

T.Y.BSc. IN HOSPITALITY STUDIES 2022-2023 EXIT- POINT QUESTIONNAIRE

55 responses

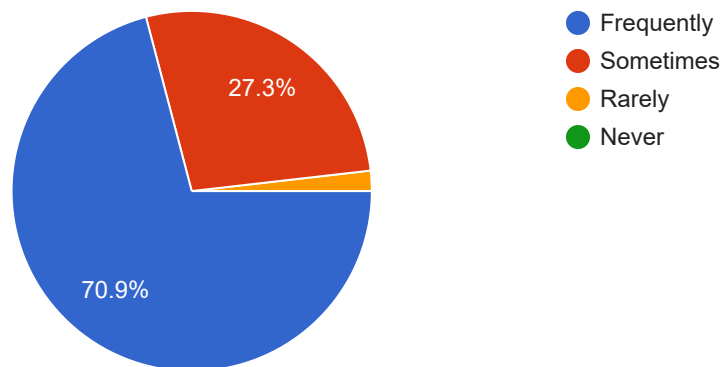
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TEACHING METHODOLOGY

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

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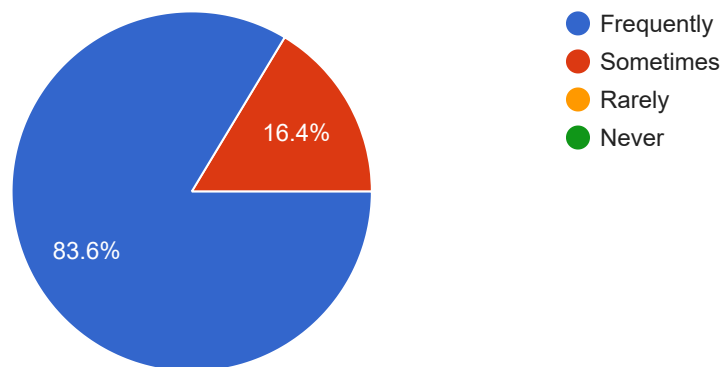
55 responses



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

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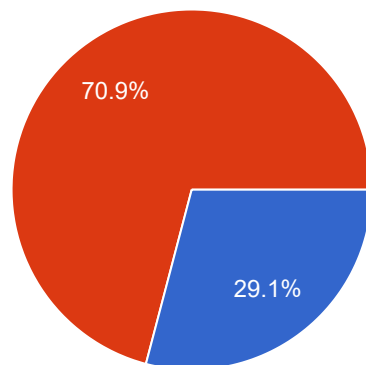
55 responses



Were the Power Point presentations and Audio visual Teaching Aids used



55 responses

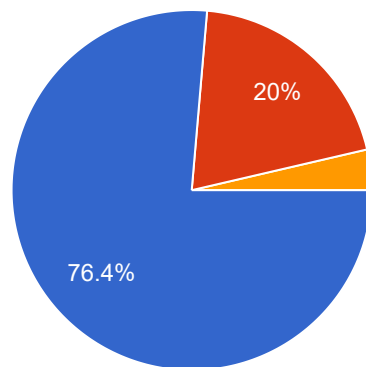


- Vital in understanding the subject
- Helped in understanding the subject
- Was vaguely related to the subject
- Did not relate to the subject

Teacher Student Interaction during theory classes and 'practicals' included



55 responses

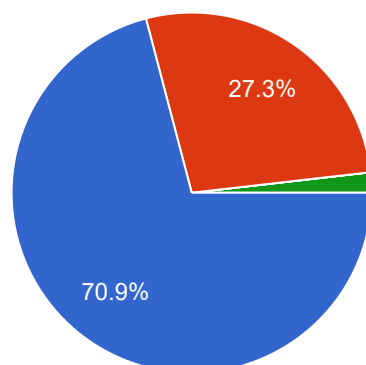


- Syllabus completion, demonstrative workshops, experience sharing and two way interaction
- Syllabus completion and Experience sharing
- Syllabus completion only
- Syllabus not completed

The 'Microsoft Teams' platform used for conducting theory and practical classes and examinations was:



55 responses



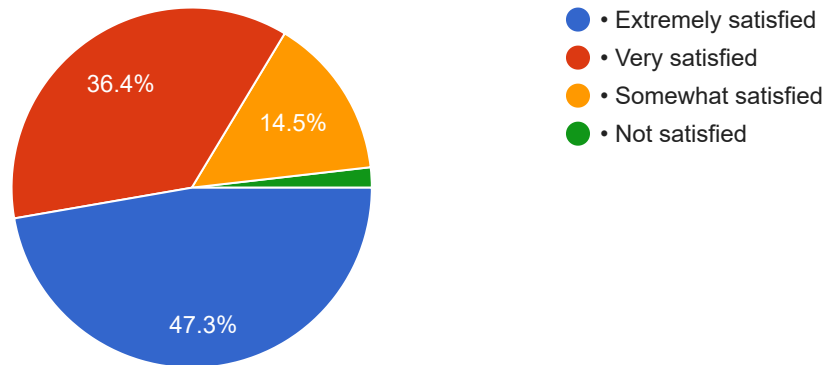
- • Extremely convenient and helpful
- • Somewhat convenient and helpful
- • Vaguely convenient and helpful
- • Not helpful and convenient at all



Were you satisfied with the 'Microsoft Teams' used for conducting theory and practical classes and examinations?

