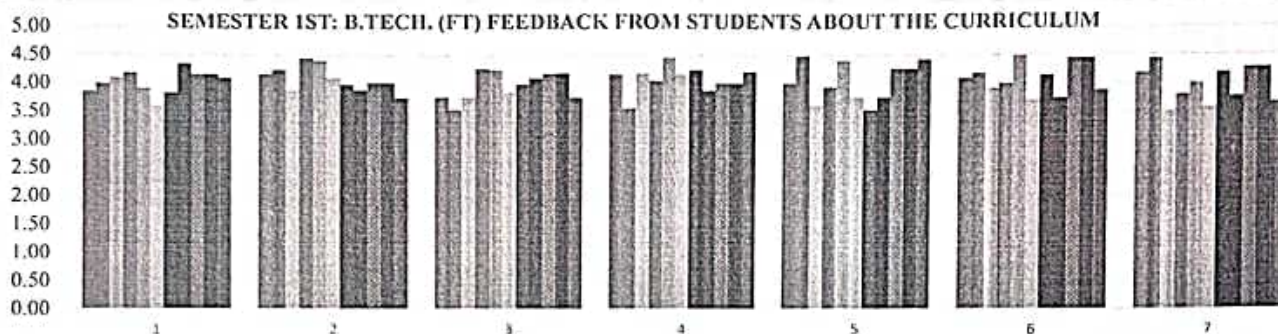


A Google form was created to get the feedback from students about the curriculum. The average score per item is provided the table and graph given below:

Semester 1: B.Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 1st)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 111	General Microbiology	3.85	4.17	3.77	4.17	4.01	4.10	4.18
FQA 112	Food Chemistry of Macronutrients	3.99	4.24	3.55	3.58	4.49	4.19	4.44
ENG 111	English Language	4.10	3.88	3.77	4.18	3.62	3.92	3.50
MATH 111	Engineering Mathematics-I	4.19	4.45	4.27	4.06	3.95	4.01	3.80
ESD 111	Environmental Sciences & Disaster Management	3.92	4.41	4.24	4.46	4.42	4.49	3.99
FPE 111	Basic Electrical Engineering	3.61	4.11	3.85	4.17	3.77	3.71	3.58
FPE 112	Workshop Technology	3.84	3.98	3.99	4.24	3.55	4.15	4.18
FPE 113	Engineering Drawing and Graphics	4.35	3.88	4.10	3.88	3.77	3.75	3.77
FBM 111	Computer Programming and Data Structures	4.17	4.01	4.19	4.01	4.27	4.45	4.27
PED111	NSS	4.17	4.01	4.19	4.01	4.27	4.45	4.27
MATH-110	Supplementary Course on Mathematics	4.10	3.75	3.77	4.22	4.43	3.88	3.66



