

SCHOOL OF APPLIED & LIFE SCIENCES (SALS)

Action Taken Report Academic Year: 2020-21

B.Sc (Hons) Food Technology

Date: 21.06.2021

The points were discussed on the basis of the feedback received and the following actions were taken to resolve the recommendation of the stakeholders:

S. No.	Recommendations	Action Taken
1.	Modification in codes of subjects	The respective codes of mentioned courses were modified so as to provide the courses a unique identity and also the new codes will reflect the programme to which the course belongs.
2	Modification in practical's in PBFT-301, PBFT-401	This is to add new technology used in the field
4	Minor content modification in subjects in TBFT-203	Minor modification in topic in theory according to new techniques


Prof. (Dr.) Ajay Singh
Dean

School of applied and life sciences (SALS)

Copy to:

PA to Vice-Chancellor: for his kind information please,

Director IQAC





SCHOOL OF APPLIED & LIFE SCIENCES (SALS)

Feedback Analysis Report Academic Year: 2020-21

B.Sc (Hons) Food Technology

Date: 21.06.2021

The department has obtained feedback from faculty, students and Employer to acquire suggestions/recommendation so as to improve present curriculum of B.Sc (H) Food Technology with an objective to comply with industry requirements, employability and skill enhance enhancement.

The department proposed the following recommendations on the basis of feedback and suggestions received (Annexure-1):

S. NO.	Recommendations
1.	Modification in codes of subjects
2.	Modification in practical's of subjects
3.	Minor content modification in TBFT-203

Submitted to Dean for necessary action.

Encl: Feedback Analysis Report

Copy to:

Director IQAC



Dr. Sukrit Singh

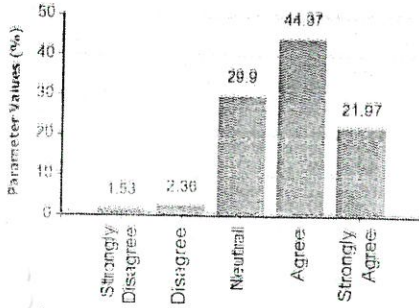




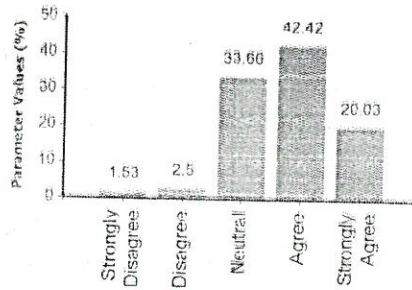
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2020-21)

Programme : B.Sc. (Hons.) Food Technology

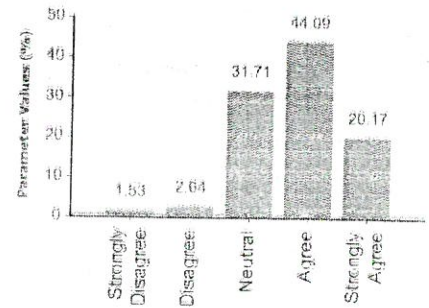
The sequence of the content is well organized.



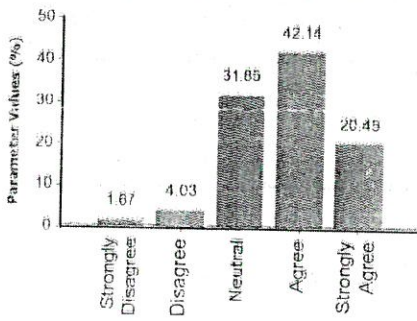
Uniformity of syllabus in terms of curriculum load.



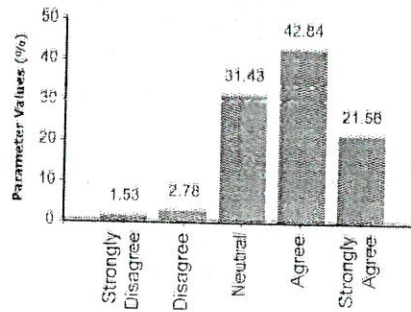
Course curriculum is career oriented.



