



DEPARTMENT OF CHEMICAL ENGINEERING

**Action Taken Report on B. Tech Food Technology R 13 Feedback
Implemented in R16 introduced in the AY 2016 – 17**

Action taken based on the suggestions from Students:

Q1	Course content of B.Tech Food technology curriculum in tune with the program outcome
Q2	The Course Contents designed to enable Problem Solving Skills and Core competencies
Q3	Courses placed in the food technology curriculum serves the needs of both advanced and slow learners
Q4	Contact Hour Distribution among the various Course Components (LTP) is Satisfactory
Q5	Do you agree that Electives have enabled the passion to learn new technologies in emerging areas of food technology
Q6	Curriculum providing opportunity towards Self learning to realize the expectations
Q7	Do you agree that Composition of Basic Sciences, Engineering, Humanities and Management Courses is a right mix and are satisfactory
Q8	No. Of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills
Q9	Integration of Minor/mini Project with Theory Courses have enhanced the technical competency and research skills

Analysis of Overall Feedback given by the Students on R 13

Parameters	Rating 5	Rating 4	Rating 3	Rating 2	Rating 1	Average Score	Rating
Q1	46.5	35.2	15.3	2.7	0.2	4.248	Excellent
Q2	43.8	30.7	18.5	5.6	1.4	4.099	Excellent
Q3	30.5	35.4	23	10.4	0.7	3.846	Very Good
Q4	26.2	33	32.7	7.4	0.7	3.766	Very Good
Q5	28.7	38.6	23.9	7.7	1.1	3.861	Very Good
Q6	22.8	35.2	34.3	7	0.7	3.724	Very Good
Q7	30.9	38.6	22.8	7	0.7	3.92	Very Good
Q8	27.5	42.9	19.4	9.9	0.2	3.873	Very Good
Q9	30.5	46.3	16.7	6.5	0	4.008	Excellent



DEPARTMENT OF CHEMICAL ENGINEERING

Itemized responses given to the Suggestions of Students

Suggestion: Minor project is very needed to improve the knowledge through hands on observation

Action Taken: Minor project has been added in core subjects.

Suggestion: Need to add more core subjects in department elective.

Action Taken: Several new departmental elective courses are added in Elective course.

Suggestion: Advanced courses like total quality management should be add in the curriculum.

Action Taken: Total quality management is an important advanced tool in all the food industries and it is beneficial for the students. This course has been added in Elective course. (16FT362)

Suggestion: Add food standards related courses which explains the students to understanding the importance of various issues related to food safety and quality

Action Taken: The curriculum has been updated with food standards related subjects (16FT306)

Suggestion: Update the curriculum with technology related courses.

Action Taken: Technology related subject has been added in the R-16 curriculum (16 FT 401, 16 FT 303)

Action taken based on the suggestions from Faculty:

Q1	Course content of B. Tech Food technology curriculum in tune with the program outcome
Q2	Course Contents enhance the technical and professional Skills there by Core competencies
Q3	Allocation of Credits to the Courses satisfactory
Q4	Contact Hour Distribution among various Course Components (LTP) are Satisfactory
Q5	Electives enable the passion to learn innovative technologies in emerging areas of food technology
Q6	Curriculum providing opportunity towards Self learning to realize the expectations



DEPARTMENT OF CHEMICAL ENGINEERING

Q7	The Composition of Basic Sciences, Engineering, Humanities and Management Courses satisfactory
Q8	No. of Theoretical Courses and Laboratory sessions have been sufficient to improve the technical skills
Q9	The number of food technology courses and laboratory sessions sufficient to improve the technical skills of students

Analysis of Overall Feedback given by the Faculty on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	50	50	0	0	0	4.5	Excellent
Q2	50	0	50	0	0	4	Excellent
Q3	100	0	0	0	0	5	Excellent
Q4	50	0	50	0	0	4	Excellent
Q5	50	0	50	0	0	4	Excellent
Q6	50	0	50	0	0	4	Excellent
Q7	50	0	50	0	0	4	Excellent
Q8	50	0	50	0	0	4	Excellent
Q9	50	0	50	0	0	4	Excellent

Itemized responses given to the suggestions of Faculty

Suggestion: Changes of Basic engineering subjects in the first year is necessary.

Action Taken: Thermodynamics, Fluid Mechanics and Heat and mass Transfer of the process has been distributed and modified with the reference and example of food industry.

