



National Agriculture Education Accreditation Council

15

**Report of the
Accreditation Inspection Committee
(AIC)**

**Prof. Dr. Alam Zeb
Dr. Sarwar Dogar**

**Department of Food Science and Technology,
Pir Mehr Ali Shah Arid Agriculture University,
Rawalpindi**

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ACKNOWLEDGMENT

We the Evaluation Team first of all acknowledge the cooperation of the Honorable Vice Chancellor and Dean Faculty of Agriculture & Food Sciences PMAS Arid Agriculture University Rawalpindi. We are very thankful to **Prof. Dr. Tariq Masud** (Chairman of the Department of Food Science & Technology), Dr. Asif Ahmad (Department Coordinator) for providing detail information of the department and made all the arrangement for this visit asked by the NAEAC. We appreciate the cooperation of Faculty/ Staff members of the Department of Food Science & Technology, PMAS Arid Agriculture University Rawalpindi, Pakistan. We are proud and glade to visit this prestigious university.

The experts of the team are very thankful to of **Mr. Naseer Alam Khan** (Secretary) of NAEAC for his cooperation, instructions and sincere help he offered to inspection team. We are also thankful to Mr. Malik Muhammad Kashif Anwar (IT Coordinator) NAEAC Secretariat for his help and guideline about the program.

Section-1 General

1.1 NAEAC Inspection Team

To carry out external assessment for rating of various degrees study program of the **Department of Food Science & Technology** PIMS Arid University Rawalpindi, the chairman National Agriculture Education Accreditation Council (NAEAC) HEC Islamabad nominated expert team for Accreditation Inspection Committee (AIC) for visit this department. Following are the names of committee who visited on 25-26th November 2010 scheduled by NAEAC.

1. **Prof. Dr. Alam Zeb** Convener
Chairman Department of Food Science & Technology,
KPK Agricultural University Peshawar
2. **Dr. Sarwar Dogar** Member
Production Manager, Fauji Cereals, Rawalpindi

1.2 Terms of Reference of the Committee

The team visited to the Department of Food Science & Technology PIMS Arid University Rawalpindi on 25-26th November 2010 for the following mission. .

1. To validate the self-Assessment Report and the Peer Team Report of the department.
2. To bring external evaluation of the academic programs of the department for rating and accreditation.
3. To prepare consolidated report about the department after meeting with Dean, Chairman, Faculty members, students and then visiting classrooms, laboratories and library.
4. To submit recommendations about the department to NAEAC chairman.

1.2 Department of Food Science & Technology

Prof. Dr. Tariq Masud chairman of the department of Food Science & Technology briefed the Accreditation Committee through presentation about the department history, faculty, students, courses curriculum of B.Sc (H) and postgraduates' degrees programs, research projects completed and in progress by faculty, classrooms, labs, major equipment, total students strength of previous sessions & present year and future program of the department. He discussed the contributions of the Food Technologists who are graduated from this department and working in different food industries and other institutions of the country and abroad. The department has more attraction and convenient for students due to its presence in the big industrial city of Rawalpindi and near to capital city Islamabad of the country. Each year plenty of students apply for

seeking admission in the department due to more jobs opportunities for food scientists both in public and private sectors. The department fulfills the criteria of HEC designed for universities teaching departments. The department has recognition and leading contributions in food preservation specifically of fruits & vegetables and dairy products.

1.4 Mission of the Department

Strengthening and implementation of both courses and research for various degrees program such as B.Sc(H), M.Sc(H) and Ph.D so the graduates can compete for their job opportunities in home and abroad due to their uptodate knowledge and practical ability in food science profession.

Objectives

- To provide quality education in the field of Food Technology.
- To develop food products by indigenous research from local resources
- To disseminate knowledge about food related issues to local community
- To enhance the quality of food through well trained graduates produce by the department and working in various food industries of the country.

Section-2 Criterion Wise Analysis

2.1 Curriculum Design and Development

The department has adopted courses for various degrees program from HEC National Curriculum prepared for discipline of Food Science & Technology.

