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#### DEPARTMENT OF FOOD TECHNOLOGY

#### Criteria I

### 1.4.1 Structured feedback and review of syllabus

- 1. Students Feedback report
- 2. Teachers Feedback report
- 3. Parents Feedback report

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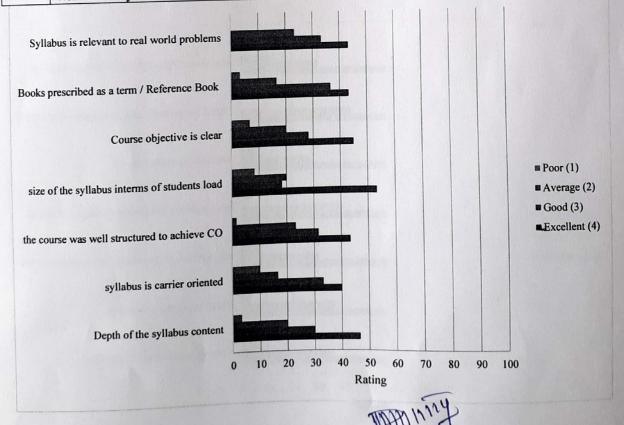
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Department of Food Technology
Academic Year 2020 – 21
Syllabus Review Feedback from Students

Feedback Consolidated (30)

II Year / IILsem

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	What is the depth of the syllabus content?	47	30	20	3
2	Whether the syllabus is carrier oriented?	40	33	17	10
3	Whether the course was well structured to achieve Course Outcomes?	43	32	23	2
4	Rate the size of syllabus in terms of students load	53	18	20	8
5	Whether course objective is clear?	45	28	20	
6	Are the books prescribed as a text /reference book in related to syllabus	43	37	17	3
7	Whether the syllabus is relevant to real world problems?	43	33	23	0
8	Whether the syllabus is covered with industry standards?	47	30	20	3





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Department of Food Technology

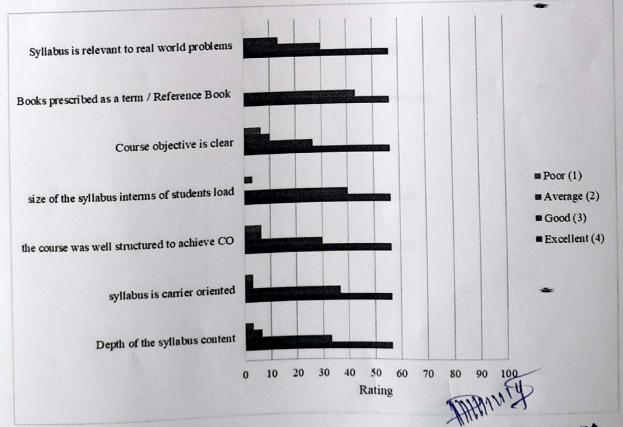
Academic Year 2020 - 21

Syllabus Review Feedback from Students

Feedback Consolidated (30)

II Year / IV sem

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	What is the depth of the syllabus content?	57	33	7	3
2	Whether the syllabus is carrier oriented?	57	37	3 -	3
3	Whether the course was well structured to achieve Course Outcomes?	57	30	7	7
4	Rate the size of syllabus in terms of students load	57	40	0	3
5	Whether course objective is clear?	57	27	10	1
6	Are the books prescribed as a text /reference book in related to syllabus	57	43	0	0
7	Whether the syllabus is relevant to real world problems?	57	30	13	0
8	Whether the syllabus is covered with industry standards?	57	33	7	3





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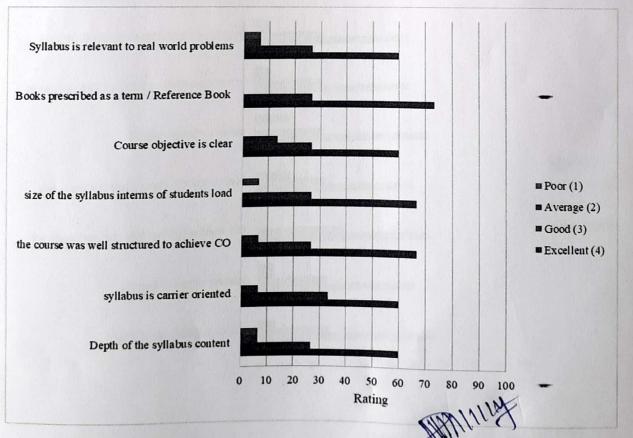
KOMARAPALAYAM - 637303

