



DEPARTMENT OF CHEMICAL ENGINEERING
Minutes of CDMC Meeting for B.Tech Food Technology

12-03-2018

The members of Curriculum Design and Monitoring Committee for B.Tech Food Technology on 11-03-2018 at VGF09, 'H' block, of VVSTR. The following members attended the meeting:

S.No	Members	Designation	Signatures
1	Dr. M. Ramesh Naidu (Professor & Head)	Chairman	
2	Mr. P. Ashok Kumar	Member	
3	Mr. Alka Kumari	Member	

Agenda of the meeting

Analysis of the feedback collected from various stakeholders such as Alumni, Employers, Faculty, Parents and Students during the academic year 2017-18.

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.

Time 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 1

Feedback from Employers 2017-18 (Academic Year) - UG – B. Tech (FT)

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

Table 1: Analysis of feedback from Employers 2017-18

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	33.3	66.7	0	0	0	4.333	Excellent
Q2	50	50	0	0	0	4.5	Excellent
Q3	16.7	83.3	0	0	0	4.167	Excellent
Q4	16.7	83.3	0	0	0	4.167	Excellent
Q5	16.7	83.3	0	0	0	4.167	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 4.5 was given to the parameter "How relevant are the Course Contents in tune with the demands of food processing Industries" with a score of 4.333 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" obtained average 4.333 and has been rated as Excellent.

The parameters "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" and "Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC Problem" obtained the same score of 4.167 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 the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Feedback from Faculty 2017-18 (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 2.

Table 2: Analysis of feedback from faculty 2017-18.

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	37.5	37.5	12.5	0	12.5	3.875	Very Good
Q2	50	37.5	0	12.5	0	4.25	Excellent
Q3	37.5	25	0	37.5	0	3.625	Very Good
Q4	12.5	37.5	50	0	0	3.625	Very Good
Q5	50	25	0	12.5	12.5	3.875	Very Good
Q6	12.5	12.5	62.5	0	12.5	3.125	Good
Q7	62.5	25	12.5	0	0	4.5	Excellent
Q8	25	50	12.5	12.5	0	3.875	Very Good
Q9	25	50	12.5	0	12.5	3.75	Very 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 4.5 was given to the parameter "The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory" followed by "Course Contents enhance the technical and professional Skills there by Core competencies" with a score of 4.25 and has been rated as Excellent.

It is clearly visible from the table that the parameters "Course content of B.Tech Food technology curriculum in tune with the program outcome, Electives enable the passion to learn innovative technologies in emerging areas of food technology and No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills" obtained same average scores 3.875 and has been rated as very good.

The parameter "The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students" obtained 3.75 and has been rated as very good whereas "Allocation of Credits to the Courses satisfactory, Contact Hour Distribution among various Course Components (LTP) are Satisfactory and Curriculum providing opportunity towards Self learning to realize the expectations" obtained 3.625, 3.625 and 3.125 are rated as very good, very good and good, respectively.

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 the courses placed in the curriculum supports both the advanced learners as well as slow learners.

Feedback from Alumni 2017-18 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of alumni's with common views, average score, and ratings is presented in Table 3.

Table 3: Analysis of feedback from alumni 2017-18

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	36.4	63.6	0	0	0	4.364	Excellent
Q2	18.2	18.2	45.5	0	18.2	3.185	Good
Q3	36.4	27.3	18.2	0	18.2	3.64	Very Good
Q4	18.2	45.5	18.2	0	18.2	3.458	Good
Q5	36.4	36.4	9.1	0	18.2	3.731	Very Good
Q6	18.2	54.5	9.1	0	18.2	3.545	Very Good
Q7	18.2	54.5	0	9.1	18.2	3.454	Good

- 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

The highest score of 4.365 was given to the parameter "B. Tech Food Technology Curriculum has paved a good foundation in understanding the basic engineering concepts" has been rated as Excellent.

The parameters "Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry, Course content of B.Tech Food technology curriculum in tune with the program outcome and Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills" obtained the scores of 3.731, 3.64 and 3.545 respectively and has been rated as Very good which clearly reflects the benefit towards the alumni's expectations.

Average scores of 3.458, 3.454, and 3.185 were obtained by the parameters "The Curriculum imparted all the required Job Oriented Skills, Are you in a position to compete with your peers from other Universities and The Course Curriculum has paved a good foundation in understanding the basic concepts of food technology" are rated as Good.

Time to time meetings were conducted at the department level to leverage new and advanced techniques to prepare students adaptable for performing excellent at industries and academics

The feedback analysis reveals that laboratory sessions helped alumni's to improve the technical skills and the courses placed in the curriculum supports their career prospects

Feedback from Parents 2017-18 (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 4.

Table 4: Analysis of feedback from Parents 2017-18

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	54.2	20.8	24	1	0	4.282	Excellent
Q2	54.2	26	18.8	1	0	4.334	Excellent
Q3	49	27.1	22.9	1	0	4.241	Excellent
Q4	56.3	22.9	19.8	1	0	4.345	Excellent
Q5	53.1	17.7	29.2	0	0	4.239	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 4.345 was given to the parameter "Competency of your ward is on par with the students from other Universities/Institutes" followed by "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" with a score of 4.334 and has been rated as Excellent.

It is clearly visible from the table that the parameters "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum, How satisfied are you with the Academic and Emotional Progression of your ward and Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand" obtained average scores 4.282, 4.241 and 4.239 respectively and has been rated as Excellent.

Feedback from Students 2017-18 (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 3.

Table 3: Analysis of feedback from students 2017-18

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	46.6	36.7	16	0.7	0	4.292	Excellent
Q2	42.5	26.9	25.9	4.8	0	4.074	Excellent
Q3	36.1	29.3	23.1	11.6	0	3.902	Very Good
Q4	22.1	29.6	36.1	12.2	0	3.616	Very Good
Q5	20.4	37.8	29.3	12.6	0	3.663	Very Good
Q6	21.4	31.3	39.5	7.8	0	3.663	Very Good
Q7	26.2	29.3	31	13.6	0	3.684	Very Good
Q8	25.2	36.4	23.8	14.6	0	3.722	Very Good
Q9	25.2	43.9	21.8	9.2	0	3.854	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
Q9	Integration of Minor-mini Project with Theory Courses have enhanced the technical competency and research skills

The highest score of 4.292 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 4.074 has been rated as Excellent.

It is clearly visible from the table that the parameters "Courses placed in the food technology curriculum serves the needs of both advanced and slow learners and Integration of Minor-mini Project with Theory Courses have enhanced the technical competency and research skills" obtained average scores 3.902 and 3.854, respectively 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 Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory" obtained the scores of 3.722 and 3.684 respectively and has been rated as very good which clearly reflects the benefit towards the student expectations.

Average scores of 3.663, 3.663 and 3.616 were obtained by the parameters "Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology, Curriculum providing opportunity towards Self learning to realize the expectations and Contact Hour Distribution among the various Course Components (LTP) is Satisfactory" 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 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.


Chairman - CDMC