Academic programs of the Department

- B.Sc(H) Food Science & Technology, Eight semesters
- M.Sc(H) Food Science & Technology , Four semesters
- PhD Food Science & Technology. (see Table 1.1)

Table 1.1: Courses and credit hours of various degrees programs

Category	B.Sc. Hons.	Credit Hours	M.Sc. Hons.	Credit Hours	Ph D	Credit Hours
Core Courses	24	56	4	12	3	9
Major Courses	18	65	10	23	4	9
Support Courses	16	33	-	-	-	-
Total	58	154	14	35	7	18

2.2 Strength and Quality of Faculty

The evaluation committee met with each faculty of the department separately (Tables 1.2 & 1.3) to know about their academic, professional background, research field, salaries, allowances, teaching workload, research supervised, course file requirements, students attendance record, examination, papers setting, grading systems, opportunities for trainings, facilities available, facilities needed, strengths & weakness, problems exist in different degrees programs of the department.

Table 1.2: Faculty list of the department and their designations.

Employment Nature	Professor	Associate professor	Assistant professor	Lecturer	Total
Full time	1	1	2	2	6
Foreign	-	-	-	-	-
Contractual	1	-	-	-	1
Part time				1	1
Leave vacancy	-	-	-	1	1
Visiting Faculty	-	-	-	1	1
Total	2	1	2	5	10

Table 1.3: Names and specialization of the Faculty of the department.

Name	Position	Qualification	specialization
Dr. Tariq Masud	Professor	Ph.D. (Pak) Post Doc.(Aus)	Dairy Technology, Post harvest Technology & Nutraceuticals
Dr. Shahbaz Bhatti	Professor	Ph.D. (USA)	Cereal Technology
Dr. Asif Ahmad	Associate Professor	Ph.D.(Pak)	Nutrition/Cereal Technology
Dr. Anwar Ahmad	Assistant Professor	Ph.D.(Pak)	Nutrition/Cereal Technology
Mr. Muhammad Ali	Assistant Professor	On leave for doctoral studies in Netherlands	Food Quality Control
Dr. Farzana Siddique	Lecturer	Ph.D.(Pak)	Dairy Technology
Mrs. Asma Sohail	Lecturer	On leave for doctoral studies in Australia	Post harvest technology/food microbiology
Mrs, Asia Latif	lecturer	M.Sc.(Hons) Pak	Cereals Technology

2.3 Students Support and Progression

The inspection committee was told by the department chairman in his presentation that detail of all courses of B.Sc (H), M.SC (H) and PhD degrees program awarding by the department are available in approved handbook of HEC Food Science National Curriculum and departmental syllabus adopted from HEC curriculum showing the courses semester wise adjustment with credit hours.

Students of B.Sc(H) in final year eighth semester are sent to various food industries and Food Science Research Institutes of the country for compulsory internship to get practical training in food science subject. Students finally submit a report to the department on internship dully signed by the supervisory committee. Students' knowledge about the

report is evaluated through seminars arranged by the department and attending by students of the department, faculty and food scientists of the industries & research institutes.

Directorate of Students Affairs of the university provides guideline to students regarding accommodation, social & educational matters, sports and job opportunities for agriculture graduates in various institutions.

Students were also interviewed in classrooms about facilities available, curriculum standard, teaching standard, teachers' behavior, library, computer lab and sports facilities etc. (See overall analysis in next chapter).

Students' academic efficiency and faculty interest in teaching can be judged from the department achievements of several types of medals (such as gold, silver and bronze) awarded to students for top positions in B.Sc (H) and M.Sc (H) examinations.

2.4: Research and Consultancy Activities

The department has suitable facilities for students' research in post-harvest technology, dairy science and microbiology subjects for B.Sc (H) and postgraduates' degrees programs. Faculty of the department has submitted many papers in impact and other popular journals of national and international. Most of them are HEC recognized. The present faculties of the department have supervised many students in completing their research thesis. Similarly several research projects are completed by the department and has published several manuals and patents on various food products. (Tables 1.4, 1.5 & 1.6)

Department also offered consultancy services to private and public sectors. The department has also very good interaction with various food industries of the country.

Conferences/Trainings Organized

All Pakistan Food Science conference in collaboration with NARC in year 1996.

All Pakistan Food Science Conference, in year 2003.

All Pakistan Food Science Conference, in year 2006.

Short training courses on food processing.

