

Ravat Shikshan Sanstha's

KARMAVEER BHAURAO PATIL COLLEGE (AUTONOMOUS)

SECTOR 15-A, JUHU NAGAR, VASHI, NAVI MUMBAI, MAHARASHTRA 400703

Student Feedback Analysis Report

Basic Course : B.VOC FOOD TECHNOLOGY

Course Name : SY B.VOC FOOD TECHNOLOGY

Section :NA

Teacher Name : KBP

Total No. Of Responses: 19

Feedback Name: Student Feedback on Syllabus.

Total Feedback Configure Student: 19

Percentage Of Feedback Given: 100.00

Sr. No.	Question	Weightage (1)	Weightage (2)	Weightage (3)	Weightage (4)	Weightage (5)	Percetage	Average
Subject	Name : BUSINESS MANAGEMENT							
1	Syllabus is well planned and suitable for the course	0	0	5	5	9	84.21	4.21
2	Course outcomes of the syllabus are well defined.	0	0	5	7	7	82.11	4.11
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values	0	1	6	4	8	80.00	4.00
4	and professional ethics. Syllabus has relevance to the local, national, regional and global developmental needs	0	3	6	4	6	73.68	3.68
	The syllabus has good balance between theory and Lab work (Wherever Applicable)	1	0	6	6	6	76.84	3.84
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	1	5	4	9	82.11	4.11
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	1	0	7	5	6	75.79	3.79
8	Syllabus meets current industrial needs & will help in enhancement of employability	1	3	5	6	4	69.47	3.47
9	Need for redesign and review of syllabus	1	2	6	5	5	71.58	3.58

10	Effectiveness of curriculum for the development of entrepreneurship	1	1	7	4	6	73.68	3.68
11	The syllabus is in tune with allotted class hours	0	2	6	3	8	77.89	3.89
	Total Count	5.00	13.00	64.00	53.00	74.00	77.03	3.85
Subject	t Name : FOOD ADDITIVES AND FLAVOUR TECHNOLOG	Y						
1	Syllabus is well planned and suitable for the course	0	1	2	8	7	78.95	4.17
2	Course outcomes of the syllabus are well defined.	0	1	4	3	10	80.00	4.22
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics.	1	3	4	4	6	68.42	3.61
4	Syllabus has relevance to the local, national, regional and global developmental needs	1	5	2	4	6	66.32	3.50
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	1	5	5	7	75.79	4.00
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	1	3	5	9	80.00	4.22
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	1	5	5	7	75.79	4.00
8	Syllabus meets current industrial needs & will help in enhancement of employability	0	1	4	5	8	77.89	4.11
9	Need for redesign and review of syllabus	3	2	2	4	7	67.37	3.56
10	Effectiveness of curriculum for the development of entrepreneurship	1	1	5	5	6	71.58	3.78
11	The syllabus is in tune with allotted class hours	0	3	3	5	7	73.68	3.89
	Total Count	6.00	20.00	39.00	53.00	80.00	74.16	3.91
Subject	t Name : FOOD MICROBIOLOGY							
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1	Syllabus is well planned and suitable for the course	0	1	4	5	8	77.89	4.11
2	Course outcomes of the syllabus are well defined.	0	2	3	6	7	75.79	4.00
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values	1	1	4	6	6	72.63	3.83
4	and professional ethics. Syllabus has relevance to the local, national, regional and global developmental needs	1	3	3	4	7	70.53	3.72
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	1	5	4	8	76.84	4.06
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	2	4	6	6	73.68	3.89
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	1	6	3	8	75.79	4.00
8	Syllabus meets current industrial needs & will help in enhancement of employability	1	3	2	5	7	71.58	3.78
9	Need for redesign and review of syllabus	2	3	3	4	6	66.32	3.50
10	Effectiveness of curriculum for the development of entrepreneurship	0	4	4	4	6	69.47	3.67
11	The syllabus is in tune with allotted class hours	0	1	4	5	8	77.89	4.11
	Total Count	5.00	22.00	42.00	52.00	77.00	73.49	3.88
Subject	Name : PRACTICAL OF UGFT301 TO UGFT305							
1	Syllabus is well planned and suitable for the course	1	1	5	4	8	77.89	3.89
2	Course outcomes of the syllabus are well defined.	0	0	4	6	9	85.26	4.26
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics.	0	0	9	4	6	76.84	3.84
	and professional edites.							

