



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

27-07-2020

The members of Curriculum Design and Monitoring Committee for M.Tech Food Processing Technology on 27-07-2020 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	
2	Dr. Sandeep Singh Rana	Member	
3	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 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.

Chairman – CDMC has briefed the draft curriculum (R 20) to the members.

Following are the changes suggested by members of CDMC in the revised curriculum course structure,

- (a) Majority of theory courses are integrated with laboratory to improve the practical knowledge.
- (b) Encourage the students to do projects related to societal needs.
- (c) Introduce MOOCS/NPTEL courses to enhance self learning.

The outcomes of the meeting will be placed before the BoS for further discussion and recommendations.


Chairman, CDMC

Annexure I

Feedback from Employers 2019-20 (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 2019-20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	18.2	81.8	0	0	0	4.182	Excellent
Q2	36.4	63.6	0	0	0	4.364	Excellent
Q3	18.2	81.8	0	0	0	4.182	Excellent
Q4	27.3	72.7	0	0	0	4.273	Excellent
Q5	36.4	63.6	0	0	0	4.364	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 4.364 was given to the parameter "How relevant are the Course Contents in tune with the demands of food processing Industries" and "Problem Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC" followed by "Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry" with a score 4.273 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" and "Do you agree that

Professional Electives and multi-disciplinary Open Elective courses are in-line with the Food Processing Technology advancements" obtained average scores 4.182 has been rated as excellent.

Feedback from Faculty 2019-20 (Academic Year) - PG – M.Tech (MFT)

The result derived in terms of percentage of students 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	39.1	39.1	21.7	0	0	4.17	Excellent
Q3	21.7	47.8	30.4	0	0	3.909	Very Good
Q4	17.4	26.1	56.5	0	0	3.609	Very Good
Q5	30.4	39.1	30.4	0	0	3.996	Very Good
Q6	8.7	39.1	52.2	0	0	3.565	Very Good
Q7	34.8	52.2	13	0	0	4.218	Excellent
Q8	21.7	65.2	8.7	4.3	0	4.04	Excellent
Q9	17.4	69.6	13	0	0	4.044	Excellent

- 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 thereby 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 4.218 was given to the parameter "The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory" followed by "course content of M. Tech Food Processing Technology curriculum in tune with the program outcome" with a score of 4.174 and has been rated as Excellent respectively.

It is clearly visible from the table that the parameters "Course Contents enhance the technical and professional Skills there by Core competencies" followed by "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 average scores 4.17 and 4.044 respectively and has been rated as excellent.

The parameters "Electives enable the passion to learn innovative technologies in emerging areas of Food Processing Technology" and "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 the scores of 3.996, 3.909, 3.609, and 3.565 respectively and has been rated as 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 2019-20 (Academic Year) - PG – M. 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	66.7	0	33.3	0	0	4.334	Excellent
Q2	66.7	0	33.3	0	0	4.334	Excellent
Q3	66.7	0	33.3	0	0	4.334	Excellent
Q4	66.7	0	33.3	0	0	4.334	Excellent
Q5	33.3	33.3	33.3	0	0	3.996	Very Good
Q6	66.7	0	33.3	0	0	4.334	Excellent
Q7	66.7	0	33.3	0	0	4.334	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 4.334 was given to the parameters "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 "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 3.996 has been 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) - PG – M. Tech (MFT)

The result derived in terms of percentage of students 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	0	33.3	66.7	0	0	3.333	Good
Q2	66.7	33.3	0	0	0	4.667	Excellent
Q3	0	100	0	0	0	4	Excellent
Q4	0	33.3	66.7	0	0	3.333	Good
Q5	0	100	0	0	0	4	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 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 4.667 was given to the parameter "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" followed by "Competency of your ward is on par with the parents from other Universities/Institutes" and "Course Contents of M. Tech Food Processing Technology Curriculum are in tune with the Industry demand" with a score of 4 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" and "Are you satisfied with the theoretical courses and practical sessions offered in our curriculum" obtained average scores 3.333 and has been rated as good respectively.

Feedback from Students 2019-20 (Academic Year) - PG – M. Tech (MFT)

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

Table 5: Analysis of feedback from students 2019–20

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	0	33.3	66.7	0	0	3.333	Good
Q2	0	0	100	0	0	3	Good
Q3	0	33.3	66.7	0	0	3.333	Good
Q4	0	100	0	0	0	4	Excellent
Q5	0	100	0	0	0	4	Excellent
Q6	33.3	33.3	33.3	0	0	3.996	Very Good
Q7	0	100	0	0	0	4	Excellent
Q8	0	66.7	33.3	0	0	3.667	Very Good
Q9	0	66.7	33.3	0	0	3.667	Very 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 4 was given to the parameter "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 as a right mix and are satisfactory" has been rated as excellent.

It is clearly visible from the table that the parameters, "Curriculum providing opportunity towards Self learning to realize the expectations" really benefited for students thus obtained a score of 3.996 and rated as Very Good.

The parameters "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 obtained the scores of 3.667 and has been rated as very Good which clearly reflects the benefit towards the student expectations.

the Course Contents designed to enable Problem Solving Skills and Core competencies, course content of M.Tech Food Processing Technology curriculum in tune with the program outcome, and Courses placed in the Food Processing Technology curriculum serves the needs of both advanced and slow learners was also rate good with a score of 3 and 3.333.


Chairman – CDMC