CDC-07R, Rev.0, 01.04.2021

Estd : 1984

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

Curriculum Feedback Received and Action Taken Report
Academic Year: 2023-2024

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

Name of the Board: Food Technology **Date: 25.10.2023**

S. No.	Academic Year	Stakeholder	Name, Designation & Affiliation	Feedback Received	Action Taken	Year of Implementation
Students						
1.	**2023-2024**	**Student**	Subashree G 21FTR045	❖ Comparing to theory based subjects, lab class should be included more to get more practical knowledge	❖ 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
				❖ Lean six sigma courses with all levels (yellow belt, black belt) can be given	❖ Lean six sigma is offered as two credit course. ❖ After completing the offered course, the students can apply for yellow belt, black belt, etc.. through external agencies.	-
2.			Harini E S 21FTR014	❖ Practical learning and lab periods must be more and theoretical learning of that semester must be having	❖ Additional practice in 50% Experiments has been implemented in all Laboratory Courses.	From 2022 onwards

25/10/23
(K. Karivarshini)

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Sri Mohana Priyakk 25/10/23
(SRI MOHANA PRIYAK.K)

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				lab in that semester itself. ❖ Needed one credit courses as of two credit courses offered	❖ Under R2022, the theory and its respective laboratories are in the same semester itself.	
3.			Shalini B 20FTR037	❖ Shelf-life assessment topic to be added in any of the courses	❖ Shelf-life assessment aspects are covered/practiced during teaching of several theory courses and practical. However, more practices and depth coverage will be made.	From 2023-24 academic year onwards
				❖ Need one/two credit courses related to Nutraceuticals	❖ Food Additives and Nutraceuticals is available as professional elective course. However, one/ two credit courses with depth content in Nutraceuticals will be offered, if considerable students are opting.	-
4.			Rathi Preethi S 20FTR029	❖ Prototype design and development	❖ Can be given as elective in future.	-
				❖ Detailed procedure and training on Proximate analysis of the product.	❖ Proximate analysis of the product is included in Food Chemistry Laboratory	Followed from previous regulations
				❖ Training on design expert-Response surface methodology	❖ One or two credit courses / non-formal course will be offered, if considerable students are opting.	From 2023-24 academic year onwards
5.			Nandhini S 21FTR031	❖ Aptitude trainings is needed	❖ Professional Skill Training course is offered in two semesters as mandatory course, where students learn and practice aptitude questions.	Practice already existing in previous regulations

KKJ 28/10/23 (K.Kavivarshini) Name and Signature of BoS Incharge Dr. M. Thana Priya 28/10/23 (SRI MOHANA PRIYA K.K)

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Teachers						
1.	**2023-2024**	**Teacher**	N.Dhivyabharathi Assistant Professor Department of Food Technology Kongu Engineering College	❖ MATLAB, Response Surface Methodology software can be taken as one credit course.	❖ One or two credit courses / non-formal course will be offered, if considerable students are opting.	From 2023-24 academic year onwards
Employer						
1.	**2023-2024**	**Employer**	Ashwin M Assistant Manager - Business Development Milky Mist, Perundurai	❖ Dairy By-product utilization can be included in curriculum ❖ Entrepreneurship culture can be provided for the students ❖ Business Analytics course can be given as one / two credit course	❖ Dairy By-Product and its Utilization is offered as two credit course. ❖ Entrepreneurship awareness program and workshop has been conducted and also offered as Honors Course.	From 2023 onwards
					❖ Business analytics be offered as one/ two credit course based on student willingness and students were also encouraged to study these courses through NPTEL.	From 2023 onwards

Alumnae						
1.	**2023-2024**	**Alumni**	Vinith Velu, 14FTR055 (2018 Passed out) Sr. Asst Manager, Hatsun Agro products, Salem	❖ Indepth topics about core subjects to be covered .	❖ Mini Projects with practical exposure in specified courses has been implemented	From 2022 onwards

