

18	Syllabus has relevance to the local, national, regional and global developmental needs	0	2	10	5	7	63.57	3.71
19	Syllabus has relevance to the local, national, regional and global developmental needs	0	3	8	6	7	63.57	3.71
20	Syllabus has relevance to the local, national, regional and global developmental needs	0	2	11	3	8	63.57	3.71
21	The syllabus has good balance between theory and Lab work (Wherever Applicable)	1	5	10	4	6	62.14	3.35
22	The syllabus has good balance between theory and Lab work (Wherever Applicable)	3	1	8	6	6	59.29	3.46
23	The syllabus has good balance between theory and Lab work (Wherever Applicable)	2	2	10	3	7	59.29	3.46
24	The syllabus has good balance between theory and Lab work (Wherever Applicable)	2	2	8	5	7	60.71	3.54
25	The syllabus has good balance between theory and Lab work (Wherever Applicable)	2	2	11	3	6	57.86	3.38
26	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	5	10	3	8	65.71	3.54
27	The syllabus of this subject helps in developing knowledge and perspective in the subject area	1	1	10	7	5	61.43	3.58
28	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	1	9	7	7	65.71	3.83
29	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	4	8	4	8	62.86	3.67
30	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	3	9	6	6	62.14	3.63
31	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	5	9	5	7	65.71	3.54
32	The books prescribed/listed as reference materials are relevant, updated and appropriate.	1	0	13	5	5	60.71	3.54
33	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	1	10	7	6	64.29	3.75

34	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	2	10	5	7	63.57	3.71
35	The books prescribed/listed as reference materials are relevant, updated and appropriate.	1	1	13	4	5	59.29	3.46
36	Syllabus meets current industrial needs & will help in enhancement of employability	0	4	11	5	6	65.00	3.50
37	Syllabus meets current industrial needs & will help in enhancement of employability	2	2	9	7	4	57.86	3.38
38	Syllabus meets current industrial needs & will help in enhancement of employability	0	1	11	6	6	63.57	3.71
39	Syllabus meets current industrial needs & will help in enhancement of employability	0	4	11	3	6	59.29	3.46
40	Syllabus meets current industrial needs & will help in enhancement of employability	0	3	10	6	5	60.71	3.54
41	Need for redesign and review of syllabus	0	3	13	5	5	64.29	3.46
42	Need for redesign and review of syllabus	1	3	8	5	7	61.43	3.58
43	Need for redesign and review of syllabus	0	1	12	5	6	62.86	3.67
44	Need for redesign and review of syllabus	0	5	10	3	6	58.57	3.42
45	Need for redesign and review of syllabus	0	2	11	5	6	62.14	3.63
46	Effectiveness of curriculum for the development of entrepreneurship	0	4	13	5	4	62.14	3.35
47	Effectiveness of curriculum for the development of entrepreneurship	1	3	8	6	6	60.71	3.54
48	Effectiveness of curriculum for the development of entrepreneurship	0	1	12	4	7	63.57	3.71
49	Effectiveness of curriculum for the development of entrepreneurship	0	3	11	4	6	60.71	3.54

9	Need for redesign and review of syllabus	0	3	13	7	5	70.00	3.50
10	Effectiveness of curriculum for the development of entrepreneurship	1	5	10	7	5	67.14	3.36
11	The syllabus is in tune with allotted class hours	2	4	10	7	5	66.43	3.32
	Total Count	9.00	41.00	111.00	78.00	69.00	70.20	3.51

Subject Name : SENSORY EVALUATION OF FOODS

1	Syllabus is well planned and suitable for the course	0	1	8	7	8	67.14	3.92
2	Course outcomes of the syllabus are well defined.	0	2	8	4	10	67.14	3.92
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics.	0	1	10	5	8	65.71	3.83
4	Syllabus has relevance to the local, national, regional and global developmental needs	0	1	11	6	6	63.57	3.71
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	3	3	10	0	8	56.43	3.29
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	2	10	4	8	64.29	3.75
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	0	9	8	7	67.14	3.92
8	Syllabus meets current industrial needs & will help in enhancement of employability	0	1	11	5	7	64.29	3.75
9	Need for redesign and review of syllabus	0	1	10	6	7	65.00	3.79
10	Effectiveness of curriculum for the development of entrepreneurship	0	1	12	3	8	64.29	3.75
11	The syllabus is in tune with allotted class hours	0	2	10	5	7	63.57	3.71
	Total Count	3.00	15.00	109.00	53.00	84.00	64.42	3.76

