

T.Y.BSc. IN HOSPITALITY STUDIES 2023-2024 EXIT- POINT QUESTIONNAIRE

41 responses

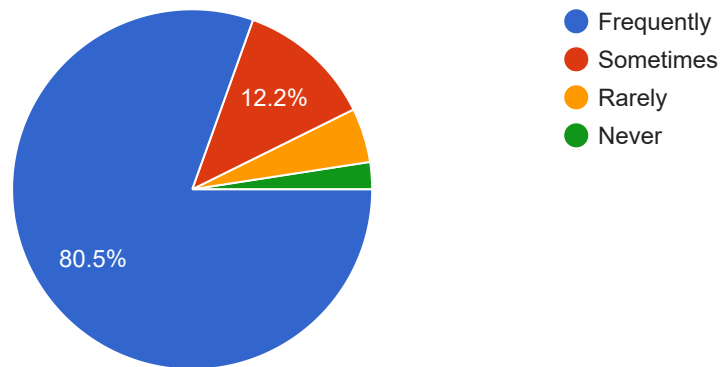
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TEACHING METHODOLOGY

Usage of computer/ Power Point presentations and LCD projection facilities for theory classes

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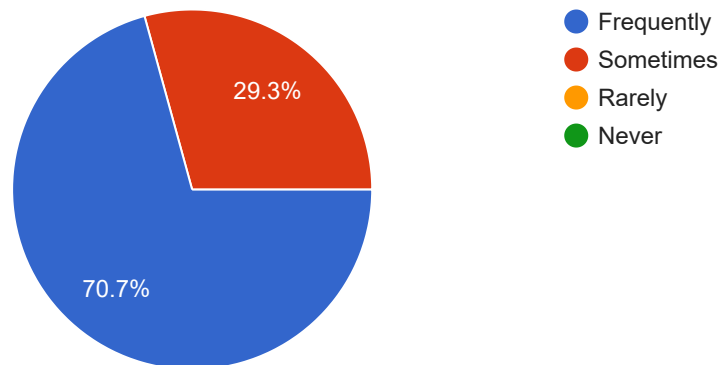
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Audio visual(films & videos) 'Teaching Aids' used

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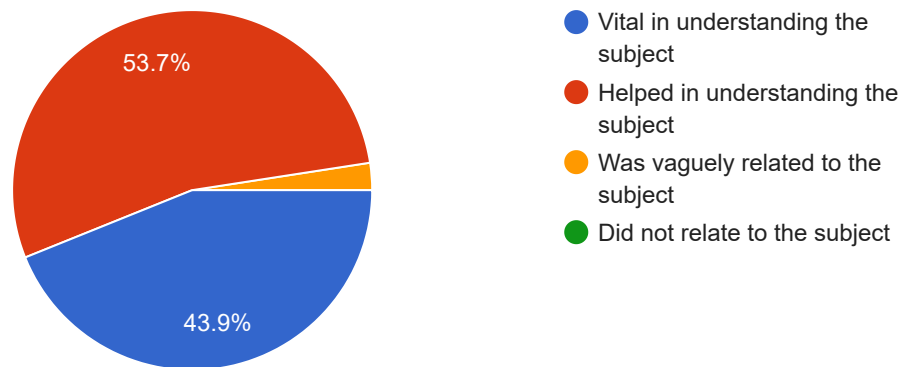
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Were the Power Point presentations and Audio visual Teaching Aids used

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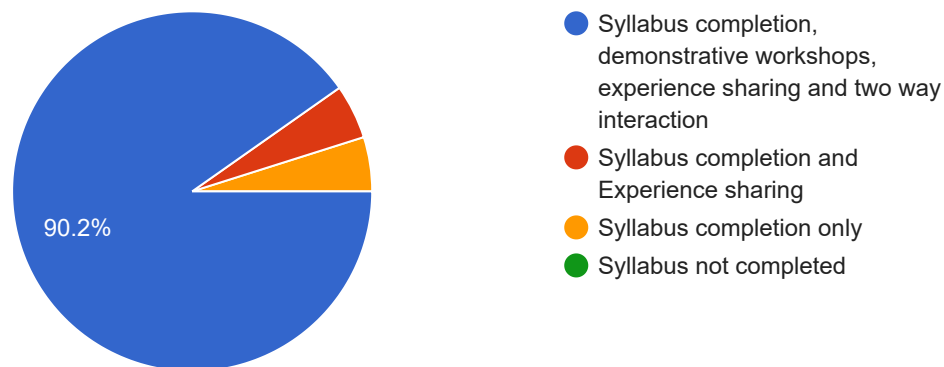
41 responses



Teacher Student Interaction during theory classes and 'practicals' included

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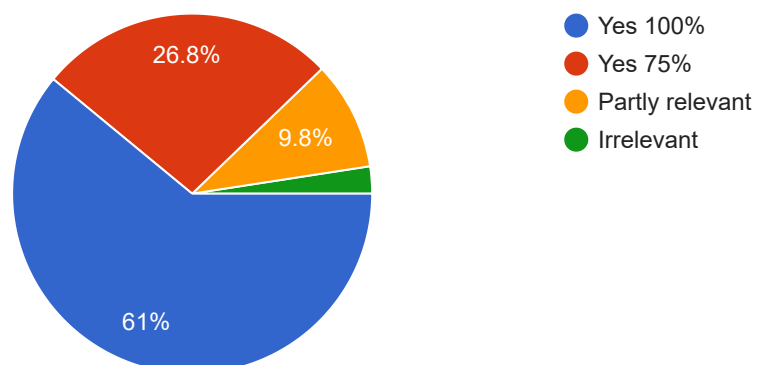


ACADEMIC ACTIVITIES AND EVALUATION

Is the Curriculum content relevant to the Industry requirements?

