

MIT ADT UNIVERSITY, PUNE
MIT SCHOOL OF FOOD TECHNOLOGY

IQAC

**Report on Structured Feedback from
Stakeholders**

Academic Year
2022-23

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1. Filled in feedback forms

(a) Filled in feedback forms of three UG students (i) Top Ranker, (ii) Slow Learner (iii) Student from Category, as a representative sample

(b) Filled in feedback forms of three PG students (i) Top Ranker, (ii) Slow Learner (iii) Student from Category, as a representative sample

(c) Filled-in feedback Forms of three Teachers (i) Professor, (ii) Associate Professor (iii) Assistant Professor, as a representative sample

(d) Filled-in feedback Forms of three Alumni (i) Top Ranker, (ii) Female Student (iii) Student from Category, as a representative sample

(e) Filled-in feedback Forms of Employer, as a representative sample

1. Filled in feedback forms

A. STUDENTS

(a) Filled in feedback forms of three students (i) Top Ranker, (ii) Slow Learner (iii) Student from Category, as a representative sample

B. Tech. (Food Technology)

1. **Top Ranker**, as a representative sample:

Curriculum feedback from students_2022-23

B. Tech. (Food Technology)

The respondent's email (saxenatanmay33@gmail.com) was recorded on submission of this form.

Name of student *

Tanmay Saxena

Enrollment No. (Eg. MITU20BTFT0007) *

MITU21BTFT0108

Year and Degree program *

First B.Tech. (Food Technology)

Second Year B.Tech. (Food Technology)

Third Year B.Tech. (Food Technology)

Forth Year B.Tech. (Food Technology)

Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question.

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills?

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

6. Give two strengths of the syllabus. *

- Very detailed and well elaborated
- Covers all the basics needed to excell in this field

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

- Along with teaching basics thoroughly, take sessions on new amd emerging trending topics
- Revise the syllabus especially practicals with respect to the content in each module

2. **Slow Learner**, as a representative sample:

4/17/23, 8:24 PM

Curriculum feedback from students_2022-23

Curriculum feedback from students_2022-23

B. Tech. (Food Technology)

The respondent's email (aryanraul18@gmail.com) was recorded on submission of this form.

Name of student *

Aryan Raul

Enrollment No. (Eg. MITU20BTFT0007) *

MITU22BTFT0017

Year and Degree program *

- First B.Tech. (Food Technology)
- Second Year B.Tech. (Food Technology)
- Third Year B.Tech. (Food Technology)
- Forth Year B.Tech. (Food Technology)

Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question.

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)?

Poor



Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor



Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor



Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

Poor

1

2

3

4

5

6

7

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9

10

Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

6. Give two strengths of the syllabus. *

.....

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

Practical should not be taken combine.

.....

This form was created inside of MIT University.

Google Forms

3. Student from Category as a representative sample:

4/17/23, 8:01 PM

Curriculum feedback from students_2022-23

Curriculum feedback from students_2022-23

B. Tech. (Food Technology)

The respondent's email (atharva.m27@gmail.com) was recorded on submission of this form.

Name of student *

Atharva Kamble

Enrollment No. (Eg. MITU20BTFT0007) *

MITU20BTFT0023

Year and Degree program *

- First B. Tech. (Food Technology)
- Second Year B.Tech. (Food Technology)
- Third Year B.Tech. (Food Technology)
- Forth Year B.Tech. (Food Technology)

Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question.

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)?

Poor



Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor



Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor



Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

Poor



Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor



Excellent

6. Give two strengths of the syllabus. *

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

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b. PG STUDENTS

M. Tech. (Food Technology)

1. Top Ranker, as a representative sample

M. Tech. Curriculum feedback from students_2022-23

M. Tech. (Food Technology) and M. Tech. (Food Safety and Quality Management)

The respondent's email (pratikdhobale2017@gmail.com) was recorded on submission of this form.

Email *

pratikdhobale2017@gmail.com

Name of student *

Pratik Dhobale

Year and Degree program *

- First Year M.Tech. (Food Technology)
- Second Year M.Tech. (Food Technology)
- First Year M.Tech. (Food Safety and Quality Management)
- Second Year M.Tech. (Food Safety and Quality Management)

A. Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)? *

Poor

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor

1

2

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9

10

Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

Poor

1

2

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Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor

1

2

3

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9

10

Excellent

6. Give two strengths of the syllabus. *

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

No suggestions

B. Feedback on Teaching – learning

1. Which teaching method you like most? *

- Pen and Board Method
 PowerPoint Presentation Method

2. Which teacher is the Best Teacher from your point of view and give the two reasons for the same? *

S. T. Gaikwad. Way of explanation and interaction with students

C. Feedback of Evaluation

1. Is the assessment system transparent? *

- Yes
 No

2. What type of assessment you feel would be more appropriate? *

D. Feedback on Library

1. Are sufficient reference books, based on the syllabus, available in the library? *

- Yes
 No

2. Are adequate number of research journals and competitive examination books available in the library? *

- Yes
 No

E. Feedback on Training and Placement

1. Are you satisfied with the training and placement for your programme? *

- Yes
 No

2. What changes are required in T & P to improve the placement? *

F. Feedback on Infrastructure and Safety

1. Are adequate research equipments available in the lab? *

Yes

No

2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? *

Yes

No

This form was created inside of MIT University

Google Forms

2. Slow Learner, as a representative sample

M. Tech. Curriculum feedback from students_2022-23

M. Tech. (Food Technology) and M. Tech. (Food Safety and Quality Management)

The respondent's email (pratikdhobale2017@gmail.com) was recorded on submission of this form.

Email *

pratikdhobale2017@gmail.com

Name of student *

Pratik Dhobale

Year and Degree program *

- First Year M.Tech. (Food Technology)
- Second Year M.Tech. (Food Technology)
- First Year M.Tech. (Food Safety and Quality Management)
- Second Year M.Tech. (Food Safety and Quality Management)

A. Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, * national, regional and global developmental current trends)?