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55 responses

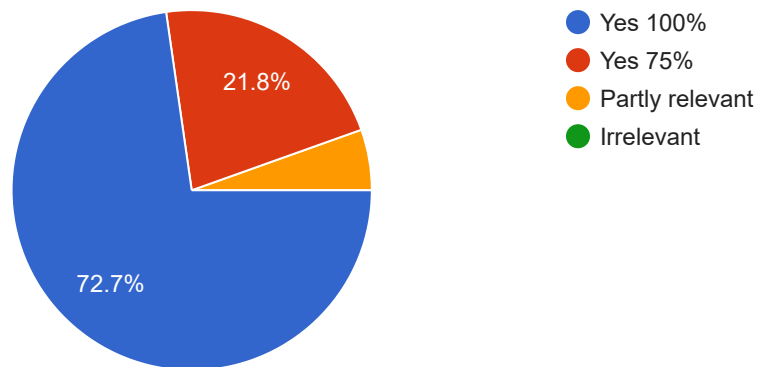


ACADEMIC ACTIVITIES AND EVALUATION

Is the Curriculum content relevant to the Industry requirements?

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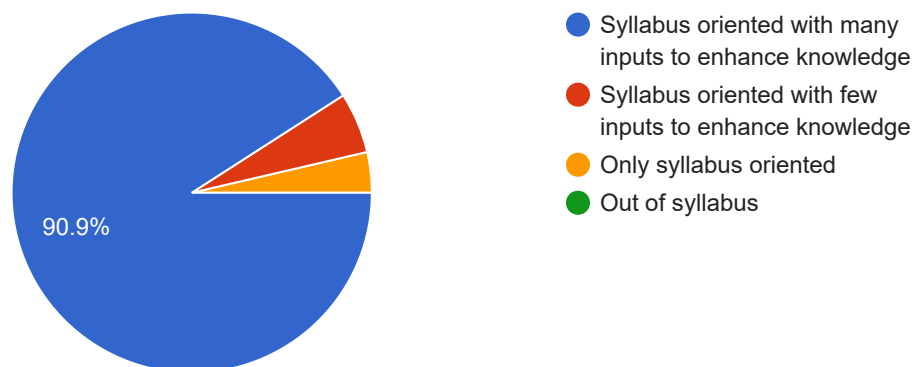
55 responses



Are the lectures, practicals and other academic activities

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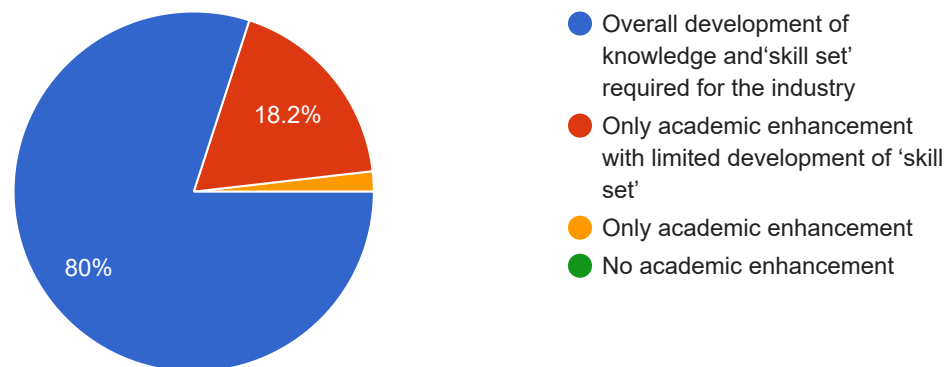
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The prescribed syllabus and extra inputs have created

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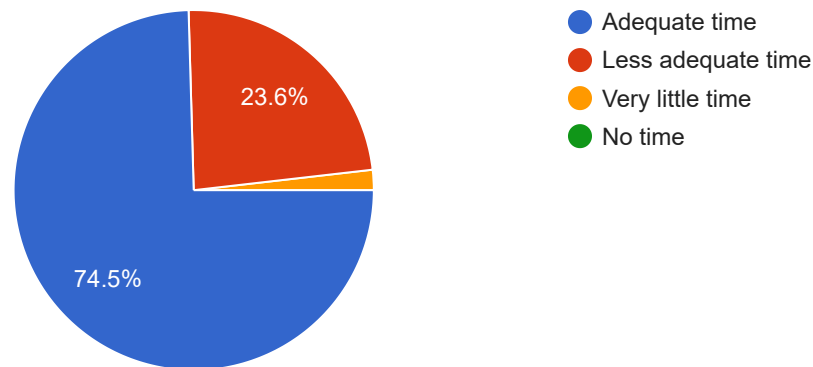
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Are the syllabi contents and extra 'add ons' covered within the academic calendar 'time frame' with adequate time for examination preparation?