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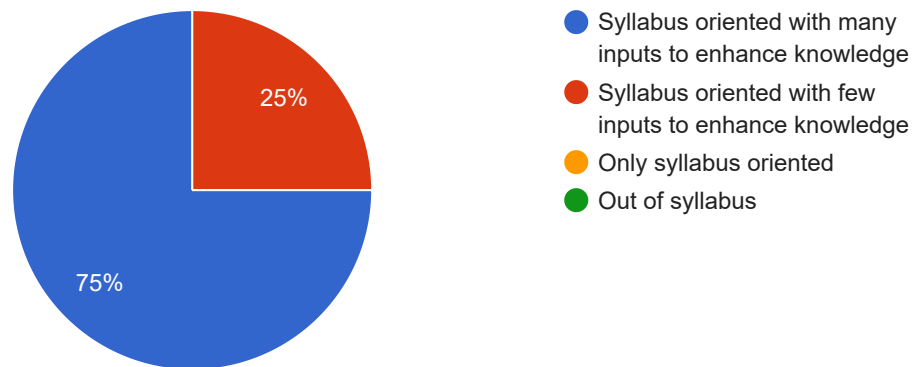
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Are the lectures, practicals and other academic activities

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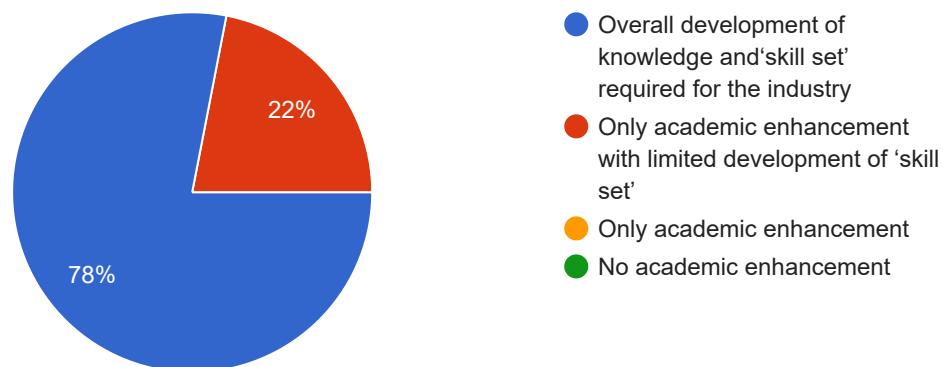
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The prescribed syllabus and extra inputs have created

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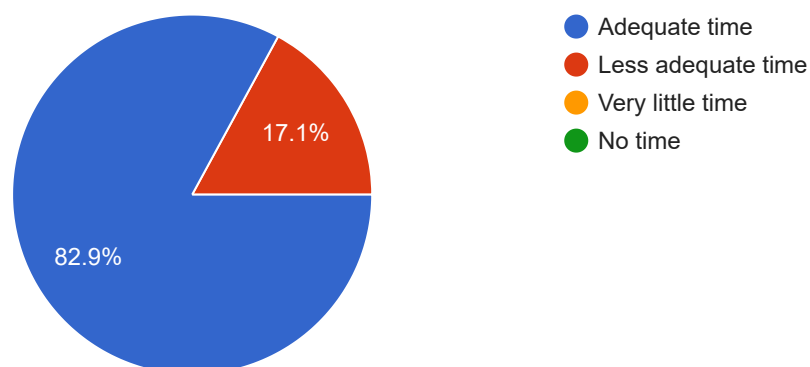
41 responses



Are the syllabi contents and extra 'add ons' covered within the academic calendar 'time frame' with adequate time for examination preparation?

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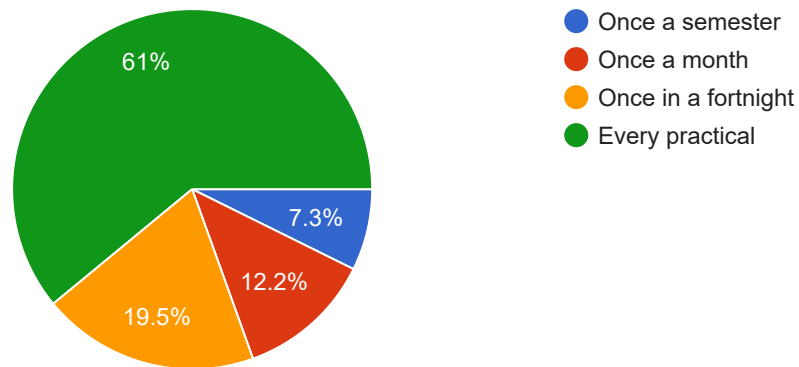
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Are the student's journals pertaining to the 'practical' subjects checked at regular intervals?

