MIT ADT UNIVERSITY, PUNE MIT SCHOOL OF FOOD TECHNOLOGY

IQAC

Report on Structured Feedback From Stakeholders

Academic Year 2023-24

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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 Academic Peers
- (d) Filled –in feedback Forms of three Teachers (i) Professor, (ii) AssociateProfessor (iii) Assistant Professor, as a representative sample

1. Filled in feedback forms

A. UG STUDENTS

Filled in feedback forms of three Students

First Year, Sem. I, B.Tech. (Food Technology)

1. Top Ranker, as a representative sample:

11/2/23, 11:31 AM BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food	
The menondant	s email (shreyaapatil28@gmail.com) was recorded on submission of this form.
the reapondent	a eman (antergapatitz operanticont) was recorded on submission of this form.
Name of stude	int *
Shreya Sriniwas	Patil
Enrollment No	(Eg. ADT23SFTB0007) *
Year and Degr	ee program *
First Year,	Sem. I, B.Tech. (Food Technology)
Second Ye	ar, Sem. III, B.Tech. (Food Technology)
	Sem. V, B. Tech. (Food Technology)
Third Year,	et character process when six at constant of many

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develops problem solving skills?

0 0 0 0 0 0 0 0 0 Excellent

2/23, 11:31 AM				вт	FT Odd Te	rm Curricu	lum feedb	ack from s	tudents_20	23-24	
5. How do	you fir	nd the o	curricul	um fron	n the e	mploya	bility ar	nd entre	epreneu	ırship po	oint of view?*
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
6. Give tw		71	ctical		•	700					
7. Give tw	o obse	rvation	s/ sugg	estions	s to imp	rove o	/erall 'S	Svllabus	s' of the	nrograi	- t

Google Forms

https://docs.google.com/forms/d/12/3RKAt-P8toCFP5n7BnjM3of6sth9k_RafWE37Gj7ofedit#response=ACYDBNhuTKYcBOoKycuWzOfigySczYk... 3/3

2. Slow Learner, as a representative sample:

11/2/23, 11:53 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

Feedback on curriculum

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

The respondent's email	(vedantkarade007@gmail.com)	was recorded on submission of this form.
------------------------	-----------------------------	--

Vedant karad	dent *	
Enrollment	lo. (Eg. ADT23SFTB0007) *	
Year and D	gree program*	
First Ye	r, Sem. I, B.Tech. (Food Technology)	
○ Second	Year, Sem. III, B.Tech. (Food Technology)	
○ Third Ye	ar, Sem. V, B.Tech. (Food Technology)	
NAC THE TRANSPORT	ar, Sem. VII, B.Tech. (Food Technology)	

https://docs.google.com/forms/d/12/3RKAt-P8toCFP5n7BnjM3of6sth9k RafWE37G(7o/edit#response=ACYDBNgF skUFbaopN1YmbrdAy41r6 ... 1/3

1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, * national, regional and global developmental current trends)? 0 0 0 0 0 0 0 0 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? 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 0 0 0 0 0 0 0 0 Excellent 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? 10

https://docs.google.com/forms/d/12/3RKAt-P8toCFP6n7BnjM3of6slh9k RafWE37Gj7o/editthresponse=ACYDBNgF skUFbaopN1YmbrdAy41r6

2/3

o. How u	o you iii	id the c	zumcuii	um tron	n the e	mpioya	Dility ar	ia entre	eprenec	irsnip pi	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
6. Give to	vo stren	gths of	the syl	labus.	*						
6. Give to		gths of	the syl	labus.	•						

Google Forms

Student from Category. as a representative sample: <u>3.</u>

11/2/23, 10:49 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students 2023-24

B. Tech. (Food Technology)

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

Name of student *	
Sudarshan Padgil	minorate
Enrollment No. (Eg. ADT23SFTB0007) *	
ADT23SFTB0100	
Year and Degree program *	
First Year, Sem. I, B.Tech. (Food Technolog	у)
Second Year, Sem. III, B.Tech. (Food Techn	ology)
Third Year, Sem. V, B. Tech. (Food Technolo	gy)

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

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6sih9k_RalWE37Gj7o/edit#response=ACYDBNiG4T-iKi6Oh9axBH91CPOaAXH... 1/3

develops problem solving skills?

0 Excellent

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6sih9k_RalWE37Gj7o/edit#response=ACYDBNiG4T-iKi8Oh9axBH91CPOaAXH...

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tv	vo stren	aths of	the sv	labus.							
Diverse inf											

Google Forms

Second Year, Sem. III, B.Tech. (Food Technology)

1. Top Ranker, as a representative sample:

11/2/23, 10:57 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (ayushi.sharma200315@gmail.com) was recorded on submission of this form.

Ayushi sharma		
Enrollment No. (Eg. AD	T23SFTB0007) *	
MITU22BTFT0026		
Year and Degree progra	ım *	
First Year, Sem. I, B.T	ech. (Food Technology)	
 Second Year, Sem. III 	, B.Tech. (Food Technology)	
Third Year, Sem. V, B.	Tech. (Food Technology)	
	B.Tech. (Food Technology)	

Feedback on curriculum

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

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNgbD51541CQ8lsHiA89OAoAU6....

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_Ral/WE37Gj7o/editifresponse=ACYDBNgbD51541QQ8IsHiA89QAoAU6...

Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	0	Excellent
Give tv	vo stren	gths of	the sy	llabus.	*						

Google Forms

https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of6slh9k_Ral/WE37Gj7o/edit#response=ACYDBNgbD51541OQ8IsHiA89OAoAU8... 3/3

2. Slow Learner. as a representative sample:

11/2/23, 11:02 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

https://docs.docole.com/forms/d/12/3RKAI-P8tcCFP5n7BniM3of6slh9k RaiWE37Gi7o/editfiresponse=ACYDBNisdO3ciXOU6HKVloK16t7zK 7v... 1/3

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

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_Ral/WE37Gj7o/edit#response=ACYDBNjsdQ3ciXQU6HKVlgK16t7zK_7v... 2/3

3

10

Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	•	0	0	0	Excellent
C Chart		_+1	at a second	U-bara i							
6. Give tv		ed									
More Prac					***************************************	*****					
More Prac											

Google Forms

 $https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNjsdQ3ciXQU6HKVlgK16l7zK_7v.... 3/3$

3. Student from Category, as a representative sample:

11/2/23, 10:58 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (virendradhage4599@gmail.com) was recorded on submission of this form.

Name of student *	
Virendra Naganath Dhage	
Enrollment No. (Eg. ADT23SFTB0007) *	
MITU22BTFT0118	
Year and Degree program *	
First Year, Sem. I, B.Tech. (Food Technology)	
Second Year, Sem. III, B.Tech. (Food Technology)	
Third Year, Sem. V, B.Tech. (Food Technology)	
Forth Year, Sem. VII, B.Tech. (Food Technology)	

Feedback on curriculum

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

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6sih9k_RaiWE37Gj7o/edit#response=ACYDBNjA10waQMBSmEubljKXOGKBP... 1/3

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

10

Excellent Poor

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?

10

Excellent

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

Excellent

/2/23, 10:58 AM	BTFT Odd Term Curriculum feedback from students_2023-24											
5. How do	you fir	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	ırship po	oint of view? *	
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	0	•	0	Excellent	
6. Give tw						s						
7. Give tw			40 MHO 71		s to imp		verall 'S	Syllabus	s' of the	program	n *	

Google Forms

https://docs.google.com/forms/d/12/3RKAt-P6tcCFP5n7BnjM3of6sth9k_RalWE37Gj7o/edit#response=ACYDBNjA1OwaQMBSmEubijKXOGKBP... 3/3

Third Year, Sem. V, B.Tech. (Food Technology)

1. Top Ranker, as a representative sample:

11/2/23, 11:08 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students 2023-24 B. Tech. (Food Technology) The respondent's email (sasananiarpita@gmail.com) was recorded on submission of this form. Name of student * Arpita Pitambar Sasanani Enrollment No. (Eg. ADT23SFTB0007) * MITU21BTFT0016 Year and Degree program * First Year, Sem. I, B.Tech. (Food Technology) Second Year, Sem. III, B.Tech. (Food Technology) Third Year, Sem. V, B.Tech. (Food Technology) Forth Year, Sem. VII, B.Tech. (Food Technology) Feedback on curriculum Stakeholders have to give their rating out of 10 for each Question.

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BrijM3of6slh9k_RalWE37Gj7o/editifresponse=ACYDBNj1F2vav9ejXrRzDXlct5X1W5m77... 1/3

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n78rijM3of6sih9k_Ral/WE37Gj7o/edit#response=ACYDBNj1F2vav9ejXrRzDXict5X1W5m77... 2/3

0

Excellent

11/2/23, 11:08 AM	BTFT Odd Term Curriculum feedback from students_2023-24										
5. How do	you fir	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	eprene	urship p	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tw		(N)				i .					
7. Give tw										e fermi T aluer	m *

Google Forms

https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of8sih9k_RalWE37Gj7o/edit#response=ACYDBNj1F2vav9ejXrRzDXlct5X1W5m77... 3/3

2. Slow Learner. as a representative sample:

11/2/23, 11:13 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (vivekmisal12345@gmail.com) was recorded on submission of this form.

Name of student * Vivek misal	
Enrollment No. (Eg. ADT23SFTB0007) * MITU21BTFT0115	
Year and Degree program *	
First Year, Sem. I, B.Tech. (Food Technology) Second Year, Sem. III, B.Tech. (Food Technology) Third Year, Sem. V, B.Tech. (Food Technology) Forth Year, Sem. VII, B.Tech. (Food Technology)	

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

https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of6sih9k_RaiWE37Gj7o/edit#response=ACYDBNg2nLasO_87oCkuy9kmw6eqjifva... 1/3

	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	•	0	0	0	0	0	0	Excellent	
2. Does ti (PSOs) a University	nd Cou	rse Out	comes	(COs)							utcomes he	*
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	•	0	0	0	0	0	Excellent	
								2004-2004-00				
								11000	100	and stri	ke right	*
								11000	100	and stri	ke right	*
3. Does to balance b	etweer	the the	eory, pr	ractical	and pro	oject, tr	aining,	interns	hip?		ke right Excellent	*
Poor	1 O	the the	3 d taking	4	5	6	aining,	8	hip?	10	Excellent	-
balance b	1 O	the the	3 d taking	4	5	6	aining,	8	hip?	10	Excellent	*

	1	1 2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	•	0	0	0	0	0	Excellent
Give tw	vo stren	90.00									
Good	vo stren										
Good						****					

Google Forms

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_RafWE37Gj7o/edit#response=ACYDBNg2nLasO_87oCkuy9kmw6eqjffva... 3/3

3. Student from Category, as a representative sample:

11/2/23, 11:12 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (jalgaikwad53@gmail.com) was recorded on submission of this form.

Enrollment No. (Eg. ADT23SFTB0007) * MITU21BTFT0040
Year and Degree program *
First Year, Sem. I, B.Tech. (Food Technology) Second Year, Sem. III, B.Tech. (Food Technology)
Third Year, Sem. V, B. Tech. (Food Technology) Forth Year, Sem. VII, B. Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNhUGAgPrWwHiEy09HXJ3JitSkY... 1/3

0 0 0 Excellent

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6slh9k_Ral/WE37Gj7o/edit#response=ACYDBNhUGAgPrWwHiEv09HXJ3JitSkY... 2/3

9/23, 11:12 AM	M BTFT Odd Term Curriculum feedback from students_2023-24									23-24	
5. How do	you fir	nd the o	curricul	um fron	n the er	mploya	bility ar	nd entre	epreneu	ırship po	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	•	0	0	0	0	0	Excellent
6. Give tw			the syl	labus.	*						
7. Give tw	vo obse	rvation	s/ sugg	estions	s to imp	rove ov	/erall 'S	Syllabus	s' of the	progran	n*

Google Forms

 $https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNhUGAgPrWwHiEv09HXJ3JitSkY... 3/3 and the second se$

Fourth Year, Sem. VII, B.Tech. (Food Technology)

1. Top Ranker, as a representative sample:

11/2/23, 11:20 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24 B. Tech. (Food Technology) The respondent's email (arjungupta19535@gmail.com) was recorded on submission of this form. Name of student * Arjun Gupta Enrollment No. (Eg. ADT23SFTB0007) * MITU20BTFT0015 Year and Degree program * First Year, Sem. I, B.Tech. (Food Technology)

Feedback on curriculum

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

Second Year, Sem. III, B.Tech. (Food Technology)

Third Year, Sem. V, B. Tech. (Food Technology)

Forth Year, Sem. VII, B.Tech. (Food Technology)

https://docs.google.com/forms/d/12/3RKAt-P8tcCFP5n7BnjM3of6sth9k_Ral/WE37Gj7o/edit#response=ACYDBNjPljjsuMHQndaGcjbcjhBe0lilyfGtz... 1/3

develops problem solving skills?