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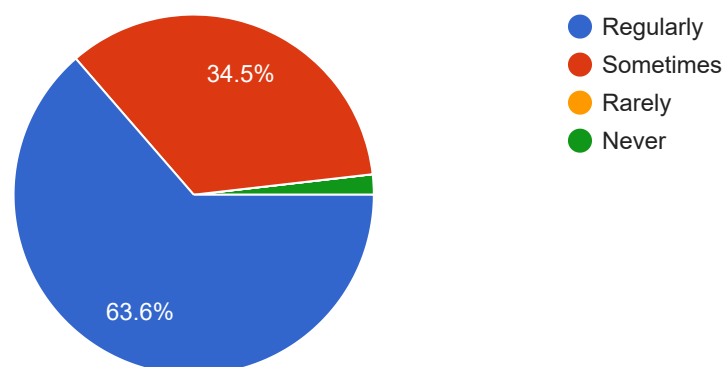
55 responses



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

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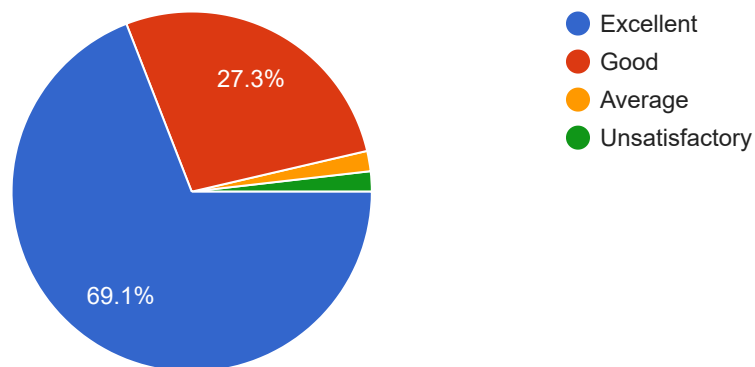
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How would you rate the Overall Theory Inputs provided to you?

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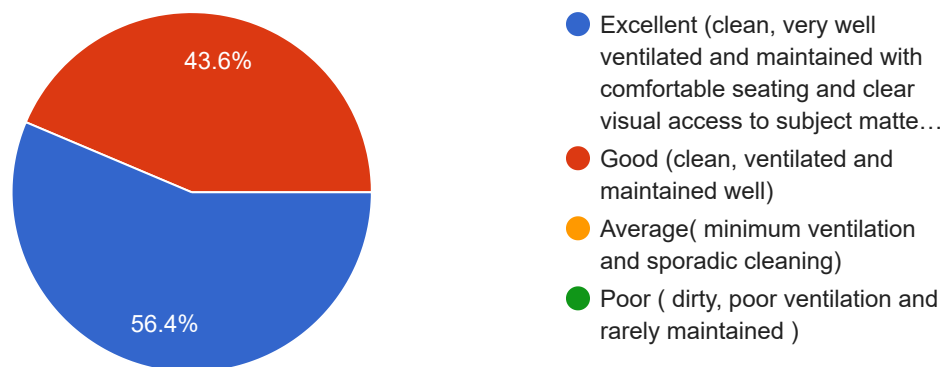


PLEASE RATE THE FOLLOWING INFRASTRUCTURE OF OUR INSTITUTE WHICH YOU HAVE UTILIZED DURING DAILY CLASSES/ PRACTICAL SESSIONS

Class rooms

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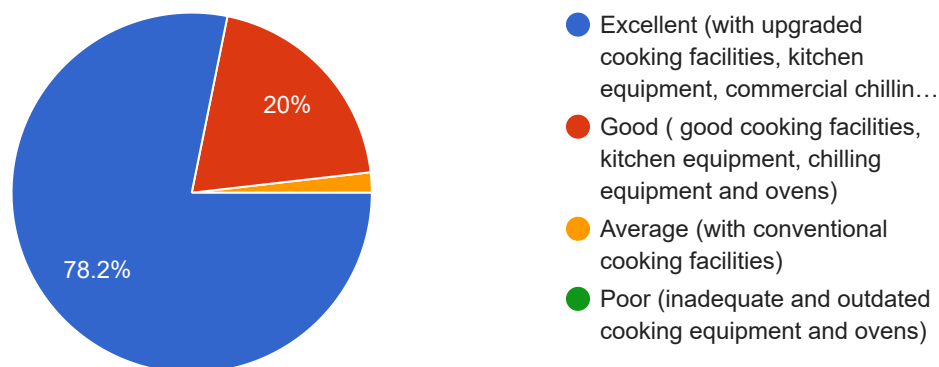
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International Cuisine Kitchen

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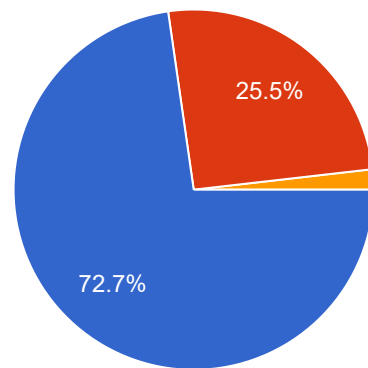
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Quantity Cooking Kitchen



