



**PAAVAI ENGINEERING COLLEGE**  
(Autonomous)  
NH 44, PACHAL, NAMAKKAL-637018

**DEPARTMENT OF FOOD TECHNOLOGY**  
**ACTION TAKEN REPORT ON STAKEHOLDERS FEEDBACK ON**  
**CURRICULUM & SYLLABUS**

Academic Year 2020-2021

Date: 06.08.2020

1. Feedback was collected.
2. The feedback was analysed and reviewed through Internal Committee.
3. The Proposed draft of syllabus was put forth to DAC. The Constructive suggestions were taken from the Stakeholders feedback.
4. After detailed deliberation and discussion, the proposed draft of syllabus with modification was presented to BoS for final Approval.
5. After BoS recommendations, the curriculum and syllabus came into implementation.

Feedback was requested from following Stake holders

S. No.	Stake Holders	No of feedback form received
1.	Students	12
2.	Teachers	4

Name of the course	Recommended by	Recommendation	Action Taken
<b>Students Feedback</b>			
	R. Abipriya	Improvement of laboratory courses	Considered and forwarded to DAC
Food process Calculations	S. Deenathayalan	Unit conversion problems need to be elaborated	Considered and forwarded to DAC
Fermentation Technology	P. Janani	Basic concepts of fermentation process can be included	Considered and forwarded to DAC
<b>Faculty Feedback</b>			
Analytical Instruments in food Industries	J. S. Ruthrapriya	Elaborate on Chromatography techniques like GC, HPLC etc	Forwarded the suggestion for the approval of DAC
Fluid Flow Process	P.N. Gururaj	Working of Pumps and its principles needed.	Forwarded the suggestion for the approval of DAC



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Food Process Calculations	G. Thamaraiselva	Basic calculations- problems to be included	Forwarded the suggestion for the approval of DAC
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S.No	Name of the Member	Designation	Role	Signature
1.	J.S. Ruthrapriya	HOD	Chairman	
2.	D. Sreenivasan	ASP/ Chemical	Member	
3.	G. Thamaraiselva	AP/Food	Member	G. Thamaraiselva
4.	P.N. Gururaj	AP/Food	Member	

HOD, Food Tech

PRINCIPAL

PAAVAI ENGINEERING COLLEGE (Autonomous)

DEPARTMENT OF FOOD TECHNOLOGY

3<sup>RD</sup> BOARD OF STUDIES MEETING

MINUTES OF THE MEETING

Venue : Department of Food Technology – Online- Google meet

Date and Time : 24.08.2020, 2.30 pm.

Members present

S.No	Name	Designation	Position in the Committee	College / University / Industry
1.	Mrs.Ruthrapriya	HOD (ic) / Food Technology	Chairman	Paavai Engineering College
2.	Dr.B.S.Lakshmi	Professor Food Technology	University Nominee	Anna University, Chennai.
3.	Dr.J.Prakashmaran	Associate Professor Food and Nutrition	Academic Expert	Periyar University, Salem
4.	Dr. Jaganmohan	Associate Professor Pharmacy	Academic Expert	IIFPT, Thanjavur
5.	Mr. C. Manimaran	Managing Director,	Industry Expert	Fibro foods Pvt ltd, Salem
6.	Dr.G.Srinivasan	Professor & Head/Chemical	Member	
7.	Mr.D.Sreenivasan	AP/Chemical,	Member	
8.	Mr.D.Prasanna	AP/Chemical	Member	
9.	Mrs.S.Nivedha	AP/Chemical	Member	
10.	Dr.K.Gopi	AP/Chemistry	Member	
11.	Dr.Shanthi	Prof & Head /English	Member	
12.	Dr.Raja Ganesan	Prof & Head /Chemistry	Member	
13.	Dr.G.Balaji	Prof & Head /EEE	Member	

Dr. G. Srinivasan  
24/8/2020



The Chairman, Board of Studies presented

1. Detailed syllabus of Third and fourth semester (R 2019).
2. Tentative Curriculum of R2019-Revised for the students admitted in the academic year 2020-2021.
3. Detailed syllabus of fifth and sixth semester, Programme Elective, Open Elective & one credit course of R 2016.

**OBSERVATIONS:**

- ❖ The members of Board of Studies had a long discussion on the detailed syllabi of Third and fourth semester- R 2019 and recommended the syllabi with minor modifications.
- ❖ The committee critically reviewed the content of R 2019-Revised Curriculum for B.Tech Food Technology.

**SUGGESTIONS:**

- ❖ Committee members recommended the Milling Technology to be included in Professional Course instead of Elective.
- ❖ Committee members suggested Microbiology lab include in the second Year either third or fourth semester.
- ❖ Committee members suggested to include HOD in panel for question paper scrutiny

Dr.B.S.Lakshmi  
University Nominee

Dr.J.Prakashmaran  
Academic Expert

Dr. Jaganmohan  
Academic Expert

Mr. C. Manimāran  
Industrial Expert

for  
Mrs.Ruthrapriya

Chairman

Members



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BOS SUGGESTIONS AND IMPLEMENTATION

ACADEMIC YEAR 2020-2021

SL. No.	NAME OF THE COURSE	SEMESTER /YEAR	SUGGESTIONS	STATUS OF IMPLEMENTATION
1	Food Process Calculations	III/Second	Basic calculations-problems to be included	Implemented
2	Fluid Flow Process	III/Second	working pumps and its principles to be included	Implemented
3	Analytical Instruments In Food Industries	IV/Second	Elaborate on Chromatography techniques like GC, HPLC etc	Implemented
4	Include Latest reference books recently reprinted editions			Implemented
5	Food Process Engineering	V/Third	Merged into one paper	Implemented