10

0 Excellent

https://docs.google.com/forms/d/12/3RKAI-P8tcCFP5n7BnjM3of6sIh9k_Ral/WE37Gj7o/edit#response=ACYDBNjPljjsuMHQndaGcjbcjhBe0ilyfGfz... 2/3

/2/23, 11:20 AM	BTFT Odd Term Curriculum feedback from students_2023-24										
5. How do	you fir	nd the	curricul	um fror	n the e	mploya	bility ar	nd entre	eprene	urship po	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tw	o stren	igths of	the sy	llabus.	*	033					
7. Give tw					100			Syllabus	s' of the	progra	m *
					100						

Google Forms

https://docs.google.com/forms/d/12/3RKAt-P6tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNjPljjsuMHQndaGcjbqhBe0ilyfGtz... 3/3

2. Slow Learner. as a representative sample:

11/2/23, 11:18 AM

BTFT Odd Term Curriculum feedback from students 2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (tanujadhav210202@gmail.com) was recorded on submission of this form.

Name of student	•	
TANUSHKA JADHA	V	
Enroliment No. (I	eg. ADT23SFTB0007) *	
MITU20BTFT0124		
Year and Degree	program *	
	107.17.17.17.1	
First Year, Ser	n. I, B.Tech. (Food Technology)	
	n. I, B. Tech. (Food Technology) Sem. III, B.Tech. (Food Technology)	
Second Year,		

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

https://docs.google.com/forms/d/12/3RKAt-P8toCFP5n7BnjM3of6sih9k RafWE37G/7o/edit#response=ACYDBNhvlHFipQDTMoNWyLOUPG4ON... 1/3

3, 11:18 AM				ВТ	FT Odd Te	rmi Curricu	ium feedbo	ack from st	udents_20	23-24	
1. Is the c									ns (rele	vance t	o the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	•	0	0	0	Excellent
2. Does the (PSOs) and University	nd Cou	rse Out	tcomes	(COs)			A STORY OF THE	22-07-00 CH 1			utcomes he
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	•	0	0	Excellent
3. Does the										and stri	ike right
	1	2	3	4	5	6	7	8	9	10	
	0	0	0	0	0		0	0	0	0	Tessesonos.
Poor	O	O		U							Excellent
4. Is the s				g into c			nhancii	ng cons	structive	e learnin	
Poor 4. Is the s develops				g into c			nhancii 7	ng cons	structive	e learnin	

https://docs.google.com/forms/d/12/3RKA1-P8toCFP5n7BnjM3of6slh9k RafWE37Gj7o/edit#response=ACYDBNhvHF.pQDTMoNWyLOUPG4ON... 2/3

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0		0	0	•	0	0	Excellent
Nil											
						7778					

Google Forms

3. Student from Category, as a representative sample:

11/2/23, 11:21 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24 B. Tech. (Food Technology) The respondent's email (ishapawar73@gmail.com) was recorded on submission of this form. Name of student * Isha Kaushal Pawar Enrollment No. (Eg. ADT23SFTB0007) * MITU20BTFT0040 Year and Degree program * First Year, Sem. I, B.Tech. (Food Technology) Second Year, Sem. III, B.Tech. (Food Technology) Third Year, Sem. V, B.Tech. (Food Technology) Forth Year, Sem. VII, B. Tech. (Food Technology) Feedback on curriculum Stakeholders have to give their rating out of 10 for each Question.

https://docs.google.com/forms/d/12/3RKAt-P8trCFP5n7BnjM3offisih9k_Ral/WE37Gj7o/edit#response=ACYDBNgTpaCWDgOs0aVdIUA5iAY0dei... 1/3

									udents_20		
Is the conational, in									ns (rele	vance t	o the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
2. Does ti (PSOs) a University	nd Cou	rse Out	comes	(COs)		287	4 4 6 9 9	-			
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
	etween	the the	eory, pr	actical	and pro	oject, tr	aining,	interns	hip?		ike right
	etween 1	the the	eory, pr	actical 4	and pro	oject, tr 6	aining, 7	interns 8	hip? 9	10	ike right
	etween 1	the the	eory, pr	actical 4	and pro	oject, tr 6	aining, 7	interns 8	hip?	10	ike right Excellent
Poor 4. Is the s	1 O	the the	3 d taking	4 O g into co	5	6	7	8	hip?	10	Excellent
3. Does to balance be Poor 4. Is the sidevelops	1 O	the the	3 d taking	4 O g into co	5	6	7 O nhanci	8 O	hip?	10	Excellent

	you iii	IG THE C	Junicum	um nor	ii uie ei	прюуа	Dility al	iu ena e	sprenec	nsilip po	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tv											
Future so											

Google Forms

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b. PG STUDENTS

M.Tech. (Food Technology)

1. Top Ranker, as a representative sample: Sem I

1/15/24, 8:18 PM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student 2023-24

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email *	iskar@gmail.com
Name o	of student * viskar
ADT23S	nent No * FTM0017
Year an	nd Degree Program *
100	st Year, Sem. I, M. Tech. (Food Technology) cond Year, Sem. III, M.Tech.(Food Technology)
	redback on curriculum

gional	m well-								ent_2023-24	•
	l and gl							ns (rele	evance t	o the local,
1	2	3	4	5	6	7	8	9	10	
0	0	0	0	0	0	0	•	0	0	Excellent
l Cour and ar	rse Out e they	comes mappe	(COs) d?	of the I	Progran	nme ar	nd cour	ses offe	ered by t	
1	2	3	4	5	6	7	8	9	10	
0	0	0	0	0	0	0	0	•	0	Excellent
				CV. Harrison			an infrared Co.		and stri	ke right
0	0	0	0	0	0	0	0	•	0	Excellent
	Courie currie ween	Course Out nd are they 1 2 Curricula incoveen the the	curricula reflect Procourse Outcomes and are they mapped to the curricula include 'Loween the theory, procours and the curricula include 'Loween the theory, procours and the curricula include 'Loween the theory, procours and the curricula include 'Loween the curricula include	curricula reflect Programme Course Outcomes (COs) and are they mapped? 1 2 3 4 O O O curricula include 'Latest Description of the correction of the correction of the correction of the correction of the curricula include 'Latest Description of	curricula reflect Programme outcourse Outcomes (COs) of the Find are they mapped? 1 2 3 4 5 Curricula include 'Latest Develop ween the theory, practical and programme outcomes.	curricula reflect Programme outcomes (Course Outcomes (COs) of the Program and are they mapped? 1 2 3 4 5 6 Curricula include 'Latest Development/R ween the theory, practical and project, tr	curricula reflect Programme outcomes (POs), if Course Outcomes (COs) of the Programme are not are they mapped? 1 2 3 4 5 6 7 Curricula include 'Latest Development/Research ween the theory, practical and project, training, 1 2 3 4 5 6 7	curricula reflect Programme outcomes (POs), Program Course Outcomes (COs) of the Programme and course are they mapped? 1 2 3 4 5 6 7 8 Curricula include 'Latest Development/Research Compared the theory, practical and project, training, interns	curricula reflect Programme outcomes (POs), Programme Sp. Course Outcomes (COs) of the Programme and courses offend are they mapped? 1 2 3 4 5 6 7 8 9 Curricula include 'Latest Development/Research Component' ween the theory, practical and project, training, internship? 1 2 3 4 5 6 7 8 9	curricula reflect Programme outcomes (POs), Programme Specific O Course Outcomes (COs) of the Programme and courses offered by the nd are they mapped? 1 2 3 4 5 6 7 8 9 10 O O O O O O O O O O O O O O O O O O O

				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2023-2	4
5. How do	you fir	nd the	curricul	um fror	n the e	mploya	bility ar	nd entr	eprene	urship p	oint of view?*
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	•	0	0	Excellent
6. Give tw						***************************************					ниоминичника (
7. Give tw					-0.7146			Syllabu	s' of the	progra	m *
B. Feed	lback o	n Teacl	ning – I	earning	1						
2. Which						our poir	t of vie	w and	give the	two rea	asons for the *
	teacher	is the	Best Te	eacher		our poin	t of vie	w and	give the	two rea	asons for the *
2. Which same?	teacher s are go	is the	Best Te	eacher		our poin	t of vie	w and (give the	two rea	asons for the *
2. Which same?	s are go	r is the good in the	Best Te	way	from yo	our poin	t of vie	w and	give the	• two rea	asons for the *
All teacher C. Feed	s are go	r is the good in the	Best Te	way	from yo	our poin	t of vie	w and (give the	two rea	asons for the *

Q and A	
tps://docs.google.com/forms/d/1u	CNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNiWNU7ByuN6vWBeFgtj9ddtx
15/24, 8:18 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
D. Feedback on Lib	rary
1. Are sufficient refe	erence books, based on the syllabus, available in the library?*
Yes	
○ No	
2. Are adequate nur the library? Yes No	mber of research journals and competitive examination books available in *
E. Feedback on T	raining and Placement
1. Are you satisfied	with the training and placement for your programme? *
Yes	

Have no idea about it	in detail
F. Feedback on I	nfrastructure and Safety
s://docs.google.com/forms/d/1u	CNJxh-4Ys_ah5EcVlVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNiWNU7ByuN6vWBeFgtj9ddtx
	CNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNiWNU7ByuN6vWBeFgtj9ddbx 4 M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
5/24, 8:18 PM	
5/24, 8:18 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

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

Google Forms

Yes

O No

2. <u>Slow Learner</u>, as a representative sample: Sem I

1/15/24, 8:32 PM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email * shrikantghule64@Gmail.com
Name of student * Shrikant Anil Ghule
Enrollment No * ADT23SFTM0019
Year and Degree Program * First Year, Sem. I, M. Tech. (Food Technology) Second Year, Sem. III, M.Tech. (Food Technology)

