



UTTARANCHAL UNIVERSITY

(Established vide Uttaranchal University Act, 2012, Uttarakhand Act No. 11 of 2013)

Premnagar-248007, Dehradun, Uttarakhand, INDIA

(School of Applied & Life Sciences)



Feedback Analysis Report Academic Year: 2021-22

B.Sc Food Technology

Date: 03.06.2022

The department has obtained feedback from faculty, students and Employer to acquire suggestions/recommendation to improve present curriculum of M.Sc Food technology with an objective to comply with industry requirements, employability and skill enhance enhancement.

The department proposed the following recommendations on the basis of feedback and suggestions received (Annexure-1):

| S. NO. | Recommendations |
|--------|--|
| 1. | Modification and redesigning in TBFT-303(Technology of dairy and seafoods). |
| 2. | Modification in course content of TBFT-401(Technology of cereals, pulses and oil seed) Protein texturization & fiber spinning. |
| 3. | Modification in practical of PBFT-203(bioanalytical techniques) |

Submitted to Dean for necessary action.

Encl: Feedback Analysis Report

Copy to:
Director IQAC

Dr. Sukrit Singh
Head
Department of Foodtechnology

Head
Department of Food technology
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)



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Action Taken Report Academic Year: 2021-22

B.Sc. Food Technology

Date: 03.06.2022

The points were discussed on the basis of the feedback received and the following actions were taken to resolve the recommendation of the stakeholders:


| S. No. | Recommendations | Action Taken |
|--------|---|--|
| 1. | Changing practical of UV spectra of nucleic acids/protein to Isolation of Protein from wheat floor by Centrifugation. | In bioanalytical techniques , Changes are made as per recommendation after discussion with ARC. |
| 2. | Changing Protein texturization & fiber spinning to Extrusion Technology (Extruder Types & applications) | In technology of cereals, pulses and oil seed , Changes are made as per recommendation after discussion with ARC. |

Prof. (Dr.) Ajay Singh
Dean
(SALS)

Copy to:

PA to Vice-Chancellor: for his kind information please,

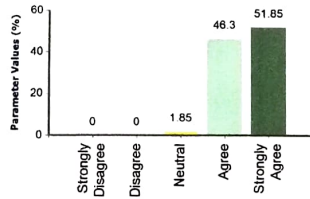
Director IQAC


Hema
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

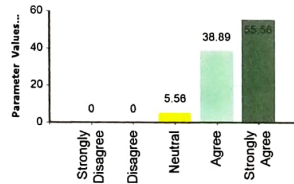
ANALYSIS OF FACULTY FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : B.Sc. (Hons.) Food Technology

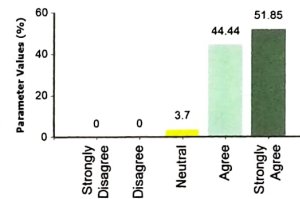
The course content is in conformity with the course objectives and outcomes.



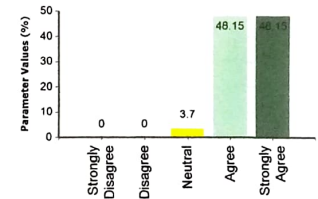
The course curriculum is well balanced between theory and/or practical/field work knowledge.



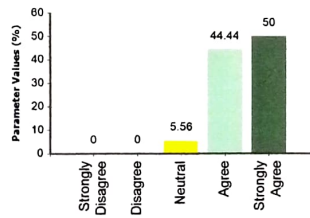
The course content has been presented from basic to advance.



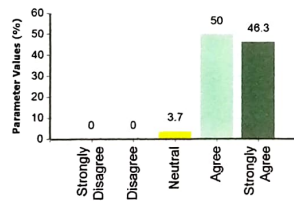
The current course content is sufficient to fulfil the gap between industry and academics.



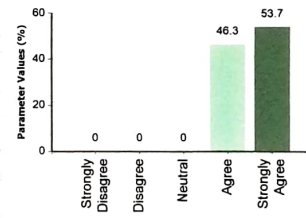
Credit allocation is rational to the coverage of the course curriculum.



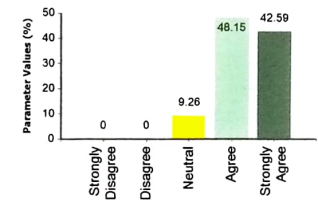
The curriculum will focus on skill development/employability/entrepreneurship



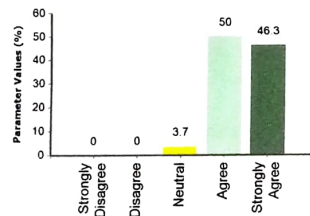
The course content has increased knowledge and interest in the subject area.



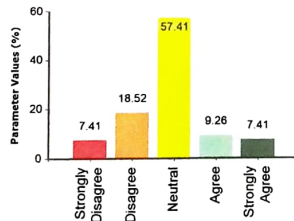
The text books and reference books mentioned in the syllabus are relevant and updated.



The course curriculum improves students comprehension of the domain.



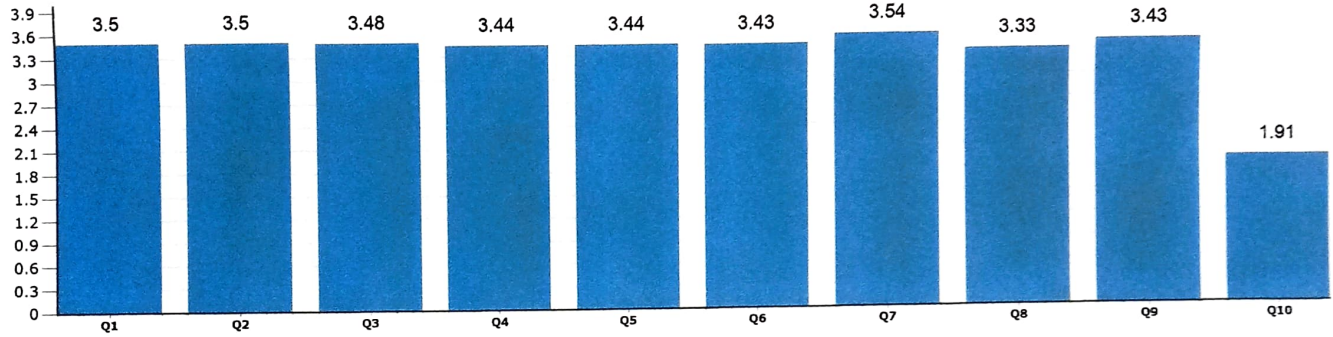
The course curriculum needs moderation.



