



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

M.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 in practical of PMFT-101(food chemistry and applied nutrition)
2.	Sequencing of some topics and unit in TMFT-303(Research methodology and statistics)
3.	Redesigning of Syllabus in TMFND-403(Food entrepreneurship and IPR) & TMFND-405(Food quality and system management)

Submitted to Dean for necessary action.

Encl: Feedback Analysis Report

Dr. Sukrit Singh
Head

Department of Foodtechnology

Copy to
Director IQAC

Head
Department of Food technology
Applied and Life Sciences
Uttaranchal University, Dehradun, U.P.



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Action Taken Report
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M.Sc. Food Technology

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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.	Practical's of determination of TSS and pH in food are to be combined.	In food chemistry and applied nutrition. Changes are made as per recommendation after discussion with ARC.
2.	Combing two different practical's Determination of extract release volume (ERV) AND Meat Swelling Capacity (MSC) of meat into one	In Technology of meat, poultry and fish processing. 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.

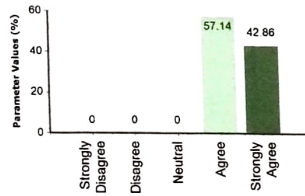
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Department of Food technology
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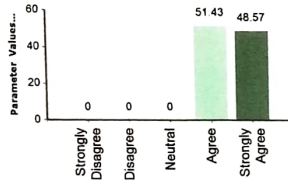
ANALYSIS OF FACULTY FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : M.Sc. (FOOD TECHNOLOGY)

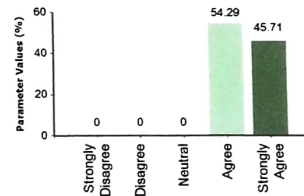
The course content is in conformity with the course objectives and outcomes.



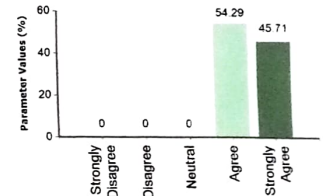
The course curriculum is well balanced between theory and/or practical/field work knowledge.



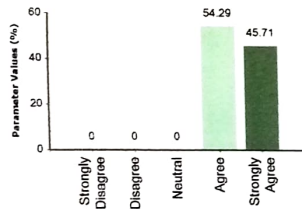
The course content has been presented from basic to advance.



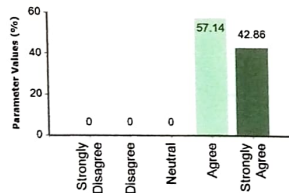
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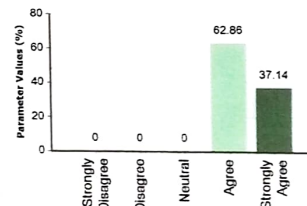
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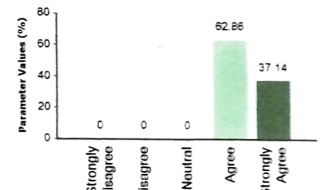
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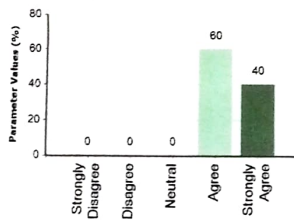
The course content has increased knowledge and interest in the subject area.



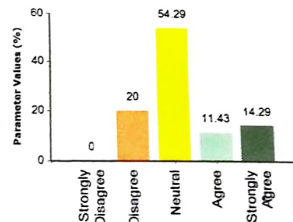
The text books and reference books mentioned in the syllabus are relevant and updated.



The course curriculum improves students comprehension of the domain.



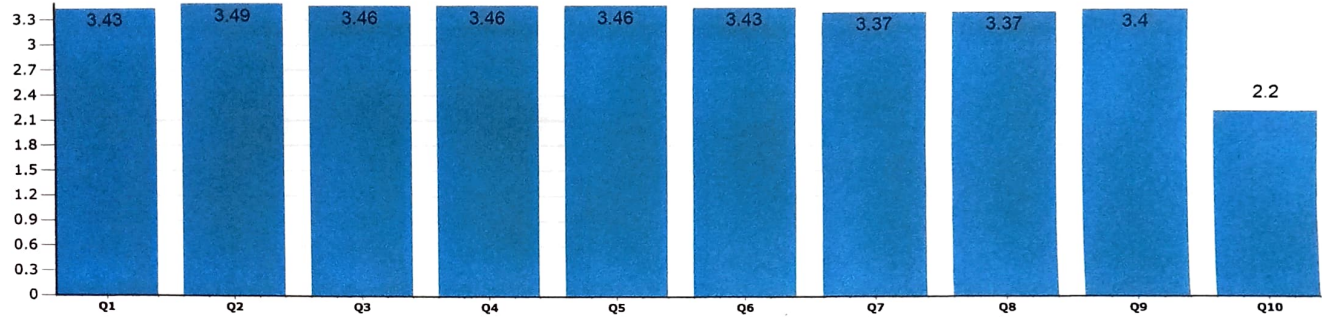
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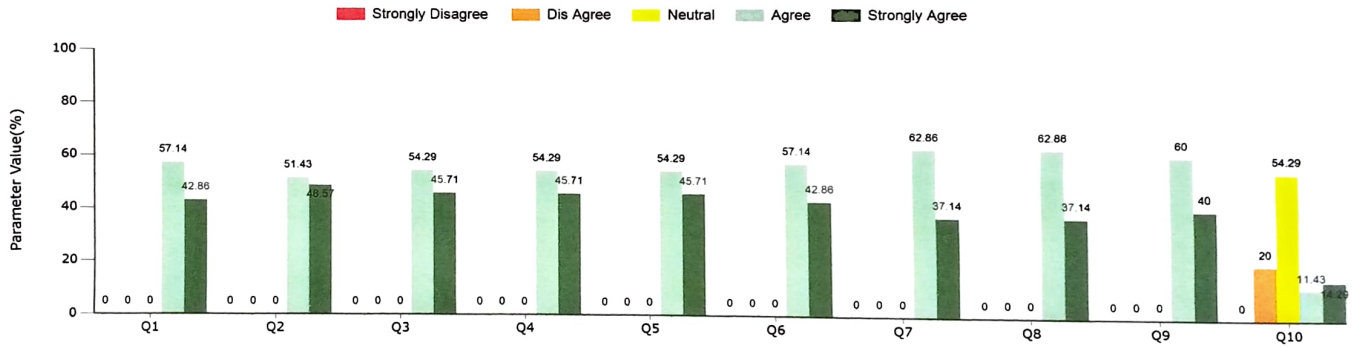
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Uttaranchal University, Dehradun (U.K.)