Linkages With Various Food Industries

Presently department has various links with different food industries for internship and product development. They are:

Nestle Milk Pack: Microbial analysis of milk for the preparation of Infant Powder Milk; offer 1 year training program for students to meet their requirements.

Marriot & PC: Input of Quality System in F & B Department

Fauji Cereals: Formulations of Custard Powder and Jellies.

Vita Bread: Shelf life Improvement

Arqam Foods: Peanut Butter & Chicken Spread formulations

Other food industries having coordination with Food Technology activities include Halleb Foods, Millac, Bell, Dawn Bread, Pepsi International, Shezan International, Asian Foods (Mayfare), Sulman Foods and Qurshi.

Table 1.4: Faculty list and number of research thesis supervised.

Supervisor	M.Sc. (Hons)		Ph.D.		
	Completed	On going	Completed	On going	HEC Fellow
Dr. Tariq Masud	53	9	3	4	2
Dr. Shahbaz Bhatti	13	8		1	
Dr. Asif Ahmad	3	3		3	
Dr. Anwaar Ahmad	6	6			
Dr. Farzana Siddique	2	1			
Mrs . Asia Latif	6	3			

Table 1.5: List of publications of the department

Faculty	Journal Publications (National & International)	Conference Publications (Proceedings/Abstracts)	Projects
Dr. Tariq Masud	85	10	2
Dr. Shahbaz Bhatti	16	2	-
Dr. Asif Ahmad	13	2	-
Dr. Anwaar Ahmad	14	4	-
Dr. Farzana Siddique	6	-	-
Mrs . Asia Latif	12	-	-

Table 1.6: List of the projects completed and in progress

S. No	Name of Project	Principal Investigator	Funding Agency	Cost of project (Million Rs)	Status of the project
1	Selection and characterization of starter culture for fermented milk products	Dr. Tariq Masud	HEC	1.6355	Completed
2	Selection of probiotic cultures for Yoghurt Making	Dr. Tariq Masud	PSF	0.55488	On going
3	Evaluation of antimicrobial activity of the different parts of Moringa oleifera against different food pathogens	Asia Latif	UAAR	0.94	On going

2.5 Infrastructure and Learning Resources

There are four labs in the department, General Lab, Food Microbiology Lab, Product Development Lab and Food Processing Research and Training Laboratory (FPRT). These labs have the following major apparatus.

Refractrometers, Kjeldhals apparatus, Soxhlet apparatus, Macro centrifuge, Distillation Assembly, Deionizer, Digital & Analytical balances, pH meter, Tintometer, Baking oven, Electric Fryer, Muffle Furnace, Hot Air Oven, Food factory, Deep Freezer, Incubators, Spectrophotometer, Micro Centrifuges, Electrophoresis, Microscopes, Biofermenter, Automatic Autoclave, Laminar hood, Trans illuminator, Microwave oven, Experimental dough mixer, Experimental baking oven, Lactometers, Hydrometers, Bottle crowning machine, Gerber machine, Cyclon Sample mill, Water bath, Water distillation unit, Electro thermal apparatus, Cooking range, Brookfield Viscometer, Dough Mixer (commercial scale), Batter Mixer (commercial scale), Baking Oven, Mango Juice extractor, Citrus juice extractor, Large Dough mixer, Miscellaneous

Library: The department hasn't its own library and using the main library of the university. The main library is well established and containing about **595** books of food science & technology. Food technology section also contains 5 foreign and 1 local journals. The library is also connected to HEC digital library where several journals of food science are available.

Computer Lab: The department hasn't its own computer lab. Students use university computer lab.

Classrooms: The department is without classrooms and using lab space for classes.

Faculty Offices: There is shortage of faculty offices in the department and the standard of available offices is not as per their status and teaching profession. .

2.6 Governance and Leadership

Pir Mehr Ali Shah Arid Agriculture University Rawalpindi (PMAS AAUR) is an autonomous body having its own charter of functions. The highest authority is the Vice Chancellor assisted by Registrar, Director Finance and Controller of Examinations. There are four faculties of Agriculture Sciences. Each Faculty is headed by Dean. Food Science & Technology is one of the departments of Faculty of Agriculture and Food Sciences.