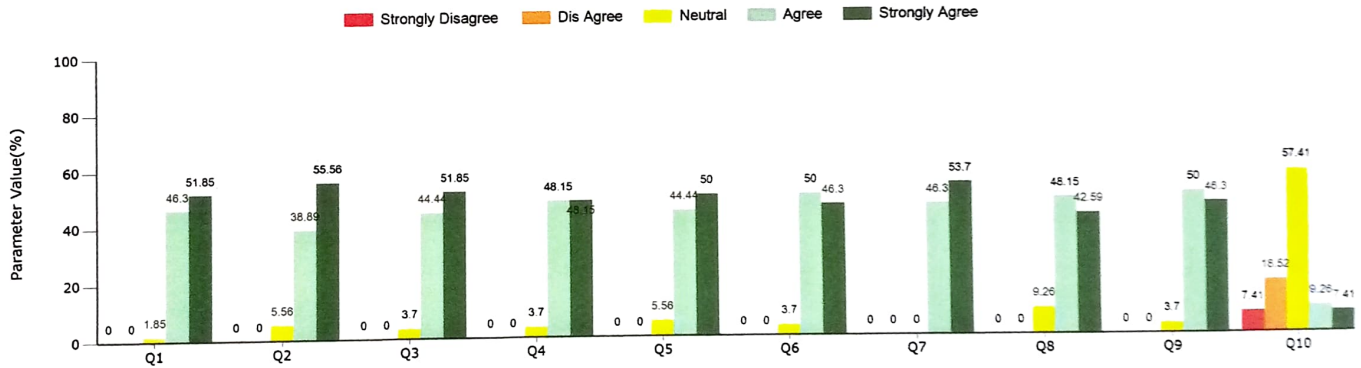
Head
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

Average Rating



Summary Chart



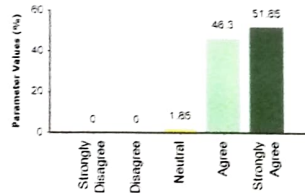
Department of Applied and Life Sciences
 Al-Farabi University of Education (AUE)
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Dean & Principal
 Applied and Life Sciences
 Al-Farabi University of Education (AUE)

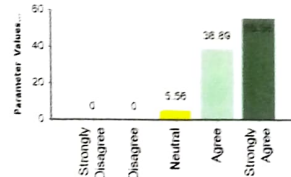
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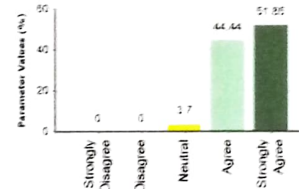
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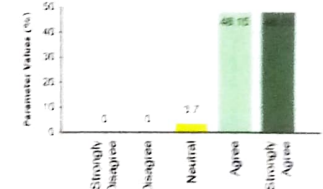
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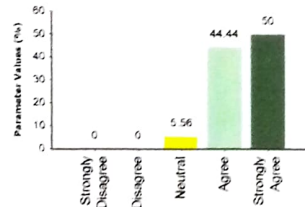
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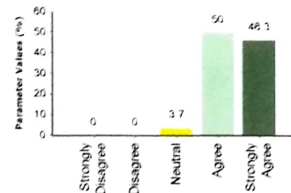
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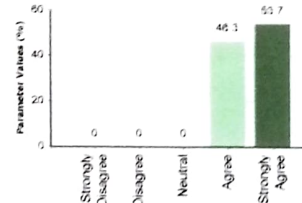
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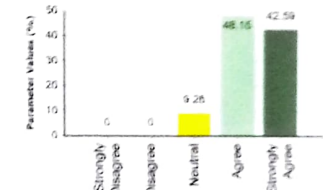
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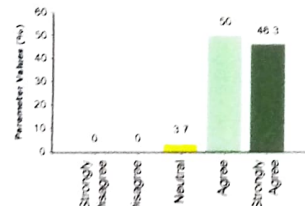
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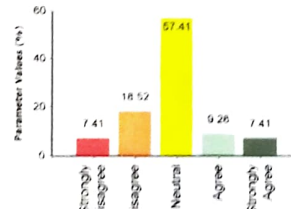
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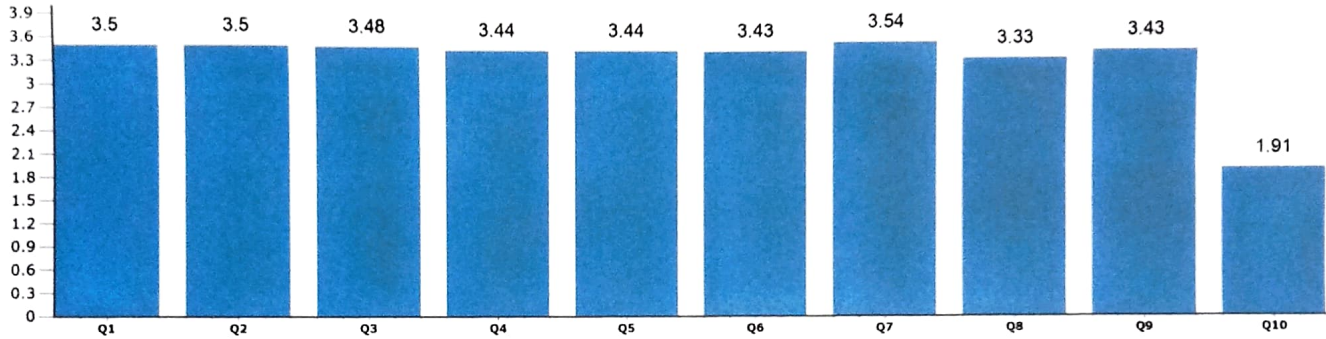
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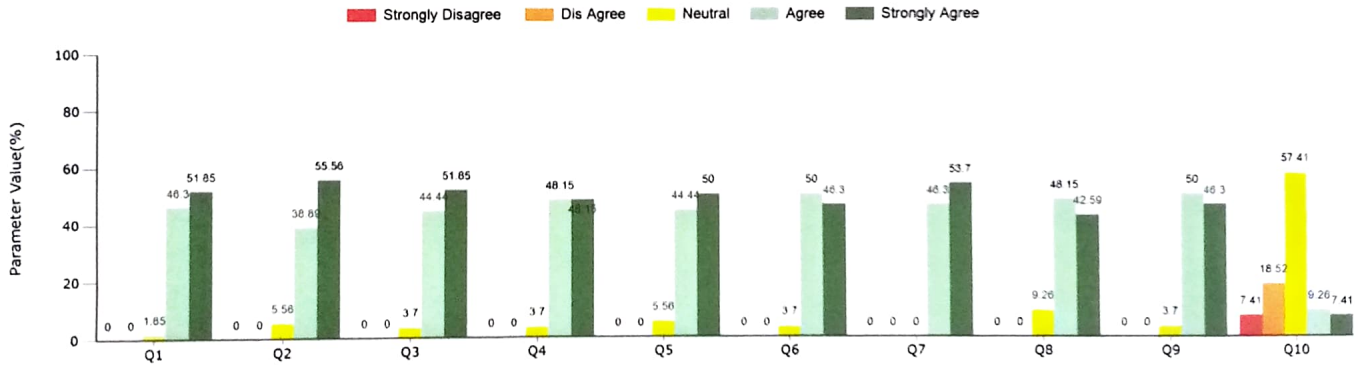
Head
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K.)

Dr. P. K. Singh
Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K.)

