

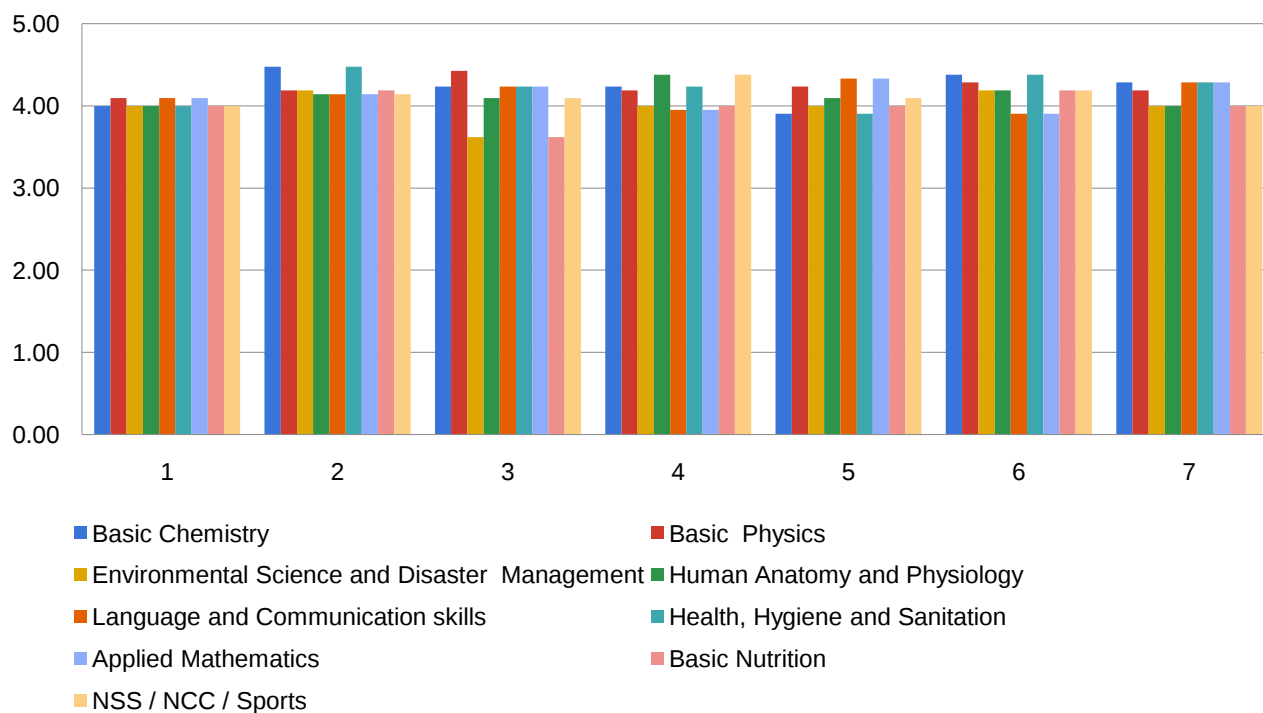
A Google form was crated to get the feedback from students about the curriculum. The average score per item provide the table and graph given below:

Semester 1 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
BS 101	Basic Chemistry	4.00	4.48	4.24	4.24	3.90	4.38	4.29
BS 102	Basic Physics	4.10	4.19	4.43	4.19	4.24	4.29	4.19
BS 103	Environmental Science and Disaster Management	4.00	4.19	3.62	4.00	4.00	4.19	4.00
BS 104	Human Anatomy and Physiology	4.00	4.14	4.10	4.38	4.10	4.19	4.00
BS 105	Language and Communication skills	4.10	4.14	4.24	3.95	4.33	3.90	4.29
BS 106	Health, Hygiene and Sanitation	4.00	4.48	4.24	4.24	3.90	4.38	4.29
FE 101	Applied Mathematics	4.10	4.14	4.24	3.95	4.33	3.90	4.29
HN 101	Basic Nutrition	4.00	4.19	3.62	4.00	4.00	4.19	4.00
NSS 101	NSS / NCC / Sports	4.00	4.14	4.10	4.38	4.10	4.19	4.00

