



PAAVAI ENGINEERING COLLEGE

(Autonomous)

NH 44, PACHAL, NAMAKKAL-637018

DEPARTMENT OF FOOD TECHNOLOGY

ACTION TAKEN REPORT ON STAKEHOLDERS FEEDBACK ON CURRICULUM & SYLLABUS

Academic Year 2021-2022

Date: 23.06.2021

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	10
2.	Teachers	12

Name of the course	Recommended by	Recommendation	Action Taken
Students Feedback			
Meat, fish and poultry processing technology	Akash Babu.J.S	Hygiene and sanitation can be provided	Considered and forwarded to DAC
Food packaging technology	A.Kalaimathi	Consumer attitudes can be elaborated	Considered and forwarded to DAC
Fruits and vegetable processing	U.Harini	Preservation techniques can be added	Considered and forwarded to DAC
Faculty Feedback			
Baking and confectionery Lab	S.Gowthamkumar	Sensory evaluation can be added as lab practice	Forwarded the suggestion for the approval of DAC
Heat and mass transfer	M.Manosibha	Radiation topics can be included	Forwarded the suggestion for the approval of DAC
Food Fermentation technology	R.Rajeswari	Enzyme kinetics may be included.	Forwarded the suggestion for the approval of DAC



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S.No	Name of the Member	Designation	Role	Signature
1.	R.Balasubramani	HOD	Chairman	
2.	S.Gowtham kumar	AP/ Food	Member	
3.	G.Thamaraiselva	AP/Food	Member	
4.	M.D.S.Rajaruban	AP/Food	Member	

HOD/Food Tech

PRINCIPAL

PAAVAI ENGINEERING COLLEGE
(AUTONOMOUS)
DEPARTMENT OF FOOD TECHNOLOGY
MINUTES OF THE FOURTH BOARD OF STUDIES MEETING
(ONLINE MODE)
31.07.2021 & 2.00 PM

MEMBERS PRESENT

S.NO	NAME & DESIGNATION	POSITION IN COMMITTEE	COLLEGE/UNIVERSITY/INDUSTRY
1.	Mr. R. Balasubramani ASP and Head (In-charge) / Food Technology	Chairman	Paavai Engineering College
2.	Dr. B. S. Lakshmi, Professor, Department of Biotechnology	University Nominee	Anna University, Chennai
3.	Dr. Jaganmohan, Professor and Head	Academic Expert	IIFPT, Thanjavur
4.	Dr. J. Prakashmaran, Associate Professor, Department of Food and Nutrition	Academic Expert	Periyar University, Salem
5.	Mr. C. Manimaran, Managing Director	Industrial Expert	Fibro Foods Private Ltd., Salem
6.	Mr. S. Gowtham Kumar, AP/Food tech	Member	Paavai Engineering College
7.	Mr. M.D.S. Rajaruban, AP/Food Tech	Member	
8.	Ms. R. Rajeswari, AP/Food Tech	Member	
9.	Dr. G. Srinivasan Prof & Head / Chemical	Member	
10.	Dr. R. Praveen Cumar HOD/ Pharmaceutical Technology	Member	
11.	Mr. D. Dhanaraja AP/ Chemical	Member	
12.	Mr. M.G. Karthih, AP/ Pharmaceutical Tech	Member	

13.	Dr. Shanthi Prof & Head /English	Member	Paavai Engineering College
14.	Dr. Raja Ganesan Prof & Head /Chemistry	Member	
15.	Dr. G. Balaji Prof & Head /EEE	Member	

AGENDA

1. The Curriculum and syllabus for the 7th and 8th semester of Regulations 2016 (For the students admitted during the academic year 2018-2019)
2. The Curriculum and syllabus for the 5th and 6th semester of Regulations 2019 (For the students admitted during the academic year 2019-2020)
3. The Curriculum and syllabus for the 3rd and 4th semester of Regulations 2019 (For the students admitted in the academic year 2020-2021 onwards)
4. List of one credit and value added courses
5. Panel of examiners

Suggestions by the members

R-2019 (For the students admitted during the academic year 2019-2020)

V SEMESTER

- FT19152-Food Fermentation Technology (Include concepts of enzymes and its kinetics in unit I & II)

VI SEMESTER

- FT19602- Food Packaging Technology change to Packaging Technology
- FT19605-Baking and Confectionery Technology Lab (Sensory evaluation can be added in the experiments)
- FT19254-Research Methodology (name can be changed to Operational Research)
- FT19901-Fundamentals of Food Processing (Unit 1 should be Introduction)

R- 2019 (For the students admitted in the academic year 2020-2021 onwards)

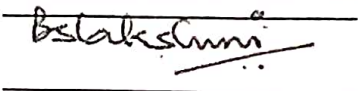
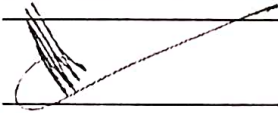

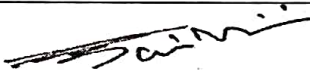

III SEMESTER

- FT20301- Chemical Engineering Thermodynamics should be changed to Thermodynamics in Food Process Industries

IV SEMESTER

- FT20401-Heat and Mass Transfer in Food Process, a unit of radiation can be added and the final 2 units can be framed according to mass transfer.

The above suggestions were given by the members and approved the syllabi for the 7th and 8th Semester of 2018-2019 admitted students of Regulations 2016 (CBCS), 5th and 6th semester of 2019-20 admitted students, 3rd and 4th semester of 2020-2021 admitted students of Regulations 2019 (CBCS), one credit courses, value added courses and panel of examiners.

Position in the committee	Name & Designation	e-Signature
University Nominee	Dr. B. S. Lakshmi, Professor	
Academic Expert	Dr. Jaganmohan, Professor and Head	
Academic Expert	Dr. J. Prakashmaran, Associate Professor	
Industrial Expert	Mr. C. Manimaran, Managing Director	
Chairman	Mr. R. Balasubramani Associate Professor and Head in-charge	



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DEPARTMENT OF FOOD TECHNOLOGY
BOS SUGGESTIONS AND IMPLEMENTATION
ACADEMIC YEAR 2021-2022

SL. No.	NAME OF THE COURSE	SEMESTER /YEAR	SUGGESTIONS	STATUS OF IMPLEMENTATION
1	Heat and mass transfer	IV/ Second	Radiation topics can be included	Implemented
2	Food Fermentation technology	IV/ Second	Enzyme kinetics may be included	Implemented
3	Meat, fish and poultry processing technology	V/ Third	Hygiene and sanitation can be provided	Implemented
4	Fruits and vegetable processing	VI/ Third	Preservation techniques can be added	Implemented
5	Food packaging technology	VI/ Third	Consumer attitudes can be elaborated	Implemented