Dean & Principal
Applied and Life Sciences

Average Rating



Summary Chart



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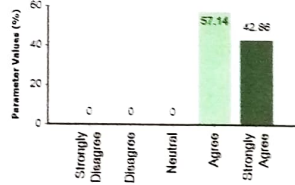
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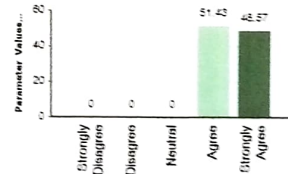
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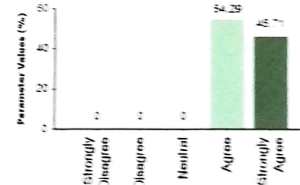
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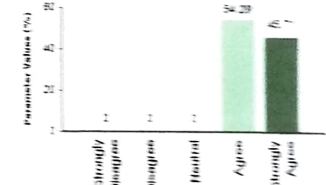
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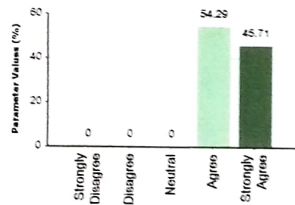
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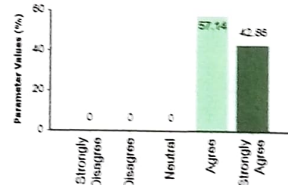
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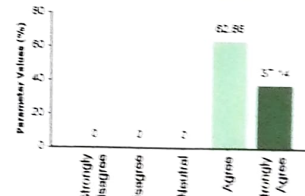
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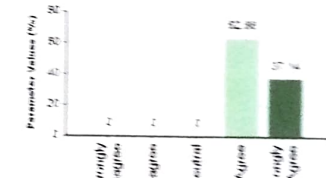
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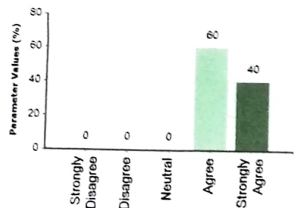
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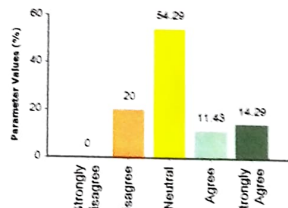
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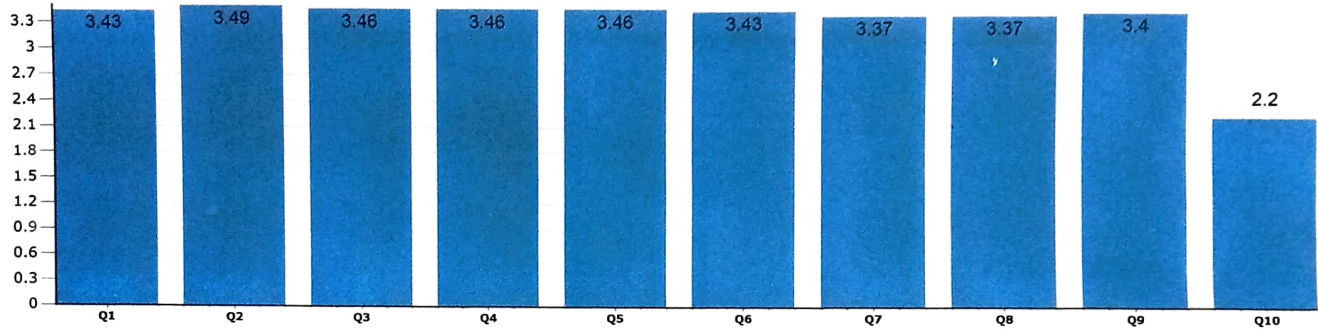


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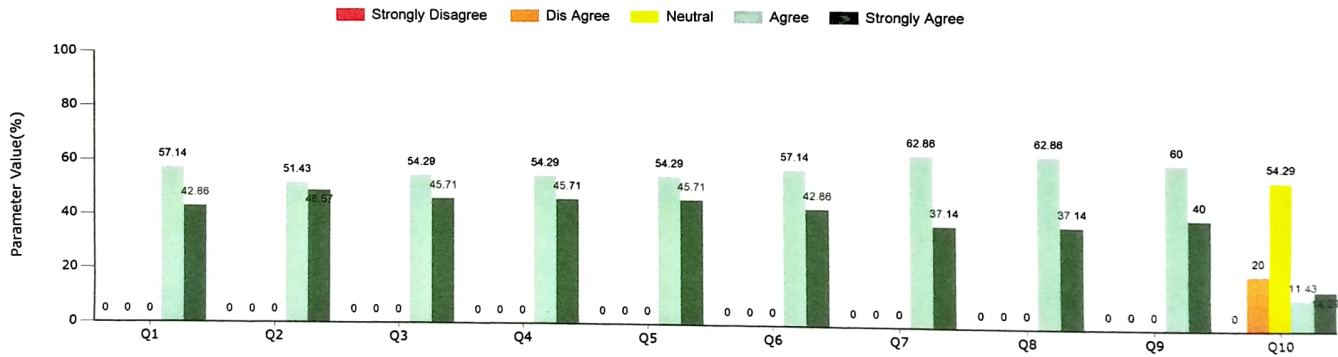