Average Rating



Summary Chart



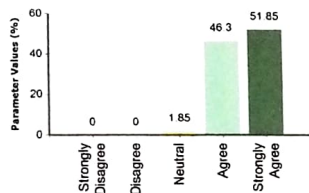
Head
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Applied and Life Sciences
Bharati University, Dehradun (U.K.)

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Bharati University, Dehradun (U.K.)

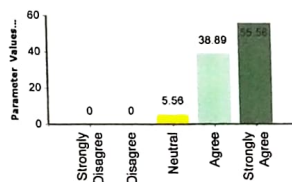
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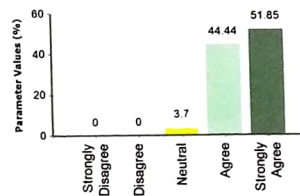
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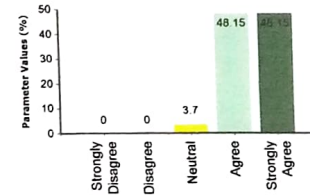
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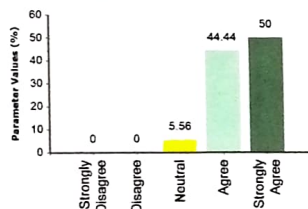
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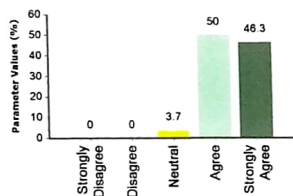
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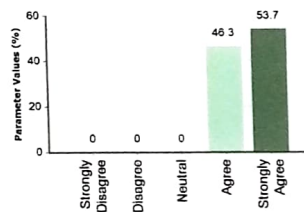
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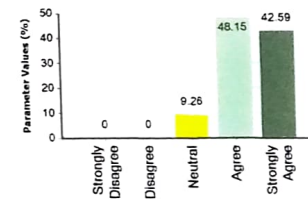
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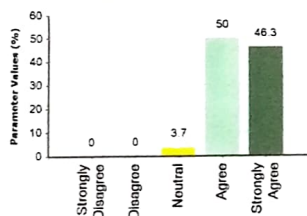
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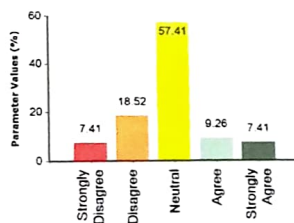
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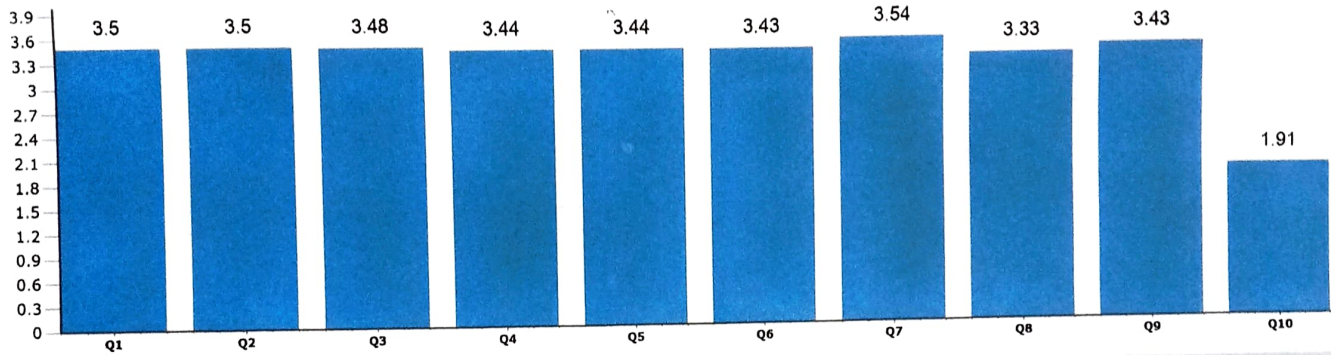


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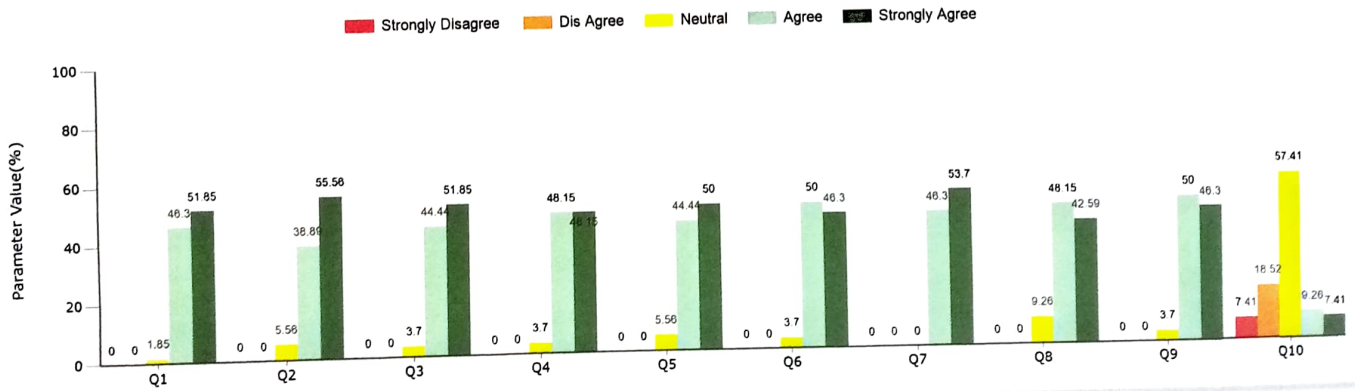


[Signature]
 Dean & Principal
 Applied and Life Sciences
 Uttaranchal University, Dehradun (U.K.)

Average Rating



Summary Chart



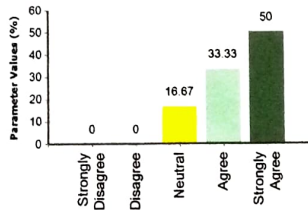
Head
 Department of Food Technology
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K.)

Dean & Principal
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K.)

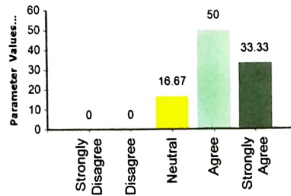
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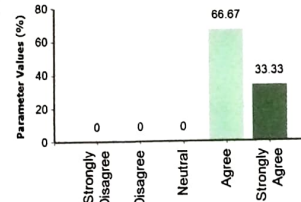
The course curriculum was appropriate for career progression.



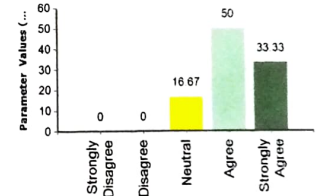
Sufficient trainings, seminars, value added courses and PDPs were provided for holistic development.



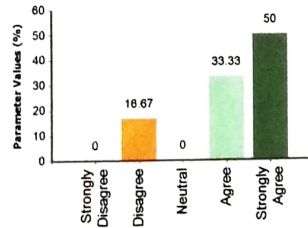
The programme involved experiential and participative learning.