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

6. Give two strengths of the syllabus. *

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

No suggestions

B. Feedback on Teaching – learning

1. Which teaching method you like most? *

- Pen and Board Method
 PowerPoint Presentation Method

2. Which teacher is the Best Teacher from your point of view and give the two reasons for the same? *

S. T. Galkwad. Way of explanation and interaction with students

C. Feedback of Evaluation

1. Is the assessment system transparent? *

- Yes
 No

2. What type of assessment you feel would be more appropriate? *

D. Feedback on Library

1. Are sufficient reference books, based on the syllabus, available in the library? *

- Yes
 No

2. Are adequate number of research journals and competitive examination books available in the library? *

- Yes
 No

E. Feedback on Training and Placement

1. Are you satisfied with the training and placement for your programme? *

- Yes
 No

2. What changes are required in T & P to improve the placement? *

F. Feedback on Infrastructure and Safety

1. Are adequate research equipments available in the lab? *

Yes

No

2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? *

Yes

No

This form was created inside of MIT University

Google Forms

3. **Student from Category.** as a representative sample

M. Tech. Curriculum feedback from students_2022-23

M. Tech. (Food Technology) and M. Tech. (Food Safety and Quality Management)

The respondent's email (sbhondane@gmail.com) was recorded on submission of this form.

Email *

sbhondane@gmail.com

Name of student *

Shubham Bhondane

Year and Degree program *

- First Year M.Tech. (Food Technology)
- Second Year M.Tech. (Food Technology)
- First Year M.Tech. (Food Safety and Quality Management)
- Second Year M.Tech. (Food Safety and Quality Management)

A. Feedback on curriculum

Stakeholders have to give their rating out of 10 for each Question

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

Poor

1

2

3

4

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6

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8

9

10

Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

Poor

1

2

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5

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9

10

Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *

Poor

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Excellent

6. Give two strengths of the syllabus. *

No

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *

No suggestions.

B. Feedback on Teaching – learning

1. Which teaching method you like most? *

- Pen and Board Method
- PowerPoint Presentation Method

2. Which teacher is the Best Teacher from your point of view and give the two reasons for the same? *

All are best

C. Feedback of Evaluation

1. Is the assessment system transparent? *

- Yes
- No

2. What type of assessment you feel would be more appropriate? *

No any

D. Feedback on Library

1. Are sufficient reference books, based on the syllabus, available in the library? *

- Yes
 No

2. Are adequate number of research journals and competitive examination books available in * the library?

- Yes
 No

E. Feedback on Training and Placement

1. Are you satisfied with the training and placement for your programme? *

- Yes
 No

2. What changes are required in T & P to improve the placement? *

Need some MNC company not start-up and placement head should be changed.

F. Feedback on Infrastructure and Safety

1. Are adequate research equipments available in the lab? *

- Yes
 No

2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? *

- Yes
 No

This form was created inside of MIT University

Google Forms

d . Teachers Professor:

1/18/24, 2:33 PM

MIT School of Food Technology, MITADT University Pune, Teachers Feedback on Curriculum (2022-23)

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-23)

Name of the faculty *

Dr. Kavita Mane

Email id *

kavita.mane@mituniversity.edu.in

Department *

FPPE

Designation *

Professor

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNiCpH11FqXP7MLTJXSCWi_3rZy.v... 1/7

i) Is the curriculum well structured and relevant to real life situations (relevance to the local, national, regional and global development trends)? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDIBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNiCpN1IFcXP7MLTJXSCWi_3rZy-v... 2/7

ii) Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes(PSOs) and Course Outcomes(COs) of the Programme and courses offered by the University and are the mapped? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

1/18/24, 2:33 PM

MIT School of Food Technology, MITADT University Pune, Teachers Feedback on Curriculum (2022-23)

iii) Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

- 1
- 2
- 3
- 4
- 5
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- 10

https://docs.google.com/forms/d/13rGsmqLT1LLr2_NDBVcChDA2ej-FzYUfngR0SQIGkw/edit#response=ACYDBNiCpN1IFqXP7MLTJXSCWl_3rZy-v... 4/7

iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

- 1
- 2
- 3
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- 6
- 7
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- 9
- 10

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDIBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNiCpN1FqXP7MLTJXSCWi_3rZy-v... 5/7

v) How do you find the curriculum from the employability, and entrepreneurship point of view? *

- 1
- 2
- 3
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- 5
- 6
- 7
- 8
- 9
- 10

Give two strengths of the syllabus. *

Well structured, Informative and Need-base

Give two observations/ suggestions to improve overall 'Syllabus' of the program *

No sugestions

Date *

MM DD YYYY

03 / 31 / 2023

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBVcChDA2eg-FzYUFNgr0SQIGkw/edit#response=ACYDBNiCpN11FqXP7MLTJXSCWI_3rZy-v... 6/7

ii) Associate Professor:

1/18/24, 2:32 PM

MIT School of Food Technology, MITADT University Pune, Teachers Feedback on Curriculum (2022-23)

**MIT School of Food Technology, MIT ADT
University Pune, Teachers Feedback on
Curriculum (2022-23)**

Name of the faculty *

Dr. V. S. Patil

Email id *

vaibhav.patil@mituniversity.edu.in

Department *

ESFT

Designation *

Asso. Prof

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBVcChDA2eg-FzYUFngr0SqiGkw/edit#response=ACYDBNIKZ9IFB2mNAhvCYHITAoOP_xy... 1/7

i) Is the curriculum well structured and relevant to real life situations (relevance to the local, national, regional and global development trends)? *

- 1
- 2
- 3
- 4
- 5
- 6
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- 8
- 9
- 10

ii) Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes(PSOs) and Course Outcomes(COs) of the Programme and courses offered by the University and are the mapped? *

- 1
- 2
- 3
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https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNlKZ9fFB2mNAhwCYHITAoOP_xy... 3/7

iii) Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

- 1
- 2
- 3
- 4
- 5
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- 7
- 8
- 9
- 10

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBvcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNikZ9IFFB2mNAhvCYHITAoOP_xy... 4/7

iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

v) How do you find the curriculum from the employability, and entrepreneurship point of view? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Give two strengths of the syllabus. *

Employability, Advanced

Give two observations/ suggestions to improve overall 'Syllabus' of the program *