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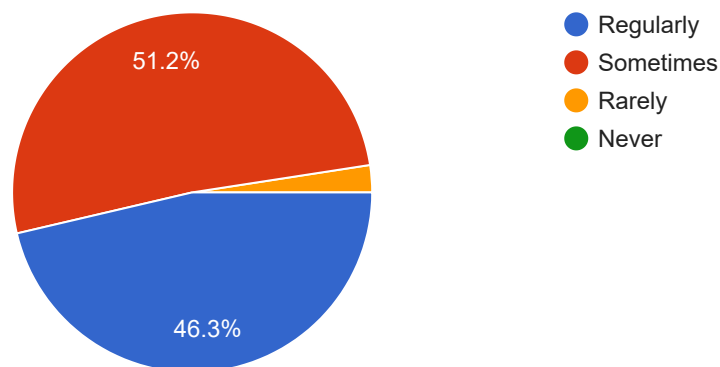
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Are 'Project Work Assignments' and 'Case Studies' incorporated in the teaching of the syllabi?

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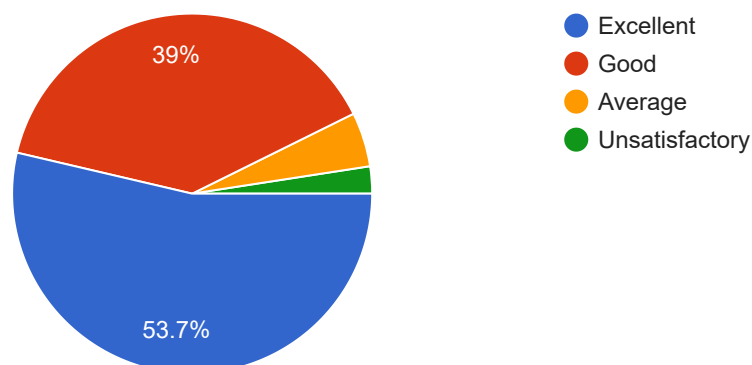
41 responses



How would you rate the Overall Theory Inputs provided to you?

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41 responses



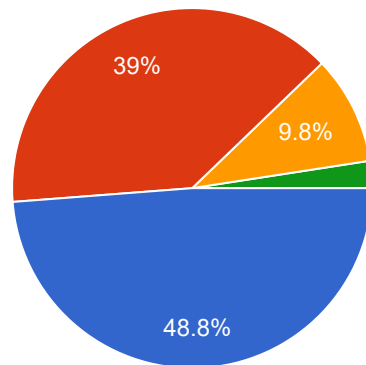
PLEASE RATE THE FOLLOWING INFRASTRUCTURE OF OUR INSTITUTE WHICH YOU HAVE UTILIZED DURING DAILY CLASSES/ PRACTICAL SESSIONS



Class rooms

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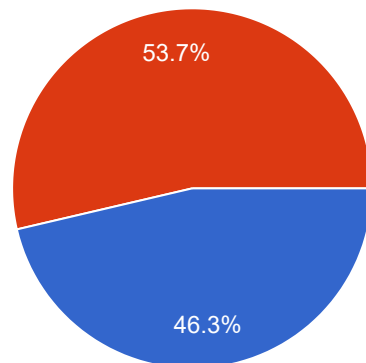


- Excellent (clean, very well ventilated and maintained with comfortable seating and clear visual access to subject matter)
- Good (clean, ventilated and maintained well)
- Average (minimum ventilation and sporadic cleaning)
- Poor (dirty, poor ventilation and rarely maintained)

International Cuisine Kitchen

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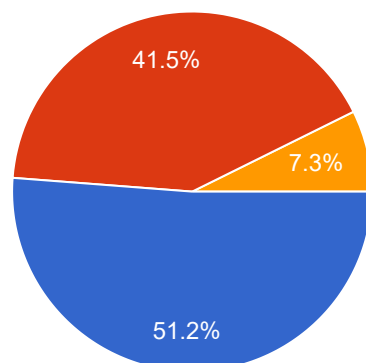


- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chilling equipment and ovens)
- Good (good cooking facilities, kitchen equipment, chilling equipment and ovens)
- Average (with conventional cooking facilities)
- Poor (inadequate and outdated cooking equipment and ovens)

Quantity Cooking Kitchen

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41 responses



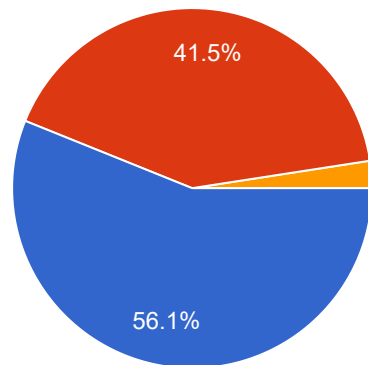
- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chilling equipment and ovens)
- Good (good cooking facilities, kitchen equipment, chilling equipment and ovens)
- Average (with conventional cooking facilities)
- Poor (inadequate and outdated cooking equipment and ovens)



