







4	Syllabus has relevance to the local, national, regional and global developmental needs	0	2	7	2	6	74.12	3.71
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	3	6	2	6	72.94	3.65
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	3	7	2	5	70.59	3.53
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	3	7	2	5	70.59	3.53
8	Syllabus meets current industrial needs & will help in enhancement of employability	1	3	7	1	5	67.06	3.35
9	Need for redesign and review of syllabus	0	4	5	3	5	70.59	3.53
10	Effectiveness of curriculum for the development of entrepreneurship	0	5	5	1	6	69.41	3.47
11	The syllabus is in tune with allotted class hours	2	1	7	4	3	65.88	3.29
<b>Total Count</b>		3.00	32.00	70.00	28.00	54.00	70.48	3.52

Subject Name : INTRODUCTION TO FOOD

1	Syllabus is well planned and suitable for the course	0	1	6	2	8	80.00	4.00
2	Course outcomes of the syllabus are well defined.	0	2	7	3	5	72.94	3.65
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics.	0	4	5	4	4	69.41	3.47
4	Syllabus has relevance to the local, national, regional and global developmental needs	1	2	6	2	6	71.76	3.59
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	1	8	4	4	72.94	3.65
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	4	6	3	4	68.24	3.41



10	Effectiveness of curriculum for the development of entrepreneurship	0	4	7	3	3	65.88	3.29
11	The syllabus is in tune with allotted class hours	1	6	5	0	5	62.35	3.12
	<b>Total Count</b>	4.00	44.00	73.00	17.00	49.00	66.74	3.34
<b>Subject Name : PRINCIPLES OF FOOD PRESERVATION-I</b>								
1	Syllabus is well planned and suitable for the course	0	2	6	4	5	74.12	3.71
2	Course outcomes of the syllabus are well defined.	0	3	7	3	4	69.41	3.47
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics.	1	1	8	1	6	71.76	3.59
4	Syllabus has relevance to the local, national, regional and global developmental needs	1	2	7	1	6	70.59	3.53
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	5	4	3	5	69.41	3.47
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	1	2	7	1	6	70.59	3.53
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	4	6	2	5	69.41	3.47
8	Syllabus meets current industrial needs & will help in enhancement of employability	0	3	7	1	6	71.76	3.59
9	Need for redesign and review of syllabus	0	2	7	3	5	72.94	3.65
10	Effectiveness of curriculum for the development of entrepreneurship	0	5	4	2	6	70.59	3.53
11	The syllabus is in tune with allotted class hours	0	2	7	2	6	74.12	3.71
	<b>Total Count</b>	3.00	31.00	70.00	23.00	60.00	71.34	3.57

**Subject Name :- BAKERY TECHNOLOGY-I**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- Need books to refer
- No
- No
- No
- Practical should increase
- No
- No
- No
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- No
- Nothing
- Nothing
- Nothing
- No
- Nothing
- No
- No

- Ok

**Subject Name :- COMMUNICATION SKILL IN ENGLISH**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- No
- No
- No
- No
- Practical should increase
- No
- Nothing
- About Practicals
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- None of these
- Nothing
- Nothing
- No
- No
- Nothing
- No
- No



- Ok

**Subject Name :- CONFECTIONARY TECHNOLOGY-I**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- Books
- No
- No
- No
- Practical should increase
- No
- No
- No
- Practical
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- No
- Nothing
- Nothing
- Nothing
- No
- Nothing
- No
- No

- Ok

**Subject Name :- FOOD ANALYSIS**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- Books
- Increase the practical
- No
- No
- Practical should increase
- No
- No
- No
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- No
- Nothing
- Nothing
- Nothing
- No
- Nothing
- No
- No

- Ok

**Subject Name :- INTRODUCTION TO FOOD**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- No
- No
- No
- No
- No
- There should be less theory and more practical work
- No
- Practical should increase
- No
- No
- About practicals
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- No
- No
- No
- No
- Nothing
- No
- No
- None of these
- Nothing

- Nothing
- Nothing
- No
- Nothing
- No
- No
- Ok

**Subject Name :- INTRODUCTION TO FOOD SPOILAGE**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- Need more of books
- No
- No
- No
- Practical should increase
- No
- No
- About practicals
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- None from this
- Nothing

- Nothing
- Nothing
- No
- Nothing
- No
- No
- Ok

**Subject Name :- PRINCIPLES OF FOOD PRESERVATION-I**

**Que:- Please write specific suggestions for improvement of the syllabus**

- Nothing
- No
- No
- No
- No
- Practical should increase
- No
- No
- No
- Practical should increase
- Nothing
- Nothing
- No
- Nothing
- No
- Nothing
- Ok

**Que:- Are there any points you would like to omit from the syllabus?**

- Nothing
- No
- No
- No
- No
- Nothing
- No
- No
- No
- Nothing

- Nothing
- Nothing
- No
- Nothing
- No
- No
- Ok