



PAAVAI ENGINEERING COLLEGE

(Autonomous)

NH 44, PACHAL, NAMAKKAL-637018

DEPARTMENT OF FOOD TECHNOLOGY

ACTION TAKEN REPORT ON STAKEHOLDERS FEEDBACK ON CURRICULUM & SYLLABUS

Academic Year 2019-2020

Date: 03.05.2019

1. Feedback was collected.
2. The feedback was analysed and reviewed through Internal Committee.
3. The Proposed draft of syllabus was put forth to DAC. The Constructive suggestions were taken from the Stakeholders feedback.
4. After detailed deliberation and discussion, the proposed draft of syllabus with modification was presented to BoS for final Approval.
5. After BoS recommendations, the curriculum and syllabus came into implementation.

Feedback was requested from following Stake holders

S. No.	Stake Holders	No of feedback form received
1.	Teachers	9
2.	Employer	4

Name of the course	Recommended by	Recommendation	Action Taken
Faculty Feedback			
Fluid flow process	P.N. Gururaj	Working of pumps and its principles needed	Considered for necessary inclusion and forwarded to DAC
Food process calculations	G. Thamaraiselva	Basic calculations - problems to be included.	Forwarded the suggestion for the approval of DAC
Food Science and Nutrition	J.S. Ruthrapriya	Health and hygiene topics can be provided	Forwarded the suggestion for the approval of DAC
Employer Feedback			
	Dr.P.G.Vasanthakumar Ponne Product Exports Namakkal	Students should be strong on aptitude.	Training will be provided by placement cell and forwarded to DAC.
	Anand Sri Velmurugan Sago Factory, Namakkal	Students need to be aware of industry exposure	Industrial visits and training / internships will be arranged.



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Food Chemistry	C.Manimaran Fibro Foods Pvt Ltd., Salem	Basics of Food chemistry can be included	Forwarded the suggestion for the approval of DAC
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S.No	Name of the Member	Designation	Role	Signature
1.	D.Sreenivasan	HOD	Chairman	
2.	Dr.K.Muthamizhi	AP/ Chemical	Member	
3.	J.S. Ruthrapriya	AP/Food	Member	
4.	P.N. Gururaj	AP/Food	Member	

HOD/ Food Tech

Head of the Department
Department of Food Technology,
Paavai Engineering College,
NH-7, Pachal Post, Namakkal-637018.

PRINCIPAL
PRINCIPAL
PAAVAI ENGINEERING COLLEGE
NH-7, PACHAL POST, NAMAKKAL Dist



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TEACHER'S FEEDBACK ON CURRICULUM & SYLLABUS

Name of the Faculty	P.N. Gurusamy	Academic Year	2019-2020
Designation	AP	Department	Food Technology

*Note: (Use 5 Point Scale) : Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	Curriculum and Syllabi are need based	4
2.	Courses are relevant to the Programme	5
3.	The course outcomes are clear and well defined	3
4.	The course has good balance between theory and lab experiments	4
5.	The syllabus covers modern and advanced topics	5
6.	Adequacy of time for effective coverage of syllabus / lab experiments	5
7.	Sufficient number of prescribed books, reference books and e-resources are available in the library	4
8.	The curriculum ensures student participation in learning process	4

Any other suggestions:

Working of pumps and its principles needed.

Date: 20/4/2019.


Signature



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TEACHER'S FEEDBACK ON CURRICULUM & SYLLABUS

Name of the Faculty	G. Thamarai Selvan	Academic Year	2019-2020
Designation	AP	Department	Food Technology

*Note: (Use 5 Point Scale) : Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	Curriculum and Syllabi are need based	4
2.	Courses are relevant to the Programme	5
3.	The course outcomes are clear and well defined	4
4.	The course has good balance between theory and lab experiments	3
5.	The syllabus covers modern and advanced topics	4
6.	Adequacy of time for effective coverage of syllabus / lab experiments	5
7.	Sufficient number of prescribed books, reference books and e-resources are available in the library	4
8.	The curriculum ensures student participation in learning process	4

Any other suggestions:

Basic computational problems to be included

Date: 20/04/2019.

G. Thamarai Selvan
Signature



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TEACHER'S FEEDBACK ON CURRICULUM & SYLLABUS

Name of the Faculty	J.S. Ruthoappiya	Academic Year	2019-20
Designation	Asst. Prof	Department	Food Technology

*Note: (Use 5 Point Scale) : Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	Curriculum and Syllabi are need based	5
2.	Courses are relevant to the Programme	4
3.	The course outcomes are clear and well defined	5
4.	The course has good balance between theory and lab experiments	4
5.	The syllabus covers modern and advanced topics	4
6.	Adequacy of time for effective coverage of syllabus / lab experiments	5
7.	Sufficient number of prescribed books, reference books and e-resources are available in the library	4
8.	The curriculum ensures student participation in learning process	5

Any other suggestions:

Health & hygien topics can be provided

Date: 20/4/19

J.S. Ruthoappiya
Signature



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EMPLOYER'S FEEDBACK ON CURRICULUM & SYLLABUS

Dear Employer,

Many graduates of our college are already working in your organization. We are thankful to you for providing them employment with your prestigious company/ organization. We shall be very much appreciate and grateful to you for sparing your valuable time to fill up this feedback form. It will help us to improve the Institute further and give you better employees in future. Please fill in feedback form below and all information submitted here remains strictly confidential. It is used for quality evaluation purpose only.

Name of the Employer: Dr P.G. Vasanthakumar

Organization: Ponne Product Exports

Present Position: M.D.

