



GUIDELINES AND OPERATING PRACTICES
FOR ACCREDITATION VISIT AND EVALUATION

Chairperson's Report

Name of the programme	PG - Food Biotechnology
Name and address of the institution	Institute of Chemical Technology, Nathal Parakh Marg, Matunga, Mumbai - 400 019, MAHARASHTRA
Dates of the accreditation visit	From July 29 th to July 31 st , 2016.
Name, designation, and affiliation of programme evaluator 1	Prof. M. B. Bera, Dean (Academic) & Professor Dept. of Food Engg. & Technology Sant Longowal Institute of Engg. & Technology Longowal, Sangrur, Punjab - 148 106.
Name, designation, and affiliation of programme evaluator 2	Prof. (Mrs.) Alka Sharma, Professor, Dept. of Food Technology Guru Jambheshwar University of Science & Tech. Hisar, Haryana - 125 001.

(Requested to submit individual report for each programme)

Strengths:

Quality of students admitted is very good. Faculty members are well qualified and dedicated. R&D activities by students and faculty members are well known in the field of Food Technology. There are good number of sponsored projects from Government agencies and Industries.

Weaknesses:

Engineering components in the syllabi need to be included. Frequent revision of syllabi is needed.

Deficiencies, if any:

More supporting staff should be recruited.

Additional remarks, if any:

There is a need to rearticulate vision and mission statements.

Susmita
(Team Chairperson)

Evaluation Report

Evaluation Report for NBA Accreditation of Postgraduate Engineering Programmes

(Note: This report must be in textual form supported by the findings listed for identified in evaluation guidelines)

Name of the programme: M.Tech. Food Biotechnology

Name and address of the institution: ICT - Mumbai

Name of the affiliating university: ICT - Mumbai

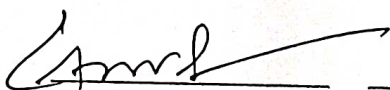
Dates of the accreditation visit: 29 - 31 July 2016

Name, designation, and affiliation of programme evaluator 1: Prof. M. B. BERA, Deptt. Food Engg & Tech, SLIET - Longowal - 148106 Punjab.


Name, designation, and affiliation of programme evaluator 2: Prof. Alka, Sharma, Deptt. Food Technology, GJUS&T, Hissar 125001.

Name, designation, and affiliation of team chairperson: Dr. P. N. Singh. (Former Director, NIT Suratkal).

Signatures



(Programme Evaluator 1)



(Programme Evaluator 2)



(Team Chairperson)

Criterion - 1: Vision, Mission and Programme Educational Objectives

Item no.	Item description	Max. points	Points awarded	Remarks
1.1	Mission and Vision	5	5	
1.2	Programme Educational Objectives	10	8	
1.3	Attainment of Programme Educational Objectives	20	16	
1.4	Assessment of attainment of Programme Educational Objectives	35	25	
1.5	Indicate how results of assessment of achievement of PEOs have been used for redefining PEOs	5	3	
	Total	75	57	Y

Findings:

On analysis of feedback from student it was observed that PEO compliances column was not filled by the student. Therefore it is difficult to confirm that suggestions of the student while formulation PEO was incorporated.

Fuzail Khan
Signature

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Criterion - 2: Programme Outcomes

Item no.	Item description	Max. points	Points awarded	Remarks
2.1	Definition and Validation of Course Outcomes and Programme Outcomes	20	16	
2.2	Attainment of Programme Outcomes	75	70	
2.3	Assessment of attainment of Programme Outcomes	125	100	
2.4	Use of assessment results towards improvement of programme	30	22	
	Total	250	208	Y

Findings: (1) Correlation of the defined POs of the programme with the PEOs were not well defined -

- (2) Existing evaluation pattern adopted need to be changed as per the methods/process of OBE system and need to align with the Bloom's taxonomy.
- (3) Framing of question papers are to be made align with the OBE system.
- (4) Feed back from alumni did not mention of compliances of PEO
- (5) Results of the evaluation of the POs are not well defined.

