

MIT ADT UNIVERSITY, PUNE
MIT SCHOOL OF FOOD TECHNOLOGY

IQAC

**Report on Structured
Feedback From
Stakeholders**

**Academic
Year
2023-24**

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1. Filled in feedback forms

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

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

(c) Filled –in feedback Forms of Academic Peers

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

1. Filled in feedback forms

A. UG STUDENTS

Filled in feedback forms of three Students

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

1. Top Ranker, as a representative sample:

11/2/23, 11:31 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (shreyaapatil28@gmail.com) was recorded on submission of this form.

Name of student *

Shreya Srinivas Patil

Enrollment No. (Eg. ADT23SFTB0007) *

ADT23SFTB0091

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

<https://docs.google.com/forms/d/12i3RKAI-P8tcCFFP5n7BnjM3of6sh9k-RaIWE37Gj7o/edit#response=ACYDBNhuTKYcB0oKycUwzOfiqySczYk...> 1/3

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

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. *

Theoretical as well as practical

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

Provide notes

This form was created inside of MIT University.

Google Forms

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

11/2/23, 11:53 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Vedant karade

Enrollment No. (Eg. ADT23SFTB0007) *

ADT23SFTB0114

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKA1-P8tcCFP5n7BnjM3cf8sh9k_Ra/WE37Gj7o/edit#response=ACYDBNgF_skUFbaopN1YmbrdAy41r6... 1/3

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

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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

6. Give two strengths of the syllabus. *

Helpfull , fearless

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

Nothing

This form was created inside of MIT University.

Google Forms

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

11/2/23, 10:49 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Sudarshan Padgil

Enrollment No. (Eg. ADT23SFTB0007) *

ADT23SFTB0100

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/1213RKAI-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNiG4T-iKl6Ch9axBH91CPOaAXH... 1/3

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

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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

6. Give two strengths of the syllabus. *

Diverse information. High practical knowledge

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

Nothing

This form was created inside of MIT University.

Google Forms

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

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

11/2/23, 10:57 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Ayushi sharma

Enrollment No. (Eg. ADT23SFTB0007) *

MITU22BTFT0026

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAI-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNgbD51541QQ8lsHIA89OaAU6... 1/3

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

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. *

.....

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

.....

This form was created inside of MIT University.



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

11/2/23, 11:02 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Aryan Raul

Enrollment No. (Eg. ADT23SFTB0007) *

MITU22BTFT0047

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

<https://docs.google.com/forms/d/1213RKAl-P8tcCFP5n7BniM3cf6sh9k-RalWE37Gi7o/edit#response=ACYDBNisdQ3ciXQU6HKVlaK18r7zK-7v...> 1/3

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

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. *

More Practical based

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

More time for assignment submissions

This form was created inside of MIT University.

Google Forms

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

11/2/23, 10:58 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Virendra Naganath Dhage

Enrollment No. (Eg. ADT23SFTB0007) *

MITU22BTFT0118

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAI-P8icCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNJA10waQMBSmEubijKXOGKBP... 1/3

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

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. *

It gives diverse knowledge and teach useful things

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

Syllabus is good

This form was created inside of MIT University.

Google Forms

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

1. Top Ranker, as a representative sample:

11/2/23, 11:08 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Arpita Pitambar Sasanani

Enrollment No. (Eg. ADT23SFTB0007) *

MITU21BTFT0016

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAI-P8tcCFP5n7BrjM3of6sh9k_RalWE37Gj7o/edit#response=ACYDBNj1F2vav9eJXrRzDXict5X1W5m77... 1/3

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

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

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

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

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

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

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

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

6. Give two strengths of the syllabus. *

Practicals well structured and organised syllabus

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

More industrial visits to be added and foreign language class to be twice a week.

This form was created inside of MIT University.

Google Forms

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

11/2/23, 11:13 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Vivek misal

Enrollment No. (Eg. ADT23SFTB0007) *

MITU21BTFT0115

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAl-P6tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNg2nLasO_87oCkuy9kmw6eqjlfva... 1/3

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

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. *

Good

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

Nothing

This form was created inside of MIT University.

Google Forms

3. Student from Category, as a representative sample:

11/2/23, 11:12 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

Jai Gaikwad

Enrollment No. (Eg. ADT23SFTB0007) *

MITU21BTFT0040

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAi-P8tcCFP5n7BnjM3of6sih9k_RalWE37Gj7o/edit#response=ACYDBNhUGAgPrWwHIEv09HXJ3JitSkY... 1/3

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

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. *

Thorough and practical

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

More field trips for better understanding of how a industry works

This form was created inside of MIT University.

Google Forms

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

1. Top Ranker, as a representative sample:

11/2/23, 11:20 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (arjungupta19535@gmail.com) was recorded on submission of this form.

Name of student *

Arjun Gupta

Enrollment No. (Eg. ADT23SFTB0007) *

MITU20BTFT0015

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAI-P8tcCFP5n7BnjM3of6slh9k_RalWE37Gj7o/edit#response=ACYDBNjPljjsuMHQndaGcjbchBe0ilyfGtz... 1/3

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

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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

6. Give two strengths of the syllabus. *

good.....

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

more interaction with the students during the industry training.....

This form was created inside of MIT University.

Google Forms

2. Slow Learner, as a representative sample:

11/2/23, 11:18 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

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

Name of student *

TANUSHKA JADHAV

Enrollment No. (Eg. ADT23SFTB0007) *

MITU20BTFT0124

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12I3RKA1-P8tcCFP5n7BnjM3cf6sh9k_RaWE37G7o/edit#response=ACYDBNhwIHfipQDTMoNWyLOUPG4ON... 1/3

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

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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Excellent

6. Give two strengths of the syllabus. *

Nil
.....

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

Nil
.....

This form was created inside of MIT University.

Google Forms

3. Student from Category, as a representative sample:

11/2/23, 11:21 AM

BTFT Odd Term Curriculum feedback from students_2023-24

BTFT Odd Term Curriculum feedback from students_2023-24

B. Tech. (Food Technology)

The respondent's email (ishapawar73@gmail.com) was recorded on submission of this form.

Name of student *

Isha Kaushal Pawar

Enrollment No. (Eg. ADT23SFTB0007) *

MITU20BTFT0040

Year and Degree program *

- First Year, Sem. I, B.Tech. (Food Technology)
- Second Year, Sem. III, B.Tech. (Food Technology)
- Third Year, Sem. V, B.Tech. (Food Technology)
- Forth Year, Sem. VII, B.Tech. (Food Technology)

Feedback on curriculum

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

https://docs.google.com/forms/d/12i3RKAJ-P8tcCFPSn7BnjM3oEsh9k_RalWE37G7o/edit#response=ACYDBNgTpaOWDgOs0aVdIUASiAYbdol... 1/3

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

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

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

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

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

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

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

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

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

1 2 3 4 5 6 7 8 9 10

Poor Excellent

6. Give two strengths of the syllabus. *

Future scope , inclusion of modern trends

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

More industrial knowledge.

