

## **DEPARTMENT OF FOOD PROCESSING TECHNOLOGY FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2021-22)**

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 that students need more of industry experience.
- The recruiters appreciated that the students are good in general communication, team work and creativity.

### **1. b. Parents Feedback**

- Parents requested that some specialization courses could be included.
- 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 curriculum need to support entrepreneurship skills.
- Students appreciated the course content and syllabi.

### **1. d. Alumnus Feedback**

- Alumnus requested that more core companies may be invited for campus interviews.
- Alumnus expressed that the lab facilities enabled them to gain practical, hands-on knowledge

Feedback 1: Employers suggested that students need more of industry experience.

**Karunya Institute of Technology and 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 Bio Blooms Agro India Pvt Ltd  
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		✓		

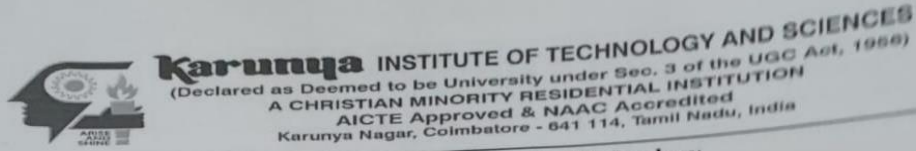
**Soft-Skills**

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 :-  
need more industry experience.

Signature: [Signature]  
Name: BANABARAJ THANGAVEL  
Designation: Director  
Mobile Number: 9865619420  
Date: 4.3.2022

**Feedback 2: Parents requested that some specialization courses could be included.**



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 A CHRISTIAN MINORITY RESIDENTIAL INSTITUTION  
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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. A. Joyce

Education: B.A, B.Ed Occupation: Teacher

Address: \_\_\_\_\_

Student Name: Janish Jai Shreethi .k Reg. No: DRK18FP019

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	<input checked="" type="checkbox"/>			
2.	The Curriculum incorporates technical advancements in the field of Food processing technology		<input checked="" type="checkbox"/>		
3.	Does the Choice Based Credit System (CBCS) adapted in the Curriculum improve the academic flexibility?		<input checked="" type="checkbox"/>		
4.	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students	<input checked="" type="checkbox"/>			
5.	Value Added programs in the Curriculum		<input checked="" type="checkbox"/>		
6.	The curriculum provide opportunity to learn interdisciplinary courses	<input checked="" type="checkbox"/>			
7.	The Curriculum components contain industry relevant courses		<input checked="" type="checkbox"/>		

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:

*Some specialization courses in Advanced techniques relevant to the industry can be included*

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*Jaya.*  
**Signature of the Parent**

**Feedback 3: Students suggested curriculum need to support entrepreneurship skills among students.**

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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.....*Po. Parthikaran Sharon Andrews*.....

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. ....
2. ....
3. ....

**Suggestions to improve curriculum**

1. *We want more entrepreneurial training*.....
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	<i>Food Additives</i>	<i>Good</i>	<i>We want more entrepreneurial training</i>

Date: .....

*Po. Parthikaran Sharon Andrews*  
Signature

*Po. Parthikaran Sharon Andrews*  
Name of the Student

**Feedback 4: Alumni requested that more core companies may be invited for campus interviews.**



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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.: **ANISHA R URK17FP046**

Batch (year of enrolment): **2017**

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)**

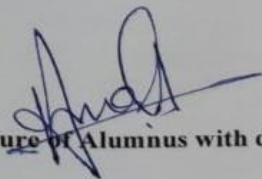
Parameter (s)	SA	A	N	D
The curriculum is designed so as to enhance our employability with Industrial relevance	✓			
The Courses studied by me have enhanced my knowledge as well as my skills and my capabilities		✓		
The curriculum is capable of supporting students in their higher studies	✓			
The curriculum 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)

  
**Signature of Alumnus with date**