■ FQA 111 General Microbiology

■ FQA 112 Food Chemistry of Macronutrients

■ ENG 111 English Language

■ MATH 111 Engineering Mathematics-I

■ ESD 111 Environmental Sciences & Disaster Management

■ FPE 111 Basic Electrical Engineering

■ FPE 112 Workshop Technology

■ FPE 113 Engineering Drawing and Graphics

■ FBM 111 Computer Programming and Data Structures

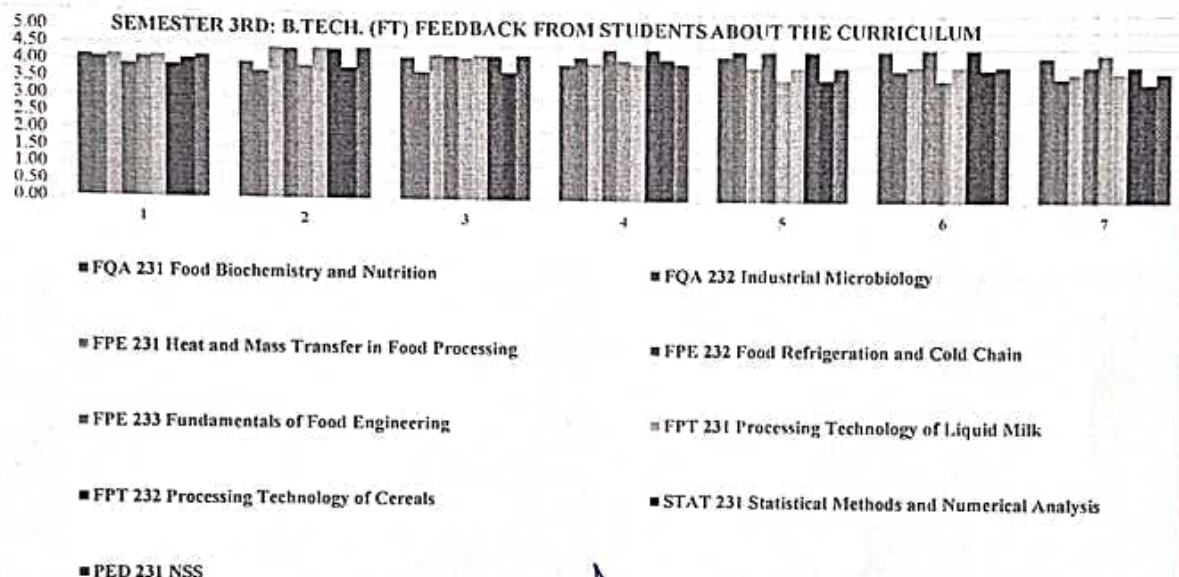
■ PED111 NSS

■ MATH-110 Supplementary Course on Mathematics

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A Google form was created to get the feedback from students about the curriculum. The average score per item is provided the table and graph given below:

Table and Graphs (Score out 5)		Semester 3: B.Tech. (FT)						
Academic Year 2019-20 (Semester 3rd)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 231	Food Biochemistry and Nutrition	4.17	4.01	4.19	4.01	4.27	4.45	4.27
FQA 232	Industrial Microbiology	4.10	3.75	3.77	4.22	4.43	3.88	3.66
FPE 231	Heat and Mass Transfer in Food Processing	4.19	4.45	4.27	4.06	3.95	4.01	3.80
FPE 232	Food Refrigeration and Cold Chain	3.92	4.41	4.24	4.46	4.42	4.49	3.99
FPE 233	Fundamentals of Food Engineering	4.14	3.93	4.18	4.15	3.62	3.62	4.35
FPT 231	Processing Technology of Liquid Milk	4.19	4.45	4.27	4.06	3.95	4.01	3.80
FPT 232	Processing Technology of Cereals	3.92	4.41	4.24	4.46	4.42	4.49	3.99
STAT 231	Statistical Methods and Numerical Analysis	4.10	3.88	3.77	4.18	3.62	3.92	3.50
PED 231	NSS	4.19	4.45	4.27	4.06	3.95	4.01	3.80



