

Annexure I: Feedback Format on Curriculum Review by Stakeholders -Programme wise

(To be based on survey as per Curricula Feedback templates of Feedback policy)

School: Basic Sciences and Research

Department: Life Sciences

Academic Year:

2021-22

Programme Name: B.Sc. (H) Food Science and Technology

Programme Code: SBR0411

(This format is placed before the Department (This format is placed before the Board of Studies & Action Taken Incorporated in Curriculum & forwarded to the Academic Council for Approval) Academic Committee & the Board of Studies)

Stakeholders	No of Respondents	Scale	Feedback Questions Response (%)							Suggestions in Feedback taken up after DAC	Action Taken on Feedback
			Q1	Q2	Q3	Q4	Q5	Q6	Q7		
Faculty	12	Excellent	10%	50%	60%	50%				The courses have been well framed and covers all sub disciplines of Food Science and Technology	NA
		Very Good	90%	50%	40%	50%					
		Good									
		Satisfactory									
		Not Satisfactory									
Student	10	Excellent	80%		60%					Interdisciplinary approach in subjects can be more strengthened.	NA has been introduced and the Interdisciplinary approach has been inducted wherever applicable.
		Very Good	10%	60%	20%						
		Good	10%	30%	20%						
		Satisfactory		10%							
		Not Satisfactory									
Alumni		Excellent	80%		50%	20%	90%	100%	The theory and practical courses can be more focused towards employability opportunities at graduate level also.	The course has been thoroughly scrutinised for three targets • Employability, Skill development and Entrepreneurship. • Job oriented subjects like Fruits and Vegetables Processing Technology,	

P.K. Paul
 Head of Department
 Dept. of Life Sciences
 School of Basic Sciences and Research
 Sharda University
 K.P.-3 Gr. Noida (U.P.)

	10	Very Good	10%	100%	10%	80%	10%			Meat and Sea Food Technology, Technology of Food Preservation, Analysis of Food Quality, Bakery and Confectionary Products Lab, Food Toxicology and Safety Lab have been introduced (Details below*). <ul style="list-style-type: none"> Industry-oriented subjects like Fundamental of Dairy Technology, Waste Management in Food Sector Industry Connect, Biotechnology in Food Industry, Enzymes in Food Industry, Biotechnology in Food Industry Lab, Bakery and Confectionary Technology, Technology of Food Fermentation have been introduced (Details below**). <p>Besides these Vocational courses of various gradation (Lower to higher) have been introduced from Semester 1 to 4.</p> <p>Research based Learning at various semesters and of different gradations has been added and these have also been looked while modifying the courses</p>
		Good	10%		Aaaaaa	qqqqqqq				
		Satisfactory								
		Not Satisfactory								
		Excellent	10%	60%	10%	30%	50%	70%		
Employers	8	Very Good	80%	30%	60%	40%	50%	30%	The curriculum has been well designed. Some aspects of research oriented or field-oriented work can be planned	
		Good	10%	10%	15%	30%				
		Satisfactory			15%					

P. K Paul
Head of Department
Dept. of Life Sciences
School of Basic Sciences and Research
Sharda University
K.P.-3 Gr. Noida (U.P.)

	<ul style="list-style-type: none"> • Fundamental of Dairy Technology (FST213)-4 credits in Sem 4 • Fundamental of Dairy Technology Lab (FBP213)-2credits in Sem 4 • Waste Management in Food Sector (FST313)- 4 credits in Sem 5 • Industry Connect (INC001)-0 credits in Sem 5 • Biotechnology in Food Industry (FST315)-4 credits in Sem 6 • Enzymes in Food Industry (FST318)-4 credits in Sem 6 • Biotechnology in Food Industry Lab (FBP312)-2 credits in Sem 6 • Bakery and Confectionary Technology (FST411)- 4 credits in Sem 7 • Technology of Food Fermentation (FST416)- 4 credits in Sem 8 <p><i>Vocational courses:</i></p> <ul style="list-style-type: none"> • Essential techniques in Life Sciences VOL101- 3 credits in Sem1 • Essential techniques in Life Sciences VOL102 -3 credits in Sem 2 • Essential techniques in Life Sciences VOL201- 3 credits in Sem 3 • Essential techniques in Life Sciences VOL 202- 3 credits in Sem 4 <p>Research based Learning at various semesters and of different gradations has been added and these have also been looked while modifying the courses wherever applicable</p> <p><i>***Research Based Learning courses:</i></p> <ul style="list-style-type: none"> Research based Learning, RBL (Audit based)- RBL.001 in Sem 3 Research based Learning, RBL (Audit based)-RBL.002 in Sem 4 Research based Learning, RBL (With Credits)- RBL.003 in Sem5 Research based Learning, RBL (With Credits)- RBL.004 in Sem 6 	
<p>4. The curriculum has been well designed. Some aspects of research oriented or field oriented work can be planned</p>		<p>Yes</p>

Jaini Sadhu

Department
of Life Sciences
School of Basic Sciences
Sharda University
K.P.3 Gr. Noida (U.P.)

P.K. Paul
Head of Department
Dept. of Life Sciences
School of Basic Sciences and Research
Sharda University
K.P.3 Gr. Noida (U.P.)

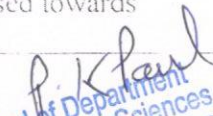
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		Not Satisfactory									wherever applicable. RBL 1-4 has been introduced in the Semester 3, 4, 5 and 6 respectively (Details below***)..
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Note: Questionnaires on Curriculum Feedback from Stakeholders is attached as Annexure I-A

Feedback Analysis Points: (Refer Feedback Analysis Report)	Feedback Action Taken: (Summarise as in points above)	Indicate whether incorporated in Curriculum/Course
1. The courses have been well framed and cover all sub disciplines of Food science and Technology.	NA	
2. Interdisciplinary approach in subjects can be more strengthened	NEP has been introduced and the Interdisciplinary approach has been added wherever applicable Each course has been thoroughly scrutinised for three aspects: Employability, Skill development and Entrepreneurship * <i>Job Oriented courses:</i> <ul style="list-style-type: none"> Fruits and Vegetables Processing Technology (FST 114)- 4 credits in Sem 2 Cereals and Legumes Technology Lab (FBP113)-2 credits in Sem 2 Food Engineering Lab (FBP212)- 2 credits in Sem 2 Meat and Sea Food Technology (FST214)-4 credits in Sem 4 Technology of Food Preservation (FST312)- 4 credits in Sem 5 Basics of Food Microbiology Lab (FBP311)- 2 credits in Sem 5 Food Safety and Regulatory Aspects (FST317)- 4 credits in Sem 6 Analysis of Food Quality (FST413)- 4 credits in Sem 7 Bakery and Confectionary Products Lab (FBP411)- 2 credits in Sem 7 Food Toxicology and Safety Lab ((FBP412)- 2 credits in Sem 8 ** <i>Job oriented (specific to Industry)</i> <ul style="list-style-type: none"> Fruits and Vegetables Processing Technology Lab (FBP114)-2 credits in Sem 2 Fundamental of Food Engineering (FST212)-4 credits in Sem 3 	Yes
3. The theory and practical courses can be more focused towards employability opportunities at graduate level also.		Yes


 Head of Department
 Dept. of Life Sciences
 School of Basic Sciences and Research
 Sharda University
 K.P.-3 Gr. Noida, U.P.