MIT ADT UNIVERSITY, PUNE SCHOOL OF FOOD TECHNOLOGY

IQAC

Report on Structured Feedback From Stakeholders

Academic Year

2024-25



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1. Filled in feedback forms

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

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

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

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

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

(f) Filled-in feedback Forms of academic peers, as a representative sample



1. Filled in feedback forms

A. STUDENTS

Filled in feedback forms of three Students

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

1. <u>Top Ranker</u>, as a representative sample:

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

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

Name of student *

Sri varshini vedanabhatla

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) * ADT24SFTB0101

Year and Degree program *

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

O Second Year, Sem. Ill, B.Tech. (Food Technology)

- C Third Year, Sem. V, B. Tech. (Food Technology)
- O Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

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

	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent	

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	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
3 Does the	ominula	include 'l	atest De	velopmen	d/Decent	ch Comp	mont' and	i etrike size			the theory, *
practical an					io i vedebi i	on comp	ANDIN CIN	a su we rig	yn Deieno	e Derweer	r the theory,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
4. Is the svi	labus revi	sed takin	a into cor	sideratio	n enhanci	ina constr	uctive les	uning and	t develop	e problem	solving skills? *
	1	2	3	4	5						Pointening parelip (
						6	7	8	9	10	
Poor	0	0	0	0	0	\odot	0	0	0	۲	Excellent
5. How do y	you find th	e curricul	um from (the emplo	yability a	nd entrep	reneurshi	ip point o	f view? *		
	1	2	3	4	5	6	7	8	9	10	
Poor	O	0	0	0	0	0	0	0	0	۲	Excellent
6. Give two Following cu				owledge							
7. Give two	observati	ons/ sugg	estions to	o improve	overall 'S	Syllabus' (of the pro	gram *			
None											
				This for		ed inside of		ty.			
					9000	gle Forr	ns				
						5					
											1 m

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Statutes

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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (parvdobariya6@gmail.com) was recorded on submission of this form.

Name of student *

ParvKumar V Dobariya

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

ADT24SFTB0058

Year and Degree program *

(a) 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

1

Poor O O

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

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

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6 7

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Excellent

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Outcomes ((COs) of t	ne progra	mme and	courses	offered b	y the Unn	ersity and	d are they	/ mapped?	?	
	1		3			6	7		9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
3. Does the practical an					t/Resean	ch Compo	onent' and	strike rig	ht balance	e betweer	n the theory, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
4. Is the syl	labus revi	sed takin	g into con	sideration	n enhanci	ing constr	uctive lea	ming and	l develops	problem	solving skills? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
6. Give two	strengths	of the sy	llabus. *								
Good					19 M 40 40 40 40 40 40 40 40 40 40 40						
7. Give two	observatio	ons/ sugg	estions to	o improve	overall 'S	Syllabus' (of the prop	gram *			
Good			n fan de ret de anten in om an in de an	en en an inclui de actual de actu							
				This for	m was creat	ted inside of	MIT Universit	γ.			
					Goog	gle Forr	ns				
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3. <u>Student from Category.</u> as a representative sample:

25											
B. Tech. (For	od Techno	logy)									
The responde	nt's email	(aarykans	hinde44@	gmail.com	i) was reco	rded on si	ubmission	of this for	n.		
Name of stu	dent*										
Aryan sham s	hinde			Sant pas van het sant das Ant e							
Enrolment N	lo. (Eg. A	DT24SF1	FB0007 o	or MITU22	BTFTOO	D1) *					
ADT24SFTB0	018		and real, sink pair plus have see a								
Year and De	gree prop	gram *									
First Yes	ar, Sem. I, E	3.Tech. (Fo	od Techn	ology)							
O Second	Year, Sem.	III, B.Tech	. (Food Te	echnology)							
O Third Ye	ar, Sem. V,	B.Tech. (F	ood Tech	nology)							
Forth Ye	ar, Sem. V	11, B. Tech.	(Food Tec	hnology)							
Feedback of Stakeholders 1. Is the cur global devel	have to g	ive their ra	ured and I				s (relevan	ce to the ¹	local, nati	onal, regio	onal and *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	O	0	Excellent
						8					

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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 0 0 0 0 0 0 0 0 0 Poor Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 1 2 3 4 5 6 7 8 9 10 Poor 0 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? * 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 0 0 0 0 Poor Excellent 5. How do you find the curriculum from the employability and entrepreneurship point of view? * 5 6 7 8 9 1 2 3 4 10 0 0 0 0 0 0 0 0 0 Poor Excellent 6. Give two strengths of the syllabus. * Needs more practice 7. Give two observations/ suggestions to improve overall 'Syllabus' of the program * Should solve more examples This form was created inside of MIT University. Google Forms



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

1. <u>Top Ranker</u>, as a representative sample:

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (shantanushelke9989@gmail.com) was recorded on submission of this form.

Name of student *

Shantanu shelke

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

ADT23SFTB0086

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B. Tech. (Food Technology)
- O 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.

1 2 3 4

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

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Excellent

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	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
3. Does the practical an					t/Researc	ch Compo	onent' and	l strike rig	ht balanc	e betweer	n the theory, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
4. Is the syll	abus revi	sed takin	g into cor	sideration	n enhanci	ng constr	uctive lea	irning and	develop	s problem	solving skills? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
5. How do y	ou find th	e curricul	lum from	the emplo	yability a	nd entrep	reneursh	ip point of	f view? *		
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
6. Give two 1.covered all		100 100									
7. Chuo huo	abaaant		nations 1	a imara u	ouoroll 1	Cullabus	of the per				
7. Give two Sometimes i		1.0						gram			
	•			This fo	rm was crea	ited inside of	MIT Univers	ity.			

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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (itzshivraj3637@gmail.com) was recorded on submission of this form.

Name of student *

Shivraj Bhojne

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

ADT23SFTB0087

Year and Degree program *

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

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

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

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

Feedback on curriculum

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

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

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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? 2 3 4 5 6 7 8 9 10 1 0 0 0 0 0 0 0 0 0 Excellent Poor 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 2 3 4 1 5 6 7 10 0 0 0 0 0 0 0 \bigcirc O 0 Poor Excellent 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? * 3 4 5 6 7 8 9 1 2 10 0 0 0 0 0 0 0 0 0 Poor Excellent 5. How do you find the curriculum from the employability and entrepreneurship point of view?* 4 1 2 2 5 6 8 9 10 0 0 0 0 0 0 \odot 0 0 Poor Excellent 6. Give two strengths of the syllabus. * 1. Syllabus is balanced between technical aspect and theoretical aspect 2. We came to know about meat and poultry industry in this semester 7. Give two observations/ suggestions to improve overall 'Syllabus' of the program * The focus should also be on theory instead of practicals This form was created inside of MIT University. 13

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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (kalebhumika03@gmail.com) was recorded on submission of this form.

Name of student*

Bhumika Kale

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

ADT23SFTB0023

Year and Degree program *

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

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

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

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

Feedback on curriculum

Poor

1

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

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0 0 0 0

3

4

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

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Excellent

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	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	Ο,	0	۲	0	Excellent
3. Does the practical an					t/Researc	ch Compo	ment' and	strike rig	ht balanc	e betweer	the theory, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
4. Is the syl	abus revi	sed takin	g into cor	sideration	n enhanci	ng constr	uctive lea	rning and	l develops	s problem	solving skills? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
5. How do y	ou find th	e curricul	um from	the emplo	yability a	nd entrep	reneurshi	p point of	view? *		
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
5. Give two	strengths	of the sy	llabus. *								
Well revised (nd practica	illy done									
	ahaanusti	onel euror	nectione t	o improve	overall	Sullabue'	of the pro	aram *			



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

1. <u>Top Ranker</u>, as a representative sample:

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (privabora0309@gmail.com) was recorded on submission of this form.

Name of student *

Priya Pravin Bora

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU22BTFT0071

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.

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	\circ	۲	0	0	Excellent



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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? 4 5 6 7 8 9 10 1 2 3 0 0 0 0 0 0 0 0 0 Poor Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 0 \odot 0 0 0 Excellent Poor 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? * 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 0 0 0 0 0 Poor Excellent 5. How do you find the curriculum from the employability and entrepreneurship point of view? * 1 2 3 7 8 9 10 0 0 0 0 0 0 0 0 0 0 Excellent Poor 6. Give two strengths of the syllabus. * Flow of syllabus is good, cover most of info 7. Give two observations/ suggestions to improve overall 'Syllabus' of the program * Topics should be explained in detail and proper detailed and easy to understand type notes must be provided



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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (adityaboddu36@gmail.com) was recorded on submission of this form.

Name of student *

Aditya Boddu

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU22BTFT0006

Year and Degree program *

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

O 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.

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent



	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellen
3. Does the practical an					t/Researc	ch Compo	nent' and	l strike rig	ht balanc	e betweer	the theory,
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellen
4. Is the syl	labus revi	sed takin	g into cor	nsideration	n enhanci	ng constr	uctive lea	irning and	l develop	s problem	solving skill
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellen
5. How do y	ou find th	e curricul	um from	the emplo	yability a	nd entrep	reneurshi	ip point of	view? *		
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellen
6. Give two Teachers are				orts and the	e material	given to pr	epare for (exams is re	eally easy :	and well ma	ide.
7. Give two						15					
Let boys do p watch.	practicals a	is well, the	girls alwa	iys take the	practical'	s into their	hands and	d we don't	get a chan	ce to do an	ything except
						19			<i>v</i>	10	FFOOD

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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (gourimansuke23@gmail.com) was recorded on submission of this form.

Name of student*

Gouri Vilas Mansuke

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU22BTFT0039

Year and Degree program *

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

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

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

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

Feedback on curriculum

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent



	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	۲	0	0	0	Excellent
3. Does the practical an	d project,	training, i	nternship	17							the theory, *
Poor	1	2	3	4		6	7	8	9	10	Excellent
Poor	1	2	3			6	7 ම	8	9	10	solving skills? * Excellent
5. How do y	ou find th	ne curricul 2	um from 3	the emplo	yability a 5	nd entrep 6	reneurshi 7	p point of 8	view? * 9	10	
Poor	0	0	0	0	0	0	0	0	0	۲	Excellent
 Give two All are good Give two Nothing 				o improve	overall "	Syllabus'	of the pro	gram *			
		, , ,									

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

1. <u>Top Ranker</u>, as a representative sample:



B. Tech. (Food Technology)

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

Name of student *

Arya Sameer Paturkar

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU21BTFT0018

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

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent



	1	2	3	4	5	6	versity and	8	9	10	
Poor	0	0	0	0	0	0	0	Ô	۲		Excelle
3. Does the practical an					t/Researc		onent' and	strike rig	jht balanc 9	e betweer 10	n the theory
Poor	0	0	0	0	0	0	0	0	۲	0	Excelle
4. Is the syl	abus revi	sed taking	g into con	sideratior	n enhanci	ng constr	uctive lea	rning and	develop	s problem	solving sk
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excelle
Poor	0	\sim	0	0	0	0	0	0	۲	~	Excelle
6. Give two	etrenathe	of the sv	llahus *								
Its all practic											
	4										
7. Give two	observati	ons/ sugg	jestions ti	o improve	overall "	Syllabus'	of the pro	gram *			
											A OF

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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (gokulrajguru7716@gmail.com) was recorded on submission of this form.

Name of student *

Gokul Rajguru

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU20BTFT0036

Year and Degree program *

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

O 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.

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	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? 5 6 0 0 0 0 0 0 O Excellent Poor 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 Excellent Poor 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? * 0 0 0 0 0 0 \odot Excellent Poor 5. How do you find the curriculum from the employability and entrepreneurship point of view? * 0 0 0 O. Poor Excellent 6. Give two strengths of the syllabus. * Nothing 7. Give two observations/ suggestions to improve overall 'Syllabus' of the program * Nothing



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

BTFT Odd Term Curriculum feedback from students_2024-25

B. Tech. (Food Technology)

The respondent's email (shivalirushikesh23@gmail.com) was recorded on submission of this form.

Name of student *

Rushikesh Rajendra Shivali

Enrolment No. (Eg. ADT24SFTB0007 or MITU22BTFT0001) *

MITU21BTFT0068

Year and Degree program *

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

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

O 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.

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





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? 2 3 4 5 6 7 8 1 9 10 0 0 0 0 0 0 0 0 Poor Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 0 0 0 0 Poor Excellent 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? * 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 \odot O O Excellent 0 0 Poor 5. How do you find the curriculum from the employability and entrepreneurship point of view? * 1 2 3 4 5 6 7 8 9 10 0 0 0 0 0 0 0 \odot Poor Excellent 6. Give two strengths of the syllabus. * The syllabus is life-oriented and has immense learnings. 7. Give two observations/ suggestions to improve overall 'Syllabus' of the program * Practical should be conducted from time to time.



b. PG STUDENTS

M. Tech. (Food Technology)

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

12/17/24, 9:54 AM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (mrunal442@gmail.com) was recorded on submission of this form.

