

**DEPARTMENT OF FOOD PROCESSING AND ENGINEERING
FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2017-18)**

The department has formal and informal mechanisms to obtain feedback from stakeholders.

1. a. Employers Feedback

- Recruiters suggested that the students should be practically trained in food quality and safety oriented courses such as Food Microbiology and Food Biochemistry.
- The recruiters appreciated that the students are self-motivated, open to new ideas and learning new skill set.
- Recruiters appreciated the level of self-motivation among the recruits.

1. b. Parents Feedback

- Parents suggested that students be exposed to elements of nutrition for better understanding of food systems.
- Parents appreciated the motivation and guidance given by the faculty members, appreciated the ambience and facilities available at the campus.

1. c. Students Feedback

- The syllabus of “Bakery and Confectionery Technology” should be reframed to include beverage component to enable students to be affluent with operations in the food beverage industry.
- Students requested that they be taken to food industries for technical visits.
- Students appreciated the course content and syllabi.

1. d. Alumnus Feedback

- Alumnus suggested that the course “Applied Thermodynamics for Food Engineers” can be given one additional credit for tutorials which will improve the skill development and employability.
- Alumnus suggested that the course Mechanics of Fluids course was renamed as “Fluid Mechanics for Food Engineers” with 3:1:0 credits. The members suggested to allot one hour of tutorials for problem solving in fluid mechanics to improve the engineering skills for better employability.
- Alumni opined that a course on the latest technologies adopted in food industry may be offered.

Feedback 1: Recruiters suggested that the students should be practically trained in food quality and safety oriented courses such as Food Microbiology and Food Biochemistry.



Karunya UNIVERSITY

(Karunya Institute of Technology & Sciences)
 Declared as Deemed to be University under sec. 3 of the UGC Act, 1956

CENTRE FOR PLACEMENT AND TRAINING

Karunya Nagar, Coimbatore-641114.

FEEDBACK FROM EMPLOYEES

PERFORMANCE OF SELECTED STUDENTS FROM KARUNYA UNIVERSITY

1. Name of the Company: **SYNTHITE INDUSTRIES (P) LTD**
2. Nature of the company : **SPICE & VALUE ADDED PRODUCTS FROM SPICE [OLEORESINS]**
3. Please rate the Overall Performance of our students as per the following parameters:

Technical Skills

	Factors	Excellent	Good	Average	Below Average
A	General Aptitude	✓			
	Technical Aptitude	✓			
	Application oriented skills		✓		
	Basic technical knowledge		✓		

Soft-Skills

B	Leadership Qualities	✓			
	Professional Knowledge	✓			
	Result Orientation	✓			
	Creativity		✓		
	Attitude		✓		
	Communication skills		✓		
	Interpersonal relationships	✓			
	Team building	✓			
	Self Development		✓		

4. Kindly indicate if you have any other additional feedback to offer:

..... Students need to have a better.....
 knowledge of microbiology.....

Signature: *Babbar*

Name: **DR. K. C. BABY**

Designation: **VICE PRESIDENT**

Mobile number: **9387485086 9656066934**



Karunya UNIVERSITY

(Karunya Institute of Technology & Sciences)
Declared as Deemed to be University under sec. 3 of the UGC Act, 1956

CENTRE FOR PLACEMENT AND TRAINING

Karunya Nagar, Coimbatore-641114.

FEEDBACK FROM EMPLOYEES

PERFORMANCE OF SELECTED STUDENTS FROM KARUNYA UNIVERSITY

1. Name of the Company: *Tata Global Beverages Ltd, Cochin*
2. Nature of the company : *FMCG - Beverages -*
3. Please rate the Overall Performance of our students as per the following parameters:

Technical Skills

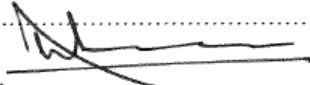
	Factors	Excellent	Good	Average	Below Average
A	General Aptitude		✓		
	Technical Aptitude		✓		
	Application oriented skills		✓		
	Basic technical knowledge		✓		

Soft-Skills

B	Leadership Qualities		✓		
	Professional Knowledge		✓		
	Result Orientation		✓		
	Creativity		✓		
	Attitude		✓		
	Communication skills	✓			
	Interpersonal relationships		✓		
	Team building			✓	
Self Development			✓		

4. Kindly indicate if you have any other additional feedback to offer:

In my view the students need to have a better knowledge of bio-chemistry.

Signature: 
 Name: *Prakash Balakrishnan*
 Designation: *General Manager*
 Mobile number: *9895511411*
 Date: *October 14, 2016*

Feedback 2: Parents suggested that students be exposed to elements of nutrition for better understanding of food systems.