Section-3 Overall Analysis of the Department

3.1 Major Strengths

- The teaching staff is well qualified in subject of Food Science & Technology and qualifies the standards/criteria of HEC parameters such as faculty strength and PhD qualify faculty.
- The efforts of chairman of the department and faculty are appraisable who despite of limited funds availability to the department equipped the labs with useful instruments and few of them are locally designed and efficiently working.

- The department offers admission in B.Sc (H), M.Sc (H) and PhD degrees program.
- The department has adopted latest HEC National Curriculum of Food Science & Technology for various degrees program.
- Laboratories of the department at present cover the needs of students' practicals and research.
- The department has food processing lab where several types of bakery products and beverages are prepared from quality ingredients available on reasonable prices for students as well as outsiders.
- Latest equipment are available in the labs of the department to cover the needs of students practicals and research for B.Sc(H) and postgraduates degrees program of food sciences.
- Microbiology Laboratory has useful equipment.
- Academic program such as curriculum level is generally sufficient for B.SC (H) and M.Sc (H) students to perform as a successful technologist.
- The department chairman and faculty efforts are appreciable to initiate PhD program in the department despite handling the heavy work load of B.Sc (H) and M.Sc (H) degrees programs. They have successfully produced PhD scholars.
- Evaluation of course contents, instructions and grading by students is good.
- The university has well equipped central lab containing sophisticated latest equipment where food science graduates can analyzed their research samples on permission through university procedure. These instruments are functioning under the authority of well trained faculty staff, technicians and engineers.
- The faculties of the department along with teaching duty also working on various projects and have the linkages with other universities in home and abroad for strengthening the department and research quality.
- The students and teachers linkage was found very well. .
- Seminars/workshops conducted/participated by faculty and students
- The department environment was found peaceful both for teaching and research.

3.2 Major Weakness.

- Research grants from local funding are not enough and funding is always delayed, which causes slippages in completion of degree programs.
- Shortage of trained lab staff.
- Lack of Food Engineering laboratory.
- Lack of class room and seminar room in department.
- The department labs require renovation with latest facilities of labs.
- Safety apparatus were found absent in labs.
- Infrastructure for practicals and research experiments needs improvement.
- Budget low and centrally controlled, which does not support students to conveniently conduct their research work.
- Faculty is over burdened and takes more than standard teaching work load.
- Professional development opportunities for faculty are limited.
- Department has shortage of computers both for faculty and students.

- No computer lab available in the department for students. They use the university computer centre where limited computers are available. Department students feel difficulty to visit this centre and due to students rush usually no seat is available.
- There is no library of the department.
- Require further latest books of various courses of food science.
- No committee room for staff meetings.
- No staff room in the department.
- No common room for boys and girls.
- No facilities for disabled students to reach 2nd floor.

3.3 Faculty Remarks

Each faculty of the department was interviewed and following are their remarks.

- More funds are to be allocated annually to the department and chairman of the department may be empowered to utilize the funds for the department needs.
- Teaching work load is more than HEC recommended criteria for faculty.
- They shown satisfaction about their salary however some allowances such as medical and conveyance are paid much less than paid to faculties of other universities of the country.
- Allowances for residential and mobile phones of the faculty may also be granted as paid to faculty of other universities of the country.
- Shortage of university Houses for faculty.
- They complained about the expensive accommodation in Federal city of Rawalpindi. The university should pay house requisition/subsidy to faculties as per their designation at the rates paid to faculty in most other universities of the country.
- More opportunities to be provided for training abroad.
- At present using personal computers. Latest official computers may be supplied to each faculty of the department.

3.4 Lab-Staff Remarks

They were also interviewed and their remarks are.

- Lab staff complained that they have many years experience in lab work and paid a lot of contribution in practicals and research with students and faculty and still they are working on the same scale from last several years and waiting for promotion. They requested that university authority and HEC should give due attention to upgrade their scales and improve the promotion policy as they setup in favor of teaching community of universities.
- Further lab staff is to be deputed in the department to handle easily and perfectly the gradually increased work load of laboratories of the department

3.5 Students Remarks

- All of them appreciated teachers' cooperation with students and their teaching performance.

