# MIT ADT UNIVERSITY, PUNE MIT SCHOOL OF FOOD TECHNOLOGY

# **IQAC**

# Report on Structured Feedback From Stakeholders

Academic Year 2020-21

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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) AssociateProfessor (ii) 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 Parents, as a representative sample

# 1. Filled in feedback forms

#### A. STUDENTS

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

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

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

MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. I) 2020-21

Email * anushkabharadiya@gmail.com  Name of the Student * Anushka Bharadiya  Enrollment No. * MITU20BTFT0014  1) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1	Rate	Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program		
Name of the Student *  Anushka Bharadiya  Enrollment No. *  MITU20BTFT0014  1) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	Emai	1*		
Enrollment No. *  MITU20BTFT0014  1) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	anusl	nkabharadiya@gmail.com		
Enrollment No. *  MITU20BTFT0014  1) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	Nam	e of the Student *		
I) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	Anusi	nka Bharadiya		
I) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2				
I) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	Enro	ment No.*		
1) Rate how challenging the syllabus offered by the courses. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2				
A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	MITU	20BTFT0014		
A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2				
<ul> <li>B) Very Good - 4</li> <li>C) Good - 3</li> <li>D) Average - 2</li> </ul>	1) Ra	te how challenging the syllabus offered by the courses."		
C) Good - 3  D) Average - 2	0	A) Excellent - 5		
D) Average - 2	•	3) Very Good - 4		
	0	C) Good - 3		
E) Poor-1	0	D) Average - 2		
	0	E) Poor - 1		

) F	ate the sequence of units or modules in the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or rate the lability of online library functioning. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
4) F	ate the design of courses in terms of extra learning or self learning.*
•	A) Excellent - 5
	B) Very Good - 4
0	C) Good - 3
0	
0	D) Average - 2

5) Rate the offer development. *	red elective courses in terms of industry competency , entrepreneurship and skill
A) Excellent	5
B) Very Good	- 4
C) Good - 3	
D) Average -	2
E) Poor - 1	
6) Rate the perc	entage of courses offering lab components. *
A) Excellent	5
B) Very Good	- 4
C) Good - 3	
O D) Average -	2
● E) Poor - 1	
	position of courses in terms of basic science, engineering science and humanities, discipline elective, open elective ? *
A) Excellent	5
B) Very Good	-4
(C) Good - 3	
D) Average -	2

	ate the provision of course material availability by the teacher. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual knowledge in lifelong learning perspective? *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	Do the periodic assessment based on students understanding of course content and achievement ourse objectives. *
of 6	
of c	A) Excellent - 5 B) Very Good - 4 C) Good - 3
of c	A) Excellent - 5 B) Very Good - 4 C) Good - 3 D) Average - 2
of c	A) Excellent - 5 B) Very Good - 4 C) Good - 3 D) Average - 2 E) Poor - 1  eer suggestion(s)
of c	A) Excellent - 5 B) Very Good - 4 C) Good - 3 D) Average - 2 E) Poor - 1  eer suggestion(s)

This form was created inside of MIT University.

2. Slow Learner, as a representative sample:

## MIT School of Food Technology, MIT ADT University, Pune

Students Feedback on Curriculum B. Tech. Food Tech. (Sem. I) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*
pavannmajeti@gmail.com

Name of the Student \*
Majeti pavan

Enrollment No. \*
MITU20BTFT0047

**SoFT** 

1) F	Rate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	ate the sequence of units or modules in the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	tate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
	E) Poor-1

 $https://docs.google.com/forms/d/1q48t\_deXd3jbCoTEzkyclqSkkEGBXFvQrOCBB1rrtpw/edit#response=ACYDBNhSK1Jqkyatw2wERTdRcvurAM2... \ \ 2/5$ 

4) R	ate the design of courses in terms of extra learning or self learning. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the offered elective courses in terms of industry competency, entrepreneurship and development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poar - 1
6) R	ate the percentage of courses offering lab components.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

 $https://docs.google.com/forms/d/1q48t\_deXd3|bCoTEzkyciq8kkEGBXFvQkOCB81rrtpw/edit#response=ACYDBNhSK1Jqkyatw2wERTdRevurAM2... 3/5$ 

4 -	ate the composition of courses in terms of basic science, engineering science and anities, discipline core, discipline elective, open elective?
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good × 3
0	D) Average - 2
0	E) Poor - 1
8) R	ate the provision of course material availability by the teacher. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual wledge from lifelong learning perspective?
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

https://docs.google.com/forms/d/1q48t\_deXd3jbCoTEzkyciq9kkEGBXFvQiOCBB1rrtpw/edit#response=ACYDBNhSK1Jqkyatw2wERTdRcvurAM2... 4/5

	Do the periodic assessment based on students understanding of course content and ievement of course objectives.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
Any	other suggestion(s)
Date	e *
мм	DD YYYY
	16 / 2021

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### 3. Student from Category. as a representative sample:

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. I) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

	112201 (22)	
pratikbank	ar9453@gmail.com	
	the Student *	
	kar	
Enrollme	nt No. *	
73		 

1) !	Rate how challenging the syllabus offered by the courses. *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) F	Rate the sequence of units or modules in the courses. *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	Rate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
	E) Poor - 1

4) R	ate the design of courses in terms of extra learning or self learning.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	late the offered elective courses in terms of industry competency, entrepreneurship and * development.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) R	tate the percentage of courses offering lab components. *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2

https://docs.google.com/forms/d/1q48i\_deXd3jbCoTEzkyciq9kkEGBXFvQiOCBB1rrtpw/edit#response=ACYDBNJSHsTRixi7jZMpKinJnsDKSwuM... 3/5

hun	nanities, discipline core, discipline elective, open elective ?
•	A) Excellent - S
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
B) R	tate the provision of course material availability by the teacher. *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	tate the content of subject/ course sufficient to gain the fundamentals and conceptual  wledge from lifelong learning perspective?
•	A) Excellent - 5
0	B) Very Good - 4
0	C)-Good - 3
0	D) Average - 2
0	E) Poor - 1

	to the periodic assessment based on students understanding of course content and evement of course objectives.
<ul><li>#</li></ul>	A) Excellent - 5
() E	3) Very Good - 4
0	C) Good - 3
0 0	O) Average - 2
() E	E) Poor - 1
Any c	other suggestion(s)
Date	*
MM D	D YYYY
07 / 2	1 / 2021

This form was created inside of MIT University.

Google Forms

#### First Year, Sem. II, B.Tech. (Food Technology)

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

MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. II)- 2020-21

Na	e your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Em	aail *
ani	ushkabharadiya@gmail.com
	me of the Student *
INa	me of the Student
An	ushka Bharadiya
En	rollment No. *
MI	FU20BTFT0014
1) [	Rate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
	E) Poor - 1

2) F	ate the sequence of units or modules in the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or rate the ilability of online library functioning. •
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
•	D) Average - 2
0	E) Poor - 1
4) (	ate the design of courses in terms of extra learning or self learning. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor -1

	Rate the offered elective courses in terms velopment. *	s of industry competency , entrepreneurship and skill
0	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
•	E) Poor - 1	
6) R	Rate the percentage of courses offering l	ab components. *
0	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
•	E) Poor - 1	
	Rate the composition of courses in terms cipline core, discipline elective, open elec	of basic science, engineering science and humanities, ctive ? •
0	A) Excellent - 5	
0	B) Very Good - 4	
	C) Good - 3	
0	NEWS 2	
<ul><li>•</li></ul>	D) Average - 2	

	ate the provision of course material availability by the teacher. *
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
•	D) Average - 2
0	E) Poor - 1
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual knowledge In lifelong learning perspective?*
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor-1
0	A) Excellent - 5  B) Very Good - 4
	C) Good - 3
•	
	D) Average - 2
0	
0	D) Average - 2
O O	D) Average - 2 E) Poor - 1

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

MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. II)- 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
swatibhatmode@gmail.com
Name of the Student *
Shlok Bhatmode
Enrollment No. *
MITU20BTFT0107
1) Rate how challenging the syllabus offered by the courses.*
A) Excellent - 5
O B) Very Good - 4
● C) Good - 3
O D) Average - 2
O E) Poor - 1

) R	ite the sequence of units or modules in the courses.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ite the adequateness of textbooks and reference books mentioned in the syllabus or rate the ability of online library functioning. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
4) R	ate the design of courses in terms of extra learning or self learning.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
	D) Average - 2
0	

	ate the offered elective courses in terms of industry competency , entrepreneurship and skill elopment. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) R	ate the percentage of courses offering lab components. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the composition of courses in terms of basic science, engineering science and humanities, cipline core, discipline elective, open elective ? *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

	te the provision of course material availability by the teacher. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual knowledge lifelong learning perspective?
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	D.Boor. 1
U	E) Poor - 1
10) [	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *
10) (	the periodic assessment based on students understanding of course content and achievement
10) I of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *
10) I of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5
10) I of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4
10) I of c	On the periodic assessment based on students understanding of course content and achievement burse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3
10) I of c	On the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2
10) I of c	On the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2
10) I of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1
10) I of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1
10) if of c	to the periodic assessment based on students understanding of course content and achievement ourse objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1

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

### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. II)- 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
vedsa23@gmail.com
Name of the Student *
Vedant Anand Shingade
Enrollment No. *
MITU20BTFT0131
1) Rate how challenging the syllabus offered by the courses.*
A) Excellent - 5
O B) Very Good - 4
⑥ C) Good - 3
O D) Average - 2
O E) Poor - 1

) R	ate the sequence of units or modules in the courses. *	
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	ate the adequateness of textbooks and reference books mentioned in the syllabus or illability of online library functioning.	rate the
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
4) R	ate the design of courses in terms of extra learning or self learning. *	
•	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
U	2444	
0	D) Average - 2	

5) Rate the offered elective courses in terms of industry competency , entrepreneurship and skill development. *					
0	A) Excellent - 5				
•	B) Very Good - 4				
0	C) Good - 3				
0	D) Average - 2				
0	E) Poor - 1				
6) F	Rate the percentage of courses offe	ering lab components.*			
0	A) Excellent - 5				
0	B) Very Good - 4				
•	C) Good - 3				
0	D) Average - 2				
0	E) Poor-1				
	Rate the composition of courses in cipline core, discipline elective, ope A) Excellent - 5	terms of basic science, engineering science and humanities, en elective ? *			
0	B) Very Good - 4				
	C) Good - 3				
0					
0	D) Average - 2				

B) Rate the provision of c		
A) Excellent - 5		
B) Very Good - 4		
C) Good - 3		
O D) Average - 2		
O E) Poor - 1		
9) Rate the content of su from lifelong learning pe	ubject/ course sufficient to gain the fundamentals and conceptual knowledge erspective? *	
A) Excellent - 5		
( B) Very Good - 4		
<ul><li>C) Good - 3</li></ul>		
O D) Average - 2		
( E) Poor - 1		
10) Do the periodic asset	ssment based on students understanding of course content and achievement	
10) Do the periodic assert of course objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3		
10) Do the periodic assert of course objectives.   A) Excellent - 5  B) Very Good - 4		
10) Do the periodic assert of course objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2		
10) Do the periodic assert of course objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2	ssment based on students understanding of course content and achievement	
10) Do the periodic asser of course objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1	ssment based on students understanding of course content and achievement	
10) Do the periodic asset of course objectives. *  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1	ssment based on students understanding of course content and achievement	

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

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

MIT School of Food Technology, MIT ADT
University, Pune
Students Feedback on Curriculum B.
Tech. Food Tech. (Sem. III) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Ema	l ≠ arikelkar4@gmail.com
	e of the Student * r Sharvari Shallesh
2500	Ilment No. * 19BTFT0056

the those more conformability (ACH UFY-SAS) with VERWINDAYAFE/BROWNARD defines annote conformability (ACH UFY-SAS) with VERWINDAYAFE/BROWNARD defined annoted action of the VERWINDAYAFE/BROWNARD defined action of the VERWINDAYA

1) F	tate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	ate the sequence of units or modules in the courses. *
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good + 3
0	D) Average - 2
0	E) Poor - 1

