

DIVISION OF FOOD PROCESSING TECHNOLOGY

FEEDBACK FROM STAKEHOLDERS AND ACTION TAKEN (2023-24)

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 practical agricultural applications and skill development.
- Recruiters suggested that students should improve more on their soft skills.
- Recruiter appreciated the good interpersonal skills, coordination, and hospitality of the students.

1. b. Parents Feedback

- Parents requested that training sessions (pre-placement and in-plant) be conducted as per the current company requirements for better placement.
- Parents suggested to provide more industrial exposure and hands-on practices on specific instruments.
- 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 requested for technical events to showcase their innovative ideas and entrepreneurship related skills.
- Students appreciated the course content and syllabi and suggested to include additional value-added and certificate courses (other than syllabus) in this domain to inculcate new skills.

1. d. Alumnus Feedback

- Alumnus requested that students should be trained with courses of industrial relevance to enhance the employability skills.
- Alumnus suggested that students need more industrial exposure to gain practical and hands on knowledge.

Feedback 1: Employers suggested that students should be trained on practical agricultural applications and skill development.

Karunya Institute of Technology and Sciences
(Deemed to be University)
CENTRE FOR PLACEMENT & TRAINING
Karunya Nagar, Coimbatore 641 119

FEEDBACK FROM CORPORATES
PERFORMANCE OF STUDENTS FROM KARUNYA UNIVERSITY

1. Name of the Company: M/s. THE DIAMOND SOCIETY PVT. CO. COIMBATORE, W. BENGAL, (INDIA)
2. Nature of the Company: IT / IIS / Manufacturing / Defence / 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 feedback to offer -

Students can focus on practical application and skill development

Signature: [Signature]
Name: Dr. M. Chakravarthy
Designation: Quality Manager
Mobile Number: 9894310172
Date: 14.02.2024

Feedback 2: Parents requested that training sessions (pre-placement) be conducted as per the current company requirements for better placement.



Karunya INSTITUTE OF TECHNOLOGY AND SCIENCES
(Deemed to be University under Sec. 3 of the UGC Act, 1956)
 A CHRISTIAN MINORITY RESIDENTIAL INSTITUTION
 AICTE Approved & NAAC Accredited
 Karunya Nagar, Coimbatore - 641 114, Tamil Nadu, India

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

Name: Mr/Mrs/MC. Suma Binu

Education: MSc Horticulture - Occupation: Agricultural Assistant

Address: Mathew Bhavan, Changanassery, Kerala

Student Name: Binu M. Binu Reg. No: URN80FP1024

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		3		
2.	The Curriculum incorporates technical advancements in the field of Food processing technology		3		
3.	Does the Choice Based Credit System (CBCS) adapted in the Curriculum improve the academic flexibility?		3		
4.	Employability is given focus in the Curriculum design and the Curriculum has the ability to foster entrepreneurial skills among the students		3		
5.	Value Added programs in the Curriculum		3		
6.	The curriculum provide opportunity to learn interdisciplinary courses		3		
7.	The Curriculum components contain industry relevant courses		3		
8.	Adequate credits and time are given for industrial training and projects in the Curriculum		3		
9.	Adequate number of faculty to handle the course		3		

10.	Faculty experts in relevant field of study at the department		3		
11.	Effective coverage of syllabus to achieve the course outcomes		3		
12.	Whether adequate technical guidance given to your ward for completion of Quality Assessment/Project Work?		3		
13.	Adequate laboratory facility for the students at the department		3		
14.	Are you satisfied with the mentoring system?		3		
15.	Are you satisfied with the teaching system?		3		
16.	Which are the areas that you would like the department to focus for the development of your ward?				
	In plant training				

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

Provide more trainings as per the current
 Company requirements


 Signature of the Parent

Feedback 3: Students requested for more hands-on training programs and technical events to showcase their innovative ideas and entrepreneurship related skills.

KARUNYA INSTITUTE OF TECHNOLOGY AND SCIENCES
(Declared as Deemed to be University Under Sec.3 of the UGC Act, 1956)
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. Silga. K. Saji 28/02/2023
Programme: B.Tech/M.Tech/MSc B.Tech Food Processing
Feedback from Mr./Ms.

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


1. • Hand and Mouth Transfer more taken in a paper
2. • and effective way in all modes
3. • Also the notes to refer were sufficient much.

Suggestions to improve curriculum

1. • Need more technical events to improve our skills and
2. • presentation skills
3. • Industrial visits can be include more.

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

Sr. No.	Name of the Subject	Feedback	Suggestions for improvement
1.	Milling	Good.	Practicals can be included.
2.	Metabolism		Reference note can be specific to relevant topics.