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Google Forms

b. PG STUDENTS

M.Tech. (Food Technology)

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

1/15/24, 8:18 PM

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

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

Email *

rubybaviskar@gmail.com

Name of student *

Ruby Baviskar

Enrollment No *

ADT23SFTM0017

Year and Degree Program *

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

A. Feedback on curriculum

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

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. *

New learning and advances in subjects/topics

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

More equipment oriented practicals and advances in the same

B. Feedback on Teaching – learning

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

All teachers are good in their own way

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

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

Q and A

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNIWNU7ByuN6vWBeFgtj9ddtx... 3/5

1/15/24, 8:18 PM

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

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? *

Have no idea about it in detail

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNiWNU7ByuN6vWBeFgtj9ddtx... 4/5

1/15/24, 8:18 PM

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

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

Yes

No

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

Yes

No

This form was created inside of MIT University.

Google Forms

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

1/15/24, 8:32 PM

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

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

Email *

shrikantghule64@Gmail.com

Name of student *

Shrikant Anil Ghule

Enrollment No *

ADT23SFTM0019

Year and Degree Program *

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

A. Feedback on curriculum

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR0ZtsbbyRgCSN-nl/edit#response=ACYDBNhbBg_nJ2nlgPRF7Wx-ZS2z... 1/5

1/15/24, 8:32 PM

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

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

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR0ZtsbbyRgCSN-nl/edit#response=ACYDBNhbBg_nJ2nlgPRF7Wx-ZS2z... 2/5

/15/24, 8:32 PM

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

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. *

Syllabus is very interesting and get more knowledge

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

B. Feedback on Teaching – learning

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

All teacher

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

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

Interaction with teacher and students

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhibBg_nJ2nlgPRF7Wx-ZS2z... 3/5

/15/24, 8:32 PM

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

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? *

Please extend network for students
.....

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhlbBg_nJ2nlgPRF7Wx-ZS2z... 4/5

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

Yes

No

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

Yes

No

This form was created inside of MIT University.

Google Forms

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

1/15/24, 8:31 PM

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

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

Email *

abhi040909@gmail.com

Name of student *

Abhijeet Balasaheb Kothimbire

Enrollment No *

ADT23SFTM0002

Year and Degree Program *

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

A. Feedback on curriculum

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbot... 1/5

1/15/24, 8:31 PM

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

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

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

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

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

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

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

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

1 2 3 4 5 6 7 8 9 10

Poor Excellent

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EeVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbct... 2/5

1/15/24, 8:31 PM

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

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. *

Research methodology, Recent development in food processing

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

No suggestions

B. Feedback on Teaching – learning

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

Agrawal mam. Two way interaction occurs , Dedicated towards explaining topics.

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

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

No.

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbct... 3/5

1/15/24, 8:31 PM

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

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? *

No changes

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNisjeegcHSdf8kPLZFbUHpSbct... 4/5

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

Yes

No

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

Yes

No

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Google Forms

M. Tech. (Food Technology)

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

1/15/24, 8:28 PM

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

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

Email *

vishwakhare222@gmail.com

Name of student *

Vishakha Wakhare

Enrollment No *

MITU22MTFT0022

Year and Degree Program *

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

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

A. Feedback on curriculum

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhzvzu9EegrEKIZqvsjnPckhR0-... 1/5

1/15/24, 8:28 PM

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

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

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EoVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNhvzu9EegrEKiZqvsjnPckhR0-... 2/5

1/15/24, 8:28 PM

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

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. *

Covers basics

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

It should be more practical oriented

B. Feedback on Teaching – learning

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

Pathan sir

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

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

The current one is good

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR8ZtsbbyRgCSN-nl/edit#response=ACYDBNhvzu9EegrEKiZqvsjnPckhR0-... 3/5

1/15/24, 8:28 PM

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

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? *

More MNC company should be there during placement

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR0ZtsbbyRgCSN-nl/edit#response=ACYDBNhhvzu9EegrEKiZqvsjnPckhR0-... 4/5

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

Yes

No

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

Yes

No

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

1/15/24, 8:29 PM

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

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

Email *

shivamjagdale@gmail.com

Name of student *

Shivam Jagdale

Enrollment No *

MITU22MTFT0015

Year and Degree Program *

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

A. Feedback on curriculum

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EeVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgxRTviUbewEOwhEjbcWmFa... 1/5

1/15/24, 8:29 PM

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

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

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR8ZtsbbyRgCSN-nl/edit#response=ACYDBNgxRTvIUbewEOwhEjbcWmFa... 2/5

1/15/24, 8:29 PM

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

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. *

-

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

-

B. Feedback on Teaching – learning

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

Gaikwad sir is the best. He teaches with his all knowledge giving real life current examples it make it easy to understand

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR0ZtsbbyRgCSN-nl/edit#response=ACYDBNgxRTvIUbewEOwhEjbcWmFa... 3/5

1/15/24, 8:29 PM

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

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

-

D. Feedback on Library

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

Yes

No

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

Yes

No

E. Feedback on Training and Placement

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

Yes

No

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

-

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR0ZtsbbyRgCSN-nl/edit#response=ACYDBNgxRTvIUbewEOwhEjbcWmFa... 4/5

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

Yes

No

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

Yes

No

This form was created inside of MIT University.

Google Forms

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

1/15/24, 8:31 PM

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

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

Email *

rutujakale5050@gmail.com

Name of student *

Rutuja Rajesh Kale

Enrollment No *

MITU22MTFT0012

Year and Degree Program *

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

A. Feedback on curriculum

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR8ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD6t1KOIFEpnPvC8toV... 1/5

1/15/24, 8:31 PM

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

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

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

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

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

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

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

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

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

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD8t1KOIFEpnPvC8toV... 2/5

1/15/24, 8:31 PM

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

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

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

6. Give two strengths of the syllabus. *

- 1) Knowledgeable
 - 2) covers a vast area
-

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

- 1) more interactive session
 - 2) more research paper revision
-

B. Feedback on Teaching – learning

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

All teachers are equally good.

C. Feedback of Evaluation

1. Is the assessment system transparent? *

Yes

No

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgkyWD8t1KOIFEpnbPvC8toV... 3/5

1/15/24, 8:31 PM

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

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

Interactive

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? *

NA

F. Feedback on Infrastructure and Safety

https://docs.google.com/forms/d/1uCNJxh-4Ys_ah5EcVIVFE8XAK4DR9ZtsbbyRgCSN-nl/edit#response=ACYDBNgKyWD6t1KOIFEpnbPvC8toV... 4/5

1/15/24, 8:31 PM

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

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

Yes

No

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

Yes

No

This form was created inside of MIT University.

Google Forms

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

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

1/15/24, 4:37 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

ridhirane5@gmail.com

Name of student *

Riddhi Rane

Year and Degree program *

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNhP0rkJI74pB6Z429uvEtcWIPY... 1/5

1/15/24, 4:37 PM

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

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

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

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNhP0rkJI74pB6Z429uvEtcWIPY... 2/5

1/15/24, 4:37 PM

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

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 the possible topics are covered

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

Some industrial visits or topics related to industrial problems should be involved

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? *

Amarendra Mahamuni. Very interactive sessions and the teacher gives real life examples.

C. Feedback of Evaluation

1/15/24, 4:37 PM

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

1. Is the assessment system transparent? *

Yes

No

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

Same

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

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNhP0rkJI74pB6Z429uvEtoWIPY... 4/5

1/15/24, 4:37 PM

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

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 ?