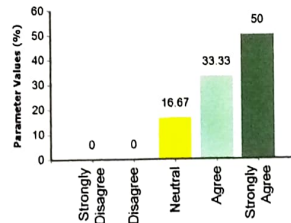
Research Work/ Project Work/ Internships/Electives offered under the programme were challenging and constructive.



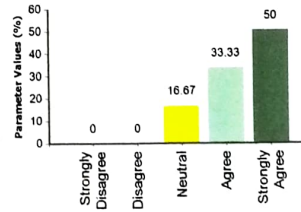
Proper industry-academia relationship was maintained across the programme.



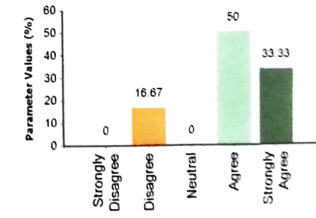
The curriculum offers courses with practical and hands-on learning experience.



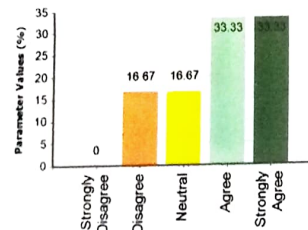
The curriculum was effective to build the opportunities in terms of employability, higher learning and entrepreneurial attitude.



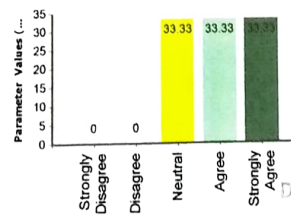
The programme enhances your ability to cope up with a challenging situation and to work in a team.



Relevance of course curriculum to real life situation.



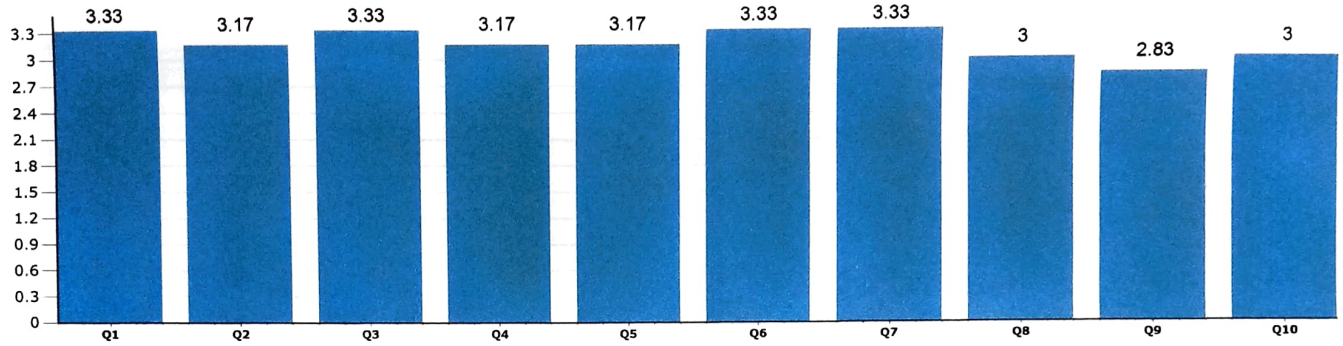
Curriculum is sufficient to impart presentation, report writing and technical skills.



Head
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Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

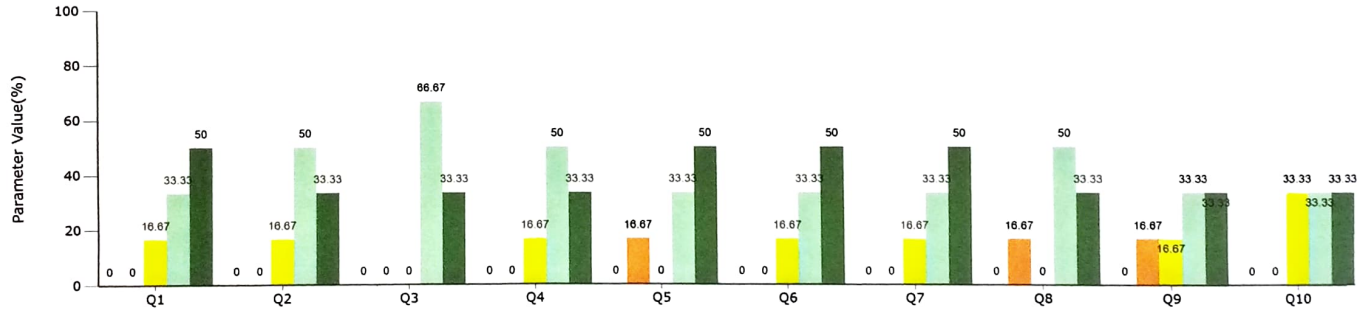
Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

Average Rating



Summary Chart

■ Strongly Disagree
 ■ Dis Agree
 ■ Neutral
 ■ Agree
 ■ Strongly Agree

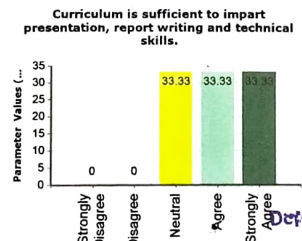
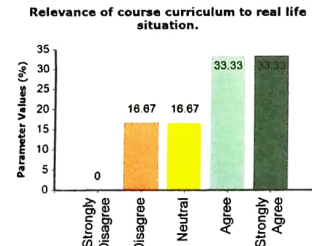
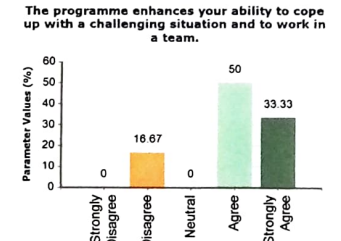
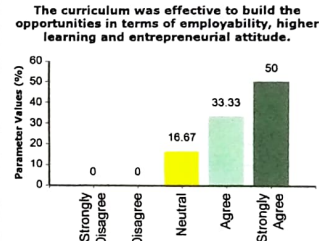
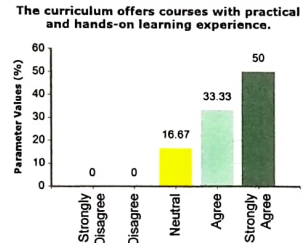
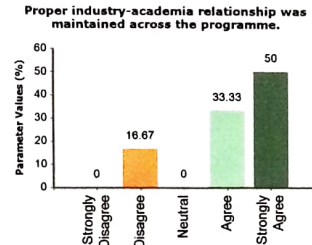
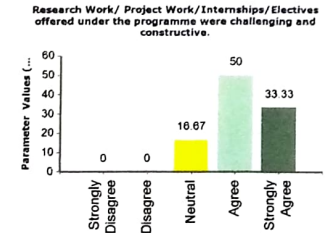
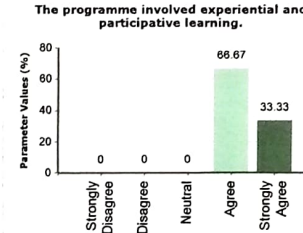
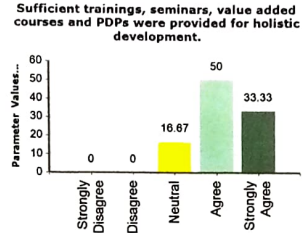
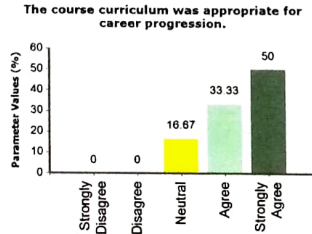


