VIGNAN'S
Foundation for Science, Technology & Research
(Deemed to be UNIVERSITY)
-Estd u/s 3 of UGC Act 1956

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

06-03-2020

The members of Curriculum Design and Monitoring Committee for B.Tech Food Technology on 06-03-2020 at VFF11, 'H' block, of VFSTR. The following members attended the meeting.

S.No	Members	Designation	Signatures
1	Dr. M. Ramesh Naidu (Professor & Head)	Chairman	Ramesh
2	Dr. Sandeep Singh Rana	Member	
3	Mr. Rahul Kumar	Member	Rahul Kumar

Agenda of the meeting

Analysis of the feedback collected from various stakeholders such as Alumni, Employers, Faculty, Parents and Students during the academic year 2019-20.

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.

Ramesh
Chairman, CDMC

Annexure 1

Feedback from Employers 2019-20 (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 2019-20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	21.4	64.3	14.3	0	0	4.071	Excellent
Q2	31	50	14.3	4.8	0	4.075	Excellent
Q3	28.6	52.4	14.3	0	4.8	4.003	Excellent
Q4	11.9	69	19	0	0	3.925	Very Good
Q5	19	61.9	19	0	0	3.996	Very Good

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 4.075 was given to the parameter "How relevant are the Course Contents in tune with the demands of food processing Industries" followed by "The course content of B. Tech Food technology curriculum in tune with the program outcome" with a score of 4.071 and has been rated as Excellent.

It is clearly visible from the table that the parameters "Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the food technology advancements, Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC Problem and Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry " obtained average scores 4.003, 3.996 & 3.925, respectively and has been rated as Excellent and 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.

Feedback from Faculty 2019-20 (Academic Year) - UG – B. Tech (FT)

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

Table 2: Analysis of feedback from faculty 2019-20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	34.8	47.8	17.4	0	0	4.174	Excellent
Q2	30.4	52.2	17.4	0	0	4.13	Excellent
Q3	26.1	60.9	13	0	0	4.131	Excellent
Q4	17.4	21.7	60.9	0	0	3.565	Very Good
Q5	30.4	52.2	17.4	0	0	4.13	Excellent
Q6	34.8	47.8	17.4	0	0	4.174	Excellent
Q7	39.1	52.2	8.7	0	0	4.304	Excellent
Q8	21.7	73.9	4.3	0	0	4.17	Excellent
Q9	34.8	47.8	17.4	0	0	4.174	Excellent

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 4.304 was given to the parameter "The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory" followed by "Course content of B.Tech Food technology curriculum in tune with the program outcome, Curriculum providing opportunity towards Self learning to realize the expectations and The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students" were obtained similar scores 4.174 respectively and has been rated as Excellent.

It is clearly visible from the table that the parameters "No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills and Allocation of Credits to the Courses satisfactory" obtained average scores 4.17 and 4.131 respectively and has been rated as Excellent.

The parameters "Course Contents enhance the technical and professional Skills there by Core competencies and Electives enable the passion to learn innovative technologies in emerging areas of food technology" obtained the same score of 4:13 respectively and have been rated as Excellent which clearly reflects the benefit towards the student expectations.

Average scores 3.565 were obtained by the parameters "Contact Hour Distribution among various Course Components (LTP) are 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.

Feedback from Alumni 2019-20 (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 2019–20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	37.5	50	12.5	0	0	4.25	Excellent
Q2	25	37.5	25	0	12.5	3.625	Very Good
Q3	50	25	12:5	0	12.5	4	Excellent
Q4	50	37.5	0	0	12.5	4.125	Excellent
Q5	50	12.5	25	0	12.5	3.875	Very Good
Q6	37.5	25	25	0	12.5	3.75	Very Good
Q7	37.5	37.5	0	12.5	12.5	3.75	Very 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 4.25 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.

It is clearly visible from the table that the parameter "The Curriculum imparted all the required Job Oriented Skills and Course content of B.Tech Food technology curriculum in tune with the program outcome" obtained average score of 4.125 and 4 respectively has been rated as Excellent.

The parameters "Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry" obtained the scores of 3.875 and has been rated as Very good which clearly reflects the benefit towards the alumni's expectations.

Average scores of 3.75, 3.625, and 3.75 were obtained by the parameters "Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills, The Course Curriculum has paved a good foundation in understanding the basic concepts of food technology and Are you in a position to compete with your peers from other Universities," are rated as very 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 2019-20 (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 2019-20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	38.7	9.7	48.4	0	0	3.775	Very Good
Q2	41.9	9.7	45.2	0	0	3.839	Very Good
Q3	19.4	29	48.4	0	0	3.582	Very Good
Q4	41.9	9.7	45.2	0	0	3.839	Very Good
Q5	41.9	9.7	45.2	0	0	3.839	Very Good

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 3.839 was 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" followed by "Competency of your ward is on par with the students from other Universities/Institutes and Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand" also getting same score of 3.839 and has been rated as very good.

It is clearly visible from the table that the parameters "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum" obtained average scores 3.775 and has been rated as Very good.

The parameters "How satisfied are you with the Academic and Emotional Progression of your ward" obtained the score of 3.582 and has been rated as very Good which clearly reflects the benefit towards the student expectations.

Feedback from Students 2019-20 (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 5.

Table 5: Analysis of feedback from students 2019–20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	57.1	29.4	13	0.6	0	4.433	Excellent
Q2	52.9	22.4	19.9	4.7	0	4.232	Excellent
Q3	32.4	27.4	26.3	13.9	0	3.783	Very Good
Q4	25.5	27.4	36	11.1	0	3.673	Very Good
Q5	19.1	39.1	27.4	14.4	0	3.629	Very Good
Q6	13.6	28.8	49.9	7.8	0	3.485	Good
Q7	29.6	31.9	28.3	10.2	0	3.809	Very Good
Q8	23	37.4	24.1	15.5	0	3.679	Very Good
Q9	19.9	45.4	24.1	10.5	0	3.744	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 4.433 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 4.232 and has been rated as Excellent.

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 and Courses placed in the food technology curriculum serves the needs of both advanced and slow learners" obtained average scores 3.809 and 3.783 respectively and has been rated as Very good.

The parameters "Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills and No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills" obtained the scores of 3.744 and 3.679 respectively and has been rated as very good which clearly reflects the benefit towards the student expectations.

Average scores 3.673, 3.629 and 3.485 were obtained by the parameters "Contact Hour Distribution among the various Course Components (LTP) is Satisfactory and Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology and" both are rated as Very Good and "Curriculum providing opportunity towards Self learning to realize the expectations" rated as 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.

Ramesh

Chairman – CDMC