Specialization Kitchen

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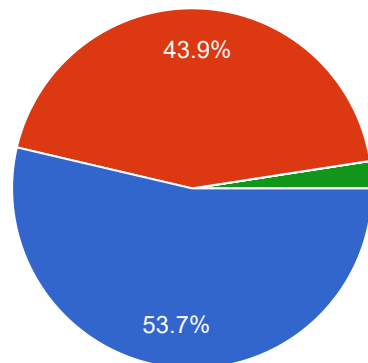


- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chilling equipment and ovens)
- Good (good cooking facilities, kitchen equipment, chilling equipment and ovens)
- Average (with conventional cooking facilities)
- Poor (inadequate and outdated cooking equipment and ovens)

Bakery

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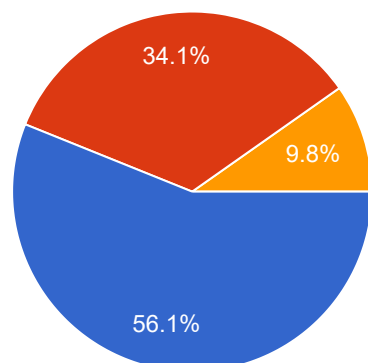


- Excellent (with modernized workstations, upgraded baking equipment, efficient refrigeration equipment and ovens)
- Good (adequate baking facilities, refrigeration equipment and ovens)
- Average (with conventional workstations and ovens)
- Poor (inadequate and outdated baking equipment and ovens)

Training Restaurants

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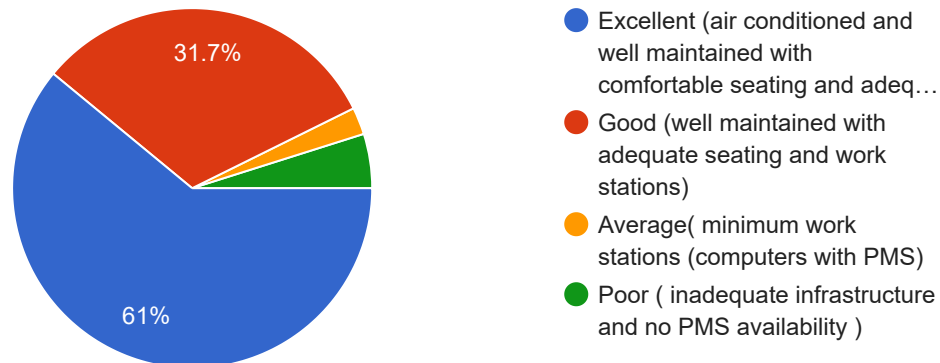
- Excellent (clean, well ventilated and maintained with comfortable seating and adequate equipment)
- Good (clean, well ventilated and maintained with comfortable seating and sufficient equipment)
- Average (minimum ventilation with average service equipment)
- Poor (dirty, inadequate equipment, poor ventilation and seating)



Front office 'Property Management Software' (Fidelio) practical sessions and computer solutions for office organization –MS Word/ MS Excel etc.)



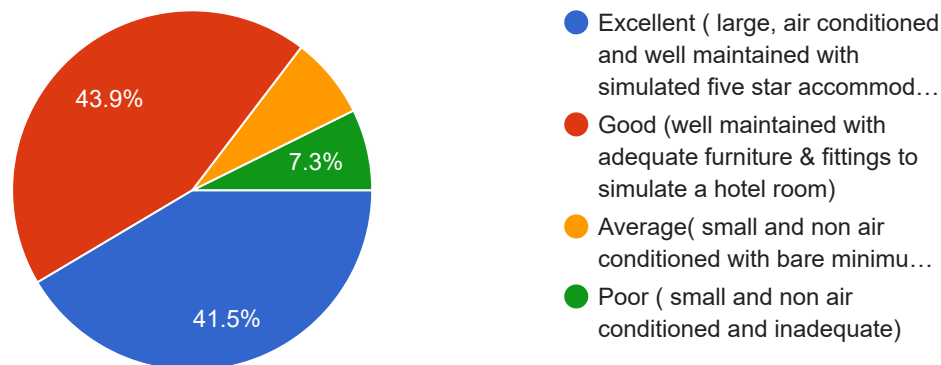
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House Keeping Room (model guest room on 6th Floor)



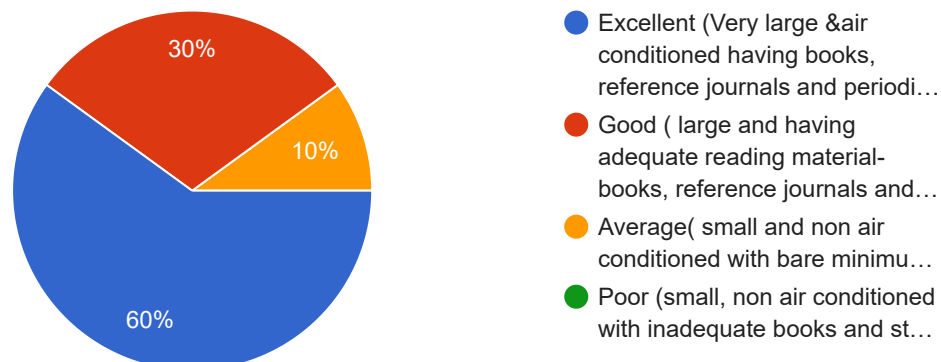
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Library



