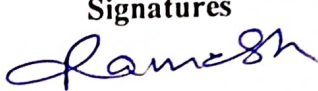
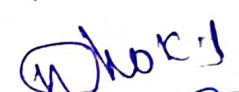
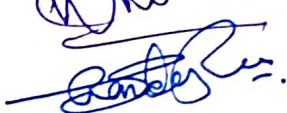



**DEPARTMENT OF CHEMICAL ENGINEERING**  
**Course: B. Tech Food Technology**  
**Minutes of CDMC Meeting**

13-03-2021

The members of Curriculum Design and Monitoring Committee for B. Tech Food Technology program met on 12-03-2021 at HoD Chamber, Chemical Engineering, '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. P. Ashok Kumar	Member	
3.	Dr. Sandeep Singh Rana	Member	
4.	Mr. Rahul Vashishth	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 2020-21.

The following are the important points of analysis obtained from various stakeholders:

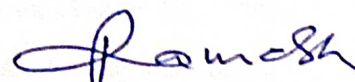
The feedback analysis reveals that laboratory sessions help to improve the student's technical skills and the courses placed in the curriculum supports both the advanced learners as well as slow learners.

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 also reveals that need to include the problem solving based courses to tackle the problem arises in industries with the help of new it based solutions.

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 Alumni 2020-21 (Academic Year) - UG – B. Tech (FT)

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

**Table 1: Analysis of feedback from Alumni 2020–21**

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	78.9	18.4	2.6	0	0	4.759	Excellent
Q2	68.4	28.9	0	2.6	0	4.628	Excellent
Q3	39.5	31.6	18.4	7.9	2.6	3.975	Very Good
Q4	55.3	21.1	15.8	7.9	0	4.241	Excellent
Q5	44.7	36.8	18.4	0	0	4.259	Excellent
Q6	71.1	23.7	2.6	0	2.6	4.607	Excellent
Q7	71.1	18.4	7.9	2.6	0	4.58	Excellent

Q1	Do you agree that the Course Curriculum has paved a good foundation in understanding the basic concepts of food technology?
Q2	Is the course content of B.Tech Food technology curriculum in tune with the program outcome?
Q3	Has the Curriculum imparted all the required Job Oriented Skills?
Q4	Have Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry.
Q5	Do you agree that Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills?
Q6	Are you in a position to compete with your peers from other Universities?
Q7	Current Curriculum is superior to your studied Curriculum.

The highest score of 4.759 was given to the parameter “Do you agree that the Course Curriculum has paved a good foundation in understanding the basic concepts of food technology?” followed by “Is the course content of B.Tech Food technology curriculum in tune with the program outcome?” with a score of 4.628 has been rated as Excellent.

It is clearly visible from the table 1 that the parameters “Are you in a position to compete with your peers from other Universities and Current Curriculum is superior to your studied Curriculum.” obtained average scores 4.607 and 4.58 respectively have been rated as Excellent.

The parameters “Have Professional and Open Electives of Curriculum served the technical advancements needed to serve in the food industry and Do you agree that Tools and Technologies learnt during laboratory sessions have enriched the practical knowledge and problem solving skills obtained the scores of 4.241 and 4.259 respectively have been rated as Excellent on rating scale.

Average scores of 3.975 was obtained by the parameters “Has the Curriculum imparted all the required Job Oriented Skills” is rated as Very Good.

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 Employers 2020-21 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of students with common views, average score, and ratings are presented in Table 2.

**Table 2: Analysis of feedback from Employers 2020-21**

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	85.7	10.7	3.6	0	0	4.821	Excellent
Q2	75	25	0	0	0	4.75	Excellent
Q3	82.1	10.7	3.6	3.6	0	4.713	Excellent
Q4	82.1	10.7	7.1	0	0	4.746	Excellent
Q5	82.1	17.9	0	0	0	4.821	Excellent

Q1	Is the course content of B.Tech Food 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 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 4.821 were given to the parameters “Is the course content of B.Tech Food technology curriculum in tune with the program outcome and Problem Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC as a excellent scoring.

It is clearly visible from the table 2 that the parameters “how relevant are the Course Contents in tune with the demands of food processing Industries, applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry, Do you agree that Professional Electives and multi-disciplinary Open Elective courses are in-line with the food technology

advancements were obtained average scores 4.75, 4.746 and 4.713 respectively have 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 the courses placed in the curriculum supports both the advanced learners as well as slow learners.

### Feedback from Faculty 2020-21 (Academic Year) - UG – B. Tech (FT)

The result derived in terms of percentage of students with common views, average score, and ratings is presented in Table 3.