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? 1 2 3 4 5 6 7 8 9 10	24, 8:32 PM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2023-2-	4
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? 1 2 3 4 5 6 7 8 9 10 Poor OOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOO										ns (rele	evance t	o the local,
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? 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right		1	2	3	4	5	6	7	8	9	10	
(PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O Excellen 3. Does the curricula include 'Latest Development/Research Component' and strike right	Poor	0	0	0	0	0	0	0	•	0	0	Excellent
Does the curricula include 'Latest Development/Research Component' and strike right	(PSOs) a	nd Cou	rse Out	tcomes	(COs)			9	55.55	100		
는 사람들 가게 그렇게 있는 아이들을 잃어지는 이번 사람들이 보면 하는데 하는데 하는데 함께 하는데 없었다. 그 사람들은 것 같은 그리고 했다는 것 같습니다. 회원 회사 회사 회사 회사 기계 회사 기계	(PSOs) a	nd Cou y and ar	rse Out	mappe	(COs) d?	of the I	Progran	mme ar	nd cour	ses offe	ered by	
는 사람들 가게 그렇게 있는 아이들을 잃어지는 이번 사람들이 보면 하는데 하는데 하는데 함께 하는데 없었다. 그 사람들은 것 같은 그리고 했다는 것 같습니다. 회원 회사 회사 회사 회사 기계 회사 기계	(PSOs) a University	nd Cou y and ar	rse Out	tcomes mappe	(COs) d?	of the I	Progran	mme ar	nd cour	ses offe	ered by	
	(PSOs) a University Poor	nd Cou y and ar 1	rse Outre they 2	tcomes mappe 3	(COs) d? 4	of the l	6	7	8	9	10	Excellent
1 2 3 4 5 6 7 8 9 10	Poor 3. Does t	nd Cou y and ar 1	rse Outre they 2 Cula inc	tcomes mappe 3	(COs) d? 4	5 Oevelop	6 O	7	8 O	9 o ponent	10	Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	•	0	0	Excellent
s://docs.google.	com/forms/	d/1uCNJxł	n-4Ys_ah5i	EcVIVFE8	XAK4DR92	ZtsbbyRgC	SN-nl/edita	#response	=ACYDBNI	nlbBg_nJ2n	ılgPRF7Wx-ZS2z
24, 8:32 PM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stude	ent_2023-2	4
	o you fii	nd the (4 oint of view? *
	o you fii 1	nd the o		um fron							
/24, 8:32 PM 5. How do			curricul	um fron	n the e	mploya	bility ar	nd entre	epreneu	ırship po	
5. How do	1	2	3	um fron	5	mploya	bility ar	nd entre	epreneu 9	ırship po	oint of view? *

same?	the Best Teacher from your point of view and give the two reasons for the *
All teacher	
C. Feedback of E	Evaluation
1. Is the assessme	nt system transparent?*
Yes	
○ No	
2. What type of ass	sessment you feel would be more appropriate?*
Interaction with teach	
Interaction with teach	ner and students
Interaction with teach	uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhlbBg_nJ2nlgPRF7Wx-ZS2z M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
Interaction with teach s://docs.google.com/forms/d/1s s/24, 8:32 PM D. Feedback on Lib	uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhlbBg_nJ2nlgPRF7Wx-ZS2z M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
Interaction with teach s://docs.google.com/forms/d/1s s/24, 8:32 PM D. Feedback on Lib	mer and students uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhlbBg_nJ2nlgPRF7Wx-ZS2z M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

2. Are	adequate number of research journals and competitive examination books available in * orary?
0	les lo
E. I	Feedback on Training and Placement
1. Are	you satisfied with the training and placement for your programme?*
YN	es Io
	extend network for students
F.	Feedback on Infrastructure and Safety
	•
:://docs.go	ogle.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhlbBg_nJ2nlgPRF7Wx-ZS2z 4/5

/15/24, 8:32 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
1. Are adequate res	earch equipment available in the lab?*
YesNo	
2. Are you satisfied	with the adequacy of the infrastructure and the safety on the campus?*
Yes	
O No	

3. Student from Category. as a representative sample: Sem I

1/15/24, 8:31 PM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email * abhi040909@gmail.com	
Name of student * Abhijeet Balasaheb Kothimbire	
Enrollment No * ADT23SFTM0002	
Year and Degree Program *	0.0
 First Year, Sem. I, M. Tech. (Food Technology) Second Year, Sem. III, M. Tech. (Food Technology) 	•

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

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1/15/24, 8:31 PM M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24 1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, * national, regional and global developmental current trends)? 10 0 0 0 0 0 0 0 0 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? 10 \odot Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 10 \circ Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
docs.google.d	com/forms/	d/1uCNJxh								sjeegcHSdf	8kPLZFbUHpSbct
5. How do	you fir	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	ırship po	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	•	0	0	Excellent
6. Give tw						od proc	essing				•
7. Give tw	o obse	rvation	s/ sugg	estions	s to imp	rove o	erall 'S	Syllabus	s' of the	prograr	n *

B. Feedback on Te	aching – learning
2. Which teacher is to same?	he Best Teacher from your point of view and give the two reasons for the *
Agrawal mam. Two wa	r interaction occurs , Dedicated towards explaining topics.
C. Feedback of Ev	aluation
1. Is the assessment	system transparent? *
Yes	
○ No	
No.	NJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbct 3/
/24, 8:31 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
D. Feedback on Libra	ary
1. Are sufficient refer	ence books, based on the syllabus, available in the library?*
Yes	
O 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? *
No changes
F. Feedback on Infrastructure and Safety
•
nttps://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbct 4/5

4, 8:31 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
1. Are adequate res	search equipment available in the lab? *
Yes	
○ No	
2. Are you satisfied	with the adequacy of the infrastructure and the safety on the campus?*
Yes	
○ No	

M. Tech. (Food Technology)

1. Top Ranker, as a representative sample: Sem III

1/15/24, 8:28 PM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email * vishwakhare222@gmail.com
Name of student * Vishakha Wakhare
Enrollment No * MITU22MTFT0022
Year and Degree Program *
 First Year, Sem. I, M. Tech. (Food Technology) Second Year, Sem. III, M. Tech. (Food Technology)

1. Is the co		M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24									
national, re									ns (rele	evance t	o the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	•	0	0	0	Excellent
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	•	0	0	0	0	Excellent
Poor 3. Does th					A CONTRACTOR OF THE PARTY OF TH					O and stri	

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	•	0	0	0	0	0	Excellent
docs.google.	com/forms/	d/1uCNJxh	n-4Ys_ah5	EcVIVFE8	XAK4DR92	ZtsbbyRgC	SN-nl/edit	#response	=ACYDBN	hvzu9EegrE	EKiZqvsjnPokhRO
4, 8:28 PM	a vou fir	nd the								ent_2023-2	4 oint of view? *
o. How do	3 you iii	2			5	6	7	8	9	10 10	out of view?
Poor	0	0	0	0	•	0	0	0	0	0	Excellent
	vo stren	gths of	the sy	labus.	*						
6. Give tv	sics					•					•
6. Give tv					to imr	orove o	erall 'S	Syllabus	s' of the	prograi	m *
Covers bas					, 10 11115						

same?	eacher is the Best Teacher from your point of view and give the two reasons for the *
Pathan sir	
C. Feedb	eack of Evaluation
1. Is the as	sessment system transparent? *
Yes	
O No	
2. What typ	oe of assessment you feel would be more appropriate?*
s://docs.google.cor	m/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhvzu9EegrEKiZqvsjnPckhR0 3/
5/24, 8:28 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
D. Feedbac	ck on Library
1. Are suffic	cient reference books, based on the syllabus, available in the library?*
Yes	
O No	

2. Are adequate number of research journals and competitive examination books available in * the library?	
Yes	
○ No	
E. Feedback on Training and Placement	
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? * More MNC company should be there during placement	
F. Feedback on Infrastructure and Safety	
•	
os://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhvzu9EegrEKiZqvsjnPckhR0	4/5

1/15/24, 8:28 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
1. Are adequate res	earch equipment available in the lab?*
YesNo	
2. Are you satisfied	with the adequacy of the infrastructure and the safety on the campus?*
Yes No	

2. Slow Learner, as a representative sample: Sem III 1/15/24, 8:29 PM M.Tech (Food Tech.)Odd Term Curriculum Fe

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email * shivamjagdale@gmail.com	
Name of student * Shivam Jagdale	
Enrollment No * MITU22MTFT0015	
Year and Degree Program * First Year, Sem. I, M. Tech. (Food Technology) Second Year, Sem. III, M.Tech. (Food Technology)	•

4, 8:29 PM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2023-24	4
1. Is the onational,									ns (rele	evance t	o the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
2. Does to (PSOs) a University	nd Cou	rse Out	tcomes	(COs)			A		AND THE PERSON NAMED IN		outcomes the
(PSOs) a	nd Cou	rse Out	tcomes	(COs)			A		AND THE PERSON NAMED IN		
(PSOs) a	nd Coul and ar	rse Out e they	tcomes mappe	(COs) d?	of the I	Progran	mme ar	nd cour	ses offe	ered by t	
(PSOs) a University Poor	nd Cour y and ar 1	rse Out e they 2	accomes mappe 3	(COs) d? 4	5 Oevelop	6 O	7	8 O	9 O	10	the Excellent
(PSOs) a University Poor	nd Cour y and ar 1	rse Out e they 2	accomes mappe 3	(COs) d? 4	5 Oevelop	6 O	7	8 O	9 O	10	the Excellent
(PSOs) a University Poor	nd Cour y and ar 1	rse Out e they 2	accomes mappe 3	(COs) d? 4	5 Oevelop	6 O	7	8 O	9 O	10	the Excelle

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent

. How do	you fir	nd the	curricul	um fron	n the e	mploya	bility ar	nd entre	epreneu	ırship p	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	(Excellent
. Give tw											
											•

○ No			
Yes			
1. Is the assessmen	t system transparent?*		

Y	'es
O N	40
	e adequate number of research journals and competitive examination books available in * orary?
Y	'es
O N	do .
E. F	Feedback on Training and Placement
1. Are	you satisfied with the training and placement for your programme?*
Y	'es
) N	40
	•
2. Wh	nat changes are required in T & P to improve the placement?*
- F	Feedback on Infrastructure and Safety

15/24, 8:29 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
1. Are adequate res	search equipment available in the lab? *
Yes	
O No	
2. Are you satisfied	with the adequacy of the infrastructure and the safety on the campus?*
Yes	
○ No	· ·

3. Student from Category. as a representative sample: Sem III

1/15/24, 8:31 PM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24

Email *	
rutujakale5050@gmail.com	
Name of student *	
Rutuja Rajesh Kale	
Enrollment No *	
MITU22MTFT0012	
Year and Degree Program *	•
First Year, Sem. I, M. Tech. (Food Technology)	
Second Year, Sem. III, M.Tech.(Food Technology)	
Second real, sent. III, W. resit. (1 ood resimology)	

24, 8:31 PM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2023-2	4
1. Is the on national,									ns (rele	evance t	o the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
Universit	y and ar				of the I	Progran	nme ar	nd cour	ses offe	ered by t	the
Universit	y and ar				of the I	Progran 6	mme ar	nd cour	ses offe	ered by t	the
Poor		e they	mappe	d?		92.0=3 13 .00.0					Excellent
No.	1	e they 2 Cula inc	3 O	d? 4 O atest D	5 O	6	7	8 O	9	10	Excellent

	1	2	3	4	5	0	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
/docs.google.c	com/forms/	d/1uCNJxh	n-4Ys_ah5	EcVIVFE8	XAK4DR92	ZtsbbyRgC	SN-nl/edit	#response	=ACYDBN	gKyWD8t1k	OIFEpnbPvC6toV
4, 8:31 PM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2023-2	4
5. How do	o you fir	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	ırship po	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tv	vo stren	gths of	the sy	llabus.	*						
1) Knowled											
2) covers a	a vast ar	ea				•••••				•	
7. Give tw	vo obse	rvation	s/ sugg	jestions	s to imp	rove o	erall 'S	Syllabus	s' of the	prograi	m *
1) more in											
2) more re	search p	aper re	vision			••••••					

2. Which teacher is same?	the Best Teacher from your point of view and give the two reasons for the *
All teachers are equal	y good.
C. Feedback of Ev	valuation
1. Is the assessmen	t system transparent?*
Yes	
O No	
s://docs.google.com/forms/d/1u(NJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD8t1KOIFEpnbPvC8toV
	:NJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD8t1KOIFEpnbPvC8toV M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
5/24, 8:31 PM	
/24, 8:31 PM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24
224, 8:31 PM 2. What type of asse	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24 essment you feel would be more appropriate? *
24, 8:31 PM 2. What type of asset Interactive D. Feedback on Libit	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24 essment you feel would be more appropriate? *
24, 8:31 PM 2. What type of asset Interactive D. Feedback on Library	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24 essment you feel would be more appropriate? *

the library?	nber of research journals and competitive examination books available in *
Yes	
○ No	
E. Feedback on Ti	raining and Placement
1. Are you satisfied v	with the training and placement for your programme?*
Yes	
○ No	
NA	
F. Feedback on In	frastructure and Safety
//docs.google.com/forms/d/1uC	CNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD8t1KOIFEpnbPvC8toV 4/
//docs.google.com/forms/d/1uC	CNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD8t1KOIFEpnbPvC8toV 4/6 M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2023-24 earch equipment available in the lab? *

2. A	re you satisfied with the adequacy of the infrastructure and the safety on the campus?*
•	Yes
0	No

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PG Students M.Tech. (Food Safety and Quality Management)