Nil

Date *

MM DD YYYY

03 / 31 / 2023

iii) Assistant Professor:

1/18/24, 2:34 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-23)

MIT School of Food Technology, MIT ADT
University Pune, Teachers Feedback on
Curriculum (2022-23)

Name of the faculty *

Dr. Kaninika Paul

Email id *

kaninika.paul@mituniversity.edu.in

Department *

FSQN

Designation *

Assistant Professor

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDBVcChDA2eg-F2YUFngr0SQIGkw/edit#response=ACYDBNIZIQAbU54yaj6gOpl-LqhDhvhcHt... 1/7

i) Is the curriculum well structured and relevant to real life situations (relevance to the local, national, regional and global development trends)? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDIBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNiZIQAbU54yaJ6gOpl-LqhDhvhdHt... 2/7

ii) Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes(PSOs) and Course Outcomes(COs) of the Programme and courses offered by the University and are the mapped? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

iii) Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

https://docs.google.com/forms/d/13rGemqLT1LLr2_NDiBVcChDA2eg-FzYUFngr0SQIGkw/edit#response=ACYDBNiZIQAbU54ya6gOpl-LqhDhvhchf... 4/7

iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

v) How do you find the curriculum from the employability, and entrepreneurship point of view? *

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Give two strengths of the syllabus. *

1. Provides basic knowledge 2. Industry oriented curriculum

Give two observations/ suggestions to improve overall 'Syllabus' of the program *

Can be more concise

Date *

MM DD YYYY

04 / 01 / 2023

(d) Alumni Feedback on curriculum

(i) Top Ranker,

1/17/24, 4:29 PM

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2023-24

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2023-24

Alumni Feedback on Curriculum

Full Name of the Alumni *

Suraj Changdeo Lawande

Year of Passing *

2023

Address *

A/p Pandeshwar Tal. Purandhar Dist.Pune, Maharashtra, 412303

Mobile No. *

8208903027

Present Working Organization with Address *

Not working

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Jwim6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNlc2J9Q7eg4IKGRQjxMbGOS...> 1/6

Designation *

No

Higher Education *

B.tech

1) How extent curriculum is meeting the industry requirement or compensate entrepreneurship needs? *

- Excellent
- Very Good
- Good
- Average
- Poor

2) Is the teaching method is best from your point of view? *

- Excellent
- Very Good
- Good
- Average
- Poor

3) How is the the competence and support offered by the teachers? *

- Excellent
- Very Good
- Good
- Average
- Poor

4) Rate the evaluation method and examination reforms of the School? *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3E9JL8Jwfm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNiLc2J9Q7cg4IKGRQjxMbGOS...> 3/6

5) What is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the department? *

- Excellent
- Very Good
- Good
- Average
- Poor

6) Rate the schools laboratory and equipment's adequateness for practical exposure. *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8JwIm6XqWTRTYOJU5RHpocOyJlhwE/edit#response=ACYDBNlC2J9Q7cg4IKGRQjMbgOS...> 4/6

7) Rate the design of the courses in terms of extra learning or self learning. *

- Excellent
- Very Good
- Good
- Average
- Poor

8) Rate the industrial exposure provided by the school during degree program. *

- Excellent
- Very Good
- Good
- Average
- Poor

9) Rate the schools support and contribution for the overall development of the student. *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Uwrm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNlLc2J9Q7cg4IKGRQjxMbGOS...> 5/6

10) Rate the online teaching learning practices followed by the school during pandemic. *

- Excellent
- Very Good
- Good
- Average
- Poor

Any other Suggestion* *

No

Date *

MM DD YYYY

05 / 05 / 2023

This form was created inside of MIT University.

Google Forms

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Uwtm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNlLc2J9Q7cg4IKGRQjxMbGOS...> 6/6

(ii) Female Student

1/18/24, 3:23 PM

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2022-23

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2022-23

Alumni Feedback on Curriculum

Full Name of the Alumni *

Shweta Sunil Patil

Year of Passing *

2023

Address *

A. P Varunji tal Karad dist satara

Mobile No. *

8766571492

Present Working Organization with Address *

Prakruti Milk Company

https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Uwtm6XqwTRTYOJU5RH-pocOyJhwE/edit#response=ACYDBNjLv86-W3mX1qrd8_EuYJhFM... 1/6

Designation *

Business development executive

Higher Education *

MBA

1) How extent curriculum is meeting the industry requirement or compensate entrepreneurship * needs?

- Excellent
- Very Good
- Good
- Average
- Poor

2) Is the teaching method is best from your point of view? *

- Excellent
- Very Good
- Good
- Average
- Poor

3) How is the the competence and support offered by the teachers? *

- Excellent
- Very Good
- Good
- Average
- Poor

4) Rate the evaluation method and examination reforms of the School? *

- Excellent
- Very Good
- Good
- Average
- Poor

https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8UJw6XqwTRTYOJU5RHtpocOyJhwE/edit#response=ACYDBNjL.v86-W3mX1qrd8_EuYJhfM... 3/6

5) What is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the department? *

- Excellent
- Very Good
- Good
- Average
- Poor

6) Rate the schools laboratory and equipment's adequateness for practical exposure. *

- Excellent
- Very Good
- Good
- Average
- Poor

https://docs.google.com/forms/d/1SQzUMeHZG3EoJL8Jwlm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNjl_v86-W3mX1qrd8_EuYJhFM... 4/6

5) What is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the department? *

- Excellent
- Very Good
- Good
- Average
- Poor

6) Rate the schools laboratory and equipment's adequateness for practical exposure. *

- Excellent
- Very Good
- Good
- Average
- Poor

https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Jwrm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNjLv86-W3mX1qrd8_EuYJhfM... 4/6

7) Rate the design of the courses in terms of extra learning or self learning. *

- Excellent
- Very Good
- Good
- Average
- Poor

8) Rate the industrial exposure provided by the school during degree program. *

- Excellent
- Very Good
- Good
- Average
- Poor

9) Rate the schools support and contribution for the overall development of the student. *

- Excellent
- Very Good
- Good
- Average
- Poor

10) Rate the online teaching learning practices followed by the school during pandemic. *

- Excellent
- Very Good
- Good
- Average
- Poor

Any other Suggestion**

No suggestions

Date *

MM DD YYYY

05 / 05 / 2023

This form was created inside of MIT University.