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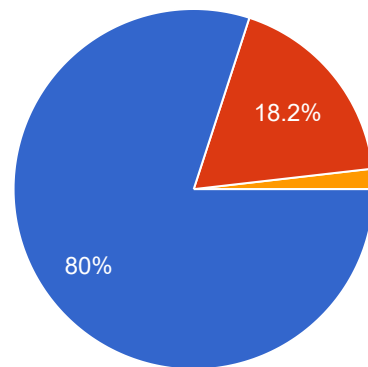


- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chillin...)
- Good (good cooking facilities, kitchen equipment, chilling equipment and ovens)
- Average (with conventional cooking facilities)
- Poor (inadequate and outdated cooking equipment and ovens)

Specialization Kitchen



55 responses

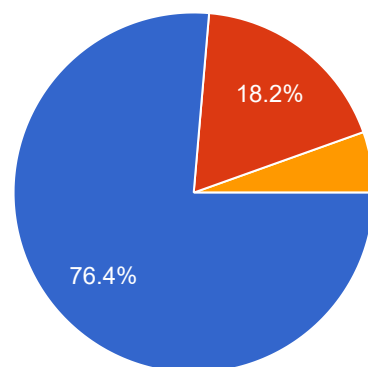


- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chillin...)
- Good (good cooking facilities, kitchen equipment, chilling equipment and ovens)
- Average (with conventional cooking facilities)
- Poor (inadequate and outdated cooking equipment and ovens)

Bakery



55 responses



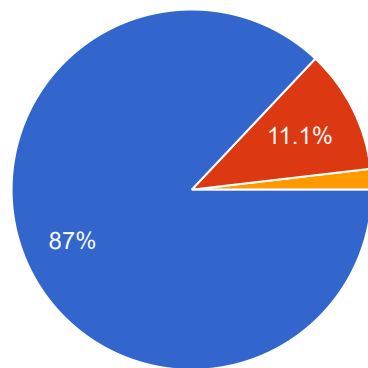
- Excellent (with modernized workstations, upgraded baking equipment, efficient refrigerati...)
- Good (adequate baking facilities, refrigeration equipment and ovens)
- Average (with conventional workstations and ovens)
- Poor (inadequate and outdated baking equipment and ovens)



Training Restaurants

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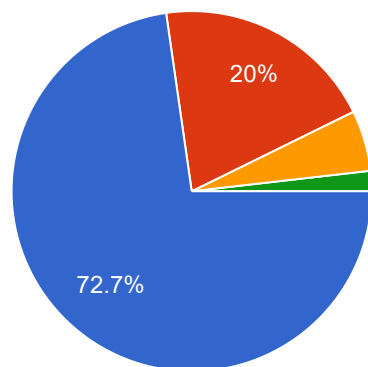


- Excellent (clean, well ventilated and maintained with comfortable seating and adequate equipment)
- Good (clean, well ventilated and maintained with comfortable seating and sufficient equipment)
- Average (minimum ventilation with average service equipment)
- Poor (dirty, inadequate equipment, poor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

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

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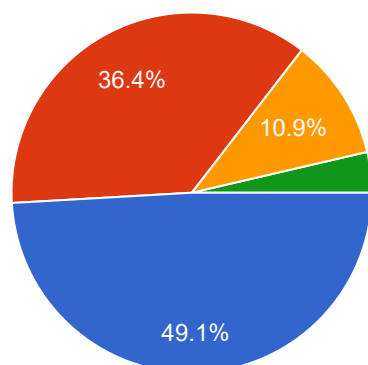


- Excellent (air conditioned and well maintained with comfortable seating and adequate equipment)
- Good (well maintained with adequate seating and work stations)
- Average (minimum work stations (computers with PMS))
- Poor (inadequate infrastructure and no PMS availability)

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

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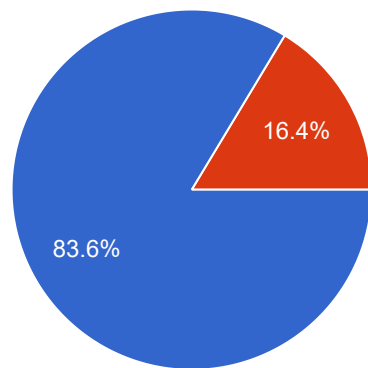
- Excellent (large, air conditioned and well maintained with simulated five star accommodation)
- Good (well maintained with adequate furniture & fittings to simulate a hotel room)
- Average (small and non air conditioned with bare minimum)
- Poor (small and non air conditioned and inadequate)



Library



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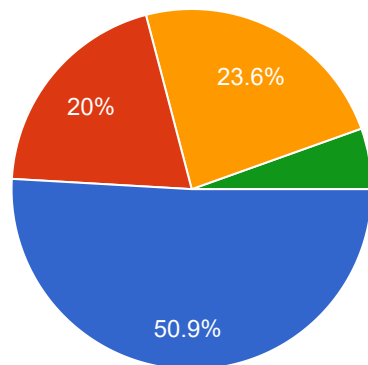


- Excellent (Very large & air conditioned having books, reference journals and periodicals)
- Good (large and having adequate reading material- books, reference journals and periodicals)
- Average (small and non air conditioned with bare minimum)
- Poor (small, non air conditioned with inadequate books and staff)