4) Rat	e the design of courses in terms of extra learning or self learning. *
O A	) Excellent - 5
() B	) Very Good - 4
	) Good - 3
O D	) Average - 2
() E)	) Poor - 1
	te the offered elective courses in terms of industry competency, entrepreneurship and evelopment.
() A	) Excellent - 5
B)	) Very Good - 4
O c	) Good - 3
O D	) Average - 2
() E)	) Poor - 1
6) Rat	e the percentage of courses offering lab components. *
() A	) Excellent - 5
B)	) Very Good - 4
() c	) Good - 3
O D	) Average - 2
OF	Poor-1

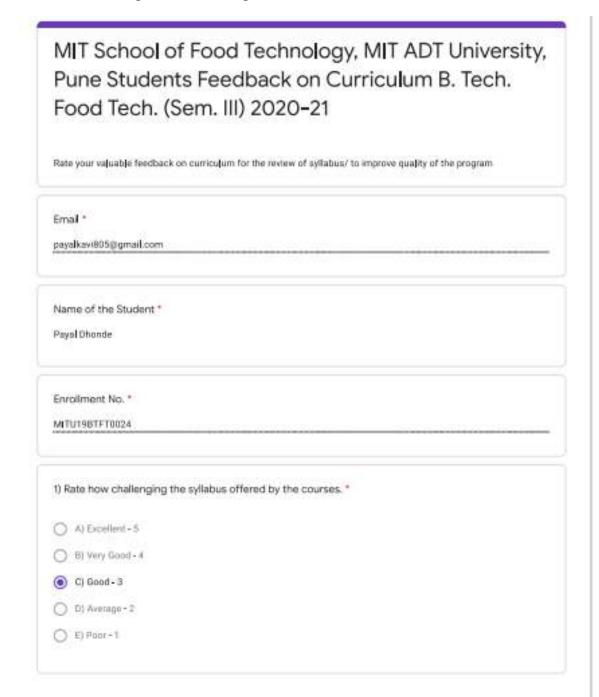
https://docs.google.com/forms/d/1Y2,JAO1JjiEXv5c8LquTEyXPWsi3gMv3bE92tNtCvxiw/edit#response=ACYDBN/6EYrAeaCxvLscxlgY6ztPc6Ve... 3/5

	ate the composition of courses in terms of basic science, engineering science and anities, discipline core, discipline elective, open elective?	
•	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
○ E) Poor - 1		
8) R	ate the provision of course material availability by the teacher.	
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual wledge from lifelong learning perspective?	
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good + 3	
0	D) Average - 2	
0	E) Poor - 1	

	Do the periodic assessment based on students understanding of course content and ievement of course objectives.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
The	curriculum is very good.
Dat	e *
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07 /	16 / 2021
	This form was created inside of MIT University.

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



	ate the offered elective courses in terms of industry competency , entrepreneurship and skill Hopment. *
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
s) R	ate the percentage of courses offering lab components.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average -2
0	E) Poor - 1
	ate the composition of courses in terms of basic science, engineering science and humanities, ipline core, discipline elective, open elective ? *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2.
0	E) Poor - 1

2) Ra	ate the sequence of units or modules in the courses*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or rate the ability of online library functioning, *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
4) R	ate the design of courses in terms of extra learning or self learning. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

8) R	ate the provision of course material availability by the teacher. *
0	A) Excellent - 5
0	E) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual knowledge in lifelong learning perspective? *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average -2
0	E) Poor - 1
	Do the periodic assessment based on students understanding of course content and achievemen ourse objectives. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

Nothing		
Date *		
MM DD YYYY		
07 / 21 / 2021		

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

## MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech. Food Tech. (Sem. III) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email *		
chavanshubham8558@gma	com	
Name of the Student *		
Name of the Student		
Shubham		
Enrollment No. *		
MITU19BTFT0015		

https://docs.google.com/forms/d/172JAO1JjiEXv5c8LquTEyXPWsi3gMv3bE92tNtCvxiw/edt#response=ACYDBNjyu5Vvn5PKgvKlyMG1Exf1pthJ... 1/5

1) F	Rate how challenging the syllabus offered by the courses.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	ate the sequence of units or modules in the courses.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	tate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

4) F	Rate the design of courses in terms of extra learning or self learning. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	Rate the offered elective courses in terms of industry competency, entrepreneurship and development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) F	Rate the percentage of courses offering lab components. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
	E) Poor - 1

	ate the composition of courses in terms of basic science, engineering science and anities, discipline core, discipline elective, open elective?	*
A) Excellent - 5		
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
8) R	ate the provision of course material availability by the teacher. *	
•	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
0.00	ate the content of subject/ course sufficient to gain the fundamentals and conceptual wledge from lifelong learning perspective?	*
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	

	Do the periodic assessment based on students understanding of course content and evement of course objectives.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
Any	other suggestion(s)
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Date	B *
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Google Forms

#### Second Year, Sem. IV, B.Tech. (Food Technology)

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

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. IV) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*

kalbhorpurva@gmail.com

Name of the Student \*

Purva Nitin Kalbhor

Enrollment No. \*

MITU19BTFT0048

1)	Rate how challenging the syllabus offered by the courses.*
A) Excellent - 5	
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2)	Rate the sequence of units or modules in the courses.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
200	Rate the adequateness of textbooks and reference books mentioned in the syllabus or e the availability of online library functioning.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

SoFT

4) R	ate the design of courses in terms of extra learning or self learning.*
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
3.75	ate the offered elective courses in terms of industry competency, entrepreneurship and development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) R	ate the percentage of courses offering lab components.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

	ate the composition of courses in terms of basic science, engineering science and partities, discipline core, discipline elective, open elective?
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
8) R	ate the provision of course material availability by the teacher.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
-000	ate the content of subject/ course sufficient to gain the fundamentals and conceptu- wledge from lifelong learning perspective?
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

	Oo the periodic assessment based on students understanding of course content and evereent of course objectives.	*
A) Excellent - 5		
0	B) Very Good - 4	
•	● C) Good - 3	
O) Average - 2		
0	E) Poor - 1	
Any	other suggestion(s)	
No is	sues	
Date	*	
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**2. Slow Learner.** as a representative sample:

## MIT School of Food Technology, MIT ADT University, Pune

Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. IV) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
amarraut412@gmail.com
Name of the Student *
Amar Sanjay Raut
Enrollment No. *
MITU19BTFT0098

-			
1) F	Rate how challenging the syllabus offered by the courses. *		
0	A) Excellent - 5		
0	B) Very Good - 4		
•	C) Good - 3		
0	D) Average - 2		
0	E) Poor - 1		
2) R	ate the sequence of units or modules in the courses. *		
0	A) Excellent - 5		
0	B) Very Good - 4		
•	C) Good - 3		
0	D) Average - 2		
0	E) Poor - 1		
	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.	4	
0	A) Excellent - 5		
0	B) Very Good - 4		
•	C) Good - 3		
0	D) Average - 2		
	E) Poor - 1		

4) R	ate the design of courses in terms of extra learning or self learning.*
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
•	D) Average - 2
0	E) Poor - 1
	ate the offered elective courses in terms of industry competency, entrepreneurship and development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) R	ate the percentage of courses offering lab components.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

77.	ate the composition of courses in terms of basic science, engineering science and anities, discipline core, discipline elective, open elective?	
humanities, discipline core, discipline elective, open elective?  A) Excellent - 5  B) Very Good - 4  C) Good - 3  D) Average - 2  E) Poor - 1		
0	<ul> <li>C) Good - 3</li> <li>D) Average - 2</li> <li>E) Poor - 1</li> </ul>	
0		
•	D) Average - 2	
0	E) Poor - 1	
8) R	ate the provision of course material availability by the teacher.*	
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	ate the content of subject/ course sufficient to gain the fundamentals and conceptual viedge from lifelong learning perspective?	
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
	E) Poor - 1	

ero Artonia		
	Do the periodic assessment based on students understanding of course content and evement of course objectives.	
0	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
•	D) Average - 2	
0	E) Poor - 1	
Any	other suggestion(s)	
No		
Date	*	
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07 /	21 / 2021	

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

### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. IV) 2020-21

Rate	your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Ema	
adity	an anote007@gmail.com
Nam	ne of the Student *
Adity	a Nanote
	illment No. *
1) Ra	ite how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

2) Kat	te the sequence of units or modules in the courses.*
O A	) Excellent - 5
О в	Very Good - 4
O	c) Good - 3
0 0	) Average - 2
() E	) Poor - 1
	e the adequateness of textbooks and reference books mentioned in the syllabus or rate the bility of online library functioning. *
O A	) Excellent - 5
B	) Very Good - 4
0 0	() Good + 3
O D	) Average - 2
O E	) Poor - 1
A) Pat	te the design of courses in terms of extra learning or self learning.*
	) Excellent · 5
	y Excellent - 9
O 4	) Very Good - 4
О A О в	
<ul><li>A</li><li>B</li><li>C</li></ul>	) Very Good - 4

	elopment. *	
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
6) F	ate the percentage of courses o	rffering lab components. *
0	A) Excellent < 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	late the composition of courses cipline core, discipline elective, o	in terms of basic science, engineering science and humanities open elective ? *
○ ⊚	B) Very Good - 4	
0	C) Good - 3	
-	D) Average - 2	
0	CONTRACTOR	

8) R	ate the provision of course material availability by the teacher.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	late the content of subject/ course sufficient to gain the fundamentals and conceptual knowledge in lifelong learning perspective? *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
of c	A) Excellent - 5 B) Very Good - 4 C) Good - 3 D) Average - 2 E) Poor - 1
	Any other suggestion(s)  Date *

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

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

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. V) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*
surajlawande1212@gmail.com

Name of the Student \*
Suraj Changdeo Lawande

Enrollment No. \*
MITU18BTFT0058

(	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	
0	D) Average - 2
0	E) Poor-1
2) F	Rate the sequence of units or modules in the courses.*
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	Rate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

4) R	ate the design of courses in terms of extra learning or self learning.*
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	Rate the offered elective courses in terms of industry competency , entrepreneurship and development.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average · 2
0	E) Poor - 1
6) R	tate the percentage of courses offering lab components.*
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

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300	te the composition of courses in terms of basic science, engineering science and nities, discipline core, discipline elective, open elective ?	-
A	) Excellent - 5	
() B	) Very Good - 4	
O 0	c) Good - 3	
00	) Average - 2	
() E	) Poor - 1	
	you think the syllabus is boosting the critical thinking to resolve the industry need technical aspects.	
A	) Excellent - 5	
O B	) Very Good - 4	
0 0	Good - 3	
0 0	) Average - 2	
() E	) Poor - 1	
9) Ra	te the provision for industry visit base approach integration in the curriculum? *	
O A	) Excellent - 5	
B	) Very Good - 4	
0 0	c) Good - 3	
0 0	) Average - 2	
( E	) Poor - 1	

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forn	Rate the syllabus in terms of upgradation of food technology concepts for new product nulation ideas.
•	A) Excellent - 5
0	B) Very Good - 4 C) Good - 3
0	
0	D) Average - 2
0	E) Poor - 1
No.	other suggestion(s)
Dat	e *
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Google Forms

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

Enrollment No. \*

MITU18BTFT0085

9/13/23, 4:38 PM

MiT School of Food Technology, MiT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. V) ...

## MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. V) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*
yuktapawar09@gmail.com

Name of the Student \*
Yukta Pawar

23, 4:3	8 PM MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Se
1) F	Rate how challenging the syllabus offered by the courses.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	ate the sequence of units or modules in the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

9/13/23, 4:38 PM MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. V)
4) Rate the design of courses in terms of extra learning or self learning. *
A) Excellent - 5
O B) Very Good - 4
C) Good - 3
D) Average - 2
O E) Poor - 1
Rate the offered elective courses in terms of industry competency , entrepreneurship and skill development.
A) Excellent - 5
○ B) Very Good - 4
C) Good - 3
D) Average - 2
○ E) Poor - 1
6) Rate the percentage of courses offering lab components.*
A) Excellent - 5
○ B) Very Good - 4
⑥ C) Good - 3
O) Average - 2
( E) Poor - 1

https://docs.google.com/forms/d/13tucxHGgnfYqr0LeSjluR0x-C1B6LYzvBjvOBPF1Jag/edit#response=ACYDBNhYGALIZIYDZENYJByDbPPC-9zt... 3/5

A PROPERTY OF THE PARTY OF THE	omposition of courses in terms of basic science, engineering science and iscipline core, discipline elective, open elective ?	*
A) Excelle	nt - 5	
B) Very Go		
C) Good -	3	
D) Averag	e÷2	
E) Poor - 1		
8) Do you thi	nk the syllabus is boosting the critical thinking to resolve the industry need at aspects.	*
A) Excelle	nt - 5	
B) Very Go	ppd - 4	
C) Good -	3	
D) Averag	e-2	
E) Popr - 1		
9) Rate the pr	rovision for industry visit base approach integration in the curriculum? *	
( A) Excelle	int - 5	
B) Very Go	pod - 4	
C) Good -	3	
O) Averag	e-2	
E) Poor - 1		

	Rate the syllabus in terms of upgradation of food technology concepts for new product sulation ideas.
0	A) Excellent - 5
0	B) Very Good - 4 C) Good - 3
0	
•	D) Average - 2
0	E) Poor - 1
Any No	other suggestion(s)
Date	
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#### **3. Student from Category.** as a representative sample:

### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. V) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the

Email *	
rutuja34khawashi@gmail.com	
N 152 N N 11	
Name of the Student *	
RUTUJA Khawashi	
Enrollment No.*	
MITU18BTFT0054	

https://docs.google.com/forms/d/13tucxHOgnIYqe0LeSjluR0x-Cf86LYzvBjvOBPF1.jag/edit#response=ACYDBN607DWeV9mYdU5fyBtg9e0bZP... 1/5

23, 4:34	4 PM MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Se
1) F	Rate how challenging the syllabus offered by the courses.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	ate the sequence of units or modules in the courses. *
0	A) Excellent - 5
<b>()</b>	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

https://docs.google.com/forms/d/13tucxHGgnfYqx0LeSjluR0x-CfB6LYzvBjvOBPF1.lag/edit#response=ACYDBNe07DWeV9mYdU5fy6tg9c0bZP... 2/5

4) R	ate the design of courses in terms of extra learning or self learning.*
0	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the offered elective courses in terms of industry competency, entrepreneurship and development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) R	ate the percentage of courses offering lab components.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
	E) Poor - 1

https://docs.google.com/forms/d/13tucxHGgnfVqx0LeSjluR0x-ClB6LYzvBjvOBPF1Jag/edit#response=ACYDBNi6O7DWeV9mYdU5ly6tg9c0bZP... 3/5

	tate the composition of courses in terms of basic science, engineering science and nanities, discipline core, discipline elective, open elective?	
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	Do you think the syllabus is boosting the critical thinking to resolve the industry need e technical aspects.	3
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
9) R	tate the provision for industry visit base approach integration in the curriculum?	
0	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
	E) Poor - 1	

https://docs.google.com/forms/d/13tucxHGgnIYqx0LeSjluRt0x-CfB6LYzvBjvOBPF1Jag/edit#response=ACYDBNi6O7DWeV9mYdU5fy6tg9i00bZP... 4/5

r13/23, 4:34 PM	MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. )
10) Rate the formulation	syllabus in terms of upgradation of food technology concepts for new product deas.
A) Excel	lent - 5
B) Very (	Good - 4
C) Good	-3
O D) Avera	ge - 2
O E) Poor	1
Any other su	uggestion(s)
Nothing	
Date *	
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#### Third Year, Sem. VI, B.Tech. (Food Technology)

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

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. VI) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

000	
1) F	Rate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	tate the sequence of units or modules in the courses. *
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
	D) Average - 2
0	

A) Data the design of access in terms of outro learning as a life learning t		
4) Rate the design of courses in terms of extra learning or self learning. *		
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	ate the offered elective courses in terms of industry competency , entrepreneurship and * development.	
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
6) R	ate the percentage of courses offering lab components. *	
0	A) Excellent - 5	
0	B) Very Good - 4	
•	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	

7) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core, discipline elective, open elective?	*
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
E) Poor -1	
8) Do you think the syllabus is boosting the critical thinking to resolve the industry need base technical aspects.	*
A) Excellent - 5	
B) Very Good - 4	
<ul><li>C) Good - 3</li></ul>	
D) Average - 2	
E) Poor - 1	
9) Rate the provision for industry visit base approach integration in the curriculum?*	
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
● E) Poor - 1	

	of upgradation of food to	echnology concepts for new produc	t
ormulation ideas.			
A) Excellent - 5			
B) Very Good - 4			
C) Good - 3			
D) Average - 2			
E) Poor - 1			
Any other suggestion(s)			
Date *			
MM DD YYYY			
07 / 21 / 2021			

2. Slow Learner, as a representative sample:

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. VI) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email *	
vikrantmgaikwad1999@gmail.com	
Name of the Student *	
Vikrant Machindra Gaikwad	
Enrollment No.*	
MITU18BTFT0028	

37	Rate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	tate the sequence of units or modules in the courses.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor-1
	tate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
•	A) Excellent - 5
0	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

4) Rate the design of courses in terms of extra learning or self learning. *		
•	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
	ate the offered elective courses in terms of industry competency, entrepreneurship and * development.	
•	A) Excellent - 5	
0	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
0	E) Poor - 1	
6) R	ate the percentage of courses offering lab components.*	
0	A) Excellent - 5	
•	B) Very Good - 4	
0	C) Good - 3	
0	D) Average - 2	
	E) Poor - 1	

7) Rate the composition of courses in terms of basic science, engineering science and numanities, discipline core, discipline elective, open elective?	*
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
C E) Poor - 1	
B) Do you think the syllabus is boosting the critical thinking to resolve the industry need base technical aspects.  B) Do you think the syllabus is boosting the critical thinking to resolve the industry need base technical aspects.	*
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
E) Poor - 1	
B) Rate the provision for industry visit base approach integration in the curriculum?  **  **  **  **  **  **  **  **  **	
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
E) Poor - 1	

Date *		
Any other suggestion(s) Proper lab Facility		
E) Poor-1		
D) Average - 2		
C) Good - 3		
B) Very Good - 4		
A) Excellent - 5		
ormulation ideas.	f food technology concepts for new product	

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

## MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum- B. Tech. Food Tech. (Sem. VI) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email *	
sohamsk7799@gmail.com	
Name of the Student *	
Soham Kumthekar	

MITU18BTFT0056

Enrollment No. \*

1) F	Rate how challenging the syllabus offered by the courses. *
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
2) R	tate the sequence of units or modules in the courses.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
-3500	ate the adequateness of textbooks and reference books mentioned in the syllabus or the availability of online library functioning.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

7) (	ate the design of courses in terms of extra learning or self learning.*
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
	tate the offered elective courses in terms of industry competency, entrepreneurship and *development.
0	A) Excellent - 5
•	B) Very Good - 4
0	C) Good - 3
0	D) Average - 2
0	E) Poor - 1
6) F	tate the percentage of courses offering lab components.*
0	A) Excellent - 5
0	B) Very Good - 4
•	C) Good - 3
0	D) Average - 2
0	E) Poor - 1

7) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core, discipline elective, open elective?	*
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
E) Poor - 1	
B) Do you think the syllabus is boosting the critical thinking to resolve the industry need base technical aspects.	*
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
○ E) Poor - 1	
9) Rate the provision for industry visit base approach integration in the curriculum? *	
A) Excellent - 5	
B) Very Good - 4	
C) Good - 3	
D) Average - 2	
○ E) Poor - 1	

10) Pate the	syllabus in terms of upgradation of food technology concepts for new product
formulation is	
A) Excelle	ent - 5
B) Very G	ood - 4
C) Good	3
O D) Averag	e - 2
E) Poor -	1
Any other su	ggestion(s)
No	
Date *	
MM DD YYYY	
07 / 16 / 2021	

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

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

#### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VII Sem) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
aaryatelgar2499@gmail.com
Name of the Student *
Aarya Telgar
Enrollment number as per the I card only (E.g. MITU19BTFT0001) *
MITU17BTFT0111
Rate the industry in plant training allotment satisfaction procedure adapted by the school.*
O A) 5 - Excellent
O B) 4 · Very Good
● C) 3 - Good
O D) 2 - Average
C E) 1 - Poor

2) R	ate the application aspects of the syllabus with the industry base practices. *
0	A) 5 - Excellent
0	B) 4 - Very Good
•	C) 3 - Good
0	D) 2 - Average
0	E) 1 - Poor
3) R	ate the guidance provided by the industry mentor. *
0	A) 5 - Excellent
•	B) 4 - Very Good
0	C) 3 - Good
0	D) 2 - Average
0	E) 1 - Poor
4) R	ate the schools monitoring process during industry in plant.
0	A) 5 - Excellent
0	B) 4 - Very Good
	C) 3 - Good
•	
<ul><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li><!--</td--><td>D) 2 - Average</td></li></ul>	D) 2 - Average

5)Ra	te the industry process for upgradation of technical skills. *
0	A) 5 - Excellent
0	B) 4 - Very Good
0	C) 3 - Good
0	D) 2 - Average
0	E) 1 - Poor
6)Ra	te the involvement of industry mentor towards the completion of your in plant training. *
0	A) 5 - Excellent
•	B) 4 - Very Good
0	C) 3 - Good
0	D) 2 - Average
0	E) 1 - Poor
	ate the periodical assessment procedure followed by the industry for continuous monitoring of training activities. *
0	A) 5 - Excellent
0	B) 4 - Very Good
•	C) 3 - Good
0	D) 2 - Average
	E) 1 - Poor

B) How extent the	plant training elevated the technical, soft skills required for employability. *
A) 5 - Excellent	t
B) 4 - Very Goo	rd
C) 3 - Good	
D) 2 - Average	
( E) 1 - Poor	
9) Rate the rewar	d provision by the industry for in plant training activity. *
A) 5 - Excellent	t -
B) 4 - Very Goo	nd .
C) 3 - Good	
D) 2 - Average	
○ E) 1 - Poor	
B) 4 - Very Good C) 3 - Good D) 2 - Average E) 1 - Poor	nd
Any other sugges	stion(s)
Date*	YYY
07 / 21 / 20	021
	This form was created inside of MIT University.
	The state of the s

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

## MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VII Sem) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*

chetanshelke33303@gmail.com

Name of the Student \*

Chetan Shelke

Enrollment number as per the I card only (E.g. MITU19BTFT0001) \*

MITU17BTFT0102

<ol> <li>Rate the industry in plant training allotment satisfaction procedure adapted by the school.</li> </ol>	
A) 5 - Excellent	
○ B) 4 - Very Good	
C) 3 - Good	
O D) 2 - Average	
● E) 1 - Poor	
Rate the application aspects of the syllabus with the industry base practices.	
A) 5 - Excellent	
○ B) 4 - Very Good	
○ C) 3 - Good	
O D) 2 - Average	
Rate the guidance provided by the industry mentor.	
A) 5 - Excellent	
○ B) 4 - Very Good	
C) 3 - Good	
O D) 2 - Average	

 $https://docs.google.com/forms/d/1eSVwktXiv.logCcdisUGNNjoWtO9OduLimAhllonFyt8k/edit#response=ACYDBNgdUQ-jNun-BnYJZnb\_VTnw0P... 2/5$ 

4) Rate the schools monitoring process during industry in plan	t *
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
C E) 1 - Poor	
5)Rate the industry process for upgradation of technical skills.	
A) 5 - Excellent	
O B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
E) 1 - Poor	
6)Rate the involvement of industry mentor towards the comple	tion of your in plant training.
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
O) 2 - Average	

Rate the periodical assessment procedure followed by the industry for continuous nonitoring of your training activities.	
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
E) 1 - Poor	
) How extent the plant training elevated the technical, soft skills required for imployability.	•
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
) E) 1 - Poor	
Rate the reward provision by the industry for in plant training activity.	,
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
E) 1 - Poor	

	40			
10) How extend in plant tra perspective?	aining and plac	cement useful for job	/ entrepreneurship	
A) 5 · Excellent				
B) 4 - Very Good				
<ul><li>C) 3 - Good</li></ul>				
D) 2 · Average				
( E) 1 - Poor				
Any other suggestion(s)				
Date *				
MM DD YYYY				
10 / 07 / 2021				

This form was created inside of MIT University.

