

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2020-21)

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

1. a. Employers Feedback

- Employers suggested to train students on technical knowledge on soft skills.

1. b. Parents Feedback

- Parents requested to provide more industrial exposure.
- 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 that the needed suggestion and advice on upcoming trends in food industry, research domains and higher studies opportunities and entrepreneurship related skills.
- Lab and theory to be conducted in parallel

1. d. Alumnus Feedback

- Alumnus suggested that focus needs to be given for topics how food industry works.

Feedback 1: Employers suggested to train students on technical knowledge on soft 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

1. Name of the Company: M/s TNG
 2. Nature of the Company – IT / ITES / Manufacturing / Service / Construction
 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 Relationship		✓		
	Team Building		✓		
	Self Development		✓		

4. Kindly Indicate if you have any other additional feed-back to offer :-
please train your students with language skills.

Signature: [Signature]
 Name: Veni.V
 Designation: Sr. executive - HR
 Mobile Number: 8610384370
 Date: 30-01-2020

Feedback 2: Parents requested to provide more industrial exposure.



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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. Joel Ramachandran

Education: BE (Chemical Engg) MBA Occupation: Executive Chief Engineer

Address: 76, A T3 Apartments Block 12 Neyveli 607803

Student Name: Joshua Prem Chandan Reg. No: URKI7FP108

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	✓			

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:

*To More Industrial trainings can be provided
 for availing better opportunities.*

Jal Ramchandan
Signature of the Parent

Feedback 3: Students suggested that they needed suggestion and advice on upcoming trends in food industry, research domains and higher studies opportunities and entrepreneurship related skills.

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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. Immanuel R. URK17F067

Department: B.Tech Food Processing Technology

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

1. Curriculum can be focused on recent trends
2. in food industries
3.

Suggestions to improve curriculum

1.
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	Food microbiology	curriculum can be focused on recent trends	
2	Dairy engineering	It gives more information about dairy processing	

Date:

Signature *Immanuel R.*

Name of the Student Immanuel R

Feedback 4 : Alumni suggested that focus needs to be given for topics how food industry works.



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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.: Rohit D (UR15P9006)

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		✓		
The Courses studied by me have enhanced my knowledge as well as my skills and my 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 sequence of units in the syllabus?	✓			
Rate the contents of syllabus in terms of load on the student.		✓		
How do you rate the objectives stated and relevance to the course content?	✓			
Academic support and mentoring received from the faculty	✓			

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.		✓		
To identify, formulate and analyze the complex problems in food engineering and provide appropriate conclusions using principles of Engineering & Sciences	✓			
To design solutions for complex problems and design process that address the specified needs for the public health, safety and		✓		

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)

Some industry interaction opportunity can be provided

Rohit
Signature of Alumnus with date