SEMESTER 1ST : DIP(FOOD TECH. AND NUT.) FEEDBACK FROM STUDENTS ABOUT THE CURRICULUM

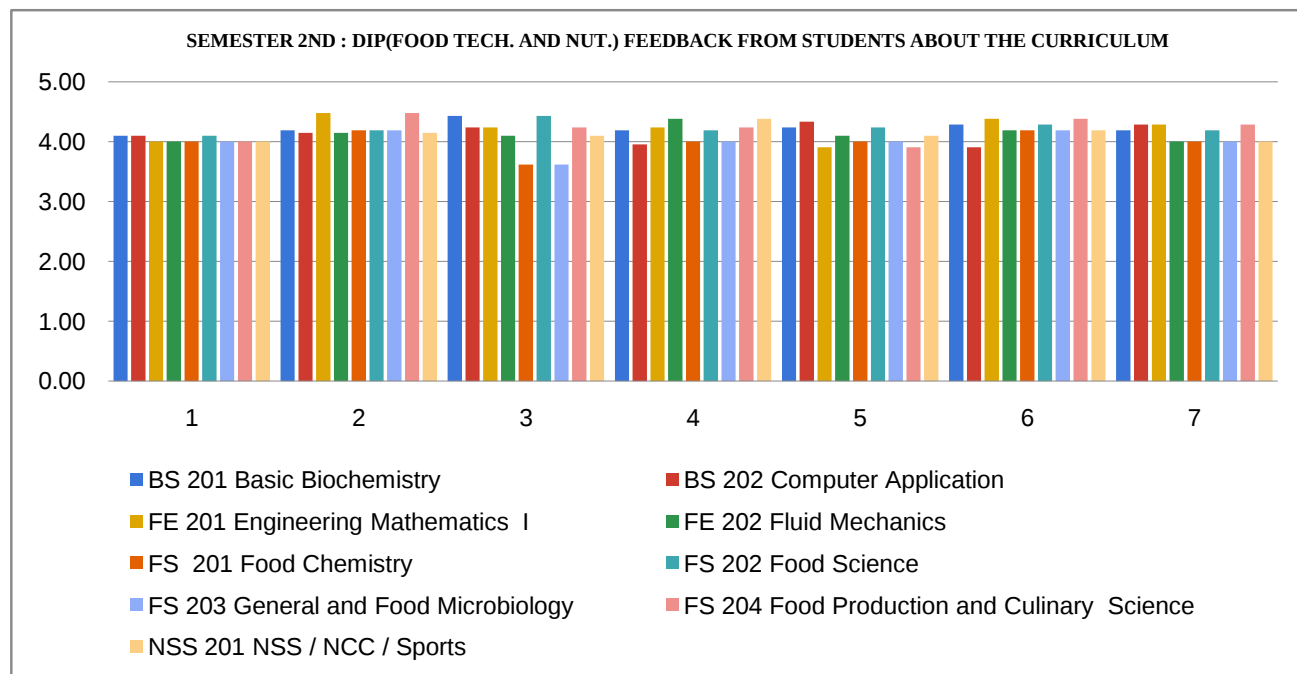


A Google form was crated to get the feedback from students about the curriculum. The average score per item provide the table and graph given below:

Semester 2 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
BS 201	Basic Biochemistry	4.10	4.19	4.43	4.19	4.24	4.29	4.19
BS 202	Computer Application	4.10	4.14	4.24	3.95	4.33	3.90	4.29
FE 201	Engineering Mathematics I	4.00	4.48	4.24	4.24	3.90	4.38	4.29
FE 202	Fluid Mechanics	4.00	4.14	4.10	4.38	4.10	4.19	4.00
FS 201	Food Chemistry	4.00	4.19	3.62	4.00	4.00	4.19	4.00
FS 202	Food Science	4.10	4.19	4.43	4.19	4.24	4.29	4.19
FS 203	General and Food Microbiology	4.00	4.19	3.62	4.00	4.00	4.19	4.00
FS 204	Food Production and Culinary Science	4.00	4.48	4.24	4.24	3.90	4.38	4.29
NSS 201	NSS / NCC / Sports	4.00	4.14	4.10	4.38	4.10	4.19	4.00