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 Applied and Life Sciences
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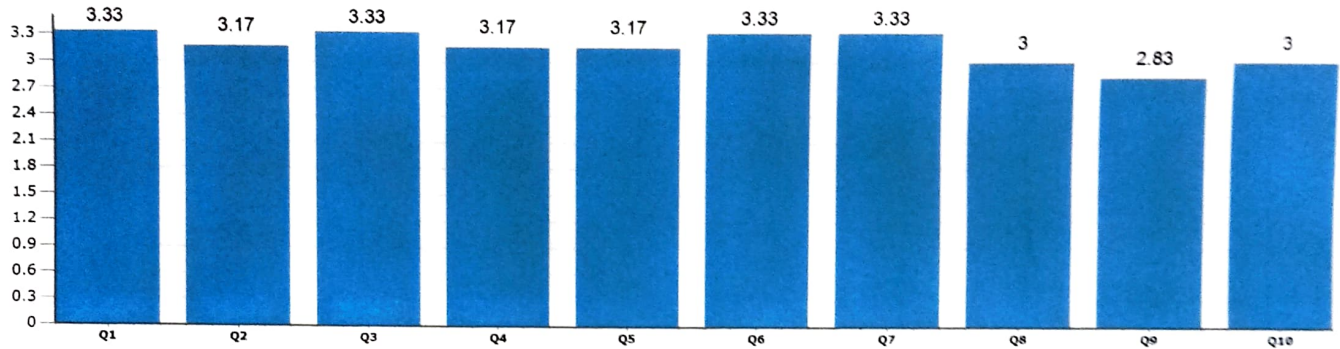
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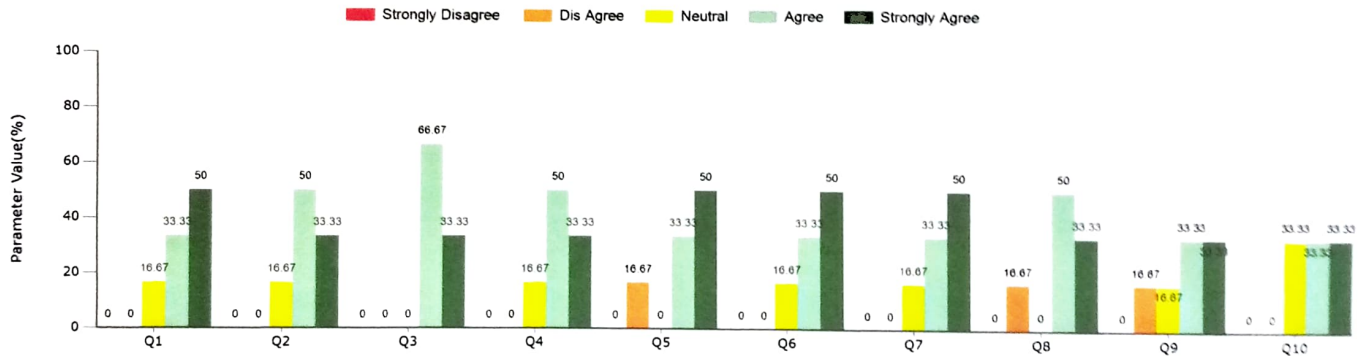
Department of Food Technology
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[Signature]
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Summary Chart

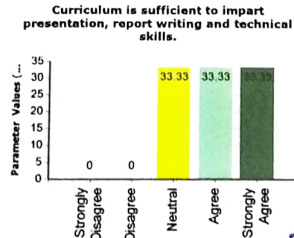
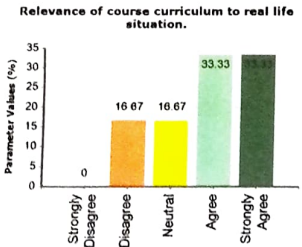
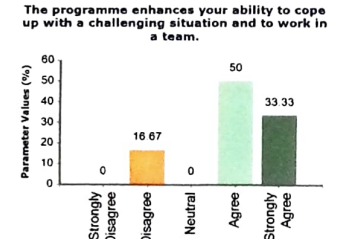
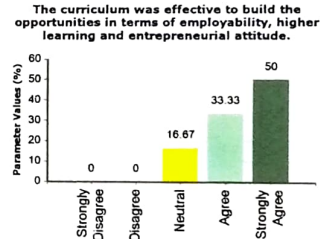
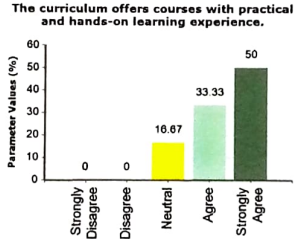
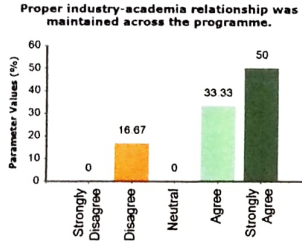
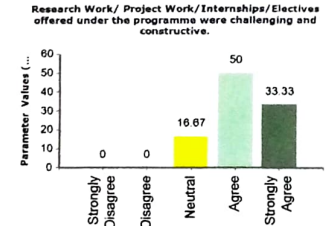
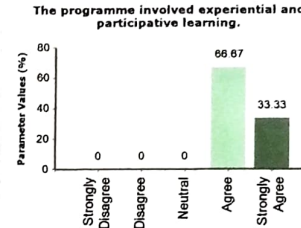
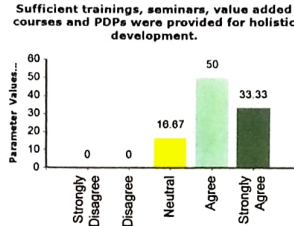
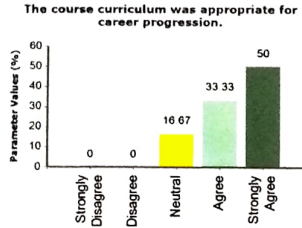


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Paranjal University, Dehradun (U.K.)

