

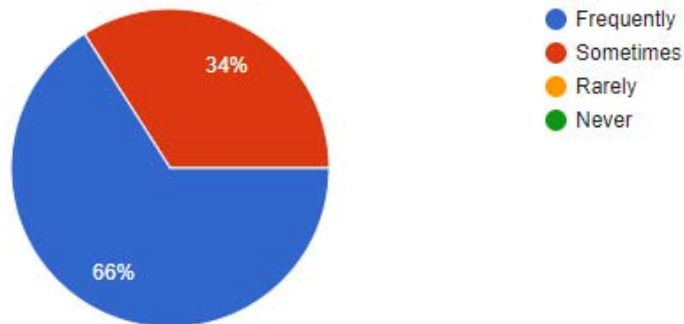
T.Y.BSc. IN HOSPITALITY STUDIES 2018-2019

STUDENTS SATISFACTION SURVEY

TEACHING METHODOLOGY

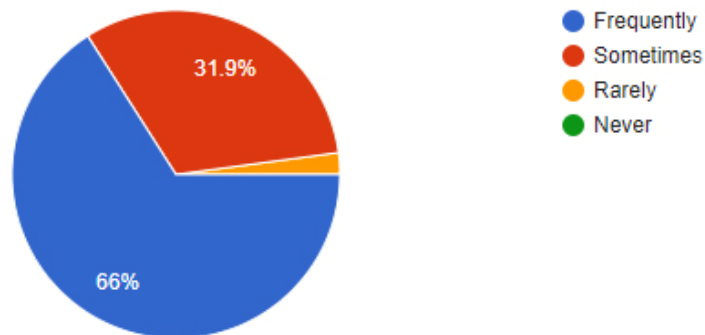
Usage of computer/ Power Point presentations and LCD projection facilities for theory classes

47 responses



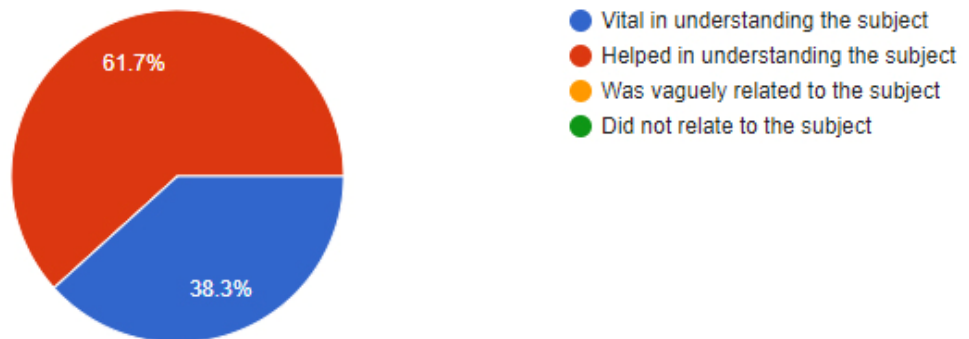
Audio visual(films & videos) 'Teaching Aids' used

47 responses



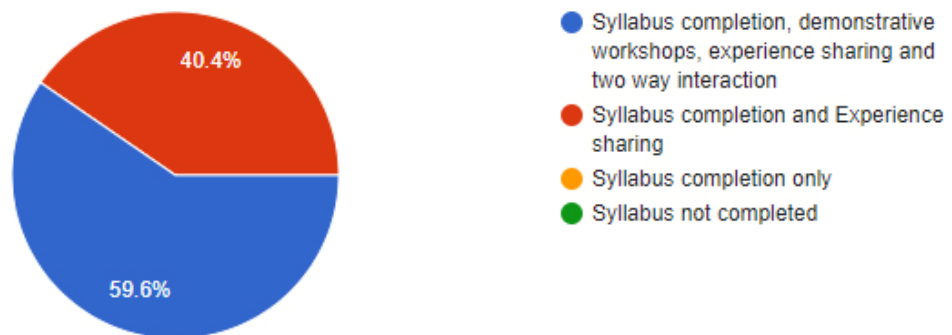
Were the Power Point presentations and Audio visual Teaching Aids used