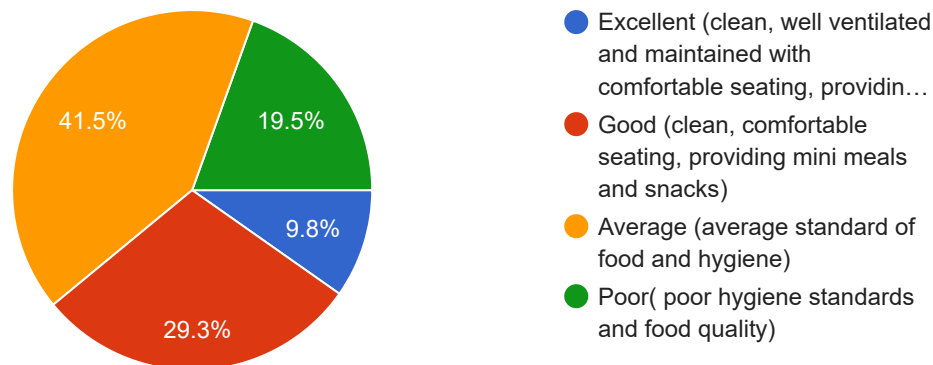
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Canteen

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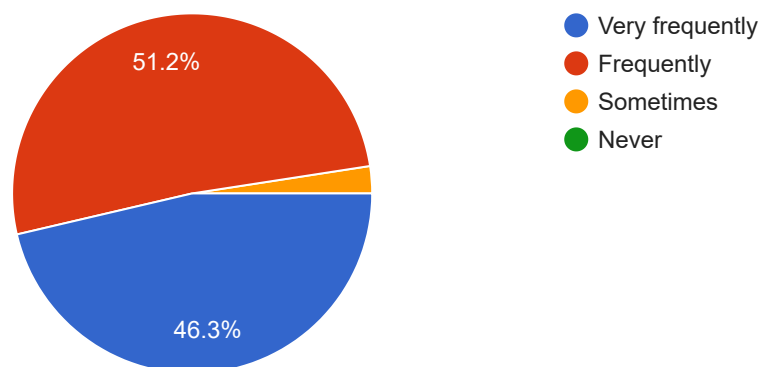


JOB PLACEMENTS

Does the department interact with industry and organize job placement interviews for final year students(on campus / off campus)

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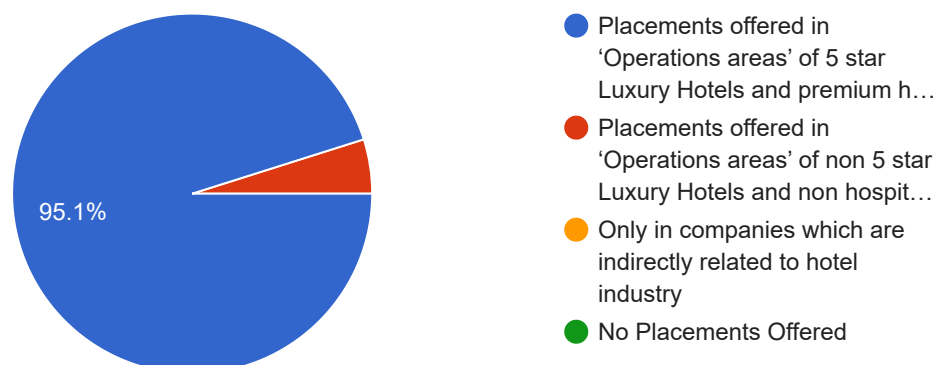
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Job placements opportunities offered to final year students

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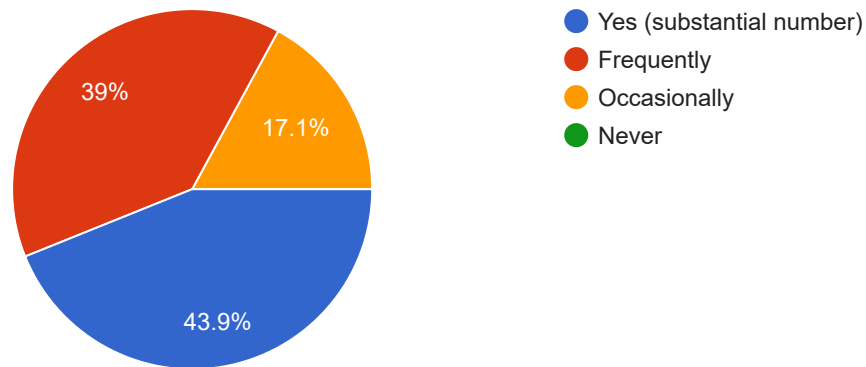
PLEASE RATE EACH OF THE FOLLOWING AND PUT A (X) MARK AGAINST ANY ONE OF THE OPTIONS



Does the department organises workshops and demonstrations, events and guest lectures over and above the prescribed syllabus?