	Syllabus has relevance to the local, national, regional and global developmental needs	0	1	7	5	6	76.84	3.84
	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	2	4	7	6	77.89	3.89
	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	0	5	7	7	82.11	4.11
,	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	1	6	6	6	77.89	3.89
	Syllabus meets current industrial needs & will help in enhancement of employability	0	0	8	5	6	77.89	3.89
9	Need for redesign and review of syllabus	1	3	5	4	6	71.58	3.58
	Effectiveness of curriculum for the development of entrepreneurship	0	0	6	6	7	81.05	4.05
						8	75.70	3.79
11	The syllabus is in tune with allotted class hours	2	0	6	3	0	75.79	3.79
11		4.00	8.00	6 65.00	57.00	75.00	78.28	3.79
	The syllabus is in tune with allotted class hours Total Count Name: TECHNOLOGY OF FERMENTED FOOD							
Subject	Total Count							
Subject 1	Total Count Name: TECHNOLOGY OF FERMENTED FOOD Syllabus is well planned and suitable for the	4.00	8.00	65.00	57.00	75.00	78.28	3.91
Subject 1 2	Name: TECHNOLOGY OF FERMENTED FOOD Syllabus is well planned and suitable for the course Course outcomes of the syllabus are well	4.00	8.00	65.00	57.00	75.00	78.28 77.89	3.91 4.11
Subject 1 2 3	Total Count Name: TECHNOLOGY OF FERMENTED FOOD Syllabus is well planned and suitable for the course Course outcomes of the syllabus are well defined. Current syllabus is need based, focusing on cross cutting issues relevant to gender,	4.00 0 0	8.00	65.00 5 4	57.00 3 6	75.00 9 6	78.28 77.89 73.68	3.91 4.11 3.89
Subject 1 2 3	Total Count Name: TECHNOLOGY OF FERMENTED FOOD Syllabus is well planned and suitable for the course Course outcomes of the syllabus are well defined. Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics. Syllabus has relevance to the local, national,	4.00 0 0	8.00 1 2	65.00 5 4 5	57.00 3 6 6	75.00 9 6	78.28 77.89 73.68 74.74	3.91 4.11 3.89 3.94
Subject 1 2 3 4 5	Name: TECHNOLOGY OF FERMENTED FOOD Syllabus is well planned and suitable for the course Course outcomes of the syllabus are well defined. Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values and professional ethics. Syllabus has relevance to the local, national, regional and global developmental needs The syllabus has good balance between theory	4.00 0 0 0	8.00 1 2 1	5 4 5 4	57.00 3 6 6	75.00 9 6 6	78.28 77.89 73.68 74.74	3.91 4.11 3.89 3.94

7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	2	5	4	7	73.68	3.89
8	Syllabus meets current industrial needs & will help in enhancement of employability	0	3	3	6	6	72.63	3.83
9	Need for redesign and review of syllabus	1	3	2	7	5	69.47	3.67
10	Effectiveness of curriculum for the development of entrepreneurship	0	2	5	5	6	72.63	3.83
11	The syllabus is in tune with allotted class hours	0	3	4	5	6	71.58	3.78
	Total Count	1.00	21.00	47.00	60.00	69.00	73.59	3.88
Subject	Name : TECHNOLOGY OF FISH, MEAT AND EGG PROC	ESSING						
1	Syllabus is well planned and suitable for the course	0	2	4	7	6	77.89	3.89
2	Course outcomes of the syllabus are well defined.	0	2	4	7	6	77.89	3.89
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values	0	4	4	6	5	72.63	3.63
4	and professional ethics. Syllabus has relevance to the local, national, regional and global developmental needs	0	4	4	6	5	72.63	3.63
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	2	8	5	4	71.58	3.58
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	2	5	6	6	76.84	3.84
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	2	3	6	8	81.05	4.05
8	Syllabus meets current industrial needs & will help in enhancement of employability	1	2	6	4	6	72.63	3.63
9	Need for redesign and review of syllabus	1	5	4	5	4	66.32	3.32

10	Effectiveness of curriculum for the development of entrepreneurship	1	2	5	6	5	72.63	3.63
11	The syllabus is in tune with allotted class hours	0	3	5	5	6	74.74	3.74
	Total Count	3.00	30.00	52.00	63.00	61.00	74.26	3.71
Subject	Name: TECHNOLOGY OF SPICES AND PLANTATION C	ROP						
1	Syllabus is well planned and suitable for the course	0	1	4	8	6	80.00	4.00
2	Course outcomes of the syllabus are well defined.	0	1	3	9	6	81.05	4.05
3	Current syllabus is need based, focusing on cross cutting issues relevant to gender, environment and sustainability, human values	0	2	5	4	8	78.95	3.95
4	and professional ethics. Syllabus has relevance to the local, national, regional and global developmental needs	1	2	5	5	6	73.68	3.68
5	The syllabus has good balance between theory and Lab work (Wherever Applicable)	0	2	6	6	5	74.74	3.74
6	The syllabus of this subject helps in developing knowledge and perspective in the subject area	0	1	7	6	5	75.79	3.79
7	The books prescribed/listed as reference materials are relevant, updated and appropriate.	0	1	6	7	5	76.84	3.84
8	Syllabus meets current industrial needs & will help in enhancement of employability	1	3	4	5	6	72.63	3.63
9	Need for redesign and review of syllabus	1	5	4	4	5	67.37	3.37
10	Effectiveness of curriculum for the development of entrepreneurship	1	2	4	7	5	73.68	3.68
11	The syllabus is in tune with allotted class hours	0	2	4	8	5	76.84	3.84
	Total Count	4.00	22.00	52.00	69.00	62.00	75.60	3.78