47 responses



Teacher Student Interaction during theory classes and 'practicals' included

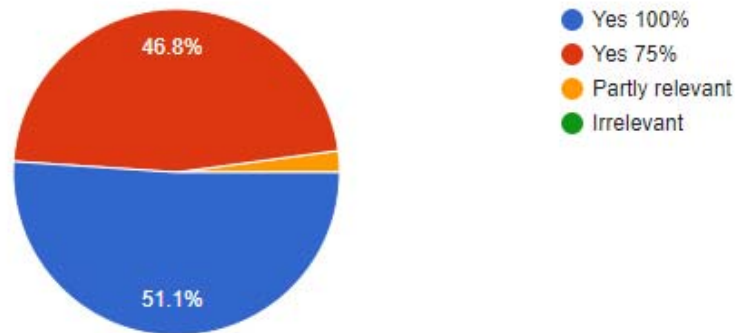
47 responses



ACADEMIC ACTIVITIES AND EVALUATION

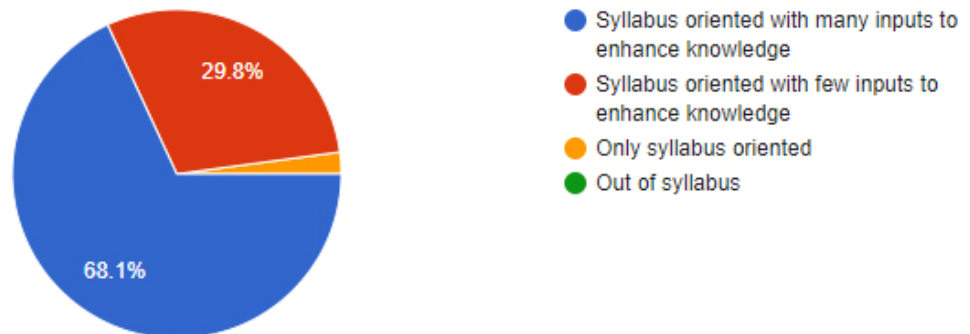
Is the Curriculum content relevant to the Industry requirements?

47 responses



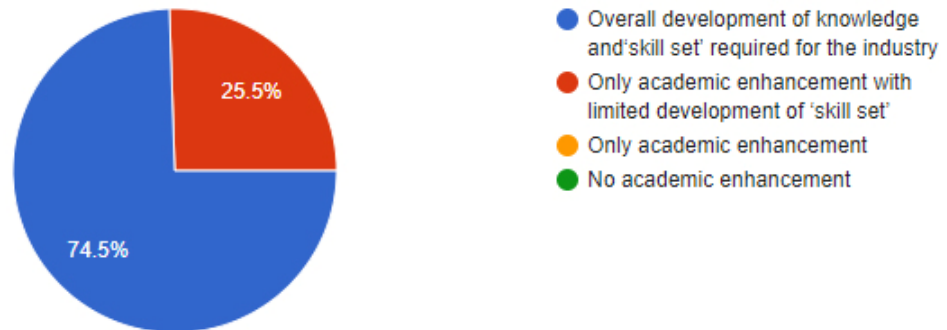
Are the lectures, practicals and other academic activities

47 responses



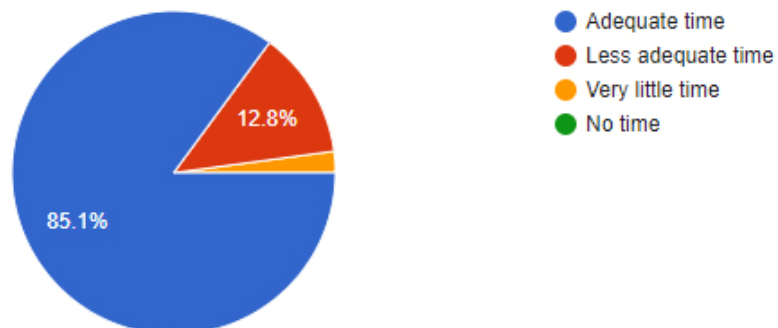
The prescribed syllabus and extra inputs have created

47 responses



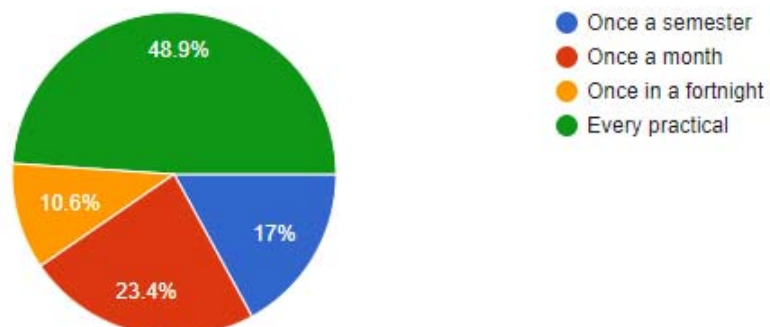
Are the syllabi contents and extra 'add ons' covered within the academic calendar 'time frame' with adequate time for examination preparation?