Email *		
mrunal442@gmail.com		
Name of Student *		
Mrunal Ravindra Shinde		
Enrollment No.		
ADT24SFTM0012		
Year and Degree Program *		
First Year, Sem. I, M. Tech. (Foo		
Second Year, Sem. III, M.Tech. (F	Food Technology)	
A. Feedback on curriculum		
Stakeholders have to give their rating	out of 10 for each Question	



1. Is the on ational,									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	۲	0	Excellent
2. Does t (PSOs) a Universit	Ind Cou	rse Ou	tcomes	(COs)							outcomes *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
Poor 4. Is the s develops					O	C ration e	Onter the second sec		o) e learnin	Excellent
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
						29					HOOL

				M. IOGH (F	ood rech.,		Curriculur	reedbace	t from Stud	lent_2024-2	
5. How d	lo you fir	nd the c	curricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	urship p	oint of view?
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	۲	0	0	0	0	Excellent
6. Give to	wo stren	gths of	the syl	labus.	*						
It's gives a	a industri	al know	ledge th	irough ti	he sylla	bus		و بېروند و د و و	*	e environ entreto en se	*
7. Give to	wo obse	rvation	s/ suaa	estions	s to imp	rove ov	/erall 'S	Vilabus	' of the	progra	m *
Give prope					, to mp		rorun e	rynabae		program	
					ana na kating na kating na k	ny tanàna amin'ny sora a					
B. Feed	fback or	1 Teach	ing - le	aming	Secti	on					
1. Which	teachin			1*1							
	. todorini	ig metn	ioa you	like m	ost? *						
				like m	ost? *						
Pen a	and Boar	d Metho	bd		ost? *						
Pen a		d Metho	bd		ost? *						
Pen a	and Boar	d Metho	bd		ost? *						
Pen a	and Board erPoint P	d Metho resenta	od tion Me	thod		ur poin	t of view	w and c	jive the	two rea	asons for the
 Pen a Powe 2. Which 	and Board erPoint P	d Metho resenta	od tion Me	thod		ur poin	t of view	w and g	jive the	two rea	asons for the
 Pen a Powe 2. Which same? All teache 	and Board erPoint P teacher rs becaus	d Metho resentat is the f	od tion Me Best Te	thod	from yo						
 Pen a Powe 2. Which same? 	and Board erPoint P teacher rs becaus	d Metho resentat is the f	od tion Me Best Te	thod	from yo						asons for the
 Pen a Powe 2. Which same? All teache us like the 	and Board erPoint P teacher rs becaus	d Metho resentat is the f se they o n	od tion Me Best Te give us g	thod	from yo						
 Pen a Powe 2. Which same? All teache 	and Board erPoint P teacher rs becaus	d Metho resentat is the f se they o n	od tion Me Best Te give us g	thod	from yo						
 Pen a Powe 2. Which same? All teache us like the 	and Board erPoint P teacher rs becaus	d Metho resentat is the f se they o n	od tion Me Best Te give us g	thod	from yo						
 Pen a Powe 2. Which same? All teache us like the 	and Board erPoint P teacher rs becaus	d Metho resentat is the f se they o n	od tion Me Best Te give us g	thod	from yo						
 Pen a Powe 2. Which same? All teache us like the 	and Board erPoint P teacher rs becaus	d Metho resentat is the f se they o n	od tion Me Best Te give us g	thod	from yo						

ONI-PUNE*

12/17/24.	9:54 AM M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
1.	Is the assessment system transparent? *
0) Yes
С) No
2.	What type of assessment you feel would be more appropriate?
Wr	itten or also in ppt formate
D.	Feedback on Library
1.	Are sufficient reference books, based on the syllabus, available in the library?
С) Yes
۲) No
	Are adequate number of research journals and competitive examination books available in e library?
C) Yes
) No
1	E. Feedback on Training and Placement

UNE + A

12/17/24, 9:54 AM	M.Tech (Food Tech.)Odd Term Curricule	um Feedback from Student_2024-25
1. Are you satisfied	with the training and placement for yo	our Programme? *
O Yes		
No No		
2. What changes an	e required in T & P to improve the pla	acement? *
More companies shou	ıld come	
F. Feedback on In	frastructure and Safety	
1. Are adequate res	earch equipment available in the lab?	?*
Yes		
() No		
2. Are you satisfied	with the adequacy of the infrastructur	re and the safety on the campus? *
Yes		
O No		
		OL OF F
N	32	
		ES (88

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

12/17/24, 9:57 AM

M. Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (krishnalokare01@gmail.com) was recorded on submission of this form.

Email *

krishnalokare01@gmail.com

Name of Student *

Krishna Sanjay Lokare

Enrollment No.

ADT24SFTM0010

Year and Degree Program *

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

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

A. Feedback on curriculum

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



12/17/24, 9:57 AM M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25 1. Is the curriculum well-structured and relevant to real life situations (relevance to the local, national, regional and global developmental current trends)? 2 3 4 5 6 7 1 8 10 0 0 0 0 0 0 0 0 0 0 Poor Excellent 2. Does the curricula reflect Programme outcomes (POs), Programme Specific Outcomes (PSOs) and Course Outcomes (COs) of the Programme and courses offered by the University and are they mapped? 1 2 3 4 5 10 6 8 0 0 0 0 0 0 \bigcirc 0 0 ۲ Poor Excellent 3. Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? 1 2 3 4 5 6 7 8 9 10 Poor 0 0 0 0 0 0 0 0 0 \odot Excellent 4. Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? 2 1 3 10 0 O \bigcirc Poor Excellent 34

17/24, 9:57 AM				M.Tech (Fe	ood Tech.)(Odd Term	Curriculum	Feedback	from Stud	lent_2024-2	5
5. How do	you fir	nd the o	curricul	um fron	n the er	nploya	bility ar	nd entre	epreneu	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	۲	Excellent
6. Give two	o stren	igths of	the sy	llabus.	•						
1.Syllabus a 2. Latest stu											
							e and a second second	ana ana ang ang ang ang ang ang ang ang		anald analdrought and	
7. Give two	o obse	nyation		restions	to imp		verall 'S	Svilabu	s' of the	progra	m *
1. Syllabus							verair c	oynabu.	5 01 110	piogra	
				a dag siljandi kasi sin tin siya kasi				an managan ang mang mang mang mang mang	nana un actual corregt		
B. Feedb	ack o	n Teaci	hing I	eaming	Secti	ón					19. 19
1. Which I	teachi	ng meti	hod you	u like m	ost? *						
O Pen at	ad Boa	rd Meth	od								
-		Presenta		ethod							
Ŭ											
2. Which t	eache	r is the	Best T	eacher	from yo	ur poir	nt of vie	w and	give the	e two re	asons for the *
same?											
Dr. Prerana Because th			to point	with ex	amples a	and it's	need, us	ses in in	dustry. I	Explain ir	n easy words.
C. Feed	back o	if Evalu	ation								
											OOL OF
											18 % Nor Alle

17/24, 9:57 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25			
1. Is the assessment	t system transparent? *			
Yes				
O No				
2. What type of asse	essment you feel would be more appropriate?			
	·			
D. Feedback on Libr	ary			
1. Are sufficient refe	rence books, based on the syllabus, available in the library?			
Yes				
O No				
2. Are adequate nur the library?	mber of research journals and competitive examination books available in			
Yes				
O No				
E. Feedback on	Training and Placement			
12/17/24, 9:57 AM	M.Tech (Food 1	Tech.)Odd Term Curriculum F	eedback from Student_2024-25	
------------------------	---------------------------	-----------------------------	------------------------------	--
1. Are you satisfied	with the training and p	placement for your l	Programme? *	
Yes				
O No				
2. What changes are	e required in T & P to	improve the placen	nent?*	
I have no experience o	verall. That's why I can'	t suggest.		the fit of the second
F. Feedback on Ini	rastructure and Safe	ty		
1. Are adequate rese	earch equipment ava	ilable in the lab? *		
Yes				
O No				
2. Are you satisfied	with the adequacy of	the infrastructure a	nd the safety on the campu	is? *
O X				
Yes No				
\bigcirc m				
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			1200	
			E.	332

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

12/17/24, 9:58 AM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (ajayvijayuike53@gmail.com) was recorded on submission of this form.

Email *

ajayvijayuike53@gmail.com

Name of Student *

AJAY VIJAY UIKE

Enrollment No.

ADT24SFTM0001

Year and Degree Program *

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

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

A. Feedback on curriculum



1. Is the c 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 ti (PSOs) a University	nd Cou	rse Out	tcomes	(COs)							outcomes *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
3. Does ti balance t										and str	ike right *
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
4. Is the s develops					onside	ration e	nhanci	ng con:	structiv	e learnir	ng and *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	۲	0	0	0	Excellent
											Seo of

1/24, 9:58 AM				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	from Stud	ent_2024-2	15	
5. How d	o you fi	nd the o	curricul	um fror	n the er	mploya	bility ar	nd entre	epreneu	urship p	oint of view? *	•
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent	
6. Give tv		ngths of	the syl	labus.	*							
Presentab	le	18.101714/0014/0014/0014/00	uni di arrana di		91	at fore-same the strength of the	an teatra ta	al contract a contract to		14 11 14 11 14 14 14 14 14 14 14 14 14 1		-
7. Give tv	vo obse	ervation	s/ sugg	estions	s to imp	rove o	verall 'S	Syllabus	s' of the	progra	m *	
Coduct Inc	dustrial	visit										
B. Feed	iback o	n Teact	ning – k	earning	Secti	on						
1. Which	teachi	na meti		like m	ost? *							
					001							
-		rd Meth		thed								
Powe	ere omt r	resenta		anou								
O Mikish		- 1- 44	Dent T				t of size				anona far tha	
same?	teache	r is the	Dest le	eacher	from yo	our poir	It of vie	w and g	give the	e two rea	asons for the	
Shere mai	n	1					ena deservira estaros a					
0 East	dh made a	if Evalu	af an									
C. Fee	JUBUN U	H CVBIU	anni								OL EG	
										13		1
										IL-		C2N
										1 SE		3

12/17/24, 9:58 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
1. Is the assessmen	t system transparent? *
Yes	
() No	
2. What type of asse	essment you feel would be more appropriate?
Hand written as well p	pt
D. Feedback on Libr	rary
1. Are sufficient refe	rence books, based on the syllabus, available in the library?
Yes	
○ No	
2. Are adequate nur the library?	mber of research journals and competitive examination books available in
Yes	
O No	



12/17/24, 9:58 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedb	ack from Student_2024-25
1. Are you satisfied with th	e training and placement for your Pro	gramme? *
) Yes		
No No		
2. What changes are requ	ired in T & P to improve the placemen	t? *
New companies		
F. Feedback on Infrastru	icture and Safety	
1. Are adequate research	equipment available in the lab? *	
Yes		
O No		
2. Are you satisfied with the	ne adequacy of the infrastructure and	the safety on the campus? *
• Yes		
O No		
	and a second of	
		OF FOOD
		E. C.

M.Tech. (Food Technology)



Top Ranker, as a representative sample: Sem III

12/17/24, 9:32 AM

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (kalyanidarekar00@gmail.com) was recorded on submission of this form.

Email *

kalyanidarekar00@gmail.com

Name of Student *

Kalyani Darekar

Enrollment No.