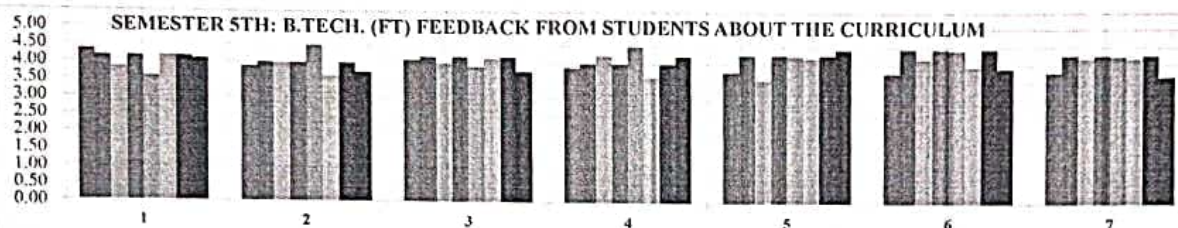
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Semester 5: B.Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 5th)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 351	Instrumental Techniques in Food Analysis	4.35	3.88	4.10	3.88	3.77	3.75	3.77
FPE 351	Food Storage Engineering	4.17	4.01	4.19	4.01	4.27	4.45	4.27
FPE 352	Food Process Equipment Design	3.84	3.98	3.99	4.24	3.55	4.15	4.18
FPT 351	Design & Formulation of Foods	4.17	4.01	4.19	4.01	4.27	4.45	4.27
FPT 352	Processing Technology of Fruits and Vegetables	3.58	4.49	3.92	4.49	4.24	4.41	4.24
FPT 353	Bakery, Confectionery and Snack Products	4.18	3.62	4.14	3.62	4.18	3.93	4.18
FBM 351	ICT Applications in Food Industry	4.17	4.01	4.19	4.01	4.27	4.45	4.27
FBM 352	Marketing Management and International Trade	4.10	3.75	3.77	4.22	4.43	3.88	3.66



■ FQA 351 Instrumental Techniques in Food Analysis

■ FPE 351 Food Storage Engineering

■ FPE 352 Food Process Equipment Design

■ FPT 351 Design & Formulation of Foods

■ FPT 352 Processing Technology of Fruits and Vegetables

■ FPT 353 Bakery, Confectionery and Snack Products

■ FBM 351 ICT Applications in Food Industry

■ FBM 352 Marketing Management and International Trade

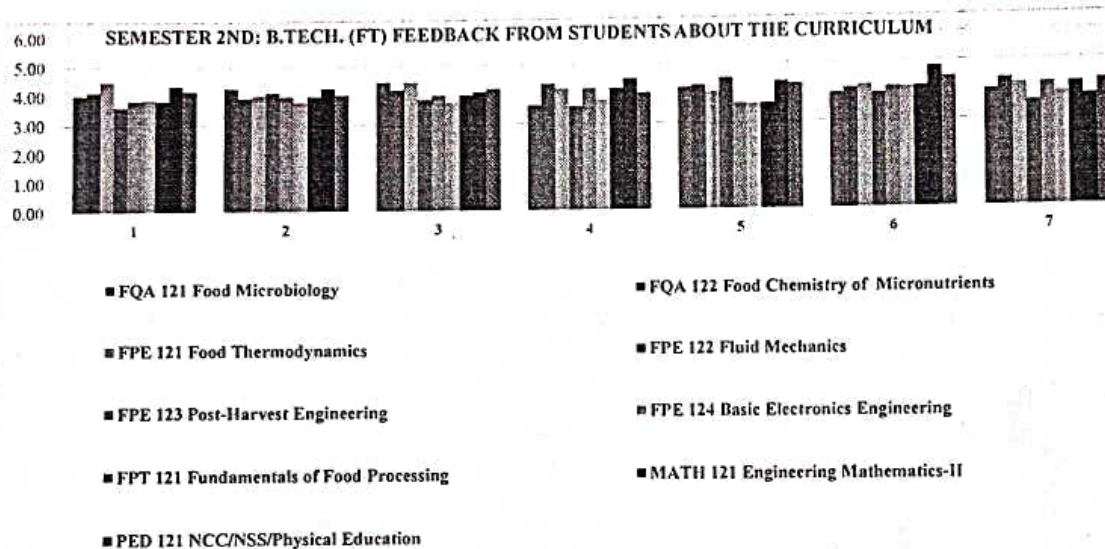
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Semester 2: B.Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 2nd)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 121	Food Microbiology	4.01	4.27	4.45	3.62	4.18	3.93	3.99
FQA 122	Food Chemistry of Micronutrients	4.14	3.93	4.18	4.35	4.25	4.10	4.35
FPE 121	Food Thermodynamics	4.50	4.00	4.44	4.17	4.01	4.19	4.17
FPE 122	Fluid Mechanics	3.61	4.11	3.85	3.58	4.49	3.92	3.58
FPE 123	Post-Harvest Engineering	3.84	3.98	3.99	4.18	3.62	4.14	4.18
FPE 124	Basic Electronics Engineering	3.88	3.77	3.75	3.77	3.61	4.11	3.85
FPT 121	Fundamentals of Food Processing	3.84	3.98	3.99	4.18	3.62	4.14	4.18
MATH 121	Engineering Mathematics-II	4.35	4.25	4.10	4.50	4.36	4.80	3.77
PED 121	NCC/NSS/Physical Education	4.17	4.01	4.19	4.01	4.27	4.45	4.27