47 responses



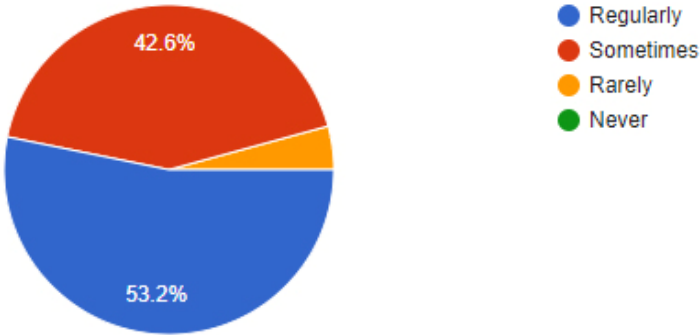
Are the student's journals pertaining to the 'practical' subjects checked at regular intervals?

47 responses



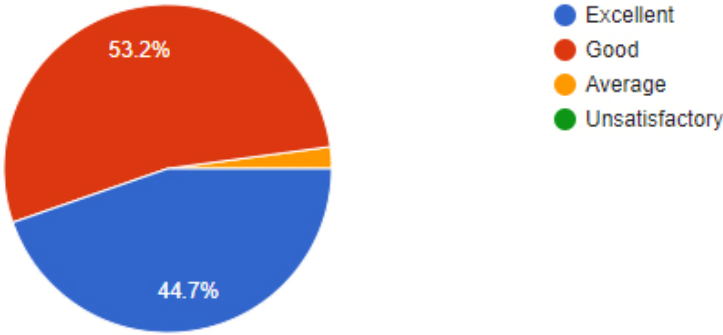
Are 'Project Work Assignments' and 'Case Studies' incorporated in the teaching of the syllabi?

47 responses



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

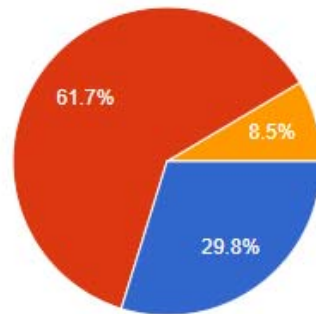
47 responses



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

Class rooms

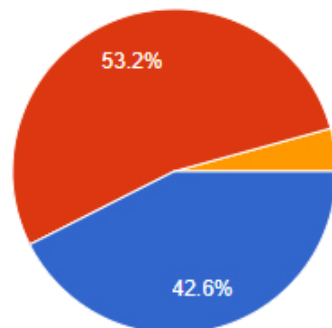
47 responses



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

International Cuisine Kitchen

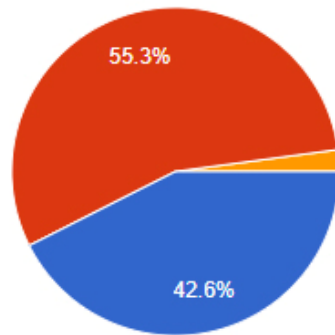
47 responses



- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chilling equipment and...)
- 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

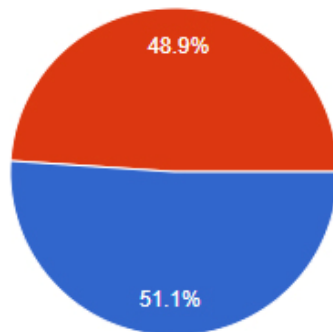
47 responses



- Excellent (with upgraded cooking facilities, kitchen equipment, commercial chilling equipment and...)
- 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

