



**DEPARTMENT OF CHEMICAL ENGINEERING**

**Action Taken Report on M. Tech Food Processing Technology R 17 Feedback  
Implemented in R20 introduced in the AY 2020 - 21**

***Action taken based on the suggestions from Students:***

- Q1 Course content of M.Tech Food Processing Technology curriculum in tune with the program outcome
- Q2 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

**Analysis of Overall Feedback given by the Students on R 17**

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	0	40	60	0	0	3.4	Good
Q2	0	0	100	0	0	3	Good
Q3	0	60	40	0	0	3.6	Very Good
Q4	0	100	0	0	0	4	Excellent
Q5	0	100	0	0	0	4	Excellent
Q6	60	20	20	0	0	4.4	Excellent
Q7	0	100	0	0	0	4	Excellent
Q8	0	60	40	0	0	3.6	Very Good
Q9	0	60	40	0	0	3.6	Very Good



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### Itemized responses given to the Suggestions of Students

**Suggestion:** Food Microbiology subject should be modified.

**Action Taken:** A new subject of Advanced Food Microbiology has to be modified. An elective course on Basic Food Microbiology has to be provided for students from non-food background

### Action taken based on the suggestions from Alumni:

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

### Analysis of Overall Feedback given by the Alumni on R 17

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	62.5	25	12.5	0	0	4.5	Excellent
Q2	62.5	25	12.5	0	0	4.5	Excellent
Q3	62.5	25	12.5	0	0	4.5	Excellent
Q4	62.5	25	12.5	0	0	4.5	Excellent
Q5	37.5	50	12.5	0	0	4.25	Excellent
Q6	62.5	25	12.5	0	0	4.5	Excellent
Q7	62.5	25	12.5	0	0	4.5	Excellent

### Itemized responses given to the suggestions of Alumni

**Suggestion:** Elective subjects need to be modified.

**Action Taken:** Several new elective course has been added as Advanced Food Engineering, Novel Separation Techniques, Fermented and Non-Fermented Beverages, Food Process Automation.



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*Action taken based on the suggestions from Faculty:*

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

**Analysis of Overall Feedback given by the Faculty on R 17**

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	48.8	39.5	11.6	0	0	4.368	Excellent
Q2	48.8	37.2	14	0	0	4.348	Excellent
Q3	34.9	46.5	18.6	0	0	4.163	Excellent
Q4	27.9	30.2	41.9	0	0	3.86	Very Good
Q5	34.9	44.2	20.9	0	0	4.14	Excellent
Q6	18.6	34.9	46.5	0	0	3.721	Very Good
Q7	41.9	39.5	18.6	0	0	4.233	Excellent
Q8	27.9	53.5	16.3	2.3	0	4.07	Excellent
Q9	18.6	67.4	14	0	0	4.046	Excellent

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**Itemized responses given to the suggestions of Faculty**

**Suggestion:** Food Engineering related subject should be included.

**Action Taken:** Advances in Food Engineering subject has been introduced

**Suggestion:** FQSM subject need to change in depth.

**Action Taken:** The following concepts has been incorporated to syllabus considering revision on laws and regulations- ISO 17205, FSMS, ISO, BRC, HACCP (VACCP, TACCP) etc.

**Suggestion:** In unit 4 of FQSM, the GC- MS has to be modified to GC MS MS and LC MS MS has to be included due to its significance/ practical relevance in food industry.

**Action Taken:** The modification as per the recommendation has been incorporated in the unit 4 of FQSM where the concept of GC -MS-MS and LC-MS-MS has been incorporated considering the practical relevance to the food industry.

***Action taken based on the suggestions from Employers:***

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

**Analysis of Overall Feedback given by the Employers on R 17**

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	20	80	0	0	0	4.2	Excellent
Q2	30	70	0	0	0	4.3	Excellent
Q3	20	80	0	0	0	4.2	Excellent
Q4	30	70	0	0	0	4.3	Excellent
Q5	40	60	0	0	0	4.4	Excellent



## DEPARTMENT OF CHEMICAL ENGINEERING

### Itemized responses given to the suggestions of Employers

**Suggestion:** A focus on Deterioration Engineering (about food spoilage including chemical, physical and microbiological) has to highlighted in the curriculum

**Action Taken:** A focus on Deterioration Engineering (about food spoilage including chemical, physical and microbiological) in FQSM has been highlighted.

### Action taken based on the suggestions from Parents:

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

### Analysis of Overall Feedback given by the Parents on R 17

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	0	50	50	0	0	3.5	Very Good
Q2	50	25	25	0	0	4.25	Excellent
Q3	0	75	25	0	0	3.75	Very Good
Q4	0	50	50	0	0	3.5	Very Good
Q5	0	75	25	0	0	3.75	Very Good



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### Itemized responses given to the suggestions of Parents

**Suggestion:** Placement cell should emphasis more on addressing job related to core field

**Action Taken:** Industry internship and industrial training for students has been ensured the more placement in nearest industrial sector

**Suggestion:** Strengthen Practical exposure in core courses

**Action Taken:** In core courses minor projects are introduced to make the student's industry ready.

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