VIGNAN'S UNIVERSITY

DEPARTMENT OF CHEMICAL ENGINEERING

Minutes of CDMC Meeting for B.Tech Food Technology

07-03-2017

The members of Curriculum Design and Monitoring Committee for B.Tech Food Technology on 07-03-2017 at VSF09, 'H' block, of VFSTR. The following members attended the meeting.

S.No	Members	Designation	Signatures
1	Dr. Krishna C. Etika (Head)	Chairman	
2	Mr. P. Ashok Kumar	Member	
3	Ms. Alka Kumari	Member	Alkakumari.
4	Ms. K.R. Asha	Member	Asha

Agenda of the meeting

Analysis of the feedback collected from various stakeholders such as Alumni, Employers, Faculty, Parents and Students during the academic year 2016-17.

The following are the important points of analysis obtained from various stakeholders:

The feedback analysis reveals that laboratory sessions help to improve the student's technical skills and the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Times to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the students by considering their Employer's feedback.

The feedback analysis reveals that laboratory sessions help to improve the student's technical skills and the courses placed in the curriculum supports both the advanced learners as well as slow learners. Detailed feedback analysis report is enclosed as Annexure-I. The outcomes of the meeting will be placed before the BoS for further discussion and recommendations.

Chairman, CDMC

Annexure I

Feedback from Employer 2016-17 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of students with common views, average score, and ratings is presented in Table 1.

Table 1: Analysis of feedback from employers 2016-17

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	20	80	0	0	0	4.2	Excellent
Q2	20	80	0	0	0	4.2	Excellent
Q3	60	40	0	0	0	4.6	Excellent
Q4	60	40	0	0	0	4.6	Excellent
Q5	100	0	0	0	0	5	Excellent

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

The highest score of 5 was given to the parameter "Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC Problem" followed by "Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the food technology advancements & Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry" with a score of 4.6 and has been rated as Excellent.

It is clearly visible from the table that the parameters "The course content of B. Tech Food technology curriculum in tune with the program outcome & How relevant are the Course Contents in tune with the demands of food processing Industries" obtained same scores 4.2 and has been rated as Excellent.

Times to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the students.

The feedback analysis reveals that laboratory sessions help to improve the student's technical skills and the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Feedback from Faculty 2016-17 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of faculty with common views. average score. and ratings is presented in Table 1.

Table 1: Analysis of feedback from faculty 2016-17

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	40	20	40	0	0	4	Excellent
Q2	20	0	80	0	0	3.4	Good
Q3	20	60	20	0	0	4	Excellent
Q4	0	80	20	0	0	3.8	Very Good
Q5	0	40	60	0	0	3.4	Good
Q6	20	20	60	0	0	3.6	Very Good
Q7	0	60	40	0	0	3.6	Very Good
Q8	20	40	40	0	0	3.8	Very Good
Q9	0	60	20	20	0	3.4	Good

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
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

The highest score of 4 were given to the parameter "Course content of B. Tech Food technology curriculum in tune with the program outcome & Allocation of Credits to the Courses satisfactory" followed by "Contact Hour Distribution among various Course Components (LTP) are Satisfactory & No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills" with a score of 3.8 and has been rated as Very Good.

Time to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the students.

The feedback analysis reveals the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Feedback from Students 2016-17 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of students with common views, average score, and ratings is presented in Table 2.

Table 2: Analysis of feedback from students 2016–17

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	38.9	35.5	19.9	5.7	0	4.076	Excellent
Q2	38.4	29.4	24.2	8.1	0	3.984	Very Good
Q3	27.5	34.6	28	10	0	3.799	Very Good
Q4	24.6	35.5	33.6	6.2	0	3.782	Very Good
Q5	34.1	34.6	25.6	5.7	0	3.971	Very Good
Q6	22.7	32.7	36	8.5	0	3.693	Very Good
Q7	31.8	39.3	23.7	5.2	0	3.977	Very Good
Q8	28.9	42.2	20.4	8.5	0	3.915	Very Good
Q9	27.5	34.1	29.4	8.5	0	3.791	Very Good

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

It is clearly visible from the table that the parameters "Curriculum providing opportunity towards Self learning to realize the expectations, The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory are Very Good, Course Contents enhance the technical and professional Skills there by Core competencies, Electives enable the passion to learn innovative technologies in emerging areas of food technology & The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students " obtained average scores 3.4, 3.4 and 3.4 respectively and has been rated as good.

Feedback from Parents 2016-17 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of parents with common views, average score, and ratings are presented in Table 2.

Table 2: Analysis of feedback from Parents 2016-17

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	59.3	19.8	20.9	0	0	4.384	Excellent
Q2	59.3	26.4	14.3	0	0	4.45	Excellent
Q3	59.3	26.4	14.3	0	0	4.45	Excellent
Q4	59.3	19.8	20.9	0	0	4.384	Excellent
Q5	52.7	14.3	33	0	0	4.197	Excellent

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

The highest score of 4.45 were given to the parameter "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 & How satisfied are you with the Academic and Emotional Progression of your ward" followed by "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum & Competency of your ward is on par with the students from other Universities/Institutes" with a score of 4.384 and has been rated as Excellent.

It is clearly visible from the table that the parameters "Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand" obtained 4.197 and has been rated as Excellent.

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

The highest score of 4.076 was given to the parameter "Course Contents of B.Tech – Food Technology Curriculum are in tune with the Program Outcomes" followed by "The Course Contents designed to enable Problem Solving Skills and Core competencies" with a score of 3.984 and has been rated as Very Good.

It is clearly visible from the table that the parameters "Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory" obtained average scores 3.977 and "Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology" with a score 3.971 and has been rated as Very good

The parameters "No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills and Courses placed in the food technology curriculum serves the needs of both advanced and slow learners "obtained the scores of 3.915 and 3.799 respectively and has been rated as Very Good which clearly reflects the benefit towards the student expectations.

Average scores of 3.791, 3.782 and 3.693 were obtained by the parameters "Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills & Contact Hour Distribution among the various Course Components (LTP) is satisfactory is a right mix and satisfactory in B. Tech – Food Technology curriculum and Curriculum providing opportunity towards Self learning to realize the expectations" are rated as Very Good. Time to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the students.

The feedback analysis reveals that practical sessions help to improve the student's technical skills and the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Chairman – CDMC