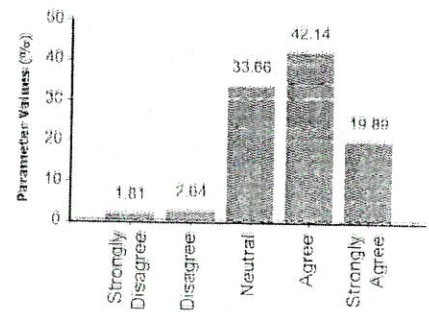
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



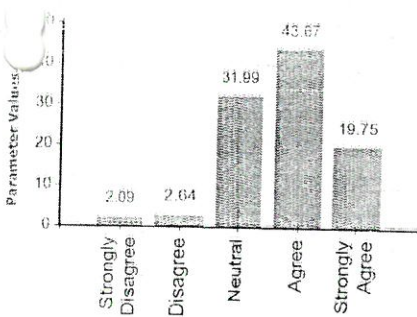
The curriculum justifies the assigned lectures.



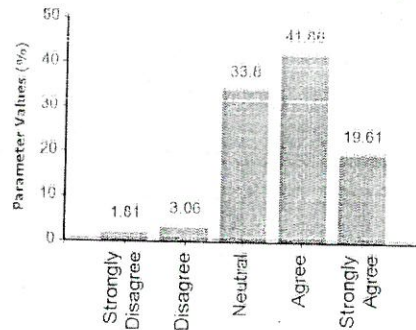
The course curriculum covers the latest developments in relevant areas.



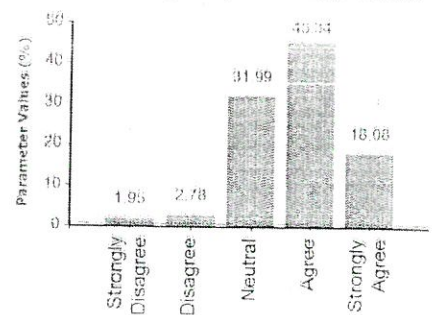
Course curriculum contains scope of relevant activities.



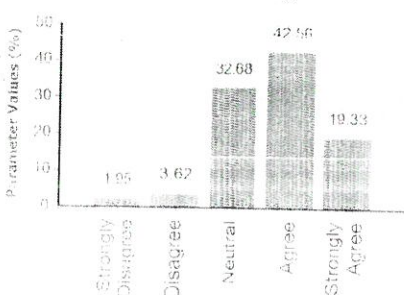
The course content is updated rationally.



The course curriculum has good balance between theory and practical applications.



The Course content encourages self and extra curriculum learning.

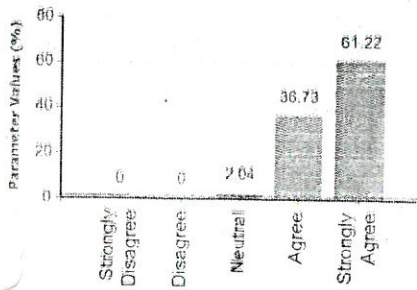


Signature of the official

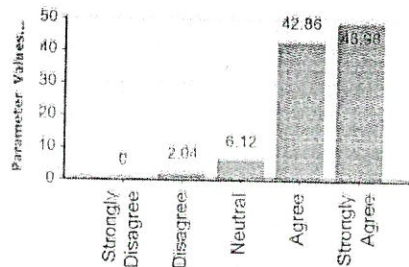
ANALYSIS OF FACULTY FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2020-21)

Programme : B.Sc. (Hons.) Food Technology

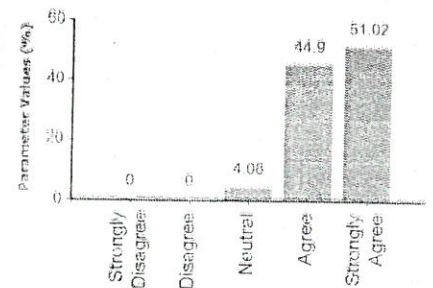
The course content is in conformity with the course objectives and outcomes.



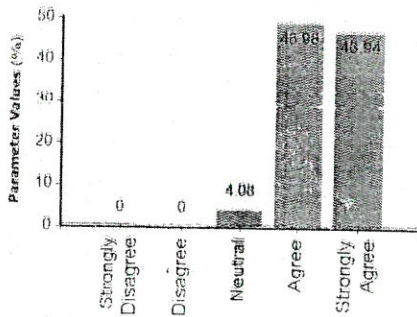
The course curriculum is well balanced between theory and/or practical/field work knowledge.