**Table 3: Analysis of feedback from faculty 2020-21**

Q1	78.6	21.4	0	0	0	4.786	Excellent
Q2	57.1	42.9	0	0	0	4.571	Excellent
Q3	64.3	35.7	0	0	0	4.643	Excellent
Q4	78.6	21.4	0	0	0	4.786	Excellent
Q5	78.6	21.4	0	0	0	4.786	Excellent
Q6	64.3	28.6	7.1	0	0	4.572	Excellent
Q7	64.3	28.6	7.1	0	0	4.572	Excellent
Q8	57.1	35.7	7.1	0	0	4.496	Excellent
Q9	64.3	35.7	0	0	0	4.643	Excellent

Q1	Is the course content of B.Tech Food technology curriculum in tune with the program outcome
Q2	Can Course Contents enhance the technical and professional Skills thereby Core competencies.
Q3	Is allocation of Credits to the Courses satisfactory?
Q4	Contact Hour Distribution among various Course Components (LTP) are Satisfactory
Q5	Do Electives enable the passion to learn innovative technologies in emerging areas of food technology
Q6	Is the Curriculum providing opportunity towards Self learning to realize the expectations?
Q7	Are the Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory
Q8	Are the number of food technology courses and laboratory sessions sufficient to improve the technical skills of students?
Q9	Do you believe that integration of Minor/mini projects with Theory Courses improved the practical knowledge, technical competency and leadership skills among the students?

The highest score of 4.786 were given to the parameters like “Is the course content of B.Tech Food technology curriculum in tune with the program outcome, Contact Hour Distribution

among various Course Components (LTP) are Satisfactory and Do Electives enable the passion to learn innovative technologies in emerging areas of food technology and has been rated as Excellent.

It is clearly visible from the table 3 that the parameters Is allocation of Credits to the Courses satisfactory and Do you believe that integration of Minor/mini projects with Theory Courses improved the practical knowledge, technical competency and leadership skills among the students?" have been rated as excellent with average score of 4.643.

The parameters like can course contents enhance the technical and professional Skills thereby Core competencies, Is allocation of Credits to the Courses satisfactory, Is the Curriculum providing opportunity towards Self learning to realize the expectations, are the composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory and are the number of food technology courses and laboratory sessions sufficient to improve the technical skills of students is rated as excellent with average rating of 4.553.

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 Parents 2020-21 (Academic Year) - UG – B. Tech (FT)

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 2020-21**

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	54.8	25.8	6.5	12.9	0	4.225	Excellent
Q2	48.4	32.3	16.1	3.2	0	4.259	Excellent
Q3	45.2	38.7	9.7	3.2	3.2	4.195	Excellent
Q4	41.9	22.6	22.6	12.9	0	3.935	Very Good
Q5	51.6	22.6	19.4	6.5	0	4.196	Excellent

Q1	Are you satisfied with the theoretical courses and practical sessions in our curriculum
Q2	What is your overall assessment of technical knowledge acquired by your ward who is pursuing his/her B.Tech Food technology program in our University
Q3	How satisfied are you with the Academic and Emotional Progression of your ward
Q4	Competency of your ward is on par with the students from other Universities/Institutes
Q5	Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand

The highest score of 4.259 was given to the parameter “What is your overall assessment of technical knowledge acquired by your ward who is pursuing his/her B.Tech Food technology program in our University” followed by “Are you satisfied with the theoretical courses and practical sessions offered in our curriculum” with a score of 4.225 has been rated as Excellent.

It is clearly visible from the table 4 that the parameters “How satisfied are you with the Academic and Emotional Progression of your ward and Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand” obtained average scores 4.195 and 4.196 have been respectively rated as Excellent.

Average scores of 3.9 was obtained by the parameters “Competency of your ward is on par with the students from other Universities/Institutes” is rated as Very Good.

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 Students 2020-21 (Academic Year) - UG – B. Tech (FT)

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 2020–21**

Parameters	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	50.4	28.6	13.4	5.4	0.4	4.178	Excellent
Q2	46.4	30.8	14.3	4.5	2.2	4.093	Excellent
Q3	54.5	27.2	12.1	4	0.4	4.26	Excellent
Q4	54	22.8	15.6	4.9	0.9	4.187	Excellent
Q5	50.9	27.2	12.9	4	3.1	4.131	Excellent
Q6	54.9	22.8	14.7	2.7	3.1	4.183	Excellent
Q7	55.4	24.1	11.2	4.9	2.7	4.195	Excellent
Q8	50.4	26.8	11.6	6.7	2.7	4.101	Excellent
Q9	58	27.2	8	3.6	1.3	4.313	Excellent

Q1	Is the course content of B.Tech Food technology curriculum in tune with the program outcome
Q2	Are the Course Contents designed to enable Problem Solving Skills and Core competencies
Q3	Courses placed in the food 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 Is the 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 4.313 was given to the parameter "Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills." has been rated as Excellent.

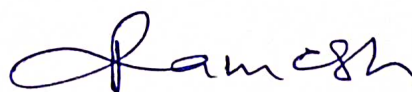
It is clearly visible from the table 5 that the parameters "Courses placed in the food technology curriculum serves the needs of both advanced and slow learners, Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory, Contact Hour Distribution among the various Course Components (LTP) is Satisfactory and Is the Curriculum providing opportunity towards Self learning to realize the expectations" obtained average scores 4.26, 4.195, 4.187 and 4.183 respectively have been rated as Excellent.

Average scores of 4.178; 4.131; and 4.101 were obtained by the parameters "Is the course content of B.Tech Food technology curriculum in tune with the program outcome; Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology and number of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills." are rated as Excellent.

The parameter "Are the Course Contents designed to enable Problem Solving Skills and Core competencies" obtained the scores of 4.093 and have 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.



**Head of Department and Chairman – CDMC**  
**B. Tech - Food Technology**  
**Department of Chemical Engineering**