MIT ADT UNIVERSITY, PUNE

MIT SCHOOL OF FOOD TECHNOLOGY

IQAC

Report on Structured Feedback From Stakeholders

Academic Year

2021-22

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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
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(d) Filled –in feedback Forms of Alumni (i) Top Ranker, (ii) Female Students (iii),Category Students 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. UG STUDENTS

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

B. Tech. (Food Technology)

1. Top Ranker, as a representative sample:

Curriculum feedback from students_2021-22

B. Tech. (Food Technology)

Email *

ishita1011@gmail.com

Name of student *

Ishita Shukla

Year and Degree program *

○ First B.Tech. (Food Technology)

○ Second Year B.Tech. (Food Technology)

○ Third Year B.Tech. (Food Technology)

◉ Forth Year B.Tech. (Food Technology)

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	◉	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	◉	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

6. Give two strengths of the syllabus. *

The detailed courses and the efficiency.

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

The employability outlook

2.   Slow Learner, as a representative sample:

Curriculum feedback from students_2021-22

B. Tech. (Food Technology)

Email *

adhirajtaware@gmail.com

Name of student *

Adhiraj Dhairyasheel Taware

Year and Degree program *

⦿ First B.Tech. (Food Technology)

◯ Second Year B.Tech. (Food Technology)

◯ Third Year B.Tech. (Food Technology)

◯ Forth Year B.Tech. (Food Technology)

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	◯	◯	◯	◯	◯	◯	◯	◯	◯	⦿	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

6. Give two strengths of the syllabus. *

All completed

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

None

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

Curriculum feedback from students_2021-22

B. Tech. (Food Technology)

Email *

paragdeore29@gmail.com

Name of student *

Parag Nimba Deore

Year and Degree program *

○ First B.Tech. (Food Technology)

○ Second Year B.Tech. (Food Technology)

◉ Third Year B.Tech. (Food Technology)

○ Forth Year B.Tech. (Food Technology)

A. Feedback on curriculum

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

---

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	◉	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	◉	○	○	Excellent

6. Give two strengths of the syllabus. *

NA

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

NA

b. PG STUDENTS

M. Tech. (Food Technology)

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

Curriculum feedback from students_2021-22

M. Tech. (Food Technology)

Email *

rohanshah19983107@gmail.com

Name of student *

ROHAN RAMESH SHAH

Year and Degree program *

○ First Year M.Tech. (Food Technology)

◉ Second Year M.Tech. (Food Technology)

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	◉	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	◉	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	◉	○	○	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	◉	○	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	◉	○	○	Excellent

6. Give two strengths of the syllabus. *

The syllabus is well organized, specific and detailed so, communication between teachers and students
has been improved.

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

Add company as well authorized lab visit for every semester

Add Business related courses.

B.   Feedback on Teaching – learning

1. Which teaching method you like most? *

○ Pen and Board Method

◉ PowerPoint Presentation Method

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

1) Dr. Amit A. Kulthe
2) Dr. P. D. Shere

Both teacher are best from my point of view because there teaching and learning are awesome.

C.   Feedback of Evaluation

1. Is the assessment system transparent? *

◉ Yes

○ No

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

NA

D. Feedback on Library

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

- ◉ Yes
- ○ No

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

- ◉ Yes
- ○ No

E.   Feedback on Training and Placement

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

- ◉ Yes
- ○ No

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

Conduct demo interview in every months for practice

F.   Feedback on Infrastructure and Safety

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

- ○ Yes
- ◉ No

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

- ◉ Yes
- ○ No

This form was created inside of MIT University.

Google Forms

2.   Slow Learner, as a representative sample

Curriculum feedback from students_2021-22
M. Tech. (Food Technology)

Email *
shivanihake449@gmail.com

Name of student *
Shivani Anilrao Hake

Year and Degree program *

○ First Year M.Tech. (Food Technology)
◉ Second Year M.Tech. (Food Technology)

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

6. Give two strengths of the syllabus. *
Technical knowledge

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

Need to arrange more lectures

B. Feedback on Teaching – learning

1. Which teaching method you like most? *

(●) Pen and Board Method

(○) PowerPoint Presentation Method

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

S.T.Gaikwad

C. Feedback of Evaluation

1. Is the assessment system transparent? *

(●) Yes

(○) No

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

Seminars

D. Feedback on Library

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

(●) Yes

(○) No

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

(●) Yes

(○) No

E. Feedback on Training and Placement

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

(●) Yes

(○) No

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

Nothing

F. Feedback on Infrastructure and Safety

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

◉ Yes

◯ No

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

◉ Yes

◯ No

This form was created inside of MIT University.