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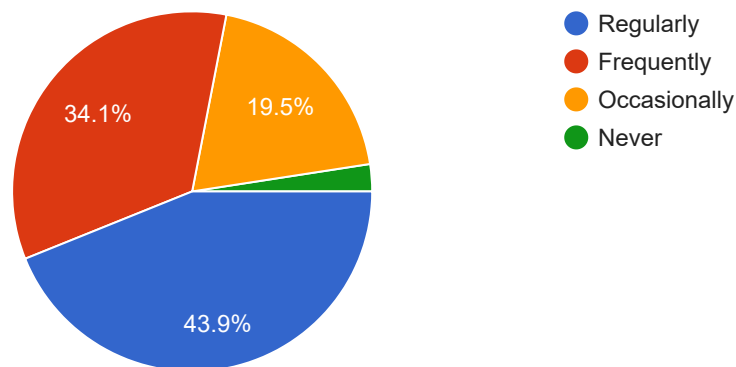
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Overall mentoring of a student (e.g by the Principal, Vice Principal, Head of Department, Class teachers and individual subject teachers) regarding general issues, basic counselling, attendance and discipline is done

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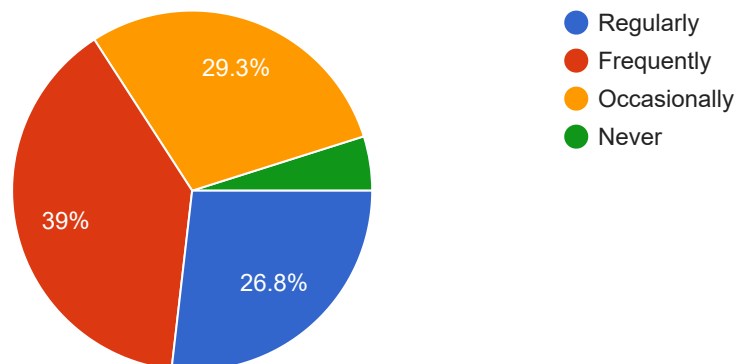
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Teacher Student mentoring for guidance in career options is done

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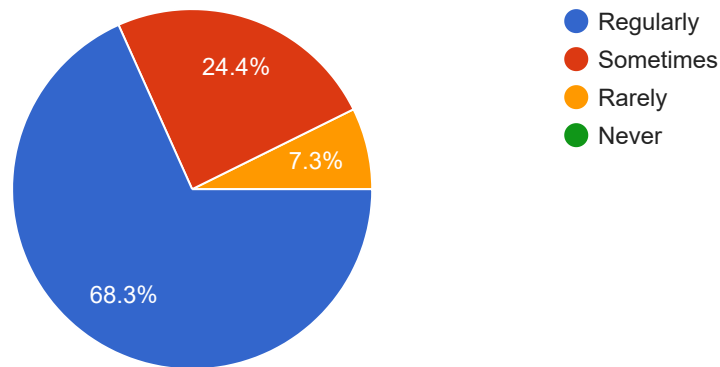
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Are services of a trained professional counselor available to students free of cost?

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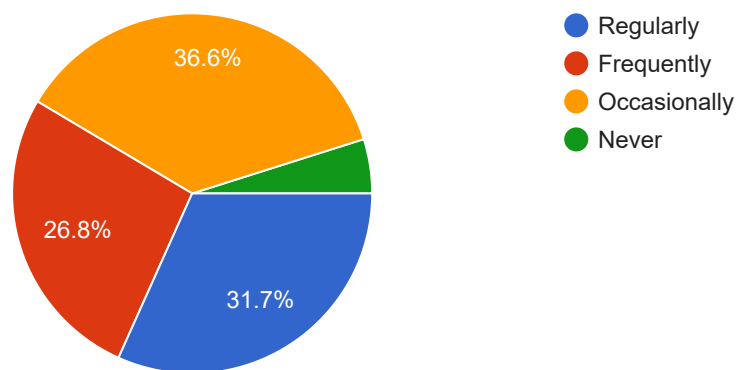
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Does the Institute organize special workshops both at the class and institute level regarding values & ethics specifically designed to create awareness in each student and to become better human beings?

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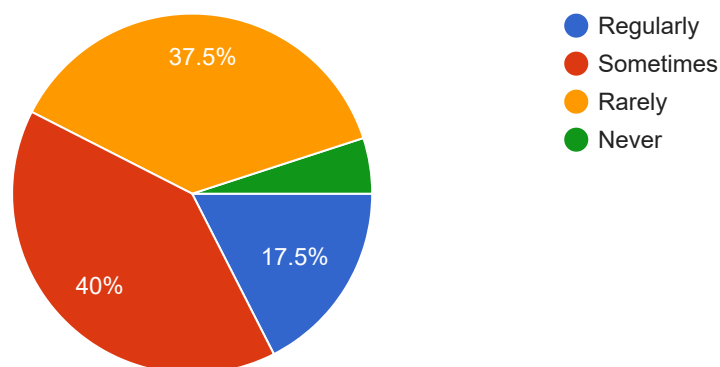
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Does the Institute organize field trips and outdoor workshops to industry related enterprises?