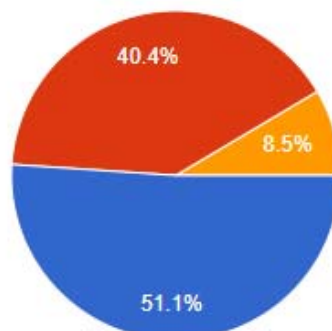
47 responses



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

Bakery

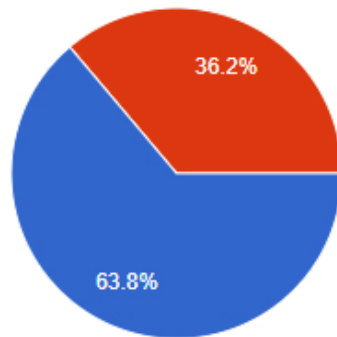
47 responses



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

Training Restaurants

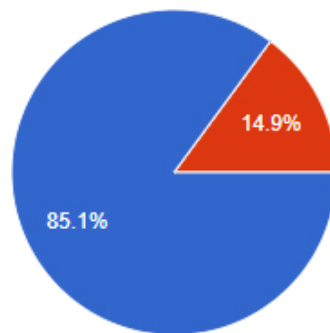
47 responses



- Excellent (clean, well ventilated and maintained with comfortable seating and adequate modern service equip...
- Good(clean, well ventilated and maintained with comfortable seating and sufficient equipment (crocker...
- Average (minimum ventilation with average service equipment (crocker...
- Poor(dirty, inadequate equipment, poor ventilation and rarely maintain...

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

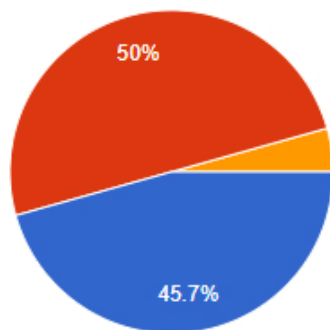
47 responses



- Excellent (air conditioned and well maintained with comfortable seating and adequate work stations (computers with PMS)
- 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)

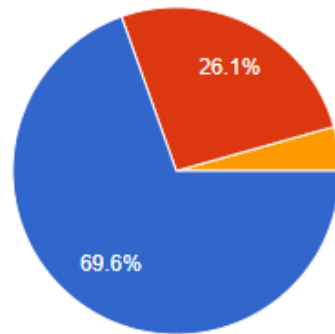
46 responses



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

Library

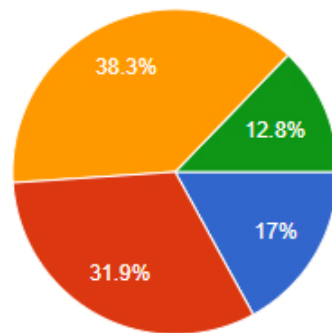
46 responses



- Excellent (Very large & air conditioned having books, reference journals and periodicals on all aspects of the hos...)
- Good (large and having adequate reading material- books, reference journals and periodicals on all aspe...)
- Average(small and non air conditioned with bare minimum boo...)
- Poor (small, non air conditioned with inadequate books and study material)

Canteen

47 responses

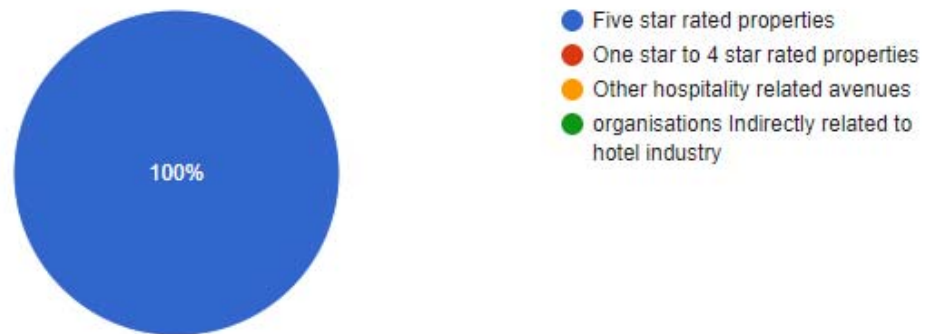


- Excellent (clean, well ventilated and maintained with comfortable seating, providing subsidized mini meals and snacks)
- Good (clean, comfortable seating, providing mini meals and snacks)
- Average (average standard of food and hygiene)
- Poor(poor hygiene standards and food quality)

INDUSTRIAL TRAINING

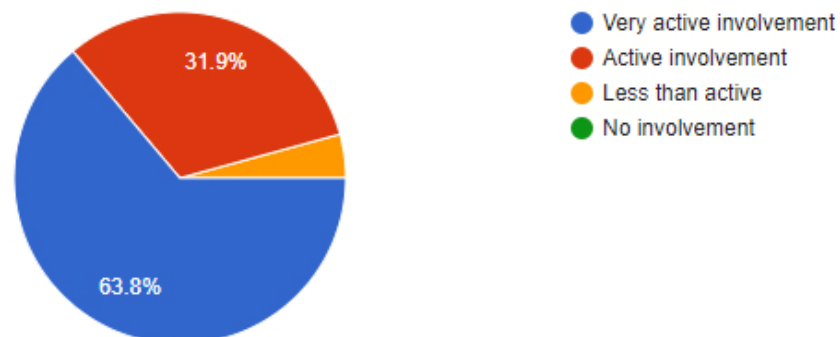
Are 'Industrial Training' placements arranged in

