

CDC-07R, Rev.0,
01.04.2021



KONGU ENGINEERING COLLEGE
(Autonomous)
PERUNDURAI – 638060
INTERNAL QUALITY ASSURANCE CELL



CERT No.:99-100-20788
ISO 9001 : 2015

Curriculum Feedback Received and Action Taken Report
Academic Year : 2022-2023

Name of the Board: Food Technology

Date: 22.08.2022

S. No.	Academic Year	Stakeholder	Name, Designation & Affiliation	Feedback Received	Action Taken	Year of Implementation
Students						
1.	2022-2023	Student	Suvetha S 18FTR052	<ul style="list-style-type: none"> ❖ FSSAI regulations and registration process can be included for product development ❖ Market Research and data gathering for understanding the customers 	<ul style="list-style-type: none"> ❖ FSSAI regulations and registration process were included in Food Quality and Safety in VI semester. ❖ Students can take Market Research and Analysis courses in NPTEL 	2022
2.	2022-2023	Student	Hema S 19FTR019	<ul style="list-style-type: none"> ❖ Sensory evaluation of foods can be included ❖ Fabrication of food processing equipment can be given as one or two credit courses 	<ul style="list-style-type: none"> ❖ Sensory evaluation of foods were given as Professional Elective course in PG and offered as two credit courses in UG. ❖ Fabrication of food processing equipment can be given as one or two credit courses in future 	2022

Sri M. Bharathi Priyak.k
Name and Signature of BoS Incharge
[SRI MOHANA PRIYAK.k]

P. Somayajulu
Signature of BoS Chairman with seal
P. BASKAR, M.Tech, Ph.D.,
Professor and Head,
Department of Food Technology,
Kongu Engineering College,
Perundurai - 638 060

3.	2022-2023	Student	Snowlin Soris G 19FTR045	Skill enhancement course has to be included	❖ Skill enhancement has been included in Curriculum as a part of the assessment pattern in the Emerging areas like Food Quality and Safety.	2022
4.	2022-2023	Student	Meganaharshini M 21MFR004	Entrepreneurship Course can be included in Curriculum	Entrepreneurship Course were offered as open elective in UG R2022	2022
5	2022-2023	Student	Praveena UG 21MFR006	Engineering properties of food can be emphasized	Engineering properties of food were included in II semester of R2022 UG Curriculum.	2022
Teachers						
1.	2022-2023	Teacher	Dr.J.Prakash Maran M.Sc., M.Tech., Ph.D., Associate Professor, Department of Food Science and Nutrition, Periyar University, Salem – 636011.	❖ Food Process Equipment Design course may be introduced in the fifth semester and do the practical in the same semester. ❖ FoSTAc - Advanced manufacturing Course may be introduced as skill development course.	❖ Food Process Equipment Design and Drawing Laboratory were included in VI semester in R2022 UG ❖ FoSTAc - Advanced manufacturing Course will be introduced as skill development course (one credit/two credit) in Future.	2022
2.	2022-2023	Teacher	Mrs.K. Manonmani M.Tech Assistant Professor Department of Food Technology, Rajalakshmi Engineering College,	❖ Different types of dairy products and its processes can be included in Dairy Technology. ❖ Recent updates of FSSAI initiatives (Eat	❖ Dairy Products Technology were included as Professional Elective course in UG R2022. ❖ Recent FSSAI Initiatives were included in V unit in Food Quality and Safety.	2022

Sri M. Thana Priya bk 20/10/22
Name and Signature of BoS Incharge
[SRI MOHANA PRIYA K.K.]

R. Annap.
Signature of BoS Chairman with seal
R. Annap., M.Tech., Ph.D.,
Professor and Head,
Department of Food Technology,
Kongu Engineering College,
Periyar University, Salem.

			Chennai	Right India, RUCO, Eat right campus, FoSTAC etc., can be included.		
3.	2022-2023	Teacher	Dr.P.Hema Prabha B.Sc.,B.E.,M.Tech.,PhD Associate Professor Department of Food Processing and Preservation Technology School of Engineering, Avinashilingam Institute , Coimbatore-29	❖ Entrepreneurship, e-commerce and marketing, IoT and Sensors and their applications in food processing can be included . ❖ Suggested to include RSM or other optimization tools.	❖ Biosensor and its application were offered as two credit courses. ❖ IOT in Food Application were given as Professional elective course in M.tech Food Technology. Whereas, Entrepreneurship,e-commerce were offered as Open elective courses or students can learn from NPTEL platform ❖ RSM or other optimization tools will be offered as Value added course or one credit course	2022
4	2022-2023	Teacher	Mr.J.Jony Blessing Manoj M.Tech., Assistant Professor Department of Food Technology, Kongu Engineering College, Perundurai.	❖ Suggested to include Design of Experiments.	❖ Design of Experiments has been included as Professional Elective in PG R2022 Curriculum	2022
5	2022-2023	Teacher	Mr.A.Raghu M.Tech., Assistant Professor, Department of Food Technology, Kongu Engineering College, Perundurai.	❖ Suggested to include Hydrodynamic cavitation in Emerging technologies in food processing. ❖ Suggested to include	❖ Hydrodynamic cavitation were included in Emerging technologies in food processing Course. ❖ Traditional foods were included as Professional	2022

Sri M Shana Priya k.k 30/10/22
 Name and Signature of BoS Incharge
 [SRIMOHANA PRIYAK.K.]