Department of Food Technology Academic Year 2020 – 21 Syllabus Review Feedback from Students

Feedback Consolidated (15)

III Year / V sem

				***	
S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	What is the depth of the syllabus content?	60	27	7	7
2	Whether the syllabus is carrier oriented?	60	33	7	0
3	Whether the course was well structured to achieve Course Outcomes?	67	27	7	0
4	Rate the size of syllabus in terms of students load	67	27	0 _	7
5	Whether course objective is clear?	60	27	13	0
6	Are the books prescribed as a text /reference book in related to syllabus	73	27	0	0
7	Whether the syllabus is relevant to real world problems?	60	27	7	7
8	Whether the syllabus is covered with industry standards?	60	27	7	7



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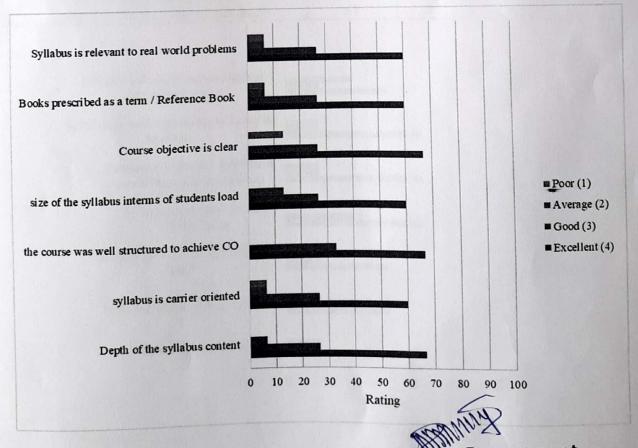
Department of Food Technology Academic Year 2020 – 21

Syllabus Review Feedback from Students

Feedback Consolidated (15)

III Year / VI sem

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	What is the depth of the syllabus content?	67	27	7	0
2	Whether the syllabus is carrier oriented?	60	27	7	7
3	Whether the course was well structured to achieve Course Outcomes?	67	33	0	0
4	Rate the size of syllabus in terms of students load	60	27	13	0
5	Whether course objective is clear?	67	27	0	13
6	Are the books prescribed as a text /reference book in related to syllabus	60	27	7	7
7	Whether the syllabus is relevant to real world problems?	60	27	7	7
8	Whether the syllabus is covered with industry standards?	67	27	7	0





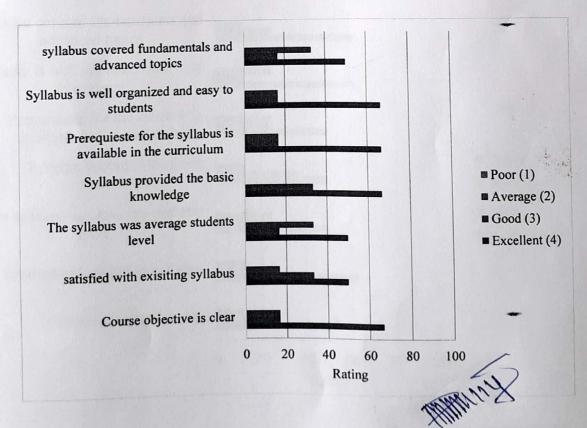
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Department of Food Technology
Academic Year 2020 – 21
Syllabus Review Feedback from Teachers

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Odd Semester -	Doodbook	Concolidated
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S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	Is the Course objectives are illustrated clearly to the need of the students?	67	17	17	0
2	Are you satisfy with existing syllabus which you are handling?	50	33	17 -	0
3	Is the syllabus designed based on average student level?	50	17	33	0
4	Is the syllabus provided the basic knowledge to carryout field project/internship?	67	33	0	0
5	Is the prerequisite for the syllabus available in the curriculum?	67	17	17	0
6	Is the syllabus well organized and easy to follow by the students?	67	17	17	0
7	Is the syllabus covered fundamentals, advanced topics ensures balance between theory and applications?	50	17	33	0
8	Is the text and reference books prescribed in the syllabus standard?	67	17	17	0