There should be a slot for internship in the curriculum so that the experience in cv is enhanced

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

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

1/15/24, 4:39 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

tejasrao9145@gmail.com

Name of student *

Tejas Bhagwan Rao

Year and Degree program *

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

A. Feedback on curriculum

Option 1

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_rhr... 1/5

1/15/24, 4:39 PM

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

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

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

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

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

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

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

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

1 2 3 4 5 6 7 8 9 10

Poor Excellent

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fHr... 2/5

1/15/24, 4:39 PM

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

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. *

No

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? *

Mr. Bhavasar Sir

C. Feedback of Evaluation

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fhr... 3/5

1/15/24, 4:39 PM

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

1. Is the assessment system transparent? *

- Yes
- No

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

.....

D. Feedback on Library

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

Yes

No

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

Yes

No

E. Feedback on Training and Placement

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpL_G2melv1FIA/edit#response=ACYDBNgphJHbhuaFb9MdqVonCn_fHr... 4/5

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

- Yes
- No

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

No

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

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

1/15/24, 7:23 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

ramchormale2018@gmail.com

Name of student *

Ramdas Balasaheb Chormale

Year and Degree program *

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

A. Feedback on curriculum

- Option 1

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

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

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

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

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

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

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

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

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

1 2 3 4 5 6 7 8 9 10

Poor Excellent

6. Give two strengths of the syllabus. *

- 1) Contains Research-based Teaching Techniques.
- 2) Meets the Needs of the Students

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

Improving practical skills

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.S.V.Ghodke
Nice guidance

C. Feedback of Evaluation

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpL_G2melv1FIA/edit#response=ACYDBNhyj2Yc0_h8s1MWzh_nwWMA... 3/5

1/15/24, 7:23 PM

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

1. Is the assessment system transparent? *

- Yes
 No

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

Practical

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

E. Feedback on Training and Placement

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNhyj2Yc0_h8s1MWzh_rwWMA... 4/5

1/15/24, 7:23 PM

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

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 ?

Invite more companies (MNC)

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

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https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpL_G2melv1FIA/edit#response=ACYDBNhyj2Yc0_h8s1MWzh_rwWMA... 5/5

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

1/15/24, 4:38 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

dhairyashilkhandagle07@gmail.com

Name of student *

Dhairyashil Yuvraj Khandagale

Year and Degree program *

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

A. Feedback on curriculum

- Option 1

1. Is the 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. *

Good syllabus well structured

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

Nil

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. S.T.Gaikawd sir
Dr.V.S.Patil sir

C. Feedback of Evaluation

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNi8d6mPDbUkJAt78tpzNAv8g6... 3/5

1/15/24, 4:38 PM

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

1. Is the assessment system transparent? *

Yes

No

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

Tutorial and 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

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

Yes

No

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Google Forms

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNi8d6mPDbUkJAt78tpzNAv8g6... 5/5

E. Feedback on Training and Placement

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNi8d6mPDbUkJAt78tpzNAv8g6... 4/5

1/15/24, 4:38 PM

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

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

Yes

No

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

.....

F. Feedback on Infrastructure and Safety

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

Yes

No

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

1/15/24, 4:38 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

nikhilyele9797@gmail.com

Name of student *

Nikhil yele

Year and Degree program *

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

A. Feedback on curriculum

- Option 1

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. *

Government examination
Practical knowledge

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

food industry practical knowledge
Add government exam syllabus

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? *

Deepti mam

C. Feedback of Evaluation

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpL_G2melv1FIA/edit#response=ACYDBNjvS5afjnPUhFtiPHcn-NohXazs... 3/5

1/15/24, 4:38 PM

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

1. Is the assessment system transparent? *

Yes

No

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

.....

D. Feedback on Library

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

Yes

No

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

Yes

E. Feedback on Training and Placement

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNjvS5afjnPUhFtiPHcn-NohXazs... 4/5

1/15/24, 4:38 PM

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

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 ?

Mock interview

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

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Google Forms

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNjvS5afjnPUhFtiPHcn-NohXazs... 5/5

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

1/15/24, 4:35 PM

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

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

M.Tech (Food Safety, Quality and Management)

Email* *

akashgore7111@gmail.com

Name of student *

Akash Sunil Gore

Year and Degree program *

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

A. Feedback on curriculum

- Option 1

1. Is the 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. *

Related to industries
Great practical work

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

All design syllabus

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 sir .
Give the real life examples .

C. Feedback of Evaluation

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNjTGd0hWqpRj_DWkckcEc1ES... 3/5

1/15/24, 4:35 PM

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

1. Is the assessment system transparent? *

Yes

No

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

Ppts

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

https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPp_G2melv1FIA/edit#response=ACYDBNjTGd0hWqRj_DWkckEc1ES... 4/5

1/15/24, 4:35 PM

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

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

Yes

No

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

.....

F. Feedback on Infrastructure and Safety

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

Yes

No

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

Yes

No

This form was created inside of MIT University.

Google Forms



https://docs.google.com/forms/d/1RpPKxOTIGU1Z_SJujRqIGSVHBAierPpl_G2melv1FIA/edit#response=ACYDBNJTGd0hWqpRj_0WkckEc1ES... 5/5

c.Academic Peers

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

Purpose

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

Name *

Nilesh Lele

Designation *

Director

Institute of Affiliation *

FTP research and education Pvt Ltd

Contact No. *

9930405542

Email Id *

nileshlele@gmail.com

1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. *

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

2. Alignment of the curriculum structure in line with UGC/AICTE norms *

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

3.Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *

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

4. The Relevance of the course content in enhancing the employability meeting the industry requirement. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

5. Alignment of the Curriculum with the 21st Century skills. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

6. Initiatives towards enabling and strengthening the industry-institute collaborations to have hands-on experience. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

7. Training on the domain-specific industry internships in the new and emerging areas *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

8. Alignment of the elective courses in gaining the expertise in some specific domain area *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

9. Curriculum promoting self-learning/collaborative learning/experiential learning. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Excellent

10. Scope for Indian Knowledge System (IKS)* in the Curriculum *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Excellent

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

Purpose

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

Name *

Dr Prabodh Halde

Designation *

Head Regulaoty Marico

Institute of Affiliation *

Marico

Contact No. *

9820278746

Email Id *

prabodh1972@gmail.com

1. Curriculum focusing on Fundamental concepts enabling and leading to the holistic knowledge & skill development. *

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

2. Alignment of the curriculum structure in line with UGC/AICTE norms *

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

3. Mandated pre-requisite courses for the introduction of advanced courses in the Curriculum. *

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

4. The Relevance of the course content in enhancing the employability meeting the industry requirement. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

5. Alignment of the Curriculum with the 21st Century skills. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Excellent

6. Initiatives towards enabling and strengthening the industry-institute collaborations to have hands-on experience. *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

7. Training on the domain-specific industry internships in the new and emerging areas *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

8. Alignment of the elective courses in gaining the expertise in some specific domain area *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Excellent

9. Curriculum promoting self-learning/collaborative learning/experiential learning. *

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Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

10. Scope for Indian Knowledge System (IKS)* in the Curriculum *

	1	2	3	4	5	6	7	8	9	10	
Poor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Excellent

d . Teachers

1. Professor

11/27/23, 5:21 PM

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

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

Name of the faculty *

Dr. Prerana Shere

Email id *

prerana.shere@mituniversity.edu.in

Department *

Food process and product technology

Designation *

Professor

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

- 1
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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? ✖

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

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

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

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Give two strengths of the syllabus. *

Skill development and revised as per the recent development

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

Industry based skill exposure can be incorporated.