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2.			Harini D, 18FTR017 (2022 Passed out)	❖ Heat, mass and momentum transfer, Mass and energy balance learning and practice could be given special focus with respect to competitive exams ❖ Food Engineering topics to be included	❖ Comprehensive Test and Viva is offered as mandatory course, where students get to learn and practice all competitive exams related questions.	Practice already existing in previous regulations
					❖ The whole course is enriched with Food Engineering topics	
			Shafiya Fathima , 15FTR044 (2019 Passed out)	❖ Food Tech Tech Technology related software course can be offered as one / two credit course.	❖ Software related courses can be offered as one/ two credit course based on student willingness and students were also encouraged to study these courses through NPTEL.	From 2023 onwards
			Aarthi M 14FTR001 (2021 passed out) Manufacturing Executive ITC Limited, Bangalore	❖ SAP can be included in the curriculum. ❖ Six Sigma course, Business analytics can be offered as one/ two credit course.	❖ Lean six sigma is offered as two credit course	From 2022 onwards
					❖ SAP & Business analytics be offered as one/ two credit course based on student willingness and students were also encouraged to study these courses through NPTEL.	From 2023 onwards
Parents						
1.	**2023-2024**	**Parent**	Jai Sankar P School Head Master	Should include Tamil subject may helps to improve our	❖ Under R2022, two courses "Tamils and	From 2023 onwards

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			Ward Details: Yuvan Sankar J 21FTR051	culture	Technology" and "Heritage of Tamil" is given as mandatory for all students.	
2.	**2023-2024**	**Parent**	K.Vijayaragavan Engineer in State Government Ward Details: V.Athish Naresh 21FTR007	As for this Branch concerned the current important news, events related to their branch may be discussed among the students atleast in one session in a fortnight.	❖ Current News and event's related to the courses are discussed during SPD classes.	From 2023 onwards
				Food safety related theory paper like FSSAI standards may be added & studied in depth manner.	❖ FSSAI regulations and registration process were included in the course Food Quality and Safety. ❖ FSSAI aspects are also covered/practiced during teaching of several theory courses and practical.	From 2022 onwards

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Curriculum Feedback Received and Action Taken Report - 27th BoS Meeting

Name of the Board: Food Technology

Date:10-05-2024

S. No.	Academic Year	Stakeholder	Name, Designation & Affiliation	Feedback Received	Action Taken	Year of Implementation
			Students			
1.	2023-2024	Student	Ms.R K Atchaya 22MFR002	Dairy Technology can be added, packaging Business related classes Skill Enhancement, product development in one / two credit Current technologies and it's application	Dairy technology is available as a professional Core course. Packaging Business Related Information's are Covered in Food Packaging and Storage Engineering Course Skill Trainings is emphasized in the form of Professional Skill training, Micro, Mini and Academic Projects. Current technologies and it's application is	2024

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					covered in EmergingTechnologies in Food Processing and Novel Technologies in Food Processing Courses.	
2.	2023-2024	Student	Ms.Vishalini. K 21FTR049	Can add courses related to thermodynamics in food technology or can offer it as a professional elective.	The Fundamental Concepts of Thermodynamics is Covered in Refrigeration and Cold chain Management Course	2024
3.	2023-2024	Student	Mr.Jayaraj D 21FTR019	CIP, COP in FQS ISO 22000 (Food safety management system), ISO 9001 (Quality management system)	CIP concepts included in Dairy Technology. ISO 22000 (Food safety management system) is Covered in Food Quality and Safety Course	2024
4.	2023-2024	Student	Mr.Prasanth S 21FTR035	FSSAI regulation and Standards Lean six sigma and 3D printing technology in food	FSSAI regulation and Standards is Covered in Food Quality and Safety Course Two credit courses on Lean six sigma and 3D printing technology in food have been offered as value added course.	2024
5	2023-2024	Student	Ms.Sudharshini R D 22FTR046	More technical and industrial knowledge guidence will be helpful. Modern trends and	More technical and industrial knowledge guidence is covered through Industrial	