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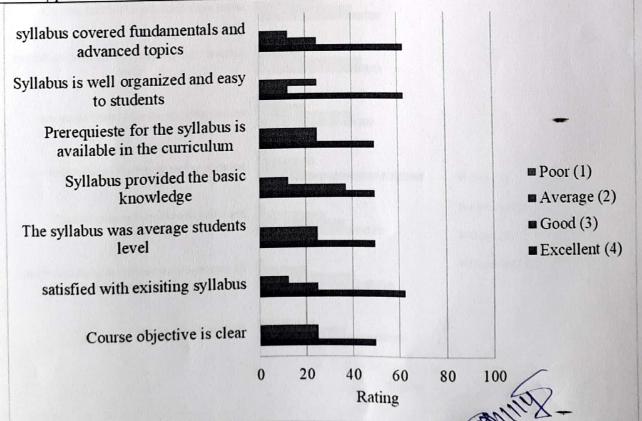
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Department of Food Technology Academic Year 2020 – 21

Syllabus Review Feedback from Teachers

Even Semester - Feedback Consolidated

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	Is the Course objectives are illustrated clearly to the need of the students?	50	25	25	0
2	Are you satisfy with existing syllabus which you are handling?	63	25	13	0
3	Is the syllabus designed based on average student level?	50	25	25	0
4	Is the syllabus provided the basic knowledge to carryout field project/internship?	50	38	13	0
5	Is the prerequisite for the syllabus available in the curriculum?	50	25	25	0
6	Is the syllabus well organized and easy to follow by the students?	63	13	25	0
7	Is the syllabus covered fundamentals, advanced topics ensures balance between theory and applications?	63	25	13	0
8	Is the text and reference books prescribed in the syllabus standard?	50	25	25	0



Head of the Department Department of Food Technology, Excel Engineering College,



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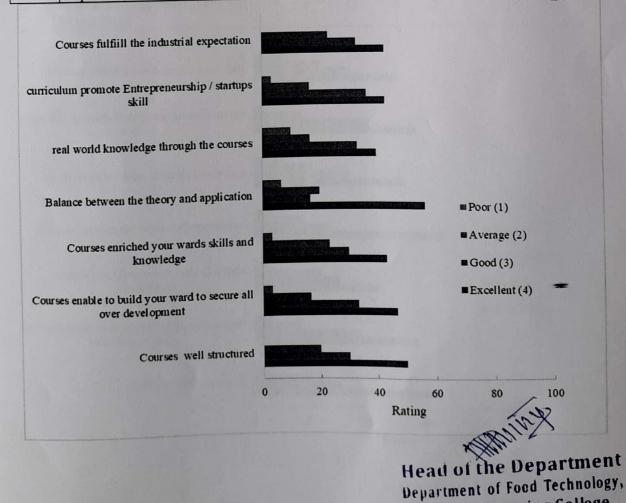
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Department of Food Technology
Academic Year 2020 – 21
Syllabus Review Feedback from Parents

Odd Semester - Feedback Consolidated (30)

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	Are all the courses well-structured and caters the aptitude interest and learning outcome of your ward	50	30	20	0
2	Has the courses enabled your ward to secure overall development?	47	33	17	3
3	Has the courses enrich your wards skills and knowledge?	43	30	23	3
4	Have you found from your ward that there is balance between theory and applications?	57	17	20	7
5	Have your ward acquire real world knowledge through the course?	40	33	17	10
6	Has the courses in the curriculum promote Entrenepreuship / Startup skills	43	37	17	3
7	Has the courses fulfill industrial expectation?	43	33	23	0



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Department of Food Technology

Academic Year 2020 - 21

Syllabus Review Feedback from Parents

Even Semester - Feedback Consolidated (30)

S. No.	Descriptions	% Excellent (4)	% Good (3)	% Average (2)	% Poor (1)
1	Are all the courses well-structured and caters the aptitude interest and learning outcome of your ward	63	30	20	3
2	Has the courses enabled your ward to secure overall development?	57	37	17	7
3	Has the courses enrich your wards skills and knowledge?	43	30	23	3
4	Have you found from your ward that there is balance between theory and applications?	67	27	17	7
5	Have your ward acquire real world knowledge through the course?	53	33	20	10
6	Has the courses in the curriculum promote Entrenepreuship / Startup skills	57	40	17	3
7	Has the courses fulfill industrial expectation?	50	33	23	10