Date *

MM / DD / YYYY

11 / 24 / 2023

2. Associate Professor

11/27/23, 5:21 PM

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

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

Name of the faculty *

Dr. Sujata Ghodke

Email id *

sujata.ghodke@mituniversity.edu.in

Department *

Patronage of Traditional and Specialty Foods

Designation *

Associate Professor

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

- 1
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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
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iii) Does the curricula include 'Latest Development/Research Component' and strike right balance between the theory, practical and project, training, internship? *

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

- 1
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v) How do you find the curriculum from the employability, and entrepreneurship point of view? *

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Give two strengths of the syllabus. *

Allow students to explore subject matter at greater depth and to make better connections between different areas of learning

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

Nil

Date *

MM DD YYYY

11 / 25 / 2023

3. Assistant Professor

11/27/23, 5:21 PM

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

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

Name of the faculty *

Dr. Nitin G. Suradkar

Email id *

nitin.suradkar@mituniversity.edu.in

Department *

FSQN

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
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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?

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

- 1
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iv) Is the syllabus revised taking into consideration enhancing constructive learning and develops problem solving skills? *

- 1
- 2
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v) How do you find the curriculum from the employability, and entrepreneurship point of view? *

- 1
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Give two strengths of the syllabus. *

Appropriate content and student centered

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

-

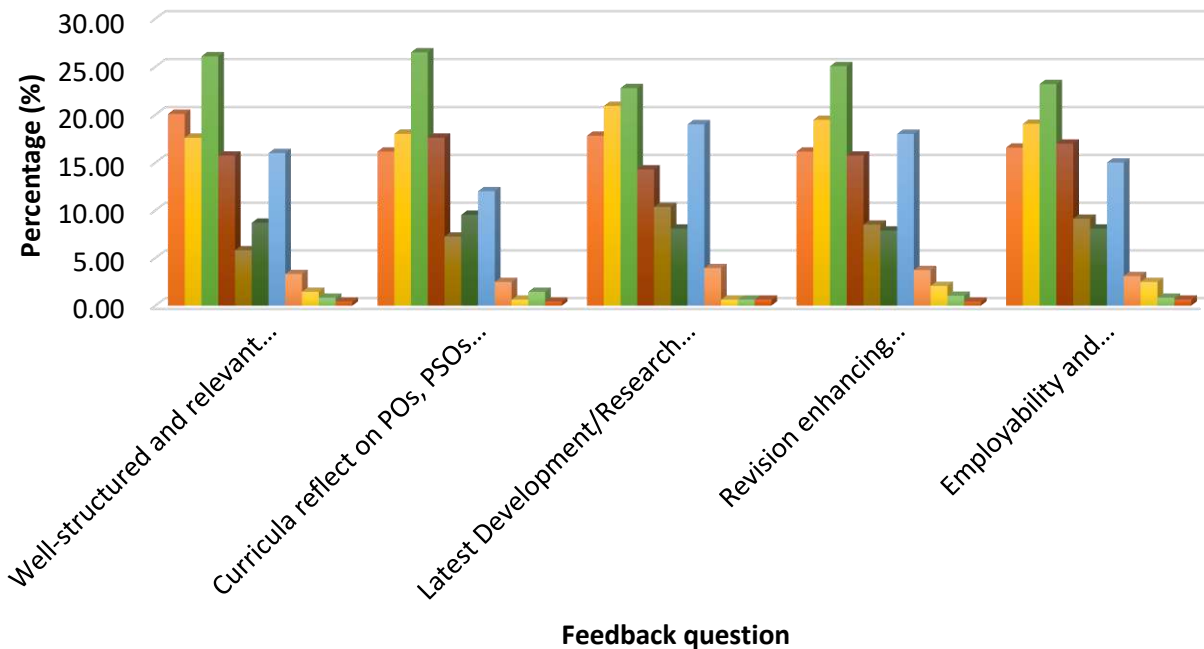
Date *

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11 / 24 / 2023

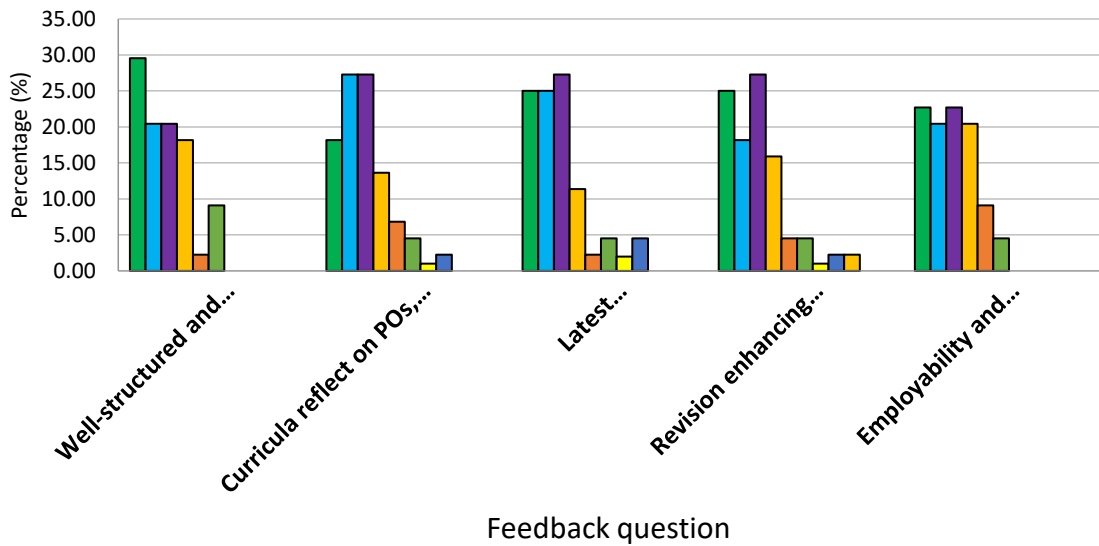
(2) Analysis of Feedback with Graphical Representation