1. Top Ranker, as a representative sample: First Sem

1/15/24, 4:37 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

Email**
riddhirane5@gmail.com
Name of student * Riddhi Rane
Year and Degree program *
 First Year, Sem. I, M. Tech. (Food Safety, Quality and Management) Second Year, Sem. III, M.Tech. (Food Safety, Quality and Management)

		n currio	Jululli								
Option	n 1										
s://docs.google.c	om/forms/	d/1RnPKvi	OTIGU17	S.luiRalGS	:VHR∆ierP	n G2mel	/1FIΔ/edit#	tresnonse=	ACYDBN H	ρΩrk.II74nF	36Z429uvEtcWIP
5/24, 4:37 PM											udent_2023-24
1. Is the c									ns (rele	evance t	to the local,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
	ne curri	cula ret		_				_	-		
2. Does th (PSOs) ar University					of the I	Prograr	nme ar	nd cours	ses offe	ered by	the
(PSOs) ar					of the F	Prograr 6	nme ar 7	nd cours	ses offe	ered by t	the

balance b					_					and our	ke right
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	•	0	0	Excellent
4. Is the s	-				onsider	ation e	nhancii	ng cons	structive	e learnin	g and
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
		JUI D. DV.	2710147	0 L::D-100	N/I I B A i B		4 F14 (- 1'ha		4 OVERNIL	DO: 1.174- D	07.400 Ft-1M/PV
	com/forms/										6Z429uvEtcWIPY Jdent_2023-24
4, 4:37 PM		М.7	ech (Food	Safety, Qu	ality and N	<i>l</i> lanageme	nt) Odd Te	rm Curricu	lum Feedb	ack from Sti	udent_2023-24
4, 4:37 PM		м.т nd the (ech (Food	Safety, Qu um fron	nality and M	Manageme mploya	nt) Odd Te bility ar	rm Curricu	lum Feedb	ack from Sti	6Z429uvEtcWIPY. udent_2023-24 Dint of view?

Allt	he possible topics are covered
	Give two observations/ suggestions to improve overall 'Syllabus' of the program * ne industrial visits or topics related to industrial problems should be involved
В.	Feedback on Teaching – learning
1. V	Vhich teaching method you like most? *
0	Pen and Board Method
•	PowerPoint Presentation Method
2. V san	Vhich teacher is the Best Teacher from your point of view and give the two reasons for the ne?
Ama	arendra Mahamuni. Very interactive sessions and the teacher gives real life examples.

1/15/24, 4:37 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Is the assessm	nent system transparent? *
Yes	
○ No	
Same	ssessment you feel would be more appropriate?*
D. Feedback on L	ibrary
1. Are sufficient re	eference books, based on the syllabus, available in the library?*
Yes	
○ No	
2. Are adequate r the library?	number of research journals and competitive examination books available in *
Yes	
○ No	

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5/24, 4:37 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Are you satis	sfied with the training and placement for your programme?
Yes No	
	es are required in T & P to improve the placement ? a slot for internship in the curriculum so that the experience in cv is enhanced
***************************************	on Infrastructure and Safety
1. Are adequat	e research equipments available in the lab?*
O Yes	
No	
2. Are you sat	isfied with the adequacy of the infrastructure and the safety on the campus?*
Yes	
○ No	
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Google Forms

2. Slow Learner, as a representative sample: Sem I

1/15/24, 4:39 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

Email* *
tejasrao9145@gmail.com
Name of student *
Tejas Bhagwan Rao
Year and Degree program *
First Year, Sem. I, M. Tech. (Food Safety, Quality and Management)
Second Year, Sem. III, M.Tech.(Food Safety, Quality and Management)

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24, 4 :39 PM				SVHBAier	pl_G2mel	/1FIA/edit#	response=	ACYDBNg	phJHbhuaF	Fb9MdqVonCn_fHr
	М.	Tech (Food	Safety, Qu	uality and I	Manageme	nt) Odd Te	rm Curricu	lum Feedb	ack from St	udent_2023-24
Is the curricular national, regional								ns (rele	vance t	o the local, *
1	2	3	4	5	6	7	8	9	10	
Poor O	0	0	0	0	0	0	0	0	•	Excellent
2. Does the curr			273			2				
(PSOs) and Cou University and a				of the	Progran	nme ar	nd coun	ses offe	ered by t	the
1	2	3	4	5	6	7	8	9	10	
Poor O	0	0	0	0	0	0	0	0	•	Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
/docs.google.	com/forms/										-b9MdqVonCn_fHr udent_2023-24
5. How do	you fir	nd the	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	urship po	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tv	vo stren	gths of	the sy	llabus.	*						
NO	0#1111111111111111111111111111111111111					***************************************					
7. Give tv No	vo obse	rvation	s/ sugg	jestions	s to imp	rove o	verall 'S	Syllabus	s' of the	prograi	m *

4. Is the syllabus revised taking into consideration enhancing constructive learning and

1. Which tead	hing method you like most?*
O Pen and B	oard Method
PowerPoint	nt Presentation Method
2. Which tead same?	her is the Best Teacher from your point of view and give the two reasons for the *
Mr. Bhavasar S	ir
C. Feedbac	k of Evaluation
	k of Evaluation ms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpI_G2melv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fHr
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s://docs.google.com/fo /24, 4:39 PM	rms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpI_G2melv1FlA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fHr M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

D. F	eedback on Library
1. A	re sufficient reference books, based on the syllabus, available in the library?*
•	Yes
0	No
	re adequate number of research journals and competitive examination books available in * library?
•	Yes
0	No

https://doos.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpI_G2meiv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fHr... 4/5

/15/24, 4:39 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
Are you satisf Yes	fied with the training and placement for your programme?
○ No	
2. What change	s 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 satisf	fied with the adequacy of the infrastructure and the safety on the campus?*
Yes	
O No	

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3. Student from Category. as a representative sample: Sem I

1/15/24, 7:23 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

Email* * ramchormale2018@gmail.com
Name of student * Ramdas Balasaheb Chormale
Year and Degree program *
 First Year, Sem. I, M. Tech. (Food Safety, Quality and Management) Second Year, Sem. III, M.Tech. (Food Safety, Quality and Management)
A. Feedback on curriculum
Option 1

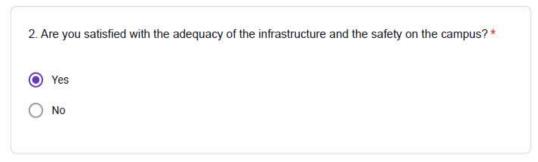
/15/24, 7:23 PM		М.Т	ech (Food	Safety, Qu	uality and N	Manageme	nt) Odd Te	rm Curricul	um Feedb	ack from Stu	dent_2023-24
1. Is the c									ns (rele	vance to	o the local, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	•	0	0	0	0	Excellent
2. Does the (PSOs) and University	nd Cou	rse Out	tcomes	(COs)							
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	•	0	0	0	0	Excellent
Does the balance be										and stri	ke right *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	•	0	0	0	0	0.	Excellent
4. Is the s	-				onsider	ration e	nhancii	ng cons	structive	e learnin	g and *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	•	0	0	0	Excellent

/24, 7:23 PM		M.7	ech (Food	Safety, Q	uality and I	Manageme	nt) Odd Te	rm Curricu	lum Feedb	ack from St	udent_2023-24
5. How do	you fir	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	eprenei	urship po	oint of view?*
	1	2	3	4	5	6.	7	8	9	10	
Poor	0	0	0	0	0	•	0	0	0	0	Excellent
6. Give tw 1)Contains 2)Meets th	Resear	ch-base	d Teach	ing Tec			umigummanu	nikhmojimma			
7. Give tw			s/ sugg	estions	s to imp	prove o	verall 'S	Syllabu	s' of the	program	m *
B. Feed	lback o	n Teacl	ning – I	earning)						
1. Which	teachin	g meth	od you	like mo	ost?*						
O Pen a	nd Boar	d Metho	od								
Powe	rPoint P	resenta	tion Me	thod							
2. Which to same?	teacher	is the	Best Te	eacher	from yo	our poir	t of vie	w and	give the	e two rea	asons for the *
Dr.S.V.Gho						***************************************					

C. Feedback of Evaluation

i/24, 7:23 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Is the assess	sment system transparent? *
○ Yes	
No	
2. What type of	f assessment you feel would be more appropriate? *
Practical	
D. Feedback or	n Library
1. Are sufficient	t reference books, based on the syllabus, available in the library?*
Yes	
○ No	
2. Are adequate	e number of research journals and competitive examination books available in

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/15/24, 7:23 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Are you sati	sfied with the training and placement for your programme?
Yes No	
2. What chang	es are required in T & P to improve the placement ? panies (MNC)
F. Feedback	on Infrastructure and Safety
1. Are adequat	e research equipments available in the lab?*
YesNo	



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5/5

1. Top Ranker, as a representative sample: Sem III

1/15/24, 4:36 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

Email* * dhairyashilkhandagle07@gmail.com	
Name of student * Dhairyashil Yuvraj Khandagale	
Year and Degree program *	
First Year, Sem. I, M. Tech. (Food Safety, Quality and Management) Second Year, Sem. III, M.Tech. (Food Safety, Quality and Management)	
A. Feedback on curriculum	
Option 1	

1. Is the on the one of the one o									ns (rele	evance t	o the local,	×
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	0	0	•	Excellent	
									an mark a filling		utcomes	*
(PSOs) a University					of the I	Progran	nme ar	nd cour	ses offe	ered by 1	ne	
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	0	0	•	Excellent	
3. Does t		the the								and stri	ke right	*
	1	2										
Poor	0	0	0	0	0	0	0	0	0	•	Excellent	
4. Is the s	Syllabus	revise	O d taking	o into c	O	oration e	O		Structive			*
Poor 4. Is the s develops	Syllabus	revise	O d taking	o into c		oration e	nhancii		structive 9			*

		IVI. I	ech (Food	Safety, Qu	iality and I	Manageme	nt) Odd Te	rm Curricu	lum Feedb	ack from St	udent_2023-24
5. How do	you fi	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	ırship po	oint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tw	o stren	ngths of	the syl	labus.	*						
Good sylla	bus wel	l structu	red								
B. Feed	lback o	n Teacl	ning – I	earning)						
1. Which	teachin		od you								
1. Which	teachin	g meth	od you	like mo							
1. Which to Pen a	teachin nd Boar rPoint F	g method	od you od tion Me	like mo	est?*	vur pois	t of vice	w and	nive the	tuo ros	acons for the
1. Which to Pen a Powe	teachin nd Boar rPoint F	g method	od you od tion Me	like mo	est?*	our poin	t of vie	w and ç	give the	two rea	asons for the *

C. Feedback of Evaluation

/24, 4:36 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Is the asses	sment system transparent? *
Yes	
O No	
2. What type o	f assessment you feel would be more appropriate?*
Tutorial and ser	ninars
D. Feedback o	n Library
1. Are sufficien	t reference books, based on the syllabus, available in the library?*
Yes	
○ No	
2. Are adequat the library?	e number of research journals and competitive examination books available in *
(Yes	
	u satisfied with the adequacy of the infrastructure and the safety on the campus?*
2. Are yo	
2. Are yo	
Yes	This form was created inside of MIT University.
Yes	This form was created inside of MIT University. Google Forms
Yes	

E. Feedback on Training and Placement
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1/15/24, 4:36 PM M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
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
Are adequate research equipments available in the lab?*
Yes
○ No

Slow Learner, as a representative sample: Sem III

1/15/24, 4:38 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

Email* * nikhilyele9797@gmail.com
Name of student * Nikhil yele
Year and Degree program * First Year, Sem. I, M. Tech. (Food Safety, Quality and Management) Second Year, Sem. III, M.Tech. (Food Safety, Quality and Management)
A. Feedback on curriculum Option 1

national,									ns (rele	vance t	o the local, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
2. Does t (PSOs) a University	ind Cou	rse Out	comes	(COs)				· Programme			utcomes *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
	he curri	cula inc	clude 'L	atest D	evelop	ment/R	esearc	h Com		and stri	ke right *
		the the	eory, pr	actical 4	and pro	oject, tr 6	aining, 7	interns 8	nip?	10	
	oetween									10	Excellent
balance t	oetween									102	Excellent
Poor 1. Is the	1 O	2 O	3	4 O	5	6	7	8	9	•	•
balance t	1 O	2 O	3	4 O	5 O	6	7	8	9	•	•