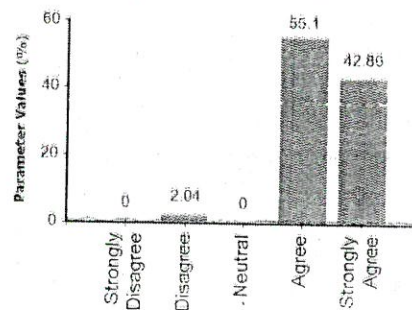
The course content has been presented from basic to advance.



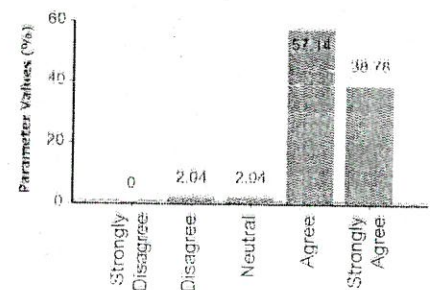
The current course content is sufficient to fulfil the gap between industry and academics.



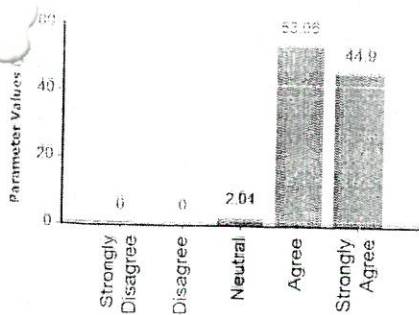
Credit allocation is rational to the coverage of the course curriculum.



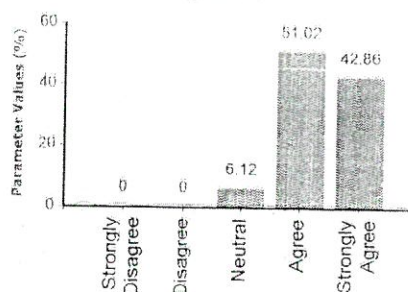
The curriculum has focus on skill development/employability/entrepreneurship



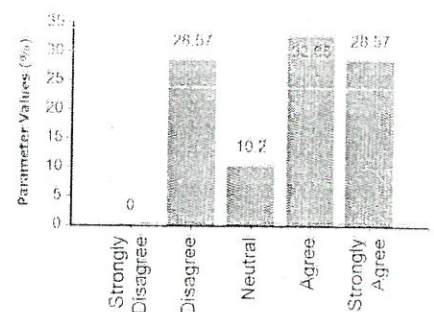
The course content has increased knowledge and interest in the subject area.



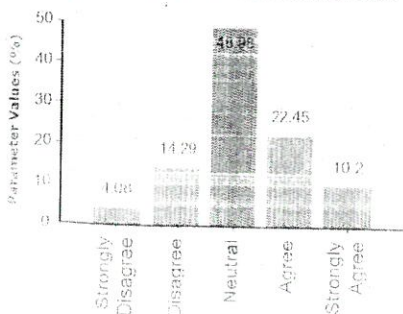
The text books and reference books mentioned in the syllabus are relevant and updated.



The course curriculum improves students comprehension of the domain.



The course curriculum needs moderation.

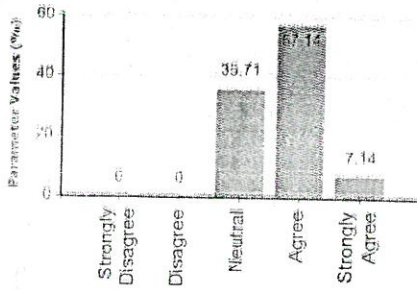



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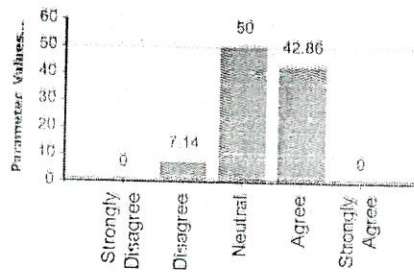
ANALYSIS OF ALUMNI FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2020-21)

Programme : B.Sc. (Hons.) Food Technology

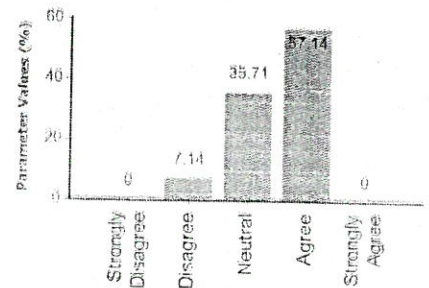
The course curriculum was appropriate for career progression.



