



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 M.Tech Food Processing Technology

08-03-2019

The members of Curriculum Design and Monitoring Committee for M.Tech Food Processing Technology on 08-03-2019 at VSF09, '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	Dr. Sandeep Singh Rana	Member	
4	Mr. Rahul Kumar	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 2018-19.

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

Chairman, CDMC

Annexure I

Feedback from Employers 2018-19 (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 2018-19

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	12.5	87.5	0	0	0	4.125	Excellent
Q2	25	75	0	0	0	4.25	Excellent
Q3	12.5	87.5	0	0	0	4.125	Excellent
Q4	12.5	87.5	0	0	0	4.125	Excellent
Q5	12.5	87.5	0	0	0	4.125	Excellent

- Q1 the course content of M.Tech Food Processing 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 Processing 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 4.25 was given to the parameter "How relevant are the Course Contents in tune with the demands of food processing Industries" has been rated as excellent.

It is clearly visible from the table that the parameters "the course content of M.Tech Food Processing Technology curriculum in tune with the program outcome", "Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the Food Processing Technology advancements", "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 scores 4.125 respectively and has been rated as excellent.

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 2018-19 (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 2018-19

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	75	25	0	0	0	4.75	Excellent
Q2	50	50	0	0	0	4.5	Excellent
Q3	25	62.5	12.5	0	0	4.125	Excellent
Q4	37.5	50	12.5	0	0	4.25	Excellent
Q5	12.5	75	12.5	0	0	4	Excellent
Q6	12.5	50	37.5	0	0	3.75	Very Good
Q7	25	37.5	37.5	0	0	3.875	Very Good
Q8	12.5	50	37.5	0	0	3.75	Very Good
Q9	0	75	25	0	0	3.75	Very Good

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

The highest score of 4.75 was given to the parameter "course content of M. Tech Food Processing Technology curriculum in tune with the program outcome" followed by "Contact Hour Distribution among various Course Components (LTP) are Satisfactory" with a score of 4.5 and has been rated as Excellent.

It is clearly visible from the table that the parameters "allocation of Credits to the Courses satisfactory, Contact Hour Distribution among various Course Components (LTP) are Satisfactory and Electives enable the passion to learn innovative technologies in emerging areas of Food Processing Technology" obtained average scores 4.125 and 4 respectively and has been rated as Excellent.

The parameters "The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory" followed by "Curriculum providing opportunity towards Self learning to realize the expectations, No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills and the number of Food Processing Technology courses and laboratory sessions sufficient to improve the technical skills of students" obtained the scores of 3.875 and 3.75 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.

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 2018-19 (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 2018-19

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	33.3	66.7	0	0	0	4.333	Excellent
Q3	33.3	66.7	0	0	0	4.333	Excellent
Q4	33.3	66.7	0	0	0	4.333	Excellent
Q5	33.3	66.7	0	0	0	4.333	Excellent
Q6	33.3	66.7	0	0	0	4.333	Excellent
Q7	33.3	66.7	0	0	0	4.333	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 4.333 was given to the parameter "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", and "Course content of M. Tech Food technology curriculum in tune with the program outcome" has been rated as Excellent.

It is clearly visible from the table that the parameter "The Curriculum imparted all the required Job Oriented Skills, Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry, Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills" obtained average score of 4.333 has been rated as excellent.

The parameters "Are you in a position to compete with your peers from other Universities" has scored 4.333 and has been rated as excellent which clearly reflects the benefit towards the alumni's expectations.

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 2018-19 (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 2018-19

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	0	50	50	0	0	3.5	Very Good
Q2	0	0	100	0	0	3	Good
Q3	0	0	100	0	0	3	Good
Q4	0	50	50	0	0	3.5	Very Good
Q5	0	0	100	0	0	3	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 Processing 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 Processing 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 3.5 was given to the parameter "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum" and "Course Contents of M. Tech Food Processing Technology Curriculum are in tune with the Industry demand" has been rated as very good.

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 Processing Technology program in our University, Competency of your ward is on par with the parents from other Universities/Institutes and How satisfied are you with the Academic and Emotional Progression of your ward" obtained average scores 3 and has been rated as good respectively.

Feedback from Students 2018-19 (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 2018–19

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	0	0	100	0	0	3	Good
Q2	0	0	100	0	0	3	Good
Q3	0	100	0	0	0	4	Excellent
Q4	0	100	0	0	0	4	Excellent
Q5	0	100	0	0	0	4	Excellent
Q6	100	0	0	0	0	5	Excellent
Q7	0	100	0	0	0	4	Excellent
Q8	0	0	100	0	0	3	Good
Q9	0	0	100	0	0	3	Good

Q1 course content of M. Tech Food Processing 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 Processing 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 Processing 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 5 was given to the parameters "Curriculum providing opportunity towards Self learning to realize the expectations" is rated as Excellent.

It is clearly visible from the table that the parameters "Courses placed in the Food Processing Technology curriculum serves the needs of both advanced and slow learners, Contact Hour Distribution among the various Course Components (LTP) is Satisfactory, Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of Food Processing Technology 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 4 and has been rated as excellent which clearly reflects the benefit towards the student expectations.

Average scores of 3 was obtained by the parameters "course content of M. Tech Food Processing Technology curriculum in tune with the program outcome, the Course Contents designed to enable Problem Solving Skills and Core competencies, No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills and Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills" are rated as good.


Chairman -CDMC