5. How do	you fir	nd the d	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	urship po	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
6. Give tw	o stren	gths of	the syl	llabus.	*						
Governmer Practical k							onikumumkoum	á a minima a			
food indus	try pract	tical kno	wledge		s to imp	rove ov	verall 'S	Syllabus	s' of the	prograi	m *
food indus Add goveri	try pract	tical kno xam syll	wledge abus			rove ov	erall 'S	Syllabus	s' of the	prograi	m *
food indus Add govern B. Feed	try pract	tical kno xam syll n Teacl	wledge abus ning – I	earning]	rove o	verall 'S	syllabus	s' of the	• prograi	m *
7. Give tw food indus Add govern B. Feed 1. Which	try pract	tical kno xam syll n Teacl g meth	owledge labus ning — I	earning]	rove ov	verall 'S	Syllabus	s' of the	• prograi	m*
food indus Add govern B. Feed 1. Which	try pract	tical kno xam syll n Teacl g meth	owledge labus ning — I od you	earning like mo]	rove ov	verall 'S	syllabus	s' of the	• prograi	m *
food indus Add govern B. Feed 1. Which Pen a Powe	try pract nment ex lback o teachin nd Boar rPoint P	n Teacl g method Method	owledge labus ning — I od you od tion Me	earning like mo	ost?*					•	m*

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5/24, 4:38 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Is the asses	sment system transparent? *
Yes	
○ No	
2. What type o	f assessment you feel would be more appropriate?*
2	
D. Feedback o	
D. Feedback o	n Library
D. Feedback o	n Library

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5/24, 4:38 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Are you satis	fied with the training and placement for your programme?
Yes	
O No	
2. What change	es are required in T & P to improve the placement ?
Mock interview	
F. Feedback	on Infrastructure and Safety
Are adequate	on Infrastructure and Safety e research equipments available in the lab?*
Are adequate Yes	
Are adequate	
1. Are adequate Yes No	
1. Are adequate Yes No	e research equipments available in the lab?*
1. Are adequate Yes No No 2. Are you satisf	e research equipments available in the lab?*
1. Are adequate Yes No No 2. Are you satisf Yes	e research equipments available in the lab?*

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3. Student from Category. as a representative sample: Sem III

1/15/24, 4:35 PM

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24

M.Tech (Food Safety, Quality and Management)

Email* *		
akashgore7111@gmail.co	om	
Name of student *		
Akash Sunil Gore		
Year and Degree progr	am*	

Second Year, Sem. III, M.Tech. (Food Safety, Quality and Management)

First Year, Sem. I, M. Tech. (Food Safety, Quality and Management)

A. Feedback on curriculum

Option 1

1/15/24, 4:35 PM		М.Т	Tech (Food	Safety, Qu	uality and I	Manageme	nt) Odd Te	rm Curricu	lum Feedb	ack from St	udent_2023-24
1. Is the national,									ns (rele	evance t	o the local, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
2. Does (PSOs) a Universi	and Cou	rse Out	tcomes	(COs)							outcomes *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
3. Does balance									-	and str	ike right *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
4. Is the develops					onsider	ration e	nhanci	ng cons	structive	e learnir	ng and *
	1	2	3	4	5	6	7	8	9	10	•
Poor	0	0	0	0	0	0	0	0	•	0	Excellent

		M.)	ecn (Food	i Salety, Q	uality and I	wanageme	nt) Odd Te	rm Curneu	ium reedo	ack from St	uueni_2023-24
5. How do	you fi	nd the o	curricul	um fror	n the e	mploya	bility ar	nd entre	eprene	urship p	oint of view?*
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
6. Give tw	o strer	igths of	the syl	llabus.	*						
Related to	industri	es									
Great pract	tical wo	rk									
7 Cive to		ti	-/	ti			osall 'C	N. III a b	J = f 4h =		*
7. Give tw			s/ sugg	jesuons	s to imp	rove o	rerail S	yllabus	s or the	prograi	111 *
All design :	cullabue										
An design	Synabus					***************************************					
an design	syllabus					***************************************					
			hing – I	earning]	***************************************					
B. Feed	lback o	n Teacl				***************************************					
	lback o	n Teacl									
B. Feed	lback o	n Teacl	od you			841141141111111		114/11/11/4	***************************************		
B. Feed	lback o	n Teacl	od <mark>y</mark> ou od	like mo		201111111111111111111111111111111111111	111111111111111111111111111111111111111				
B. Feed	lback o	n Teacl	od <mark>y</mark> ou od	like mo		8000000000	111111111111111111111111111111111111111				
B. Feed 1. Which	lback o	n Teacl	od <mark>y</mark> ou od	like mo		201111111111111111111111111111111111111	111111111111111111111111111111111111111			•	
B. Feed 1. Which ii Pen a Powe	Iback of teaching and Boar rPoint F	n Teacl g meth d Metho	od you od tion Me	like mo	ost?*		t of vio	w and	Tive the	•	
B. Feed 1. Which ii Pen a Powe	Iback of teaching and Boar rPoint F	n Teacl g meth d Metho	od you od tion Me	like mo	ost?*	our poin	t of vie	w and (give the	•	asons for the *
B. Feed 1. Which is Pen a Powe	Iback of teaching and Boar Point F	n Teacl g meth d Metho	od you od tion Me	like mo	ost?*	our poin	t of vie	w and s	give the	•	

C. Feedback of Evaluation

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15/24, <mark>4:</mark> 35 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_20)23-24
1. Is the asses	ssment system transparent?*	
Yes		
○ No		
2. What type o	of assessment you feel would be more appropriate? *	
Ppts		
D. Feedback o	on Library	
1. Are sufficier	nt reference books, based on the syllabus, available in the library?*	
Yes		
O No		
	te number of research journals and competitive examination books availa	able in *
the library?		
Yes		
O No		

s://docs.google.com/for	ms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpI_G2melv1FIA/edit#response=ACYDBNjTGd0hWqpRj_0WkckcEc1ES
/24, 4:35 PM	M.Tech (Food Safety, Quality and Management) Odd Term Curriculum Feedback from Student_2023-24
1. Are you sati	sfied with the training and placement for your programme?
○ Yes	
2. What chang	es are required in T & P to improve the placement ?
F. Feedback	on Infrastructure and Safety
1. Are adequate	te research equipments available in the lab?*
Yes	
O 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

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c.Academic Peers

Curriculum Feedback from Academic Peers - 2023-24, MIT School of Food Technology, Pune.

Purpose

MIT School of Food Technology is a constituent School of MIT Art, Design and Technology University (MITADTU). University offers the education with the endeavor of holistic technocrats creation and often emphasis on nation building. School of Food Technology designs the curriculum content in line with the vision of the University and as per the stakeholders aspirations. The process of feedback from individuals involved in curriculum designing, teaching and those who are learning it always stand motivational for school. Being an expert in the domain of Food Technology your valuable insights and inputs matter a lot. This will help us in strengthening the curriculum structure of the Food Technology degree program.

lilesh Lele											
Designatio	n *										
Director											
nstitute of	Affiliati	on *									
TP resear	ch and e	ducation	Pvt Ltd								
Contact N											
993040554	12										
Email Id *											
nileshlele@		om									
Currice knowledg					al conce	epts ena	abling a	nd lead	ing to t	he holist	ic
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	•	Excellent
			culum s	tructure	in line	with UC	3C/AIC	TE norn	ns *		
2. Alignm	ent of th	e cumo									
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		2									Excellent
Poor	1	2	0	0	0	0	0	0	0	•	
Poor	1	2 O equisite	Course	es for th	one introd	duction	of adva	0	ourses	•	Excellent

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
. Align	ment of	the Cur	riculum	with the	e 21st C	entury	skills. *				
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
	atives to		enabling	g and st	rengthe	ning the	e indust	ry-instit	ute colla	aboration	ns to have *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
. Trai	ining on	the don	nain-sp	ecific inc	dustry ir	nternshi	ps in th	e new a	and eme	e <mark>rging</mark> ar	eas *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	•	0	Excellent
Alignm	ent of t	he elec	tive co	urses in	gainin	g the e	xpertise	e in sor	ne spec	ific don	nain area *
	1	2	3	4	5	6	7	8	9	10	
oor	0	0	0	0	0	0	0	0	•	0	Excellent
									iential le		*
Curric	ulum pro	omoting	self-le	arning/	collabo	rative I	earning	J/exper		earning.	
Curric	ulum pro	omoting 2	self-le	arning/	collabo 5	rative I	earning 7	yexper 8	9	10 10	
	N#	2	3	76	5	6	7	8	9	10	Excellent
oor	1	2	3	4	5	6	7	8	9	10	
oor	1	2	3	4	5	6	7	8	9	10	

Curriculum Feedback from Academic Peers - 2023-24, MIT School of Food Technology, Pune.

Purpose

MIT School of Food Technology is a constituent School of MIT Art, Design and Technology University (MITADTU). University offers the education with the endeavor of holistic technocrats creation and often emphasis on nation building. School of Food Technology designs the curriculum content in line with the vision of the University and as per the stakeholders aspirations. The process of feedback from individuals involved in curriculum designing, teaching and those who are learning it always stand motivational for school. Being an expert in the domain of Food Technology your valuable insights and inputs matter a lot. This will help us in strengthening the curriculum structure of the Food Technology degree program.

ead Regulacty Marico Institute of Affiliation * Itarico Contact No. * 9820278746 Email Id * prabodh1972@gmail.com 1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. 1 2 3 4 5 6 7 8 9 10 Poor	r Prabodh	Halde										
Institute of Affiliation * Institute of Affiliat	esignatio	n*										
Contact No. * 9820278746 Email Id * prabodh1972@gmail.com 1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. 1 2 3 4 5 6 7 8 9 10 Poor O O O O Excellent 2. Alignment of the curriculum structure in line with UGC/AICTE norms * 1 2 3 4 5 6 7 8 9 10 Poor O O O O O Excellent 3.Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum.*	ead Regul	aoty Mar	ico									
Contact No. * 9820278746 Email Id * prabodh1972@gmail.com 1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. 1 2 3 4 5 6 7 8 9 10 Poor O O O O O Excellent 2. Alignment of the curriculum structure in line with UGC/AICTE norms * 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O Excellent 3. Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *	stitute of	Affiliatio	on *									
Email Id * prabodh1972@gmail.com 1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O Excellent 2. Alignment of the curriculum structure in line with UGC/AICTE norms * 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O O O Excellent 3. Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *	arico											
Email Id * prabodh1972@gmail.com 1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. 1 2 3 4 5 6 7 8 9 10 Poor O O O O O Excellent 2. Alignment of the curriculum structure in line with UGC/AICTE norms * 1 2 3 4 5 6 7 8 9 10 Poor O O O O O O O Excellent 3.Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *	Contact N	lo. *										
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Poor O O O O O O O Excellent 3.Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *	1. Currici knowledg	ulum foo le & skill	cusing of develo	pment.	4	5	6	7	8	9	10	
3.Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *	1. Curric knowledg	ulum foc e & skill 1	cusing codevelor	gment.	4	5	6	7	8	0	10	
	1. Curric knowledg	ulum foc e & skill 1	develo	3 O	4	5	6 O with U	7 O	8 O	9 O	10	
1 2 3 4 5 6 7 8 9 10	1. Currick knowledg Poor	ulum foc e & skill 1	develo	3 O	4	5	6 O with U	7 O	8 O	9 O	10	Excellent
	Curric knowledg Poor Alignm Poor	ulum focie & skill 1 ent of th	e curric	sulum s	tructure	5 in line 5	6 With UC	7 O SC/AIC 7	S O	9 Oms*	10	Excellent Excellent

