

SRI SHAKTHI INSTITUTE OF ENGINEERING AND TECHNOLOGY

DEPARTMENT OF FOOD TECHNOLOGY

REPORT OF ANALYSIS OF FEEDBACK – 2013 CURRICULUM

Feedback from students

- Units of certain courses such as Food Microbiology overlap.
- Sixth period communication and presentation skill development sessions are needed.
- More communication classes needed for improvement of communication skills.
- New Value added Courses are needed for competitive examination purpose.

Actions taken based on the feedback from the students

- The course Food Microbiology FD6303 has been split such that the basic concepts in microbiology is understood first (Microbiology BT8291) and then the role of microbiology in food systems is dealt.
- 6th Hour Communication classes are introduced in the academic time table.
- New Value added Courses (Beverage technology, Technology of Milk and Milk Products, Fat and oil Technology and Post-harvest Technology) are introduced in the department for competitive examination purpose.

Feedback from Parents

- The syllabus required modifications as per the need of the industry and to develop entrepreneur skills.
- Parents expressed general satisfaction over academic instruction, hostel and spiritual life of their wards.
- Parents are requested to arrange the industrial visit /Training for practical knowledge.

Actions taken based on the feedback from the Parents

- Every semester, Industrial visits are arranged for all students to exposure the industry atmosphere.
- Ward counselor and Faculty advisor are monitoring students' activities and giving the instructions to students for improvement of academic performance.
- Students are encouraged and helped to participate in industrial and institutional training programs.
- Entrepreneurship development sessions are introduced to assist sustain the students by themselves.

Feedback from Faculty

- Basic biochemistry should be learnt ahead of learning Food Chemistry (FD6305).
- Units in fundamental subjects like Fundamentals of Heat and Mass transfer (FD6402) and Thermodynamics (FD6404) may be reorganized such that students are able to compete in exams like GATE.
- Opportunity to share experience with other teachers and ways to address shared challenges.

Actions taken based on the feedback from the faculty

- The course Biochemistry (BT8251) is introduced in the revised 2017 regulations in order to assist students to learn basic biochemistry first and then the chemistry of food systems.
- Senior faculty members are permitted to attend the conference, seminar and workshop to learn the new research concepts and shared the knowledge with junior faculty.