



**EXCEL ENGINEERING COLLEGE  
(Autonomous)**

**Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai**

**Accredited by NBA (AERO, CSE, MECH, ECE), NAAC with "A+" and**

**Recognised by UGC (2f & 12B)**

**KOMARAPALAYAM - 637303**

**DEPARTMENT OF FOOD TECHNOLOGY**

**Criteria II**

**Teachers use ICT-enabled tools including online resources for effective teaching**

1. Smart Class Room
2. Digital Library
3. CAMU – Teaching Plan
4. Feedback
5. Website Link

**HoD/FT**





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**DEPARTMENT OF FOOD TECHNOLOGY**

**LIST OF FACULTY MEMBERS USING ICT TOOLS**

S. No	Name of the faculty	Name of the subject	Topics	ICT tools used
1	Dr.M.Karupaiya	Fruits and Vegetables Processing Technology (Theory + Practical)	Freshened processed product technology	Practical Demonstration in Laboratory
2	Dr.M.P.Murugesan	Unit Operations In Food Technology	Size Reduction in unit operation	PPT Practical Demonstration in Laboratory
3	Mrs.U.Rammiya	Professional Ethics and Human Values	Requirement of fulfillment of human aspiration	PPT
4	Mr.V.Ramesh	Environmental Sciences	Ecosystem	PPT
5	Mr.M.Vijay	Food Additives	Anti caking Agents and Humectants	PPT
6	Mr.M.Raja	Baking and Confectionery Technology	Processing of chocolate and sugar confectionary	Practical Demonstration in Laboratory PPT
7	Mr. ArunPrasath N V	Introduction to Biochemistry and Nutrition	Metabolism concepts and Regulation	Practical Demonstration in Laboratory PPT



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**DEPARTMENT OF FOOD TECHNOLOGY**

8	Mr.S.P.Rajesh	Refrigeration and Cold Chain Management	Refrigeration types	PPT
9	Mr.S.Tharani	Fundamentals of Fluid Mechanics	Flow measurement and flow control	PPT
10	Ms.R.LeenaSree	Meat and Fish Processing Technology	Meat Processing	PPT
11	Mr.A.Sanjaikannan	Disaster Management	Cyber security in Disaster Preparedness	PPT
12	Ms.G.Chithra	Food Process Engineering and Economics	Non thermal processing	PPT
13	Mr.G.Selvam	Food Microbiology	Role of microorganisms in food	PPT Practical Demonstration in Laboratory



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**DEPARTMENT OF FOOD TECHNOLOGY**

**Smart Class Room**





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**DEPARTMENT OF FOOD TECHNOLOGY**

**Digital Library**



Semester	Staff Name	Subject Name	Subject Code	Topic	SubTopics	Planned Date	Date of Completion	Deviation Status	Remarks	Attachments
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Introduction	14-04-2023	14-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Components of cold chain	17-04-2023	17-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Refrigerated distribution and transport systems, Cold chain in retail, Traceability- Application of	19-04-2023	19-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Role of refrigeration in food production	20-04-2023	20-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	candy manufacture	21-04-2023	24-04-2023	Yes	Completed, casual leave	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Beverage processing	24-04-2023	24-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	bakery products, meat products	27-04-2023	27-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Poultry products, fishery products	28-04-2023	28-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - V Cold Chain	Fruit /vegetables and dairy products.	28-04-2023	28-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Pre-cooling systems	27-03-2023	27-03-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Cold storage- construction	29-03-2023	29-03-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Insulation and operation	30-03-2023	30-03-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Design of cold storage unit	05-04-2023	6/4/2023	Yes	conducted guest lecture so, Completed in altered hour	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Calculation of refrigeration load in cold store	06-04-2023	06-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Prefabricated systems, walk-in-coolers	31-03-2023	31-03-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Frozen storage, Cryogenics	10-04-2023	10-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Linde and Claude system for liquefaction of air, freezing in air	13-04-2023	13-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - IV Low Temperature Storage Systems	Modified Planck's law for calculation of freezing time	14-04-2023	14-04-2023	No	Completed	No
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	Evaporator	27-02-2023	27-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	Dry and flooded type evaporator	02-03-2023	02-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	liquid cooling evaporator	03-03-2023	03-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	Condenser	09-03-2023	09-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	water cooled, air cooled and evaporative condenser	10-03-2023	10-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	Compressor	15-03-2023	15-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit - III Components of A Refrigeration	Reciprocating type compressors	17-03-2023	17-03-2023	No	Completed	Yes

SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – III Components of A Refrigeration	Expansion valve	20-03-2023	20-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – III Components of A Refrigeration	Thermostatic expansion valve	24-03-2023	24-03-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Refrigeration cycle	13-02-2023	13-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Simple vapor compression cycle	15-02-2023	15-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Vapor absorption cycle	16-02-2023	16-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	P-H and T-S diagrams	17-02-2023	17-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	COP	17-02-2023	17-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Energy ratios and Power consumption of a refrigerating machine	20-02-2023	20-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Standard rating cycle and effect of operating conditions.	22-02-2023	23-02-2023	Yes	casual leave completed in altered class	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Air refrigeration system – reversed Brayton cycle	23-02-2023	23-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – II Refrigeration Systems	Effect of super heating and sub cooling on vapor compression cycle. Temperature sensors.	24-02-2023	24-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Introduction to refrigeration	20-01-2023	20-01-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Refrigeration capacity	09-02-2023	09-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Review of Second law of thermodynamics	10-02-2023	10-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Second law of thermodynamics interpretation	27-01-2023	27-01-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Production of low temperatures	10-02-2023	10-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Refrigerants - classification	01-02-2023	01-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Thermodynamic properties	02-02-2023	02-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Ozone depletion potential	03-02-2023	03-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Reversed Carnot cycle	08-02-2023	08-02-2023	No	Completed	Yes
SEM-4	Rajesh S.P	Food Refrigeration and Cold Chain Management	20FT405	Unit – I Introduction	Limitations of reversed Carnot systems.	06-02-2023	06-02-2023	No	Completed	Yes