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Poor	0	0	0	0	0	0	0	0	0	•	Excellent
Alignn	nent of t	he Curr	iculum	with the	21st C	entury	skills.*				
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Poor	0	0	0	0	0	0	0	•	0	0	Excellent
	tives tov		nabling	and str	engther	ning the	indust	ry-institi	ute colla	aboration	ns to have 🌞
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d . Teachers

1. Professor

11/27/23, 5:21 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

Name of the faculty *	
Dr. Prerana Shere	
Email id*	
prerana.shere@mituniversity.edu.in	
Department *	
Food process and product technology	
Designation *	
Professor	

	um well structured and relevant to real life situations (relevance to the local, al and global development trends)?
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11/27/23, 5/21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Cumculum (2023-24) Odd Sem.
Outcomes(P:	curricula reflect Programme outcomes (POs), Programme Specific * SOs) and Course Outcomes(COs) of the Programme and courses offered by the
ii) Does the o	surricula reflect Programme outcomes (POs), Programme Specific *
ii) Does the o Outcomes(P: University an	curricula reflect Programme outcomes (POs), Programme Specific * SOs) and Course Outcomes(COs) of the Programme and courses offered by the
ii) Does the c Outcomes(P University an	curricula reflect Programme outcomes (POs), Programme Specific * SOs) and Course Outcomes(COs) of the Programme and courses offered by the
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11/27/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd	Sem.
74	curricula include 'Latest Development/Research Component' and strike right een the theory, practical and project, training, internship?	*
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	bus revised taking into consideration enhancing constructive learning and plem solving skills?	
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/) H	ow do you find the curriculum from the employability, and entrepreneurship point of view? *
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	two strengths of the syllabus. * development and revised as per the recent development
	two observations/ suggestions to improve overall 'Syllabus' of the program *
Date	*
	DD YYYY
11/	24 / 2023

2. Associate Professor

11/27/23, 5:21 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

Name of the faculty * Dr. Sujata Ghodke	
Email id *	
sujata.ghodke@mituniversity.edu.in	
Department *	
Patronage of Traditional and Specialty Foods	
Designation *	
Associate Professor	

11/27/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-24) Odd S	•m.
	ulum well structured and relevant to real life situations (relevance to the local, onal and global development trends)?	;*
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7/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-24)	Odd Sem.
ii) Does the cu	urricula reflect Programme outcomes (POs), Programme Specific	*
	Os) and Course Outcomes(COs) of the Programme and courses offered by if are the mapped?	the
Offiver sity and	rate the mapped:	
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27/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-24) Odd	Sem.
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27/23, 3:21 PM MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2022-24) Odd Sen		
	bus revised taking into consideration enhancing constructive learning and lem solving skills?	
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v) H	low do you find the curriculum from the employability, and entrepreneurship point of view?*
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Allo	e two strengths of the syllabus. * w students to explore subject matter at greater depth and to make better connections between different s of learning
Give Nil	e two observations/ suggestions to improve overall 'Syllabus' of the program *
Date	
	DD YYYY
11/	25 / 2023

3. Assistant Professor

11/27/23, 5:21 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.

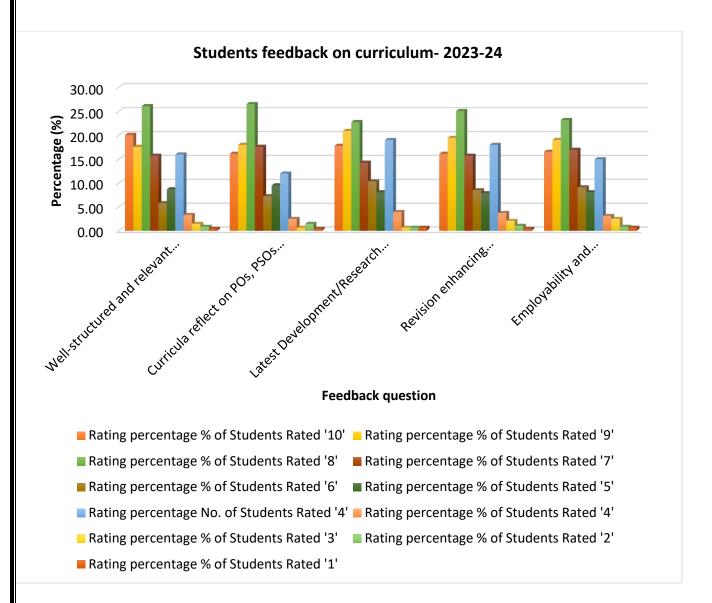
	culum well structured and relevant to real life situations (relevance to the local, onal and global development trends)?	*
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7/23, 5:21 PM ii) Does the cu	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Gurriculum (2023-24) Odd Se	em.
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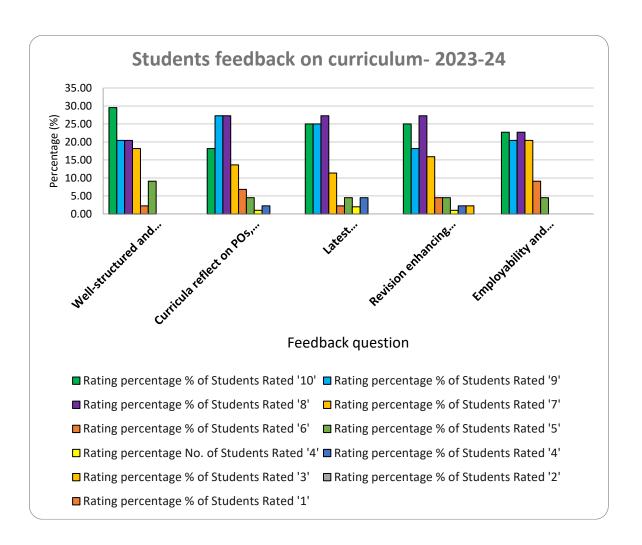
11/27/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd	Bem.
	urricula include 'Latest Development/Research Component' and strike right	
Dalance Detwe	een the theory, practical and project, training, internship?	
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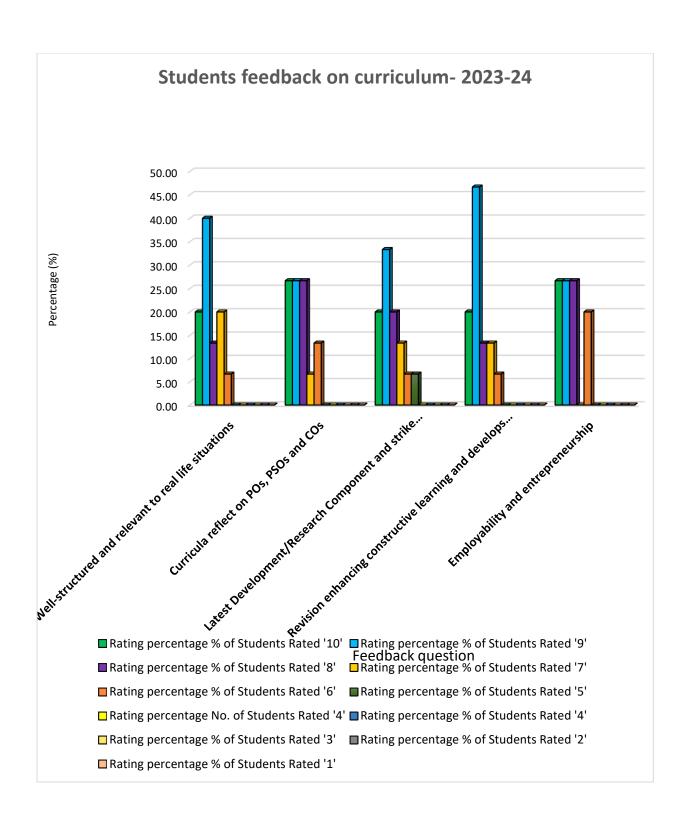
17/23, 5:21 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Quiriculum (2023-24) Od-	d Sem.
	bus revised taking into consideration enhancing constructive learning and elem solving skills?	
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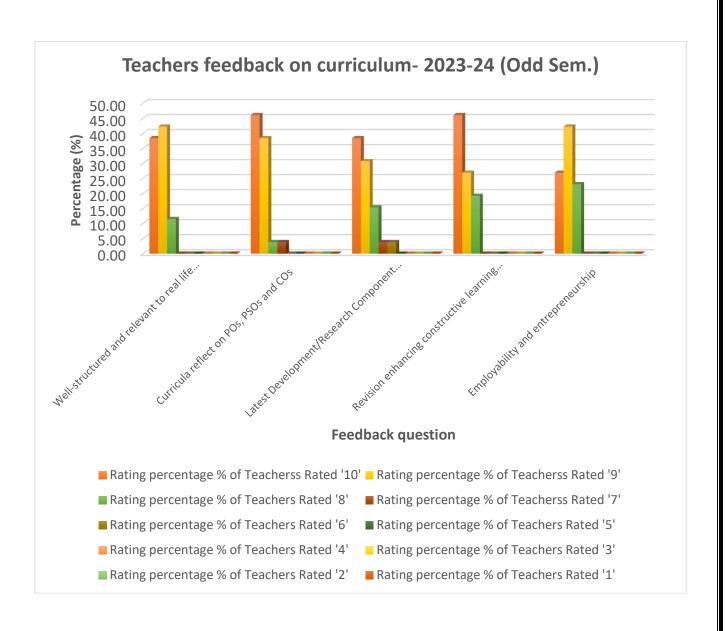
7/23, 5/21 PM	Witt School of Food Technology, Witt ADT University Pune, Teachers Feedback on Curriculum (2023-24) Odd Sem.
v) How do you	i find the curriculum from the employability, and entrepreneurship point of view? *
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	ngths of the syllabus. * Intent and student centered
Give two obse	ervations/ suggestions to improve overall 'Syllabus' of the program *
Date *	
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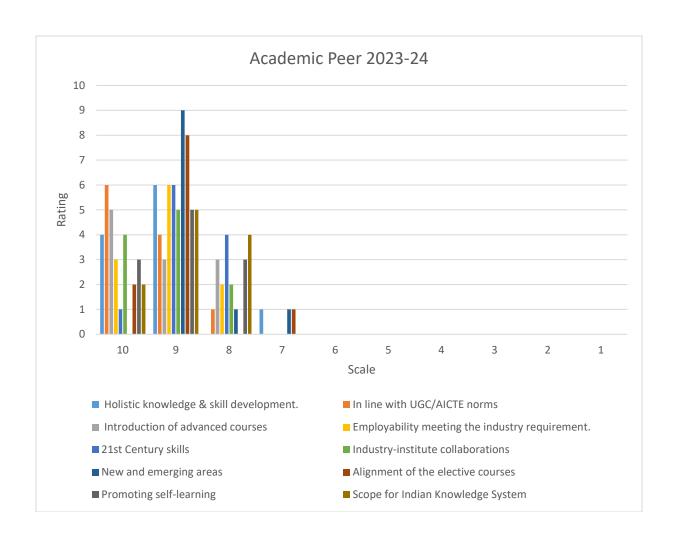
(2) Analysis of Feedback with Graphical Representation









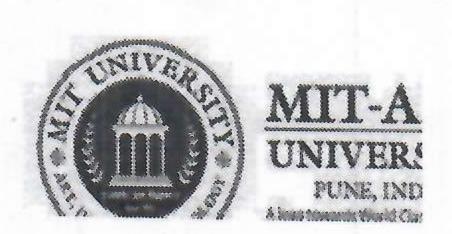


3. Comparison of Feedback of different Stakeholders

- a. It helps to improve critical thinking.
- b. The syllabus is well structured & more practical based.
- c. The learners get a much more diverse exposure to the target language.
- d. Syllabus is quite nice and helps to relate things with real life. The syllabus is in a easy language which helps in better understanding.
- e. The syllabus initiates discussions concerning curriculum integration within and across different subjects
- f. It cover all the basics and also the innovations and current knowledge of food technology

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

- a. Add current scenario and new developed technology.
- b. Most of the students said syllabus is practical based and few mentioned that require more industrial visits.
- c. The syllabus for the biochemistry is too vast.