ADT23SFTM0008

Year and Degree Program *

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

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

A. Feedback on curriculum



				M.Tech (F	ood Tech.)	Odd Term	Curriculum	Feedback	(from Stud	ent_2024-2	5
1. Is the c national, i									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	۲	0	0	Excellent
2. Does ti (PSOs) a 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	۲	0	0	Excellent
	1	2	3	4	5	6	aining, 7	8	9	10	
Poor 4. Is the s	1 O syllabus	2 O	3 O d takin	4 O	5	6	7	8	9	0	Excellent
Poor	1 O syllabus probler	2 O revise n solvir	3 O d taking skills	4 O g into c s?	5 O	6 O	7 O	8 end end end end end end end end end en	9 O) e learnin	na e alter a status e vasar par tati A de la comunita angle a status at
Poor 4. Is the s	1 O syllabus	2 O	3 O d takin	4 O	5	6	7	8	9	0	na e alter a status e vasar par tati A de la comunita angle a status at

E How do you f										
5. How do you i	ind the o	curricul	um fron	n the e	mploya	bility ar	nd entre	epreneu	irship p	oint of view? *
1	2	3	4	5	6	7	8	9	10	
Poor O	0	0	0	0	0	۲	0	0	0	Excellent
6. Give two stre	engths of	f the sy	llabus.	*						
Application based	d					elimenter (1914) (den el tra	terada portegia a lignada (Per			
- 0: 1							. dlahuu	file		*
7. Give two obs			estions	s to imp	prove o	verall	syllabus	s of the	progra	m *
Need more recen	tadvanc	ement								
B. Feedback	on Teacl	l – preie	eamine	Sect	ion					
D. FOOLDANN	OT TOELO	any r	oonning	- Second						
1. Which teach	ing met	hod you	ı like m	ost? *						
~		od								
Pen and Boa										
 Pen and Box PowerPoint 		ation Me	ethod							
		ation Me	ethod							
PowerPoint	Presenta			from ve	our poir	nt of vie	w and	aive the	e two re	asons for the
 PowerPoint 2. Which teacher 	Presenta			from ye	our poir	nt of vie	w and	give the	e two re	asons for the
	Presenta			from ye	our poir	nt of vie	w and	give the	e two re	asons for the
 PowerPoint 2. Which teachersame? 	Presenta			from ye	our poir	nt of vie	w and	give the	e two re	asons for the
 PowerPoint 2. Which teachersame? 	Presenta	Best T		from ye	our poir	nt of vie	w and	give the	e two re	asons for the
PowerPoint 2. Which teachersame? Dr. K. PAUL	Presenta	Best T		from y	our poir	nt of vie	w and	give the	e two re	asons for the
PowerPoint 2. Which teachersame? Dr. K. PAUL	Presenta	Best T		from y	our poir	nt of vie	w and	give the	e two re	asons for the
PowerPoint 2. Which teachersame? Dr. K. PAUL	Presenta	Best T		from y	our poir	nt of vie	w and	give the	e two re	asons for the
PowerPoint 2. Which teachers ame? Dr. K. PAUL	Presenta	Best T		from y	our poir	nt of vie	w and	give the	e two re	asons for the



12/17/24, 9:32 AM M. Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
1. Is the assessment system transparent? *
Yes
O No
2. What type of assessment you feel would be more appropriate?
D. Feedback on Library
1. Are sufficient reference books, based on the syllabus, available in the library?
⊖ Yes
No No
2. Are adequate number of research journals and competitive examination books available in the library?
Yes
O No
E. Feedback on Training and Placement
Stool OF FOO
46

 1. Are you satisfied with the training and placement for your Programme?* Yes No 2. What changes are required in T & P to improve the placement?* Need more placement chances F. Feedback on Infrastructure and Safety 1. Are adequate research 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 	12/17/24, 9:32 AM	M.Tech (Food	Tech.)Odd Term Curriculum Feed	lback from Student_2024-25	
 No 2. What changes are required in T & P to improve the placement? * Ned more placement chances F. Feedback on Infrastructure and Safety Are adequate research equipment available in the lab? * No No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 	1. Are you satisfied	with the training and	placement for your Pr	ogramme? *	
 2. What changes are required in T & P to improve the placement? * Need more placement chances F. Feedback on Infrastructure and Safety 1. Are adequate research equipment available in the lab? * Ne Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes Yes 	O Yes				
Need more placement chances F. Feedback on Infrastructure and Safety 1. Are adequate research equipment available in the lab? * Image: I	No				
Need more placement chances F. Feedback on Infrastructure and Safety 1. Are adequate research equipment available in the lab? * Image: I					
 F. Feedback on Infrastructure and Safety 1. Are adequate research equipment available in the lab? * Yes No Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 			improve the placeme	nt? *	
 1. Are adequate research equipment available in the lab? * Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 	Need more placement	cnances			
 Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 	F. Feedback on In	frastructure and Safe	ity		
 No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 	1. Are adequate res	earch equipment ava	ilable in the lab? *		
 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes 	• Yes				
Yes	O No				
Yes					
	2. Are you satisfied	with the adequacy of	the infrastructure and	the safety on the cam	pus? *
○ No	Yes				
	O No				
				24	
				10	OOL OF FO
COL OF FO					
CUOLOFFO COLOFFO				1×	

2. 12/17/24, 9:28 AM

Slow Learner, as a representative sample: Sem III M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student 2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (shrikantghule64@gmail.com) was recorded on submission of this form.

Email *

shrikantghule64@gmail.com

Name of Student *

Shrikant Ghule

Enrollment No.

ADT23SFTM0019

Year and Degree Program *

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

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

A. Feedback on curriculum



				M.Tech (F	ood Tech.)	Odd Term	Curriculun	n Feedbaci	k from Stud	ent_2024-2	5
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	۲	Excellent
2. Does t (PSOs) a 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	\bigcirc	0	۲	Excellent
balance t			eory, pr	actical	and pro	oject, tr	aining,	interns	hip?		ke right *
balance t	betweer	the the			and pro	oject, tr		interns	and the second sec	and stri	ke right *
	1	2 O	3 O d takinç	4 O g into co	and pro 5	6 O	aining, 7 ()	8	9	10	Excellent
Poor 4. Is the s	1	2 O	3 O d takinç	4 O g into c	and pro 5	6 O	aining, 7 ()	8	9	10	Excellent
Poor 4. Is the s	1 O syllabus probler	2 O revised n solvir	3 O d taking ng skills	4 O g into c	and pro 5 O	6 O	aining, 7 O	8	9 9 0	10	Excellent
Poor 4. Is the s develops	1 O syllabus probler	2 O revised n solvir	a 3 O d taking ng skills	4 O g into c	and pro 5 O	6 O	aining, 7 O	8	9 9 0	10 e learnin 10	Excellent

5. How do you find the curriculum from the employability and entrepreneurship point of view? *
1 2 3 4 5 6 7 8 9 10 .
Poor O O O O O O O O O O O Excellent
6. Give two strengths of the syllabus. *
7. Give two observations/ suggestions to improve overall 'Syllabus' of the program *
B. Feedback on Teaching – learning Section
1. Which teaching method you like most? *
O Pen and Board Method
PowerPoint Presentation Method
2. Which teacher is the Best Teacher from your point of view and give the two reasons for the * same?
C. Feedback of Evaluation
On DE FOOD

2/17/24, 9:28 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
1. Is the assessment s	system transparent? *
• Yes	
O No	
2. What type of assess	sment you feel would be more appropriate?
D. Feedback on Librar	ry
1. Are sufficient refere	ence books, based on the syllabus, available in the library?
• Yes	
() No	
2. Are adequate numb the library?	per of research journals and competitive examination books available in
Yes	
○ No	
E. Feedback on Tr	raining and Placement
	OL FOOL

1-PUNE A

12/17/24, 9:28 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedba	
1. Are you satisfied with the	e training and placement for your Prog	ramme? *
O Yes		
No No		
2. What changes are requir	red in T & P to improve the placement	?*
F. Feedback on Infrastruc	ture and Safety	
1. Are adequate research e	equipment available in the lab? *	
Yes		
O No		
2. Are you satisfied with the	e adequacy of the infrastructure and t	he safety on the campus? *
• Yes		
O No		
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3. 12/17/24, 9:30 AM Student from Category, as a representative sample: Sem III M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25

The respondent's email (abhi040909@gmail.com) was recorded on submission of this form.

Email *

abhi040909@gmail.com

Name of Student *

Abhijeet Balasaheb Kothimbire

Enrollment No.

ADT23SFTM0002

Year and Degree Program *

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

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

A. Feedback on curriculum



2/17/24, 9:30 AM				M. IECH (F	ood iecn.)	Odd ierm	Cumculun	1 Feedback	nom stud	lent_2024-2	5
1. Is the c 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	۲	0	0	0	Excellent
2. Does ti (PSOs) a University	nd Cou	rse Out	tcomes	(COs)							
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	۲	0	0	0	Excellent
3. Does ti balance t				ractical						and str	ike right *
Poor	0	0	0	0	0	0	۲	0	0	0	Excellent
4. Is the s develops					onsider	ation 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	۲	0	0	Excellent
						54					01-000

om the e	mploya	bility ar	nd entre	epreneu	urship po	oint of view? *
5	6	7	8	9	9 10	
0	0	۲	0	0	0	Excellent
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				3		
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W +LOW PS

2/17/24, 9:30 AM	M.Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
1. Is the assessment	t system transparent? *
0.4	
O Yes	
No	
0.100-01-01-01-01-01-01-01-01-01-01-01-01-	concert usu fact usual he man apprendiate?
2. What type of asse	essment you feel would be more appropriate?
D. Feedback on Libra	arv
LF, F GRACHTANK OFF LINES	ur y
1. Are sufficient refer	rence books, based on the syllabus, available in the library?
Yes	
O No	
	nber of research journals and competitive examination books available in
the library?	
O Yes	
No No	
0	
E. Feedback on	Training and Placement

12/17/2	24, 9:30 AM M. Tech (Food Tech.)Odd Term Curriculum Feedback from Student_2024-25
	1. Are you satisfied with the training and placement for your Programme? *
(O Yes
(No No
-	2. What changes are required in T & P to improve the placement? *
-	Be a strong connection with MNCs industry and strong person on training and placement department
1	F. Feedback on Infrastructure and Safety
	1. Are adequate research equipment available in the lab? *
	Yes
	O No
	2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? \star
	O Yes
	No No
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	Google Forms
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1/18/24, 2:33 PM

iii) Does the curricula include 'Latest Development/Research Component' and strike right



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1/18/24, 2:33 PM

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





Give two strengths of the syllabus. *

Well structured, Informative and Need-base

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

No sugestions

Date *

MM DD YYYY

03 / 31 / 2023

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M. Tech. (Food Safety and Quality Management)

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

12/17/24, 12:01 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management)

Email* *

esharma1905@gmail.com

Name of student *

Esha Sharma

Year and Degree program *

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

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/12CFZNgXO1_cN9GnfRiKxFIR1nFRaNHh8nIS3EFibS4/edit#response=ACYDBNjL4me9O5Ab98ZMK0qbxnlm3f... 1/5



			vell-structured and relevant to real life situations (relevance to the local, d global developmental current trends)?									*
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent	
2. Does th (PSOs) an 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	۲	0	Excellent	
4. Is the s develops			Concerning of Automatic		onside	ration e	nhanci	ng con:	structiv	e learnir	ng and	*
	1	2	3	4	5	6	7	8	9	10		
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent	
s://docs.google.o	com/forms/	d/1zCFZN	gXO1_cN9	IGnfRiKxFI	R1riFRaN	Hh8nIS3EF	FibS4/edit		-ACYDBNj	L4me905A	b98ZMK0qbxnlm3l	2/5

5. How	do ye	ou fir	nd the c	urricul	um fror	n the ei	mploya	bility a	nd entre	epreneu	urship po	pint of view? *
		1	2	3	4	5	6	7	8	9	10	
		\cap	0	0	0	0	0		0	0	0	Eventiont
Poor		<u> </u>	· · ·	0		<u> </u>	0	0	0	\bigcirc	0	Excellent
6. Give	two	stren	gths of	the sy	llabus.	*						
Focuses Also it fo								stainab	ility			
7. Give	two	obse	rvation	s/ sugg	estion	s to imp	prove ov	verall 'S	Syllabus	s' of the	progra	m *
Can add	shor	t coui	rses rela	ated to f	ood ind	ustry						
3. Fe	edba	ack o	n Teac	hing –	learnin	9						
4 14/610	h to c	abia	a math	od	like m	aat2 *						
1. Whic	ritea	acrimi	y meur	ou you	ince ini	051?						
O Per	and	Boar	d Metho	bd								
Pov	verPo	oint P	resenta	tion Me	thod							
		acher	r is the	Best T	eacher	from yo	our poir	nt of vie	ew and	give the	e two re	asons for *
the sam												
Deepti c Explains				ably								
Understa					comple	ete any t	opic till	we und	erstand	it		
C. Fe	edba	ack o	f Evalu	ation								

I

1. Is the assessment system tra	ansparent? *	
• Yes		
O No		
2. What type of assessment yo	ou feel would be more appropriate? *	
Current assessment is appropriate	e	
D. Feedback on Library		
1. Are sufficient reference book	ks, based on the syllabus, available in the library? *	
Yes		
O No		
2. Are adequate number of res the library?	search journals and competitive examination books available	e in *
 Yes No 		
0 1.0		
E. Feedback on Training and	d Placement	
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7/24, 12:01 PM	M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from St	Iden(_2024*23
1. Are you satisfied wit	th the training and placement for your programme?	
Yes		
O No		
2. What changes are r	equired in T & P to improve the placement ?	
No		
F. Feedback on Infra	astructure and Safety	
1. Are adequate resea	rch equipments available in the lab? *	
Yes		* 8.0
O No		
2. Are you satisfied with	th the adequacy of the infrastructure and the safety on the	campus? *
Yes		
O No		
and a star descent of the star	This form was created inside of MIT University.	
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s://docs.google.com/forms/d/1zCFZ	NgXO1_cN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edit#response=ACYDBNjL4me9O5Ab	98ZMK0qbxn1m3f 5/5
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2. <u>Slow Learner</u>, as a representative sample: Sem I