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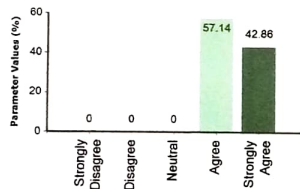
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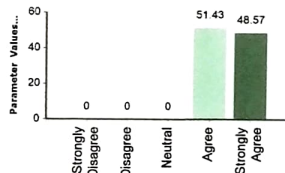
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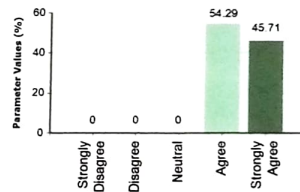
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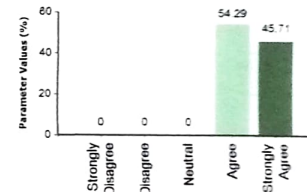
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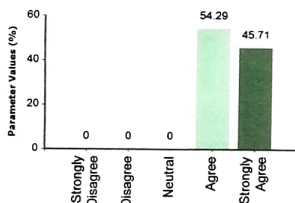
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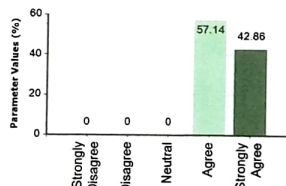
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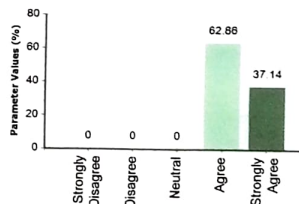
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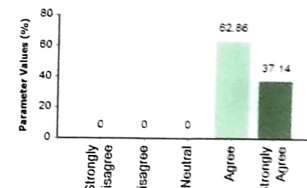
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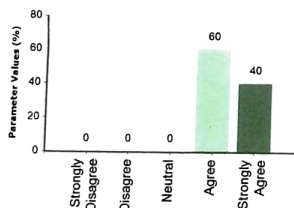
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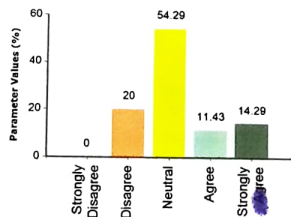
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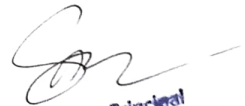
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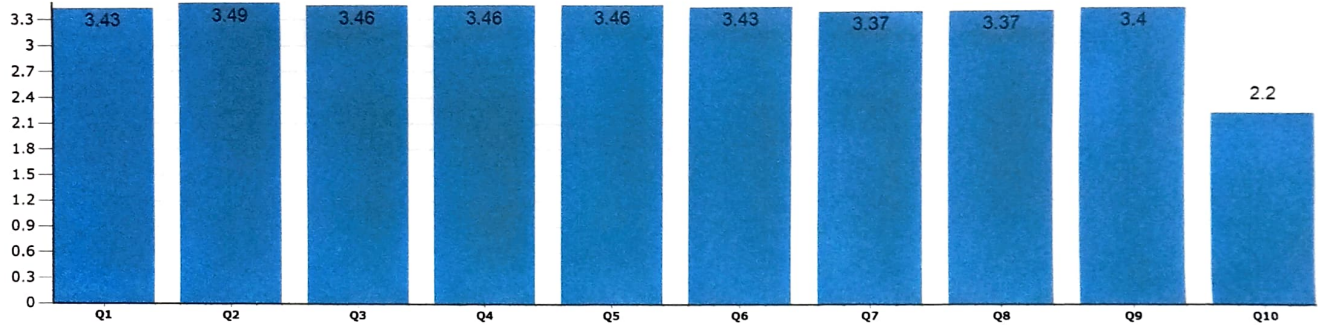
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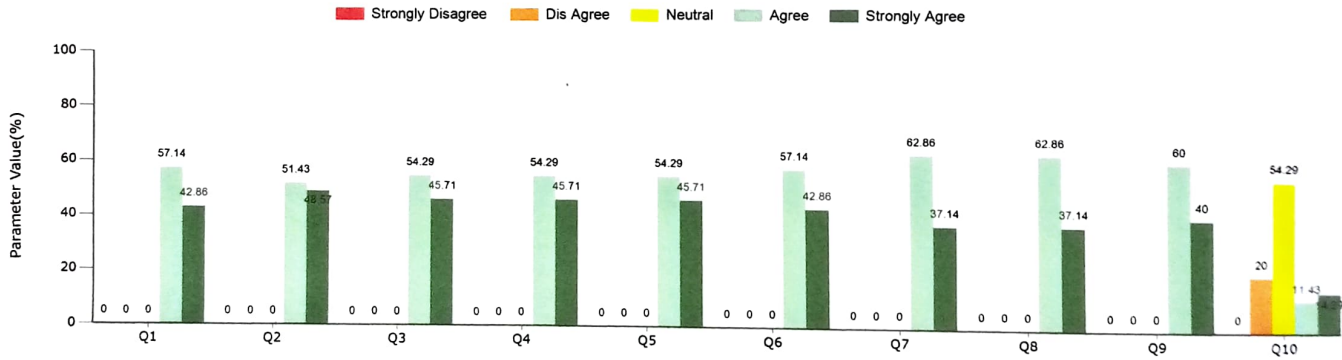

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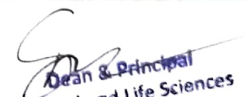
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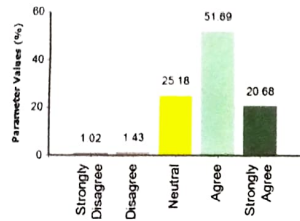

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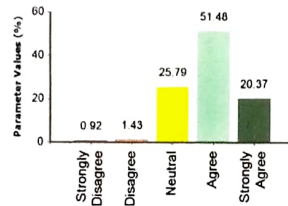
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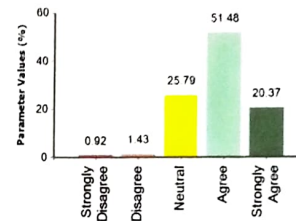
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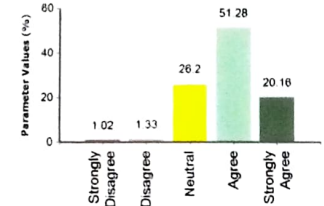
Uniformity of syllabus in terms of curriculum load.



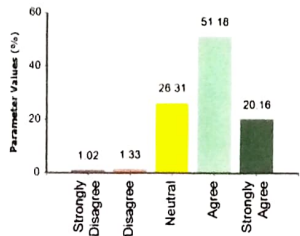
Course curriculum is career oriented.



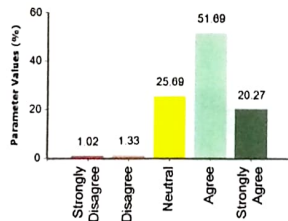
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



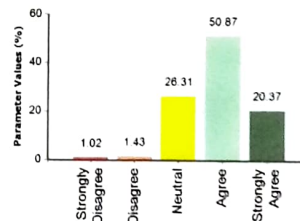
The curriculum justifies the assigned lectures.



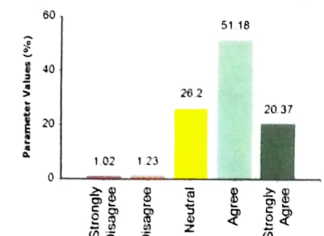
The course curriculum covers the latest developments in relevant areas.



