

DEPARTMENT OF FOOD PROCESSING AND ENGINEERING FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2018-19)

The department has formal and informal mechanisms to obtain feedback from stakeholders through various committees, associations and organizations, etc.

1. a. Employers Feedback

- Recruiters suggested that the students be exposed to concepts of metabolism and nutrition to help them in developing nutritive foods.

1. b. Parents Feedback

- Parents suggested that a course on basics of biology can be introduced for non-biology /computers science students so as to impart knowledge on basics of biology.
- Parents appreciated the motivation and guidance given by the faculty members, appreciated the ambience and facilities available at the campus.

1. c. Students Feedback

- Students requested a course on material science may be included in the curriculum.
- Students appreciated the inclusion of general aptitude in course work as it prepared them for competitive examinations. (Feedback – to be obtained)

1. d. Alumnus Feedback

- Alumnus suggested that that a course on material science and computer simulation maybe offered to broaden the employability.
- Alumnus suggested that a course on latest trends covered in the food industry be offered in the Postgraduate curriculum.

Feedback 1 : Recruiters suggested that the students be exposed to concepts of metabolism and nutrition to help them in developing nutritive foods.



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: Plant Lipids Pvt Ltd
2. Nature of the company : Spices and 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 be exposed to concepts of
 metabolism and nutrition as it will help them in
 new product development.

Signature: *Roshin*

Name: Roshin U. Thankachen

Designation: Head- R&D Application

Mobile number: +91-8589035946

Date: 25/10/17

Feedback 2 : Parents suggested that a course on basics of biology can be introduced for non-biology /computers science students so as to impart knowledge on basics of biology.



Department of Food Processing and Engineering

Feedback from Parents on Curriculum and Syllabi

Name: Mr. Mulku SP

Education: _____ Occupation: Retired TNSTC driver

Address: C175, chevananagar, vilankurichi Post, Coimbatore - 641035

Student Name: Shyam M Reg. No: UR13 F5049 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	4
4	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students.	5
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?	4
13	Whether adequate technical guidance given to your ward for completion of Quality Assessment/Project Work	5
14	Does the department have adequate laboratory facility for the students?	5

Any other Suggestions

It will be good if you add basic biology course for the first year students


Signature of the Parent

Feedback 3 : Students requested a course on material science may be included in the curriculum.



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) : Rohit. D (URISFP006)

Department : Food Processing Engineering

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

1. Curriculum was good
- 2.
- 3.
- 4.

Suggestions to improve the curriculum

1. Increasing in lab timings
2. More interactive sections than normal class
- 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.	Meat & poultry process	Addition of lab to subject	Addition of Lab
2	Include Strength of Material Course	-	Include Strength of Material course

Rohit. D
Signature
(Rohit. D)

Feedback 4 : Alumnus suggested that that a course on modelling and computer simulation maybe offered to broaden the employability.



Department of Food Processing and Engineering

Feedback from alumni on Curriculum and Syllabi

Name & Register No.: Ms: *Sherlee.S*

Batch (year of enrolment): *2014*

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

We need a lab on Modelling Simulation.

S. Sherlee
20/7/17
Signature