12/17/24, 12:04 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M. Tech (Food Safety and Quality Management)

Email* *

omadhatrao55@gmail.com

Name of student *

Om Adhatrao

Year and Degree program *

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

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1zCFZNgXO1_cN9GnfRiKxFIR1riFRaNHh8nlS3EFibS4/edit#response=ACYDBNjyCb0zv7jjyH6RvrjYMA626G7... 1/5



		M.1	Tech (Food	Safety an	d Quality N	Manageme	nt) Odd Te	rm Curricu	lum Feedb	ack from St	udent_2024-25
1. Is the c national, i									ns (rele	evance to	o the local, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
2. Does ti (PSOs) a University	nd Cour	rse Out	comes	(COs)							
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
			d taking	g into c	onsider	ation e	nhanci	ng con:	structiv	e learnir	ng and *
4. Is the develops											
					5	6	7	8	9	10	
	problen	n solvir	ng skills	1?		6	7	8	9	10	Excellent
develops	problen	n solvir	ng skills	1?		6	7	8	9	10	Excellent

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	o you fir	nd the c	urricul	um fror	n the e	mploya	bility ar	nd entre	epreneu	urship po	pint of view? *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
6. Give tv	vo stren	igths of	the sy	labus.	*						
Easy to un	derstand	d	er an odd i'r arweidd fran							i Distanti di Santani Distanti di Santani	
7. Give tv	wo obse	rvation	s/ sugg	estions	s to imp	prove o	verall 'S	Syllabu	s' of the	progra	m *
leed more	e deep c	oncepts	in food	chemis	stry						
3. Fee	dback o	n Teac	hing –	learnin	g						
I. Which	teachin	ig meth	od you	like m	ost?*						
Pena	and Boai	rd Metho	od								
	erPoint F			ethod							
2. Which the same		r is the	Best T	eacher	from y	our poi	nt of vie	ew and	give th	e two re	asons for *
Kulkarni n		ear and	underst	andable	e lecture	S					
	dback c	of Evalu	ation								
C. Fee											
C. Fee											
C. Fee											
C. Fee											



7/24, 12:04 PM	M.Tech (Food Safety and Quality	y Management) Odd Term Curriculur	n Feedback from Student_2024-25	
1. Is the assessn	nent system transparent? *			
Yes				
○ No				
) No				
		h		
	assessment you feel would	be more appropriate? *	с	
Online mcq				
D. Feedback on	Library			
1. Are sufficient	reference books, based on	the syllabus, available in	n the library? *	
Yes				
O No				
the library?	number of research journa	als and competitive exam	ination books available in *	
Yes				
O No				
E. Feedback	on Training and Placement			
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		69	100	TE

W KLOM

1. Are you satisfied w	vith the training and placement for your programme?	
• Yes		
O No		
2. What changes are	required in T & P to improve the placement ?	
F. Feedback on Inf	rastructure and Safety	
1 Are adequate rese	arch equipments available in the lab? *	
1. Ale adequate rest		<u>8</u>
◯ Yes		
No No		
2. Are you satisfied v	with the adequacy of the infrastructure and the safety on the campus	5? *
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Yes		
O No		
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3. Student from Category, as a representative sample: Sem I

12/17/24, 12:00 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M. Tech (Food Safety and Quality Management)

Email* *

namratha.a.rajkumar27@gmail.com

Name of student *

Namratha Amirtha Rajkumar

Year and Degree program *

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

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1zCFZNgXO1_cN9GnfRiKxFIR1riFRaNHh8nJS3EFibS4/edit#response=ACYDBNj9r70mnY4j8PqkpDICVnSRIWj... 1/5



12/17/24, 12:00 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

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

	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	۲	0	0	0	0	Excellent
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	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	۲	0	0	0	Excellent
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3. Does the advance b										and st	nke right
	1	2	3	4	5	6	7	8	9	10	
Poor	\bigcirc	0	0	0	0	0	۲	0	0	\bigcirc	Excellent
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4. Is the s					onsider	ation e	nhanci	ng con:	structive	e learni	ng and *
4. Is the s develops					onsider	ation e	nhanci	ng con:	structive	e learni	ng and *
					onsider 5	ation e	nhanci 7	ng con: 8	structive 9	e learni 10	ng and *
	problem	n solvir	ng skills	?							ng and * Excellent
develops	problem	n solvir	ng skills	?			7				
develops	problem	n solvir	ng skills	?			7				
develops		n solvir	ng skills	?			7				
develops		n solvir	ng skills	?			7				
Poor	1	2	ng skills 3	4	5	6	7	8	9	10	Excellent
Poor	1	2	ng skills 3	4	5	6	7	8	9	10	
Poor	1	2	ng skills 3	4	5	6	7	8	9	10	Excellent
Poor	1	2	ng skills 3	4	5	6	7	8	9	10	Excellent
1	2	3 4	5	6	7	8	9	10			
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						-	~	-			
Poor C	0	0 0	0	0	0	۲	0	0	Excelle		
6. Give two st	rengths of th	ie syllabu	s. *								
Nil											
7. Give two ob	oservations/	suggestic	ons to imp	prove ov	erall 'S	Syllabu	s' of the	program	m *		
Nutraceutical p	racticals can	include mo	ore deep co	oncepts.							
B. Feedbac	k on Teachir	ng – learn	ing								
1. Which teac	hing method	l you like	most? *								
O Pen and B	oard Method										
PowerPoir	nt Presentatio	on Method									
2. Which teac the same?	her is the Be	est Teach	er from yo	our poin	nt of vie	ew and	give the	e two re	asons for		
Ganesh bhavsa	r sir - clear w	ith concep	ts and prov	vides not	tes on t	ime.					
C. Feedbac	k of Evaluat	ion									



1. Is the assess	ment system transp	parent? *		
• Yes				
O No				
2. What type of	assessment you fe	el would be more ap	propriate? *	
It is good	an a			
D. Feedback or	Library			
1 Are sufficient	volovono booko b	and on the sullabury	a secolar bla in the litera	- 0 +
1. Are sufficient	reference books, b	ased on the syllabus	s, available in the libra	ry ? *
Yes				
O No				
	e number of researc	ch journals and comp	petitive examination bo	oks available in *
the library?				
Yes				
O No				
E. Feedback	on Training and Pla	icement		





7/24, 12:00 PM M.Tech (Food Safety and 6	Quality Management) Odd Term Curriculum Feedback from Student_2024-25
1. Are you satisfied with the training and	I placement for your programme?
• Yes	
O No	
2. What changes are required in T & P t	to improve the placement ?
F. Feedback on Infrastructure and Sa	ifety
1. Are adequate research equipments a	available in the lab? *
T. Are adequate research equipments a	
Yes	
○ No	
2. Are you satisfied with the adequacy of	of the infrastructure and the safety on the campus? *
Yes	
O No	
This form wa	as created inside of MIT University.
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1. Top Ranker, as a representative sample: Sem III

12/17/24, 12:04 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management)

Email* *

riddhirane5@gmail.com

Name of student *

Riddhi Rane

Year and Degree program *

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

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1zCFZNgXO1_ct/9GnfRiKxFiR1riFRaNHh8nlS3EFib54/edi#response=ACYDBNjmMYhylxnpZJ6b-ACfulKx2TB... 1/5





national, r									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	۲	0	Excellent
2. Does th (PSOs) an University	nd Cou	rse Ou	tcomes	(COs)							
	1	2	3	4	5	6	7	8	9	10	
Poor	0	Ó	0	0	0	0	0	0	۲	0	Excellent
4. Is the s develops					onside	ration e	nhanci	ng con	structive	e learnir	ng and *
					onside 5	ration e	nhanci 7	ng con	structive 9	e learnir 10	ng and *
	probler	m solvi	ng skills				nhanci 7 ()				ng and * Excellent
develops	probler	m solvi	ng skills				nhanci 7				
develops	probler	m solvi	ng skills				nhanci 7				
develops Poor	1	n solvi 2	3	4	5	6	7	8	9 ()	10	

5. How do	o you fir	nd the c	urricul	um fron	n the ei	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	۲	0	Excellent
6. Give tv Up to date						đ					
7. Give tv None	vo obse	rvation	s/ sugg	estions	s to imp	prove ov	verall 'S	Syllabu	s' of the	progra	m *
1. Which	dback o teachin and Boar	g meth	od you								
Powe	erPoint P	resenta	tion Me	thod							
2. Which the same		is the	Best T	eacher	from yo	our poir	nt of vie	w and	give the	e two rea	asons for *
Kaninika F	Paul. Her	explana	ation is (easily ur	nderstoo	od. The j	presenta	ations a	re also ç	jood.	
C. Fee	dback o	f Evalu	ation								
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mps.//docs.googie			pro								

/17/24, 12:04 PM	M. lech	(Food Safety and Qua	ality Management) Odd Term (Jurriculum Feedback from S	student_2024-25
1. Is the	assessment syste	m transparent?	*		
Yes					
() No					
0					
2. What	type of assessmer	nt you feel woul	d be more appropria	ite? *	
Presentat	ion				
D [*] Feedb	back on Library				
1. Are su	ufficient reference	books, based o	n the syllabus, avail	able in the library?	*
Yes					
O No					
2. Are ad the libra		f research journ	als and competitive	examination book	s available in *
	3				
Yes					
O No					
E. Fee	edback on Training	and Placemen	it		
tps://docs.google	.com/forms/d/1zCFZNgXO	1_cN9GnfRiKxFIR1riFf	RaNHh8nIS3EFibS4/edit#resp	oonse=ACYDBNjmMYhylxn	pZJ6b-ACfulKx2TB 4/5
			79		OF FOO
			19		O'S

7/24, 12:04 PM	M.Tech (Food Safety and Quality	Management) Odd Term Curricu	lum Feedback from Student_	2024-25
1. Are you satisfied w	vith the training and plac	cement for your progra	amme?	
Yes				
() No				
2. What changes are	required in T & P to imp	prove the placement	>	
A good description of t	he position and role when	any company comes for	placement.	
F. Feedback on Int	rastructure and Safety			
1. Are adequate rese	arch equipments availa	ble in the lab? *		
Yes				
○ No				
2. Are you satisfied v	vith the adequacy of the	infrastructure and the	safety on the camp	ous? *
Yes				41 s
O No			1	
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OM-PUNE

Slow Learner, as a representative sample: Sem III

12/17/24, 12:01 PM

2.

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M. Tech (Food Safety and Quality Management)

Email* *

khandagleshubham58@gmail.com

Name of student *

Shubham Ashokrao khandagle

Year and Degree program *

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

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1zCFZNgXO1_cN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edit#response=ACYDBNijjvnxG0AHvhixDYSD9HbdbKO... 1/5



1. Is the national,									ns (rele	vance to	o the local, *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	۲	0	0	0	0	Excellent
2. Does (PSOs) a Universit	and Cou	irse Out	tcomes	(COs)							
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	۲	0	0	0	0	0	Excellent
Poor 4. Is the develops	-				conside	ration e	enhanci	ng con	structiv	e learnir	Excellent
	1	2	3	4	5	6	7	8	9	10	
	0	0	0	0	0	۲	0	0	0	0	Excellent
Poor											n anna an
Poor											
Poor											
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	e.com/forms	/d/1zCFZN	lgXO1_cNS	GnfRiKxF	IR1riFRaN	Hh8n1S3E	FibS4/edit	#response	=ACYDBN)	jvnxG0AHvl	httDYSD9HbdbKO 2/5

	o you fi	nd the	curricul	um fror	m the e	mploya	bility a	nd entre	epreneu	irship po	pint of view	1?*
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Poor	0	0	0	0	0	0	٢	0	0	0	Excellen	t
6. Give tv	vo strer	ngths of	f the sy	llabus.	*							
Nice syllab	ous											
7. Give tv No improv		ervation	s/ sugg	gestions	s to imp	prove ov	verall 'S	Syllabu	s' of the	progra	m *	
B. Feed	iback c	on Teac	hing –	leamin	g							
1. Which	teachir	ng meth	iod you	like m	ost?*							
Pen a	ind Boa	rd Meth	od									
O Powe	erPoint I	Presenta	ation Me	ethod								
2. Which the same		r is the	Best T	eacher	from y	our poir	nt of vie	ew and	give the	e two rea	asons for	*
Dr.v.s. pati		ar an an airtean										
C. Fee	dback (of Evalu	ration									

THOMAS AND

1. Is the assessment system	transparent? *	
Yes		
O No		
2. What type of assessment	you feel would be more approp	priate? *
D. Feedback on Library		
1. Are sufficient reference bo	poks, based on the syllabus, av	ailable in the library? *
Yes		
O No		
2. Are adequate number of re the library?	esearch journals and competiti	ve examination books available in
Yes		
O No		
E. Feedback on Training a	ind Placement	
s://docs.google.com/forms/d/1zCFZNgXO1_cf	xN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edi₩r	esponse=ACYDBNjjvnxG0AHvhixDYSD9HbdbKO.

