

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2019-20)

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 students should improve their mathematical skills.
- Recruiter appreciated that the students have good interpersonal skills and hospitality.

1. b. Parents Feedback

- Parents suggested to improve the communication skills by increasing the credits for English course.
- Courses (other than syllabus) need to be offered to inculcate news skills in students.
- Parents requested that pre-placement training sessions be conducted for better placement.
- 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 suggested to have basic knowledge on microbiology.
- Students requested that they can be taken to food industries for technical visits.
- Students appreciated the course content and syllabi.

1. d. Alumnus Feedback

- Alumnus suggested that the curriculum should be enriched with courses related to current trends in food industry and computer programming to enhance the employability with industrial relevance.
- Alumnus expressed that the lab facilities enabled them to gain practical, hands-on knowledge.
- Alumnus requested that more core companies may be invited for campus interviews.

Feedback 1: Recruiters suggested that students should improve their mathematical skills.

Karunya Institute of Technology & Sciences
(Deemed to be University)
CENTRE FOR PLACEMENT & TRAINING
Karunya Nagar, Coimbatore 641 114

FEEDBACK FROM CORPORATES
PERFORMANCE OF STUDENTS FROM KARUNYA UNIVERSITY

- Name of the Company: M/s MARGRITA EXPORTS LTD.
- Nature of the Company - IT / IITES / Manufacturing / Service / Construction
- 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 Relationship	✓			
	Team Building		✓		
	Self Development		✓		

4. Kindly Indicate if you have any other additional feed-back to offer :- Mathematical.

NONE. Good. They need to improve in apt numbers.

Signature: _____

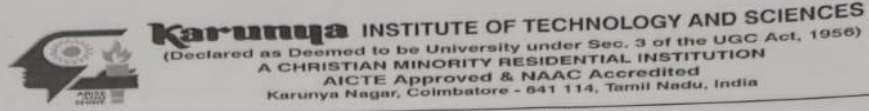
Name: SELVAKUMAR S. RAMESH S.

Designation: EXE. PURCHASE. EXE. PURCHASE.

Mobile Number: 9489556255 9442578703.

Date: 14/10/2019.

Feedback 2: Parents suggested to improve the communication skills by increasing the credits for English course.



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 Karunya Nagar, Coimbatore - 641 114, Tamil Nadu, India

Department of Food Processing Technology
School of Agriculture and Biosciences
Feedback from Parents on Curriculum and Syllabi

Name: Mr/Mrs/Ms. Hasi Naugyanan K

Education: Diploma in Textiles Occupation: Executive Manager

Address: _____

Student Name: Jagadeeshwar H Reg. No: UR16FP001

Department: Food Processing Technology

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.

Please indicate your agreement or disagreement using FIVE-point scale:
 SA (Strongly agree-4), A (Agree-3), N (Neutral-2), D (Disagree-1)

S. No	Parameter(s)	SA	A	N	D
1.	The Curriculum is well designed with adequate core and elective courses, which promotes learning experience to the students	✓			
2.	The Curriculum incorporates technical advancements in the field of Food processing technology		✓		
3.	Does the Choice Based Credit System (CBCS) adapted in the Curriculum improve the academic flexibility?	✓			
4.	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students	✓			
5.	Value Added programs in the Curriculum	✓			
6.	The curriculum provide opportunity to learn interdisciplinary courses		✓		
7.	The Curriculum components contain industry relevant courses		✓		

Courses (other than syllabus) need to be offered to inculcate news skills in students.



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Department of Food Processing Technology
School of Agriculture and Biosciences
Feedback from Parents on Curriculum and Syllabi

Name: Mr/Mrs/Ms. Rayneekhal
 Education: B.A Occupation: Business
 Address: Kothagiri Nilgiris
 Student Name: Shan Franklin R Reg. No: UR16FP094
 Department: Food

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.

Please indicate your agreement or disagreement using FIVE-point scale:
 SA (Strongly agree-4), A (Agree-3), N (Neutral-2), D (Disagree-1)

S. No	Parameter(s)	SA	A	N	D
1.	The Curriculum is well designed with adequate core and elective courses, which promotes learning experience to the students	✓			
2.	The Curriculum incorporates technical advancements in the field of Food processing technology		✓		
3.	Does the Choice Based Credit System (CBCS) adapted in the Curriculum improve the academic flexibility?		✓		
4.	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students	✓			
5.	Value Added programs in the Curriculum	✓			
6.	The curriculum provide opportunity to learn interdisciplinary courses			✓	
7.	The Curriculum components contain industry relevant courses			✓	

8.	Adequate credits and time are given for industrial training and projects in the Curriculum			✓	
9.	Adequate number of faculty to handle the course	✓			
10.	Faculty experts in relevant field of study at the department	✓			
11.	Effective coverage of syllabus to achieve the course outcomes		✓		
12.	Whether adequate technical guidance given to your ward for completion of Quality Assessment/Project Work	✓			
13.	Adequate laboratory facility for the students at the department	✓			

How could the Program be improved? What specific comments do you have regarding the curriculum?
 Suggestions for further improvement:

Industry oriented courses can be provided.

