

**VIGNAN'S**

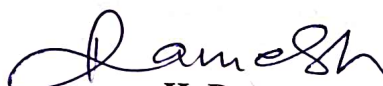
Foundation for Science, Technology & Research

(Deemed to be UNIVERSITY)

-Estd. u/s 3 of UGC Act 1956

Action Taken Report on the feedback obtained in AY 2020-21**M.Tech Food Processing Technology****25/06/2021**

Stake Holder	Comments/Suggestions	Action Taken
Alumni	Develop industry ready applications and add more sound syllabus	This industry ready application part is included in research areas and students can take project on this part help of experts from IT/CSE Department and industry.
Student	Implement research-oriented approach should reflect in the course structure.	M.Tech FPT R-20 Course curriculum is already research oriented having the mini and major project component.
Employer	Implement project based learning for M.Tech and include trainings on HACCP or FSMS.	Project based learning already included in M.Tech FPT R-20 Course curriculum as a mini and major project component. For HACCP Training the industrial experts will be invited.
Faculty	Include industry visit and add more advance courses rather than basics courses.	Industrial visit will be planned in relevant food industries. The courses like advances in food engineering, separation Techniques has been already included in R-20.


HoD,**Chemical Engineering**