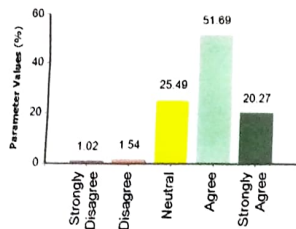
Course curriculum contains scope of relevant activities.



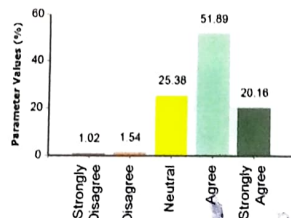
The course content is updated rationally.



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



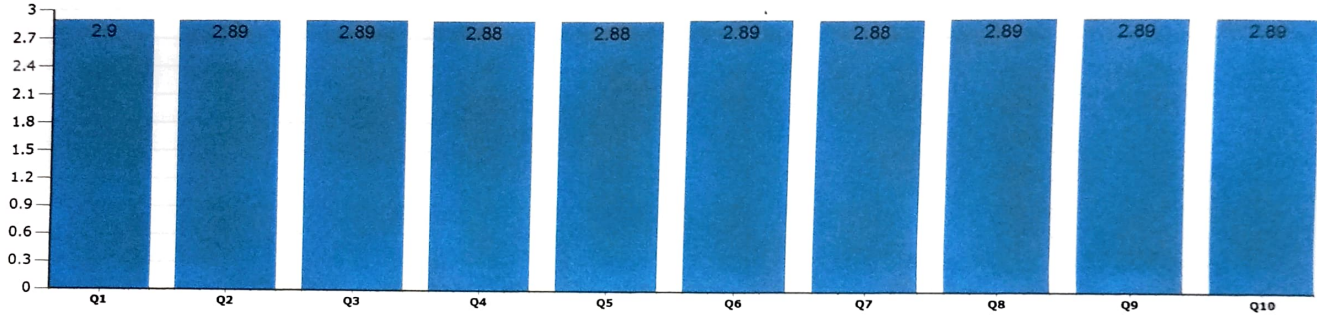
The Course content encourages self and extra curriculum learning.



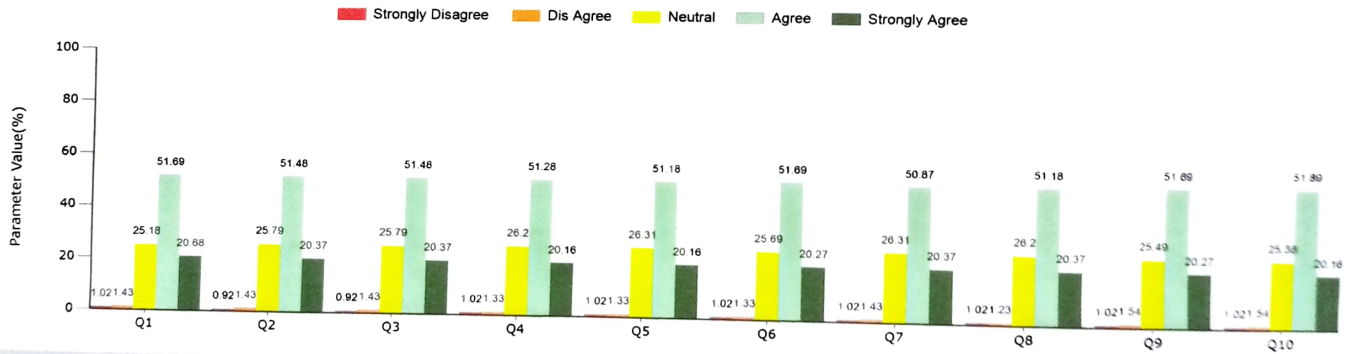
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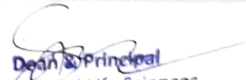
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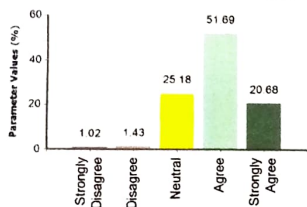