*Note: (Use 5 Point Scale): Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	The curriculum and syllabi match with the programme	5
2.	The courses are related to industry that are included in the programs	4
3.	The courses are related with the specialization streams	5
4.	The syllabus has good balance between theory and application:	4
5.	Incorporates technical and communication skills	3
6.	Imparts knowledge and skills required for the job market	4
7.	Curriculum develops innovative thinking	4
8.	Is the curriculum relevant for employability /makes the student competent	5

Any other suggestions:

Students should be strong on aptitude

Date: 25-4-2019.


Signature



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Name of the Employer: *Anand*

Organization: *Sri Velmurugan Sago*

Present Position: *Manager*

*Note: (Use 5 Point Scale): Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	The curriculum and syllabi match with the programme	5
2.	The courses are related to industry that are included in the programs	5
3.	The courses are related with the specialization streams	4
4.	The syllabus has good balance between theory and application:	4
5.	Incorporates technical and communication skills	5
6.	Imparts knowledge and skills required for the job market	4
7.	Curriculum develops innovative thinking	5
8.	Is the curriculum relevant for employability /makes the student competent	4

Any other suggestions:

Students need to be aware of industry exposure

Date: *17/4/2019.*

Anand
Signature



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EMPLOYER'S FEEDBACK ON CURRICULUM & SYLLABUS

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Name of the Employer:

C. Manimaran

Organization:

Fibro Foods Pvt. Ltd., Salem.

Present Position:

*Note: (Use 5 Point Scale): Excellent- 5; Very good-4; Good-3; Fair-2; Poor-1

S.No.	Parameters	Rating
1.	The curriculum and syllabi match with the programme	4
2.	The courses are related to industry that are included in the programs	5
3.	The courses are related with the specialization streams	4
4.	The syllabus has good balance between theory and application:	4
5.	Incorporates technical and communication skills	5
6.	Imparts knowledge and skills required for the job market	3
7.	Curriculum develops innovative thinking	4
8.	Is the curriculum relevant for employability /makes the student competent	4

Any other suggestions:

Basics of Food Chemistry can be included.

Date: 27.4.19.

C. Mani
Signature



PAAVAI ENGINEERING COLLEGE

(Autonomous Institution)

(Approved by AICTE and Affiliated to Anna University)

(Accredited by National Board of Accreditation, New Delhi & NAAC (UGC) with 'A' Grade)

Paavai Nagar, NH - 7, PACHAL, NAMAKKAL - 637 018. Tamil Nadu

☎ 04286-243038, 58,88 & 98 Fax: 04286-243068 Email: pecprincipal@paavai.edu.in website: http://pec.paavai.edu.in

DEPARTMENT OF FOOD TECHNOLOGY

2nd BOARD OF STUDIES MEETING






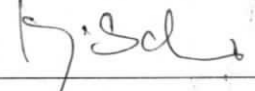

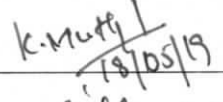
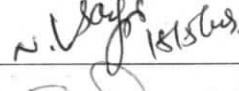

MINUTES OF THE MEETING

Date: 18.05.2019

Venue: Department of Food Technology

Date and Time: 18.05.2019, 11.30 am.

Members present

S. No	Name	Designation	Position in the Committee	College / University / Industry	Signature
1.	Prof.D.Sreenivasan	HOD / Food Technology	Chairman	Paavai Engineering College	 18/5/19
2.	Dr. B.S.Lakshmi	Associate Professor/ Bio Technology	University Nominee	AC Tech Campus, Anna University, Chennai.	 18/5/19
3.	Dr.Jaganmohan	Professor & Head/ Department of Food Science	Academic Expert	Indian Institute of Food Processing Technology (IIFPT), Thanjavur	 18/5/19
4.	Dr.J.Prakashmaran	Associate Professor / Department of Food and Nutrition	Academic Expert	Periyar University, Salem	 18/5/19
5.	Mr.C.Manimaran	Managing Director	Industry Expert	Fibro foods Pvt Ltd, Salem	
6.	Dr.K. Selvi	Dean academics	Dean Academics	Paavai Engineering College	
7.	Ms.J.S.Ruthrapriya	AP/Food Technology	Member		
8.	Dr.K.Muthamizhi	ASP/Chemical Engineering	Member		 18/5/19
9.	Mr.N.Vijayanand	AP/Chemistry	Member		 18/5/19
10.	Ms.Vimhala	AP/Maths	Member		 18/5/19

The Chairman, Board of studies presented

1. Detailed syllabus of Third and Fourth semester (R 2016).
2. Detailed syllabus of programme elective, open elective of R 2016.
3. Detailed Syllabus of Second semester (R 2019) and modification were suggested in the Tentative Curriculum of R2019

OBSERVATIONS:

- ❖ The members of Board of Studies had a long discussion on the detailed syllabi of Third and Fourth semester and recommended the syllabi with minor modifications.
- ❖ The committee critically reviewed the content of R 2019 Curriculum for B.Tech Food Technology.

SUGGESTIONS:

- ❖ Committee members strongly recommended inclusion of Electrical Drives and Machines in R2016

Bslakshmi
18/5/19

Dr. B.S.Lakshmi
University Nominee

18/5/19

Dr.Jaganmohan
Academic expert

J.P. Prakashmaran
18/05/19

Dr.J.Prakashmaran
Academic expert

18/5/19

Mr.C.Manimaran
Industrial Expert

18/5/19

Prof. D. Srinivasan
Chairman

Members

1. 18/5/19
2.
3. N. Balaji
18/5/19
4. 18/5/19