ONI-FRINE T

12	2/17/24, 12:01 PM	W. ICCI (FOO	Safety and Quality Management) Odd Term Curriculum Fee	SUDGON ITOTH SUUGERIL_20/24-23	
	1. Are you sa	atisfied with the trai	ning and placement for your programme	?	
	• Yes				
	O No				
	2. What char	nges are required i	n T & P to improve the placement ?		
	F. Feedbac	ck on Infrastructure	and Safety		
	1. Are adequ	ate research equip	oments available in the lab? *		
	• Yes				
	O No				
	2. Are you sa	atisfied with the add	equacy of the infrastructure and the safe	ty on the campus? *	
	Yes				
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W.mag

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

12/17/24, 12:04 PM

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management) Odd Term Curriculum Feedback from Student_2024-25

M.Tech (Food Safety and Quality Management)

Email* *

tejasrao9145@gmail.com

Name of student *

Tejas Bhagwan Rao

Year and Degree program *

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

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

A. Feedback on curriculum

O Option 1

https://docs.google.com/forms/d/1zCFZNgXO1_cN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edi#response=ACYDBNjqr9gj31bOSRYon3_4AqGw04... 1/5





1. Is the c	urriculu	ım well	-structu	red an	d releva	ant to re	eal life	situatio	ns (rele	wance t	o the local, *
national, r	regiona	I and gl	lobal de	evelopr	nental c	current	trends)	?			
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Poor	0	0	0	0	0	0	0	۲	0	0	Excellent
2. Does th (PSOs) at				-			1 1 1 2 2 2 2	1 100 10			
University					or the r	rograf	nine ai	ia cour	363 0110	JICG Dy	
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
Poor	0	0	0	0	0	0	0	\bigcirc	۲	0	Excellent
	1	2	3	4	5	6	7	8	9	10	
4. Is the s develops					onsider	ration e	nhanci	ng con	structiv	e learnii	ng and *
	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
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	1	2	3	4	5	6	7	8	9	10	
Poor	0	0	0	0	0	0	0	0	۲	0	Excellent
6. Give to	wo stren	ngths of	the sy	llabus.	k						
7. Give t	wo obse	ervation	s/ sugg	jestions		prove ov		Syllabus	s' of the	e prograi	m *
B. Fee	dback o	n Teac	hing –	learning	3						
1. Which	teachin	ig meth	iod you	like mo	ost?*						
O Pen	and Boar	rd Meth	od								
Power	erPoint F	Presenta	ation Me	ethod							
2. Which the same		r is the	Best T	eacher	from ye	our poir	nt of vie	ew and	give the	e two re	asons for *
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C. Fee	dback o	ท์ Evalu	lation								
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PUNE *

1. Is the assessme	nt system transparen	nt? *		
A Yes				
Yes				
() No				
2. What type of as	sessment you feel wo	ould be more appropr	iate? *	
D. Feedback on Li	brary			
1. Are sufficient rel	ference books, based	I on the syllabus, ava	ilable in the library? *	
Yes				
O No				
the library?	umber of research jou			
Yes				
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E. Feedback on	Training and Placem	ent		
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WI-PUNE

 Yes No 2. What changes are required in T & P to improve the placement ? F. Feedback on Intrastructure and Safety Are adequate research equipments available in the lab? * Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Image: Presime in the infrastructure and the safety on the campus? * Image: Coogle Forms 2. Coogle Forms	1. Are you satisfied with	the training and placement for your progra	mme?
 2. What changes are required in T & P to improve the placement ? F. Feedback on Intrastructure and Safety 1. Are adequate research equipments available in the lab? * Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes No Yes No This form was created inside of MIT University. Google Forms	• Yes		
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 F. Feedback on Infrastructure and Safety 1. Are adequate research equipments available in the lab?* Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus?* Yes No Yes No This form was created inside of MIT University. Google Forms			
 F. Feedback on Intrastructure and Safety 1. Are adequate research equipments available in the lab? * Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes No Yes No This form was created inside of MIT University. Google Forms	2. What changes are re	quired in T & P to improve the placement ?	
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 1. Are adequate research equipments available in the lab? * Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes No This form was created inside of MIT University. Google Forms			
 Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes No This form was created inside of MIT University. Google Forms 	F. Feedback on Infras	structure and Safety	- Ē
 Yes No 2. Are you satisfied with the adequacy of the infrastructure and the safety on the campus? * Yes No This form was created inside of MIT University. Google Forms 	1 Are adequate record	ah aguinmanta ayailahla in tha lah2 t	
 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 	1. Are adequate researd	ch equipments available in the lab?"	
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No This form was created inside of MIT University. Google Forms	2. Are you satisfied with	n the adequacy of the infrastructure and the	safety on the campus? *
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://docs.google.com/forms/d/1zCFZNgXO1_cN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edit#response=ACYDBNjqr9gj31bOSRYon3_4AqGw04			
	s://docs.google.com/forms/d/1zCFZNg	gXO1_cN9GnfRiKxFIR1riFRaNHh8nIS3EFibS4/edit#response=A	CYDBNjqr9gj31bOSRYon3_4AqGw04 5/

d. Teachers

Professor:

Univer	chool of Food Technology, MIT ADT sity Pune, Teachers Feedback on ulum (2024-25) Odd Sem.
Name of the t	
Dr. Prerana She	ere
Email id *	
prerana shere(@mituniversity.edu.in
Department *	
	and Product Technology
Designation *	
1/26/24, 4:38 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.
	culum well structured and relevant to real life situations (relevance to the local, ional and global development trends)?
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11/26/24, 4:38 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

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





11/26/24, 4:38 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Se

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



11/25/24, 4:38 PM MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

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

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Э							
•	9						
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Give two strengths of the syllabus.*

Theory and practical balance is maintained and covers novel developments

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

Industrial processing oriented skills can be incorporated

Date *

11 / 05 / 2024



OM-PUNE

ii) Associate Professor:

11/25/24, 4:38 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

(2024-25) Odd Se

Dr. Amit Arun Kulthe			
Email id *			
amit.kulthe@mituniversity.edu.in			
Department *			
Agrobase Plant Operations			
Designation *			
Associate Professor			

4:38 PM MIT School of Food T	echnology, MIT ADT University Pune, Teache	rs Feedback on Curticulum (2024-2	5) Odd Sem

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

C)	1	
C)	2	
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C)	6	
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11/25/24, 4:38 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

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



11/25/24, 4:38 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

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





11/26/24, 4:38 PM

910

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills?
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CC SF FOOD in the current of the current of the employability, and entrepreneurship point of view?
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Give two strengths of the syllabus.*

1. NEP Based Curriculum. 2. Project Based Learning.

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

Date *

Nil

MM DD YYYY 11 / 05 / 2024



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

iii) Assistant Professor:

MIT School of F	ood Technology, MIT ADT	
	e, Teachers Feedback on	
	24-25) Odd Sem.	
Name of the faculty *		
Pallavi Vilas Mhaske	Δ.	
Email id *		
pallavi.mhaske@mituniversity.edu	Lin	
Department *		
Ethical Science abd Food Technol	ogy , School Of Food Technology	
Designation *		
Assistant Professor		
		Act
11/25/24, 4:38 PM MIT School o	of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) O	dd Sem.
i) Is the curriculum well struc	ctured and relevant to real life situations (relevance to the loca	I, *
national, regional and globa	I development trends)?	
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11/25/24, 4:38 PM

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





11/26/24, 4:38 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2024-25) Odd Sem.

iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills?
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11/25/24, 4:38 PM MIT School of Pool 1	Rechnology, MITADT University Pune, Teachers Reedback on Cumculum (20	24-25) Odd Sem.
v) How do you find the curriculum	from the employability, and entrepreneurship point	of view? *
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0 10		
Give two strengths of the syllabu:	. *	
1. NEP Base 2. Problem Solving Skill		
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	ns to improve overall 'Syllabus' of the program *	
No Suggestions		and we had be the desired on one of a
Date *		
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11 / 06 / 2024		
		9



(d)Alumni Feedback on curriculum

(i) Top Ranker

Jniversi	ool of Food Technology ty, Pune, Alumni Feedb um 2024-25 ^{on Curriculum}	
Full Name of the Carol D'souza	Alumni *	
Address * Tauji nagar , Wado	jaosheri, Pune	
Reg No. * MITU20BTFT0028	3 3	
Degree Comple	ted *	
-	d Technology) od Technology)	
O M. Tech (FS	QN) .	
Mobile No. *		
07219063701		



18/12/2024, 12:06

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Present Working Organization with Address *

NA

Designation *

NA

Higher Education *

Btech Food Technology

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

- O Excellent
- O Very Good
- ◯ Good
- Average
- O Poor

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2/2024, 12:06	MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on	Curriculum 2024-2
2) Is the teaching meth	nod is best from your point of view? *	
O Excellent		
O Very Good		
O Good		
Average		
O Poor		
3) How is the the com	petence and support offered by the teachers? *	
3) How is the the com	petence and support offered by the teachers? *	
	petence and support offered by the teachers? *	
C Excellent	petence and support offered by the teachers? *	
 Excellent Very Good 	petence and support offered by the teachers? *	
 Excellent Very Good Good 	petence and support offered by the teachers? *	
 Excellent Very Good Good Average Poor 	petence and support offered by the teachers? *	
 Excellent Very Good Good Average Poor 		

- Good
- O Average
- O Poor

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/12/2024, 12:06	MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25	
5) What is the st by the departme	andard of the 'training', 'internship', 'projects', 'mock interviews' conducted ent?	
O Excellent		
O Very Good		
⊖ Good		
O Average		
Poor		
6) Rate the scho	ools laboratory and equipment's adequateness for practical exposure. *	
C Excellent		
Very Good		
Average		
O Poor		
7) Rate the design	gn of the courses in terms of extra learning or self learning. *	
O Excellent		
O Very Good		
Good		
Average		
O Poor		
U FOOI		

CSCHO 192998

2/2024, 12:06	MIT School of Food Technology, MIT ADT University, Pune, Al	umni Feedback on Curriculum 2024-25
8) Rate the industrial	exposure provided by the school during de	egree program. *
0.5		
 Excellent Very Good 		
Good		
 Average 		
O Poor		
9) Rate the schools su	upport and contribution for the overall deve	alopment of the student. *
C Excellent		
O Very Good		
Good		
Average		
O Poor		
10) Rate the online te	eaching learning practices followed by the	school during pandemic. *
Excellent		
Very Good		
Good		
O Average		
O Poor		
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Any other Suggestion	MIT School of Food Technology, MIT ADT University, Pune, A	umm Feedback on Curriculum 2024-25
NA		
		an a
Date *		
MM DD YYYY 04 / 27 / 2024		
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ii) Female Student

18/12/2024, 12:10

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Alumni Feedback on Curriculum

Full Name of the Alumni *

Ketaki Santosh Bokil

Address *

11, Usha Daulat Hous Socy, Gawade Colony, Chinchwad, Pune 411033

Reg No. *

MITU20BTFT0045

Degree Completed *

- B. Tech (Food Technology)
- M. Tech (Food Technology)
- O M. Tech (FSQN)

https://docs.google.com/forms/d/1kylzvrhhsLIDYt_0JsDr6EtCzV4z4AQ2EyMs9L1VojE/edit?ts=673c181e#response=ACYDBNg5SM7fpfTVVKx31

18/12/2024, 12:10

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Mobile No. *

MITU20BTFT0045

Present Working Organization with Address *

Designation *

Higher Education *

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

- O Excellent
- Very Good
- 🔿 Good
- Average
- O Poor

https://docs.google.com/forms/d/1kylzvrhhsLIDYt_0JsDr6EtCzV4z4AQ2EyMs9L1VojE/edit?ts=673c181e#response=ACYDBNg5SM7fpfTVvKx31... 2/6


2) Is the teaching	g method is best from your point of view? *
O Excellent	
Very Good	
O Good	
O Average	
O Poor	
	the second offers of her the teachers 2 *
3) How is the the	e competence and support offered by the teachers? *
Excellent	
O Very Good	
◯ Good	
O Average	
O Poor	
4) Rate the evalu	uation method and examination reforms of the School?*
1) 1 1012 112	
O Excellent	
O Very Good	
Good	
O Average	
O Poor	
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12/2024, 12:10	MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedba	ack on Curriculum 2024-25
5) What is the sl by the departme	tandard of the 'training', 'internship', 'projects', 'mock inte ent?	erviews' conducte
O Excellent		
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	ools laboratory and equipment's adequateness for practi	cal exposure.
 Excellent 		
Very Good		
Good		
O Average		
O Poor		
7) Rate the desi	ign of the courses in terms of extra learning or self learni	ing. *
O Excellent		
Very Good		
O Good		
O Average		
O Poor		

	with control of the contrology, with ADT C	Iniversity, Pune, Alumni Feedback on Curri	culum 2024-25
8) Rate the indus	strial exposure provided by the sch	ool during degree program. *	
C Excellent			
Very Good			
⊖ Good			
O Average			
~			
O Poor			
O Poor			
	ols support and contribution for the	overall development of the	student. *
9) Rate the scho	ols support and contribution for the	overall development of the	student. *
9) Rate the scho	ols support and contribution for the	overall development of the	student. *
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- Very Good
- ⊖ Good
- O Average
- O Poor

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18/12/2024, 12:10

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Any other Suggestion* * None

Date * MM DD YYYY 04 / 26 / 2024

This form was created inside of MIT University.