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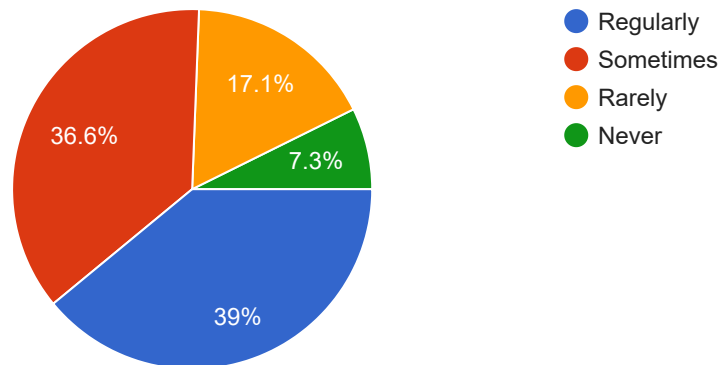
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Does the Institute initiate a general awareness in each student regarding the under privileged strata of society, encouraging 'outreach programmes'?

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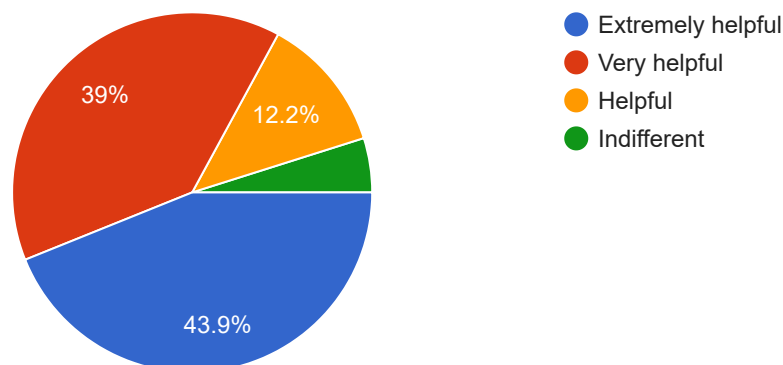
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How would you rate the attitude of the teaching staff of the Hospitality department?

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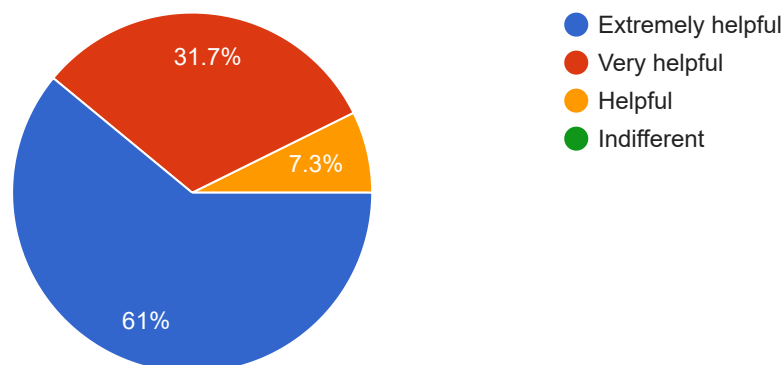
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How would you rate the attitude of the support staff of the Hospitality department?

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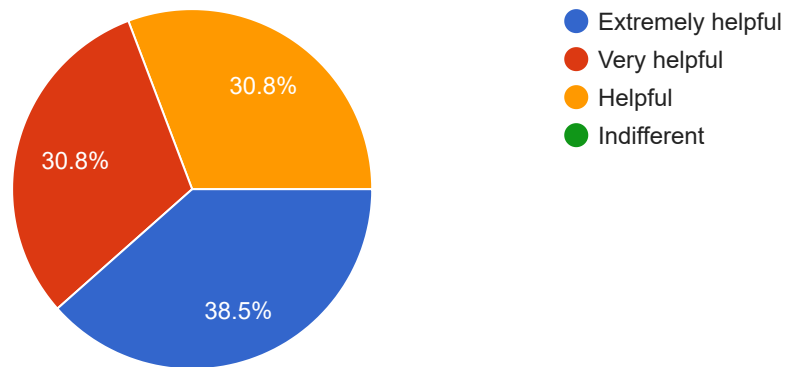
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How would you rate the attitude of the administrative staff of the institute?

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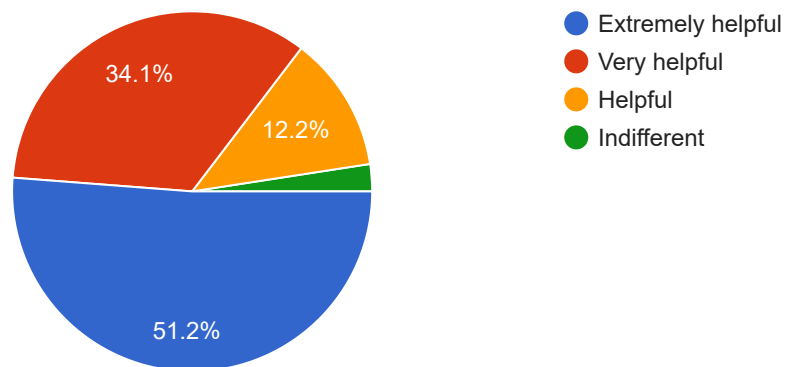
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How would you rate the attitude of the library staff of the institute?