P. ommy
 Signature of BoS Chairman with seal
 P. Ommy, Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Kongu Engineering College,
 Perundurai - 638 060

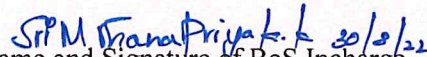
				Value added products of Regional foods as one/two credit course.	elective in R2022 UG Curriculum	
--	--	--	--	--	---------------------------------	--

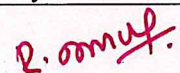
Employers						
1.	2022-2023	Employer	Mr.Keerthi Nivas M Managing Director, SriVatsaa Foods Private Limited, 4B/56-1 New salt colony, Tuticorin, 628003.	Suggested to include Basics of Supply chain and dedicated practical sessions to New Product development	Supply Chain Management were introduced as Professional Elective course in R2022 UG and New Product development were included in Product development Laboratory such as Baking and Confectionery , Fruits and Vegetable Laboratories.	2022
2.	2022-2023	Employer	Mr. Manikandan.K – CEO Ivory Gull Candy CO., SF.no.296/1c2, Pavalathanur Post-Salem.	<ul style="list-style-type: none"> ❖ Suggested to include Derivation of costings for a New Product Development ❖ Food Process Machinery Design concepts can be included. ❖ Machine operations in food industry eg. boilers, steam jacketed kettles can be offered as one/two credit course. 	<ul style="list-style-type: none"> ❖ Derivation of costings for a New Product Development will be included in respective product Development Laboratory. ❖ Food Process Equipment Design and Drawing laboratory were included in VI semester. ❖ Concepts of Boilers were available in the IV unit of Energy Management Course in UG R2022. 	2022
3.	2022-2023	Employer	Mr.Vinith V Assistant Manager Hatsun Agro Products	<ul style="list-style-type: none"> ❖ Suggested to include Automation technology and statutory related 	<ul style="list-style-type: none"> ❖ Automation Technologies like SCADA have been 	2022

Sri Mohana Priya
Name and Signature of BoS Incharge
[SRI MOHANA PRIYA K.K.]

Dr. R. BASKAR, M.Tech., Ph.D.,
Signature of BoS Chairman with seal
Professor and Head,
Department of Food Technology,
Kongu Engineering College,
Perundurai - 638 060

			Salem.	❖ topics Suggested to include HACCP	included in Process Instrumentation and Control course. ❖ HACCP have been included in both UG & PG Syllabus of R2022 in Food Quality and Safety , Food safety and Quality Control.	
4	2022-2023	Employer	Mr. Ashwin M Business Analyst Milky Mist & Pattakaranpalayam, Perundurai, Erode.	Suggested to include Corporate work culture and ethics .	Corporate work culture and ethics can be offered as one credit courses by Industry expert or through Guest lectures.	2022
5	2022-2023	Employer	Mr. C.Raagul Food Technologist QMS SKM Egg Products Export India limited Erode.	Suggested to include Food industry critical parameters related topics like HACCP, Allergen, etc.	HACCP and Allergen Management have been included in Food Safety and Quality Control course in PG R2022.	2022
Alumnae						
1.	2022-2023	Alumni	Mr. Gnana Moorthy Eswaran (2017 Passed out) PhD, Scholar IIT Kharagpur, West Bengal.	Suggested to include Food laws.	Various Food laws with respect to International bodies and National bodies were available in the Food Quality and safety course in the UG R2022 and Food safety and Quality Control in PG R2022.	2022
2.	2022-2023	Alumni	Ms. Bharathi R (2017 Passed out) R&D senior executive, Milky Mist Dairy, Erode.	Suggested to include Sensory, quality testing of foods, plant layouts, food chemistry Courses.	Courses with respect to Quality Testing, Plant Layout , Food Chemistry were available in UG R2022 Curriculum, Whereas Sensory Evaluation of	2022


 Name and Signature of BoS Incharge
 [SRI MOHANA PRIYA K.K.]