ANALYSIS OF ALUMNI FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

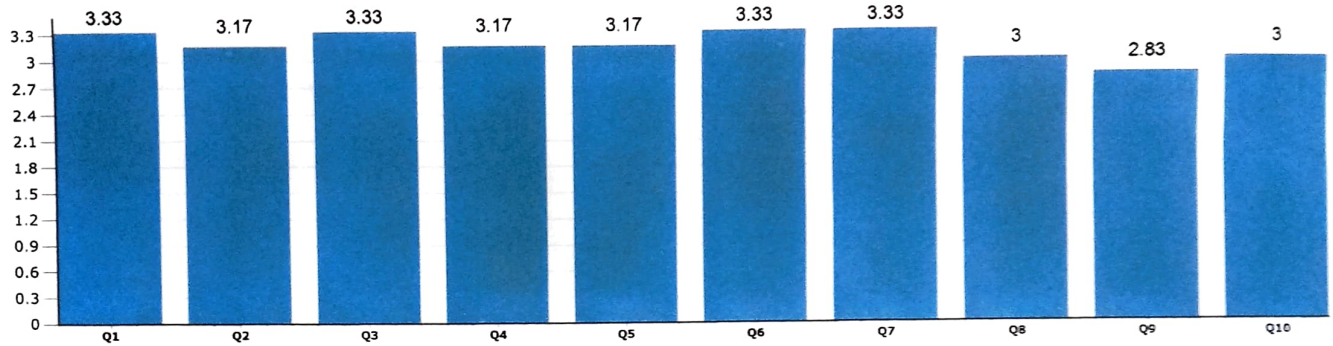
Programme : B.Sc. (Hons.) Food Technology



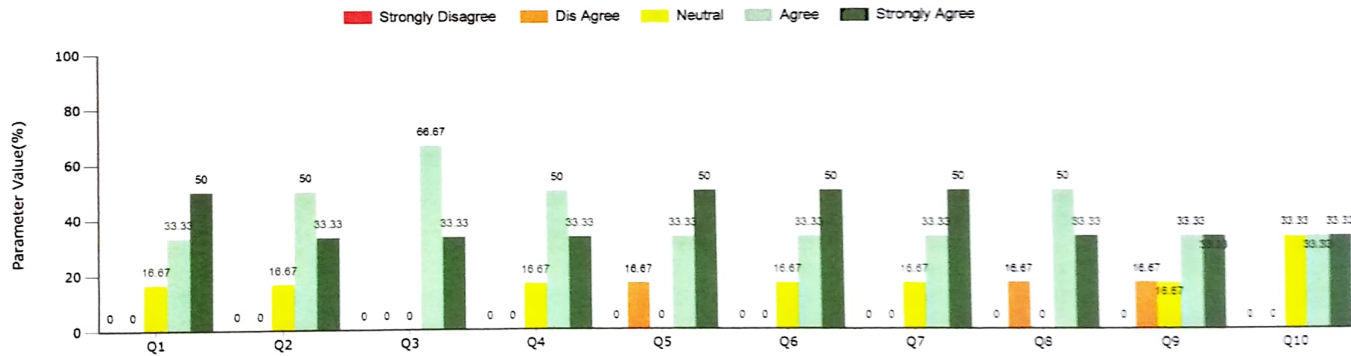
Neel
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K)

Deena
Dean, Principal
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K)

Average Rating



Summary Chart



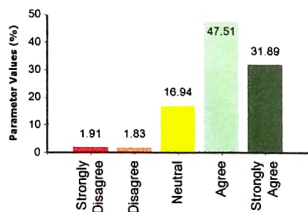
Head
 Department of Food Technology
 Applied and Life Sciences
 Maharaja University, Dehradun (U.K.)

Dean & Principal
 Applied and Life Sciences
 Maharaja University, Dehradun (U.K.)

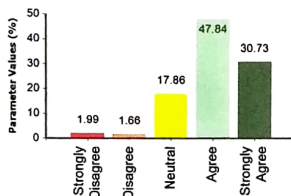
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : B.Sc. (Hons.) Food Technology

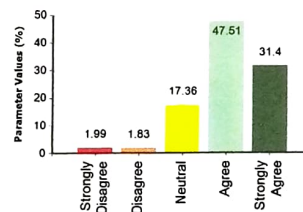
The sequence of the content is well organized.



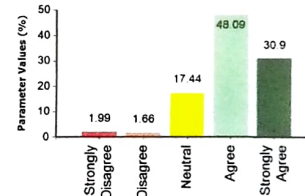
Uniformity of syllabus in terms of curriculum load.



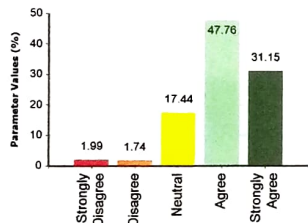
Course curriculum is career oriented.



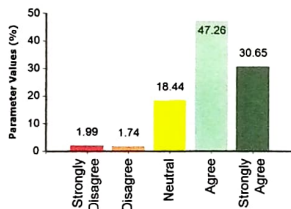
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



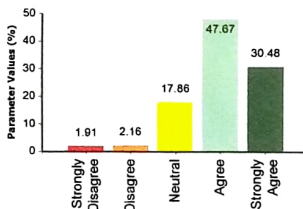
The curriculum justifies the assigned lectures.



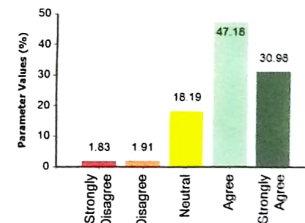
The course curriculum covers the latest developments in relevant areas.



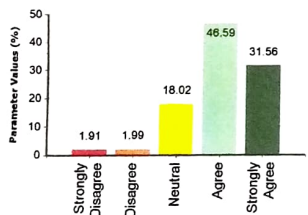
Course curriculum contains scope of relevant activities.



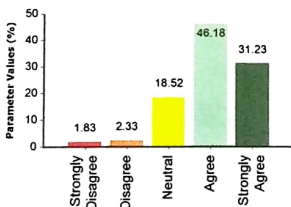
The course content is updated rationally.



The course curriculum has good balance between theory and practical applications.



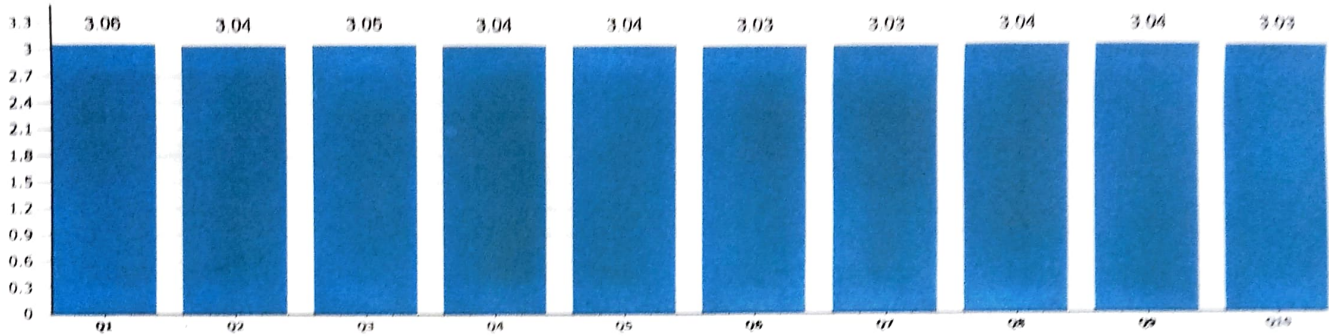
The Course content encourages self and extra curriculum learning.