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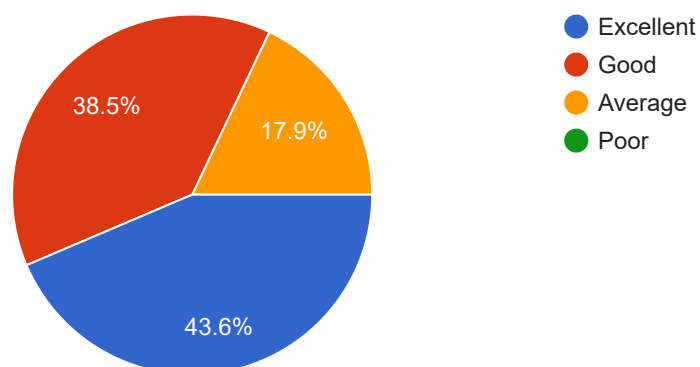
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How would you rate the overall campus and general infrastructure?

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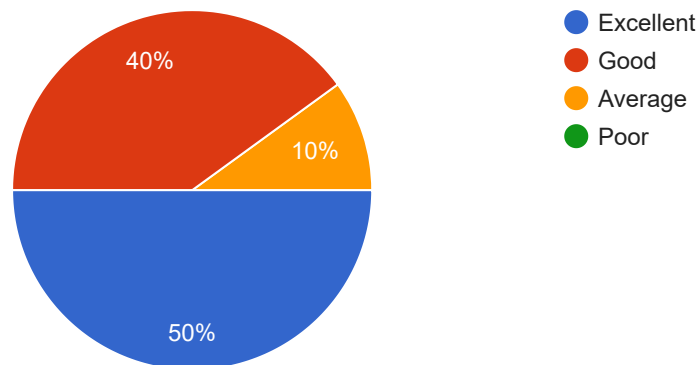
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How would you rate this institute with reference to cleanliness, maintenance of the buildings, the lawns, Auditorium, and the common access areas?

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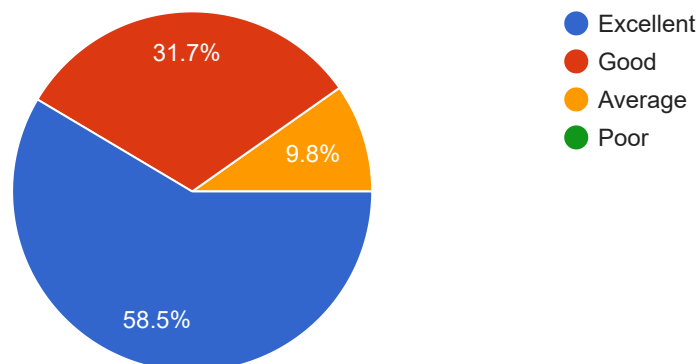
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At the conclusion of the third year of B.Sc. in Hospitality Studies, how would you rate the training you have received in our institute for hospitality industry?

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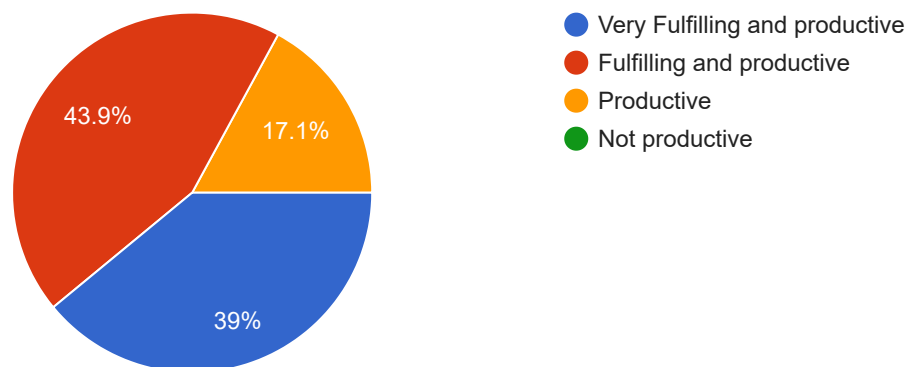
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Has your investment of time, money and effort in this course been fulfilling and productive?

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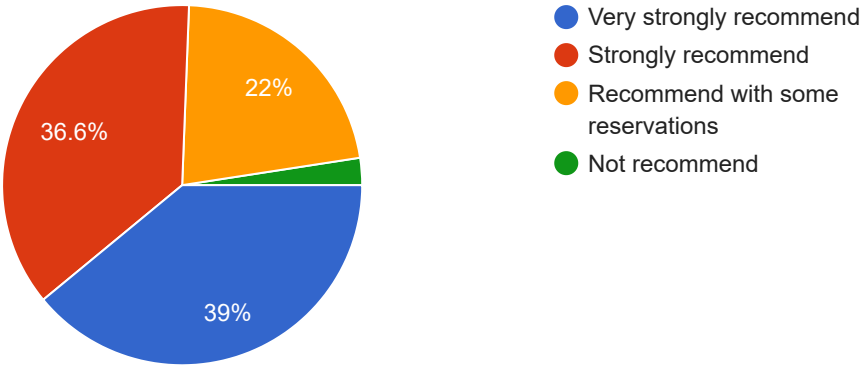
41 responses



Would you recommend the B.Sc. in Hospitality Studies course at our Institute, to your friend, relative, family member, acquaintance?

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41 responses



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