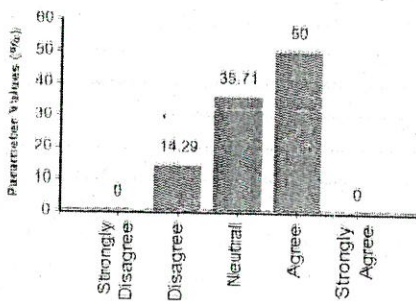
Sufficient trainings, seminars, value added courses and PDPs were provided for holistic development.



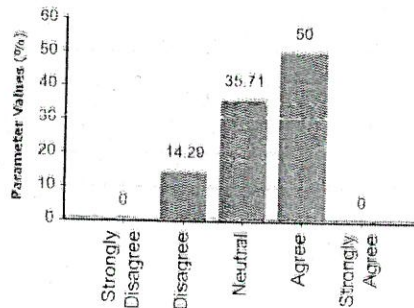
The programme involved experiential and participative learning.



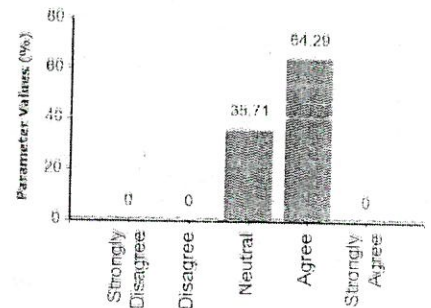
Research Work/ Project Work/ Internships/ Electives offered under the programme were challenging and constructive.



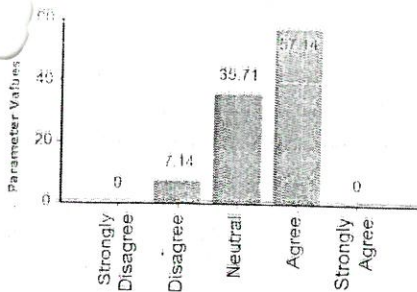
Proper industry-academia relationship was maintained across the programme.



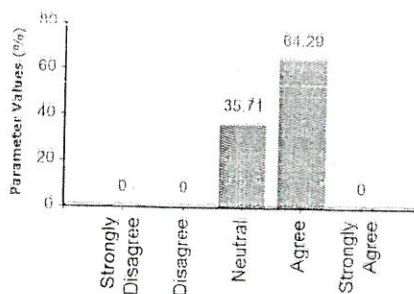
The curriculum offers courses with practical and hands-on learning experience.



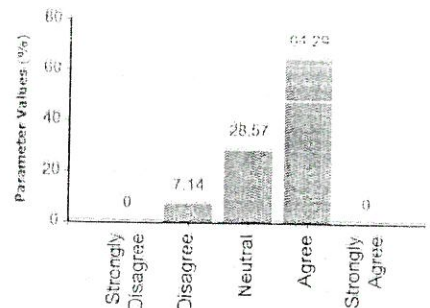
The curriculum was effective to build the opportunities in terms of employability, higher learning and entrepreneurial attitude.



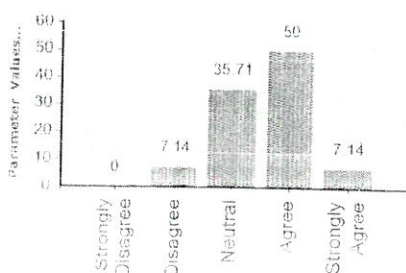
The programme enhances your ability to cope up with a challenging situation and to work in a team.



Relevance of course curriculum to real life situation.