Google Forms

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iii) Student from Category

18/12/2024, 12:06

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Alumni Feedback on Curriculum

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

Full Name of the Alumni *

Atharva Kamble

Address *

Ring Road Laxminagar

Reg No. *

MITU20BTFT0023

Degree Completed *

B. Tech (Food Technology)

O M. Tech (Food Technology)

M. Tech (FSQN)

Mobile No. *

7775038453

https://docs.google.com/forms/d/1kylzvrhhsLIDYt_0JsDr6EtCzV4z4AQ2EyMs9L1VojE/edit?ts=673c181e#responses



Procent Working (Organization with Address *		
Ring Road Laxminag	ar		
Designation *			
Higher Education	×		
Btec			
1) How extent cur	riculum is meeting the industry requirer	nent or compensate	*
entrepreneurship	needs?		
O Excellent			
Very Good			
_			
Good			
O Average			
O Poor			
O POOI	300		

https://docs.google.com/forms/d/1kylzvrhhsLIDY1_0JsDr6EtCzV4z4AQ2EyMs9L1VojE/edit?ts=673c181e#responses

932/936



8/12/2024, 12:06	MIT School of Food Technology, MIT ADT University, F	Pune, Alumni Feedback on Cu	urriculum 2024-25
2) Is the teaching	g method is best from your point of view? *	*	
O Excellent			
Very Good			
O Good			
O Average			
O Poor			
3) How is the th	e competence and support offered by the	teachers? *	
Excellent			
O Very Good			
⊖ Good			
O Average			

O Poor

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

- Excellent
- O Very Good
- O Good
- O Average
- O Poor

https://docs.google.com/forms/d/1kylzvrhhsLIDY1_0JsDr6EtCzV4z4AQ2EyMs9L1VojE/edit?ts=673c181e#responses



	dard of the 'training', 'internship', 'projects', 'mock inte	rviews' conducted *
by the department?		
Excellent		
Very Good		
Good		
Average		
O Poor		
6) Pate the schools	a laboratory and equipment's adequateness for practic	al avnasura *
o) Rate the schools	aboratory and equipments adequateness for practic	ai exposure.
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Very Good		
◯ Good		
Average		
O Poor		
7) Rate the design	of the courses in terms of extra learning or self learning	ng *
, ,		.9.
Excellent		
Very Good		
⊖ Good		
O Average		
O Poor		

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116

934/936





2024, 12:06	MIT School of Food Technology, MITADT University, Pune, Alumni Feedback on Curriculum 2024-25
8) Rate t	he industrial exposure provided by the school during degree program. *
• Exce	llent
O Very	Good
O Good	1
O Aver	age
O Good	Good d age
O Poor	
10) Rate	ϵ the online teaching learning practices followed by the school during pandemic. \star
Exce	llent
O Very	Good
~ -	d
O Goo	같은 성상에서 가지 않는 것이 가지 않았다. 영양한 명이 가지 않는 것이 있는 것이 있는 것이 있는 것이 있다.

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935/936



3

18/12/2024, 12:06

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2024-25

Any other Suggestion* *

Date *

MM DD YYYY

09 / 20 / 2024

This form was created inside of MIT University.

Google Forms

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936/936



(e) Employer

MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. Academic Year: 2023-24

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

Name	of	the	Company	
LAGING.	U1	1110	Company	

Taj Frozen Foods India Ltd.

Address or Website of the company *

c-90, 91 Addnl MIDC Jejuri Taluka Purander Dist PUne

Name of the Officer *

Ajay Palkar

Designation * Managing Director

anaging bircolo

1/23/25, 11:02 AM MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. Academic Ye

WhatsApp number *

9820232981

Email ID *

ajay@tajfoods.net

Name of the MITSoFT student working with you *

Ms. Sejal Atre

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

Excellent

Very Good

Good

O Poor



1/23/25, 11:02 AM MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. Academic M	88
How extent teachers in the department have done justice in developing skills required for the job?	
Joby	
C Excellent	
Very Good	
Good	
Average	
Poor	
What is the fundamental knowledge of the student who joined your organization? *	
C Excellent	
Very Good	
Good	
() Average	
O Poor	Act
What is the fundamental knowledge of the student who joined your organization? *	
C Excellent	
Very Good	
O Good	
Average Poor	
What is your opinion on 'practical knowledge' of the student?	
C Excellent	
O Very Good	
Good	
. Average	
O Poor	
How do you find the communication skills of the student serving your organization? *	
Excellent	
Very Good	
Good	
Average	
O Poor	
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11	S S S S S S S S S S S S S S S S S S S
120	109 100 100

Rate the opinion about practical and industrial exposure provided to the students	s in School. *
O Excellent	
O Very Good	
Good	
Average	
O Poor	
Are the students competent enough to work through online mode to fulfil the nee	ed of industry? *
C Excellent	
Very Good	
⊖ Good	
O Average	
O Poor	
What is your opinion on the students joining from this university? *	
C Excellent	
O Very Good	
Good	
O Average	
O Poor	
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	Rate the opinion on the marks scored by the students as educational * performance with his/ her competency reflection at the workplace. (Mark only one oval)
	C Technical skill
	Personality development
	Communication ability enhancement
	Technological ethics
	Entrepreneurship aspects
	What new 'components'/ course content should be included in the curriculum * as an industry-expert view?
	As an industry expert, I would suggest incorporating the following components into the curriculum:
	 Practical Industry Experience: More hands-on projects, internships, and real-life case studies to bridge the gap between theory and practice.
	 Soft Skills Training: Communication, teamwork, leadership, and problem-solving skills are essential in any role. Incorporating these into the curriculum would be beneficial.
	- Technology & Automation: With the rise of Al and automation, courses on emerging technologies, data analytics, and digital transformation should be included.
	 Sustainability Practices: In today's business environment, knowledge of sustainability, green practices, and responsible resource management is becoming essential.
	- Cross-Functional Knowledge: Understanding of how different departments (HR, marketing, operations) collaborate to achieve company goals can help students become versatile employees.
	- Critical Thinking & Decision Making: Focus on developing critical thinking and decision-making skills to enhance problem-solving abilities in real-world situations.
	These additions would prepare students for the dynamic and evolving demands of the industry."
	Any other suggestions * NA
, 11:02.	AM MIT School of Food Technology, MIT ADT University, Pune, Employer Readback on Curriculum of B. TechuM. Tech. Academic Yea
)ate	
26-De	c-2024
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PUNE

(f) Academic Peers

Curriculum Feedback from Academic Peers -2024-25, MIT School of Food Technology, Pune.

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.

Name *

Nilesh Amritkar

Designation *

Managing Director

Institute of Affiliation *

Envirocare Labs Pvt Ltd

Contact No.*



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1/23/25, 3:29 P	м		Curriculu	m Feedback	from Acade	mic Peers -	2024-25, N	IIT School o	f Food Tect	mology, Pune.
5. Ali	gnment o	of the cu	riculum	with the	21st ce	entury sk	ills. *			
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	iatives to s-on expe			and stre	ngthenii	ng the in	dustry-i	nstitute	collabor	rations to
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7. Tr.	aining on	the dom	ain-spe	cific ind	ustry int	emships	in the r	new and	emergi	ng areas
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8. Al	ignment (of the ele	ective co	ourses ir	n gaining	the exp	oertise in	n some s	specific	domain a
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9. (Curriculur	n promo	ting self	learnin	g/collabo	orative le	earning/	experier	ntial lea	rning. *
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1/23/25, 3:2	19 PM		Curricul	um Feedbaci	from Acade	mic Peers - 2	2024-25, MIT	School of Fe	ood Technol	ogy, Pune.
10.	Scope 1	or Indian	Knowle	dge Syst	em (IKS)* in the	curriculu	m *		
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* 10



PG (FSQM) Students curriculum feedback - 2024-25

internship Feedback question

project, training,

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





AE







Rating Percentage % of Academic Peers Rated '10'	Rating Percentage % of Academic Peers Rated '9'
Rating Percentage % of Academic Peers Rated '8'	Rating Percentage % of Academic Peers Rated '7'
Rating Percentage % of Academic Peers Rated '6'	Rating Percentage % of Academic Peers Rated '5'
Rating Percentage % of Academic Peers Rated '4'	Rating Percentage % of Academic Peers Rated '3'
Rating Percentage % of Academic Peers Rated '2'	■ Rating Percentage % of Academic Peers Rated '1'





■ % Employers rated '5' ■ % Employers rated '4' ■ % Employers rated '3'

■ % Employers rated '2' ■ % Employers rated '1'



3. Comparison of Feedback of different Stakeholders

- a. The syllabus is life-oriented and has immense learnings.
- b. The syllabus is well structured and easy to understand.
- c. The curriculum is well organized, arranged accordingly to levels.
- d. It focuses on practical skill development, ethics and sustainability.
- e. The curriculum is as per market demand.
- f. The curriculum is of clear learning objectives and outcomes.



4. Pertinent pointers identified & drawn to enhance the learning

- a. Low educational performance in terms of competency at workplace.
- b. Practical and fundamental knowledge of students is not up to the mark.
- c. Over all opinion of industries about students is on average scale.
- d. Students are willing to learn for subjects in business, entrepreneurship and regulatory.
- e. Students are willing to learn through in interactive mode.
- f. Syllabus should be precise and research oriented.
- g. Students are demanding for more industry visits.





Ref-NO. MITADTU SOFT 2024-25/279

MIT Art, Design and Technology University

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

School of Food Technology, Pune



Date 8-07/02/2025

To,

Dear All,

Thank you very much for providing feedback on curriculum of Food Technology degree programs. We are always eager to incorporate the stakeholder's suggestions into the curriculum to make it appropriate to satisfy the aspirations. You're below mentioned suggestions are thoroughly studied and accordingly changes are incorporated in the curriculum.

Sr. no.	Suggestions and parameters of low score	Compliance
1	Low educational performance in terms of competency at workplace.	Students were encouraged for undergoing summer term or apprentship or on job, training should be preferred for placements. In addition, Placement coordinator should encourage students so that maximum number of students will undergo the training.
2	Practical and fundamental knowledge of students is not up to the mark	Technical tests of the placement aspirant candidates have to be conducted.
3	Over all opinion of industries about students is on average scale	Mentor should council the students to improve the behavarioual aspects, technical and professional skills for their lifelong achievements.
4	Students are willing to learn for subjects in business, entrepreneurship and regulatory	Value addition course / Immersion course also webinar and guest lectures will be planned to satisfy the student's aspirations.
5	Students are willing to learn through in interactive mode	Lesson plan are designed using interactive teaching learning tools.
6	Syllabus should be precise and research oriented	Audit course on Research writing and communication skills is introduced.
7	Students are demanding for more industry visits	Study tour will be planned for gaining more experience of diversified industries.

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



Rajbaug, Next to Hadapsar, Loni-Kalbhor, Tq. – Haveli, Dist.- Pune – 412201 (M.S.) Tel. - 020 - 67652420 / 22 / 23 / 24 mitch@mitpune.com principal.mitcft@mitpune.edu.in

MIT SCHOOL OF FOOD TECHNOLOGY www.9mthALPHORPLINE-412201



MIT Art, Design and Technology University

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



School of Food Technology, Pune

MOM: Curriculum Revision Meeting

Date: 30.01.2025

Time: 3.30 to 4.30pm

Venue: Conference hall, Admin Block

After accessing the Feedback analysis report of year 2024-25, suggestions were accessed, low score parameters are discussed in curriculum revision meeting (internal BOS members) held on 30th Jan 2025.