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

## MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VII Sem) 2020-

21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*

shwetabade2899@gmail.com

Name of the Student \*

Shweta Shridhar Bade

Enrollment number as per the I card only (E.g. MITU19BTFT0001) \*

MITU178TFT0007

1) R	ate the industry in plant training allotment satisfaction procedure adapted by the pol.	
0	A) 5 - Excellent	
•	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
	ate the application aspects of the syllabus with the industry base tices.	
0	A) 5 - Excellent	
0	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
3) R	ate the guidance provided by the industry mentor.	
0	A) 5 - Excellent	
•	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 · Average	
0	E) 1 - Poor	

Rate the schools monitoring	g process during industry in plant.	.*
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		
5)Rate the industry process	or upgradation of technical skills.	*
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		
6)Rate the involvement of ind	ustry mentor towards the completion	of your in plant training.
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		

<ol> <li>Rate the periodical assessment procedure followed by the industry for continuous monitoring of your training activities.</li> </ol>	*
A) 5 - Excellent	
B) 4 - Very Good	
C) 3-Good	
O) 2 - Average	
C E) 1 - Poor	
How extent the plant training elevated the technical, soft skills required for employability.	
A) 5 - Excellent	
B) 4 - Very Good	
○ C) 3 - Good	
O D) 2 - Average	
○ E) 1 - Poor	
Rate the reward provision by the industry for in plant training activity.	
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
O) 2 - Average	

perspective?  A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
○ E) 1 - Poor	
Any other suggestion(s)	
Date *	
MM DD YYYY	
07 / 16 / 2021	

This form was created inside of MIT University.

#### Fourth Year, Sem. VIII, B.Tech. (Food Technology)

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

### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VIII Sem) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
radhikayadav299@gmail.comMl
Name of the Student *
Radhika Sanjay Yadav
Enrollment number as per the I card only (E.g. MITU19BTFT0001) *  MITU17BTFT0118
1) Rate the Hands on training execution procedure adapted by the school. *
A) 5 - Excellent
O B) 4 - Very Good
O C) 3 - Good
O D) 2 - Average
C E) 1 - Poor

2) Rate the application aspects	of the syllabus with the hands on training. *	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		
3) Rate the guidance provided I	by the hands on training mentor. *	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		
4) Rate the schools monitoring	process during hands on training.*	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
○ E) 1 - Poor		

5) Rate the hands on training a	activity for upgradation of technical skills *	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 · Good		
D) 2 - Average		
○ E) 1 - Poor		
6) Rate the involvement hands	s on training mentor towards the task completion. *	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
E) 1 - Poor		
7) Rate the periodical assessn hands on training. *	nent procedure followed by the school for continuous monitoring of	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
D) 2 - Average		
( E) 1 - Poor		

	) How extent the hands on training elevated the technical, marketing skills required for employability/ ntrepreneurship. *
6	A) 5 - Excellent
	B) 4 - Very Good
	C) 3 - Good
	D) 2 - Average
	E) 1 - Poor
9)	) Rate the facilities available for the hands on training scale up level food production . *
	A) 5 - Excellent
(	B) 4 - Very Good
	C) 3 - Good
	D) 2 - Average
	E) 1 - Poor
10) How extend hands on training useful for job / entrepreneurship perspective?       A) 5 - Excellent	
	B) 4 - Very Good
	C) 3 - Good
	D) 2 - Average
	E) 1 - Poor
Any other	suggestion (s)
***************************************	
Date *	
MM DD	YYYY
07 / 21 /	2021

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

### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VIII Sem) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email *
maithilifulse85@gmail.com
Name of the Student *
Maithili Fulse
Enrollment number as per the I card only (E.g. MITU19BTFT0001) *  MITU17BTFT0031
Rate the Hands on training execution procedure adapted by the school.
A) 5 - Excellent
O B) 4 - Very Good
○ C) 3 - Good
O D) 2 - Average
O E) 1 - Poor

2) Rate the application aspects of the syllabus with the	e hands on training. *	
A) 5 - Excellent     B) 4 - Very Good		
O D) 2 - Average		
C E) 1 - Poor		
3) Rate the guidance provided by the hands on training	g mentor. *	
A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
O D) 2 - Average		
( E) 1 - Poor		
4) Rate the schools monitoring process during hands	on training. *	
( A) 5 - Excellent		
B) 4 - Very Good		
C) 3 - Good		
O D) 2 - Average		
( E) 1 - Poor		

) K	ate the hands on training acti	ivity for upgradation of technical skills *
0	A) 5 - Excellent	
0	B) 4 - Very Good	
•	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
5) R	ate the involvement hands or	n training mentor towards the task completion. *
0	A) 5 - Excellent	
•	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
	ate the periodical assessmen ds on training. *	nt procedure followed by the school for continuous monitoring of
0	A) 5 - Excellent	
•	B) 4 · Very Good	
0	C) 3 - Good	
	D) 2 - Average	
0		

	w extent the hands on training elevated the technical, marketing skills required for employabili preneurship. *	ty/
220		
0	) 5 - Excellent	
•	) 4 - Very Good	
0	3 - Good	
0	) 2 - Average	
0	) 1 - Poor	
9) R	te the facilities available for the hands on training scale up level food production . *	
0	) 5 - Excellent	
0	) 4 - Very Good	
0	3 - Good	
0	) 2 - Average	
0	1 - Poor	
10) (	ow extend hands on training useful for job / entrepreneurship perspective?*	
0	) 5 - Excellent	
0	) 4 - Very Good	
0	) 3 - Good	
0	) 2 - Average	
0	) 1 - Paor	
y ot	er suggestion (s)	
te *		
Di	AAAA	
	/ 2021	

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

# MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum B. Tech (Food Technology) (VIII Sem) 202021

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program

Email \*

dnyandambankar@gmail.com

Name of the Student \*

Dnyanda Mahendra Bankar

Enrollment number as per the I card only (E.g. MITU19BTFT0001) \*

MITU17BTFT0008

550	E E SE SE SE
0	A) 5 - Excellent
0	B) 4 - Very Good
0	C) 3 - Good
0	D) 2 - Average
0	E) 1 - Poor
2) F	Rate the application aspects of the syllabus with the hands on training. *
0	A) 5 - Excellent
0	B) 4 - Very Good
0	C) 3 - Good
•	D) 2 - Average
0	E) 1 - Poor
3) F	Rate the guidance provided by the hands on training mentor. *
_	A) 5 - Excellent
0	
0	B) 4 - Very Good
0	B) 4 - Very Good C) 3 - Good
0	

A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
○ E) 1 - Poor	
5) Rate the hands on training activity for upgradation of technical skills	
A) 5 - Excellent	
O B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
( E) 1 - Poor	
Rate the involvement hands on training mentor towards the task completion.	
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	

		-
	ate the periodical assessment procedure followed by the school for continuous toring of hands on training.	*
0	A) 5-Excellent	
0	B) 4 - Very Good	
0	C) 3 - Good	
• I	D) 2 - Average	
0 1	E) 1 - Poor	
-	ow extent the hands on training elevated the technical, marketing skills required for oyability/ entrepreneurship.	9
0	A) 5 - Excellent	
0	3) 4 - Very Good	
0	C) 3 - Good	
<ul><li>I</li></ul>	D) 2 - Average	
0 1	E) 1 - Poor	
9) R	ate the facilities available for the hands on training scale up level food production	1
0	A) 5 - Excellent	
0	B) 4 - Very Good	
0	C) 3 - Good	
	0) 2 - Average	
0		

*

#### b. PG STUDENTS

#### M. Tech. (Food Technology)

**Top Ranker**, as a representative sample

(F	Students Feedback on Curriculum M. Tech
(FOOC	Technology) (Sem I) 2020-21
Rate your ve	sluable feedback on curriculum for the review of syllabus/ to improve quality of the program
Email*	
rohanshah1	9983107@gmail.com
Name of the	he Student *
ROHAN RAM	AESH SHAH
Enrollment	t number as per the I card only (E.g. MITU19MTFT0001) *
MITU20MTF	70008
1) Rate how	r challenging the syllabus offered by the courses. *
<ul><li>A) 5 - E</li></ul>	xxellent
○ B)4 · V	ery Good
O c)3-6	ood
() D) 2 - A	verage
O 6)1-14	oor
	adequateness of toxtbooks and reference books mentioned in the syllabus or rate the of online library functioning. *
O A) 5-E	xoellent
	ery Good
O 03.6	and
( D) 2 - A	verage
() E) 1−Pi	sor
3) Rate th	ne design of courses in terms of extra learning or self learning or project base learning. *
O A) 5	Excellent
● B) 4	Very Good
O (3)3	Good
O D) 2	Average
() E)1-	Poor
4) Rate the	ne offered elective courses in terms of industry competency, entrepreneurship and skill nent. *
75000000	
( A) 5	Excellent
( A) 5	Excellent Very Good
( A) 5	Very Good

5) Rate the percentage of courses offering lab components.*	
A) 5 - Excellent	
B) 4 - Very Good	
O C) 3 - Good	
O D) 2 - Average	
O E) 1 - Poor	
Rate the composition of courses in terms of basic science, endiscipline core discipline elective , open elective , projects. *	gineering science and humanities,
A) 5 - Excellent	
B) 4 - Very Good	
● C) 3 - Good	
D) 2 - Average	
( E) 1 - Poor	
7) Do you think the syllabus is boosting the critical thinking to reaspects? *	solve the moustly need base technical
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
E) 1 - Poor	
Rate the provision for industry visit base approach integration	n in the curriculum *
A) 5 - Excellent	
A) 5 - Excellent B) 4 - Very Good	
B) 4 - Very Good	
B) 4 - Very Good	

9) Ratideas	te the syllabus in terms of upgradation of food technology concepts for new product formulation.*
O A	) 5 - Excellent
• B	) 4 - Very Good
0 0	) 3 - Good
O E	) 2 - Average
O E	) 1 - Poor
	o you think that the curriculum has sufficient component based on research and does the er provide you the opportunity to do research through projects in the subject concerned ? *
O A	) 5 - Excellent
B	) 4 - Very Good
0 0	) 3 - Good
0 0	) 2 - Average
O E	) 1 - Poor
ny oth	er suggestion (s)
ate *	
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/ 16	/ 2021
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#### 2. Slow learner

MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum M. Tech (Food Technology) (Sem I) 2020-21

Ra	Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program	
En	nail *	
rus	rhikeshshembekar@gmail.com	
Na	ome of the Student *	
Ru	shikesh Prashant Shembekar	
En	rollment number as per the I card only (E.g. MITU19MTFT0001) *	
MI	TL/20MTFT0010	
) Rate	e how challenging the syllabus offered by the courses.*	
A	) 5 - Excellent	
O B	) 4 - Very Good	
0 0	) 3 - Good	
O D	) 2 - Average	
() E	) 1 - Poor	
D) Rat	se the adequateness of textbooks and reference books mantioned in the syllabus or rate the	
	e the adequateness of textbooks and reference books mentioned in the syllabus or rate the bility of online library functioning. *	
availa	를 하는 것이 없는 것이 없었다. 그리고 있는 것이 없는	
availa	bility of online library functioning. *	
A  B	bility of online library functioning. * ) 5 - Excellent	
A B	bility of online library functioning. *  ) 5 - Excellent ) 4 - Very Good	
A B C C D D F	bility of online library functioning. *  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average	
A B C C D D F	bility of online library functioning. *  ) 5 - Excellent ) 4 - Very Good ) 3 - Good ) 2 - Average	
A B C C D F 3)	bility of online library functioning. *  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average	
A A B B C C D D F S 3)	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent  ) B) 4 - Very Good	
A B B C C D D F E 3)	bility of online library functioning.*  ) 5 - Excellent ) 4 - Very Good ) 3 - Good ) 2 - Average ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent ) B) 4 - Very Good ) (3) 3 - Good	
A B B C C C 3)	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  11 - Proor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent  ) B) 4 - Very Good  (3) 3 - Good  (3) 2 - Average	
○ A B ○ C ○ D □ F □ 3)	bility of online library functioning.*  ) 5 - Excellent ) 4 - Very Good ) 3 - Good ) 2 - Average ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent ) B) 4 - Very Good ) (3) 3 - Good	
○ A A ○ B B ○ C ○ C ○ C ○ C ○ C ○ C ○ C ○ C ○	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  11 - Proor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent  ) B) 4 - Very Good  (3) 3 - Good  (3) 2 - Average	
A B B C C D D F F S 3)	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) A) 5 - Excellent  ) B) 4 - Very Good  ) D) 3 - Good  ) D) 2 - Average  ) E) 1 - Poor	
○ A A	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) (A) 5 - Excellent  ) (B) 4 - Very Good  ) (C) 3 - Good  ) (D) 2 - Average  ) (E) 1 - Poor  Rate the offered elective courses in terms of industry competency, entrepreneurship and skill evelopment.*	
A B B G G G G G G G G G G G G G G G G G	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) (A) 5 - Excellent  ) B) 4 - Very Good  ) D) 2 - Average  ) E) 1 - Poor  Rate the offered elective courses in terms of industry competency, entrepreneurship and skill excelopment.*	
A A B B B B C C C C C C C C C C C C C C	bility of online library functioning.*  ) 5 - Excellent  ) 4 - Very Good  ) 3 - Good  ) 2 - Average  ) 1 - Poor  Rate the design of courses in terms of extra learning or self learning or project base learning.*  ) (A) 5 - Excellent  ) (B) 4 - Very Good  ) (C) 3 - Good  ) (D) 2 - Average  ) (E) 1 - Poor  Rate the offered elective courses in terms of industry competency, entrepreneurship and skill excelopment.*  ) (A) 5 - Excellent  ) (B) 4 - Very Good	