47 responses



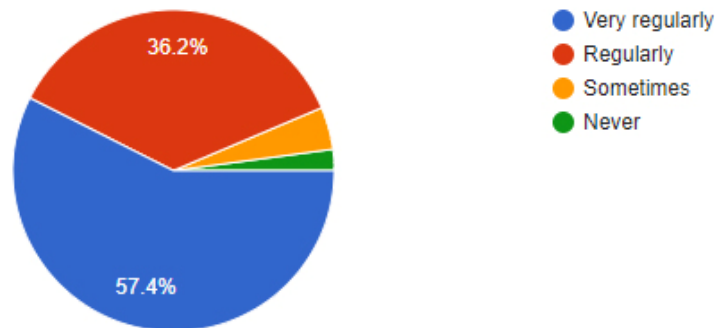
Are staff members actively involved in follow up of the 'Industrial Training' progress of each student throughout the training tenure?

47 responses



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?

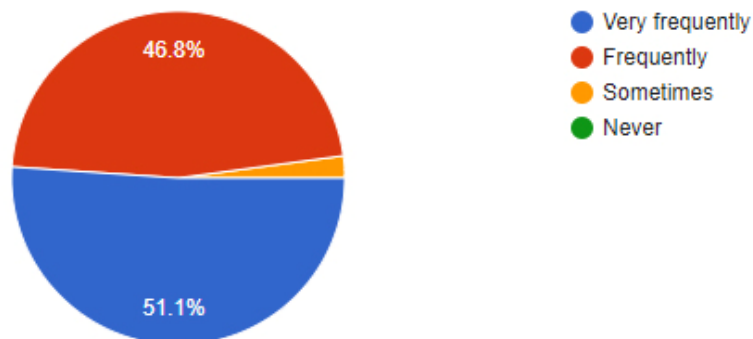
47 responses



JOB PLACEMENTS

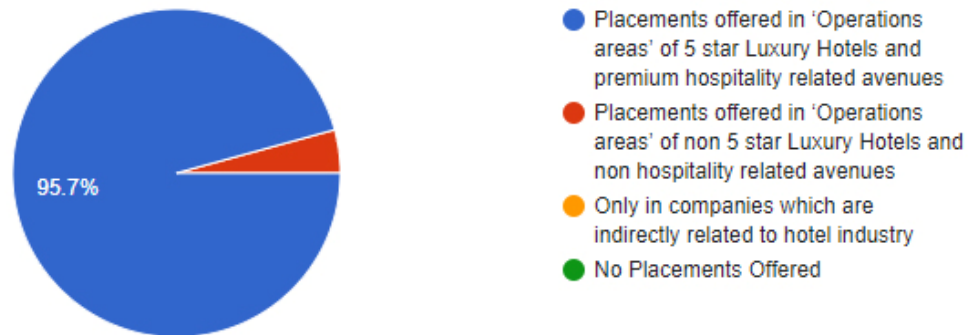
Does the department interact with industry and organize job placement interviews for final year students (on campus / off campus)