J. Singh

Alham

Alham
Signature

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Criterion - 3: Programme Curriculum

Item no.	Item description	Max. points	Points awarded	Remarks
3.1	Curriculum	15	13	
3.2	Indicate interaction with industry/R&D organisation	40	20	
3.3	Curriculum Development	15	13	
3.4	Course Syllabi	5	5	
	Total	75	51	C

Findings:

- (1) In the course curriculum, engineering components are missing, it should be justified as the degree is awarded M.Tech.
- (2) Food Biotechnology related industries participation are not seen / evident.
- (3) In the course curriculum development, SOWT analysis data / information is missing.

Susmitha

Uthay Arul
Signature

Criterion - 4: Students' Performance

Item no.	Item description	Max. points	Points awarded	Remarks
4.1	Admission intake in the programme	15	15	
4.2	Success rate	20	20	
4.3	Academic performance	20	17.53	
4.4	Placement and higher studies	20	17.28	
4.5	Professional activities	25	20.0	
	Total	100	89.81	Y

90

Findings: Evidence related to entrepreneurship ~~init~~ initiative
Sushish

Uday Anand
Signature

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Criterion 5: Faculty Contributions

Item no.	Item description	Max. points	Points awarded	Remarks
5.1	Student-teacher ratio	20	10	
5.2	Faculty strength in PG programme	20	10	
5.3	Faculty qualifications	30	30	
5.4	Faculty competencies correlation to Programme curriculum	15	15	
5.5	Faculty as participants/resource persons in faculty development/training activities	15	15	
5.6	Faculty retention	15	15	
5.7	Faculty research publications	30	30	
5.8	Faculty intellectual property rights	10	1.93	
5.9	Faculty R&D and consultancy work	30	27.3	
5.10	Faculty interaction with outside world	15	14.3	
	Total	200	168.53	Y

Findings:

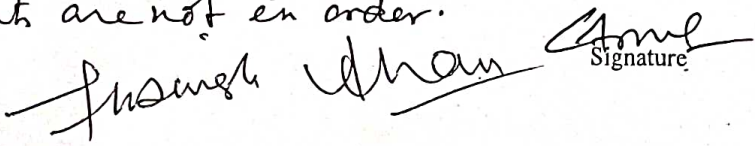
1. No separate faculty allocated for M.Tech Food Biotechnol. program. Same faculty also teach M.Tech. Food Engg & Tech which is not justifiable.

Sushish

Dean
Signature

Criterion 6: Facilities and Technical Support

Item no.	Item description	Max. points	Points awarded	Remarks
6.1	Classrooms in the department	15	15	
6.2	Faculty rooms in the department	15	15	
6.3	Laboratories in the department to meet the programme curriculum requirements and the POs	30	25	
6.4	Technical manpower support in the department	15	5	
	Total	75	60	Y

- Findings:
- ① Food Engineering lab/ Biochemical Engg lab are missing. Since student intake in the program comes from diverse field and food engineering subjects are taught and therefore creation of the food engineering lab is must.
 - ② Only one ~~to~~ Lab technician is posted/appointed and rest are Lab assistance, therefore maintainance of equipments are questionable, some of the lab-equipments are not in order.
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 Signature

Criterion 7: Teaching-Learning Process

Item no.	Item description	Max. points	Points awarded	Remarks
7.1	Evaluation process – Course work	25	17	
7.2	Evaluation process – Project work / Thesis	25	25	
7.3	Teaching evaluation and feedback system	10	6	
7.4	Self-learning beyond syllabus and outreach activities	15	12	
	Total	75	60	Y

Findings:

1. Evaluation process/ formulation of question papers are not in sync with the OBE process for technical education
2. Based on student feed back, evidence on corrective measures were not seen.