Google Forms

3.   Student from Category, as a representative sample

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

6. Give two strengths of the syllabus. *

Practical knowledge,Easy understanding

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

No

B.   Feedback on Teaching – learning

---

1. Which teaching method you like most? *

○ Pen and Board Method

◉ PowerPoint Presentation Method

---

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

Dr.Anjali. A. Bhoite.
1.Proper Guidance Related to syllabus and Research Project.
2.Provides required notes and information related to the subject.

C.   Feedback of Evaluation

---

1. Is the assessment system transparent? *

◉ Yes

○ No

---

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

Online

D. Feedback on Library

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

◉ Yes

◯ No

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

◉ Yes

◯ No

E. Feedback on Training and Placement

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

◉ Yes

◯ No

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

Everything is going Good

F. Feedback on Infrastructure and Safety

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

◉ Yes

◯ No

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

◉ Yes

◯ No

This form was created inside of MIT University.

Google Forms

Curriculum feedback from students_2021-22

M. Tech. (Food Technology)

Email *

egaikwad9@gmail.com

Name of student *

Eknath Vasantrao Gaikwad

Year and Degree program *

○ First Year M.Tech. (Food Technology)

◉ Second Year M.Tech. (Food Technology)

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

---

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

1/18/24, 2:38 PM   MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2021-22)

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2021-22)

Name of the faculty *

Dr. P.D. Shere

Email id *

prerana.shere@mituniversity.edu.in

Department *

FPPT

Designation *

Associate Professor

https://docs.google.com/forms/d/17100RdjCgjGch286NRqPti4yRFcr9DemnNIFapSNCBps/edit#response=ACYDBNie8vEGpzOR0ab82fOR9hPbnlRo...   1/7

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

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

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

○ 8

● 9

○ 10

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

● 8

○ 9

○ 10

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

◉ 8

○ 9

○ 10

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

● 7

○ 8

○ 9

○ 10

Give two strengths of the syllabus. *

Practical and yheorybalanced courses and multidisciplinary approched courses

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

Expertise base syllabus and industry oriented course syllabus

Date *

MM DD YYYY

04 / 06 / 2022

Assistant Professor:

MIT School of Food Technology, MIT ADT University Pune, Teachers Feedback on Curriculum (2021-22)

Name of the faculty *

Gauri Athawale

Email id *

gauri.athawale@mituniversity.edu.in

Department *

Food Process and Product Engineering

Designation *

Assistant professor

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

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

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

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

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

○ 8

○ 9

◉ 10

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

○ 8

○ 9

◉ 10

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

○ 8

○ 9

◉ 10

Give two strengths of the syllabus. *

Always the scope of updation is there

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

Nil

Date *

MM DD   YYYY

04 / 05 / 2022

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

○ 1

○ 2

○ 3

○ 4

○ 5

○ 6

○ 7

○ 8

○ 9

◉ 10

Give two strengths of the syllabus. *

Always the scope of updation is there

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

Nil

Date *

MM DD YYYY

04 / 05 / 2022

(d)Alumni Feedback on curriculum

(i) Top Ranker,

Responses cannot be edited

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2021-22

* Indicates required question

Full Name of the Alumni *

Dhanashri Pandit Atiwadkar

Year of Passing *

2021

Permanent Address *

Pune

Present Working Organization with Address *

Nutra Supplements

Designation *

Executive Product and Market Development

Your Higher Education *

B.Tech in Food Technology

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

○ Excellent

○ Very Good

○ Good

◉ Average

○ Poor

Any other Suggestion *

Focus has to be on Industrial exposure

Date *

DD   MM   YYYY

01 / 06 / 2022

Responses cannot be edited

MIT School of Food Technology, MIT ADT University, Pune, Alumni Feedback on Curriculum 2021-22

* Indicates required question

Full Name of the Alumni *

Anuja Pawar

Year of Passing *

2021

Permanent Address *

Anuja bungalow near Synergy hospital dindori rd nashik

Present Working Organization with Address *

Valued Epistemics Pvt LTD

Designation *

Graduate professional student counselor

Your Higher Education *

B.Tech

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

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

◉ Excellent

○ Very Good

○ Good

○ Average

○ Poor

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

◉ Excellent

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

- ⦿ Excellent
- ○ Very Good
- ○ Good
- ○ Average
- ○ Poor

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

◉ Excellent

○ Very Good

○ Good

○ Average

○ Poor

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

◉ Excellent

○ Very Good

○ Good

○ Average

○ Poor

Any other Suggestion *

None

Date *

MM   DD   YYYY

01 / 06 / 2022

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 *

pradeep raut

Year of Passing *

2020

Permanent Address *

b-2/301 brahmand phase 3 azadnagar thane w

Mobile No. *

9768264160

Present Working Organization with Address *

NA

Designation *

NA

Your Higher Education *

MBA - Agribusiness Management

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

◉ Excellent

○ Very Good

○ Good

○ Average

○ Poor

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

◉ Excellent

○ Very Good

○ Good

○ Average

○ Poor

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

○ Excellent
◉ Very Good
○ Good
○ Average
○ Poor

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

○ Excellent
◉ Very Good
○ Good
○ Average
○ Poor

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

○ Excellent
◉ Very Good
○ Good
○ Average
○ Poor

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

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

○ Excellent

◉ Very Good

○ Good

○ Average

○ Poor

Any other Suggestion *

No proper Internship guidance help & no surety of placement.