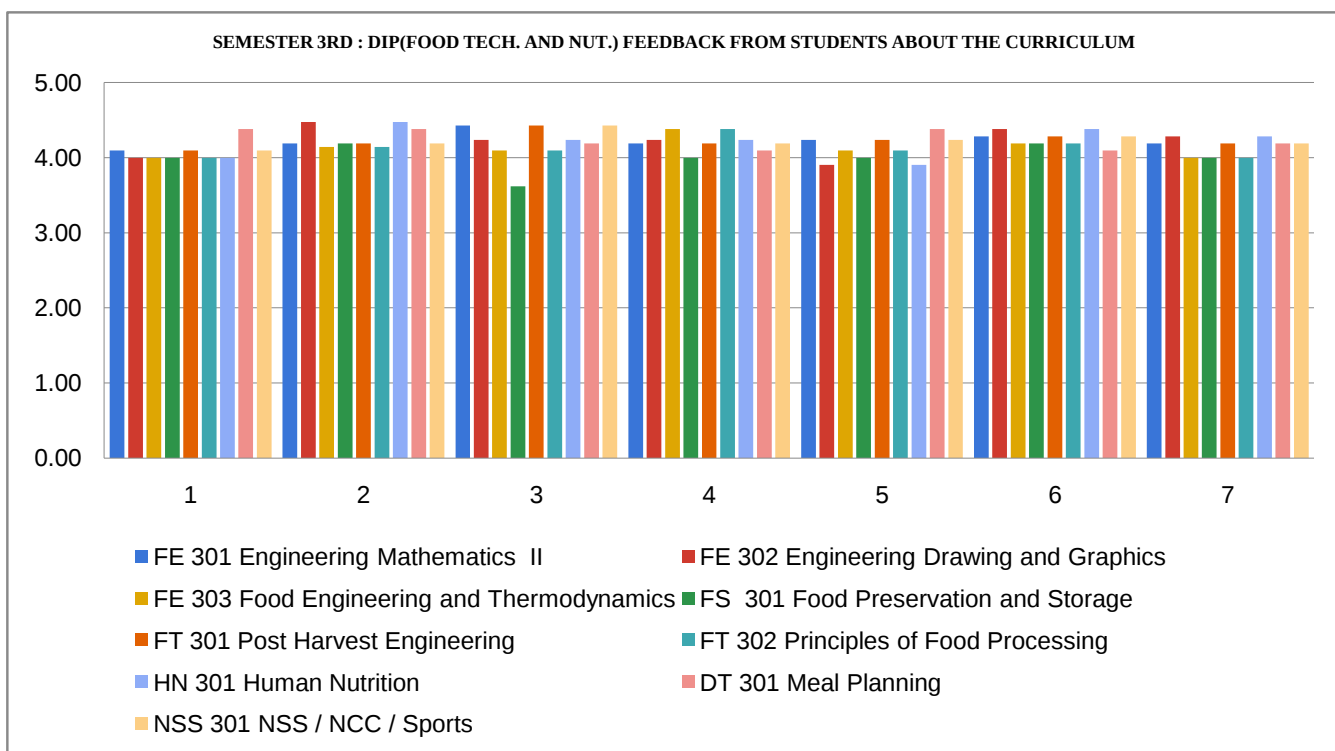


A Google form was crated to get the feedback from students about the curriculum. The average score per item provide the table and graph given below:

Semester 3 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
FE 301	Engineering Mathematics II	4.10	4.19	4.43	4.19	4.24	4.29	4.19
FE 302	Engineering Drawing and Graphics	4.00	4.48	4.24	4.24	3.90	4.38	4.29
FE 303	Food Engineering and Thermodynamics	4.00	4.14	4.10	4.38	4.10	4.19	4.00
FS 301	Food Preservation and Storage	4.00	4.19	3.62	4.00	4.00	4.19	4.00
FT 301	Post Harvest Engineering	4.10	4.19	4.43	4.19	4.24	4.29	4.19
FT 302	Principles of Food Processing	4.00	4.14	4.10	4.38	4.10	4.19	4.00
HN 301	Human Nutrition	4.00	4.48	4.24	4.24	3.90	4.38	4.29
DT 301	Meal Planning	4.38	4.38	4.19	4.10	4.38	4.10	4.19
NSS 301	NSS / NCC / Sports	4.10	4.19	4.43	4.19	4.24	4.29	4.19