Students feedback on curriculum- 2023-24



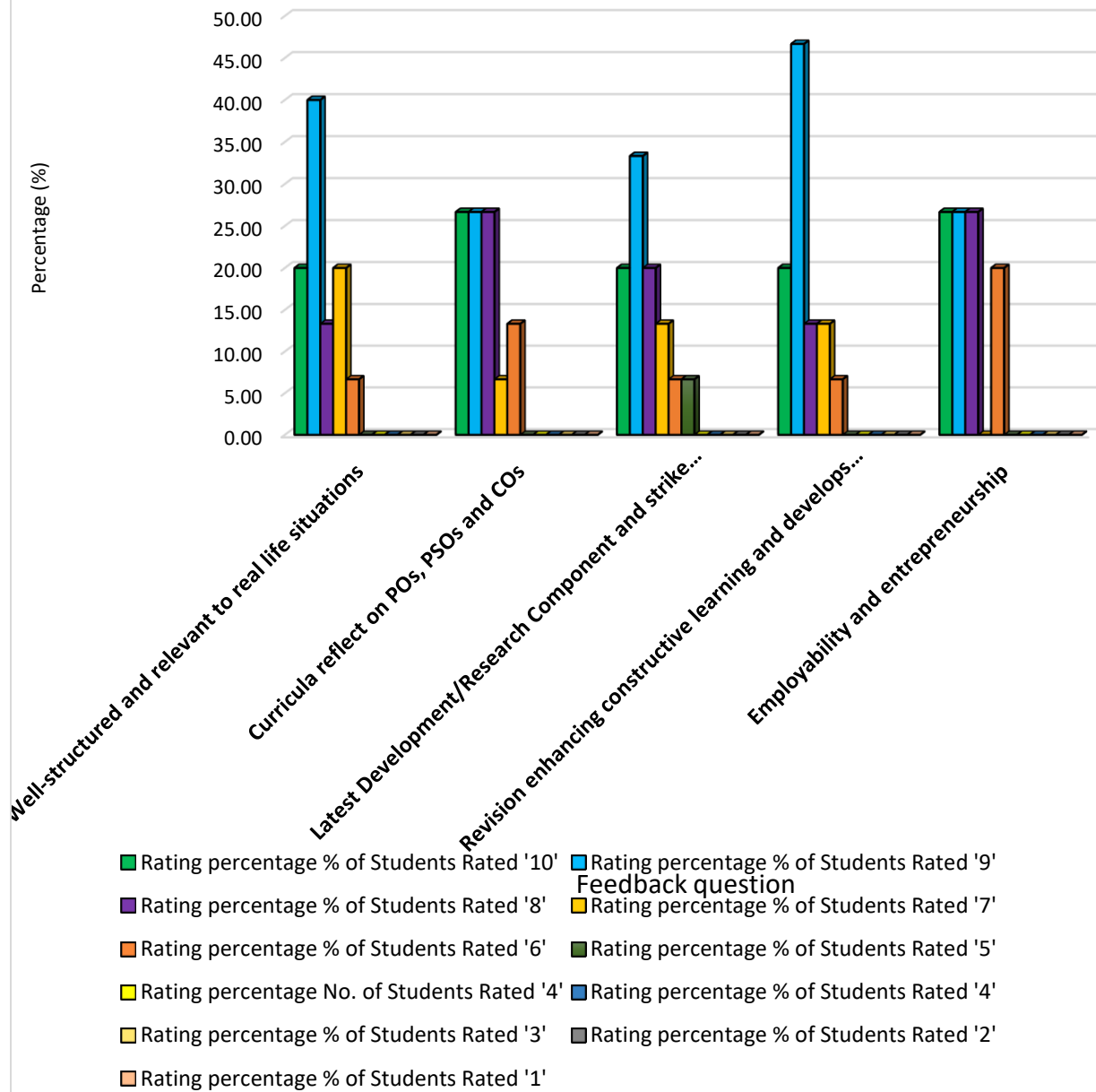
- Rating percentage % of Students Rated '10'
- Rating percentage % of Students Rated '9'
- Rating percentage % of Students Rated '8'
- Rating percentage % of Students Rated '7'
- Rating percentage % of Students Rated '6'
- Rating percentage % of Students Rated '5'
- Rating percentage No. of Students Rated '4'
- Rating percentage % of Students Rated '4'
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Students feedback on curriculum- 2023-24

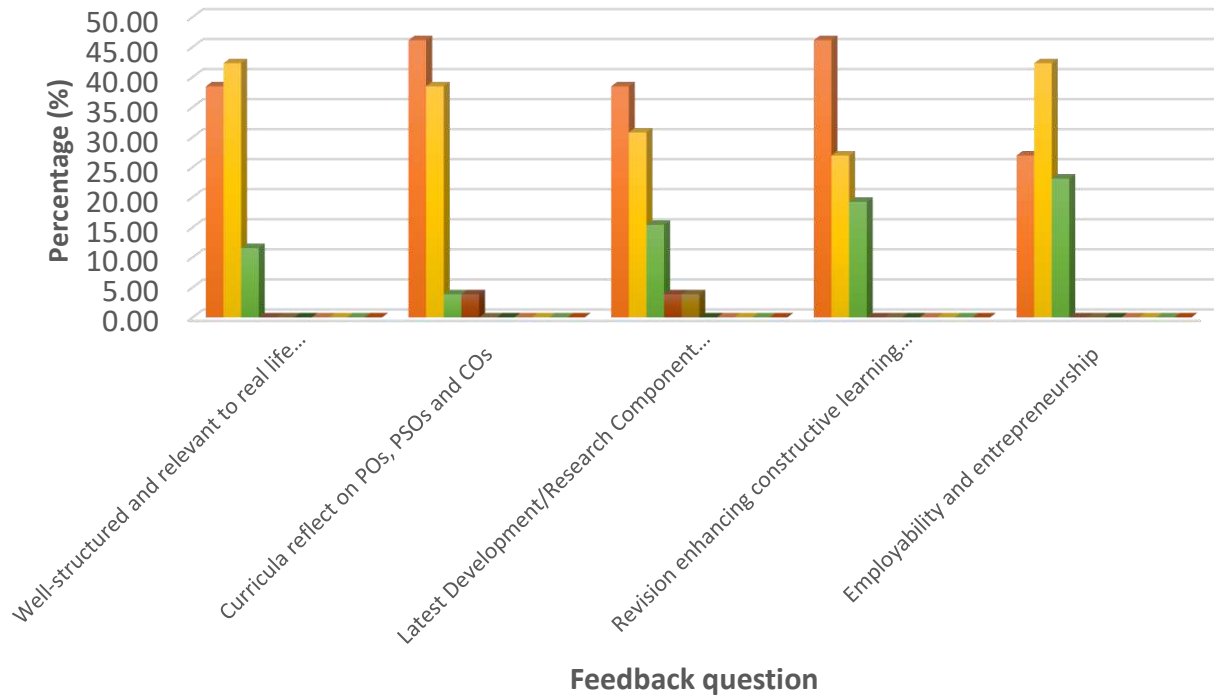


- Rating percentage % of Students Rated '10'
- Rating percentage % of Students Rated '9'
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Students feedback on curriculum- 2023-24