A) 5 - Excellent  B) 4 - Very Cood  C) 3 - Good  D) 2 - Average  E) 1 - Poor  6) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective open elective in projects.*	
B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  6) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective , open elective , projects.*	
C) 3 - Good D) 2 - Average E) 1 - Poor  6) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective .pen elective . projects. *	
D) 2 - Average     E) 1 - Poor  6) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective , open elective , projects.*	
6) Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective , open elective , projects.*	
Rate the composition of courses in terms of basic science, engineering science and humanities, discipline core discipline elective open elective projects.*	
discipline core discipline elective ,open elective , projects. *	
(A) 5 - Evolulent	
O No September 1	
(a) B) 4 · Very Cood	
○ C) 3 - Good	
O) 2 - Average	
○ E] 1 - Paor	
Do you think the syllabus is boosting the critical thinking to resolve the industry need base technical aspects? *	
○ A) 5 Excellent	
○ B) 4 - Very Good	
● c) 3-Good	
D) 2 - Average	
○ E) 1 - Poor	
Rate the provision for industry visit base approach integration in the curriculum *	
( A) 5 - Excellent	
O B) 4-Very Good	
(● C) 3 - Good	
D) 2 - Average	
○ D) 2 - Average ○ E) 1 - Poor	
() E) 1 - Poor  2) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation	
() E) 1 - Poor 2) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas. *	
E) 1 - Poor  2) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas. *  A) 5 - Excellent	
E) 1 - Poor  P) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.*  A) 5 - Excellent  B) 4 - Very Good	
P) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good	
P) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good	
A) 5 - Excellent B) 4 - Very Good	
Service described in the service of	
D) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.  A) 5 - Excellent  B) 4 - Very Good	
O Rate the syllabus in terms of upgradation of food technology concepts for new product formulation leas. *  A) 5 - Excellent  B) 4 - Very Good	
O Rate the syllabus in terms of upgradation of food technology concepts for new product formulation leas. *  A) 5 - Excellent  B) 4 - Very Good	
O Rate the syllabus in terms of upgradation of food technology concepts for new product formulation leas. *  A) 5 - Excellent  B) 4 - Very Good	
O Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.*  A) 5 - Excellent  B) 4 - Very Good	
P) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation deas.  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good	
P) Rate the syllabus in terms of upgradation of food technology concepts for new product formulation ideas.  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average	

#### **3.** Category student

#### MIT School of Food Technology, MIT ADT University, Pune Students Feedback on Curriculum M. Tech (Food Technology) (Sem I) 2020-21

Rate your valuable feedback on curriculum for the review of syllabus/ to improve quality of the program	
Email *	
egaikwad8@gmail.com	
Name of the Student *	
Eknath Vasantrao Gaikwad	110110110110
Enrollment number as per the I card only (E.g. MITU19MTFT0001) *	
MITU20MTFT0002	***************************************
1) Rate how challenging the syllabus offered by the courses. *	
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
C E) 1 - Poor	
2) Rate the adequateness of textbooks and reference books mentioned in the syllabus or rate availability of online library functioning. *	the
A) 5 - Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
○ E) 1 - Poor	

i) Rate the design of courses in terms of extra learning or self learning or project	base learning. *
A) 5-Excellent	
B) 4 - Very Good	
C)3-Good	
D) 2 - Average	
E) 1-Poor	
Rate the offered elective courses in terms of industry competency, entreprene development, *	eurship and skill
A) 5-Excellent	
B) 4 - Very Good	
C) 3 - Good	
D) 2 - Average	
) E) 1 - Poor	
5) Rate the percentage of courses offering lab components. *	
A) 5 - Excellent	
○ E) 4 - Very Good	
D) 2 - Average	
C E) 1 - Poor	
6) Rate the composition of courses in terms of basic science, engineering science	e and numanities,
discipline core discipline elective .open elective . projects. *	
A) 5 - Excellent	
A) 5 - Excellent     B) 4 - Very Good	
A) 5 - Excellent     B) 4 - Very Good     C) 3 - Good	
A) 5 - Excellent     B) 4 - Very Good     C) 3 - Good     D) 2 - Average	
A) 5 - Excellent     B) 4 - Very Good     C) 3 - Good     D) 2 - Average	ned base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry ne	sed base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry ne aspects?*	sed base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry reaspects? *  A) 5 - Excellent	sed base technical
D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry ne aspects? *  A) 5 - Excellent  B) 4 - Very Good	ped base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects?  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good	aed base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average	ped base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average	ped base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average	ped base technical
A) 5 - Excellent  E) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  (A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average	ped base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor	sed base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry ne aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  8) Rate the provision for industry visit base approach integration in the curriculum *	sed base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  8) Rate the provision for industry visit base approach integration in the curriculum *  A) 5 - Excellent	ped base technical
A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  7) Do you think the syllabus is boosting the critical thinking to resolve the industry no aspects? *  A) 5 - Excellent  B) 4 - Very Good  C) 3 - Good  D) 2 - Average  E) 1 - Poor  8) Rate the provision for industry visit base approach integration in the curriculum *  A) 5 - Excellent  B) 4 - Very Good	ned base technical

0) 0	ata the cullabus in terms of	lation of food technology concepts for new product formulation
idea	BANGER - CONTROL - CONTRO	lation of food technology concepts for new product formulation
•	A) 5 - Excellent	
0	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
		as sufficient component based on research and does the o do research through projects in the subject concerned ?*
0	A) 5 - Excellent	
•	B) 4 - Very Good	
0	C) 3 - Good	
0	D) 2 - Average	
0	E) 1 - Poor	
ny ot	her suggestion (s)	
ate *		
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#### d . Teachers

#### i) Associate Professor:

1/18/24, 2:31 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)

#### MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)

	me of the faculty *	
Sujata	ata Ghodke	
Emai	ail id *	
sujata	ata.ghodke@mituniversity.edu.in	
Depa	partment *	
Patro	ronage of Traditional and Specialty Foods	
Desig	signation *	
Assoc	ociate Professor	

 $https://docs.google.com/forms/d/1FRMdHXNZIQuOLQVQ5M0mPl1x_JUMErNZRIUcfgvtv4pl/edit#response=ACYDBNifrEAWz12fLwd1KBptbljTzAED4... \\ 1/4$ 

24, 2:31 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)	
	lum well structured and relevant to real life situations ( relevance to the local, nal and global development trends)?	*
A)Excellent		
○ B)Very Goo	d	
C)Good		
O D)Average		
O E)Poor		
ii) Does the cur	ricula reflect Programme outcomes (POs). Programme Specific	*
Outcomes(PSC	rricula reflect Programme outcomes (POs), Programme Specific Os) and Course Outcomes(COs) of the Programme and courses offered by the are the mapped?	*
Outcomes(PSC	Os) and Course Outcomes(COs) of the Programme and courses offered by the are the mapped?	*
Outcomes(PSC University and	Os) and Course Outcomes(COs) of the Programme and courses offered by the are the mapped?	*
Outcomes(PSC University and  A)Excellent	Os) and Course Outcomes(COs) of the Programme and courses offered by the are the mapped?	,
Outcomes(PSC University and  A)Excellent  B)Very Goo	Os) and Course Outcomes(COs) of the Programme and courses offered by the are the mapped?	

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24, 2:31 PM	MIT School of Food Technology, MITADT University Pune, Teachers Feedback on Curriculum (2020-21)	
MANAGEMENT WHEE THE	rricula include 'Latest Development/Research Component' and strike right en the theory, practical and project, training, internship?	
A)Excellent		
B)Very Goo	d	
O C)Good		
O D)Average		
O E)Poor		
	us revised taking into consideration enhancing constructive learning and em solving skills?	
A)Excellent		
○ B)Very Goo	d	
O C)Good		
O D)Average		

https://docs.google.com/forms/d/1FRMdHXNZIQuOLQVQ5M0mPl1xJUMErNZRIUcfgvtv4pl/edit#response=ACYDBNifrEAWz12fLwd1KBptbljTzAED4... 3/4

/24, 2:31 PM	MIT School of Food Technology, MITADT University Pune, Teachers Feedback on Curriculum (2020-21)
v) How do you find	d the curriculum from the employability, and entrepreneurship point of view? *
A)Excellent	
○ B)Very Good	
C)Good	
O D)Average	
C E)Poor	
Any other suggest	ions *
Nil	
Date *	
MM DD YYYY	
08 / 11 / 2021	

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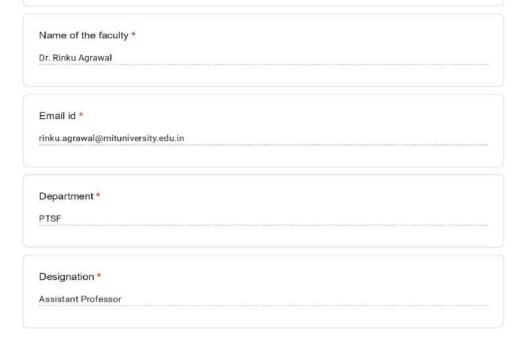
https://docs.google.com/forms/d/1FRMdHXNZIQuOLQVQ5M0mPI1xJUMErNZRIUcfgvtv4pl/edit#response=ACYDBN/frEAWz12fLwd1KBptbljTzAED4... 4/4 and the substitution of the subs

#### ii) Assistant Professor:

1/18/24, 2:30 PM

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)

## MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)



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1/18/24, 2:30 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)	
	um well structured and relevant to real life situations ( relevance to the local, al and global development trends)?	*
○ A)Excellent		
B)Very Good		
C)Good		
O)Average		
O E)Poor		
Outcomes(PSO	icula reflect Programme outcomes (POs), Programme Specific s) and Course Outcomes(COs) of the Programme and courses offered by the tree the mapped?	*
A)Excellent		
B)Very Good		
C)Good		
O)Average		
O E)Poor		

/24, 2:30 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)	(i
	rricula include 'Latest Development/Research Component' and strike right en the theory, practical and project, training, internship?	
A)Excellent		
B)Very Goo	d.	
O)Good		
O D)Average		
O E)Poor		
	us revised taking into consideration enhancing constructive learning and em solving skills?	
A)Excellent		
B)Very Goo	d	
O)Good		
O)Average		
○ E)Poor		

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/24, 2:30 PM	MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2020-21)
v) How do you f	find the curriculum from the employability, and entrepreneurship point of view? *
A)Excellent	
B)Very Good	1
O)Good	
O D)Average	
O E)Poor	
Any other sugge	estions *
No	
Date *	
MM DD YYYY	
08 / 11 / 2021	

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### (d)Alumni Feedback on curriculum i) Top Ranker