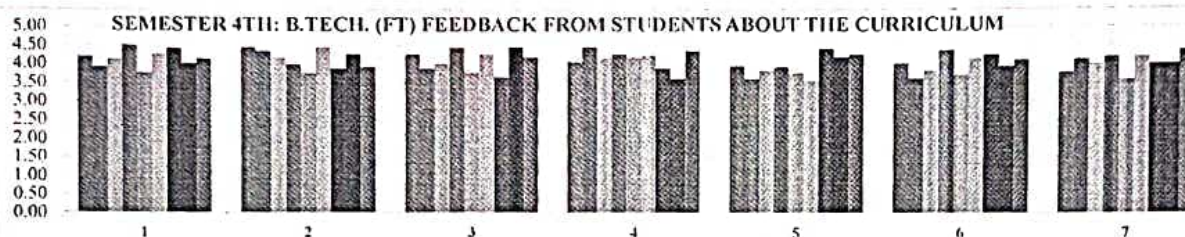
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A Google form was created to get the feedback from students about the curriculum. The average score per item is provided the table and graph given below:

Semester 4: B.Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 4th)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 241	Food Biotechnology	4.19	4.45	4.27	4.06	3.95	4.01	3.77
FQA 242	Food Plant Sanitation	3.92	4.35	3.88	4.46	3.61	3.61	4.11
FPE 241	Food Plant Utilities & Services	4.14	4.17	4.01	4.15	3.84	3.84	3.98
FPT 241	Unit Operations in Food Processing	4.50	4.00	4.44	4.27	3.92	4.37	4.17
FPT 242	Processing Technology of Dairy Products	3.77	3.75	3.77	4.17	3.77	3.71	3.58
FPT 243	Processing Technology of Legumes and Oilseeds	4.27	4.45	4.27	4.24	3.55	4.15	4.18
FPT 244	Processing of Spices and Plantation Crops	4.43	3.88	3.66	3.88	4.41	4.24	3.99
FBM 241	Business Management and Economics	4.01	4.27	4.45	3.62	4.18	3.93	3.99
PED 241	NCC/NSS/Physical Education	4.14	3.93	4.18	4.35	4.25	4.10	4.35



■ FQA 241 Food Biotechnology

■ FQA 242 Food Plant Sanitation

■ FPE 241 Food Plant Utilities & Services

■ FPT 241 Unit Operations in Food Processing

■ FPT 242 Processing Technology of Dairy Products

■ FPT 243 Processing Technology of Legumes and Oilseeds

■ FPT 244 Processing of Spices and Plantation Crops

■ FBM 241 Business Management and Economics

■ PED 241 NCC/NSS/Physical Education

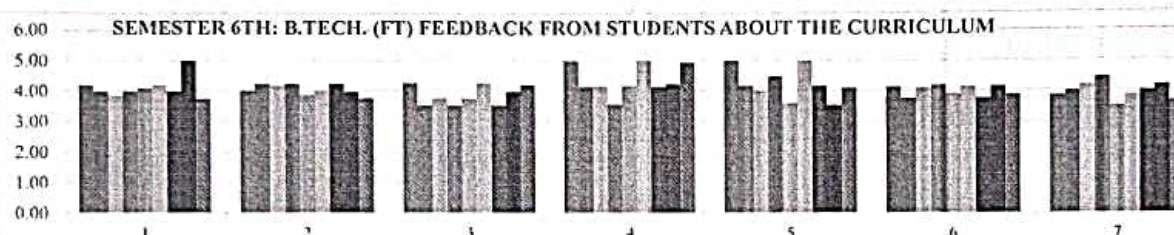
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A Google form was created to get the feedback from students about the curriculum. The average score per item is provided the table and graph given below:

Semester 6: B.Tech (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 6th)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 361	Food Additives and Preservatives	4.19	4.01	4.27	5.00	5.00	4.14	3.85
FQA 362	Food Quality, Safety Standards and Certification	3.99	4.24	3.55	4.15	4.18	3.77	3.99
FPE 361	Instrumentation and Process Control in Food Industry	3.85	4.17	3.77	4.17	4.01	4.10	4.18
FPE 362	Applications of Renewable Energy in Food Processing	3.99	4.24	3.55	3.58	4.49	4.19	4.44
FPT 361	Processing of Meat, Fish & Poultry Products	4.10	3.88	3.77	4.18	3.62	3.92	3.50
FPT 362	Processing Technology of Beverages	4.19	4.01	4.27	5.00	5.00	4.14	3.85
FPT 363	Sensory Evaluation of Food Products	3.99	4.24	3.55	4.15	4.18	3.77	3.99
FPT 364	Food Packaging Technology and Equipment	5.00	3.98	3.99	4.24	3.55	4.15	4.18
FBM 361	Entrepreneurship Development	3.75	3.77	4.22	4.95	4.11	3.88	3.66



■ FQA 361 Food Additives and Preservatives

■ FQA 362 Food Quality, Safety Standards and Certification

■ FPE 361 Instrumentation and Process Control in Food Industry

■ FPE 362 Applications of Renewable Energy in Food Processing

■ FPT 361 Processing of Meat, Fish & Poultry Products

■ FPT 362 Processing Technology of Beverages

■ FPT 363 Sensory Evaluation of Food Products

■ FPT 364 Food Packaging Technology and Equipment

■ FBM 361 Entrepreneurship Development

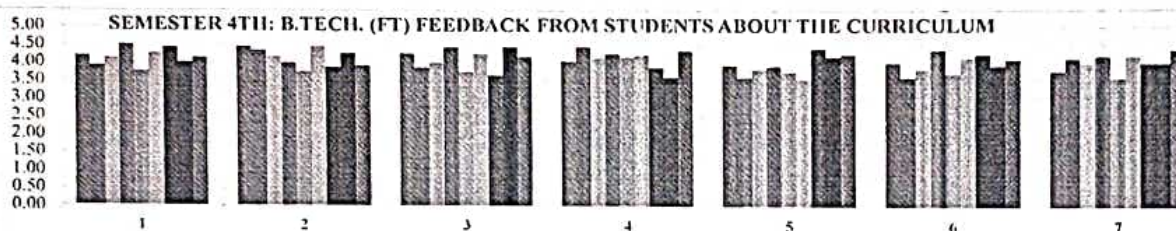
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Semester 4: B.Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 4th)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 241	Food Biotechnology	4.19	4.45	4.27	4.06	3.95	4.01	3.77
FQA 242	Food Plant Sanitation	3.92	4.35	3.88	4.46	3.61	3.61	4.11
FPE 241	Food Plant Utilities & Services	4.14	4.17	4.01	4.15	3.84	3.84	3.98
FPT 241	Unit Operations in Food Processing	4.50	4.00	4.44	4.27	3.92	4.37	4.17
FPT 242	Processing Technology of Dairy Products	3.77	3.75	3.77	4.17	3.77	3.71	3.58
FPT 243	Processing Technology of Legumes and Oilseeds	4.27	4.45	4.27	4.24	3.55	4.15	4.18
FPT 244	Processing of Spices and Plantation Crops	4.43	3.88	3.66	3.88	4.41	4.24	3.99
FBM 241	Business Management and Economics	4.01	4.27	4.45	3.62	4.18	3.93	3.99
PED 241	NCC/NSS/Physical Education	4.14	3.93	4.18	4.35	4.25	4.10	4.35