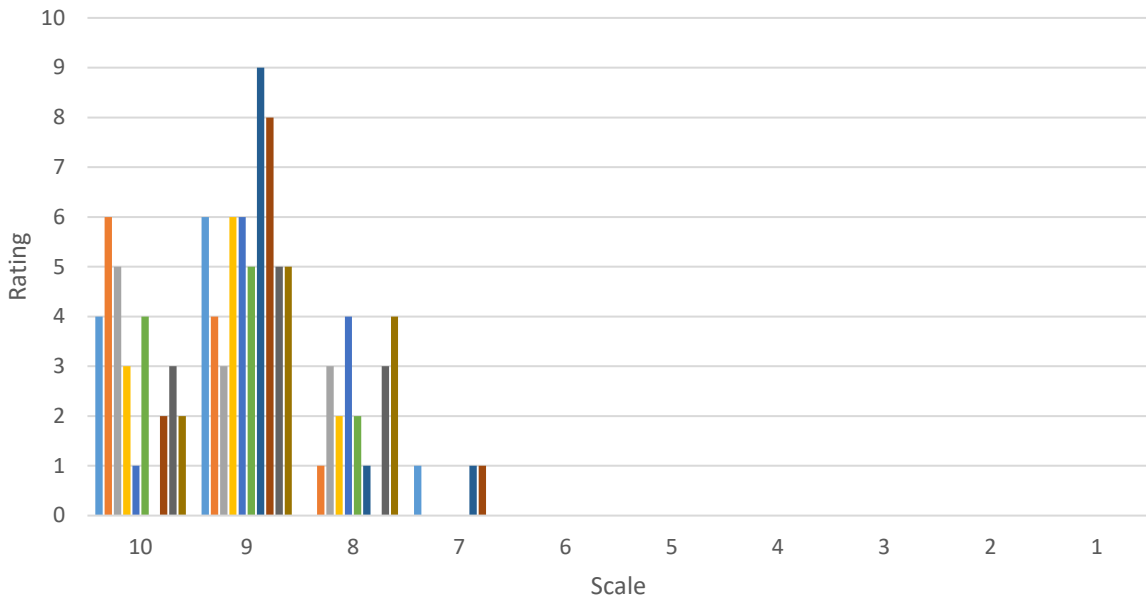


Teachers feedback on curriculum- 2023-24 (Odd Sem.)



- Rating percentage % of Teachers Rated '10'
- Rating percentage % of Teachers Rated '9'
- Rating percentage % of Teachers Rated '8'
- Rating percentage % of Teachers Rated '7'
- Rating percentage % of Teachers Rated '6'
- Rating percentage % of Teachers Rated '5'
- Rating percentage % of Teachers Rated '4'
- Rating percentage % of Teachers Rated '3'
- Rating percentage % of Teachers Rated '2'
- Rating percentage % of Teachers Rated '1'

Academic Peer 2023-24



- Holistic knowledge & skill development.
- In line with UGC/AICTE norms
- Introduction of advanced courses
- Employability meeting the industry requirement.
- 21st Century skills
- Industry-institute collaborations
- New and emerging areas
- Alignment of the elective courses
- Promoting self-learning
- Scope for Indian Knowledge System

3. Comparison of Feedback of different Stakeholders

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

4. . Pertinent pointers identified & drawn to enhance the learningeffectiveness

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



MIT-A
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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



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

Date: 18/12/2023

MINUTES OF MEETING: 12TH BOARD OF STUDIES

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

Time: 10.00 am to 2.00 pm

Nature of Meeting: Online Platform- Microsoft Teams

Meeting Link: https://teams.microsoft.com/l/meetup-join/19%3ameeting_ZDJmMmZmN2ItNjk5MC00YTg3LTlmZjAtMzFkNmE3MzZiOGVm%40thread.v2/0?context=%7b%22Tid%22%3a%2203cb5f0c-1f82-4993-9621-36330f6309ec%22%2c%22Oid%22%3a%2222020535-0d26-47c0-81dd-1e656332c8cb%22%7d

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

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

MIT School of Food Technology, is blooming constituent unit of MIT Art, Design and Technology University, Pune. The school offers various specialty degree programs in the discipline of Food Science and Technology (B.Tech, M.Tech. and Ph.D.). The relative course content for the competency building of the students for food industry/corporate sector, entrepreneurship capacity with required skills is always the chief contemplation of the School of Food Technology. Considering this, 12th BoS meeting was conducted on 16th December 2023 at 10.00 AM through online mode via Microsoft Teams.

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

Agenda items on board:

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

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

Agenda 1	Course content discussion for B. Tech Sem II (2023-24 pattern) as per NEP 2020
Proceedings	<p>1. Food Microbiology</p> <ul style="list-style-type: none"> - Dr. Sujata Ghodke briefed the syllabus content of Food Microbiology in the BoS meeting. Mrs. Monali Divekar raised a concern to shift 'Milk and milk products' concept under 'Microbiology of Animal based products' in Unit 5. - Dr. Vivek Chaugule appreciated the content and raised the concern about addition of Kinetics of mico-organisms. Prof. Dr. Anjali clarified that these concepts are already added in course 'Fundamentals of Microbiology' Sem I. - Mrs. Monali suggested to add 'Bad Bug Book-USFDA-Food Borne Pathogenic Micro-organisms and Natural Toxins Handbook' as a reference book for students. - All members agreed for the same suggestions in Food Microbiology syllabus content. <p>2. Cereal Processing and Technology</p> <ul style="list-style-type: none"> - Dr. Sujata Ghodke briefed the syllabus content. Mrs. Monali Divekar given suggestion in Unit 7 to incorporate 'Processed Products: Puffed and Flattened rice'. - Dr. Ajaykumar Sharma suggested in Unit 10 to add 'Worldwide distribution and Utilization of Millets' as initial concept. - Dr. PK Nema suggested to add 'Chemical composition of Rice and Paddy' in Unit 3. He also focused on importance of students learning for cereals by-products and all committee members agreed to add 'Introduction to By-products of cereals' in the syllabus. Further Dr. PK Nema highlighted to introduce students with 'Grain Storage for cereals'. Dr. Sujata Godke agreed to add that point under Unit 1. - Prof. Dr. Anjali Bhoite suggested to add one practical on utilization of cereal by-products. <p>3. Legume and Oilseed Technology</p> <ul style="list-style-type: none"> - The syllabus content of Legume and Oilseed Technology was briefed by Dr. Sujata Ghodke. Dr. PK Nema similarly suggested to add 'By-products of oil and pulses' in the syllabus. He also guided to incorporate 'Properties of oil during storage' as its very important for students. Further he suggested to incorporate 'Fortification of Oil' in Unit 6. He asked to cover Soyabean as an important oilseed crop during syllabus. - Mrs. Monali Divekar highlighted on addition of 'Polishing of Dal' in Unit 2. All