- The present condition of labs is to be improved with latest facilities.
- Postgraduate students shown their grievances that the amount of research fund granted by university per student is too small. Funds to be increased as per needs of the experiments mentioned in the synopsis of research proposal.
- They criticized the university payment policy of research funds and suggested that university should upgrade the audit procedure regarding payment to students so to eradicate the delay tactics practiced in payment by finance directorate.
- Stipend should be paid to students by university for the entire period of internship training included in curriculum of degree program.
- All of them demanded computer-lab in the department equipped with sufficient latest computers.
- They reported accommodation problem due shortage of university hostels. More hostels are to be built by the university to solve this problem.
- PhD students demanded that they need a separate compartment in the department containing Sitting-Booths for PhD students where they can easily study and write about research work.
- Female students asked for separate mosque for ladies in the university.
- The canteen of university is substandard, small in size and having small number of furniture of low standard. Food served here is of poor quality. The standard of canteen in all aspects needs improvement and this should contain separate halls of serving tables for male and female students.
- They (Day-Scholars) complained about the shortage of university transport for their safe journey. They feel difficulty in traveling due to over loading of the available transport by students.

3.6 Major Opportunities

- The department of Food Science & Technology is nearly 30 years old and located in the capital city of the country where several food industries are established and due to bright scope of this specialization each year the students number increase seeking admission in this department.
- The chairman in his presentation stated that performance of graduates produced by this department has been appreciated by food industries and research institutes where they work.
- Pakistan has fertile land and agriculture is the backbone of our economy. Food technology profession is responsible for preservation of food commodity and to develop new food products so more income can be generate from trade in agriculture sector.
- The department has qualified teaching staff and well trained graduates. Many youth both male and female of our country is illiterate or less educated and have no job opportunities. The department has the capacity to arrange trainings for these youth in food technology in summer vacations so they can be able to generate income from food science skill or can find job in food industries.
- The research achievements obtained by students in M.Sc (H) and PhD study are to be conveyed to food industries so they can take advantage of the research outcome. The achievements can be disseminated through publications in journals,

books, manuals, conferences, seminars and through government outreach departments.

- The department can develop linkages with different food industries, national and foreign universities. With this objectives of mutual interest can solved and leadership quality can be developed both in faculty and students.
- The university should encourage and provide financial help to faculty and students to participate in workshops, conferences and seminars arranged by various firma and industries.
- Many donor agencies pay funding in food technology sector. Efforts are to be made to secure these funds.
- HEC digital library has launched on line several national and international Food Science journals. Establishment of computer centre in the department is very important so many students of the department can take advantage of this library.

3.7 Major Challenges

- To introduce Food Engineering and Biotechnology courses at B.Sc (H) study level.
- Faculty trainings are very essential about new courses of FST included in the curriculums of developed countries. With such training the faculty of the department can be able to bring improvement in the National Curriculum of FST as revised by HEC.
- Further processing technology is needed for food processing lab such as canning technology.
- Students tours program strictly be followed as shown in various courses of the curriculums. With such visits students' learn and realized the importance of practical aspect of this profession.
- The department should involve students to work on such research proposal which are the actual problems of our farmers and food industries.
- Students should be involved to use the equipment of labs by themselves for practicals and research instead of rely on help of lab-assistance.
- The examination system is to be improved by making the question-paper from course on such a pattern which can insist students' to learn and understand the courses.
- FST curriculum is to be comprised of such courses and contents which can solve the challenges of our food industries.

3.8 Stakeholders View Point

- **Parents:** Through various sources of communications most people know the importance of food Technology subject and job opportunities in this field in Pakistan and developed countries. Students' parents' visit the department are satisfied about the education standard maintained by the department.
- **Employers Feedback:** Very good reports communicated to the department by various food industries and research institutions where the graduates of this department work. The graduates' performance has been appreciated in terms of

their knowledge and leadership. However they need to learn courses of statistics, mathematics, computer and biotechnology.

- **Students:** They reported that there are many essential instruments and glassware which are not available in the department labs for postgraduate research. Similarly they stated that research funds are not paid to students on time for the purchase of raw materials and chemicals for research. They appreciated the help of other departments of the university where they visit for attending classes of elective courses.
- **Alumni:** On the direction of HEC the department has organized Alumni Association and has planned to launch the website so the graduates of this department have a contact with each other and take advantage of each other experience.