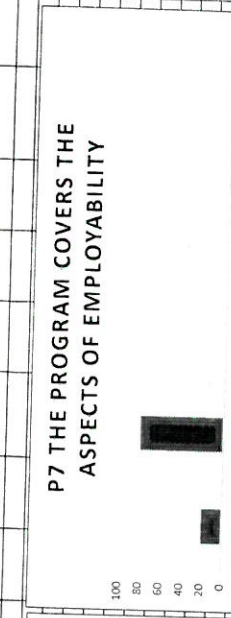
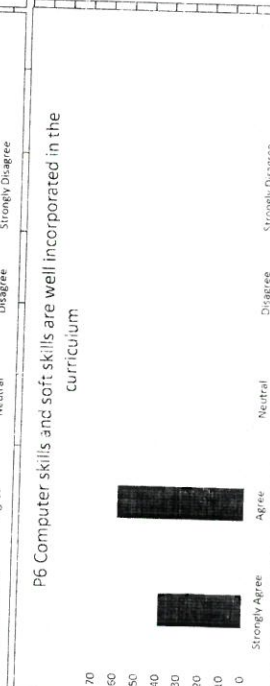
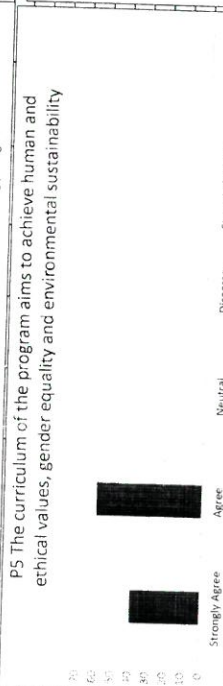
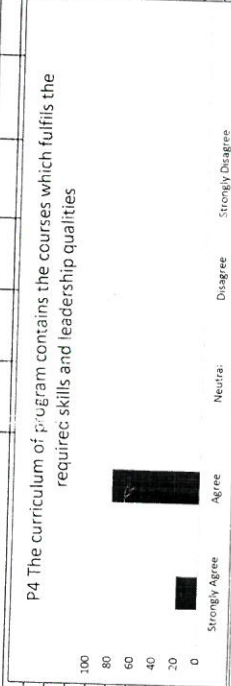
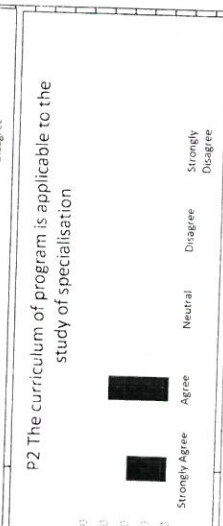
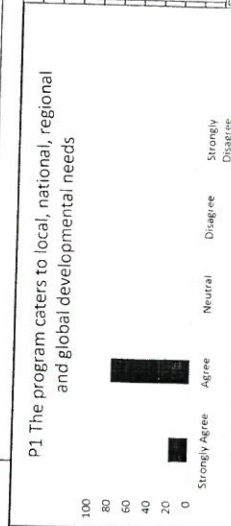
Curriculum is sufficient to impart presentation, report writing and technical skills.




Signature of the official.

Employers feedback, B.Sc (Food technology), Year= 2020-2021

PARAMETER	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	Grand Total	Strongly Agree	Disagree	Strongly Disagree	GT
P1 The program caters to local, national, regional and global developmental needs	1	4	0	0	0	5	20	80	0	100
P2 The curriculum of program is applicable to the study of specialisation	2	3	0	0	0	5	40	60	0	100
P3 The curriculum of program provides technical knowledge as per the industry needs	1	3	1	0	0	5	20	60	20	100
P4 The curriculum of program contains the courses which fulfils the required skills and leadership qualities	1	4	0	0	0	5	20	80	0	100
P5 The curriculum of the program aims to achieve human and ethical values, gender equality and environmental sustainability	2	3	0	0	0	5	40	60	0	100
P6 Computer skills and soft skills are well incorporated in the curriculum	2	3	0	0	0	5	40	60	0	100
P7 The program covers the aspects of employability	1	4	0	0	0	5	20	80	0	100
P8 Analysis and judgemental ability of the student is enhanced by the curriculum	1	3	1	0	0	5	20	60	20	100
P9 The curriculum of the program helps in bridging the gap between industry and academia	0	3	2	0	0	5	0	60	40	100



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