Canteen



55 responses



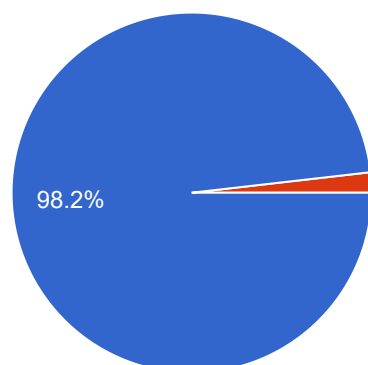
- Excellent (clean, well ventilated and maintained with comfortable seating, providing mini meals and snacks)
- Good (clean, comfortable seating, providing mini meals and snacks)
- Average (average standard of food and hygiene)
- Poor (poor hygiene standards and food quality)

INDUSTRIAL TRAINING

Are 'Industrial Training' placements arranged in



55 responses



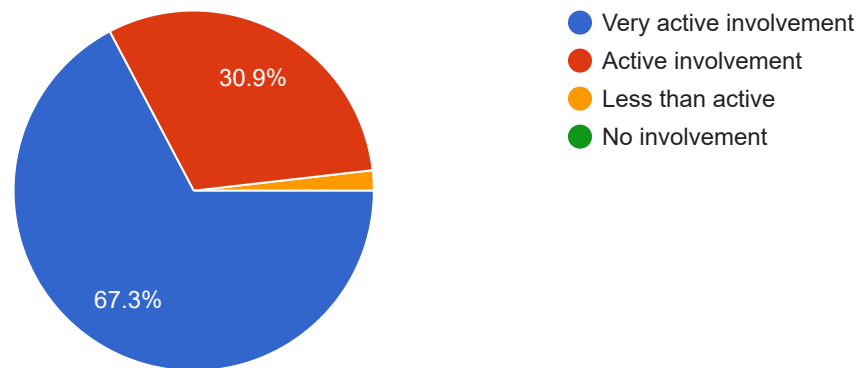
- Five star rated properties
- One star to 4 star rated properties
- Other hospitality related avenues
- organisations Indirectly related to hotel industry



Are staff members actively involved in follow up of the 'Industrial Training' progress of each student throughout the training tenure?

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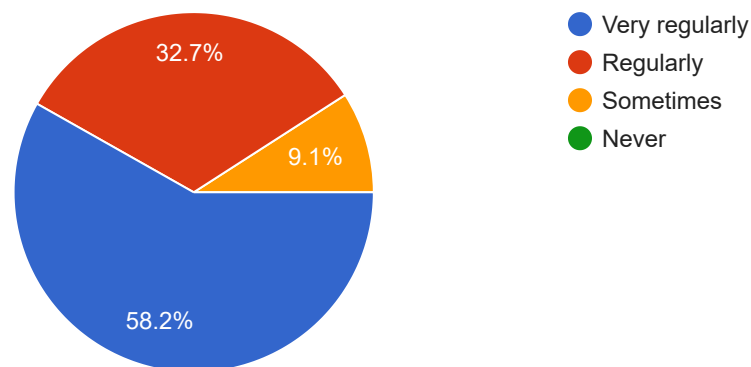
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Does the Head of Department with the faculty member in charge of 'Industrial Training' liaise with hotels for 'Industrial training' follow up and training issues faced by students?

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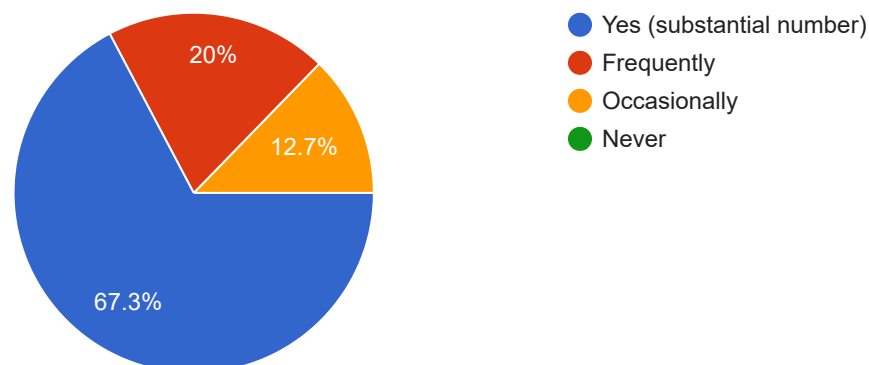