 Signature of BoS Chairman with seal
 Dr. R. BASKAR, M.Tech., Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Kongu Engineering College,
 Perundurai - 638 060

					foods were offered as two credit course.	
3.	2022-2023	Alumni	Ms.Aarthi Soundararajan (2018 Passed out) Manufacturing Executive, ITC Limited, Bangalore.	Suggested to include SAP software learning and Industry 4.0.	SAP Software Learning and Industry 4.0 can be given as one / two credit courses in Future.	2022
4	2022-2023	Alumni	Mr. E.Mathesh (2019 Passed out) Deputy Manager (Dairy) Tiruchirapalli District Co-operative Milk Producer's Union Ltd (AAVIN), Perambalur Milk Chilling Centre, Perambalur.	❖ Suggested the Students should visit Refrigeration plant , Boiler, ETP during Industrial visit or course specific visit. ❖ Suggested to include SAP and ERP for resource planning in Industrial areas	❖ During Industrial Visit or course specific visit, Students will be encouraged to visit Refrigeration plant , Boiler, ETP Plant. ❖ SAP and ERP can be given as one / two credit courses in Future	2022
5	2022-2023	Alumni	Ms.Ramya M (2019 Passed out) Assistant Professor KSR College of Technology, Namakkal.	Suggested to include Fat and oil , Emerging Technologies and Experimental learning of Dairy Products.	Technology of Fats and oil , Emerging Technologies in Food Processing and Dairy Products Technology were available in R2022 UG Curriculum.	2022
Parents						
1.	2022-2023	Parent	Mr. Palanisamy K Government Officer Ward Details : Guna Sekaran G P, 19FTR015	Suggested to have separate Computer centre for Department.	New Computer centre for Food Technology Department has been established.	2022
2.	2022-2023	Parent	Mr.Ravi.G Teacher, Ward Details : Gokulnath.R, 20FTR011	Suggested to have Collaboration with foreign university in Food Technology.	Collaboration with foreign university in. food technology will be considered in future	2022

Dr. M. Mohana Priya k.k 30/8/22
Name and Signature of BoS Incharge
[SRI MOHANA PRIYA k.k]



P. Somasundaram
Signature of BoS Chairman with seal
Dr. R. BASKAR, M.Tech., Ph.D.,
Professor and Head,
Department of Food Technology,
Kongu Engineering College,
Perundurai - 638 060

3.	2022-2023	Parent	Mr.R Thinnappan Business Ward Details : T Arvind Arunachalam, 19FTR009.	Suggested to have more Industrial visit and practical exposure.	Course specific visits will be made for few courses like Dairy Technology, Baking & Confectionery Technology.	2022
----	-----------	--------	---	---	--	------

Sri M. Thana Priya k.k 30/8/22
Name and Signature of BoS Incharge
[SRI MOHANA PRIYAK.K.]

Dr. R. Baskar
Signature of BoS Chairman with seal
Dr. R. BASKAR, M.Tech., Ph.D.,
Department of Food Technology,
Kongu Engineering College,
Perundurai - 638 060

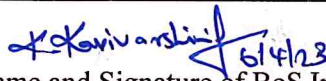
CDC-07R, Rev.0,
01.04.2021

 KONGU ENGINEERING COLLEGE (Autonomous) PERUNDURAI – 638060 INTERNAL QUALITY ASSURANCE CELL Estd : 1984	KONGU ENGINEERING COLLEGE (Autonomous) PERUNDURAI – 638060 INTERNAL QUALITY ASSURANCE CELL	 CERT No.:99-100-20788 ISO 9001: 2015
	Curriculum Feedback Received and Action Taken Report Academic Year: 2022-2023	

Name of the Board: Food Technology

Date: 06.04.2023

S. No.	Academic Year	Stakeholder	Name, Designation & Affiliation	Feedback Received	Action Taken	Year of Implementation
Students						
1.	2022-2023	Student	Jaisri E 19FTR021	❖ Laboratory experiments need to be more practical	❖ Additional practice in 50% Experiments has been implemented in all Laboratory Courses.	From 2022 onwards
Teachers						
1.	2022-2023	Teacher	M. S. Shivaswamy Assistant Professor (SRG.) Department of Food Technology Kongu Engineering College	❖ Personality and Professional Development – Courses to be added ❖ IoT And Automation Basics Concepts in Food Industry	❖ Professional Skill Training course is offered in two semesters	Practice already existing in previous regulations
					❖ Aspects of Automation and Introduction to IoT are included in the relevant elective course Process Instrumentation and Control.	From 2023 onwards (R2022)
2.	2022-2023	Teacher	A.Sangeetha Assistant Professor	❖ Patenting Aspects can be given in one/ two credit	❖ Idea about IPR is provided in the Food	-


 Name and Signature of BoS Incharge
 (K. Karivanshili)