MIT Art, Design and Technology University

(Established by Govt. of Maharashtra by MIT ADT University Act No. XXXIX of 2015)



MIT School of Food Technology, Pune

Ref. No.: - MITADTU | SOFT 2023-24 | 214

Date: 18/12/2023

MINUTES OF MEETING: 12TH BOARD OF STUDIES

Date and Day of meeting: 16th December 2023 (Saturday)

Time: 10.00 am to 2.00 pm

Nature of Meeting: Online Platform- Microsoft Teams

Meeting Link: https://teams.microsoft.com/l/meetup-

join/19%3ameeting_ZDJmMmZmN2ItNjk5MC00YTg3LTlmZjAtMzFkNmE3MzZiOGVm%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 respective places;

Sr. No.	Members	Designation	Remark
1	Prof. Dr. Anjali Bhoite	Chairman I/C Principal, MIT SoFT MIT ADTUPune	Present
2	Dr. Nilesh Amritkar	Invitee Member Managing Director, Envirocare Labs, Mumbai	Present
3	Mr. Shashank Joshi	External Member General Manager, Chitale Foods, Pune	Present
4	Dr. Vivek Chaughule	External Member Head-Development & Applications at Doehler India Pvt. Ltd	Present
5	Dr. Ajaykumar Sharma	External Member Principal Scientist, ICAR National Research Center for Grapes, Pune	Present
6	Dr. Prabhat Kumar Nema	External Member Professor and Head, Dept of Food Engineering, NIFTEM	
7	Mrs. Monali Divekar	External Member Manager, TATA Consumer Products, Pune	Present
8	Dr. Sujata Ghodke	Internal Member Associate Professor (PTSF)	Present
9	Dr. Sandip Gaikwad Internal Member Assistant Professor (FBMED)		Absent
10	Dr. Yogita Chavan	Internal Member Associate Professor (FPPT)	Present
11	Dr. Rinku Agrawal		
.12	Dr. Nilesh Kardile	Internal Member Assistant Professor (FPPE)	Present

MIT School of Food Technology, is blooming constituent unit of MIT Art, Design and 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, 12th BoS meeting was conducted on 16th December 2023 at 10.00 AM through online mode via Microsoft Teams.

The BoS meeting was convened and held under the chairmanship of Prof. Dr. Anjali Bhoite (I/C Principal, MIT SoFT) in healthy atmosphere. At the outset, Prof. Dr. Anjali Bhoite welcomed all the respected committee members for the online mode of BoS meeting. Dr. Ramchandra Pujeri, Pro-Vice Chancellor, Technology Cluster, MIT ADT University Pune have recorded their valuable presence in BoS meeting and enlighten the meeting with his inspirational thoughts. Dr. Rinku Agrawal, member secretary of BoS, briefly highlighted on the following agenda items of BoS meeting.

Agenda items on board:

- 1. Course content discussion for B. Tech Sem II (2023-24 pattern) as per NEP 2020
- 2. Syllabus Discussion for B. Tech Sem VII and VIII (2021-22 pattern)
- 3. Syllabus discussion for Multidisciplinary Minor courses of Food Technology as per NEP 2020
- 4. M.Tech Program outline as per NEP 2020
- 5. Any other issue with the permission of the chairperson

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

Agenda 1 Course content discussion for B. Tech Sem II (2023-24 pattern) as per NEP 2020 **Proceedings** Food Microbiology Dr. Sujata Ghodke briefed the syllabus content of Food Microbiology in the BoS meeting. Mrs. Monali Divekar raised a concern to shift 'Milk and milk products' concept under 'Microbiology of Animal based products' in Unit 5. Dr. Vivek Chaughule appreciated the content and raised the concern about addition of Kinetics of mico-organisms. Prof. Dr. Anjali clarified that these concepts are already added in course 'Fundamentals of Microbiology' Sem I. Mrs. Monali suggested to add 'Bad Bug Book-USFDA-Food Borne Pathogenic Micro-organisms and Natural Toxins Handbook' as a reference book for students. All members agreed for the same suggestions in Food Microbiology syllabus content. 2. Cereal Processing and Technology Dr. Sujata Ghodke briefed the syllabus content. Mrs. Monali Divekar given suggestion in Unit 7 to incorporate 'Processed Products: Puffed and Flattened rice'. Dr. Ajaykumar Sharma suggested in Unit 10 to add 'Worldwide distribution and Utilization of Millets' as initial concept. Dr. PK Nema suggested to add 'Chemical composition of Rice and Paddy' in Unit 3. He also focused on importance of students learning for cereals by-products and all committee members agreed to add 'Introduction to By-products of cereals' in the syllabus. Further Dr. PK Nema highlighted to introduce students with 'Grain Storage for cereals'. Dr. Sujata Godke agreed to add that point under Unit 1. Prof. Dr. Anjali Bhoite suggested to add one practical on utilization of cereal byproducts. 3. Legume and Oilseed Technology The syllabus content of Legume and Oilseed Technology was briefed by Dr. Sujata Ghodke. Dr. PK Nema similarly suggested to add 'By-products of oil and pulses' in the syllabus. He also guided to incorporate 'Properties of oil during storage' as its very important for students. Further he suggested to incorporate 'Fortification of Oil' in Unit 6. He asked to cover Soyabean as an important oilseed crop during syllabus. Mrs. Monali Divekar highlighted on addition of 'Polishing of Dal' in Unit 2. All

members discussed at length for suggestions and finally agreed to incorporate above concepts in the syllabus content.

4. Applied Food Chemistry

- Dr. Sujata Ghodke briefed the syllabus content and mentioned that course is being offered as elective course.
- Dr. Ajaykumar Sharma asked a concern for addition of 'Mycotoxins' in theory. Dr. Sujata Ghodke clarified that Mycotoxin content gets covered in Unit 5.
- Dr. Shashank Joshi verified for one practical on Food Colorants in the course syllabus.

5. Human Nutrition

- The syllabus content of Human Nutrition was briefed by Dr. Sujata Ghodke and she highlighted the course is offered as elective course. Mr. Shashank Joshi and all members have discussed at length the importance of 'Pre and Post-Operative Diet' under Diet Management and Personalized Nutrition Unit 3. Further he asked about which RDA are taught to students. On this Prof. Dr. Anjali Bhoite answered that National Institute on Nutrition (NIN) guidelines are considered as standard RDA.
- Mr. Shashank Joshi further raised a concern to link up students with Indian population getting deprived of proteins and that can be considered as good topic for student's project. Prof. Dr. Anjali Bhoite appreciated this concept as a good line up for B.Tech degree program and suggested to add 'Combating Malnutrition through Food Processing' under Unit 4 and all members appreciated and agreed for it.
- Mrs. Monali Divekar asked to incorporate 'BMI, Glycemic Index and Glycemic Load' as these are some important concepts in Human Nutrition course syllabus.

6. Food Biochemistry

- Dr. Sujata Ghodke briefed the syllabus content. Mr. Shashank Joshi raised a concern that students should be aware with enzyme production along with applications. He appreciated for adding enzymes applications in syllabus and suggested to add 'Production of Enzymes on commercial basis' at introductory level for students. All members also agreed on this suggestion.
- Dr. PK Nema pointed out about availability of facility for estimation of DNA and RNA in practical of this course. Prof. Dr. Anjali Bhoite highlighted availability of

this practical set up with School of Bioengineering in MIT ADT University. All committee members appreciated for the availability of multidiscipline at MIT ADT university.

7. Fluid Mechanics and Hydraulics

- Dr. Yogita Chavan briefed the syllabus content. The course credits are changed from 3(2+0+1) to 2(1+0+1).
- Dr. PK Nema raised a concern for this course content as this course is completely focused on Food engineering and seems difficult for B.Tech (Food Technology) student. Dr. Nilesh Amritkar also agreed and suggested to slightly lower the difficulty level of this course content. He mentioned to include only basic fundamental part in this syllabus. All committee members discussed at length and concluded to simplify this syllabus content.
- Prof. Dr. Anjali Bhoite mentioned to look forward to make it convenient and compatible for B.Tech (Food Technology) students.

8. Fundamentals of Heat and Mass Transfer

- The syllabus content of Fundamentals of Heat and Mass Transfer was briefed by Dr. Yogita Chavan. Dr. PK Nema suggested that contents in 2.5 'Heat transfer with phase change- Boiling- pool and flow boiling, boiling regimes, nucleate boiling, film boiling, Condensation- film wise and drop wise condensation' is not required for B.Tech (Food Technology) Sem II students as this course syllabus is already vast.
- He further mentioned to keep only 'Fouling in heat exchanger' concept in 5.4 and remove 'According to physical states of fluid- condensers and evaporators'.

9. Basics in Computer Application

- Dr. Yogita Chavan briefed the syllabus content. Dr. Ajaykumar Sharma suggested to incorporate 'Generative AI' in this course content as it is important for students to learn AI related creation of pictures.
- Dr. PK Nema also agreed on this point and discussed the importance of Generative AI in today's scenario. He also mentioned to add some basic designing software's, Engineering graphics etc. He also suggested to add some advanced features of Word, Excel as well as introduction about programming language etc.
- Dr. Ajaykumar Sharma also suggested to add 'Data analysis with programs' will be

helpful for students.

- Mr. Shashank Joshi mentioned to add 'Biodata Preparation of students' and also include some hands on about 'How to write an email to recruiter' will be an add on advantage of this course for students apart from basic computer knowledge.
- Dr. PK Nema suggested to give focus on 'How to create and use social media like LinkedIn, writing some articles' will be beneficial for students so that they can potray themselves as goof knowledgeable person on social platform. Finally all BoS members agreed for these suggestions to improve syllabus content.

10. Mathematics-II

- Dr. Yogita Chavan briefed the syllabus content. Mr. Shashank Joshi raised a concern to incorporate 'Six sigma' in course syllabus. Prof. Dr. Anjali Bhoite informed that Mathematics syllabus is already designed by taking a concern of University Mathematics HoD. Furthermore it will be discussed with Mathematics course Teacher and will be decided if required for B.Tech (Food Technology) students.
- The following courses are newly added in the syllabus
- 1. Design Thinking
- 2. English Communication and Holistic Personality Programme-2
- 3. Health Practices-2

Agenda 2

Syllabus discussion for B. Tech Sem VII and VIII (2021-22 pattern)

Proceedings

1. Food Industry Internship

- Prof. Dr. Anjali Bhoite briefed about Food Industry Internship. Mr. Shashank Joshi discussed that student internship in food industry is feasible in only one department since its quite difficult to move students from one department to another during training time period.
- Dr. Vivek Chaughule also supported with this opinion. He further discussed that food industry cannot provide factory layout as it is a confidential official information. Students can take it from google sources if available.
- Prof. Dr. Anjali Bhoite mentioned that we ensure the academic submissions after industry endorsement only.
- Dr. Nilesh Amritkar also shared his opinion regarding moving students from one department to another is challenging rather than that students can take deep dive in any one department during training time period.

- Mr. Shashank Joshi and Dr. Nilesh Amritkar both suggested that student's exposure to marketing survey and sales will be more meaningful to enhance their knowledge about current food products trends.
- Prof. Dr. Anjali Bhoite appreciated the comments received from respected committee members and informed that meaningful insights will be undertaken.

2. Food Business Management and Ethics

- Dr. Yogita Chavan briefed the syllabus content. Mr. Shashank Joshi asked for any non-disclosure agreement in the course. Prof. Dr. Anjali Bhoite mentioned that IPR concept will cover all that content in syllabus.
- He further discussed about different processed food products with some misleading information in market and it's important to sensitize students with this concept. So he suggested to incorporate 'Misleading about Processed Foods' in Module IX- Consumer Protection. All BoS members discussed at length on this point and finally agreed for the same.

3. Food Fungi and Yeast Technology

- Dr. Nilesh Kardile briefed the syllabus content but no any suggestions received form BoS committee members.

4. Non Thermal Technologies in Food Processing

- Dr. Nilesh Kardile briefed the syllabus content. No any suggestions received form BoS committee members.