Date: 18/10/2023
Name of the Student: Silga. K. Saji
Signature: 

KARUNYA INSTITUTE OF TECHNOLOGY AND SCIENCES
(Declared as Deemed to be University Under Sec.3 of the UGC Act, 1956)

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. Ethaniel Amos O.

Programme: B.Tech/M.Tech/MSc Food processing engineering

Feedback from Mr./Ms.

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

1. Food product technology course lab made us to learn deeply
2. about product development & their characteristics
3. Food analysis course made us to learn more about
analysis methodologies.

Suggestions to improve curriculum

1. Need more value added certificate courses.
2. Need more extra curricular activities related to
3. core courses for better understanding.

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


Sr. No.	Name of the Subject	Feedback	Suggestions for improvement
1)	Killing tech	It's good	More lab exposure needed
2)	Food chemistry	It's good	Practical methods to be installed.

Date: 08/01/2024

Name of the Student: Ethaniel Amos O.

Ethaniel Amos O.
Signature

Feedback 4: Alumnus requested that students should be trained with courses of industrial relevance to enhance the employability skills.



Karunya INSTITUTE OF TECHNOLOGY AND SCIENCES
 (Declared as Deemed to be University under Sec.3 of the UGC Act, 1956)
 MoE, UGC & AICTE Approved; NAAC Accredited A++
 Karunya Nagar, Coimbatore - 641 114, Tamil Nadu, India.

Division of Food Processing Technology
School of Agricultural Sciences
Program Exit Survey Feedback Form for B.Tech (FPE) Students

Academic Batch: 20 21 to 20 23

Date: 08/04/23
 Student Name: VANDESHAI S
 Register Number: ORKAPF1044
 Name of the Mentor: Dr. IVAN WILSON

Students are encouraged to use this form to provide feedback and suggestions for the improvement of our Department. Your feedback is valuable as it helps us to develop and improve our courses, teaching, facilities and services in the Department.

Please indicate your agreement or disagreement using FIVE-point scale:
 SA (Strongly agree-4), A (Agree-3), N (Neutral-2), D (Disagree-1), SD (Strongly disagree-0)

Academic and tutorial guidance, support and supervision

	SA	A	N	D	SD
The courses met my expectations	✓				
Adequate information about the courses was available and accessible	✓				
Effective guidance was provided in the selection of courses	✓				
The support offered by my mentor / tutor was good	✓				

Learning and Teaching

	SA	A	N	D	SD
The overall quality of teaching was good	✓				
Courses were intellectually challenging	✓				
The teaching methodology was appropriate and impressive		✓			
Assessment methods were fair and transparent		✓			
Comments on assessments was clear, constructive and helpful	✓				
The scheduling of assessments was appropriate	✓				
The overall assessment pattern was appreciable	✓				

Learning Resources

	SA	A	N	D	SD
Teaching environment was good					
The teaching aids (videos, projectors, blackboards, etc.) were suitable	✓				
Library resources was appreciable (Books, e- journal etc.)	✓				
Facilities / Infrastructure of the laboratories were adequate	✓				
The quality and availability of computing facilities was good	✓				

General

	SA	A	N	D	SD
Overall experience of the program was good	✓				
Feedback mechanisms from the students was appropriate	✓				
The improvement of subject/technical knowledge and problem-solving skills was good	✓				
Overall curriculum improved my confidence towards employability/entrepreneurship/higher studies	✓				

Courses with Placements and / or Food Industry Practice

	SA	A	N	D	SD
Effective guidance and support were provided towards placement/ food industry practices	✓				
Career guidance and career options were adequate		✓			
Ample higher education opportunities were provided	✓				

Project

	SA	A	N	D	SD
Preparation provided for undertaking the project was sufficient	✓				
The support and guidance received from my project supervisor met my needs	✓				
Sufficient time was provided to accomplish the project objectives	✓				

Program Outcomes (POs)

	SA	A	N	D	SD
As an Engineering graduate you will be able:					
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 assess 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		✓			
To identify, analyze and design competent processes and products, as per the needs and specifications of food industries, conforming to international standards and safety regulations.	✓				
To provide and implement cost effective, sustainable and custom-made solutions for societal development based on a multidisciplinary approach and state-of-the-art design		✓			

Overall Satisfaction

	SA	A	N	D	SD
Overall satisfaction with the quality of the Program	✓				

If you wish to make any further comments

Do you have any suggestions for improving the Department?

Curriculum and Syllabi	Laboratory	In-plant/Hands on training
Syllabus must be more advanced and the relation between food technology and AI based curriculum must be implemented	Need of more lab sessions	Need of more communication to industries for training and placement

Vinodha S.
09/07/23
Signature with date