Google Forms

https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Jwrm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBiNjLv86-W3mX1qrd8_EuYJhfM... 6/6

(iii) Student from Category, as a representative sample

1/18/24, 3:26 PM

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2022-23

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2022-23

Alumni Feedback on Curriculum

Full Name of the Alumni *

Shelke Sanaya Suresh

Year of Passing *

2023

Address *

Kolhapur, Maharashtra

Mobile No. *

8600631112

Present Working Organization with Address *

24k Kraft Brewzz, Pune Maharashtra

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Jwtrn6XqwTRTYOU5RHpocOyJhwE/edit#response=ACYDBNgpf-e17G8wBg4YFc3NdFYpM...> 1/6

Designation *

Quality control Officer

Higher Education *

-

1) How extent curriculum is meeting the industry requirement or compensate entrepreneurship needs? *

- Excellent
- Very Good
- Good
- Average
- Poor

2) Is the teaching method is best from your point of view? *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Uwtm6XqwTRTYOUJ5RHpocOyJhwE/edit#response=ACYDBNgpf-e17G8wBg4YFc3NdFYpM...> 2/6

3) How is the the competence and support offered by the teachers? *

- Excellent
- Very Good
- Good
- Average
- Poor

4) Rate the evaluation method and examination reforms of the School? *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUIMeHZG3EeJL8IJwrm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBIlgpf-e17G8wBg4YFc3NdFYpM...> 3/6

5) What is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the department? *

- Excellent
- Very Good
- Good
- Average
- Poor

6) Rate the schools laboratory and equipment's adequateness for practical exposure. *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3EeULBjvtrn6XqwrTRTYOJU5RHpocOyJtwrE/edit#response=ACYDBNngf-e17G8wB94YFc3HdFYpM...> 4/6

7) Rate the design of the courses in terms of extra learning or self learning. *

- Excellent
- Very Good
- Good
- Average
- Poor

8) Rate the industrial exposure provided by the school during degree program. *

- Excellent
- Very Good
- Good
- Average
- Poor

9) Rate the schools support and contribution for the overall development of the student. *

- Excellent
- Very Good
- Good
- Average
- Poor

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJL8Jwrm6XqwTRTYOUJU5RHpocOyJhwE/edit#response=ACYDBNngpf-e17G8wBg4YFc3NdFYpM...> 5/6

10) Rate the online teaching learning practices followed by the school during pandemic. *

- Excellent
- Very Good
- Good
- Average
- Poor

Any other Suggestion* *

-

Date *

MM DD YYYY

04 / 05 / 2023

This form was created inside of MIT University.

Google Forms

<https://docs.google.com/forms/d/1SQzUMeHZG3EeJLBlJwfm6XqwTRTYOJU5RHpocOyJhwE/edit#response=ACYDBNgpf-e17G8wBg4YFc3NdFYpM...> 6/6

MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Technology) Academic Year: 2022-23

This form is created to take employer feedback on B.Tech /M.Tech. (Food Technology) curriculum. Kindly rate your valuable feedback on curriculum for the review of syllabus/ to upgrade quality of the program.

1. Name of the Company *

FoodCognics India Pvt. Ltd

2. Address or Website of the company *

Opulant central park B wing shop no 101 shewalewadi chowk, pune-solapur road Manjari

3. Name of the Officer *

Rohan Bhole

4. Designation *

Manager

7/14/22, 9:10 PM

MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Technol...

5. WhatsApp number *

9561018648

6. Email ID *

bhole.rohan7372@gmail.com

7. Name of the MITSoFT student working with you *

Durva Yadav

8. How extent curriculum is relevant to job in your company ? *

Excellent

Very Good

Good

Average

Poor

9. How extent teachers in the department have done justice in developing skills required for the job?

- Excellent
- Very Good
- Good
- Average
- Poor

10. What is the fundamental knowledge of the student who joined your organization?

- Excellent
- Very Good
- Good
- Average
- Poor

11. What is your opinion on 'practical knowledge' of the student?

- Excellent
- Very Good
- Good
- Average
- Poor

12. How do you find the communication skills of the student serving your organization?

- Excellent
- Very Good
- Good
- Average
- Poor

13. Rate the opinion about practical and industrial exposure provided to the students in School.

- Excellent
- Very Good
- Good
- Average
- Poor

14. Are the students competent enough to work through online mode to fulfil the need of industry?

Excellent

Very Good

Good

Average

Poor

15. What is your opinion on the students joining from this university?

Excellent

Very Good

Good

Average

Poor

16. Rate the opinion on the marks scored by the students as educational performance with his/ her competency reflection at the workplace.

- Technical skill
- Personality development
- Communication ability enhancement
- Technological ethics
- Entrepreneurship aspects

17. What new 'components'/ course content should be included in the curriculum as an industry-expert view?

No

18. Any other suggestions

No

19. Date

29-06-2023

20. Digital signature *

No

This form was created inside of MIT University.

(f) Parents

4/26/23, 12:18 PM

Curriculum Feedback from Parents_2022-23

Curriculum Feedback from Parents_2022-23

This form is created to take parents feedback on curriculum. Feedback from parents allows the institute to evaluate its service provision and thus cater to providing excellent education towards the students.

Kindly rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program.

The respondent's email (pravinbora77@gmail.com) was recorded on submission of this form.

Name of Parent *

Pravin Rasiklal Bora

Contact No. *

9404314103

Name of Student

Priya Pravin Bora

https://docs.google.com/forms/d/16nK6zT60r3ooPq_IQTY9Em6RNPEUWTqXGCukru8I-2A/edit#question=322632654&field=1803042306

1/1920

Year and Degree program of student *

- First B.Tech. (Food Technology)
- Second Year B.Tech. (Food Technology)
- Third Year B.Tech. (Food Technology)
- Forth Year B.Tech. (Food Technology)
- First M.Tech (Food technology)
- Second M.Tech (Food Technology)

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)? अभ्यासक्रमाची संरचना ही वास्तविक जीवन परिस्थितीशी संबंधित आहे का? *

Poor

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Excellent

2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? अभ्यासक्रम कार्यक्रमाचे परिणाम, प्रोग्रम स्पेसिफिक आउट कम आणि अभ्यासक्रमाचे परिणाम आणि विद्यापीठाने दिलेले अभ्यासक्रम प्रतिबिंबित होतात का आणि ते मॅप केलेले आहेत का?