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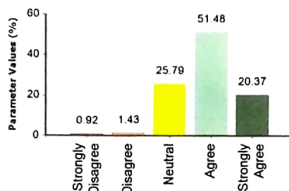
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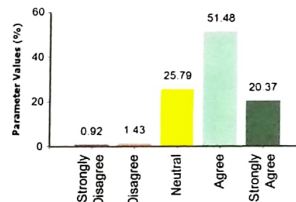
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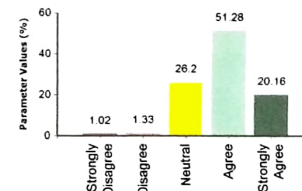
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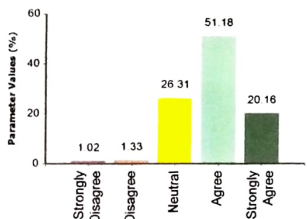
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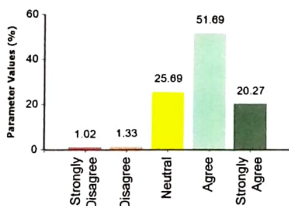
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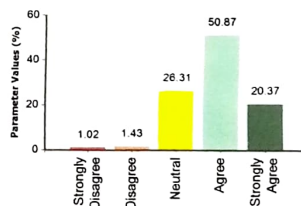
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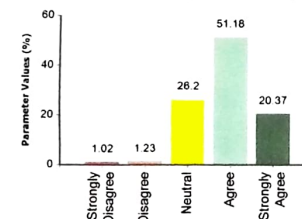
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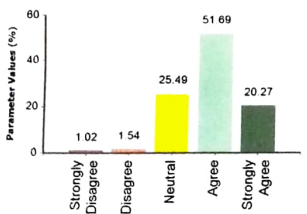
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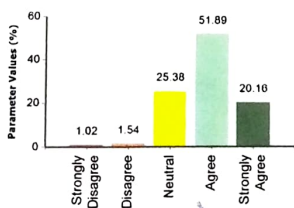
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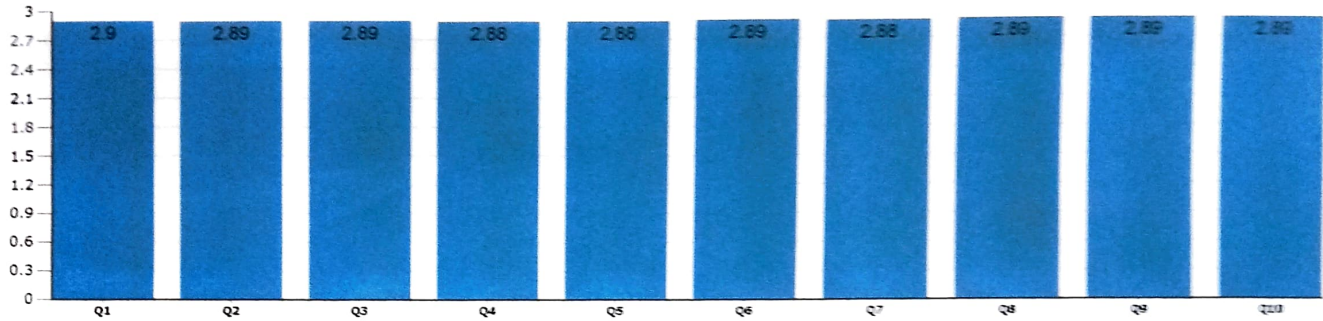
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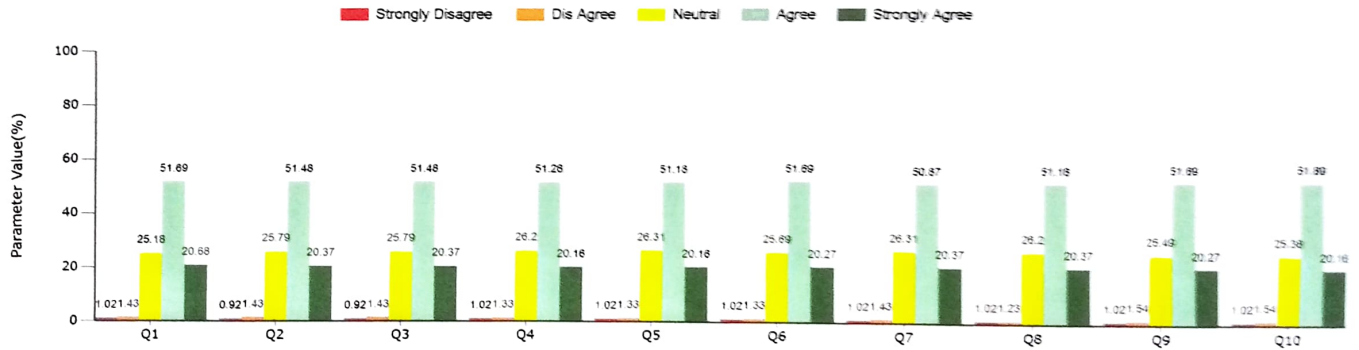
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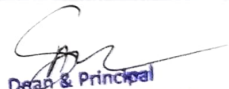
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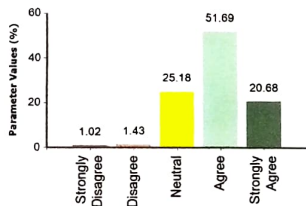

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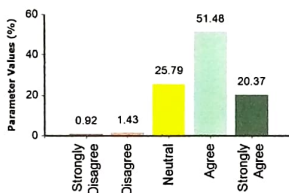
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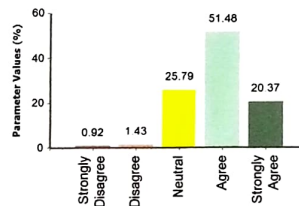
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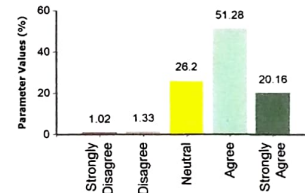
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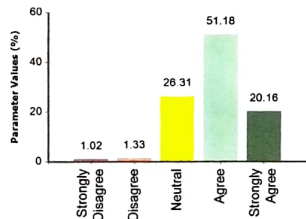
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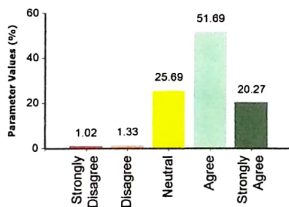
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



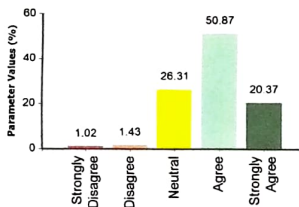
The curriculum justifies the assigned lectures.



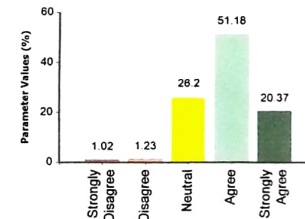
The course curriculum covers the latest developments in relevant areas.



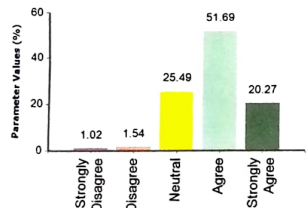
Course curriculum contains scope of relevant activities.



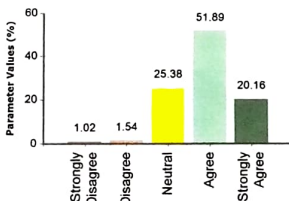
The course content is updated rationally.



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

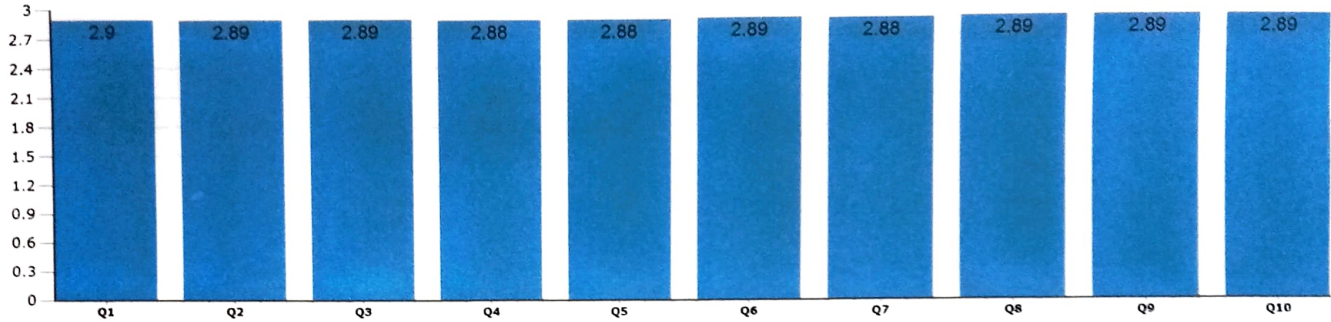


The Course content encourages self and extra curriculum learning.

