

KONGU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)

ERODE - 638 107

DEPARTMENT OF BIOTECHNOLOGY

21VBTFP - FOOD SAFETY AND PRESERVATION TECHNIQUES - REPORT(2021-2022)

Name of the VIII	01(1(2021-2022)
Name of the Value Added Course	FOOD SAFETY AND PRESERVATION TECHNIQUES
Course code	21VBTFP
Course Coordinator	Dr. N.SANGEETHA Associate Professor, Biochemistry
Date	Starting Date: 25.10.2021 Ending Date: 20.01.2022
Duration of the Course	40 Hours
Total participants Enrolled	60
Successfully Completed	55
Type of Assessment	Objective and Descriptive
Course Outcome	On Completion of this course the students will be able to Understand the Nutritive value of food and its fundamental concepts Get familiarized with the causatives for food spoilage Upgrade their insights in the methods involved in food processing
Outcome Attainment	26 out of 48 Students scored above 60% of Marks
Foodbart O	

Feedback Question Analysis - Questions Asked

Q. No.	Parameters
Q1	The Course content was in line with my expectations
Q2	General content of the Course
Q3	The Course provided additional knowledge and skill
Q4	Well-designed Practical sessions
Q5	Schedule of the classes and other relevant details have been informed promptly
Q6	Course materials provided were useful
Q7	Provides scope for self-employment and fulfills the industrial needs



Dr. N. RAMAN
PRINCIPAL,
KONGU ARTS AND SCIENCE COLLEGE
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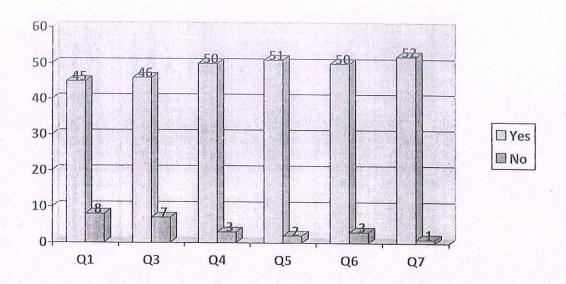


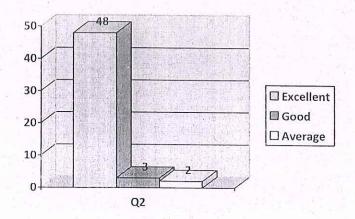
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FEEDBACK RATINGS





Course Coordinator

Head of the Department

HEAD OF THE DEPARTMENT DEPARTMENT OF BIOTECHNOLOGY KONGUARTS AND SCIENCE COLLEGI KONGUARTS AND SCIENCE COLLEGE

(AUTONOMOUS) ERODE - 638 107.

Principal PRINCIPAL, (AUTONOMOUS) NANJANAPURAM, ERODE - 638 107.



Dr. N. RAMAN PRINCIPAL. KONGU ARTS AND SCIENCE COLLEGE (AUTONOMOUS) MANJANAPURAM, ERODE - 638 107.