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? अभ्यासक्रमात नवीन विकासा/संशोधन घटक समाविष्ट आहेत का? व्यवहारिक, प्रकल्प प्रशिक्षण, इंटरशिप यांच्यात योग्य संतुलन आहे का? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? रचनात्मक शिक्षण आणि समस्या सोडवण्याची कौशल्य विकसित करणे हे लक्षात घेऊन अभ्यासक्रम सुधारित केला आहे का? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? रोजगार क्षमता आणि आणि उद्योजकता दृष्टिकोनातून तुम्हाला अभ्यासक्रम कसा वाटतो? *

Poor

1

2

3

4

5

6

7

8

9

10

Excellent

6. Give two strengths of the syllabus. अभ्यासक्रमाची दोन मजबूत मुद्दे सांगा. *

Gives real life examples , Given information on latest technology.....

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program. *

अभ्यासक्रम सुधारण्यासाठी दोन सूचना द्या.

No suggestions syllabus is good enough

This form was created inside of MIT University.

Google Forms

(2) Analysis of Feedback with Graphical Representation

MIT School of Food Technology Curriculum Feedback Analysis Report 2022-23

Students feedback on Curriculum

MIT School of Food Technology is one of the brainchild constituent faculties of MIT Art, Design and Technology University, Pune. The institute is emerged out as a center of excellence in education, research and outreach activities in the discipline of food science and technology. The need based infrastructure, well-equipped laboratories, comfortable and well-furnished classrooms, franchise based pilot processing plants are the major strengths of the institution. The highly qualified, skilled and expertise enriched teaching faculty, along with the commitment oriented, customized institutional ownership driven and hardworking non-teaching faculty that are responsible for the vibrant and eco-friendly working atmosphere is the main assent of three-dimensional development of the institution.

The skilled and expert teaching faculty has laid down a foundation stone to quantify the mind set transformation index of students from jobseekers to job providers. The institute has a mandate to develop need based and global competitive students 'entrepreneurship. The three-phase higher education system comprising of graduation (B. Tech), Post-graduation (M. Tech) and Ph.D. Tech. (Food Tech) is one of its kind in the private education domain in the discipline of Food Science and Technology.

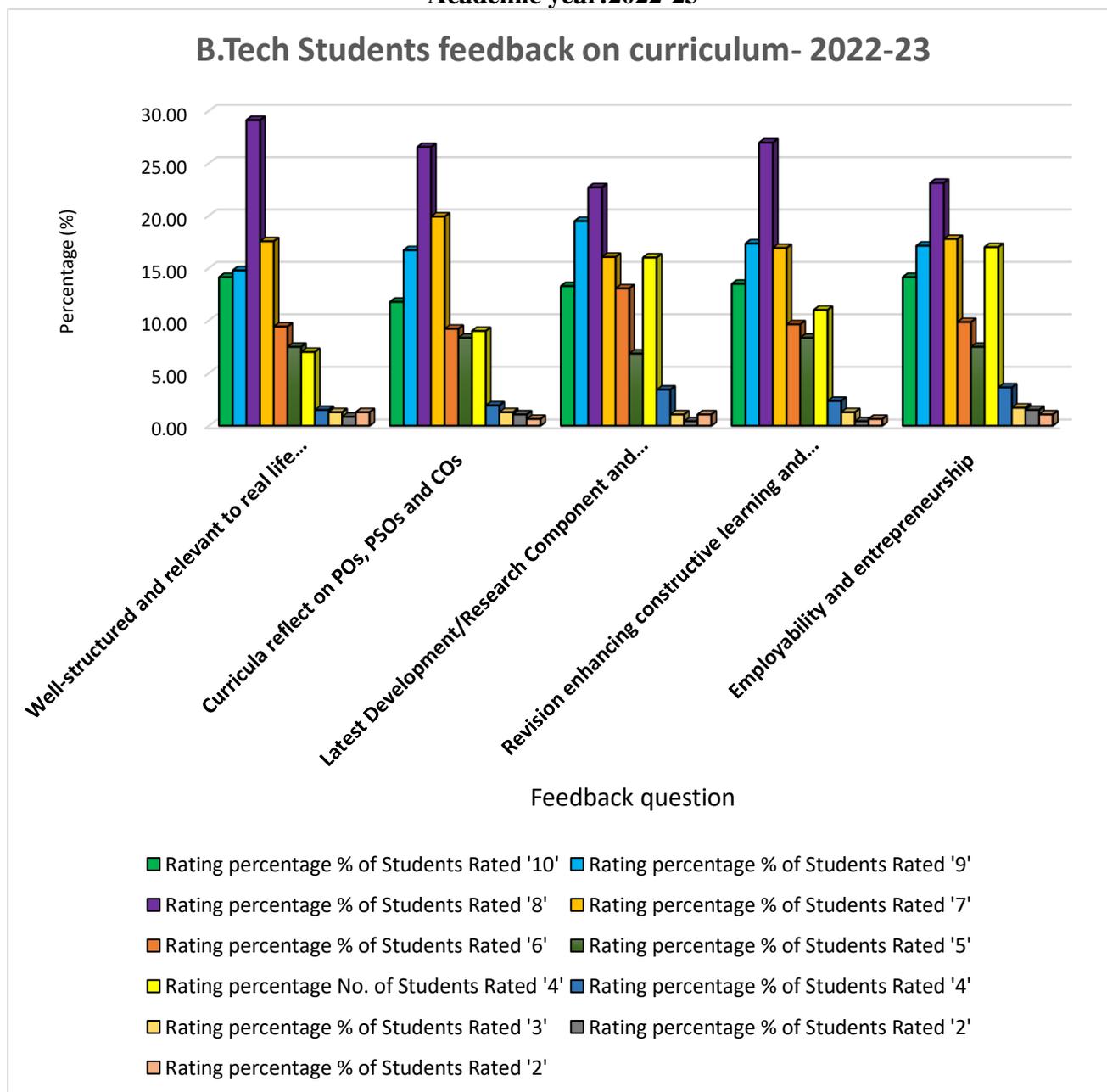
Plan of Data Collection and Analysis

The determination was made to receive feedback from all students of our college. For this purpose, a Google form was created and sent to the students. The responses were received on syllabus, on teachers from the students. Responses from employers and alumnus on curriculum and students, Academics / College Administration / Infrastructures were received. In order to arrive to compressive result, average % was calculated for rating of each parameter.