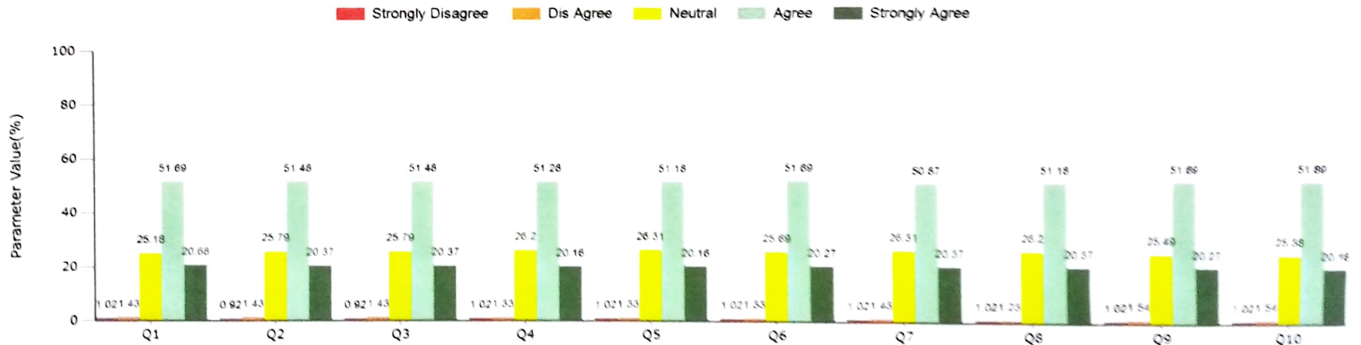



Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun(U.K)

Average Rating



Summary Chart



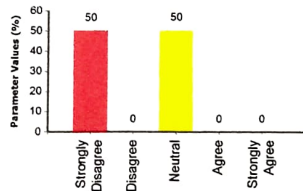
Head
 Department of Food Technology
 Applied and Life Sciences
 Uttarakhand University, Dehradun(U.K)

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

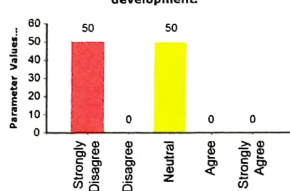
ANALYSIS OF ALUMNI FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2021-22)

Programme : M.Sc. (FOOD TECHNOLOGY)

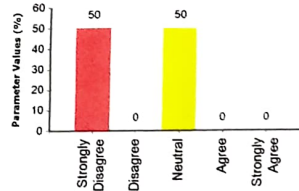
The course curriculum was appropriate for career progression.



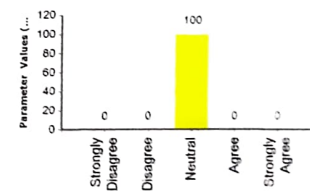
Sufficient trainings, seminars, value added courses and PDPs were provided for holistic development.



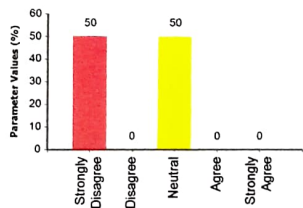
The programme involved experiential and participative learning.



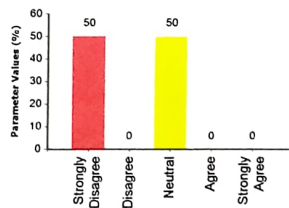
Research Work/ Project Work/ Internships/ Electives offered under the programme were challenging and constructive.



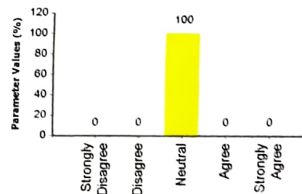
Proper industry-academia relationship was maintained across the programme.



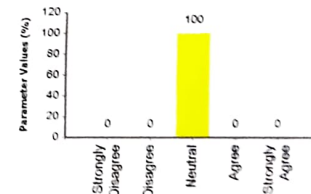
The curriculum offers courses with practical and hands-on learning experience.



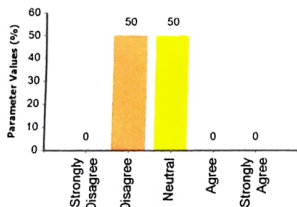
The curriculum was effective to build the opportunities in terms of employability, higher learning and entrepreneurial attitude.



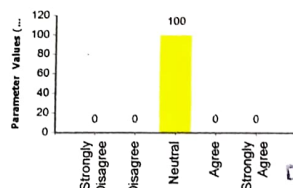
The programme enhances your ability to cope up with a challenging situation and to work in a team.



Relevance of course curriculum to real life situation.



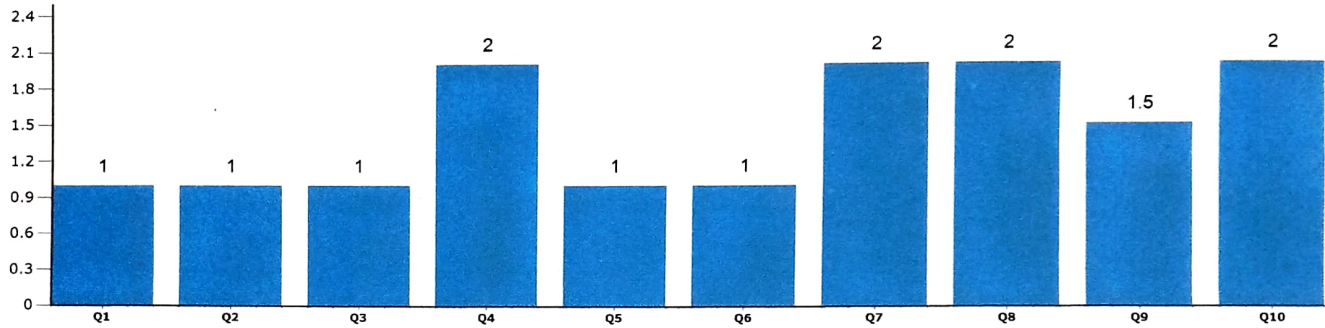
Curriculum is sufficient to impart presentation, report writing and technical skills.