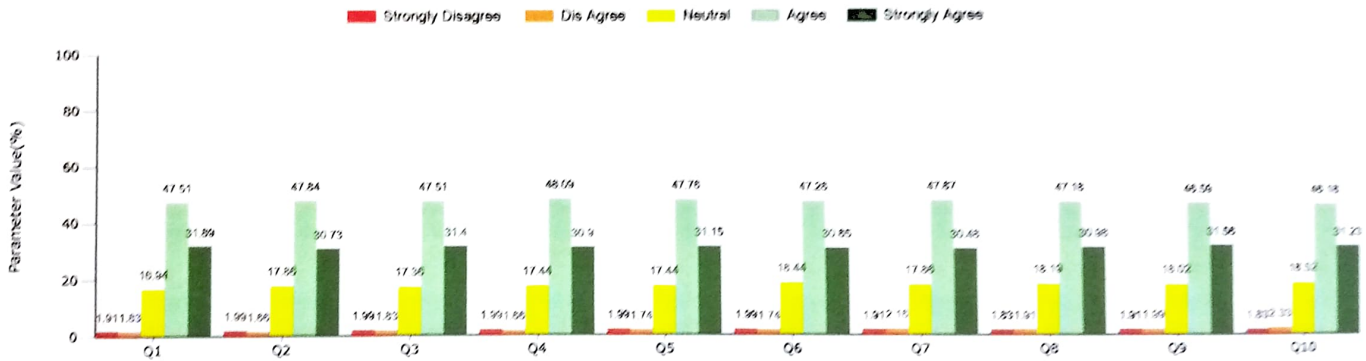
Head
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K)

Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K)

Average Rating



Summary Chart



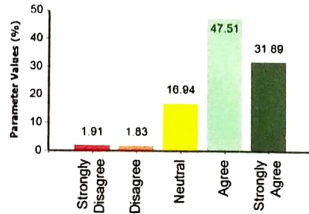
Head
Department of Food Technology
Applied and Life Sciences
Uttarakhand University, Dehradun (U.K)

Dean & Principal
Applied and Life Sciences
Uttarakhand University, Dehradun (U.K)

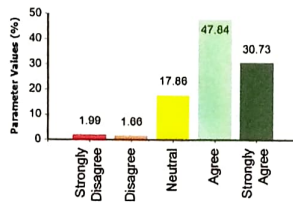
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : B.Sc. (Hons.) Food Technology

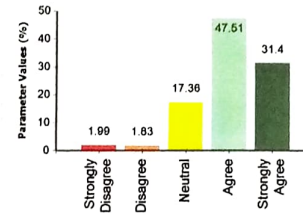
The sequence of the content is well organized.



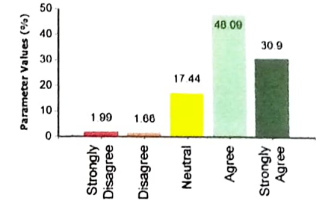
Uniformity of syllabus in terms of curriculum load.



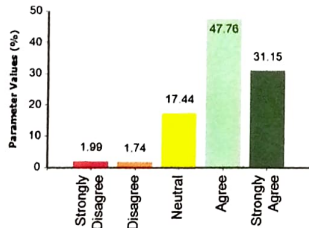
Course curriculum is career oriented.



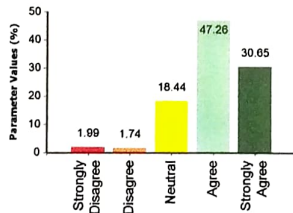
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



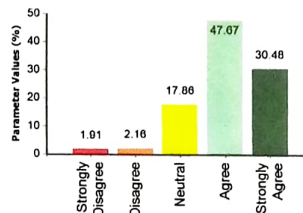
The curriculum justifies the assigned lectures.



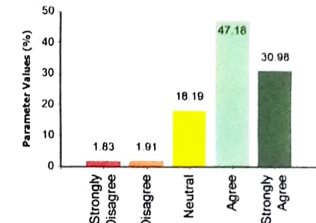
The course curriculum covers the latest developments in relevant areas.



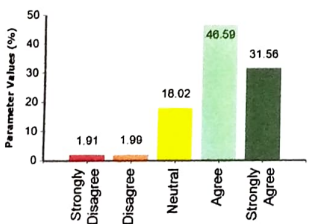
Course curriculum contains scope of relevant activities.



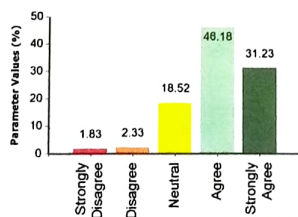
The course content is updated rationally.



The course curriculum has good balance between theory and practical applications.



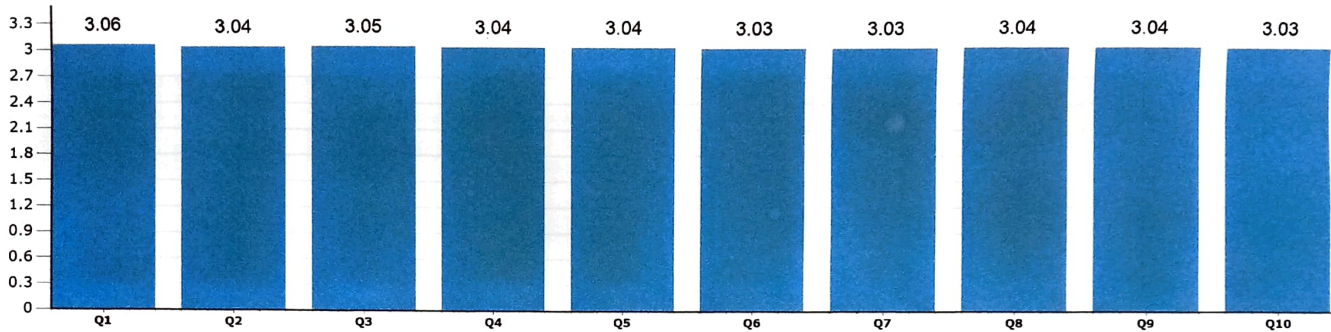
The Course content encourages self and extra curriculum learning.