Summary of Students Feedback on Curriculum

Total number of students given Feedback:455 Degree program: B. Tech. (Food Tech.)

Academic year:2022-23



Total number of students given feedback:48 Degree program: M. Tech.(Food Tech.)

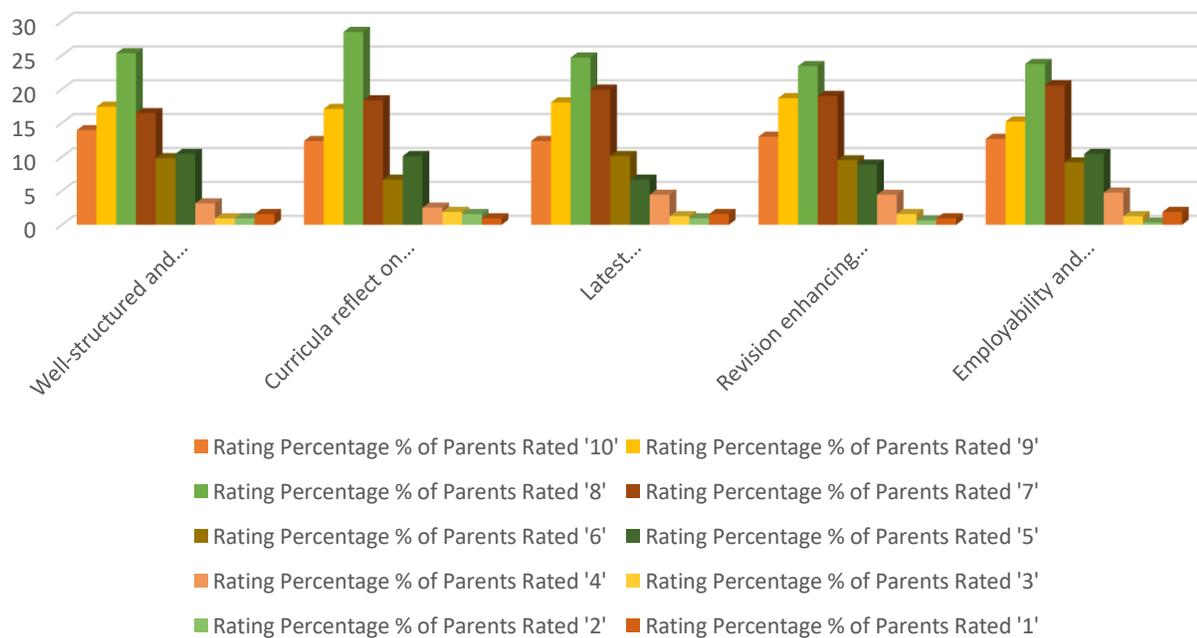
M.Tech. Students feedback on curriculum- 2022-23



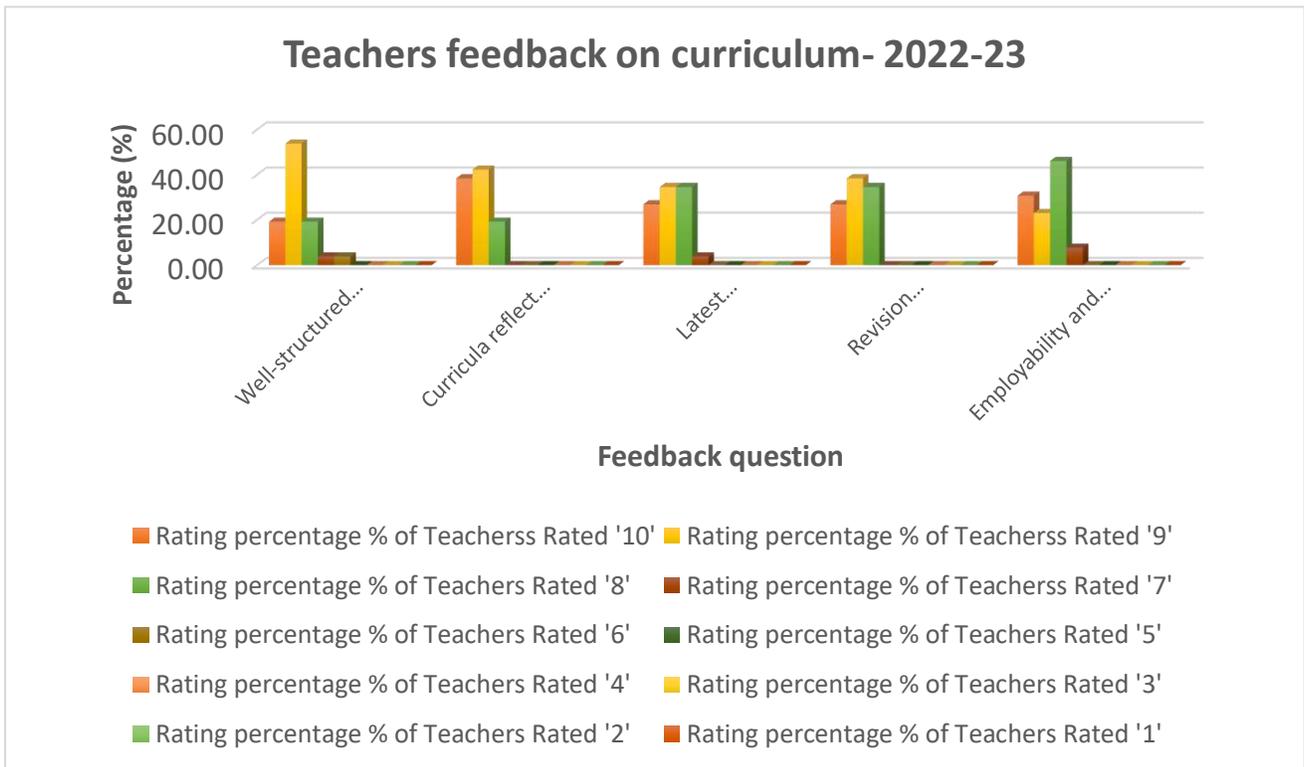
- Rating percentage % of Students Rated '10'
- Rating percentage % of Students Rated '9'
- Rating percentage % of Students Rated '8'
- Rating percentage % of Students Rated '7'
- Rating percentage % of Students Rated '6'
- Rating percentage % of Students Rated '5'
- Rating percentage No. of Students Rated '4'
- Rating percentage % of Students Rated '4'
- Rating percentage % of Students Rated '3'
- Rating percentage % of Students Rated '2'
- Rating percentage % of Students Rated '1'