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**DEPARTMENT OF FOOD TECHNOLOGY**

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**Subject Wise Feedback Report**

Under Graduate | BTECH-FOOD | 2022-23 | Food Technology |  
SEM-3 | A

S.No.	Section	20MA301-FOOD	20FT301	20FT302	20FT303	20FT304	20FT305
1	A	4.0	2.0	3.6	3.7	3.6	3.5
2	A	5.0	5.0	5.0	5.0	5.0	4.1
3	A	5.0	5.0	5.0	5.0	4.0	5.0
4	A	4.0	3.5	4.1	3.3	1.7	4.5
5	A	5.0	5.0	5.0	5.0	5.0	5.0
6	A	3.0	3.0	3.0	3.0	3.0	3.0
7	A	4.1	4.0	4.5	4.5	3.9	5.0
8	A	3.8	3.9	3.6	4.4	3.5	3.8
9	A	4.3	1.9	4.3	4.2	2.4	4.0
10	A	5.0	-	4.2	5.0	4.3	5.0
11	A	4.8	2.9	3.4	5.0	3.5	5.0
12	A	4.4	3.2	3.8	4.2	4.1	4.9
13	A	4.2	3.4	3.0	-	3.1	4.8
14	A	4.2	3.9	4.3	4.6	4.0	4.2
15	A	5.0	5.0	5.0	5.0	5.0	5.0
16	A	4.7	4.3	4.9	4.4	4.5	5.0
17	A	4.9	2.9	4.3	4.3	3.5	4.3
18	A	4.2	4.0	4.3	4.0	1.9	4.0
19	A	5.0	5.0	5.0	5.0	5.0	5.0
20	A	5.0	1.0	4.3	3.0	1.4	5.0
21	A	4.1	3.2	3.5	3.6	2.9	4.5





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Subject Wise Feedback Report

Under Graduate | BTECH-FOOD | 2022-23 | Food Technology |  
SEM-3 | A

S.No.	Section	20MA301- FOOD	20FT301	20FT302	20FT303	20FT304	20FT305
22	A	3.9	3.9	4.6	3.5	2.1	4.3
23	A	3.9	3.0	3.8	3.4	3.0	3.6
24	A	4.5	2.4	4.0	4.0	2.8	5.0
25	A	4.2	4.2	4.8	4.0	1.8	4.5
26	A	3.4	-	-	4.0	4.0	3.2
27	A	5.0	5.0	5.0	5.0	5.0	5.0
28	A	4.2	3.5	3.9	4.1	3.0	4.2
29	A	2.8	3.2	4.5	4.3	1.4	4.8
30	A	4.6	3.5	3.6	4.4	2.9	4.3
31	A	4.0	3.0	4.2	4.7	3.8	4.2
32	A	4.0	4.1	5.0	5.0	2.6	4.3
33	A	-	3.1	4.7	4.0	4.8	5.0
<b>Total</b>		138.2	111.0	136.2	136.6	112.5	147.0
<b>Average</b>		4.3	3.6	4.3	4.3	3.4	4.5
<b>Percentage</b>		86.0%	72.0%	86.0%	86.0%	68.0%	90.0%
<b>SIGNATURE</b>							

Transforms and Boundary Value Problems-20MA301-FOOD, Fundamentals of food processing-20FT301, Applied thermodynamics for Food Technology-20FT302, Food process calculations-20FT303, Instrumental Methods of Analysis-20FT304, Food chemistry and nutrition-20FT305

Staff name	Subject (Section)
Santhiya V	20MA301-FOOD(A)
Raja M	20FT301(A)



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Staff name	Subject (Section)
Rajesh S.P	20FT302(A)
THARANI S	20FT303(A)
Murugesan M P	20FT304(A)
Nallasamy P	20FT305(A)

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**DEPARTMENT OF FOOD TECHNOLOGY**

**WEBSITE LINK**

S NO	NAME OF THE FACULTY	NAME OF THE TOPIC	PLATFORM	WEBSITE LINK
1	Mr.M.Raja	Sensory Evaluation of food products	Google meet	<a href="https://youtu.be/TRuf0ZBENmw">https://youtu.be/TRuf0ZBENmw</a>
2	Mr.S.P.Rajesh	Refrigeration Systems	Google meet	<a href="https://youtu.be/qaBeA5Cv5bU">https://youtu.be/qaBeA5Cv5bU</a>
3	Dr.M.Karuppaiya	Recent trends in vegetable processing technology	Google meet	<a href="https://www.youtube.com/watch?v=Mjyc1cz9MtU">https://www.youtube.com/watch?v=Mjyc1cz9MtU</a>

**OBJECTIVES**

- Underline the importance and significance of sensory evaluation
- Enlist quality control aspects of sensory evaluation
- Evaluate and assess the quality of food products based on the sensory parameters
- Sensory evaluation as a tool for improvements in quality of food products besides creating the consumer acceptance

**NAME OF THE FACULTY:** Mr.M.Raja AP/FT

**NAME OF THE TOPIC:** Sensory evaluation of food product