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				development in food technology. Industrial and on field learning can improve.	projects, Hackathons, Guest lectures., etc Modern trends and development in food technology is covered in Emerging Technologies in Food Processing. Industrial and Course Specific visits and Industrial Training is offered as compulsory course.	2024
6	2023-2024	Student	Ms.Sri Nivash E 22FTR042	Open elective credit papers like (robotics, artificial intelligence with food technology, stock market changes with economy) can be included, it will help us for internship opportunities Equipment working procedure can be included in the curriculum, it will make to do our laboratory easily and quickly. Topics to be added: Overall flowchart of concept and equations of the course can be included ,so easy for	Robotics, artificial intelligence, stock market changes with economy are covered in Open elective course offered across the institute. SOP's is available in laboratories. Outcome based activities are emphasized in all theory courses.	2024

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				preparation, diagrammatic representation can be included where it is required.		
Teachers						
1.	2023-2024	Teacher	Dr.V.Sudhakar Ph.D(Tech) Professor Food Technology Rajalakshmi Engineering College, Thandalam, Chennai	Protein Technology (focus on Alternate proteins having immense functional properties and application) In food safety and quality assurance related subject, application and advances in Artificial Intelligence can be incorporated. One / two credit course: 1. Personalized Nutrition. 2.Cost reduction in food product development 3. Novel Ingredients in food processing. In line with recent trends in the area of food technology, few topics can be added.	3D and 4D food printing for personalized nutrition has included in the course Advanced Food Processing Technology. Protein Technology, Cost reduction in food product development Novel Ingredients in food processing will be added as value added course.	2024
2.	2023-2024	Teacher	Dr.A.Sudha & MSc PhD Associate Professor Food Technology Kongu Engineering College	Starch properties experiment may be included in food chemistry laboratory	Experiment on Determination of swelling power and water-soluble index of starch is included in food chemistry laboratory course	2024

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3.	2023-2024	Teacher	Mr.Arun Joshy V Assistant Professor Food Technology Kongu Engineering College, Erode	Food Safety and Standards (Advertising and Claims) can be added	Food Safety and Standards (Advertising and Claims) will be covered in Food Quality and Safety.	2024
4.	2023-2024	Teacher	Ms.M.Deepa Assistant Professor Food Technology Kongu Engineering College, Erode	Experiential learning program	Experiential learning is emphasized in the form of Professional Skill training, Micro, Mini and Academic Projects.	2024
Employers						
1.	2023-2024	Employer	Mr.Selvaprakash N Product Development Specialist - Foods Category R&D Hindusthan Unilever Research Centre, Bengaluru	Course to be added: Food Product Development, Market research on NPD. Skill training	Market research is implemented in food product design and development course. Skill Trainings is emphasized in the form of Professional Skill training, Micro, Mini and Academic Projects.	2024
2.	2023-2024	Employer	Ms.Bharathi R&D food consultant , Eat Bucks foods	Courses to be added : Industrial lectures, special training in product development, basic of industrial knowledge, marketing development skills program One / two credit course : Culinary skills & discipline, quality management	Two credit courses with practical sessions with an industrial Expert is implemented from Academic year 2023-2024 onwards.	2024

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				system, supply chain cycle, industrial prob solving techniques Need training on product developments, a general features & awareness of what happens in food industry		
3.	2023-2024	Employer	Mr. Santhosh kanna (project executive) ITC limited, trichy	Operational research- it will be useful in industry in various fields like maintenance and projects. Ex. for inventory management, project tracking, supply chain management and demand requirements.	Operational Research Course is available as Professional Elective	2024
4	2023-2024	Employer	Mr.Vinith Sr.Asst Manager Hatsun Agro products Karur	New product development Overview of Fssai regulation in all subjects	New product development and Overview of Fssai regulation is Covered in Laboratory Courses	2024
Alumnae						
1.	2023-2024	Alumni	Ms.Praveena UG Project associate, CSIRNIIST, Thiruvananthapuram	❖ Revision of 20MFE10 - FOOD PACKAGING AND STORAGE ENGINEERING: Unit	The syllabus Contents in both units were not overlapping in Food Packaging and Storage engineering.	2024