Responses cannot be edited	
MIT Cabasi of Facel Tackwalamy MIT ADT	
MIT School of Food Technology, MIT ADT	
University, Pune, Alumni Feedback on Curriculu	m
2020-21	
2020-21	
Alumni Feedback on Curriculum 2020-21	
Indicates required question	
Full Name of the Alumni *	
Athulya T Dev	
Year of Passing *	
2020	
Permanent Address *	
Puthenveedu, thudaynur P/O lttiva, Kollam, Kerala	
Mobile No. *	
7758074306	
Present Working Organization with Address *	
Army	
Designation *	
Lieutenant Colonel	
Your Higher Education <sup>v</sup>	
Tour nighter Education	
BTech	
1) How extent curriculum is meeting the industry requirement or compensate entrepreneursh	ip *
needs?	
12. A 19.	
○ Excellent	
( Very Good	
● Good	
○ Average	
○ Poor	
O Poer	
Poer	
Pour  2) Is the teaching method is best from your point of view? *	
2) Is the teaching method is best from your point of view? *  Excellent	
2) Is the teaching method is best from your point of view? *  Excellent  Very Good	
2) Is the teaching method is best from your point of view? *  Excellent	
2) Is the teaching method is best from your point of view? *  Excellent  Very Good	
2) Is the teaching method is best from your point of view? *  Excellent  Very Good  Good	

3)	How is the the competence and support offered by the teachers? *	
0	Excellent	
0	Very Good	
0	Good	
0	Average	
0		
U	Poor	
4)	Rate the evaluation method and examination reforms of the School? *	
0	Excellent	
0	Very Good	
•	Good	
0	Average	
0	Poor	
	hat is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the irtment?	
0	Excellent	
•	Very Good	
0	Good	
0	Average	
0	Poor	
6) Ra	ate the schools laboratory and equipment's adequateness for practical exposure. *	
0	Excellent	
	Very Good	
	Good	
•	Average	
0	Poor	
	7.04.4	
	7) Rate the design of the courses in terms of extra learning or self-learning. *	
	○ Excellent	
	Very Good	
	Good	
	O Average O Poor	
	Rate the industrial exposure provided by the school during degree program.*	
	Excellent	
	Very Good	
	Good	
	O Average O Poor	

9) Ra	ate the schools support and contribution for the overall development of the student.*
0 1	Excellent
• \	Very Good
0	Good
0	Average
0 1	Poor
10) F	Rate the online teaching learning practices followed by the school during pandemic. *
O 1	Excellent
0 '	Very Good
•	Good
0 /	Average
0 1	Poor:
	ner Suggestion * ed assitance needed with laboratory and application knowledge of subjects
te *	
	YYYY
/ 19	7 2021

#### ii) Female Student

Responses cannot be edited
MIT School of Food Technology, MIT ADT
University, Pune, Alumni Feedback on Curriculum
2020-21
Alumni Feedback on Curriculum 2020-21
* Indicates required question
Full Name of the Alumni *
Karuna Choudekar
Year of Passing *
2021
Permanent Address *
B/26 New radhakrishan C.H.S. Rajeji path lane no 3 opposite of Patkar school dombivali East
b) Ed retri duranti bilati e.i.i.o. rajgi puti ruta no o opposite o i rutati donosi domantar eda:
Mobile No. *
9967127031
Present Working Organization with Address *
Unemployed
Designation *
Unemployed
Your Higher Education *
Masters in food technology
How extent curriculum is meeting the industry requirement or compensate entrepreneurship     *
needs?
C Excellent
○ Very Good
● Good
Average
Poor
2) Is the teaching method is best from your point of view? *
C Excellent
○ Very Good
● Good
Average
Pocr
V 10.525

3) Ho	v is the the competence and support offered by the teachers?*
) E	coellent
) v	ery Good
	ood
_	verage
~	
0 1	por
4) Rat	e the evaluation method and examination reforms of the School? *
	cellent
O V	ery Good
● G	pod
) A	verage
) P	noor
	hat is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the artment?
0	Excellent
0	Very Good
0	Good
0	Average
•	Poor
6) R	ate the schools laboratory and equipment's adequateness for practical exposure. *
0	Excellent
0	Very Good
•	Good
0	Average
0	Poor
	h 900
7) F	ate the design of the courses in terms of extra learning or self learning. *
0	Excellent
	Very Good
	Good
0	Average Poor
. <del>2-6</del> 5.	
8) F	ate the industrial exposure provided by the school during degree program.*
	Excellent
	Very Good Good
0	Average
0	Poor

9) R	ate the schools support and contribution for the overall development of the student. *
0	Excellent
0	Very Good
0	Good
•	Average
0	Poor
10)	Rate the online teaching learning practices followed by the school during pandemic. *
0	Excellent
0	Very Good
•	Good
0	Average
0	Poor
ny ot	her Suggestion *
lease	arrange the placement for passout students
ate *	
M D	D YYYY
7 / 1	9 / 2021

#### iii) Student from category

Responses cannot be edited

#### MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2020-21

2020-21
Alumni Feedback on Curriculum 2020-21
* Indicates required question
Full Name of the Alumni *
NEHA KAMBLE
Year of Passing *
2021
Permanent Address *
YAMUNA, WESTERN SECTOR, MUMBAI 88
Mobile No. *
8879300747
Present Working Organization with Address *
TFL
Designation *
R&D Executive
Your Higher Education *
Master

and more		
need	ow extent curriculum is meeting the industry requirement or compensate entrepreneurship is?	8
0	Excellent	
0	Very Good	
0	Good	
•	Average	
0	Poor	
2) Is	the teaching method is best from your point of view? *	
0 1	Excellent	
0	Very Good	
0	Good	
(e)	Average	
$\sim$		
0 1	Poor  How is the the competence and support offered by the teachers? *	
3)!		
3)1	How is the the competence and support offered by the teachers? •  Excellent  Very Good  Good  Average	
3)1	How is the the competence and support offered by the teachers?   Excellent  Very Good  Good  Average  Poor	
3)1	How is the the competence and support offered by the teachers? *  Excellent  Very Good  Good  Average  Poor  Rate the evaluation method and examination reforms of the School? *	
3)1	How is the the competence and support offered by the teachers?  Excellent  Very Good  Good  Average  Poor  Rate the evaluation method and examination reforms of the School? *	
3)1	How is the the competence and support offered by the teachers? *  Excellent  Very Good  Good  Average  Poor  Rate the evaluation method and examination reforms of the School? *  Excellent  Very Good	

	hat is the standard of the 'training', 'internship', 'projects', 'mock interviews' conducted by the rtment?
0 1	Excellent
0	Very Good
0	Good
0	Average
• I	Poor
6) Ra	te the schools laboratory and equipment's adequateness for practical exposure. *
0	Excellent
0 '	Very Good
0	Good
0	Average
•	Poor
0	ate the design of the courses in terms of extra learning or self learning.*  Excellent  Very Good
0	Good
•	Average
0	Poor
8) R	ate the industrial exposure provided by the school during degree program. *
0	Excellent
0	Very Good
•	Good
-	Average
0	

( E	te the schools support and contribution for the overall development of the student. *
	Excellent
O V	ery Good
O 6	Sood
A	werage
( P	Poor:
10) R	Rate the online teaching learning practices followed by the school during pandemic. *
( E	excellent
O V	/ery Good
0	Good
O A	Average
<b>●</b> F	Poor
ny oth	ner Suggestion *
ate *	
M DE	D YYYY
7 / 31	1 / 2021

SoFT

#### (e) Employer

#### MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Technology) Academic Year: 2020-21

Kindly rate your valuab program.	le feedback on curriculum for the review of syllabus/ to upgrade	e quality of the
Name of the Compa	iny	
Basillia Organic Pvt. Lt	d.	
Address or Website	of the company	
Gujarwadi		
Name of the Officer		
Kiran D Chavan		
Designation		
General Manager		
WhatsApp number	er	
7030395353		
https://docs.google.com/forms/di	tjXIntlbM6-C-m3auHulZXqdasLDzEKwSxfub8pdbMn4/editfresporses	1
30/07/2021 MIT School of	of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./	M. Tech. (Food Techno
Email ID		
gm@1organic.in		
Name of the MITS	oFT student working with you.	
Kanchan Raut		

1. Ho	ow extent curriculum is relevant to job in your company?
0	Excellent
•	Very Good
0	Good
0	Average
0	Poor
	ow extent teachers in the department have done justice in developing skills required fo job?
0	Excellent
0	Very Good
0	Good
0	Average
0	Poor
	3. What is the fundamental knowledge of the student who joined your organization?  Excellent  Very Good  Average  Poor
8	4. What is your opinion on 'practical knowledge' of the student?
	Excellent
	Very Good
	Good
	○ Average

5. l	low do you find the communication skills of the student serving your organization?
0	Excellent
0	Very Good
0	Good
0	Average
0	poor
ps://doc	s google.com/forms/d/1; XlintlbM6-C-m3auHul2XqdasLDzEKwSxfub8pdbMn4/edit#responses
/07/202	MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Te
	Rate the opinion on the marks scored by the students as educational performance with the competency reflection at the workplace.
~	Technical skill
	Personality development
	Communication ability enhancement
<b>V</b>	Technological ethics  Entrepreneurship aspects
	What new 'components'/ course content should be included in the curriculum as an fustry-expert view?
NA	
	Rate the opinion about practical and industrial exposure provided to the students in hool.
	hool.
	Excellent
	Excellent  Very Good

	e the students competent enough to work through online mode to fulfil the need of stry?
0	Excellent
•	Very Good
0	Good
0	Average
0	Poor
10. W	What is your opinion on the students joining from this university?
0	Excellent
	Very Good
0	Good
0	Average
0	Poor
ny othe	er suggestions
IA	
ate	
9.07.21	
9.07.21	
locs google	.com/forms/d/1/XIntibM6-C-m3auHul2XqdsaLDzEKwSxfub8pdbMn4/edit#responses
021	MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Technol
igital si	gnature

### (f)Parents

7/31/2021

MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic ...

## MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic Year: 2020-21 Semester: I

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

Email *		
nilimabhamre77@gmail.com		
Name of Parent *		
Nilima Bhamre		
Contact No. of Parent *		
9503443986		
Name of Student *		
Rugvedh Bhamre		

https://docs.google.com/forms/d/1vwD5u3N-DUI6LejJa1CTK9HfBk69U-sHysV6t4c0Mrw/edit#start=openform

2021	MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Acade		
	w do you find the curriculum from the employability point of view? रोजगार दृष्टिकोनातून पाला अभ्यासक्रम कसा वाटतो? *		
0	A) Excellent (उক্চ্ছ)		
<b>O</b>	৪) Very Good (অূ্प ন্তান)		
0	C) Good (छान)		
0 [	D) Average (सरासरी)		
O E	E) Poor (वाईट)		
	e the potential with curriculum to address the issues of human values. मानवी मूल्यांच्या तकडे लक्ष देण्यासाठी अभ्यासक्रमाला रेट करा. *		
0 /	A) Excellent (उक्ष्ष्र)		
<b>O</b>	B) Very Good (खूप छान)		
0	C) Good (छাन)		
0 [	D) Average (सरासरी)		
O E	E) Poor (वाईट)		
3. Wł	nat is the teacher quality in your opinion? आपल्या मते शिक्षकांची गुणवत्ता कशी आहे? *		
	N) Excellent (उक्षृष्ट)		
O E	B) Very good (खूप छान)		
0	C) Good (ন্তান)		
0 [	D) Average (सरासरी)		
O E	E) Poor (वाईट)		

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021	MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Academic School of Food Technology Academi
	e the Schools mechanism of communication for incremental progress (Results) of child? आपल्या मुलाच्या वाढीव प्रगतीसाठी संप्रेषणाची यंत्रणेला रेट करा. *
A	) Excellent (उत्कृष्ट्)
( E	) Very good (खूप छान)
0	) Good (छान)
0 0	) Average (सरासरी)
( E	) Poor (वाईट)
5. Wh	at is the infrastructure standard? पायाभूत सुविधा कशी आहे? *
O A	) Excellent (उक्ष्ष्ट)
B	) Very good (खूप छान)
0	) Good (छान)
0 0	) Average (सरासरी)
() E	) Poor (वाईट)
vehic	at is the quality of the essential amenities like 'hygienic food', 'parking place for the le', 'medical aid', 'transport facility', 'sports facilities', etc.? आरोग्पदायी खाद्य, वाहनासाठी ा, वेद्यकीय मदत, परिवहन सुविधा, क्रीडा सुविधा, इत्यादी अत्यावश्यक सुविधांची गुणवत्ता कशी आहे? *
O A	) Excellent (उক্ছ)
B	) Very good (खूप छान)
0	) Good (छान)
0 0	) Average (सरासरी)
) E	) Poor (वाईट)