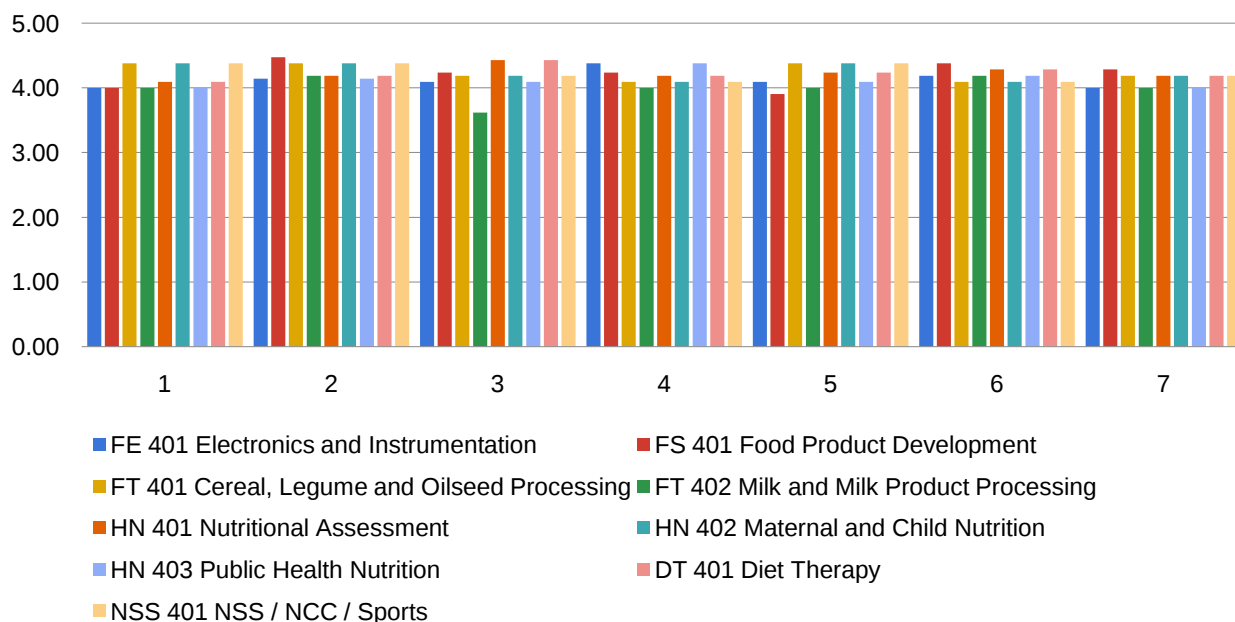
A Google form was crated to get the feedback from students about the curriculum. The average score per item provide the table and graph given below:

Semester 4 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
FE 401	Electronics and Instrumentation	4.00	4.14	4.10	4.38	4.10	4.19	4.00
FS 401	Food Product Development	4.00	4.48	4.24	4.24	3.90	4.38	4.29
FT 401	Cereal, Legume and Oilseed Processing	4.38	4.38	4.19	4.10	4.38	4.10	4.19
FT 402	Milk and Milk Product Processing	4.00	4.19	3.62	4.00	4.00	4.19	4.00
HN 401	Nutritional Assessment	4.10	4.19	4.43	4.19	4.24	4.29	4.19
HN 402	Maternal and Child Nutrition	4.38	4.38	4.19	4.10	4.38	4.10	4.19
HN 403	Public Health Nutrition	4.00	4.14	4.10	4.38	4.10	4.19	4.00
DT 401	Diet Therapy	4.10	4.19	4.43	4.19	4.24	4.29	4.19
NSS 401	NSS / NCC / Sports	4.38	4.38	4.19	4.10	4.38	4.10	4.19