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

4. Applied Food Chemistry

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

5. Human Nutrition

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

6. Food Biochemistry

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

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

7. Fluid Mechanics and Hydraulics

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

8. Fundamentals of Heat and Mass Transfer

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

9. Basics in Computer Application

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

	<p>helpful for students.</p> <ul style="list-style-type: none"> - Mr. Shashank Joshi mentioned to add 'Biodata Preparation of students' and also include some hands on about 'How to write an email to recruiter' will be an add on advantage of this course for students apart from basic computer knowledge. - Dr. PK Nema suggested to give focus on 'How to create and use social media like LinkedIn, writing some articles' will be beneficial for students so that they can portray themselves as goof knowledgeable person on social platform. Finally all BoS members agreed for these suggestions to improve syllabus content. <p>10. Mathematics-II</p> <ul style="list-style-type: none"> - Dr. Yogita Chavan briefed the syllabus content. Mr. Shashank Joshi raised a concern to incorporate 'Six sigma' in course syllabus. Prof. Dr. Anjali Bhoite informed that Mathematics syllabus is already designed by taking a concern of University Mathematics HoD. Furthermore it will be discussed with Mathematics course Teacher and will be decided if required for B.Tech (Food Technology) students. - The following courses are newly added in the syllabus <ol style="list-style-type: none"> 1. Design Thinking 2. English Communication and Holistic Personality Programme-2 3. Health Practices-2
Agenda 2	Syllabus discussion for B. Tech Sem VII and VIII (2021-22 pattern)
Proceedings	<p>1. Food Industry Internship</p> <ul style="list-style-type: none"> - Prof. Dr. Anjali Bhoite briefed about Food Industry Internship. Mr. Shashank Joshi discussed that student internship in food industry is feasible in only one department since its quite difficult to move students from one department to another during training time period. - Dr. Vivek Chaughule also supported with this opinion. He further discussed that food industry cannot provide factory layout as it is a confidential official information. Students can take it from google sources if available. - Prof. Dr. Anjali Bhoite mentioned that we ensure the academic submissions after industry endorsement only. - Dr. Nilesh Amritkar also shared his opinion regarding moving students from one department to another is challenging rather than that students can take deep dive in any one department during training time period.

- Mr. Shashank Joshi and Dr. Nilesh Amritkar both suggested that student's exposure to marketing survey and sales will be more meaningful to enhance their knowledge about current food products trends.
 - Prof. Dr. Anjali Bhoite appreciated the comments received from respected committee members and informed that meaningful insights will be undertaken.
- 2. Food Business Management and Ethics**
- Dr. Yogita Chavan briefed the syllabus content. Mr. Shashank Joshi asked for any non-disclosure agreement in the course. Prof. Dr. Anjali Bhoite mentioned that IPR concept will cover all that content in syllabus.
 - He further discussed about different processed food products with some misleading information in market and it's important to sensitize students with this concept. So he suggested to incorporate 'Misleading about Processed Foods' in Module IX- Consumer Protection. All BoS members discussed at length on this point and finally agreed for the same.
- 3. Food Fungi and Yeast Technology**
- Dr. Nilesh Kardile briefed the syllabus content but no any suggestions received form BoS committee members.
- 4. Non Thermal Technologies in Food Processing**
- Dr. Nilesh Kardile briefed the syllabus content. No any suggestions received form BoS committee members.
- 5. Nutraceutical and Functional Foods**
- The syllabus content was briefed by Dr. Nilesh Kardile. Mrs. Monali Divekar suggested to incorporate 'Application of Nutraceutical through Gummies and Chewable' in the course content. All committee members also agreed on this.
 - Dr. Nilesh Kardile briefed the following syllabus contents but no any suggestions received form BoS committee members for following courses;
 - Artificial Intelligence in Food Processing
 - Industry Automation through Mechanization and Robotics

	<ul style="list-style-type: none"> • Block chain Technology in Food Supply Chain • Hands on Training
Agenda 3	Syllabus discussion for Multidisciplinary Minor courses of Food Technology as per NEP 2020
Proceedings	<p>- Prof. Dr. Anjali Bhoite discussed about Multidisciplinary courses outline offered by MIT School of Food Technology to all BoS committee members.</p> <p>- Dr. PK Nema suggested to replace 'Fermentation Technology' with 'Novel Food Processing Technology' under the specialization title 'Food Processing and Preservation'.</p> <p>- Further he suggested to rename specialization title of 'Post Harvest Technology' to 'Food Supply Chain Management'.</p>
Agenda 4	M.Tech Program outline as per NEP 2020
Proceedings	<p>-Prof. Dr. Anjali Bhoite discussed about M. Tech Program outline as per NEP 2020 for Food Technology and Food Safety and Quality Management specializations.</p> <p>- Dr. PK Nema and Dr. Nilesh Amritkar suggested to change 'Potential and Recipe Standardization of Indian Traditional Foods, in Sem I as 'Indian Traditional Food Processing'. BoS members also appreciated for the course as Traditional Foods are important for students to learn.</p> <p>- Dr. Ajaykumar Sharma asked to rename 'Food Good Manufacturing Practices' from IV Sem in M. Tech (FSQM) to 'Good Manufacturing Practices'.</p>
Agenda 5	Any other issue with permission of chairperson
Proceedings	<p>1.Framing of PO and PSO as per NEP 2020</p> <p>Prof. Dr. Anjali Bhoite discussed about Newly formulated Program Specific Outcomes (PSOs) and Program Outcomes (POs) as per National Education Policy 2020 guidelines.</p> <p>2. Paper setter panel for odd term Dec. 2023</p> <p>- Prof. Dr. Anjali Bhoite discussed about Exam paper panel members for odd term Dec. 2023 as per eligibility criteria requirement.</p>

3. Value added programs

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

Final list of VAC Courses:

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

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

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

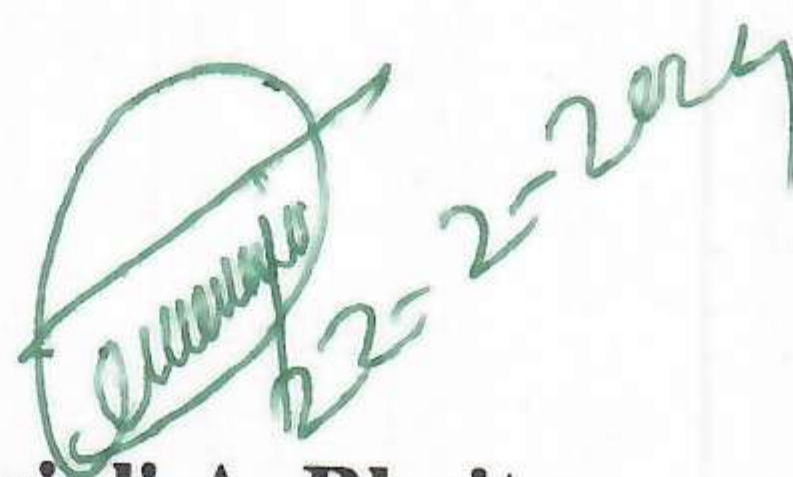
Sr.No	Assessment Parameters with weak Feedback	Justification
1	Curricula reflection (POs), Programme Specific Outcomes (PSOs) and Course Programme outcomes Outcomes (COs) of the Programme and courses offered by the University and their mapping.	1. Course teachers are instructed to brief the relevance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

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

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

Decision base net outcomes:

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


22-2-2024

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

Encl: Screenshots of online BoS meeting

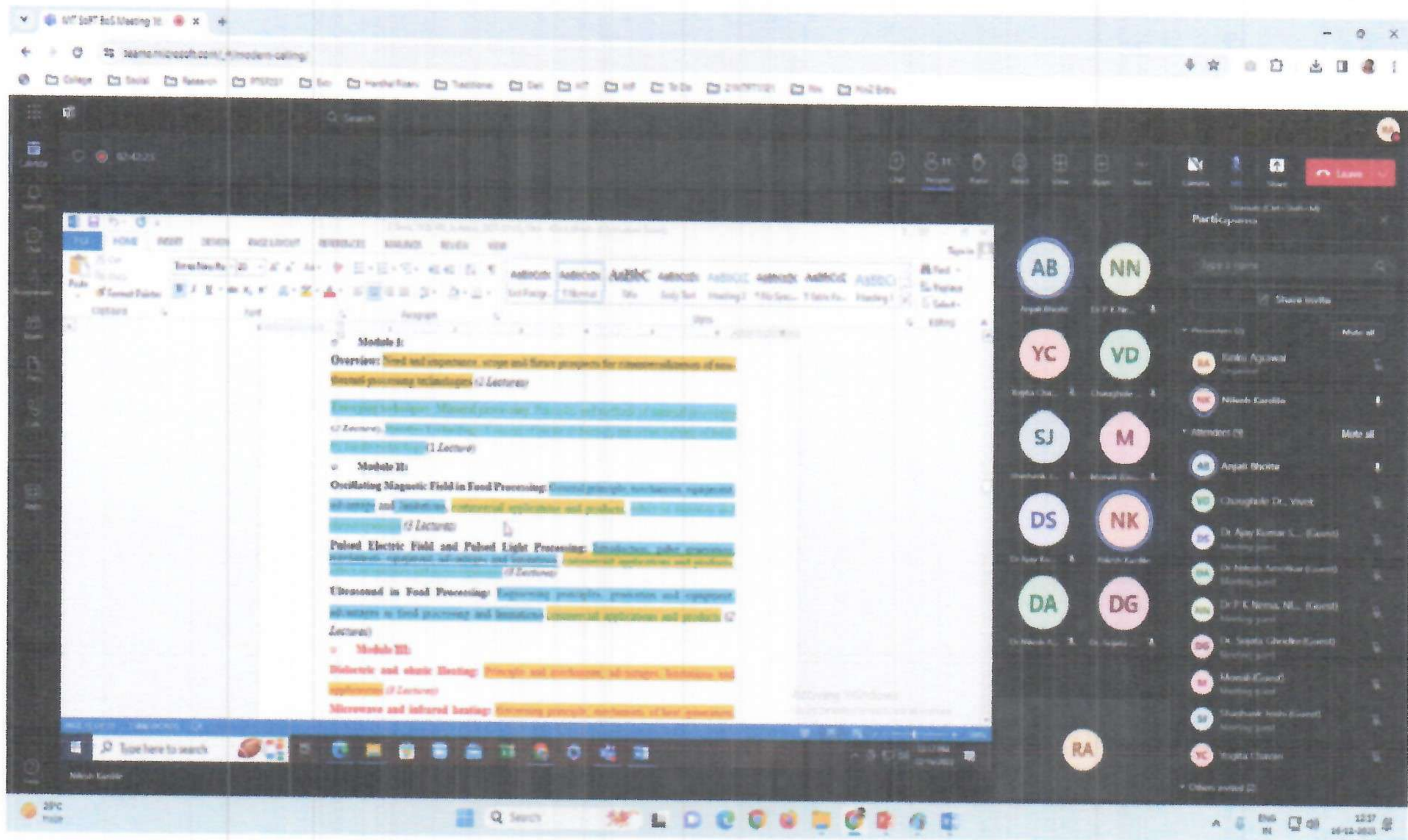


Photo 3: Syllabus discussion during BoS meeting



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

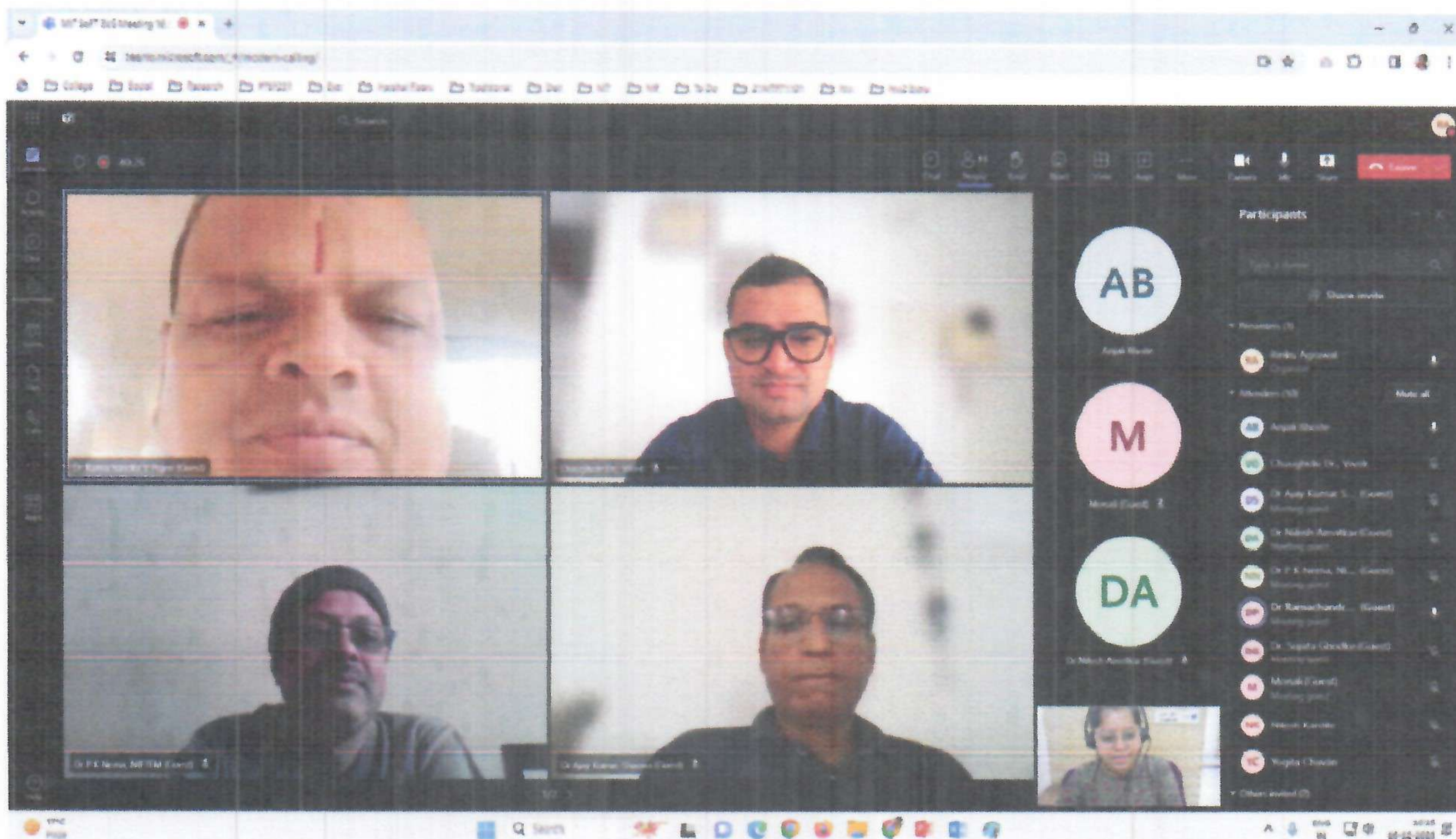


Photo 2: Dr. Ramchandra Pujeri and committee members in BoS meeting