/2021	MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Acad
	ve your rating about university's response towards your suggestions? आपल्या सूचनांकडे गैठाच्या प्रतिसादाबद्दल आपले मत रेट करा. *
<ul><li>•</li></ul>	A) Excellent (বক্ষু)
O 1	B) Very good (खूप छान)
0	C) Good (ন্তান)
$\bigcirc$ 1	D) Average (सरासरी)
0	E) Poor (वाईट)
prog	te your satisfaction for the training, mock-interview and personality development rams arranged by the school? महाविद्यालयात द्वारे आयोजित केलेल्या प्रशिक्षण, उपहास मुलाखत, व्यक्तिमत्व विकास कार्यक्रमाबद्दल आपल्या समाधानासाठी रेट करा. *
prog आणि	rams arranged by the school? महाविद्यालयात द्वारे आयोजित केलेल्या प्रशिक्षण, उपहास मुलाखत,
programmer and progr	rams arranged by the school? महाविद्यालयात द्वारे आयोजित केलेल्या प्रशिक्षण, उपहास मुलाखत, व्यक्तिमत्व विकास कार्यक्रमाबद्दल आपल्या समाधानासाठी रेट करा. *
programmer shift of the shift	rams arranged by the school? महाविद्यालयात द्वारे आयोजित केलेल्या प्रशिक्षण, उपहास मुलाखत, व्यक्तिमत्व विकास कार्यक्रमाबद्दल आपल्या समाधानासाठी रेट करा. * A) Excellent (उक्तृष्ट)
programmer and the second sec	rams arranged by the school? महाविद्यालयात द्वारे आयोजित केलेल्या प्रशिक्षण, उपहास मुलाखत, व्यक्तिमत्व विकास कार्यक्रमाबद्दल आपल्या समाधानासाठी रेट करा. * A) Excellent (उक्तृष्ट) B) Very good (खूप छान)

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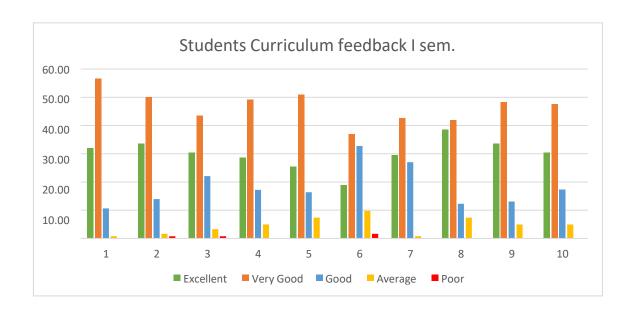
2021	MIT School of Food Technology, MIT ADT University, Pune Parents Feedback on Curriculum B. Tech. (Food Technology) Ac
9. Ra eval	te the School /university's adopted mechanism for online teaching, learning and uation? ऑनलाइन शिक्षण आणि मूल्यमापनासाठी विद्यापीठाने वापरलेल्या यंत्रणेला रेट करा. *
<b>()</b>	A) Excellent (বকৃষ্ট)
0	B) Very good (खूप छान)
0	C) Good (জাল)
0	D) Average (सरासरी)
0	E) Poor (वाईट)
of yo	late the university's mechanism for nurturing passion and boosting interest and hobb pur child? आपल्या मुलाची आवड वाढविण्यासाठी विद्यापीठाच्या यंत्रणेस रेट करा. * A) Excellent (उक्हष्ट) B) Very good (खूप छान)
0	C) Good (영터)
0	D) Average (सरासरी)
0	E) Poor (वाईट)
Any	other suggestion(s) इतर कोणतीही सूचना *
Not r	equired
Date	*
	DD YYYY
MM	

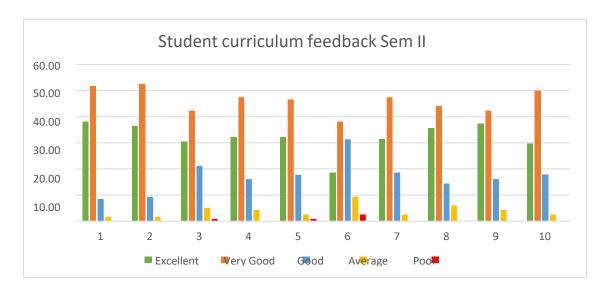
https://docs.google.com/forms/d/1vwD5u3N-DUI6LeJJa1CTK9Hf/Bk69U-sHysV6t4c0Mrw/edit#start=cpentorm

# (2) Analysis of Feedback with Graphical Representation MIT School of Food Technology Curriculum Feedback Analysis Report 2020-21

#### First Year

#### 1) Students feedback on Curriculum

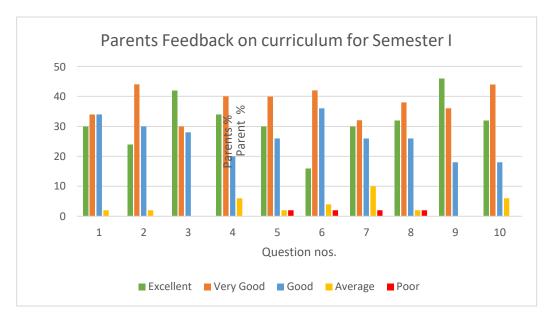


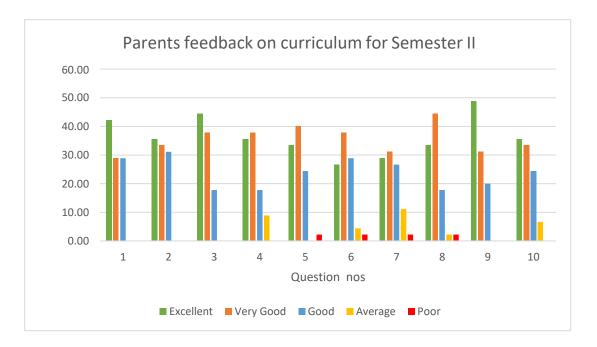


#### Conclusion:

The excellent rating with each parameter especially the students rating for challenging syllabus is found highly appreciated. The online teaching has hampered on the practical content hence students rating littebit less with courses with practical although all courses are having practical's. Scope for more orderly arrangements of the units or topics also during teaching and learning self-learning can be enhanced. Periodic assessment based on understanding of concept or extent of satisfaction with each curriculum objective needs to be thoroughly discussed.

#### 2) Parents feedback curriculum

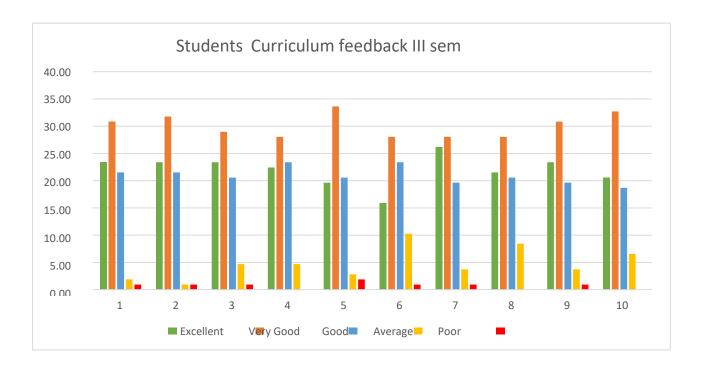


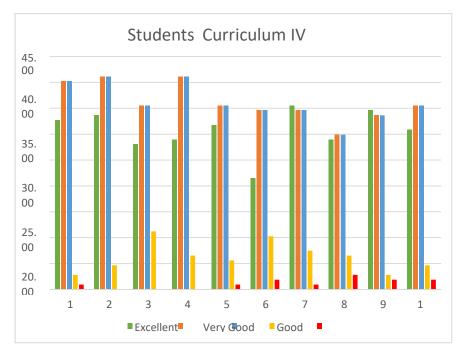


**Conclusion:** Parents concern with the infrastructural facilities and universities mechanism with the understanding of their demands or suggestions for the holistic development of students is rated unsatisfactory.

#### **Second Year**

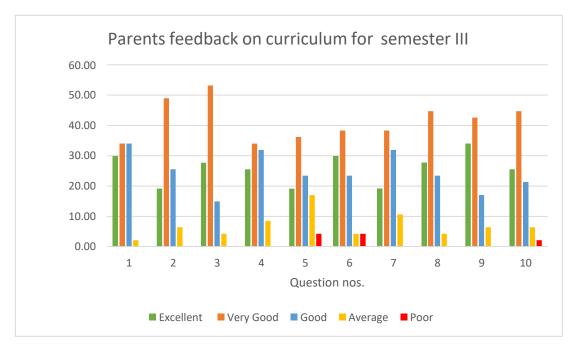
#### 1) Students feedback on curriculum

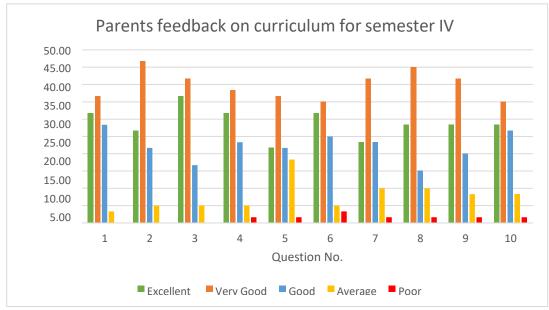




Conclusion: The II year students demand if for more challenging syllabus with the available option of open and elective courses is already taken into consideration and present III semester courses are offered with the desire pattern of open and elective courses. The course or study material needs to be properly designed and has to be provided as reference material to all the students. Periodic assessment of students understanding with conceptand more highlight on the course objective and expected outcome needs to be properly briefed to all the students.

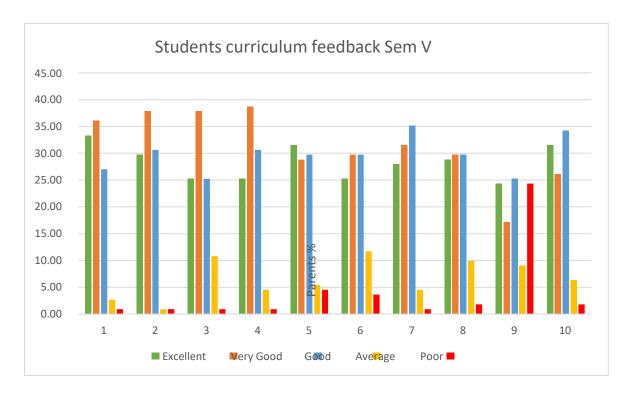
#### 2) Parents feedback on curriculum

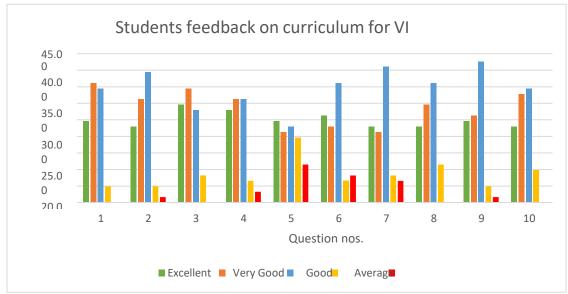




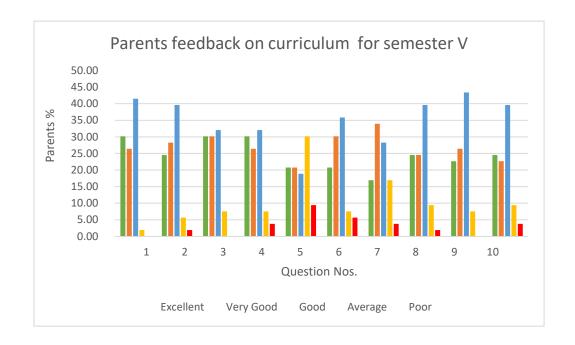
**Conclusion :** The II years parents concern with infrastructure and more structured syllabus in terms of interlinks between every unit is expectedmore. Parents are also expecting rejuvenation in the university's mechanism to upkeep student's interest/passion or hobbies. The expectation about communication of student's incremental progress is also reflected.

