



DEPARTMENT OF CHEMICAL ENGINEERING

**Action Taken Report on M. Tech Food Processing Technology R 14 Feedback
Implemented in R17 introduced in the AY 2017 - 18**

Action taken based on the suggestions from Students:

Q1	Course content of M.Tech Food Processing Technology curriculum in tune with the program outcome
Q2	Course Contents designed to enable Problem Solving Skills and Core competencies
Q3	Courses placed in the Food Processing 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 Processing 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 13

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	36.4	27.3	36.4	0	0	4.004	Excellent
Q2	9.1	72.7	18.2	0	0	3.909	Very Good
Q3	45.5	9.1	45.5	0	0	4.004	Excellent
Q4	9.1	36.4	54.5	0	0	3.546	Very Good
Q5	18.2	63.6	18.2	0	0	4	Excellent
Q6	36.4	9.1	54.5	0	0	3.819	Very Good
Q7	0	54.5	45.5	0	0	3.545	Very Good
Q8	27.3	27.3	45.5	0	0	3.822	Very Good
Q9	9.1	63.6	27.3	0	0	3.818	Very Good



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Itemized responses given to the Suggestions of Students

Suggestion: Advanced courses like Research methods should be added in the curriculum. This knowledge when adopted helps in solving or alleviating constraints and also helps in improving technological skills.

Action Taken: Research Methodology and statistics has been included in the curriculum (17HS001).

Action taken based on the suggestions from Alumni:

Q1	M. 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 M. 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

Analysis of Overall Feedback given by the Alumni on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	75	25	0	0	0	4.75	Excellent
Q2	75	25	0	0	0	4.75	Excellent
Q3	75	25	0	0	0	4.75	Excellent
Q4	75	25	0	0	0	4.75	Excellent
Q5	50	50	0	0	0	4.5	Excellent
Q6	75	25	0	0	0	4.75	Excellent
Q7	75	25	0	0	0	4.75	Excellent

Itemized responses given to the suggestions of Alumni

Suggestion: Add employability courses

Action Taken: Employment oriented courses has been added to the curriculum (17HS103).



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Action taken based on the suggestions from Faculty:

Q1	Course content of M. Tech Food Processing Technology curriculum in tune with the program outcome
Q2	Course Contents enhance the technical and professional Skills thereby 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 Processing Technology
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 Processing Technology courses and laboratory sessions sufficient to improve the technical skills of students

Analysis of Overall Feedback given by the Faculty on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	33.3	33.3	33.3	0	0	3.996	Very Good
Q2	16.7	16.7	66.7	0	0	3.504	Very Good
Q3	16.7	16.7	50	16.7	0	3.337	Good
Q4	0	0	50	50	0	2.5	Moderate
Q5	16.7	0	50	33.3	0	3.001	Good
Q6	16.7	0	66.7	16.7	0	3.17	Good



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Q7	16.7	0	33.3	50	0	2.834	Moderate
Q8	16.7	16.7	33.3	33.3	0	3.168	Good
Q9	0	66.7	0	33.3	0	3.334	Good

Itemized responses given to the suggestions of Faculty

Suggestion: Food Quality and Safety subject need to be update

Action Taken: Food Quality and Safety subject has been added HPLC, GC-MS, ICP, DSC, TGA, SEM, Colorimeter topic and several Hygienic practices.

Suggestion: Elective is very few

Action Taken: Pool of electives has been introduced in the new curriculum.

Action taken based on the suggestions from Employers:

Q1	The course content of M. Tech Food Processing 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 Processing 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 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	18.2	81.8	0	0	0	4.182	Excellent
Q2	36.4	63.6	0	0	0	4.364	Excellent
Q3	22.7	77.3	0	0	0	4.227	Excellent
Q4	18.2	81.8	0	0	0	4.182	Excellent
Q5	22.7	77.3	0	0	0	4.227	Excellent



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Itemized responses given to the suggestions of Employers

Suggestion: A workshop on Research methodologies should be provided during curriculum

Action Taken: Advanced courses like Research methods concepts are added in core course. (17HS001)

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 M. Tech Food Processing Technology program in our University
Q3	Competency of your ward is on par with the parents from other Universities/Institutes
Q4	Course Contents of M. Tech Food Processing Technology Curriculum are in tune with the Industry demand
Q5	How satisfied are you with the Academic and Emotional Progression of your ward

Analysis of Overall Feedback given by the Parents on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	33.3	33.3	33.3	0	0	3.996	Very Good
Q2	27.8	55.6	11.1	5.6	0	4.059	Excellent
Q3	33.3	33.3	33.3	0	0	3.996	Very Good
Q4	11.1	38.9	50	0	0	3.611	Very Good
Q5	22.2	33.3	22.2	22.2	0	3.552	Very Good



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Itemized responses given to the suggestions of Parents

Suggestion: Placement cell should emphasis more on addressing job related to core field

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

Suggestion: Strengthen Practical exposure in core courses

Action Taken: In core courses minor projects are introduced to make the student's industry ready.

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