Subject Name :- FOOD BIOTECHNOLOGY AND NUTRACEUTICALS

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

- No
- No suggestions
- No
- No suggestion
- Nothing
- No
- no
- No
- More knowledge
- More knowledge
- Nothing
- No
- No
- No
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- No
- Good
- Nothing
- No suggestions
- No.
- No
- Nothing
- No suggestions

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

- No
- Good theory and lab work
- No
- Extra theory and analysis knowledge
- No
- No
- no
- No
- No
- No

- No
- No
- No
- No
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- No
- No
- No
- No
- No.
- Ni
- Nothing
- No

Subject Name :- FOOD PROCESSING AND EQUIPMENT

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

- No
- No suggestions
- No
- No suggestion
- Nothing
- No
- no
- No
- More knowledge
- More knowledge
- Nothing
- No
- No
- No
- N
- No
- Good
- Nothing
- No suggestions
- no
- No.
- No

- More knowledge
- More knowledge
- More information
- No
- Okay
- No
- ***
- No
- Good
- Nothing
- No suggestions
- No
- No.
- No
- Nothing
- No suggestions

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

- No
- Good theory
- No
- Extra theory knowledge
- No
- No
- no
- No
- No
- No
- No
- No
- Okay
- No
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- No
- No
- No
- No
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- No.

- No
- Nothing
- No

Subject Name :- PRACTICAL

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

- No
- No suggestions
- No
- No suggestion
- Nothing
- No
- no
- No
- More knowledge
- More knowledge
- More knowledge
- No
- ok
- No suggestions
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- No
- No
- Good
- We want placements
- No suggestions
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- Nithing
- No suggestions
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- No suggestions
- No suggestions
- No
- No suggestion

- Nothing
- No
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- No
- More knowledge
- More knowledge
- More information
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- No
- Good
- Nothing specific
- No suggestions
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- No suggestions
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- No suggestions
- No suggestions
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- No suggestion
- No suggestion
- No suggestion
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- More knowledge
- More knowledge
- More knowledge
- More knowledge
- More knowledge
- More knowledge
- Nothing specific
- Nothing specific
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- Good
- Good
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- Nothing
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- Nothing
- No suggestions
- No suggestions
- No suggestions
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- No.
- No.
- No.
- No
- No
- No
- Nothing
- Nothing
- Nothing
- No suggestions
- No suggestions
- No suggestions

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

- No
- Extra lab work
- No
- Extra knowledge syllabus
- No
- No
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- No
- Nithing
- No

- No
- No
- No
- Good knowledge in theory work
- Good theory
- No
- Extra theory knowledge
- No
- No
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- No, never
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- No
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- Nothing
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- No
- Good lab work
- Good theory work
- No
- No
- No
- Extra theory knowledge
- Extra theory knowledge
- Extra theory knowledge
- No
- No

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- Nothing
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- No

Subject Name :- PROCESSING OF FRUIT AND VEGETABLES

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

- No
- No suggestions
- No
- No suggession
- Nothing
- No
- No
- No
- More knowledge
- More knowledge
- More information
- No
- Okay
- No
- *
- No

- No
- All over management is good
- Nothing
- No suggestions
- no
- No..
- No
- Nothing
- No suggestions
- None
- No

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

- No
- Extra theory
- No
- Extra theory and lab work
- No
- No
- No
- No
- No
- No
- No
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- No
- No
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- No
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- No
- No
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- No..
- No
- Nothing
- No
- None

- No

Subject Name :- SENSORY EVALUATION OF FOODS

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

- No
- No suggestions
- No
- No suggestion
- Nothing
- No
- no
- No
- More knowledge
- More knowledge
- More information
- No
- No
- No
- ****
- No
- Good
- Nothing
- No suggestions
- no
- No.
- No
- Nothing
- No suggestions

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

- No
- Extra theory & knowledge
- No
- Extra internships
- No
- No
- no
- No
- No

- No
- No
- No
- No
- No
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- No
- No
- No
- No
- No
- No.
- No
- Nothing
- No