SEMESTER 4th : DIP(FOOD TECH. AND NUT.) FEEDBACK FROM STUDENTS ABOUT THE CURRICULUM

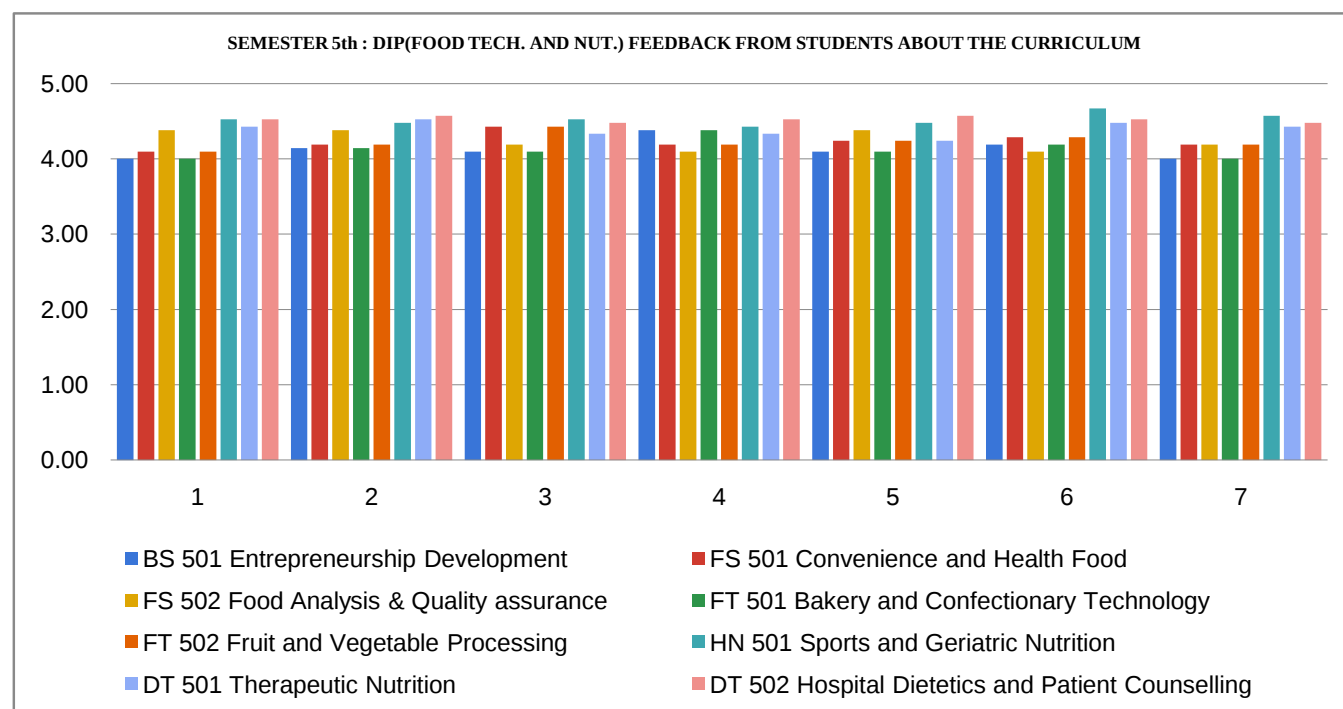


A Google form was crated to get the feedback from students about the curriculum. The average score per item provide the table and graph given below:

Semester 5 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
BS 501	Entrepreneurship Development	4.00	4.14	4.10	4.38	4.10	4.19	4.00
FS 501	Convenience and Health Food	4.10	4.19	4.43	4.19	4.24	4.29	4.19
FS 502	Food Analysis & Quality assurance	4.38	4.38	4.19	4.10	4.38	4.10	4.19
FT 501	Bakery and Confectionary Technology	4.00	4.14	4.10	4.38	4.10	4.19	4.00
FT 502	Fruit and Vegetable Processing	4.10	4.19	4.43	4.19	4.24	4.29	4.19
HN 501	Sports and Geriatric Nutrition	4.52	4.48	4.52	4.43	4.48	4.67	4.57
DT 501	Therapeutic Nutrition	4.43	4.52	4.33	4.33	4.24	4.48	4.43
DT 502	Hospital Dietetics and Patient Counselling	4.52	4.57	4.48	4.52	4.57	4.52	4.48



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

Semester 6 : Dip. (Food Tech. and Nut.)

Table and Graphs (Score out 5)

Subject Name & Course Code		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
		1	2	3	4	5	6	7
TP 601	Training and Project Report	4.10	4.19	4.43	4.19	4.24	4.29	4.19