Suggestion: Departmental subject should be introduced in the first year

Action Taken: In 1st year 2nd semester Introduction to biochemistry and nutrition subject has been introduced.



DEPARTMENT OF CHEMICAL ENGINEERING

Action taken based on the suggestions from Employers:

Q1	The course content of B. Tech Food technology curriculum in tune with the program outcome
Q2	How relevant are the Course Contents in tune with the demands of food processing Industries
Q3	Do you agree that Professional Electives and multi-disciplinary Open Elective courses are, in-line with the food technology advancements
Q4	Applicability of the tools and technologies in the curriculum will be enough to practice in the food Industry
Q5	Solving and Soft Skills acquired by the students through the course contents will enable them to be placed in MNC Problem

Analysis of Overall Feedback given by the Employers on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	29.6	59.3	11.1	0	0	4.185	Excellent
Q2	33.3	51.9	11.1	3.7	0	4.148	Excellent
Q3	25.9	48.1	22.2	0	3.7	3.922	Very Good
Q4	25.9	63	11.1	0	0	4.148	Excellent
Q5	55.6	33.3	11.1	0	0	4.445	Excellent

Itemized responses given to the suggestions of Employers

Suggestion: Total Quality Management with perspective to Food Industry could be introduced as an elective subject

Action Taken: Total Quality Management with perspective to Food Industry has been introduced as an elective subject (16FT362).

Suggestion: Minor projects in the core subjects could be introduced to inculcate deep learning of the subject which gives practical exposure to students as well.

Action Taken: Minor projects in the core subjects has been introduced to inculcate deep learning of the subject which gives practical exposure to students as well.



DEPARTMENT OF CHEMICAL ENGINEERING

Suggestion: Advances in courses like Biotechnology, Food safety and Quality and Nanotechnology must be added to the curriculum

Action Taken: Several department elective has been introduced stream wise like Post harvest Technology, Food Engineering, Food safety and Quality, Biochemical Engineering and Food Chain Management.

Suggestion: Biochemistry and nutrition towards food perspective might be considered for the addition.

Action Taken: In 1st year 2nd semester Introduction to biochemistry and nutrition subject has been introduced.

Suggestion: The courses, Food Safety and Microbial standards and Food Laws and Regulation can be combined and introduced as one course, covering all the aspects and could be named as Food Safety and Standards.

Action Taken: The courses, Food Safety and Microbial standards and Food Laws and Regulation has been combined and introduced as one course, named as Food Safety and Standards (16FT306).

Action taken based on the suggestions from Parents:

- | | |
|----|---|
| Q1 | Are you satisfied with the theoretical courses and practical sessions offered in our curriculum |
| Q2 | What is your overall assessment of technical knowledge acquired by your ward who is pursuing his/her B.Tech Food technology program in our University |
| Q3 | How satisfied are you with the Academic and Emotional Progression of your ward |
| Q4 | Competency of your ward is on par with the students from other Universities/Institutes |
| Q5 | Course Contents of B.Tech Food technology Curriculum are in tune with the Industry demand |



DEPARTMENT OF CHEMICAL ENGINEERING

Analysis of Overall Feedback given by the Parents on R 13

	Strongly Agree	Agree	Moderate	Disagree	Strongly Disagree	Avg. Rating	Grade
Q1	40.7	19.8	39.5	0	0	4.012	Excellent
Q2	42	19.8	38.3	0	0	4.041	Excellent
Q3	19.8	37	43.2	0	0	3.766	Very Good
Q4	43.2	40.7	16	0	0	4.268	Excellent
Q5	44.4	38.3	17.3	0	0	4.271	Excellent

Itemized responses given to the suggestions of Parents

Suggestion: Placement cell should emphasis more on addressing job related to core field

Action Taken: Industry internship and industrial training for students has been ensured the more placement in nearest industrial sector

Suggestion: Strengthen Practical exposure in core courses

Action Taken: In core courses minor projects are introduced to make the student's industry ready.

Suggestion: It is really good for providing on campus Training on different competitive examinations.

Action Taken: Conduction of GATE classes is introduced.

HoD,

Department of Chemical Engineering

HEAD
Department of Chemical Engineering
VIGNAN UNIVERSITY
VADLAMUDI - 522 213
A.P., INDIA