Below members were recorded their presence, deliberation on every suggestion was conducted.

Sr. No.	Members	Designation	Signature
1	Prof. Dr. Anjali. A. Bhoite	Chairman Principal, School of Food Technology, Pune	annan
2	Dr. Sujata Ghodke	Internal Member Associate Professor (PTSF)	Entry
3	Dr. Sandip Gaikwad	Internal Member Assistant Professor (FBMED)	
4	Dr. Yogita Chavan	Internal Member Associate Professor (FPPT)	RIV
5	Dr. Rinku Agrawal	Internal Member and Member Secretary Associate Professor (PTSF)	Swamper
6	Dr. Nilesh Kardile	Internal Member Assistant Professor (FPPE)	(Olandry)

Below recommendations were put forth by the members to improvise the curriculum feedback and stakeholders' satisfaction.

Sr. No.	Suggestions and parameters of low score	Remarks by faculties	Compliance
1	Low educational performance in terms of competency at workplace.	Students are required more training and industry process/ mechanism understanding. Technical and Applied aspects of Food Technology needs to be strengthen	Students were encouraged for undergoing summer term or appretship or on job, training should be preferred for placements. Also Placement coordinator should encourage students so that maximum number of students will undergo the training.

and the second		the second
Rajbaug, Next to Hadapsar,	Tel 9130056007	www.mituniversity.edu.in
Loni-Kalbhor, Tq Haveli,	mitcft@mitpune.com	A Start Start
Dist Pune - 412201 (M.S.)	principal.mitcft@mituniversity.edu.in	www.mituniversity.edu.in

2	Practical and fundamental knowledge of students is not up to the mark	Student's involvement is practical needs to be taken seriously by faculties.	Technical tests of the placement aspirant candidates have to be conducted.
3	Overall opinion of industries about students is on average scale	Students' reputation should be improvised to attract good Industries offering respectable salary	Mentors should council the students to improve the behavioral aspects, technical and professional skills for their lifelong achievements.
4	Students are willing to learn for subjects in business, entrepreneurship and regulatory	The suggestion is appreciated by members.	Value addition course / Immersion course also webinar and guest lectures will be planned to satisfy the student's aspirations.
5	Students are willing to learn through interactive mode	All the faculties were trained for use of ICT tools in teaching learning, the teacher's needs to meticulously incorporate the interactive tools for teaching and learnings.	Lesson plans are designed using interactive teaching learning tools.
6	Syllabus should be precise and research oriented	The content of syllabus and basic and practical are designed to trigger the applied aspects of theory. The real-time applications are also brief to the students during practical hours.	Audit course on Research writing and communication skills is introduced.
7	Students are demanding for more industry visits	Industry visits are part of practical syllabus of most of the courses and that is being followed by course teachers	The study tour will be planned for gaining more experience of diversified industries.



Principal PRINCIPAL MIT SCHOOL OF FOOD TECHNOLOGY LOM-KALBHOR, PUNE-412201

Rajbaug, Next to Hadapsar, Loni-Kalbhor, Tq. – Haveli, Dist.- Pune – 412201 (M.S.)

Tel. – 9130056007 mitcft@mitpune.com principal.mitcft@mituniversity.edu.in www.mituniversity.edu.in



MIT Art, Design and Technology University

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



School of Food Technology, Pune

Ref. No .: - MITADIU GOFT 2024-25 344

Date: 28/03/2025

MINUTES OF MEETING: 15TH BOARD OF STUDIES

Date and Day of meeting: 27th March 2025 (Thursday)

Time: 10.30 am to 4.00 pm

Nature of Meeting: Online Platform- Microsoft Teams

Meeting Link: https://teams.microsoft.com/l/meetupjoin/19%3ameeting_Y2NkZmVhYzYtNGRiYy00NDI2LWIwMmMtM2FiNzkwYzYyZTY3%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 recorded the presence for scheduled BoS meeting from their respective locations.

Sr.	Members	Designation	Remark
No.			
1	Prof. Dr. Anjali Bhoite	Chairman	Present
		Principal, SoFT MIT ADTU Pune	
2	Mr. Shashank Joshi	External Member	Present
		General Manager, Parag Milk Foods, Pune	
3	Dr. Vivek Chaughule	External Member	Present
		Head-Development & Applications at Doehler	
	2	India Pvt. Ltd	
4	Dr. Ajaykumar Sharma	External Member	Absent
		Principal Scientist, ICAR National Research	
		Center for Grapes, Pune	
5	Dr. Prabhat Kumar	External Member	Present
	Nema	Professor, NIFTEM	
6	Mrs. Monali Divekar	External Member	Absent
		Manager, TATA Consumer Products, Pune	
7	Dr. Sujata Ghodke	Internal Member	Present
		Associate Professor (PTSF)	
8	Dr. Sandip Gaikwad	Internal Member	Present
		Assistant Professor (FBMED)	
9	Dr. Yogita Chavan	Internal Member	Present
		Associate Professor (FPPT)	
11	Dr. Rinku Agrawal	Internal Member and Member secretary	Present
		Associate Professor (PTSF)	

12	Dr. Nilesh Kardile	Internal Member	Present
		Assistant Professor (FPPE)	

MIT School of Food Technology is a blooming constituent unit of MIT Art, Design & Technology University, Pune. The school offers various specialty degree programs in the discipline of Food science and Technology (B. Tech, M. Tech. and Ph.D.). The relative course content for the competency building of the students for food industry/corporate sector, entrepreneurship capacity with required skills is always the chief contemplation of the school of food technology. Considering this, the 15th BoS meeting was conducted on 27th March 2025 at 10.30 AM through online platform (Microsoft Teams).

The BoS meeting was convened and held under the chairmanship of Prof. Dr. Anjali Bhoite, Principal, MIT SoFT sin healthy and positive atmosphere. At the outset, Dr. Rinku Agrawal, the member secretary of BoS welcomed all the respected committee members for joining offline and online mode of BoS meeting. She began by discussing the actions taken from the previous BoS meeting and then outlined the agenda for the current meeting.

Agenda items on board:

- 1. Syllabus discussion for B. Tech Sem V (2023 pattern) as per NEP
- 2. Syllabus discussion for Multidisciplinary minors (MDM)
- 3. Syllabus discussion for M. Tech (Food Technology) Sem III (2024 pattern) as per NEP
- 4. Syllabus discussion for M. Tech (FSQM) Sem I (2025 pattern) as per NEP
- 5. Any other agenda items with permission of chairperson

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

Agenda 1	
Proceedings	1. Spice Technology
	- Dr. Sujata Ghodke briefed the course content for this course. Dr. P.K. Nema
	suggested to incorporate the term FSSAI along with specifications of spices in
a.	Unit V for better clarification and understanding.
	2. Techniques in Food Analysis
	- Dr. Sujata Ghodke briefed on the course content. Prof. Dr. Anjali Bhoite
	suggested to rearrange the subtopics in Unit III along with Principle, working
	advantage and limitations for better course content.
	3. Refrigeration Engineering
	- Dr. Sujata Ghodke provided an overview of this course content. Dr. Vivel
	Chaughule raised concern about covering factors affecting freezing time. Dr
	Sujata Ghodke clarified that the content is being covered under 5.2. Sir ha
	further suggested to incorporate one point on 'Factors enhancing freezing cycle
	as very important aspect to cover under food freezing.
	- Dr. P.K. Nema suggested to include 'Solar energy operated cold storage system
	as it is an important and energy efficient refrigeration system. All BoS committe
	members agreed on this and Prof. Dr. Anjali Bhoite advised to add point under
	Unit I. During this discussion, Dr. Vivek Chaughule suggested title as 'Use of
	non-renewable sources in energy generation'.
	- Dr. P. K. Nema also mentioned to cover 'Liquid nitrogen-based refrigeratio
	system' as it offers numerous applications in industrial processes.
	4. Food Biotechnology
	- Dr. Sujata Ghodke briefed about this course content. Dr. Vivek Chaughule an
	Prof. Dr. Anjali Bhoite discussed importance of Bioinformatics as an essentia
	topic for students to understand biological data. On this Prof. Dr. Anjali Bhoit
	suggested to incorporate 'Concept of Bioinformatics' in the course content.
	- Prof. Dr. Anjali Bhoite mentioned to add 'Sustainable approaches for solid wast

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5. Program Elective Course

Program Elective Courses for Semester V includes courses like Biochemical Engineering for Food Processing, Beverage Technology, Co-operation, Marketing and Finance. The syllabus were thoroughly discussed as follows.

Biochemical Engineering for Food Processing

- Dr. Sujata Ghodke briefed this syllabus content in BoS meeting. Prof. Dr. Anjali
 Bhoite raised a concern about lengthy content in Unit V and she advised to
 reduce the content under 'Cell Disruption' by mentioning specific point to be
 covered under that head.
- She further suggested to reframe 4.7 as 'Immobilization concept, method and kinetics' since it is important for students to learn initially about immobilization concept and methods then followed by kinetics.

Beverage Technology

- Dr. Sujata Ghodke briefed this syllabus content in meeting. Dr. P. K. Nema mentioned to add the term 'water' in 5.1. Sir also suggested to incorporate 'Packaging system for drinking water' in Unit V.
- Dr. Vivek Chaughule suggested to add 'Processing of beverages to ensure stability and shelf life' in 1.3 as processing for beverages varies with type of beverage. All BoS committee members agreed on the same.

Co-operation, Marketing and Finance

- Dr. Sujata Ghodke provided an overview of this syllabus. Dr. P.K. Nema raised concern regarding covering 'E-commerce' content to the students. On this Dr. Sandip Gaikwad clarified that students will have separate course on 'Digital Marketing' where this concept will be covered in detail. Dr. P.K. Nema agreed on this.
 - The following courses are newly added in the syllabus;
 - 1. APS Core

	2. Open Elective-4
	3. Multidisciplinary Minor
	4. Foreign and Indian Languages-1
	• The multidisciplinary minor courses are offered from Semester V.
	Expected Value addition among the students of course content revision
	During the Board of Studies (BoS) meeting, the course content revision is
	expected to result in skill development and practical competency. Introduction of
	revised content will strengthen students' technical and operational skills.
Agenda 2	Syllabus discussion for Multidisciplinary minors (MDM)
	1. Basics of Food Science
Proceedings	
	- Dr. Sandip Gaikwad briefed on the course content. The course content remained
	unchanged.
	2. Principles of Food Processing
	- Dr. Sandip Gaikwad has discussed the course content in the meeting. Dr. Vivek
	Chaughule mentioned to add 'Enzymes used in food industry' in the course content.
	- Dr. P. K. Nema suggested to cover equipment's along with processing techniques
	only and there is no need for separate Unit IV in the syllabus.
	- Prof. Dr. Anjali Bhoite agreed on the same and informed to replace Unit IV with
	'Plant and animal-based product processing'. She also suggested to add one point or
5	'Sensory evaluation of food' in the course content.
	- Dr. P.K. Nema suggested renaming Unit V as 'Novel processing techniques' and
	including IR dryers, supercritical fluid, plasma etc.
	monuting fit di jois, superendent and , printing and
	3. Techniques of Food Preservation
	- Dr. Sandip Gaikwad briefed on the course content. Prof. Dr. Anjali Bhoite raised a
	concern about 1.6 and asked to correct it with an appropriate title.
	-
	4. Novel Food Processing Technology
	- Dr. Sandip Gaikwad briefed on the course content. Dr. P.K. Neama suggested to
	cover 5.1 'Nano-sensors, Nano-encapsulation' under 4.5 'Nanotechnology in Food

Processing' only.

5. Huma Nutrition

- Dr. Sandip Gaikwad briefed on the course content. Prof. Dr. Anjali Bhoite informed to add 'RDA and Nutritional Labeling' in the course content.
- Further she discussed the importance of 'Personalized nutrition' as an emerging concept in today's era and thus suggested to incorporate in the syllabus.

6. Food Safety and Security

Dr. Sandip Gaikwad briefed on the course content. Prof. Dr Anjali Bhoite raised a concern about the feasibility of practical content for non-food technologists. Thus she suggested adding survey based practical's, detection of aflatoxin methods, chromatography techniques, rapid methods for detection of food spoilage etc. She further asked to redefine practical 9 with suitable title.

7. Food Regulations, Laws and Legislation

- Dr. Sandip Gaikwad briefed on the course content. Prof.Dr. Anjali Bhoite informed to make Unit III as 'Food safety laws, legislation and implementation' and redefine the content of Unit IV with Unit III.
- She further suggested making Unit IV on 'Export Import regulations'.