PLEASE RATE EACH OF THE FOLLOWING AND PUT A () MARK AGAINST ANY ONE OF THE OPTIONS

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

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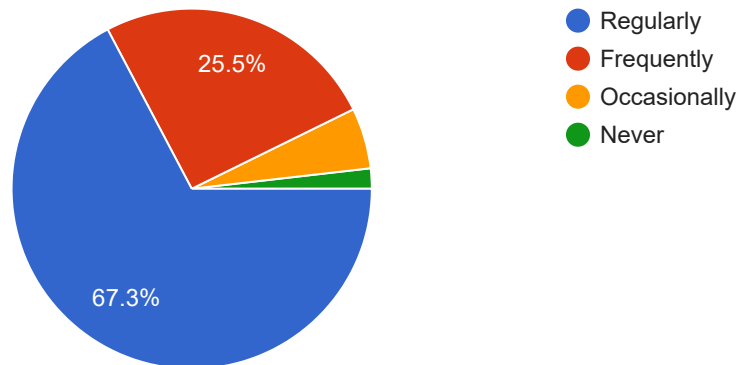
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Overall mentoring of a student (e.g by the Principal, Vice Principal, Head of Department, Class teachers and individual subject teachers) regarding general issues, basic counselling, attendance and discipline is done

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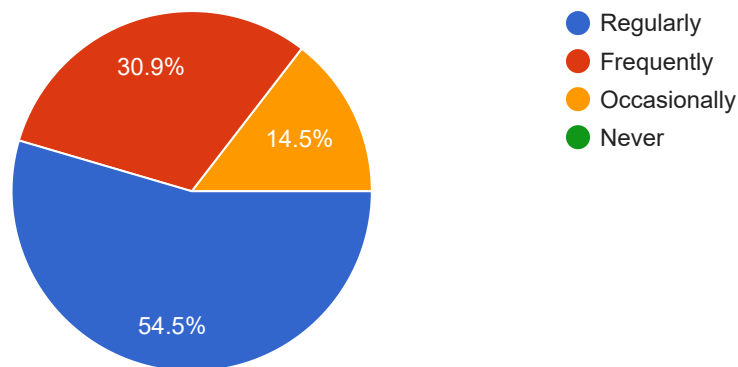
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Teacher Student mentoring for guidance in career options is done

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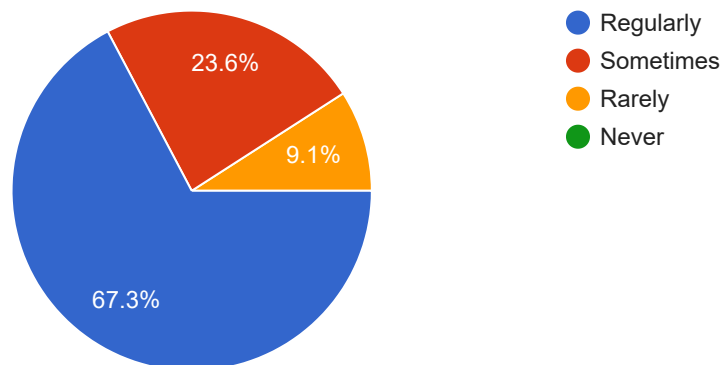
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Are services of a trained professional counselor available to students free of cost?

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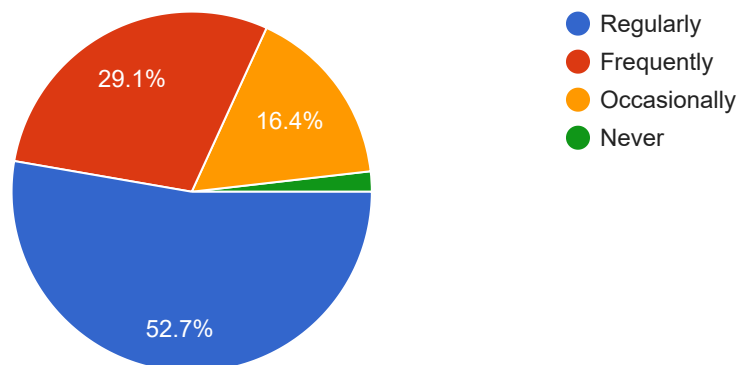
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Does the Institute organize special workshops both at the class and institute level regarding values & ethics specifically designed to create awareness in each student and to become better human beings?

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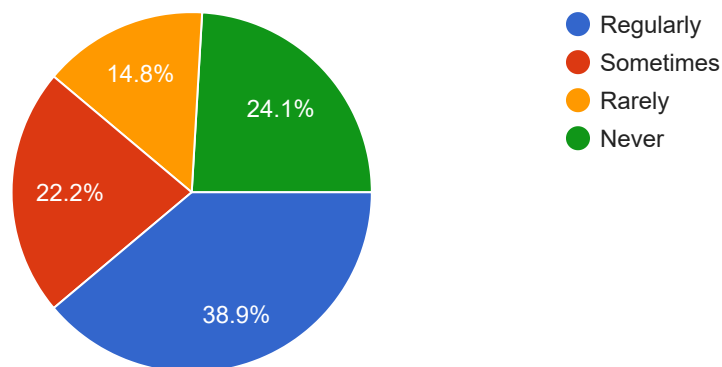
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Does the Institute organize field trips and outdoor workshops to industry related enterprises?