Date *

MM   DD   YYYY

07 / 21 / 2021

MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food Technology) Academic Year: 2021-22

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

Name of the Company

Desai Products

Address or Website of the company

www.desaiproducts.in

Name of the Officer

Gauri Sawant

Designation

Coordinator Business Expansion

WhatsApp number

7498836043

https://docs.google.com/forms/d/11ZfQqQAD9H7qCyKmAQ4Jo6A7bxJBF7YAv7OFnzkd6Kg/edit#responses   1/90

12/05/2022, 10:43   MIT School of Food Technology, MIT ADT University, Pune, Employer Feedback on Curriculum of B. Tech./M. Tech. (Food T...

Email ID

desaiproducts@gmail.com

Name of the MITSoFT student working with you.

Shubham Borse, Shruti Taralkar

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

○ Excellent
○ Very Good
◉ Good
○ Average
○ Poor

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

○ Excellent
○ Very Good
◉ Good
○ Average
○ Poor

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

○ Excellent
◉ Very Good
○ Good
○ Average
○ Poor

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

○ Excellent
○ Very Good
◉ Good
○ Average
○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

○ Excellent

○ Very Good

◉ Good

○ Average

○ Poor

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

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

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

Knowledge and zeal to match research and development

Any other suggestions

Date

25/04/2022

(f)Parents

Curriculum Feedback from Parents_2021-22

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

Email *

Omtaware300302@gmail.com

Name of Parent *

Ajit Taware

Contact No. *

9822658766

Name of Student *

Om Ajit Taware

Year and Degree program of student *

◯ First B.Tech. (Food Technology)

◉ Second Year B.Tech. (Food Technology)

◯ Third Year B.Tech. (Food Technology)

◯ Forth Year B.Tech. (Food Technology)

◯ First M.Tech (Food technology)

◯ Second M.Tech (Food Technology)

---

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

	1	2	3	4	5	6	7	8	9	10	
Poor	◯	◯	◯	◯	◯	◯	◯	◯	◯	◉	Excellent

---

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

	1	2	3	4	5	6	7	8	9	10	
Poor	◯	◯	◯	◯	◯	◯	◯	◯	◯	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	○	◉	Excellent

