

**VIGNAN'S**

Foundation for Science, Technology &amp; Research

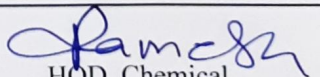
(Deemed to be University)

-Estd. u/s 3 of UGC Act 1956

**Action Taken Report on the feedback obtained in AY2019-20****M.Tech Food Processing Technology**

30/07/2020

Stake holder	Comments/ Suggestions	Action Taken
Alumni	Elective subjects need to be modified	Several new elective courses has been added in R 20 regulation such as Advanced Food Engineering, Novel Separation Techniques, Fermented and Non-Fermented Beverages, Food Process Automation
	Arrange interaction with industry persons is more helpful to students	More industrial experts from food industries will be invited to deliver lectures in their expertise areas.
Student	More emphasis should be given to Food Microbiology	A new subject on Advanced Food Microbiology has been introduced. An elective course on Basic Food Microbiology has been provided for students from non-food background in R 20 curriculum
Employer	Provide more practical knowledge related to industry	Experts from the different process industries will be invited to conduct value added courses and workshops to impart knowledge related to industry
	Focus on Deterioration Engineering (about food spoilage including chemical, physical and microbiological) has to highlighted in the curriculum	The topic is included (about food spoilage including chemical, physical and microbiological) in FQSM in R 20 regulation
Faculty	Food Engineering related subject should be included.	Advances in Food Engineering subject has been introduced in R 20 regulation
	FQSM subject need to change in depth	The following concepts has been incorporated to syllabus considering revision on laws and regulations- ISO 17205, FSMS, ISO, BRC, HACCP (VACCP, TACCP) in R 20 regulation.
Parent	Placement cell should emphasis more on addressing job related to core field	Industry internship and industrial training for students has been ensured the more placement in nearest industrial sector in R 20 curriculum

  
HOD, Chemical