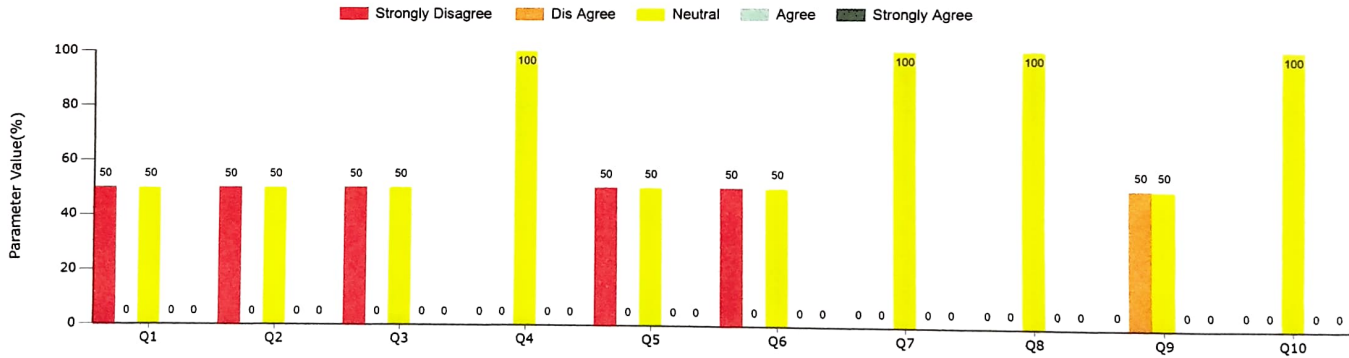
Department of Food Technology
Applied and Life Sciences
Uttaranchal University, Dehradun (U.K.)

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

Average Rating



Summary Chart



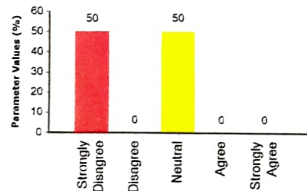
Head
 Department of Technology
 Applied and Life Sciences
 Maharanchal University, Dehradun (U.K.)

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

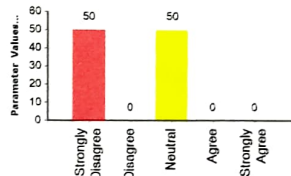
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Programme : M.Sc. (FOOD TECHNOLOGY)

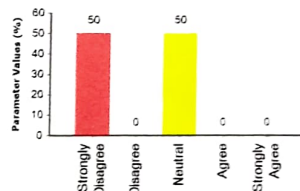
The course curriculum was appropriate for career progression.



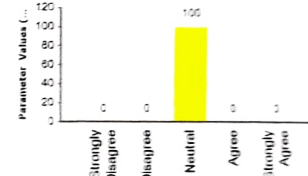
Sufficient trainings, seminars, value added courses and PDPs were provided for holistic development.



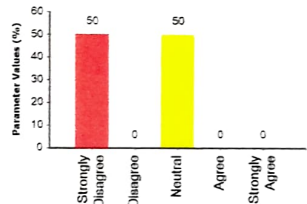
The programme involved experiential and participative learning.



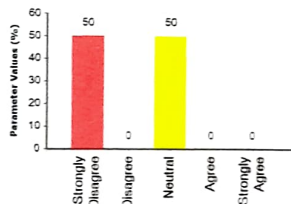
Research Work/ Project Work/ Internships/ Electives offered under the programme were challenging and constructive.



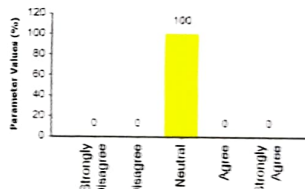
Proper industry-academia relationship was maintained across the programme.



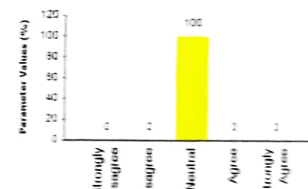
The curriculum offers courses with practical and hands-on learning experience.



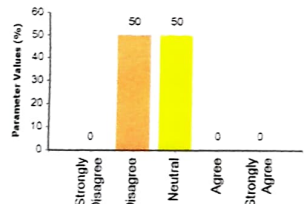
The curriculum was effective to build the opportunities in terms of employability, higher learning and entrepreneurial attitude.



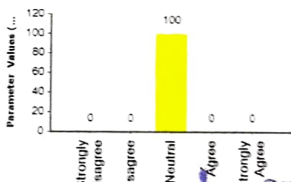
The programme enhances your ability to cope up with a challenging situation and to work in a team.



Relevance of course curriculum to real life situation.

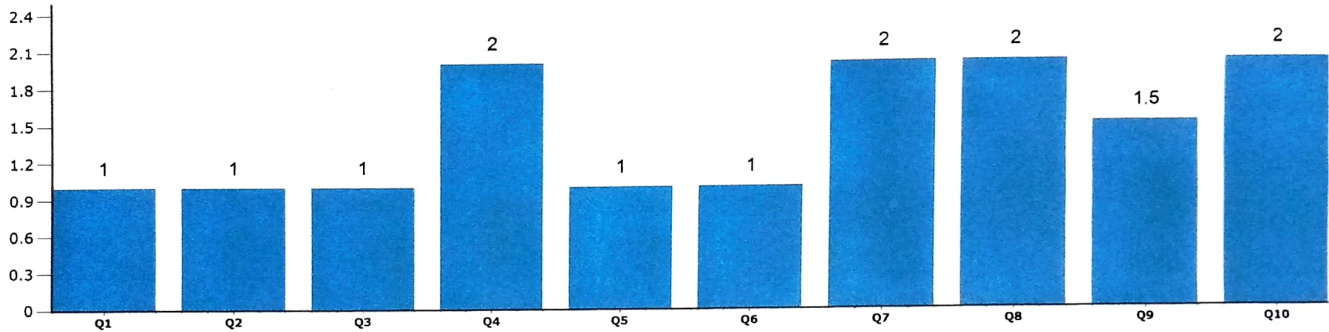


Curriculum is sufficient to impart presentation, report writing and technical skills.