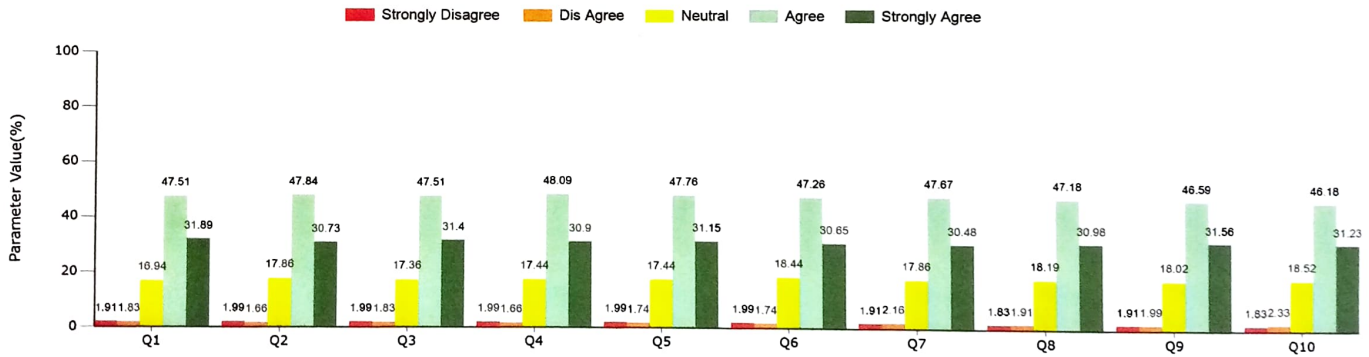
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K.)

Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K.)

Average Rating



Summary Chart



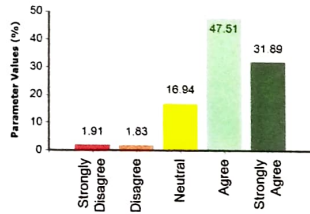
Head
 Department of Food Technology
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K)

Dean & Principal
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K)

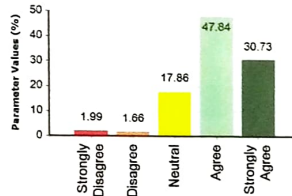
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : B.Sc. (Hons.) Food Technology

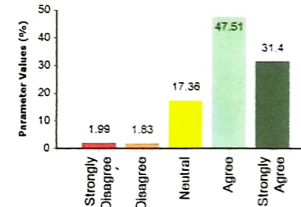
The sequence of the content is well organized.



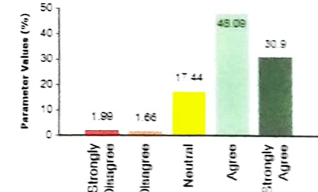
Uniformity of syllabus in terms of curriculum load.



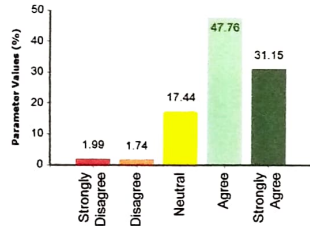
Course curriculum is career oriented.



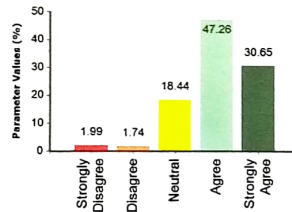
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



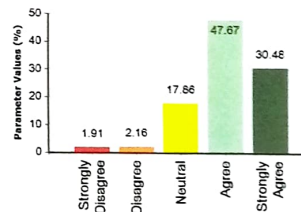
The curriculum justifies the assigned lectures.



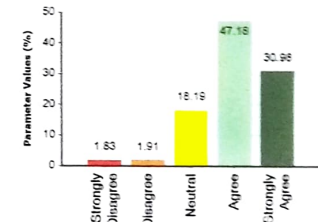
The course curriculum covers the latest developments in relevant areas.



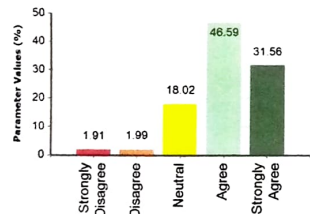
Course curriculum contains scope of relevant activities.



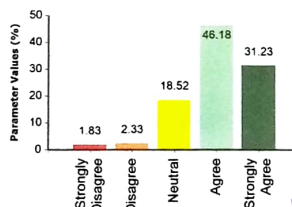
The course content is updated rationally.



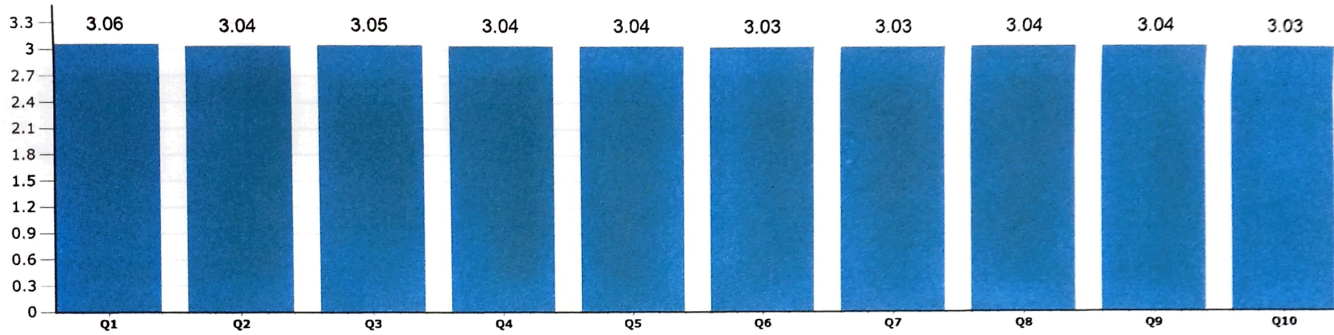
The course curriculum has good balance between theory and practical applications.



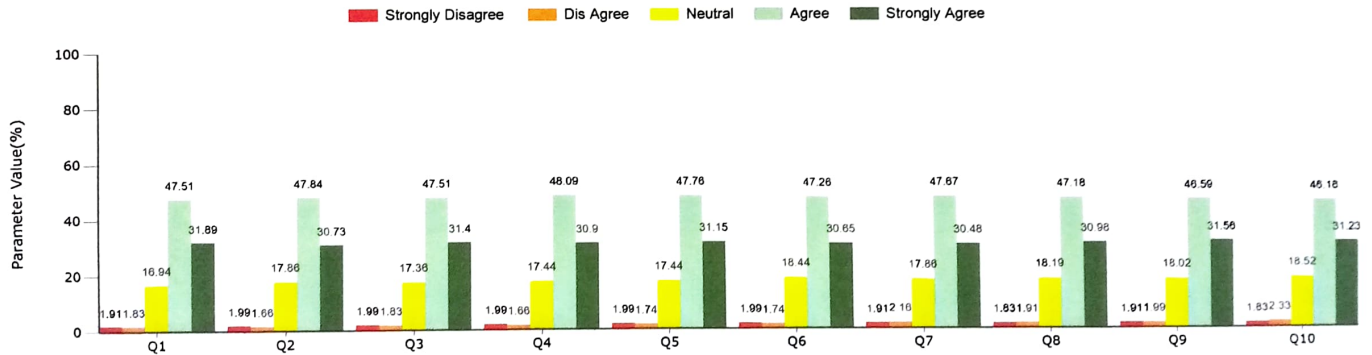
The Course content encourages self and extra curriculum learning.





Average Rating



Summary Chart




 Head of Department
 Department of Fund Technology
 Applied and Life Sciences
 Jangrahal University, Dehradun (U.K.)


 Dean & Principal
 Applied and Life Sciences
 Jangrahal University, Dehradun (U.K.)