



**VIGNAN'S**  
Foundation for Science, Technology & Research  
**UNIVERSITY**  
ESTD BY THE GOVT. OF A.P. IN 1985

**DEPARTMENT OF CHEMICAL ENGINEERING**  
**Minutes of CDMC Meeting for M.Tech Food Processing Technology**

12-03-2018

The members of Curriculum Design and Monitoring Committee for M.Tech Food Process Technology met on 12-03-2018 at VGF09, 'H' block, of VFSTR. 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) - PG – M. Tech (FPT)

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	0	100	0	0	0	4	Excellent
Q2	0	100	0	0	0	4	Excellent
Q3	33.3	66.7	0	0	0	4.333	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 M.Tech Food Process 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 Process Technology advancements
- Q4 Applicability of the 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

The highest score of 4.333 was given to the parameter "Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the Food Process Technology advancements" has been rated as Excellent.

It is clearly visible from the table that the parameters "Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry" and "Problem Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC" obtained average 4.167 respectively and has been rated as Excellent.

The parameters "The course content of M.Tech Food Process Technology curriculum in tune with the program outcome and How relevant are the Course Contents in tune with the demands of food processing Industries" obtained the score of 4 and has been rated as Excellent.

### Feedback from Faculty 2017-18 (Academic Year) - PG – M. Tech (FPT)

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	55.6	33.3	11.1	0	0	4.445	Excellent
Q2	66.7	33.3	0	0	0	4.667	Excellent
Q3	55.6	44.4	0	0	0	4.556	Excellent
Q4	33.3	33.3	33.3	0	0	3.996	Very Good
Q5	55.6	44.4	0	0	0	4.556	Excellent
Q6	33.3	22.2	44.4	0	0	3.885	Very Good
Q7	66.7	22.2	11.1	0	0	4.556	Excellent
Q8	44.4	44.4	11.1	0	0	4.329	Excellent
Q9	44.4	44.4	11.1	0	0	4.222	Excellent

- Q1 Course content of M. Tech Food Process 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 Process Technology courses and laboratory sessions sufficient to improve the technical skills of students

The highest score of 4.667 was given to the parameters "Course Contents enhance the technical and professional Skills there by Core competencies" has been rated as Excellent.

The highest score of 4.556 was given to the parameters "allocation of Credits to the Courses satisfactory" followed by "allocation of Credits to the Courses satisfactory, and Electives enable the passion to learn innovative technologies in emerging areas of food technology, The

Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory" has been rated as Excellent.

The parameters "Course content of M. Tech Food Process Technology curriculum in tune with the program outcome", "the number of Food Process Technology courses and laboratory sessions sufficient to improve the technical skills of students" and "No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills" obtained the scores of 4.445, 4.222 and 4.329 respectively and has been rated as Excellent which clearly reflects the benefit towards the student expectations.

The parameters "Contact Hour Distribution among various Course Components (LTP) are Satisfactory", and "Curriculum providing opportunity towards Self learning to realize the expectations" obtained the scores of 3.996 and 3.885 respectively and has been rated as very good which clearly reflects the benefit towards the student expectations. Time to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the students.

#### Feedback from Alumni 2017-18 (Academic Year) - PG – M. Tech (FPT)

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	100	0	0	0	0	5	Excellent
Q2	100	0	0	0	0	5	Excellent
Q3	100	0	0	0	0	5	Excellent
Q4	100	0	0	0	0	5	Excellent
Q5	66.7	33.3	0	0	0	4.667	Excellent
Q6	100	0	0	0	0	5	Excellent
Q7	100	0	0	0	0	5	Excellent

Q1	M. 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 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

The highest score of 5 was given to total 6 parameters including “M. Tech Food Technology Curriculum has paved a good foundation in understanding the basic engineering concepts, The Course Curriculum has paved a good foundation in understanding the basic concepts of food technology, The Curriculum imparted all the required Job Oriented Skills, Course content of M. Tech Food technology curriculum in tune with the program outcome, Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills and Are you in a position to compete with your peers from other Universities” has been rated as Excellent.

It is clearly visible from the table that the parameter “Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry” obtained average score of 4.667 has been rated as excellent. 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) - PG – M. Tech (FPT)**

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	66.7	16.7	16.7	0	0	4.504	Excellent
Q2	50	33.3	16.7	0	0	4.333	Excellent
Q3	66.7	16.7	16.7	0	0	4.504	Excellent
Q4	33.3	33.3	33.3	0	0	3.996	Very Good
Q5	33.3	33.3	33.3	0	0	3.996	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 M. Tech Food Process Technology program in our University

- Q3 Competency of your ward is on par with the parents from other Universities/Institutes
- Q4 Course Contents of M. Tech Food Process Technology Curriculum are in tune with the Industry demand
- Q5 How satisfied are you with the Academic and Emotional Progression of your ward

The highest score of 4.504 was given to the parameter "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum" and "Competency of your ward is on par with the parents from other Universities/Institutes" has been rated as Excellent.

It is clearly visible from the table that the parameters "What is your overall assessment of technical knowledge acquired by your ward who is pursuing his/her M. Tech Food Process Technology program in our University" obtained average scores 4.333 and has been rated as Excellent.

The parameter "Course Contents of M. Tech Food Process Technology Curriculum are in tune with the Industry demand" and "How satisfied are you with the Academic and Emotional Progression of your ward" obtained the score of 3.996 and has been rated as very good which clearly reflects the benefit towards the student expectations. Time to time meetings were conducted at the department level to leverage new and advanced techniques to combat the learning difficulties of the parents. 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 Students 2017-18 (Academic Year) - PG – M. Tech (FPT)**

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 2017-18**

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	20	40	40	0	0	3.8	Very Good
Q2	20	40	40	0	0	3.8	Very Good
Q3	40	20	40	0	0	4	Excellent
Q4	0	40	60	0	0	3.4	Good
Q5	0	100	0	0	0	4	Excellent
Q6	60	0	40	0	0	4.2	Excellent
Q7	0	80	20	0	0	3.8	Very Good
Q8	20	40	40	0	0	3.8	Very Good
Q9	0	60	40	0	0	3.6	Very Good

Q1	course content of M.Tech Food Process 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 Process 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 4.2 was given to the parameter "Curriculum providing opportunity towards Self learning to realize the expectations" followed by "Courses placed in the Food Process Technology curriculum serves the needs of both advanced and slow learners" and "Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology" with a score of has been rated as Excellent

An average score of 3.808 was given to the parameters "Course Contents of M Tech – Food Process Technology Curriculum are in tune with the Program Outcomes", "the Course Contents designed to enable Problem Solving Skills and Core competencies", "Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory", and "No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills" has been rated as Very Good.

It is clearly visible from the table that the parameters The parameters "Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills" was really helpful which obtained a score of 3.6 and was rated as very good. "Contact Hour Distribution among the various Course Components (LTP) is Satisfactory" obtained the scores of 3.4 has been rated as Good which clearly reflects the benefit towards the student expectations

  
Chairman – CDMC