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

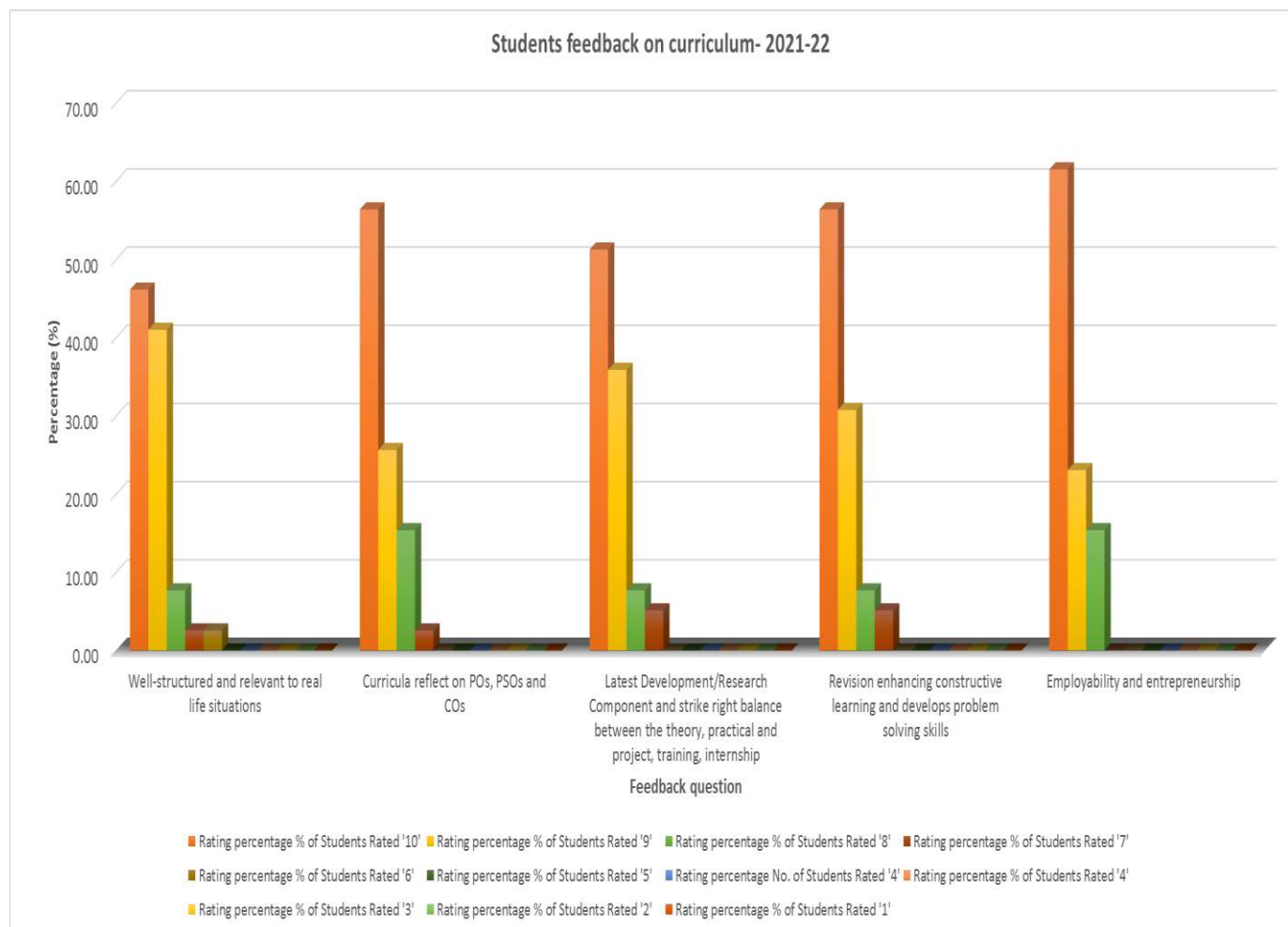|	1	2	3	4	5	6	7	8	9	10	
Poor	○	○	○	○	○	○	○	○	◉	○	Excellent