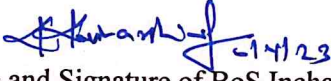

 Signature of BoS Chairman with seal
 Dr. R. BASKAR, M.Tech., Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Kongu Engineering College,
 Perundurai - 638 060


			Department of Food Technology Kongu Engineering College	aspects.	Quality and Safety Course. ❖ Further, students were also encouraged to study Patenting courses through NPTEL.	
3.	2022-2023	Teacher	Arun Joshy Assistant Professor Department of Food Technology Kongu Engineering College, Perundurai.	<ul style="list-style-type: none"> ❖ FSSAI Regulations can be included in courses. ❖ Regulations for Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food, Foods for Infant Nutrition, Vegan Foods can be included in Syllabus. 	<ul style="list-style-type: none"> ❖ FSSAI regulations and registration process were included in Food Quality and Safety. ❖ FSSAI aspects are covered/practiced during teaching of several theory courses and practical. 	From 2022 onwards
					<ul style="list-style-type: none"> ❖ Regulations for Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food are covered in Food Additives and Nutraceuticals course. ❖ Foods for Infant Nutrition is covered in Food Science and Nutrition. 	Followed from previous regulations


 Name and Signature of BoS Incharge
 (K. Karivanshini)

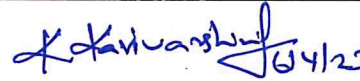

 Dr. R. BASKAR, M.Tech., Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Kongu Engineering College,
 Signature of BoS Chairman with seal

				<ul style="list-style-type: none"> ❖ CAD/CAM can be given as One/ two credit courses. ❖ Zero Preservatives Processing Techniques, electrohydrodynamic drying, isochoric freezing can be included in syllabus. 	<ul style="list-style-type: none"> ❖ CAD/CAM can be offered as one/ two credit course based on student willingness and students were also encouraged to study these courses through NPTEL. ❖ Zero Preservatives Processing Techniques are covered in Food Process Engineering -II. ❖ Electrohydrodynamic drying, isochoric freezing can be covered while teaching the drying and freezing concepts in Food Process Engineering II / Fruits and Vegetable Processing Technology Courses. 	<p>From 2023 onwards</p> <p>Followed from previous regulations</p>
4	2022-2023	Teacher	Mr.J.Jony Blessing Manoj, Assistant Professor Department of Food Technology Kongu Engineering College, Perundurai.	<ul style="list-style-type: none"> ❖ FSSAI regulations and food safety standards can be included in syllabus. 	<ul style="list-style-type: none"> ❖ FSSAI regulations and registration process were included in Food Quality and Safety. ❖ FSSAI aspects are covered/practiced during teaching of several theory courses and practical. 	<p>From 2022 onwards</p>


 Name and Signature of BoS Incharge
 (K. Karthikeyan)



 Signature of BoS Chairman with seal
 R. BASKAR, M.Tech., Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Kongu Engineering College,
 Perundurai - 638 060


Alumnae						
1.	2022-2023	Alumni	Sai Shruthi N (2019 Passed out) Business development, Sea6 Energy, Bangalore	❖ Managerial courses like Food and agribusiness management can be included in syllabus.	❖ Agri Business Management and Retail Marketing is available as professional elective course.	Followed from previous regulations
2.	2022-2023	Alumni	Navina Murugesan (2019 Passed out) R&D Manager, Evolved Foods	❖ Longer internship at food industry can be given	❖ Under R2022, In VII semester Industrial Training (One credit) is given as mandatory for all students. ❖ Based on Course Exemption, a student is also allowed to undergo internship or industrial training during VIII Semester.	From 2023 onwards (R2022)
				❖ Professional communication	❖ Professional Skill Training course is offered in two semesters.	Practice already existing in previous regulations
Parents						
1.	2022-2023	Parent	Nalayani Home Maker Ward Details : Kadhir.V, 20FTR016	Suggested to reduce portion in HT and MT in order reduce pressure on students.	❖ The portions in Heat and Mass Transfer are essential for producing qualified Food Technologist.	-


 Name and Signature of BoS Incharge
 (K. Karivarsini)


 Signature of BoS Chairman with seal


2.	2022-2023	Parent	R.Thinnappan Buisness Ward Details : T.Arvind Arunchalam 19FTR009	Curriculum can concentrate more on practical than theory part.	<ul style="list-style-type: none"> ❖ Additional practice in 50% Experiments has been implemented in all Laboratory Courses. ❖ Mini Projects with practical exposure in specified courses has been implemented. 	From 2022 onwards
----	-----------	--------	---	--	--	-------------------


 Name and Signature of BoS Incharge
 (K. Karivanshini)


 Signature of BoS Chairman with seal
 Dr. R. BASKAR, M.Tech., Ph.D.,
 Professor and Head,
 Department of Food Technology,
 Engineering College,
 Perundurai - 638 060