Department of Food Processing and Engineering

Feedback from Parents on Curriculum and Syllabi

Name: Mr. Mrs. Pavithra

Education: BA English Literature Occupation: Home maker

Address: c-35, Angel Garden, Karunya Nagar, Coimbatore

Student Name: Jesu Dakshin Reg. No: UR15FP075 Department: Food Processing & Engineering

We shall very much appreciate and be grateful to you if you can spare some of your valuable time to fill up this feedback form. You are requested to rate the following questions/statements which would help us in improving the quality in the curriculum and syllabi offered. The rating scale is 1 to 5 as specified below:

Score 1-Very poor; Score 2-Poor; Score 3-Neutral; Score 4-Good; Score 5-Very Good

S.No	Questions	Rating
Curriculum & Syllabi		
1	The Curriculum is well designed with adequate core and elective courses, which promotes learning experience to the students.	4
2	The Curriculum incorporates technical advancements in the field of Food Processing and Engineering.	5
3	The Curriculum is well designed to improve the practical skill in solving real time problems	5
4	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students.	4
5	Value Addition programs are added in the Curriculum.	4
6	The curriculum provide opportunity to learn interdisciplinary courses.	4
7	The Curriculum components contain industry relevant courses.	5
8	Adequate credits and time are given for industrial training and projects in the Curriculum.	4
11	Does the department have faculty experts in relevant field of study?	5
12	Does the faculty cover the syllabus effectively for the course and achieve the course outcomes?	5
13	Whether adequate technical guidance given to your ward for completion of Quality Assessment/Project Work	4
14	Does the department have adequate laboratory facility for the students?	5

Any other Suggestions

Course on nutrition is better as many companies are coming in nutraceutical based foods.

Signature of the Parent

Pavithra

Feedback 3: The syllabus of “Bakery and Confectionery Technology” should be reframed to include beverage component to enable students to be affluent with operations in the food beverage industry.



INTERNAL QUALITY ASSURANCE CELL (IQAC)

Feedback from students on the curriculum and Syllabi of the B.Tech Programme in Food Processing and Engineering

Name of the student (Ms/Mr) : *Aqna Jeejo (UR15FPO28)*

Department: Food Processing and Engineering

Feedback on curriculum (No. of theory subjects, laboratory subjects, core subjects and electives) subjects having industrial applications for improving employability.

1. *Good Lab facility*
2. *Good learning environment*
- 3.
- 4.

Suggestions to improve the curriculum

- 1.
- 2.
- 3.
- 4.

Feedback on syllabi of subjects studied and suggestion for improvement (any three subjects)

S.No	Name of the subject	Feedback	Suggestion for improvement
1.	<i>Bakery and Confectionery Technology</i>	<i>Improvement needed</i>	<i>More lessons on Beverage needed</i>

Aqna
Signature



INTERNAL QUALITY ASSURANCE CELL (IQAC)

Feedback from students on the curriculum and Syllabi of the B.Tech Programme in Food Processing and Engineering

Name of the student (Ms/Mr) : Annie Harshit Gardia [UR15FP012]

Department: Food Processing and Engineering

Feedback on curriculum (No. of theory subjects, laboratory subjects, core subjects and electives) subjects having industrial applications for improving employability.

1. good Lab. facilities
2. syllabus is good
- 3.
- 4.

Suggestions to improve the curriculum

- 1.
- 2.
- 3.
- 4.

Feedback on syllabi of subjects studied and suggestion for improvement (any three subjects)

S.No	Name of the subject	Feedback	Suggestion for improvement
1.	Bakery and confectionery Technology	Inadequate	include chapter beverage - to get job in beverage Industries.

Annie
Signature

Feedback 4: Alumnus suggested that the course “Applied Thermodynamics for Food Engineers” can be given one additional credit for tutorials which will improve the skill development and employability.



Department of Food Processing and Engineering
Feedback from alumni on Curriculum and Syllabi

Name & Register No.: Ms. John Wesley S. (UR12FS 061)

Batch (year of enrolment): 2012

Program studied: Food Processing and Engineering

Rating on Curriculum and Syllabi (Please Tick in the relevant box)

Particular	Poor (1)	Good (2)	Average (3)	Very Good (4)	Excellent (5)
Adequacy of core & elective courses with credits				✓	
Sequence of courses distributed in semesters					✓
The curriculum is designed so as to enhance employability		✓			
The Courses studied are designed to have enhanced knowledge as well as skills and capabilities				✓	
The curriculum is capable of supporting students in their higher studies				✓	
The curriculum has the ability to foster entrepreneurial skills among the students		✓			
How do you rate the Support and encouragement given by faculty					✓

Any Other Suggestions For analytical paper like thermodynamics tutorial hour can be given to help us in problem solving.

[Signature]
Signature