Pray
 Signature of the Parent

Feedback 3: Students suggested to have basic knowledge on microbiology.

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Karunya, Coimbatore

INTERNAL QUALITY ASSURANCE CELL (IQAC)

**Feedback from Students on the Curriculum and Syllabi of the B.Tech/M.Tech/MSc,
Programme**

Feedback from Mr./Ms.....Britto C Benny.....

Department:.....Food Processing Technology.....

Feedback on Curriculum (Number of Theory Subjects, Laboratory Subjects, Core Subjects, and Electives. Subjects having industrial applications for improving employability)

1.The lab facilities are good.....
2.
3.

Suggestions to improve curriculum

1. Basic knowledge on Microbiology is needed.....
2.
3.

Feedback on Syllabi of Subjects and suggestions for improvement (any three subjects)

Sr. No.	Name of the Subject	Feedback	Suggestions for improvement
1.	Britto C Benny	Hand on experience can be given on microbiology.	

Date: ...5.11.2020.....

Name of the Student : Britto C Benny


Signature:

Feedback 4: Alumnus suggested that the curriculum should be enriched with courses related to current trends in food industry and computer programming to enhance the employability with industrial relevance.



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Department of Food Processing Technology
School of Agriculture and Biosciences
Feedback from B. Tech Alumni on Curriculum and Syllabi

Name & Register No.: Agnus Jeejo [URK15FP028]

Batch (year of enrolment): 2015

Program studied: B.Tech (Food Processing and Engineering)

Please indicate your agreement or disagreement using FIVE-point scale:
 SA (Strongly agree-4), A (Agree-3), N (Neutral-2), D (Disagree-1)

Curriculum and Syllabi (Please Tick in the relevant box)

Parameter (s)	SA	A	N	D
The curriculum is designed so as to enhance our employability with Industrial relevance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The Courses studied by me have enhanced my knowledge as well as my skills and my capabilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The curriculum is capable of supporting students in their higher studies	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The curriculum has the ability to foster entrepreneurial skills among the students	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
How do you rate the sequence of units in the syllabus?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rate the contents of syllabus in terms of load on the student.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
How do you rate the objectives stated and relevance to the course content?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Academic support and mentoring received from the faculty	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Program Outcomes (POs)

As an Engineering graduate you will be able:	SA	A	N	D
To apply the knowledge of Mathematics, Science and Engineering to solve the problems related to Food processing.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
To identify, formulate and analyze the complex problems in food engineering and provide appropriate conclusions using principles of Engineering & Sciences	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
To design solutions for complex problems and design process that address the specified needs for the public health, safety and	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

environmental considerations				
To design experiments, analyze, interpret data and synthesize information using knowledge-based research tools to arrive at valid conclusions	✓			
To create, select and apply appropriate techniques, software resources and modern engineering tools for prediction and modeling of complex food processing and engineering activities in different fields to understand the limitations	✓			
To rational use of contextual knowledge to asses societal, health, safety, legal and cultural issues and the consequent responsibilities relevant to the professional engineering practice and research and development related to food processing technology.		✓		
To understand and exhibit the knowledge vital for sustainable development in societal and environmental contexts using the professional engineering and food processing solutions		✓		
To inculcate ethical principles to imbibe professional ethics, responsibilities and norms of the Engineering practice and research in food processing.		✓		
To function effectively as an individual, member or leader of diverse teams in multidisciplinary settings		✓		
To communicate effectively with the engineering community and with society at large on complex food material procurement, manufacture and distribution activities and be able to comprehend, document, write effective reports, prepare presentations and exchange of clear instructions and knowledge		✓		
To effectively communicate with engineering community on activities relevant to society at large and comprehend reports & documentation, make effective presentations and exchange clear instructions	✓			
To recognize the need for independent and life-long learning experience for a lucrative professional career		✓		
You will have strong knowledge in the field of food processing and engineering		✓		
You will design and conduct experiments in food engineering as well as analyze and interpret data		✓		
You will use current techniques, skills and modern tools necessary for modeling and design of food processing.		✓		

Suggestions to improve the curriculum & Syllabi (Suggest new demanding/industry needed courses if any)

Courses like computer programming - AI, python can be included.

Agm Jey.

Signature of Alumnus with date