Subj	Subject Name :- BUSINESS MANAGEMENT					
Que:	Que:- Please write specific suggestions for improvement of the syllabus					
-	Na					
-	No					
-	Provide more information about industry's					
-	No					
-	No					
-	No					
-	No					
-	very good					
-	No					
-	No					
-	No					
-	No					
-	No					
-	No					
-	NA					
-	No					
-	No					
-	No complaints					
Que:	- Are there any points you would like to omit from the syllabus?					
-	Na					
-	No					
-	No suggestions					
-	No					
-	No					
-	No					
-	No					
-	very good syllabus					
-	No					
-	No					
-	No					
-	No					
-	Nice					
-	No					
	NA					

-	No
-	No
	No complaints
Subj	ect Name :- FOOD ADDITIVES AND FLAVOUR TECHNOLOGY
Que	- Please write specific suggestions for improvement of the syllabus
_	Na
-	No
-	No suggestions
-	No
-	very good
-	No
	No
-	NA NA
	No
	No
	No complaints
Que	- Are there any points you would like to omit from the syllabus?
_	Na
	No No
	No suggestions
	No No
	No
_	No
_	No
_	very good syllabus
	No
-	Nice syllabus
-	NA

-	No
-	No
	No complaints
Subj	ect Name :- FOOD MICROBIOLOGY
Que	- Please write specific suggestions for improvement of the syllabus
_	Na
-	No
-	No suggestions
-	No
-	very good
-	No
-	NA
-	More practical knowledge
	No
	No complaints
Que	- Are there any points you would like to omit from the syllabus?
	Na
	No No
	No suggestions
	No
	No
	No
	No
	very good
	No
	No
-	No
_	No
-	Knowledgeable syllabus
	NA

- No	
- No	
- No complaints	
ubject Name :- PRACTICAL OF UGFT301 TO UGFT305	
Que:- Please write specific suggestions for improvement of the syllabus	
- Na	
- No	
- No suggestions	
- No	
- very good	
- No	
- NA	
- No	

	No
-	No
-	No complaints
Que	:- Are there any points you would like to omit from the syllabus?
	Na .
	No No
	No suggestions
	No Suggestions
	No No
_	No No
	No No
	very good syllabus
	No No
-	No
-	No
-	No
-	Practical syllabus is also very good
-	Nice lab Keep chairs which are comfortable to sit For students
-	NA .
-	No
	No
	No .
	No .
	No
	No No
	No No
	No No
-	No .

- No	
- No	
	omplaints
Subject N	ame :- TECHNOLOGY OF FERMENTED FOOD
Que:- Ple	ase write specific suggestions for improvement of the syllabus
- Na	
- No	
	uggestions
- No	
- syllal	ous esay and most importantly
- No	
- NA	
	practical knowledge
- No	
	omplaints
Que:- Are	there any points you would like to omit from the syllabus?
- Na	
- No	
- No si	uggestions

- No				
- No				
- No				
- No				
- sy	llabus is very good			
- No				
- Ni	ce syllabus i like it			
- NA				
- No				
- No				
	o complaints			
Subject	Name :- TECHNOLOGY OF FISH, MEAT AND EGG PROCESSING			
Que:- F	Please write specific suggestions for improvement of the syllabus			
- No				
	othing			
- No				
	o suggestions			
- No				
- Go	ood			
- No				
	eep more practical work And less lectures ???? keep practical at 10:00 and then lec after break Keep break at 12 to 1 and en leave at 2			
- NA	A			
- No				
- T				
	ur syllabus has to be updated as per local and international job needs			
Que:- A	Que:- Are there any points you would like to omit from the syllabus?			

-	No		
-	Nothing		
-	No		
-	Good		
-	No		
-	Syllabus is nice		
-	Make the syllabus interesting		
-	NA		
-	No		
-	Ya		
-	The syllabus has to be more student friendly		
Subi	Subject Name :- TECHNOLOGY OF SPICES AND PLANTATION CROP		
- u	CONTRACTOR OF STILLS AND FEATURE CONTRACTOR		
	- Please write specific suggestions for improvement of the syllabus		
Que:	- Please write specific suggestions for improvement of the syllabus		
Que:	- Please write specific suggestions for improvement of the syllabus		
Que: - -	Please write specific suggestions for improvement of the syllabus Na No		
Que: - -	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry.		
Que: - - -	Na No Provide mode information about spices industry. No		
Que: - - - -	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry.		
Que: - - - -	Na No Provide mode information about spices industry. No No No		
Que: - - - - -	Na No Provide mode information about spices industry. No		
Que: - - - - -	Na No Provide mode information about spices industry. No		
- - - - - - -	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry. No No No No No No No No No N		
- - - - - - -	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry. No		
- - - - - - -	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry. No		
Que:	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry. No		
Que:	Please write specific suggestions for improvement of the syllabus Na No Provide mode information about spices industry. No		
Que:	Na No Provide mode information about spices industry. No		
Que:	Na No Provide mode information about spices industry. No		

- No			
- No complaint			
Que:- Are there any points you would like to omit from the syllabus?			
- Na			
- No			
- No suggestions			
- No			
- Syllabus is very knowledgeable for food tech students			
- No			
- NA			
- No			
- No			
- No complaint			