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

_____

7. Give two observations/ suggestions to improve overall 'Syllabus' of the program. अभ्यासक्रम सुधारण्यासाठी दोन सूचना द्या. *
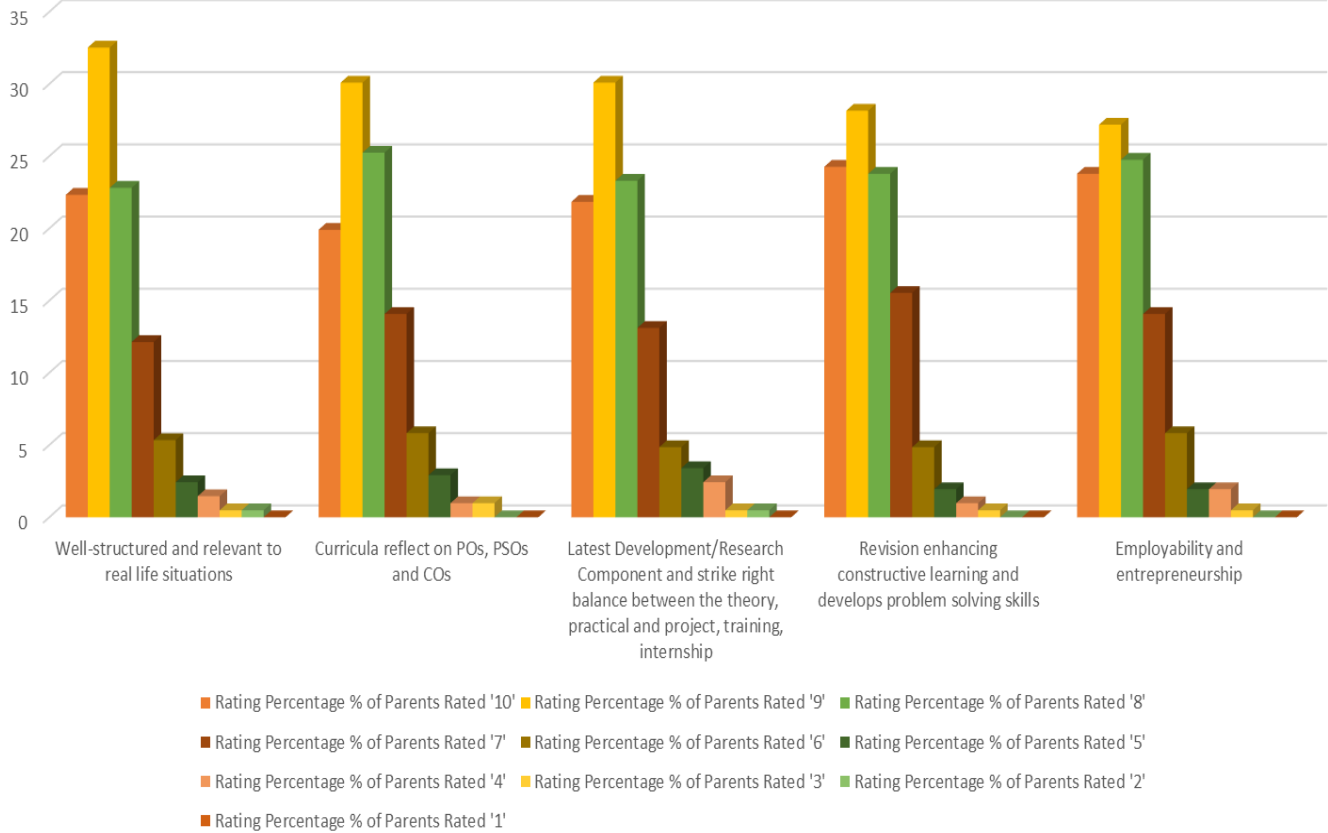
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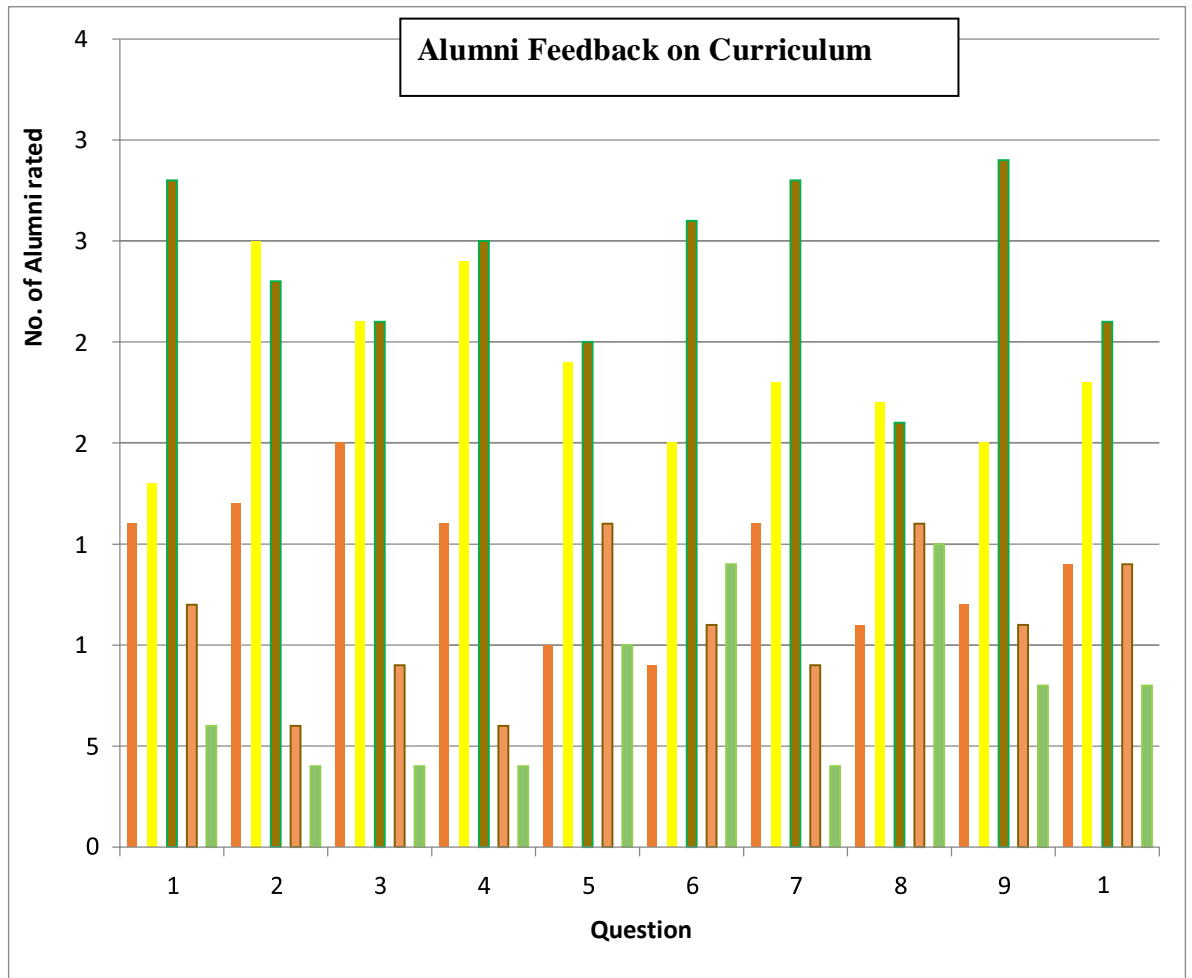This form was created inside of MIT University.