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				- II Developments in Active Packaging and Unit - III Trends in Packaging, Labeling and Shelf-life Studies, is highly recommended as most of the topics are repeating and is also in the research scale. ❖ 20MFT23 - FOOD SAFETY AND QUALITY CONTROL: Unit - II Food Hazards and Contaminants - Emerging food contaminants like the micro-/nano-plastics, packaging additives and organic pollutants which are becoming a major threat to humans can be emphasized more ❖ Skill development courses on using mathematical tools and software like MATLAB can be more emphasized. ❖ Courses on Statistics,	New topic on emerging food contaminants is included in Food Safety and Quality Control syllabus. Mathematical tools usage like MATLAB is practiced in Food Process technology Laboratory Courses on Statistics, including using the tools like SPSS is included in the course Design and Analysis of Experiment.	

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				including using the tools like SPSS is highly recommended		
2.	2023-2024	Alumni	Ms.Hayanthika M. Tech Food Processing Technology - NIFTEM Thanjavur - 2024-2026	❖ Advanced instrumentation and basic instrumentation in food technology can be included. ❖ Topics to be included: HPLC GC LC ❖ More than concentrating on open elective can concentrate on professional elective and make some courses like meat and poultry subjects in compulsory course	Advanced instrumentation and basic instrumentation in food technology is covered in analytical instruments in food industries. Meat and Poultry Course is highly recommended to the students to take as a Professional elective course	2024
3.	2023-2024	Alumni	Mr.Rushwanth Roshan SIFY Technology Management Trainee	No Fancy Jobs for production Or quality control. One good suggestion for high paying jobs in Food Technology is Specialist Product Sales. Students having Interest in sales should be guided for this and to have a lucrative job.	Two credit courses on Lean six sigma and Speciality bakery products production and its safety aspects have been implemented with industrial experts. Subjects like Agri BusinessManagement and Retail Marketing are	2024

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				*Deep topics in HACCP and also Include Six Sigma	included in the syllabus which covers titles like product sales. HACCP is covered in Food Quality and Safety.	
4	2023-2024	Alumni	Mr.Deepak Subramani Master's food tech student, Wageningen University and Research	Courses to be added: (Food Ingredients functionality, Food structuring, Food physics/Physical chemistry of foods, Molecular gastronomy, Data Science for Food and Nutrition, Organic chemistry, Introduction to soft matter and colloidal chemistry). Topics to be added: Sustainability in food chain, and Sustainability analysis 40 percent of total grades go to group works in Wageningen, but it is mandatory to pass exam, group works, and lab reports, all together. I feel more emphasis should be given to group works in KEC.	The suggested contents are covered in the following courses : Chemistry for food technology, Internet Of Things In Food And Agriculture, Food Supply chain management Group works is emphasized in the form of Micro, Mini and Academic Projects.	2024
5	2023-2024	Alumni	Mr.Praveen Senior Quality	In process change of Agri Products during processing	FSSC requirements are covered in Food Quality	2024

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			Analyst- Tata Consumer products	FSSC 22000 requirements Product knowledge of Spices and fruits and vegetables	and Safety. Product knowledge of Spices and fruits and vegetables is covered in the courses Fruits and vegetables Processing, Plantation and Spices products technology.	
6	2023-2024	Alumni	Ms.Ramya M Assistant Professor, Bannari Amman Institute of Technology, Sathyamangalam	Courses to be added: Food oils & Fats, Non-Thermal Technologies. Flavour science and characterization as two credit course. FSSAI related laws can be added	Technology of Fats and Oils is available as Professional Elective. Non-Thermal Technologies is Covered in Food Process Engineering II. Flavour science and characterization will be offered as a value added course. FSSAI Laws are covered in Food Quality and Safety	2024

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Parents						
1.	2023-2024	Parent	Mr.Ravindran.P Adm supervisor in TNEBWard of VEDHAA SRII RA(22FTR049	Providing sample papers before exam may increase the pass percentage.	End semester E-Question papers are Available in the Intranet.	2024

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