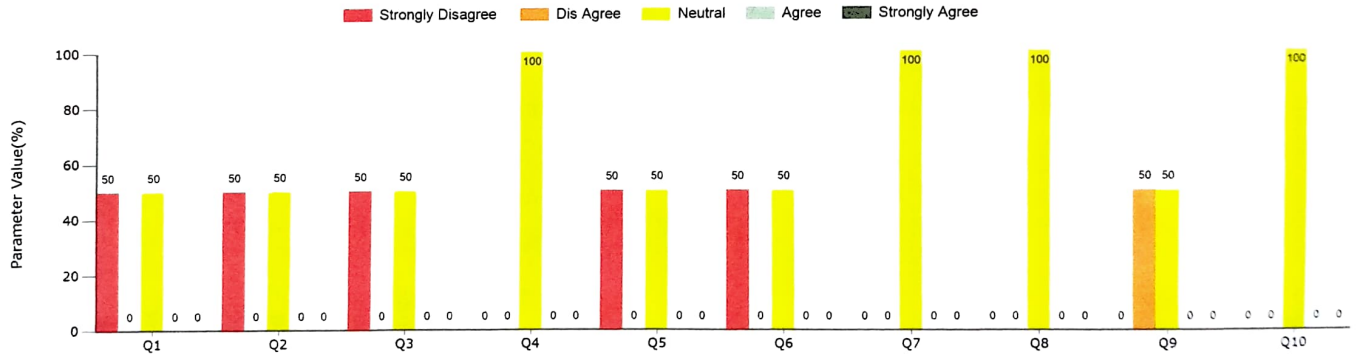


(Signature)
Dean & Principal
Applied and Life Sciences
Uttaranchal University, Dehradun(UK)

Average Rating



Summary Chart



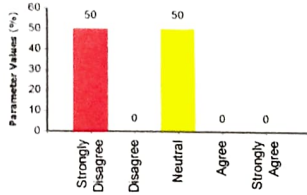
Head
 Department of Food Technology
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K.)

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

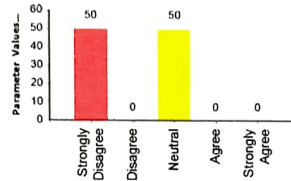
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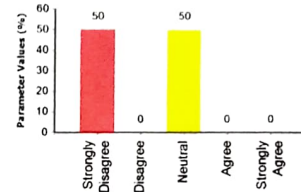
The course curriculum was appropriate for career progression.



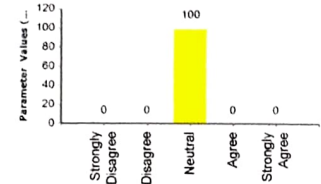
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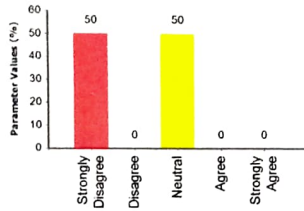
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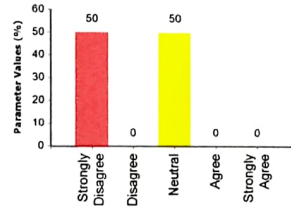
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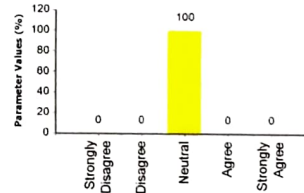
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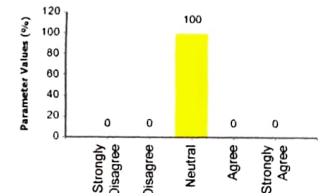
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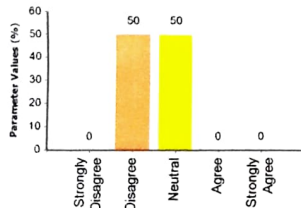
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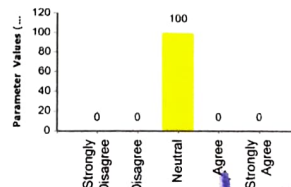
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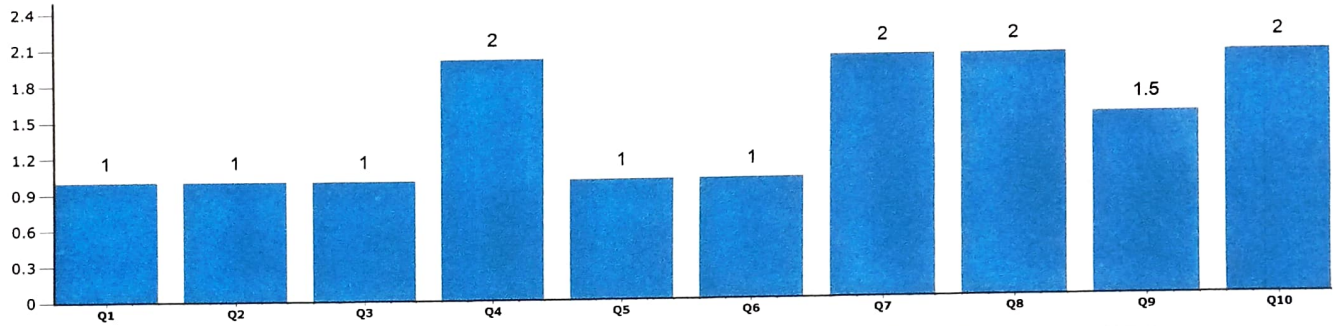
Relevance of course curriculum to real life situation.



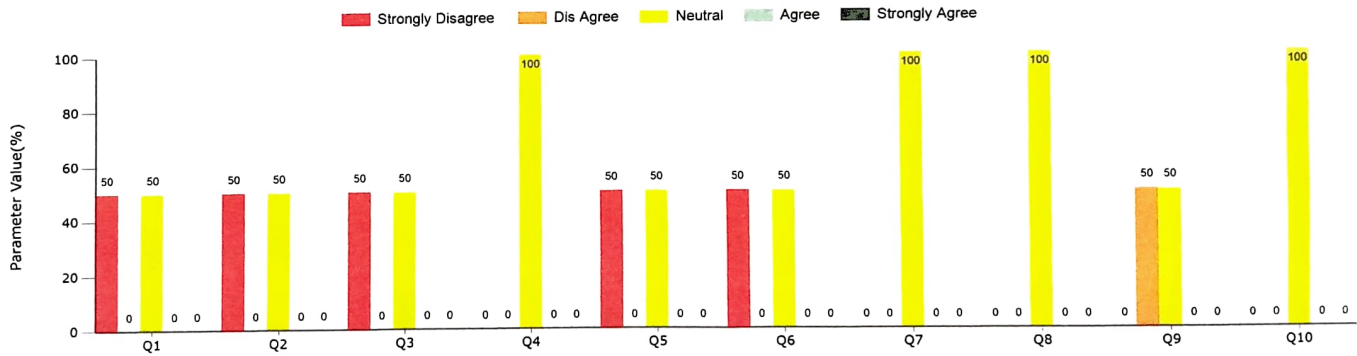
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Average Rating



Summary Chart



Deborah Meher
 Professor, Faculty of Technology
 Applied Science
 Uttarakhand University, Dehradun (U.K.)

7
 Dean & Principal
 Applied and Life Sciences
 Uttarakhand University, Dehradun (U.K.)