4. Recommendations:

4.1 Salient Findings

- The department has implemented in true spirit the HEC National Curriculum program of Food Science & Technology made for B.Sc (H), M.Sc (H) and PhD degree programs. The total credit hours of courses of these study programs were found as recommended by HEC. As a whole we the inspection committee are satisfied regarding the standard of teaching and arrangement for practicals and research in the department.
- The department faculty strength was found enough as per present needs of the department. Half strength of the present teaching staff is PhD qualified and the remaining faculties are enrolled for PhD study in home and abroad. However the department is suggested to depute qualified faculty specialized in food engineering and biotechnology subjects.
- The strength of lab staff is insufficient to handle the labs workload of the department where students do practicals and research.
- The students expressed gladness on selection of this specialization for their career. They said that food science is interested subject and has more jobs opportunities. However they asked to improve the standard of classrooms, labs and other research facilities in the department.
- The department publications and awards received by the department students demonstrate that the department is performing well.

4.2 General Recommendations

- The chairman of the department must be authorized of the department allocated budget so sanction of funds may be granted smoothly and on time. .
- All the research proposals conducted by food science students in different degrees programs of the department are to be selected in such areas of food science which can solve the problems facing to our farmers and food industries.
- The department should develop coordination with food industries at least at provincial level so that students can be easily visit these industries for internship and can improve practical and leadership qualities.

- The department should convey their research achievements to farmers through Agriculture Extension and Outreach Department so they can utilize new findings for food preservation.
- For students' personal safety the presence of lab-safety apparatus in all laboratories is essential. Before using lab by students for practicals and research they should be demonstrated through lectures about safety precautions against physical, chemical and biological hazards
- The department has no classroom and using lab space for classes of theory courses. This can disturb other students who are doing experiments on their research samples. There is also a risk that class students can disturb research samples lying on lab benches. The smell of chemicals and research samples can damage the health of students and teachers using lab for classes. So arrangement for lecture rooms to be made on safety grounds.
- The department must provide offices to faculties. Faculties with out offices face difficulty to handle teaching and official work of the department. To meet faculties, students have easy approach to find them in their offices in the department.
- Separate laboratory of Food Engineering should be established so the students can get training about mathematical and technological aspects of food preservation.
- Food microbiology courses play vary important role in food science. The present microbiological lab needs renovation.
- The department should give priority to establish its own library which should has FST courses relevant books, theses, reports, journals, magazines and newspapers.
- Alumni society should be strengthen to keep complete contact addresses of alumni members so they could have quick approach for helping each other, communicate news to alumni and to know the department activities.
- The university must give due attention towards establishment of computer lab in the department properly linked with network of the university, so students can use HEC digital library and can collect information they need for study.
- Staff-room for faculty and common-room for students are also needed at department level where the members of concerned community can meet and get time for relaxation after work in the department.
- To promote students interest and competition sprit towards their study the department should get the contribution of food industries to award medals and cash prizes to B.Sc (H) and postgraduate position holders in examinations.

4.3 Final Recommendation

The department of Food Science & Technology since its establishment has produced many graduates who are working in various food industries, research institutes, universities, agriculture banks, and other various places of the country and abroad. The department has also many contributions in post-harvest technology and new food products development and preservation. On the basis of the inspection/ evaluation, the experts team unanimously recommends Accreditation of the Degrees programs of the Department of Food Science & Technology, Pir Meher Ali Shah Arid Agriculture

University, Rawalpindi in the “X” category of National Agriculture Education Accreditation Council/HEC with scope for up-gradation to category ”W” after appropriate improvements in due course of time.

4.4 Comments of the Prof. Dr.Tariq Masud, Chairman of the Department Food Science & Technology, Pir Mehr Ali Shah Arid Agriculture University Rawalpindi.

I agree with the contents of the Peer Team Report.

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Signature & Seal

4.5 Signatures of AIC Members

Name and Designation Signatures

1. Prof. Dr. Alam Zeb

Chairman Department of Food Science & Technology,
Khyber Pakhtunkhwa Agricultural University, Peshawar.

2. Dr. Sarwar Dogar

Production Manager, Fauji Cereals, Rawalpindi.