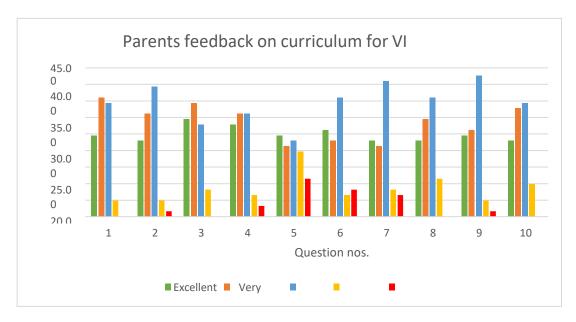
#### Third Year





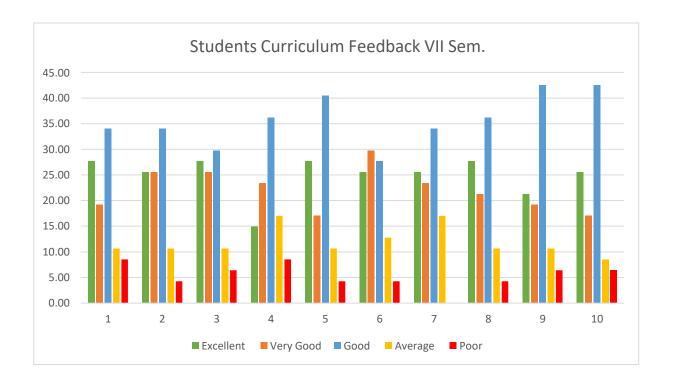
Conclusion: Students demand for open and elective courses with the more lab component courses and industrial visits reflected. The availability of more Books for online learning mode is also demanded from the student's side.

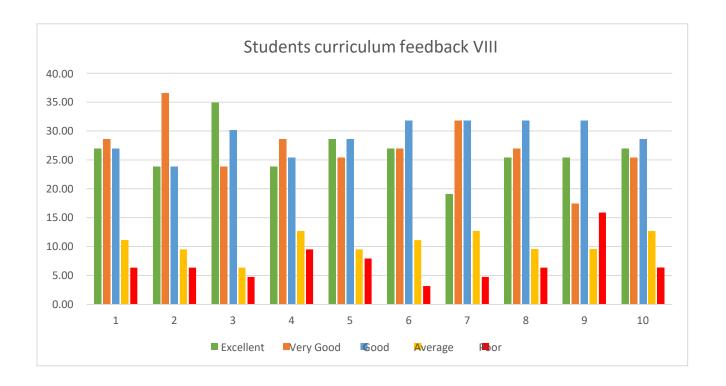


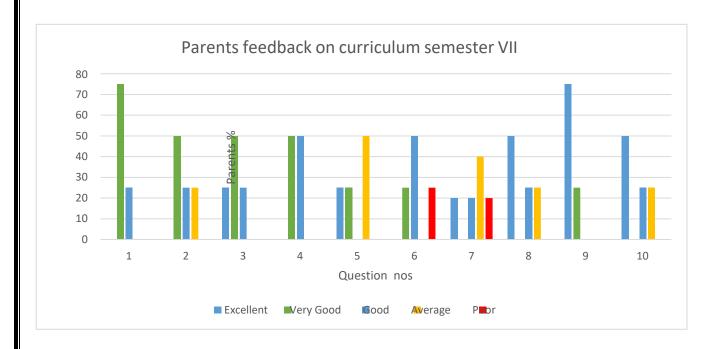


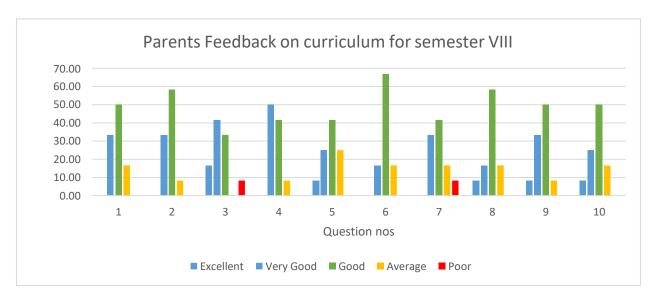
**Conclusion**: Infrastructure standard available for the school to conduct the teaching and learning process is the main concern of parents. The university mechanism of incremental growth and involvement of parents in the suggestion based improvements is also a aspects for improvement. The facilities for extracurricular activities / medical /are also needs to be properly assessable for the students.

#### Fourth Year



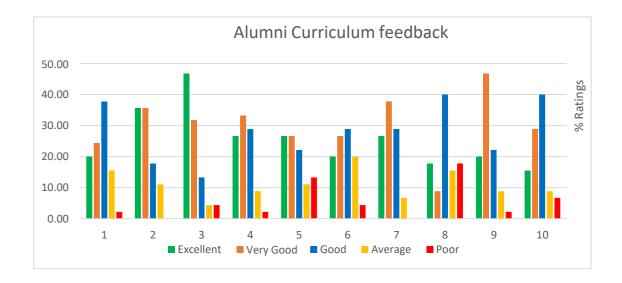






Conclusion: The facilities available for the conduction of hands on training, especially scale up level production is recorded very poor. Schools monitoring process of said activity is also found poor. The mechanism of execution of said program and satisfaction about achieving the upgradation of technical and marketing skills is also fond poor. The understanding about the useful ness of said activity in raising the skills to acquire the job orset up of own entrepreneur is main concern.

#### d ) Alumni

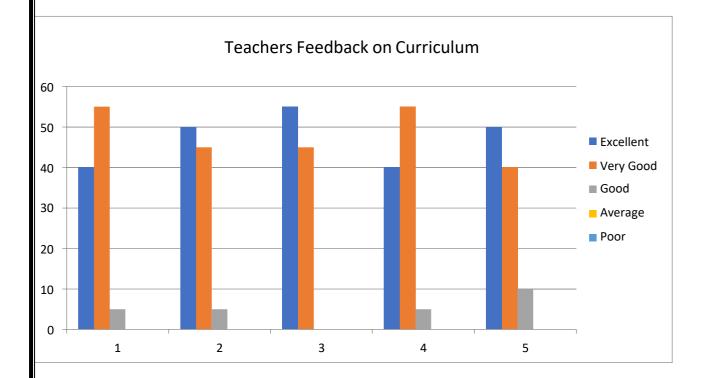


#### e) Employer



**Remarks**: The employers of the students placed the academic year 2020-21 have found the students up the level of their expectations.

#### f. Teacher



**Conclusion**: As per the generated report there is Scope to include the modules in the curriculum from the employability, and entrepreneurship point of view. However, 55 % teachers found curriculum is with 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship.

#### 3. Comparison of Feedback of different Stakeholders

- a) Entrepreneurship skills
- b) Pratical education in each field
- c) Integration of science and food
- d) Researched based approach
- e) It is more helpful for research oriented students.
- f) Well planned syllabus, Main credits for major courses

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

- a) School should mentor the students individually with their strength and weakness.
- b) Industrial exposure in terms of filed visits, students exchange program etc. should be conducted for the development of the student.
- c) School should include practical based teaching method for better understanding of the concept.
- d) Periodic assessment of students understanding with concept and more highlight on the course objective and expected outcome needs to be properly briefed to all the students.
- e) School should more emphasize on placement
- f) School should increase
- g) practical timing for better hands on to the students
- h) Infrastructure development is required for the knowledge enhancement.
- i) School should arrange more course related industry expert lectures, webinar for better exposure.
- j) Institute should strengthen the library.

Curriculum Feedback A. Y. 2020-21 SoFT



### MIT Art, Design and Technology University

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

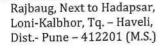


# MIT School of Food Technology, Pune

#### To, Dear All,

Thank you very much for providing feedback on curriculum of B. Tech (Food Technology) and M.Tech (Food Technology) Degree program. We are always eager to incorporate the stakeholder's suggestions in to the curriculum to make it appropriate to satisfy the aspirations. You're below mentioned suggestions are thoroughly studied and accordingly changes are incorporated in the curriculum. (2020-21)

Sr.	Suggestion	Justification
<b>No.</b> 1		Yes, we are having one counsellor for every 20 no. of students. Periodical meeting was taken by the mentor. Mentor trying their 100 % to resolve the issues of the students the meeting.
2		In the syllabus itself industrial visit is scheduled for the better understanding of the students.
3	School should include practical based teaching method for better understanding of the concept.	School is planning to revise the teaching pedagogy / will develop the new teaching pedagogy.
4	Periodic assessment of students understanding with concept and more highlight on the course objective and expected outcome needs to be properly briefed to all the students.	Yes, school is doing periodic assessment of the students with the help of assignment, class test for the judging and improvement of the student.
5	School should more emphasize on placement.	Separate training and placement cell is available at school level and at university level. School and university offers the employability need based training. Efforts are taken to enhance soft skills and personality development and English proficiency. Student's response is less with these activities. Special provision about Completion of projects in association with industry.







6	School should increase practical timing for better hands on to the students.	Extra timings for practical's can be provided in time table.
7	Infrastructure development is required for the knowledge enhancement.	Surely, lab development is going on with parallel of infrastructure development. Will strengthen institutes lab in coming academic year.
8	School should arrange more course related industry expert lectures, webinar for better exposure.	School is organizing sufficient webinars. Each department plans the webinars exclusively to strengthen the industry academia relations.
9	Institute should strengthen the library.	Yes, our library is full with volume also online material is also subscribed for the development of the students.

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

#### Copy to:

- Alumni
- Employees
- Teachers
- Parents



Principal
MIT School of Food Technology, Pune
MIT SCHOOL OF FOOD TECHNOLOGY
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# MIT Art, Design and Technology University

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

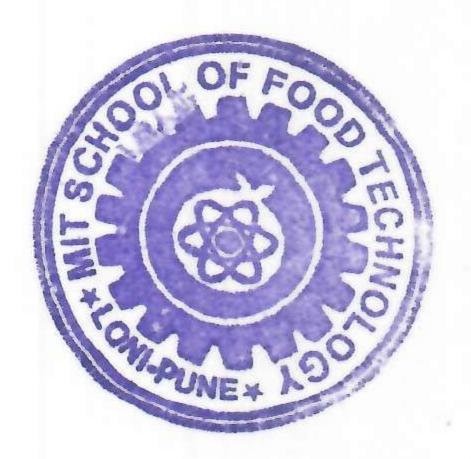


# MIT School of Food Technology, Pune

# Action taken report on curriculum feedback 2020-21

Curriculum was found at satisfactory level by all stakeholders rating between 8 to 10 has obtained for most of the assessment parameters. Based on curricum feedback received from the various stakeholders at the end of academic year 2020-21, Below mentioned quality mapping parameter improvement has taken in to consideration. The mentioned actions were considered while framing the upcoming BoS meeting agendas to strengthen the syllabus.

Sr. No.	Assessment Asects with weak feedback	Justification
1	Composition of courses in terms of basic science, Engineering Science, Humanities, discipline core disciple elective, open elective is poor	program load 190 is decided to brought up to 170 credits immediately and hence syllabus revision has to be planned for year 2021-22
2	Percentage of courses offering lab components are less.	• All the courses with practical components is decided to offer.
3	Courses competency is less in terms of Industry, entrepreneurship and skill development.	• It is being instructed to all the course teachers to brief the each module content application in terms of its industrial application, entrepreneurship and skill development aspects.
- 4	Poor availability of text books and reference books and access of online library.	<ul> <li>The availability of text book and reference book as per the AICTE guideline is verified and found satisfactory. The book issue desk and librarian is instructed to provide the ore number of books to the students frequently as per their demand.</li> <li>E-books ae made available to the students.</li> </ul>
6	Improvement in the study material provision is required.	<ul> <li>All teaching faculty members were instructed to provide the study notes to the students through TCS ion or e mail communication.</li> </ul>



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