https://docs.google.com/forms/d/153d0g_iNgPIQzZTQCQRxfSf3YbrKo9g9Eq1cEVp5DVc/edit#responses   3/824

MIT School of Food Technology Curriculum Feedback Analysis Report 2021-22

Parents feedback on curriculum- 2021-22

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

Alumni Feedback on Curriculum

3. Comparison of Feedback of different Stakeholders

   a.   The curriculum is having good practical learning

   b.   The syllabus is having basic fundamental knowledge of food technology.

   c.   It is real life application oriented course.

   d.   Research, development and entrepreneurship oriented.

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

   a)   Students should be given knowledge about management. About licensing norms also should be taught.

   b)   More Practical's must be conducted or more projects must be given to students in FMCG industry which will not only help the students get exposure of practical aspects of the curriculum but also help them to procure better future placements.

   c)   There should be an option of summer internship during summer break.

   d)   Syllabus should be based on new emerging trends, also should focus on current research aspects.

   e)   Practical timing should be increased various courses.

   f)   School should arrange more course related industry expert lectures, webinar for better exposure.

   g)   Arrange more course related industry expert lectures, webinar for better exposure.

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

MIT-ADT
UNIVERSITY
PUNE, INDIA

To,

Dear All,

Thank you 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 (2021-22).

Sr. No.	Suggestion	Justification
1	Students should be given knowledge about management. and licensing norms should also be taught.	Yes, the concept of the management in food technology is included in the syllabus of 3rd year. food technology We are having separate department for the same that is food business management.
2	More Practical must be conducted or more projects must be given to students in FMCG industry which will not only help the students get exposure of practical aspects of the curriculum but also help them to procure better future placements.	Curriculum is strengthened with help of practical and minor project. The group wise minor projects are included in the curriculum.
3	There should be an option of summer internship during summer break	Yes, internship is the fundamental part of the degree program and we are having internship in the curriculum
4	Syllabus should be based on new emerging trends, also should focus on current research aspects.	The existing syllabus covers these aspects
5	School should arrange more course related industry expert lectures, webinar for better exposure.	School is organizing sufficient webinars. Each department plans the webinarsexclusively to strengthen the industry academia relations. Further few visiting faculties will also be appointed for the same.

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

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

www.mituniversity.edu.in

6	Arrange more course related industry expert lectures, webinar for better exposure.	Yes, School is organizing sufficient webinars. Each department plans the webinars exclusively to strengthen the industry academia relations. Further few visiting faculties will also be appointed for the same.

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

Copy to:

- Students
- Alumni
- Employees
- Teachers
- Parents

Principal
MIT School of Food Technology, Pune

PRINCIPAL
MIT SCHOOL OF FOOD TECHNOLOGY
LONI-KALBHOR,PUNE-412201

MIT-ADT
UNIVERSITY
PUNE, INDIA

MIT Art, Design and Technology University

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

MIT School of Food Technology, Pune

Ref. No.: MITSoFT/Prin./01/181 /2022-23

Date: - 27/06/2022

Board of Studies Minutes of Meeting

Faculty: Food Technology, MIT ADT University, Pune

Date and Tenure: 27th June 2022

Time: 10:30 am to 1:30 pm
Venue: Google meet scheduled online meeting: meet.google.com/dny-qemi-kiy

Following members were recorded the presence for online scheduled meeting from their own places

Sr. No.	Members	Designation
1	Mrs. A. A. Bhoite	I/C Principal and Asso. Professor (FSQN) Chairman
2	Prof. (Dr.) U. S. Annapure	External Member Director, ICT, Mumbai
3	Dr. P. K. Nema	External Member Asso. Prof. (Food Engg.) NIFTEM, Kundli, Sonipat
4	Mrs. Monali Divekar	External Member Tasty Bite, Pune
5	Mrs. K. A. Mane	Internal Member Asso. Professor (FPPE)
6	Mrs. Sujata Ghodke	Internal Member Asso. Professor (PTSF)
7	Mr. F. L. Pathan	Internal Member Asst. Professor (APO)

31/10/22

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1

MIT School of Food Technology, is blooming constituent unit of MIT Art, Design & Technology University, and Pune. The school offers various specialty degree programs in the discipline of food science and technology (B.Tech, M.Tech, Ph.D.) The relative course content for the competency building of the students for food industry/corporate sector, entrepreneurship capacity with required skillsis always the chief contemplation of the school of food technology. Taking in to consideration the Industry 4.0 need base challenges and prospects of apex academic accreditation bodies of Indian education system finalizations of revisions in the course content designing for coming semesters was the main objective of the meeting. Considering this VIII BOS meeting 2022 was held through online mode via Google meet conferencing due to COVID 19 pandemic situation.