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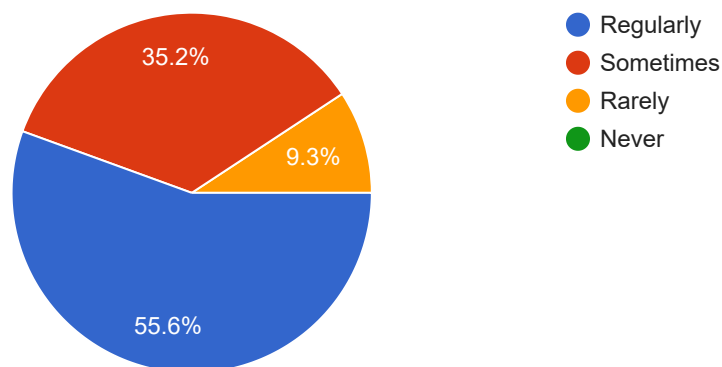
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Does the Institute initiate a general awareness in each student regarding the under privileged strata of society, encouraging 'outreach programmes'?

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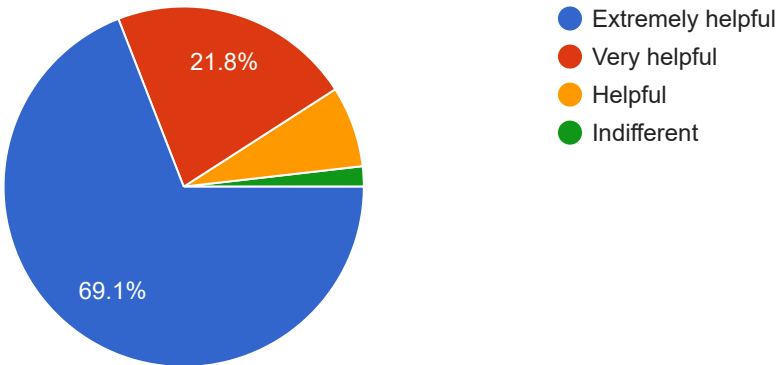
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How would you rate the attitude of the teaching staff of the Hospitality department?

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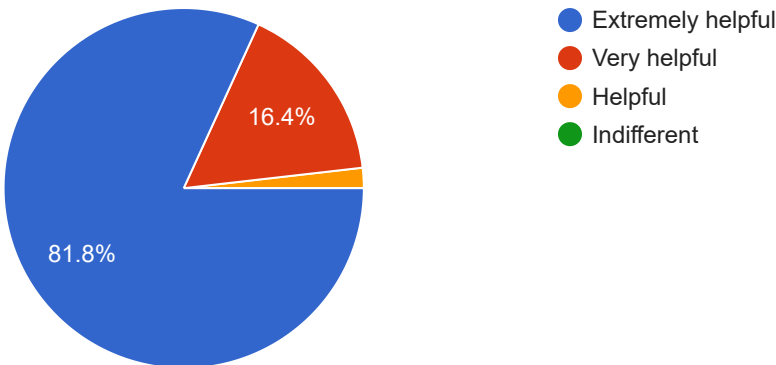
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How would you rate the attitude of the support staff of the Hospitality department?

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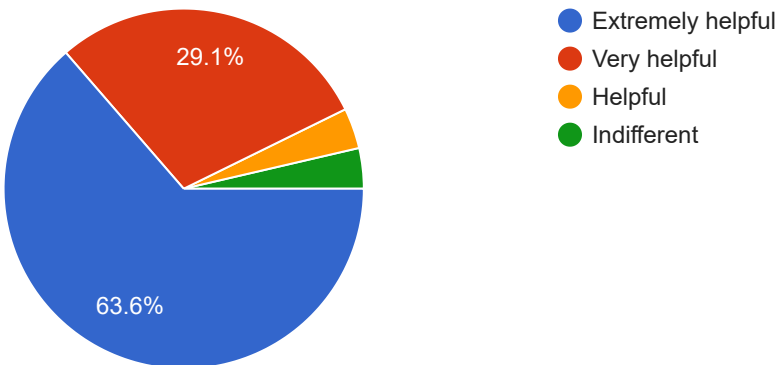
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How would you rate the attitude of the administrative staff of the institute?

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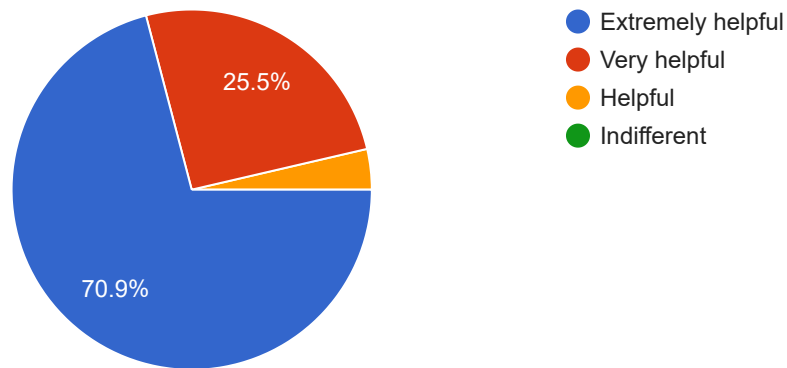
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How would you rate the attitude of the library staff of the institute?

