


CURRICULUM FEEDBACK RECEIVED AND ACTION TAKEN REPORT

DEPARTMENT OF FOOD TECHNOLOGY

S.No	Academic year	Stakeholder	Name Designation & Affiliation	Feedback Received	Action taken	Year of implementation
1	2015-16	Employer	Mr. M. Jagath Guru, Production Executive.	More focus can be given to nutrition and science behind the food processing	New subject named " Food science and nutrition " was included	2018
2	2015-16	Alumini	Mr.Rakesh Kumar, Senior executive, Elite naturals private limited, Hosur	Aerodynamic properties of food materials can be included in 14FTT45 Engineering properties of food materials	New topic on Aerodynamic property was included in syllabus	2018
3	2015-16	Student	S.Gowthami	Intergration of theoretical knowledge with the practical components can be consider for PG students improvement.	New laboratory with advanced experiments has been included in R2018 syllabus. "Drying technology laboratory"	2018
4	2016-17	Guest	Dr.A.N. Srivatsa, Scientist, DFRL, mysore	A new subject can be framed for the students to provide an insight about various tools and techniques in research work	A new subject " Introduction to research " was added in R2018.	2018
5	2016-17	Teacher	Ms.A.Sangamithra	More focus can be given for practical works with credits which will encourage the students to do practical works.	A new course named " Mini project " with one credit was added.	2018
6	2016-17	Alumini	Ms.V.Urmila, Research associate.	More insight can be given to food allergens and its related toxicological effects.	A elective course named " Food allerns and toxicology " is modified.	2018


BOS Incharge

Dr. V.Chitra Devi
Professor & Head
Dept. of Food Technology
Kongu Engineering College
Thoppupalayam (Po)
Perundurai, Erode - 638 060


BOS Chairman

7	2017-18	Alumini	Ms.Neethu C.S	Insights the knowledge about the rheological parameters and instruments in the food industry domain	A elective course named " Food Rheology " is added.	2018
8	2017-18	Student	K.Narmadha	open elective courses can be offered which provides an overview and insights about Food safety standards to other branch students	A open elective named " Principles of Food safety " was offered for other branch students	2018
9	2017-18	Faculty	Dr.A.Sangamithra	Self study course - to be permitted, how credit transfer from one credit converted to grade- calculation is required for students to check whether they are opting credit transfer or not. only if they willing for credit transfer based on their grades, they can opt.	Self study course implemented	2018
10	2017 - 18	Alumini	Dinesh R	Better to take industrial projects rather than extraction projects.	Facilities are provided for the students to carry internship and industrial projects with credits	2018
11	2017-18	Students	K.Nivetha	More practical classes can be included	Theory cum practical courses are implemented in R2018	2018
12	2017-18	Faculty	Hemambika.T	Online courses (NPTEL) credits given accordingly instead of 1 credit courses	More focus given to online courses	2018
13	2018-19	Student	C.Gowtham	Overview about ozone can be provided for the students which be applied as disinfectant in food industries	HPP is replaced by ozone in processing as ozone treatment is not included in R2014 syllabus in " Advanced fruits and vegetable processing technology "	2018


BOS Incharge

Dr. V.Chitra Devi
Professor & Head
Dept. of Food Technology
Kongu Engineering College
Thoppupalayam (Po)
Perundurai, Erode - 638 060


BOS Chairman

14	2018-19	Guest	Mr.R. Balakrishnan, Joint director (rtd), Ministry of commercial industry, Chennai.	Aspects of food safety should be focused in the syllabus to fulfill current industrial expectations	The syllabus for " Food Quality Assurance and Control " is modified.	2018
15	2019-20	Alumini	Ms.S.J.Mugilini Associate Software Engineer, CTS.	Application of advanced technology in food processing can be included.	An open elective course " 14FTO04 Fundamentals and Applications of Nanotechnology " was included.	2018
16	2019-20	Alumini	Sai Shruthi. N	New course ' Agribusiness" can be included	An elective course " 18FTE23 - Agri Business Management and Retail marketing " is introduced	2018
17	2019-20	Employer	Mr.Guru prakash	More insight can be given regarding the sensory aspects of food materials for UG students	Implemented in R2020 syllabus	2020
18	2019-20	Student	Mr.Gokul	New course which provide the basic concept of food processing automation can be given to students	Implemented in R2020 syllabus	2020

N. Srinivasan
BOS Incharge

Dr. V.Chitra Devi
Professor & Head
Dept. of Food Technology
Kongu Engineering College
Theppupalayam (Po)
Perundurai, Erode - 638 060

Chitra Devi
BOS Chairman