The meeting of Board of Studies members was convened and held under the chairmanship of Dr. Anjali Bhoite (I/c Principal ,MITSoFT) in healthy atmosphere to discuss the below mentioned agenda items. At the outset chairman welcomed all the Hon. Members for the online mode of meeting. She reviewed the action taken on previous BOS decisions and expressed and congratulate all members for the successful execution of all decisions at School of Food Technology. She further highlighted on agenda items of the on-going BoS meeting briefly.

Agenda:

1. Einalization of B.Tech. (Food Tech.) Sem III and IV (Pattern 2021) and sem V and VI (Pattern 2020) syllabus

2. Finalization of Ph.D. (Food Tech.) curriculum and syllabus

3. Finalization of M.Tech. (Food Safety, quality and nutrition management) program curriculum outline and course content of first semester

4. Finalization of Post Graduate Diploma in Food Regulatory Affairs program curriculum outline and course content of first semester

5. Admission eligibility finalization for M.Tech. (Food Safety, quality and nutrition management), Post Graduate Diploma in Food Regulatory Affairs and Ph.D. degree program.

6. Justification of Post-graduation student's eligibility through merit and personal interview basis

7. Any other points with the permission of BoS chairperson

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a)Ph.D. Degree eligibility

Dr. Bhoite presented the existing and proposed Ph.D. degree eligibility requirement. She raised the concerns regarding eligibility of candidate having bachelor's degree with research with 7.5 above grade to direct Ph.D. as per NEP. Dr. Annapure highlighted bachelors degree should be of 5 years in such cases. He further added that NEP is getting shape and we can wait to get it implemented. If the candidate is qualified NET/SET/JRF, then which type of NET/SET (Research/ Lectureship) is been qualified by the candidate need to be assessed.

Mrs. Ghodke raised the concern on Ph.D. eligibility criteria of UG+ PG (3+2). Dr. Bhoite clarified that eligibility is for candidate who worked as JRF. Dr. Annapure raised the concern about equivalence of degree program of 3 years and 4 years. The Ph.D. research project designing for B.Sc. + MSc.and B.Tech + M.Tech degree will be different. He also suggested there can be differentiation in degree award in such cases as Ph.D. Tech and Science. Dr. Bhoite brought to notice of members that such type of Ph.D. eligibility criteria (UG+PG: 3+2) is accepted and followed by many other institutes/Universities so we need to finalized common guidelines with thin line of dfference. Further Dr. Nema added MITADT university being degree awarded University so the award of Ph.D. Food Technology is accepted. Dr. Bhoite highlighted on the offering of degree in two different faculties, one is faculty of technology and another is faculty of Science and Technology

b)Dr. Bhoite presented Curriculum feedback report and discussed justifications that can be put forth to address queries raised by students, parents and faculty

Curriculum feedback comments resolution

B. Tech. Students

Sr. No.	Suggestion	Justification
1	School should Include few latest technology and equipment's in curriculum.	The curriculum has been updated appropriately to make student acquaint with latest technology.
2	What is the employability of curriculum?	The existing curriculum help to build employability relevant student skills and attributes. To make student industry ready, the involvement of industry expert along with

		school faculty while designing some of UG, PG and PhD courses will enhance the employability of curriculum.
3	School should include more industrial visits in curriculum	Adequate industrial visits in curriculum
5	For Engineering drawing and food plant layout new application like Auto CAD should be included.	Will be discussed with course teacher and in pedagogy we can ask them to include.
6	More practical based projects should be included.	Practical projects (third and final year) are the part of existing syllabus
7	Minimize the theory syllabus and maximize the practical syllabus.	Syllabus is already contains the more contact hours for practical's
8	Syllabus should be based on new emerging trends, also should focus on current research aspects	The existing syllabus covers these aspects
9	Practical timing should be increased various courses such as microbiology, bakery.	Yes, these courses have some practical which requires more than 2 hr to complete it. So the provisions can be made in syllabus