Susmita

Manoj Kumar
Signature

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Criterion 8: Governance, Institutional Support and Financial Resources

Item no.	Item description	Max. points	Points awarded	Remarks
8.1	Campus Infrastructure and Facility	5	4	
8.2	Organisation, Governance, and Transparency	10	9	
8.3	Budget Allocation, Utilisation, and Public Accounting	10	9	
8.4	Programme Specific Budget Allocation, Utilisation	10	9	
8.5	Library	20	18	
8.6	Incubation facility	5	4	
8.7	Internet	5	4	
8.8	Safety Norms and Checks	5	4	
8.9	Counselling and Emergency Medical Care and First-aid	5	3	
	Total	75	64	Y

Findings:

- (1) Water purifier, Power back up are not seen
- (2) Transparency is not up to desired level
- (3) Utilization of funds is not complete.
- (4) Program specific budget allocation and utilization is not seen.
- (5) Library space is not adequate
- (6) No separate space of Incubation facility.
- (7) In the lab, naked wires seen which question levels of safety norm compliance.
- (8) Medical facilities are not adequate

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Signature

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Criterion 9: Continuous Improvement

Item no.	Item description	Max. points	Points awarded	Remarks
9.1	Improvement in Success Index of Students	5	4.8	
9.2	Improvement in Academic Performance Index of Students	5	4.2	
9.3	Improvement in Student-Teacher Ratio	5	4.8	
9.4	Enhancement of Faculty Qualification Index	5	5.0	
9.5	Improvement in Faculty Research Publications, R&D Work and Consultancy Work	10	9.5	
9.6	Continuing Education -	10	08	
9.7	New Facility Created -	15	02	
9.8	Overall Improvement since last accreditation, if any, otherwise, since the commencement of the programme	20	12	
	Total	75	50.3	C

Findings:

1. List of equipment purchase order indicates that these are basic equipment, no advance research equipment added.
2. Continuing education for working professional in the area of food biotechnology is not seen

Pushwien

Dhan Chandra
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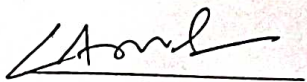
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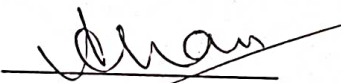
Summary of Evaluation

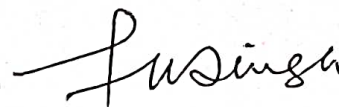
No.	Criterion	Max. points	Qualifying points	Points awarded	Qualified?
1	Vision, Mission and Programme Educational Objectives	75	45	57	✓ Yes/No
2	Programme Outcomes	250	150	208	✓ Yes/No
3	Programme Curriculum	75	45	51	✓ Yes/No
4	Students' performance	100	60	89.81	✓ Yes/No
5	Faculty Contributions	200	120	168.53	✓ Yes/No
6	Facilities and technical support	75	45	60	✓ Yes/No
7	Teaching-Learning Process	75	45	60	Yes/No
8	Governance, Institutional Support and Financial Resources	75	45	64	✓ Yes/No
9	Continuous Improvement	75	45	50.3	✓ Yes/No
	Total	1000	600	808.64	

Specific remarks for those criteria in which points awarded are less than the qualifying points:

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(Programme Evaluator 1)


(Programme Evaluator 2)


(Team Chairperson)

Experts' Report on the Strengths, Weaknesses, and Deficiencies, if any.

Strengths: (1) Department of Food Eng & Tech. & ICT is well known for its contribution in the field of food Technology. (2) Department has the location advantage being situated in the capital Business capital of India. (3) well qualified faculty (4) Students are admitted from all India (4) DBT has sponsored the program. (5) Funding is not constraint.

Weaknesses: (1) Course curriculum development of the program indicating PEO are not well defined. (2) Engineering component needed adequately to incorporate in the program.

Deficiencies, if any:

(1) No separate faculty to teach M.Tech Food Process Tech. since same faculty teaches M.Tech Food Engng & Tech.

(2) Lab technicians are less in number to look after the lab equipment.

Additional remarks, if any:

Course outcome (CO) are to be needed to revised from the Course objectives.

Anon Anil