8. Sugar Technology-I

- Dr. Sandip Gaikwad briefed on the course content. Prof. Dr. Anjali Bhoite suggested to make 5.5 as 'Crystal size and factors affecting'.

9. Sugar Technology-II

- Dr. Sandip Gaikwad briefed on the course content. The course content remains unchanged and approved by committee members.

10. Sugar Processing Equipment

Dr. Yogita Chavan briefed on the course content. Prof. Dr. Anjali Bhoite suggested

	to incorporate 'Safety, hazard, hygiene and sanitation, Quality assurance during
	sugar processing' in the syllabus of this course as it highly essential for students to
	know about these concepts during processing.
	11. Spice Technology
	- Dr. Yogita Chavan briefed this course content during BoS meeting. Prof. Dr. Anjal
	Bhoite suggested to cover scope of spice extractives and its applications in Unit 1.
	12. Nutraceutical and Functional Foods
	- Dr. Yogita Chavan discussed the course content during BoS meeting. Prof. Dr.
	Anjali Bhoite suggested to incorporate 'Traditional foods with nutraceutical value'
	in introductory unit that will foster students' interest in the course content.
	• In MDM bracket of Food Safety and Quality, 2 credits course on 'Food Quality
	Assurance and Certification' is replaced with project to enhance hands on
	practical exposure for students.
	Expected Value addition among the students of course content revision
	The suggestions of BoS committee members for MDM syllabus will enhance the
	global acceptability of students' qualifications with multidisciplinary course
	learnings and will broaden career pathways.
Agenda 3	Syllabus discussion for M. Tech (Food Technology) Sem III (2024 pattern) as per
	NEP
Proceedings	
•	- Dr. Yogita Chavan briefed this course content. Prof. Dr. Anjali Bhoite suggested t
	remove nutritional labeling, classical analytical techniques, rheological properties
	and separation techniques' from Unit I as and add somewhere else under suitable
	unit. She suggested to reshuffle title and content of Unit I.
	- She mentioned to make 'ELISA-basic principle, types and application; PCR-
	overview, types, application in food technology' under Unit V. Application of
	immunochemical techniques in food technology needs to be covered in this course
	content.
	- She further suggested course teacher to discuss with her for this course content
<u>.</u>	1

layout finalization.

2. Equipment Design and Process control

- Dr. Yogita Chavan briefed this course content. No suggestions received for this course content.

3. Startup Management and Entrepreneurship Development

- Dr. Yogita Chavan briefed this course content. Prof. Dr. Anjali Bhoite suggested to make Unit V related to entrepreneurship including funding for start-up, Innovation and entrepreneurship etc.

4. Millet Processing

 Dr. Yogita Chavan briefed this course content. Prof. Dr. Anjali Bhoite suggested mentioning 'Malt based beverages' under 3.2. She further suggested to redefine 4.3 as 'Nutraceutical based millet product development'.

5. Food By-product Processing

- Dr. Yogita Chavan briefed this course content. Prof. Dr. Anjali Bhoite raised concern about the title and content with Practical 8. She mentioned renaming Practical 7 as 'Waste valorization for bioethanol production'. She suggested to redefine practical of this course appropriately that could be covered in practical duration.
- She also informed to rename Unit IV as 'Sustainable approached for food byproduct waste'.

6. Major Elective

Grain Storage Technology

 Dr. Yogita Chavan briefed this course content during the meeting. Dr. Nilesh Kardile highlighted that physical and mechanical properties are a part of Engineering properties only so no need to mention them under separate subheading and thus remove 1.6 and 1.7 as it will covered under 1.8.

Advances in Cold Chain Management

Dr. Nilesh Kardile briefed this course syllabus. Prof. Dr. Anjali Bhoite suggested

	incorporating limitations in the course content.				
	Food Supply Chain Management				
a: 2	- Dr. Nilesh Kardile briefed this course content. Prof. Anjali Bhoite suggested to				
	incorporate 'Exploration of IoT in supply chain management' and 'Food Recall				
	System' in the syllabus to make it more compatible. Further she highlighted to				
	incorporate 'Food supply chain management- National and International Scenario'				
	in Unit 1.				
	The following are newly added courses in the syllabus;				
	1. Millet Processing				
	2. Food Byproduct Processing				
	Expected Value addition among the students of course content revision				
	During the BoS meeting, updated course modules will align with the latest industrial				
	trends, regulatory requirements, and technological advancements, making students				
	more employable and job-ready.				
Agenda 4	Syllabus discussion for M. Tech (FSQM) Sem I (2025 pattern) as per NEP				
Proceedings					
	- Dr. Nilesh Kardile briefed this course content. Prof. Dr. Anjali Bhoite suggested				
	removing 2.9 and 2.10 from the course content and shift 1.7, 1.8, 1.9 and 1.10 from				
	unit I as 2.9 and 2.10.				
	- Prof. Dr. Anjali Bhoite suggested to shift 2.11 'Biosensors and their applications in				
	food science, Novel molecular tools in biotechnology' in Unit I. She further				
	mentioned to keep only Biosafety in 3.11.				
	2. Nutraceuticals and Health Foods				
	- Dr. Nilesh Kardile briefed this course content. No suggestions received for this				
	course content.				
÷	3. Laboratory Techniques				
	- Dr. Nilesh Kardile discussed this course content during the meeting. No suggestion				
	received for this course content.				
	4. Advances in Food Microbiology				
	- Dr. Nilesh Kardile briefed this course content. Prof. Dr. Anjali Bhoite suggested to				

	combine 1.2 and 1.3 and make only one subtopic with suitable content. She further			
	informed to incorporate 'Application of microbes in food product development'			
	5. Research Methodology			
	 This course content is similar to M. Tech (Food Technology) Sem I 'Research 			
	Methodology' course.			
	Methodology course.			
2	6. Major Elective			
	Advances in Food Chemistry			
	- Dr. Nilesh Kardile briefed this course content. No suggestions received for this			
4	course content.			
	Food Toxicology			
	- Dr. Nilesh Kardile briefed this course content. Prof. Dr. Anjali Bhoite suggested to			
	incorporate 'Basic principle, method, merits and demerits' in Unit IV.			
	Advances in Food Safety and Security			
	- Dr. Nilesh Kardile briefed this course content. No suggestions received for this			
	course content.			
	Expected Value addition among the students of course content revision			
	During the BoS meeting, updated course modules will align with the latest industrial			
	trends, regulatory requirements, and technological advancements, making students mo			
	employable and job-ready.			
Agenda 5	Any other agenda items with permission of chairperson			
Proceedings	1. Paper setter panel for Academic year 2024-25 (Even Term)			
	- Prof. Dr. Anjali Bhoite discussed the list of paper setter panel for Academic year			
	2024-25 (Even Term) that has been formulated by considering previous criteri			
	(PhD faculty with two years' experience for PG paper setter and PhD Faculty of			
	M. Tech faculty with two years' experience for UG paper setting). All Bo			
	members approved the list.			
	. I.I.			

2. Approval for course content updation from Academic Review Meeting

- Prof. Dr. Anjali Bhoite suggested for course content updation during Academic Review Meeting conducted on 9th Oct 2024 with teaching faculties. The changes/ update requirements in the following 4 subjects were proposed by faculty members are discussed in the meeting
 - Flavour Technology: M.Tech (Food Technology)
 - Food Additives and Regulations: M.Tech (FSQM)
 - Sensory Science: B.Tech (Food Technology)
 - Advances in Food Biotechnology: M.Tech (FSQM)
- The BoS members agreed and approved all need base changes in the course content.

3. Swayam- NPTEL Credit Transfer & Mobility Provision

- As per the latest circular from the University Grants Commission (UGC), provisions for Credit Transfer and Credit Mobility have been introduced to encourage students to appear for their final examinations under the Swayam-NPTEL framework. Students who successfully complete courses under Swayam-NPTEL will be eligible for credit transfer as per UGC guidelines. The university allows up to 40% of the total course credits to be completed through online platforms, enhancing learning flexibility and career opportunities.
- All BoS committee members agreed the same and appreciated the concept for implementation of credit transfer and mobility provision for students.

4. Value Added Courses

Village Adoption Program/Rural Immersion Program' for B.Tech (Food Technology) Semester VIII has been introduced by Prof. Dr. Anjali Bhoite in the meeting to all BoS committee members. She highlighted that it is one of the unique in its kind in bridging societal bonding and rural awareness. The said activity is very rightly motivational for the young technocrats to develop the need for base technology and start-ups in the rural areas. Food Technology degree program grounded on agriculture raw material commodity processing technology studies very closely, needs the understanding of village life style, cropping pattern and socioeconomic and cultural habits of nearby villages to boost the critical thinking of upcoming food technocrats towards the prerequisite food processing start-up

expansion. All BoS members highly appreciated this concept and approved the course in the meeting. All other Value-Added Courses will be repeated as per the semester and degree program.

5. Action taken on Curriculum feedback

- After accessing the Feedback analysis report of year 2024-25, suggestions were accessed, low score parameters are discussed in curriculum revision meeting (internal BOS members) held on 30th Jan 2024. Below recommendations were put forth by the members to improvise the curriculum feedback and stake holders satisfaction.

Sr. no.	Suggestions and parameters of low score	Remarks by faculties	Compliance
1	Low educational performance in terms of competency at workplace.	Students are required more training and industry process/ mechanism understanding. Technical and Applied aspects of Food Technology needs to be strengthen	Students were encouraged for undergoing summer term or apprenticeship or or job, training should be preferred for placements. Also Placement coordinator should encourage students so that maximum number or students will undergo the training.
2	Practical and fundamental knowledge of students is not up to the mark	Student's involvement is practical's needs to be taken seriously by faculties.	Technical tests of the placement aspirant candidates has to be conducted.
3	Over all opinion of industries about students is on average scale	Students reputation should be improvise to attract good Industries offering respectable salary.	Mentor should council the students to improve the behavioral aspects, technical and professional skills for their lifelong achievements.
4	Students are willing to learn for subjects in business, entrepreneurship and regulatory	The suggestion is appreciated by members.	Value addition course / Immersion course also webinar and guest lectures will be planned to satisfy the student's aspirations.
5	Students are willing to learn through in interactive mode	All the faculties were trained for use of ICT tools in teaching learning, the teacher's needs to meticulously incorporate the interactive tools for teaching and learnings.	Lesson plans are designed using interactive teaching learning tools.

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and a second sec		<u> </u>	0.11.1	The content of gullabus	Audit course on Research
			Syllabus should be precise and research oriented	The content of syllabus and basic and practicals are designed to trigger the applied aspects of theory. The real-time applications are also brief to the students during practical hours.	writing and communication skills is introduced.
	,	7	Students are demanding for more industry visits	Industry visits are part of practical syllabus of most of the courses and that is being followed by course teachers.	The study tour will be planned for gaining more experience of diversified industries.

6.Grant for approval for trainings related to Research & Development laboratory and NABL accredited laboratory as equivalent to Hands on Training

- Prof. Dr. Anjali Bhoite highlighted that exposure to sophisticated Research & Development laboratories and NABL accredited lab facilities equips students and trainees with practical knowledge, technical skills, and real-time understanding of quality systems, which are critical components of hands-on training. She further presented the proposal for recognizing training related to Research & Development laboratory and NABL accredited laboratory as equivalent to Hands on Training for B. Tech (Food Technology) Semester VIII students. She emphasized the importance of these training programs in enhancing students' practical skills and employability.

- It was unanimously appreciated by BoS committee members and agreed to approve that trainings conducted in recognized Research & Development Laboratories and NABL Accredited Laboratories shall be considered equivalent to Hands-on Training for the purpose of academic and skill development requirements.However students will have to complte all the acdemic formalities (report writing and presentations) as per the HOT accessment method.

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

Decision base net outcomes:

- 1) The syllabus content of B. Tech (Food Technology) Sem V (2023 pattern) as per NEP is successfully finalized and approved with need base suggestions.
- 2) The syllabus content of multidisciplinary minors is approved with need-based suggestions.

- 3) The syllabus content of M. Tech (Food Technology) Sem III (2024 pattern) as per NEP is successfully finalized and approved with need base suggestions.
- 4) The syllabus content of M. Tech (FSQM) Sem I (2025 pattern) is successfully finalized and approved with need base suggestions.
- 5) Paper setter panel list for semester end examination 2024-25 (Even Term) is finalized and approved from BoS committee.
- 6) Value Added Courses (VAC) are approved and Curriculum feedback report is discussed with all members and action taken on syllabus is also discussed.

28-4-2015 0000014

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

Encl: Screenshots of BoS meeting

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Photo 1: BoS committee members in a meeting



Photo 2: Syllabus discussion during BoS meeting



Photo 3: Syllabus discussion during BoS meeting

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