■ FQA 241 Food Biotechnology

■ FQA 242 Food Plant Sanitation

■ FPE 241 Food Plant Utilities & Services

■ FPT 241 Unit Operations in Food Processing

■ FPT 242 Processing Technology of Dairy Products

■ FPT 243 Processing Technology of Legumes and Oilseeds

■ FPT 244 Processing of Spices and Plantation Crops

■ FBM 241 Business Management and Economics

■ PED 241 NCC/NSS/Physical Education

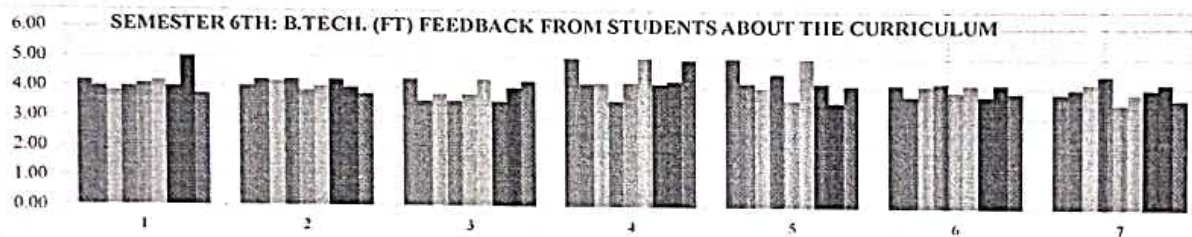
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A Google form was created to get the feedback from students about the curriculum. The average score per item is provided the table and graph given below:

Semester 6. B Tech. (FT)

Table and Graphs (Score out 5)

Academic Year 2019-20 (Semester 6th)		Readiness of the syllabus for employability	Timely revision of the syllabus to meet the societal need	Content of the syllabus	Depth of the subject to prepare the student to meet the challenges in the subject	Use of Teaching Aids and ICT in the class to facilitate teaching	Availability of learning resources related to the syllabus	Overall Learning Experience
FQA 361	Food Additives and Preservatives	4.19	4.01	4.27	5.00	5.00	4.14	3.85
FQA 362	Food Quality, Safety Standards and Certification	3.99	4.24	3.55	4.15	4.18	3.77	3.99
FPE 361	Instrumentation and Process Control in Food Industry	3.85	4.17	3.77	4.17	4.01	4.10	4.18
FPE 362	Applications of Renewable Energy in Food Processing	3.99	4.24	3.55	3.58	4.49	4.19	4.44
FPT 361	Processing of Meat, Fish & Poultry Products	4.10	3.88	3.77	4.18	3.62	3.92	3.50
FPT 362	Processing Technology of Beverages	4.19	4.01	4.27	5.00	5.00	4.14	3.85
FPT 363	Sensory Evaluation of Food Products	3.99	4.24	3.55	4.15	4.18	3.77	3.99
FPT 364	Food Packaging Technology and Equipment	5.00	3.98	3.99	4.24	3.55	4.15	4.18
FBM 361	Entrepreneurship Development	3.75	3.77	4.22	4.95	4.11	3.88	3.66



- FQA 361 Food Additives and Preservatives
- FQA 362 Food Quality, Safety Standards and Certification
- FPE 361 Instrumentation and Process Control in Food Industry
- FPE 362 Applications of Renewable Energy in Food Processing
- FPT 361 Processing of Meat, Fish & Poultry Products
- FPT 362 Processing Technology of Beverages
- FPT 363 Sensory Evaluation of Food Products
- FPT 364 Food Packaging Technology and Equipment
- FBM 361 Entrepreneurship Development

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