management and Entrepreneurship and Management, Food Supply Chain Management, Strategy and Marketing of food products like courses related to entrepreneurship development in R-21 Course curriculum.

**Suggestion:** Add industry based courses and offer add on courses on emerging technologies.

**Action Taken:** Modular course and value added courses was introduced in R-21 courses curriculum which will be conducted by industry person on emerging areas of novel food processing, New products development from meat, cereal, fruits and vegetables, novel protein sources etc.

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

Q1	Is the course content of B.Tech Food technology curriculum in tune with the program outcome
Q2	Can Course Contents enhance the technical and professional Skills thereby Core competencies.
Q3	Is allocation of Credits to the Courses satisfactory?
Q4	Contact Hour Distribution among various Course Components (LTP) are Satisfactory
Q5	Do Electives enable the passion to learn innovative technologies in emerging areas of food technology
Q6	Is the Curriculum providing opportunity towards Self learning to realize the expectations?
Q7	Are the Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory
Q8	Are the number of food technology courses and laboratory sessions sufficient to improve the technical skills of students?
Q9	Do you believe that integration of Minor/mini projects with Theory Courses improved the practical knowledge, technical competency and leadership skills among the students?

### Analysis of Overall Feedback given by the Faculty on R 19

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	33.3	47.6	19	0	0	4.139	Excellent
Q2	28.6	52.4	19	0	0	4.096	Excellent
Q3	23.8	61.9	14.3	0	0	4.095	Excellent
Q4	33.3	23.8	42.9	0	0	3.904	Very Good
Q5	38.1	52.4	9.5	0	0	4.286	Excellent
Q6	28.6	47.6	23.8	0	0	4.048	Excellent
Q7	47.6	42.9	9.5	0	0	4.381	Excellent
Q8	33.3	57.1	9.5	0	0	4.234	Excellent
Q9	33.3	47.6	19	0	0	4.139	Excellent

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

**Suggestion:** Include IT based more software courses to enhance the job opportunities.

**Action Taken:** Introduction of subjects like Programming for Problem Solving, Introduction to C Programming, Object oriented programming through JAVA, Data structure, Database Management System, Python Programming, Competitive Programming along with mini project as a component to solve problem through IT based solution.

- **Suggestion:** The Hands-on Experience for students in laboratories should be improved.

**Action Taken:** The industrial visit to related course is included in Lab component of respective course.

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

Q1	Is 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	Problem Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC.

### Analysis of Overall Feedback given by the Employers on R 19

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	80	20	0	0	0	4.8	Excellent
Q2	53.3	46.7	0	0	0	4.533	Excellent
Q3	73.3	20	6.7	0	0	4.666	Excellent
Q4	80	6.7	13.3	0	0	4.667	Excellent
Q5	93.3	6.7	0	0	0	4.933	Excellent

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

- **Suggestion:** Software tools to be added which are useful for industries.

**Action Taken:** More emphasis given on software related and problem solving skill related subjects in R-21 course curriculum.

**Suggestion:** Add industry problem based project component in courses curriculum.

**Action Taken:** This component already existed in courses curriculum and specify it as to choose industry derived problem for project work.

**Suggestion:** Add more elective courses for technological advancement and research.

**Action Taken:** Courses are included, which covers the technological advancement and research component like Food Supply Chain Management, Food Safety & Quality Management, and Sensory Analysis of Food.

  
HoD, Chemical Engineering