Total number of parents given feedback:316 Program: B. Tech (Food Technology)

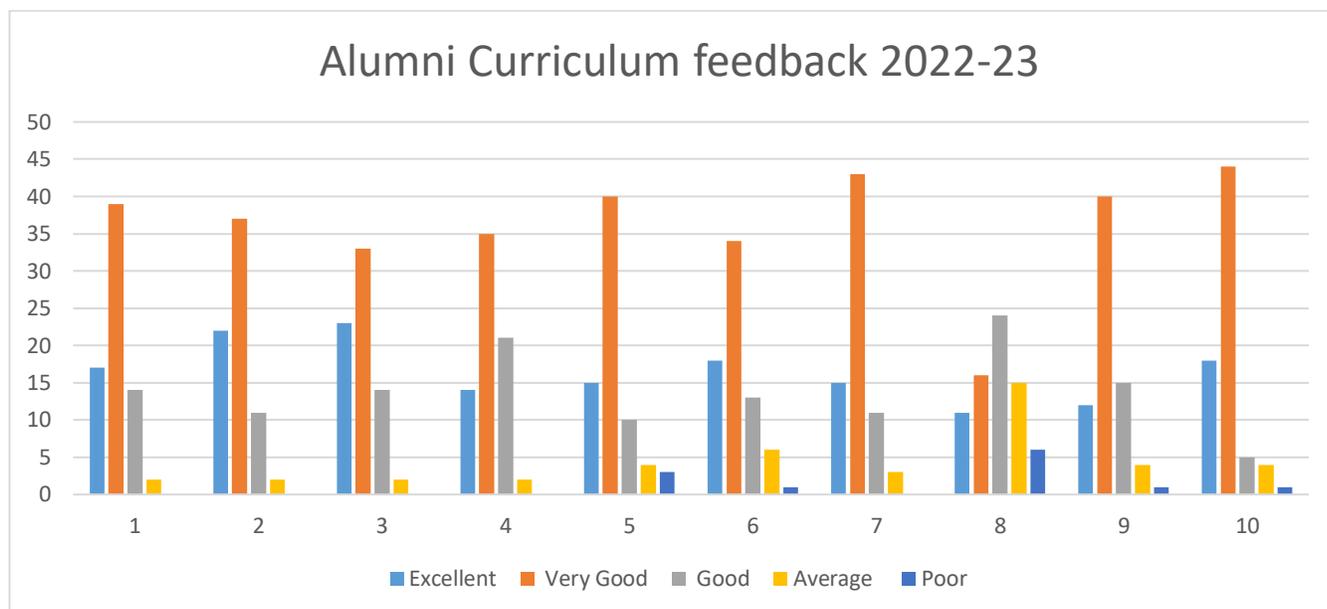
Parents feedback on curriculum- 2022-23



Total number of teachers given feedback:26



Alumni Curriculum feedback 2022-23



3. Comparison of Feedback of different Stakeholders

- a. The syllabus is quite nice and helps to relate things with real life.
- b. The syllabus is in a easy language which helps in better understanding.
- c. It also helps to improve critical thinking.
- d. The syllabus is well structured & more practical based.
- e. The learners get a much more diverse exposure to the target language.

4. Pertinent pointers identified & drawn to enhance the learning effectiveness

- a) School should include practical based teaching method for better understanding of the concept.
- b) School should more emphasize on placement.
- c) More practical based projects should be included in the syllabus.
- d) The semester syllabus should include not only the research project but also the advance equipment knowledge session.
- e) School should arrange more course related industry expert lectures, webinar for better exposure.
- f) School should increase
- g) Practical timing for better hands on to the students.

To,

Dear Sir/Madam

Thank you for providing feedback on curriculum of B. Tech (Food Technology) M. Tech (Food Technology) and FSQM Degree programs. We are always eager to incorporate the stakeholder's suggestions in to the curriculum to make it appropriate to satisfy the aspirations. You're below mentioned suggestions are thoroughly studied and accordingly changes are incorporated in the curriculum (2022-2023).

Sr.No	Suggestion	Justification
1	School should include practical based teaching method for better understanding of the concept.	School is planning to revise the teaching pedagogy or will develop the new teaching pedagogy.
2	School should more emphasize on placement.	Separate training and placement cell is available at school level and at University level. School and University offers the employability need based training. Efforts are taken to enhance soft skills and personality development and English proficiency. Student's response is less with these activities. Special provision about completion of projects in association with industry.
3	More practical based projects should be included in the syllabus	In curriculum already there is provision about practical based project learning.
4	The semester syllabus should include not only the research project but also the advance equipment knowledge session.	Research projects about the equipment design is assigned to the students.
5	School should arrange more course related industry expert lectures, webinar for better exposure.	School is organizing sufficient webinars. Each department plans the webinars exclusively to string then the industry academia relations. Further few visiting faculties will also be appointed for the same.

6	School should increase practical timing for better hands on to the students	Extra timings for practical can be provided intime table.
---	---	---

We look forward to future engagement with this task for continuous syllabus upgradation.