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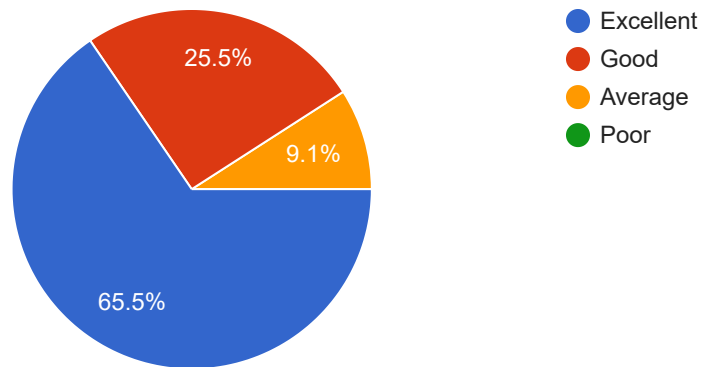
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How would you rate the overall campus and general infrastructure?

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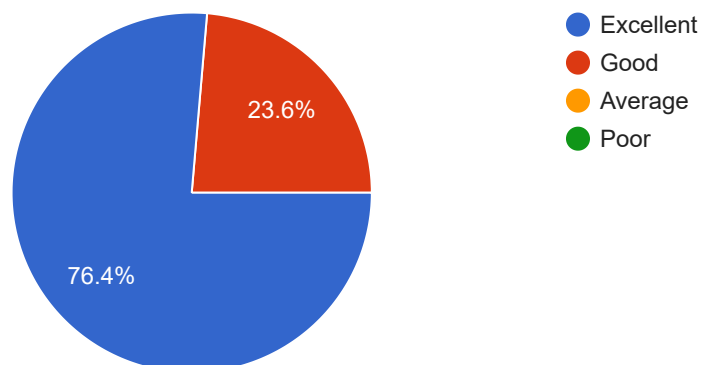
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How would you rate this institute with reference to cleanliness, maintenance of the buildings, the lawns, Auditorium, and the common access areas?

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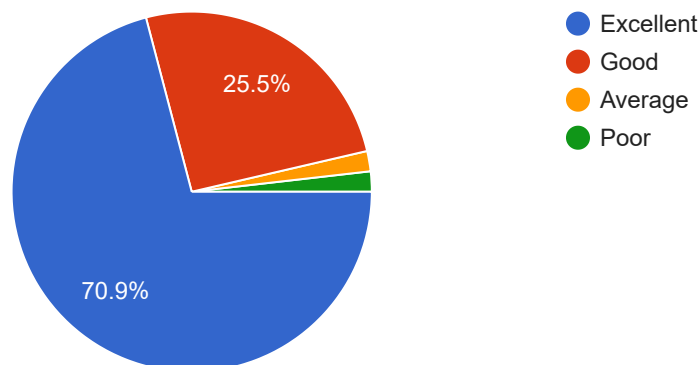
55 responses



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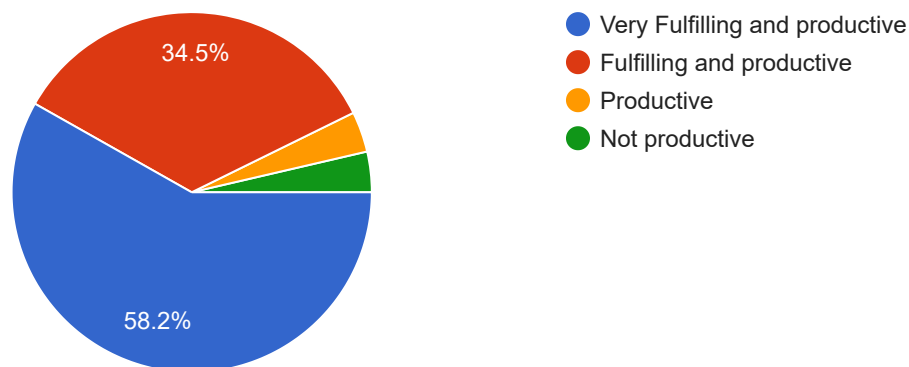
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Has your investment of time, money and effort in this course been fulfilling and productive?

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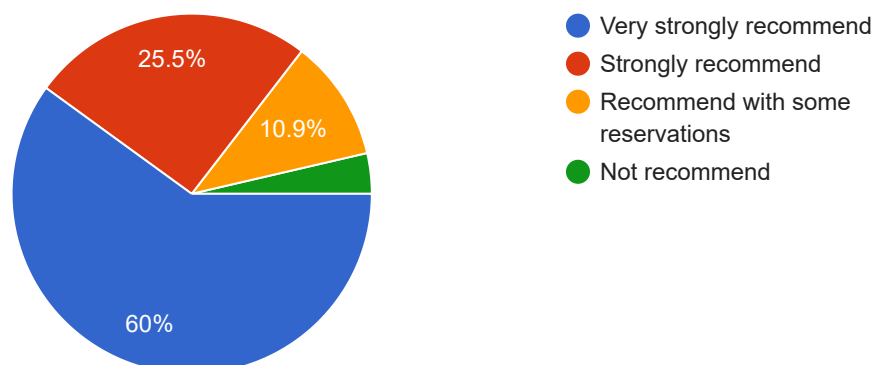
55 responses



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

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55 responses



Thank You



Google Forms