5. Nutraceutical and Functional Foods

- The syllabus content was briefed by Dr. Nilesh Kardile. Mrs. Monali Divekar suggested to incorporate 'Application of Nutraceutical through Gummies and Chewable' in the course content. All committee members also agreed on this.
- Dr. Nilesh Kardile briefed the following syllabus contents but no any suggestions received form BoS committee members for following courses;
- Artificial Intelligence in Food Processing
- Industry Automation through Mechanization and Robotics

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	Block chain Technology in Food Supply Chain
	Hands on Training
Agenda 3	Syllabus discussion for Multidisciplinary Minor courses of Food Technology as pe NEP 2020
Proceedings	- Prof. Dr. Anjali Bhoite discussed about Multidisciplinary courses outline offered by
	MIT School of Food Technology to all BoS committee members.
	- Dr. PK Nema suggested to replace 'Fermentation Technology' with 'Novel Food
	Processing Technology' under the specialization title 'Food Processing and
	Preservation'.
	- Further he suggested to rename specialization title of 'Post Harvest Technology' to
	'Food Supply Chain Management'.
Agenda 4	M.Tech Program outline as per NEP 2020
Proceedings	-Prof. Dr. Anjali Bhoite discussed about M. Tech Program outline as per NEP 2020 for
	Food Technology and Food Safety and Quality Management specializations.
	- Dr. PK Nema and Dr. Nilesh Amritkar suggested to change 'Potential and Recipe
	Standardization of Indian Traditional Foods, in Sem I as 'Indian Traditional Food
	Processing'. BoS members also appreciated for the course as Traditional Foods are
	important for students to learn.
	- Dr. Ajaykumar Sharma asked to rename 'Food Good Manufacturing Practices' from
	IV Sem in M. Tech (FSQM) to 'Good Manufacturing Practices'.
Agenda 5	Any other issue with permission of chairperson
Proceedings	1.Framing of PO and PSO as per NEP 2020
	Prof. Dr. Anjali Bhoite discussed about Newly formulated Program Specific Outcomes
	(PSOs) and Program Outcomes (POs) as per National Education Policy 2020 guidelines.
	2. Paper setter panel for odd term Dec. 2023
	- Prof. Dr. Anjali Bhoite discussed about Exam paper panel members for odd term Dec.
	2023 as per eligibility criteria requirement.

3. Value added programs

Dr. Bhoite discussed about finalization of Value Added Courses for UG and PG courses. Members discussed thoroughly about various courses and their significance to obtain net outcome. Accordingly, below mentioned courses were recommended depending upon scope and Industry need. Dr. Nilesh Amritkar also discussed about Value Added Program for M. Tech (FSQM). He highlighted that program is specially developed based on the requirements of the industry with an objective of upskilling the fresh post graduate students which would help them in their professional careers. Members further suggested the modules to be covered in 30 hours' duration. The theory and practical's and case studies are planned for all decided courses as per need. Members approved the guidelines presented by BoS secretory and suggested to execute the courses as per spare time if any in the academic calendar of ongoing year.

Final list of VAC Courses:

Sr. no.	Course title	Name of Faculty Coordinators/ instructors	Semester and DegreeProgram to which course could be offered
1.	Organic Sustainable Food Production	Mr. F.L. Pathan Dr. Amit Kulthe Dr. Suvidha Kulkarni	II Sem. B.Tech
2	Fat and Oil Processing	Dr. Sujata Ghodke Dr. Rinku Agrawal Dr. Ganesh Bhavsar	II Sem. B.Tech
3	Fish processing Technology	Dr. P.D. Shere Dr. Yogita Chavan Dr. Prashant Pawase	IV Sem B. Tech
4	Good Manufacturing practices	Dr. Anjali Bhoite Dr. Kaninika Paul Mrs. Dipti Chavan	IV Sem B. Tech
5	Food Packaging Regulations	Coordinator: Dr. Swapnil Patharkar Jointly MITSOFT + Other technical Institute)	VI Sem B. Tech
6	Food Freezing Technology	Dr. Kavita Mane Dr. Gauri Athawale	VI Sem B. Tech

7	Entrepreneurship Development	Online mode or Hybrid mode Coordinator Dr. Sandip Gaikwad Jointly MITSOFT + Other technical Institute)	VIII Sem B.Tech
8	Gender Sensitivity	Dr. Vaibhav Patil and Mrs Pallavi Mahske	VIII Sem B. TechII Sem M. Tech
9	Professional Skills and Personality Development	Coordinator: Dr. Nitin suradkar and Mr. Akshay Aghav (MITSOFT and SCIL jointly)	VIII sem. B.TechIV sem, M. Tech
10	Techniques for assessment of Food Safety and Quality	Coordinator: Dr. Nitin Suradkar	M. Tech IV Sem (FSQM) and PhD

Discussion about curriculum feedback and action taken report on Curriculum Feedback 2023-24

Sr.No	Assessment Parameters with weak Feedback	Justification
	Curricula reflection (POs), Programme Specific Outcomes (PSOs) and Course Programme outcomes Outcomes (COs) of the Programme and courses offered by the University and their mapping.	1. Course teachers are instructed to brief the relevance of each lecture content with CO and PO. Also faculties were being instructed to brie the Course Objectives. The relevance of every topic with entrepreneurship/ employability/skill enhancements has to be meaningfully communicated to the stakeholders to achieve self-satisfaction. 2. Every course is mapped with CO and POS and attainment of CO and PO has also accomplished. 3. Faculties were suggested to adopt the ICT enabled teaching learning to gain the expected outcome.
2	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. It is assigned to advance learners of PG degree program.
3	Strengthening of curriculum from the employer ability and entrepreneurship point of view.	1. School initiated the implementation of Value added Courses (VAC) to develop professional and technical skills and skill

		sets required to live the life. 2. School has initiated "Career Guidance cell" to help the students to get prepared for higher studies and competitive examinations. 3. Certification courses such as FoSTaC and ISO 22000, Sensory evaluation training has planned to enhance the employability chances. 4. School has organize webinar from each expertise sub domain of Food Technology to expose the students about career opportunities and cutting edge technical aspects to develop the vision / road map to achieve their goal.
4	More trainings mock interviews' Conduction for employability enhancement.	1. In coordination with central training and placement team planning of technical tests, mock interviews is initiated. 2.In plant training evaluation and assessment has thoroughly planned
5	Industrial exposure provided by the school during degree program	Study tour to the various industries has planned.
6	Curriculum Should have space for IKS (Indian Knowledge system courses)	The UG syllabus has changed from academic year 23-24 and opportunity is being provided to the students for learning IKS courses
7	Latest courses and 21 st century skill set driven curriculum with inclusion of new and emerging areas	Syllabus content is modified frequently. BoS members from Industry, research institutions and institute of national importance are included in BOs members to receive the suggestions to create the syllabus draft with more appropriate level.
8	Alignment of elective courses in the syllabus	The syllabus of UG has changed from academic year 2023-24 and Choice Based Credit System (CBCS) has adopted to provide more choices to choose the subject of interest.

The meeting was adjourned with vote of thanks by Dr. Rinku Agrawal.

Decision base net outcomes:

- 1) The course content of B. Tech (Food Technology) Sem II as per NEP (2023-24 pattern) was discussed at the length. Need base suggestions were discussed thoroughly.
- 2) The course content of B. Tech (Food Technology) Sem VII and VIII (2021-22 pattern) and need base changes were discussed thoroughly.
- 3) M.Tech program outline as per NEP 2020 was approved.
- 4) Need base changes in course titles of MDM courses were suggested.
- 5) Revised Program Specific Outcomes (PSOs) and Program Outcomes (POs) as per NEP 2020 were approved.
- 6) Exam paper setter panel for odd term was approved.
- 7) The Value added Courses (VAC) are approved and Curriculum Feedback report is discussed with all members and action taken on syllabus is also discussed with all members.

Prof. Dr. Anjali A. Bhoite
Chairman BOS & I/C Principal
MIT School of Food Technology, Pune
MIT ADT University, Pune

Encl: Screenshots of online BoS meeting

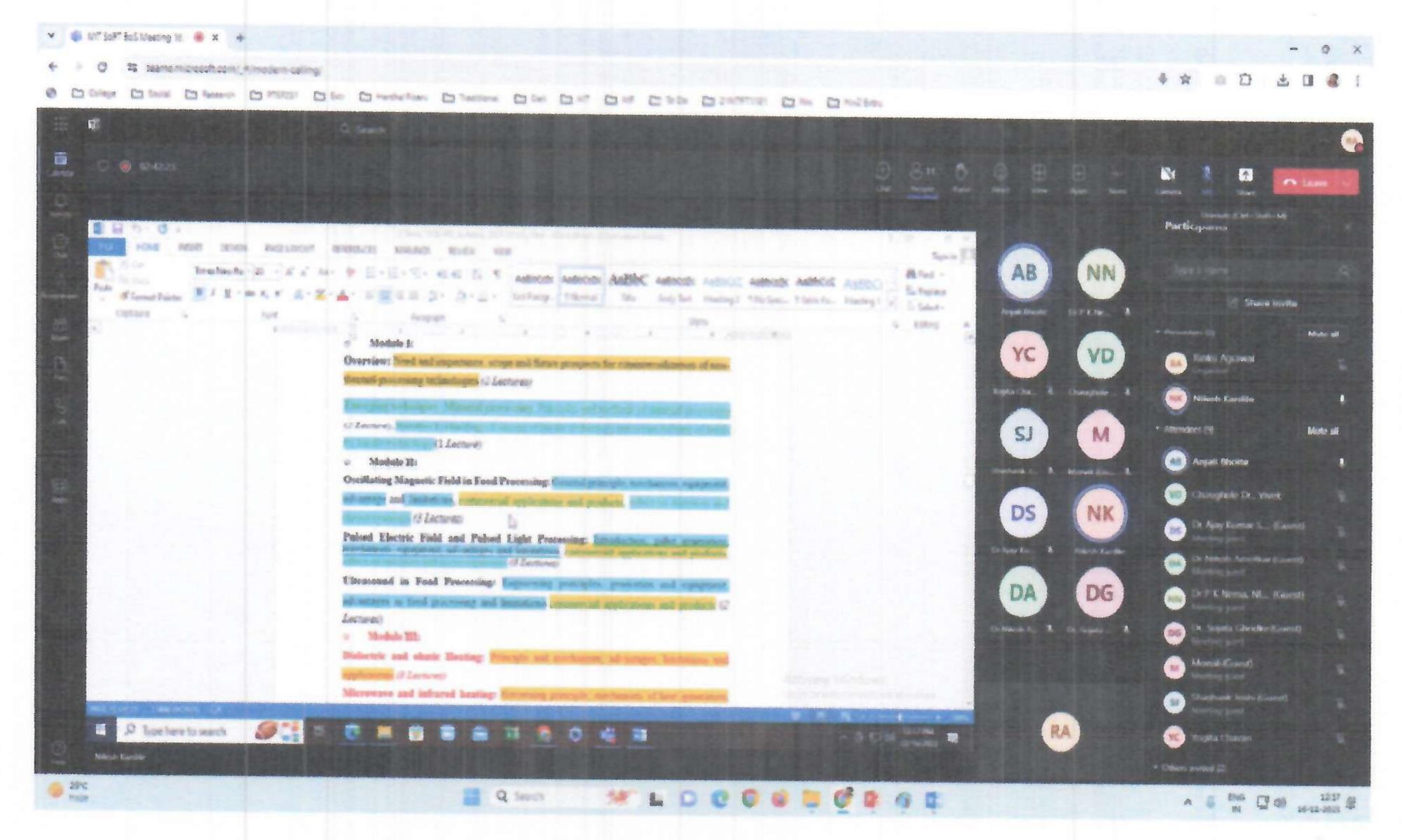


Photo 3: Syllabus discussion during BoS meeting



MIT School of Food Technology



WELCOME

to

12th Board of Studies (BoS) Meeting

16th December 2023

Photo 1: Welcome Slide for 12th Board of Studies (BoS) meeting



Photo 2: Dr. Ramchandra Pujeri and committee members in BoS meeting