Copy to:

- Students
- Alumni
- Employees
- Teachers
- Parents




Principal
MIT School of Food Technology, Pune
MIT SCHOOL OF FOOD TECHNOLOGY
LONI-KALBHOR, PUNE-412201

Ref. No.: - MITSoFT/Prin/2022-23/451

Date: - 18.04.2023

MINUTES OF MEETING: BOARD OF STUDIES

Date and Day of meeting: 15th April 2023 (Saturday)

Time: 10.00 am to 2.00 pm

Nature of Meeting: Online Platform

Platform: Microsoft Teams

Meeting Link: https://teams.microsoft.com/l/meetup-join/19%3ameeting_ZmQ1YzMxZWltZDY3MC00OTIILWFINTMtZGVmMDk5YzFjZjJl%40thread.v2/0?context=%7b%22Tid%22%3a%2203cb5f0c-1f82-4993-9621-36330f6309ec%22%2c%22Oid%22%3a%2222020535-0d26-47c0-81dd-1e656332c8cb%22%7d

The following members were recorded the presence for online scheduled BoS meeting from their own places;

Sr. No.	Members	Designation
1	Prof. Dr. Anjali. A. Bhoite	Chairman I/C Principal, MIT SoFT Pune
2	Dr. Nilesh Amritkar	Invitee Member Managing Director, Envirocare Labs, Mumbai
3	Mr. Shashank Joshi	External Member General Manager, Chitale Foods, Pune
4	Dr. Vivek Chaughule	External Member Head-Development & Applications at Doehler India Pvt. Ltd
5	Dr. Ajaykumar Sharma	External Member Principal Scientist, ICAR National Research Center for Grapes, Pune
6	Dr. Prabhat Kumar Nema	External Member Director, NIFTEM
7	Mrs. Monali Divekar	External Member Manager, TATA Consumer Products, Pune
5	Dr. Sujata Ghodke	Internal Member Associate Professor (PTSF)
6	Dr. Sandip Gaikwad	Internal Member Assistant Professor (FBMED)



7	Dr. Yogita Chavan	Internal Member Associate Professor (FPPT)
8.	Dr. Rinku Agrawal	Internal Member Assistant Professor (PTSF)
9.	Dr. Nilesh Kardile	Internal Member Assistant Professor (FPPE)

MIT School of Food Technology, is blooming constituent unit of MIT Art, Design & Technology University, Pune. The school offers various specialty degree programs in the discipline of food science and technology (B.Tech, M.Tech. and Ph.D.). The relative course content for the competency building of the students for food industry/corporate sector, entrepreneurship capacity with required skills is always the chief contemplation of the school of food technology. Considering this 11th BoS meeting was conducted on 15th April 2023 through online mode via Microsoft Teams.

The meeting of Board of Studies was convened and held under the chairmanship of Prof. Dr. Anjali Bhoite (I/C Principal, MIT SoFT) in healthy atmosphere to discuss the following mentioned agenda items. At the outset, Dr. Rinku Agrawal, member secretary welcomed all the Hon. Members for the online mode of meeting. She further briefly highlighted on the agenda items of BoS meeting.

Agenda items on board:

1. To approve new programmes and new courses with outcomes of programmes/courses (CO, PO and PSO)
2. To approve and revise credit structure, academic flexibility and content of the programme designed as per NEP's perspective
3. To approve all aspects under "Curricular Aspects" with emphasis on curriculum enrichment
4. To approve curricula (including syllabus of entrance test), revise and redesign curricula as required
5. To ensure quality of teaching and research in School/Department
6. To recommend to the academic Council, the recognition of PG qualified teachers
7. Finalization of B. Tech (Food Technology) I semester syllabus 2023-24
8. Finalization of M. Tech (FSQM) III semester syllabus
9. Any other agenda item with permission of chair

Detailed spectrum comprising of comments, suggestions and admissible actions emerged out through unanimous decision pattern is outlined as follows



suggested to review the proposal so that students will not get exploited by the industry. DR. Vivek Chougale also quoted the opinion of joining back the school for last sem instead of collaboratve mode of semester completion. All members agreed about suggestion and it was decided to permit the selective proposal to complete the last semester students should come to campus and complete the last semester.

4) Action taken report on curriculum feedback 2022-23

Curriculum was found at satisfactory level by all stakeholders rating between 8 to 10 has obtained for most of the assessment parameters. Below mentioned quality mapping parameters improvement has taken care with mentioned actions during the second semester of academic year 2022-23.

Sr. No	Assessment Asects with weak Feedback	Justification
1	Does the curricula reflect (POs), Programme Specific Outcomes (PSOs) and Course Programme outcomes Outcomes (COs) of the Programme and courses offered by the University and are the mapped?	Revisions in Course outcomes are carried out
2	Does the curricula include Latest Development/Research Component' and strike Right balance between the theory, practical and project, training, internship?	Industry based projects and live problem solving tasks initiation has planned.
3	How do you find the curriculum m from the employer ability and entrepreneurship point of view?	More training of skill enhancement through Training and placement cell and Alfa Club of training and placement department has been initiated.
4	What is the standard of the training'internship"projects', mock interviews' conducted by the department?	In coordination with central training and placement team planning of technical tests, mock interviews is initiated. In plant training evaluation and assessment has thoroughly planned
5	Rate the industrial exposure provided by the school during degree program	Study tour to the various industries in kokan region of Maharashtra has been planned.

5) Vission and mission

Vision:

To be a center of excellence in training, research, outreach, and consultancy services in Food Science and Technology with emphasis on value addition of agricultural produce, processing technology driven conservation of food, nutritional goodness, food security and safety assurance through stake holder sensitization.

Mission:

The fundamental mission of MIT-SoFT is to emerge out as a global competitive center (Institute) o excellence to impart graduation, post-graduation and Doctoral education programs (B. Tech, M. Tech and Ph.D. Tech.) in the discipline of Food Science and Technology to satisfy futuristic new generation aspirations.

PRINCIPAL
MIT SCHOOL OF FOOD TECHNOLOGY
LOKA KALBHUR, PUNE-412201