M. Tech. Students

Sr. No.	Suggestion	Justification
1	With industrial visit also include some authorized food testing lab visit for every semester.	As per existing designed courses, visits to food testing labs are included.
2	School should add food business related courses in curriculum.	One or two such course addition at PG level can be useful.
3	There should be addition of audio-video visual aids at the time of lectures	Development on the such teaching pedagogy will be encouraged.
4	School should avoid repetition of topics in M. Tech. those are covered in B. Tech	The existing course curriculum is revised timely for the same and M. tech syllabus contains the advanced course content then B. Tech.
5	The semester syllabus should include not only the research project but also the advance equipment knowledge session	The extra hands on session for equipment can be organized by collaborating with institute which has signed MoU with MITSoFT but students shall provide wholehearted response to the same

6	Arrange more expert lectures, webinar for better exposure.	The institute already organizing such webinars continuously. But students attendance is recorded less

Parents

Sr. No.	Suggestion	Justification
1	School should add practical knowledge in syllabus.	The syllabus is timely updated for the same
2	एकाच सत्रात जवळ जवळ ९-१० विषय असतात हे जरा एका सत्रात इतके विषय ठेऊ नये त्याने मुलांवर परीक्षेच्या वेळी खूप ताण येतो. मुलांना अभ्यासासाठी ज्या नोट्स दिल्या जातात त्या परीक्षेच्या १५ दिवस आधी दिल्या तर मुलांना परीक्षेच्या वेळी कमी ताण येईल.	The curriculum revision for the same is already taken into consideration and is in process for upcoming batches.
3	School should do more focus on curriculum rather than other function activities.	Usually we ask the students to attend in alternate manner so that every time they could not suffer with academic loss.
4	Minimize the Syllabus and avoid repetition of topic	The syllabus is timely updated for the same
5	Course instructor should give chance to every student for practical conduction.	As per practical requirement, students are doing it individually or in small group for better understanding.
6	School should procure advanced laboratory equipment's for better understanding	The school is working on the same.

Teachers

Sr. No.	Suggestion	Justification
1	Instead of subject wise project only one project can be allotted	The course wise project allotment is for better understanding of the respective course and application of practical's of the particular subject.

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8

	2	School should shift Hands on training to VII sem from placement point of view.	Hands on Training program to VII sem will be not be useful to implement the knowledge gathered during their Industrial training. Practically the good training opportunities will not be made available as other colleges trainings are going on .Even after industrial training the students could better develop the new product.
	3	Focus on core food technology fundamental courses and advanced techniques at UG level.	Already core subjects are focused much more and repetition in the content is seen. Advanced techniques are also included in UG. For proper application of Food technology knowledge the other subject's knowledge is highly. This opens the multiple doors for students to choice carrier to sustain in the competitive age. Syllabus and course content is much close with the syllabus of other food technology schools of national importance.
	4	Industrial applications part can be improve.	School is already designed the industry need base curriculum and visits and corporate connects is also much more strengthened.
	5	The technology driven practical's should be added in more number. Overall syllabus should be designed as per need of industrial requirements	Industrial expert involvement in designing some courses will help to upgrade syllabus from industry perspective. School has decided to get involved expert from industry as BOS member.

Employers

Sr. No.	Suggestion	Justification
1	School should focus on knowledge and zeal to match research and development	Initiated by encouraging the students towards CRIEYA Seed funding.
2	Students should be given knowledge about management. About licensing norms also should be taught.	It is already included in syllabus and school also organises the training programs.
3	Curriculum should be based on Market Research	School conducts the market research during new product development and accordingly students develop the new products.

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	4	More Practicals must be conducted or more projects must be given to students in FMCG industry which will not only help the students get exposure of practical aspects of the curriculum but also help them to procure better future placements. Also, there should be an option of summer internship during summer break.	To avoid the students loss about practical hands on school has offered the remedial classes in summer tem 2022(15th June to 8 th June) School permits the students for summer term internships.
	5	School should focus current regulatory aspects	The content is included in UG syllabus and in-depth in PG syllabus. New PG diploma in Food Regulatory affairs has started.
	6	College should give emphasis on practical knowledge than just fundamental concepts. College should run programmes like STANDARD IMPLEMENTATION like ISO series FSSC, HACCP, FOSTAC etc.	School is already offering all such training programs.
	7	Give more attention on practical skills. Conduct Standard implementation courses in college like HACCP, ISO SERIES, FOSTAC, FSSC ETC.	School is already offering all such training programs.
	8	Need more exposure on health ingredients in food industry and food safety	School will develop the planning of exposure about mentioned aspect through visits/ assignments/ seminars etc.
	9	Study regarding Financially Literate should be focused	During New product development students rea being asked to learn the concept the with profit loss and breakeven point calculation.
	10	The curriculum should provide with more technological take over the industrial instead of practical in the curriculum because students develop practical knowledge but not their application industrially. there should be visits to industries of various types to provide students with abundance of knowledge	In curriculum already there is provision about practical based project learning
Alumni			

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

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