



VIGNAN'S

Foundation for Science, Technology & Research

(Deemed to be University)

-Estd. u/s 3 of UGC Act 1956

DEPARTMENT OF FOOD TECHNOLOGY

Action Taken Report on M.Tech Food Processing Technology Program R20 Feedback Implemented in R22 introduced in the Academic Year 2023-24

Action taken based on the suggestion of the students:

Q1. Course content of M.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. The 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.

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	100	0	0	0	0	5	Excellent
Q2	0	100	0	0	0	4	Excellent
Q3	100	0	0	0	0	5	Excellent

Q4	0	100	0	0	0	4	Excellent
Q5	100	0	0	0	0	5	Excellent
Q6	100	0	0	0	0	5	Excellent
Q7	0	100	0	0	0	4	Excellent
Q8	0	100	0	0	0	4	Excellent
Q9	0	0	100	0	0	3	Good

Itemized responses for students' suggestions:

Suggestion: To enhance skills on teaching related activities.

Action Taken: In R22 curriculum, students after undergoing Employment Orientation Programme in the first semester of the program should enroll for the 'Teaching Assistantship' course during their second semester to earn 2 credits. Each candidate will assist faculty in handling a 'P-based activities' for B.Tech students, developing teaching abilities like handling the sessions, interaction with students for clarification of doubts and assessment capabilities.

Suggestion: Flexibility of class timings.

Action Taken: Class timings are offered till 7 PM.

Action taken based on the suggestion from the Faculty:

Q1. Is the course content of M.Tech Food technology curriculum in tune with the program outcome?

Q2. 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. Electives enable the passion to learn advanced and innovative technologies in emerging areas of food technology.

Q6. The curriculum well-structured for benefitting students coming from inter-disciplinary courses like biotechnology, Agricultural Engineering etc.

Q7. Composition of Basic Sciences, Engineering, Humanities, Management and Entrepreneurial attributes satisfactory.

Q8. The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students

Q9. The integration of Minor/mini projects with Theory Courses improved the practical knowledge, technical competency and leadership skills among the students.

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	83.3	16.7	0	0	0	4.833	Excellent
Q2	66.7	33.3	0	0	0	4.667	Excellent
Q3	66.7	33.3	0	0	0	4.667	Excellent
Q4	100	0	0	0	0	5	Excellent
Q5	83.3	16.7	0	0	0	4.833	Excellent
Q6	50	50	0	0	0	4.5	Excellent
Q7	66.7	33.3	0	0	0	4.667	Excellent
Q8	83.3	16.7	0	0	0	4.833	Excellent
Q9	83.3	16.7	0	0	0	4.833	Excellent

Itemized responses from the faculty suggestions:

Suggestion: Assessment methods needs to be improvised.

Action Taken: Continuous assessment is implemented in R22 M.Tech Food Processing Technology programs.

Suggestion: Students must get more time in laboratory to carry out their research activities.

Action Taken: In R22 curriculum, the department labs will be operating till 7.30 PM and faculty and technician will be assigned to guide them.

Action taken based on the suggestion from the Alumni:

Q1. M.Tech Food Processing 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?

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	33.3	66.7	0	0	0	4.333	Excellent
Q2	66.7	33.3	0	0	0	4.667	Excellent
Q3	66.7	33.3	0	0	0	4.667	Excellent
Q4	83.3	16.7	0	0	0	4.833	Excellent
Q5	16.7	83.3	0	0	0	4.167	Excellent
Q6	50	50	0	0	0	4.5	Excellent
Q7	16.7	83.3	0	0	0	4.167	Excellent

Itemized responses from the Alumni suggestions:

Suggestion: Flexibility in M.Tech program specialization.

Action Taken: In R22 curriculum, M.Tech Food Processing Technology with specialization offered in Food Engineering, Food Technology, Food Safety and Quality assurance, Food Business Management, IT Applications.

Action taken based on the suggestion from the Employer:

Q1. The course content of M.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 courses are in-line with the food technology advancements?

Q4. Applicability of the advanced 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.

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	66.7	16.7	0	0	0	4.003	Excellent
Q2	16.7	66.7	0	0	0	3.503	Very Good
Q3	66.7	16.7	0	0	0	4.003	Excellent
Q4	66.7	16.7	0	0	0	4.003	Excellent
Q5	33.3	50	0	0	0	3.665	Very Good

Itemized responses from the Employer suggestions:

Suggestion: To enhance industry oriented topics in syllabus.

Action Taken: In R22 curriculum, M.Tech Food Processing Technology syllabus is designed with industry oriented topics based on the suggestions of BOS industry expert members.

Sd. Jrshaan

Signature of the Coordinator/HoD

Nero

Signature of School Dean