47 responses



Job placements opportunities offered to final year students

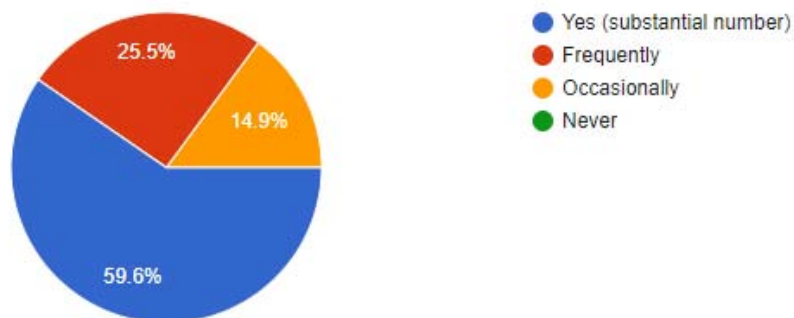
47 responses



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

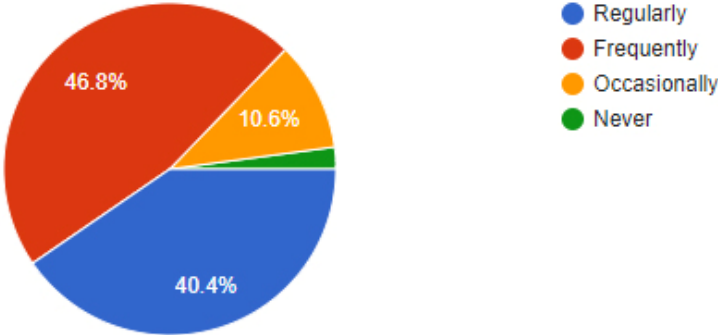
Does the department organises workshops and demonstrations, events and guest lectures over and above the prescribed syllabus?

47 responses



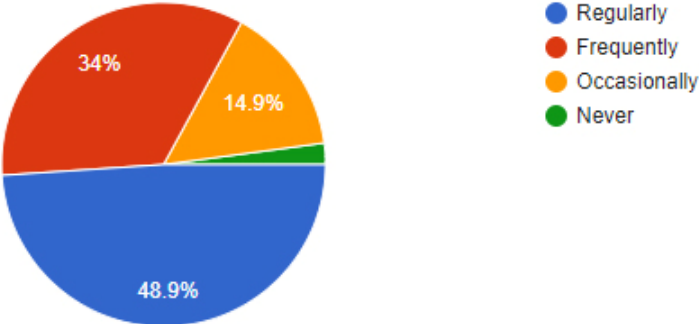
Overall mentoring of a student (e.g by the Principal, Vice Principal, Head of Department, Class teachers and individual subject teachers) regarding general issues, basic counselling, attendance and discipline is done

47 responses



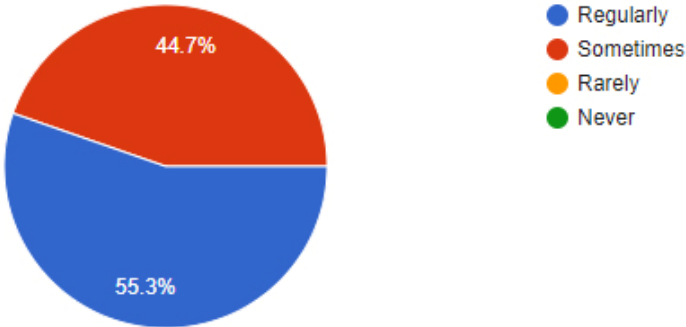
Teacher Student mentoring for guidance in career options is done

47 responses



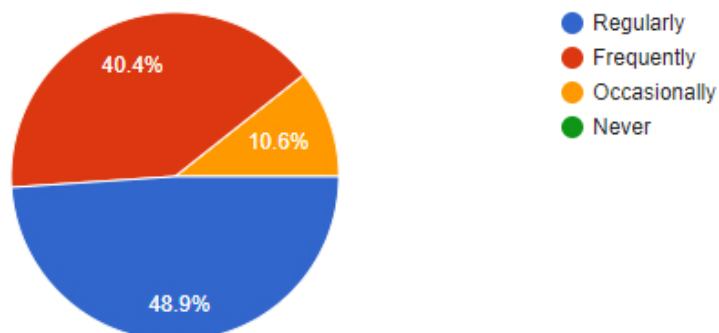
Are services of a trained professional counselor available to students free of cost?

47 responses



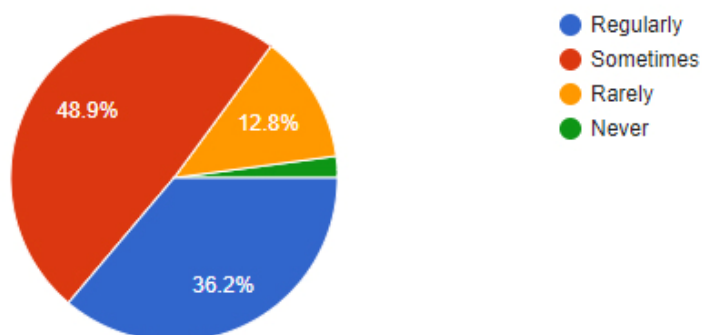
Does the Institute organize special workshops both at the class and institute level regarding values & ethics specifically designed to create awareness in each student and to become better human beings?

47 responses



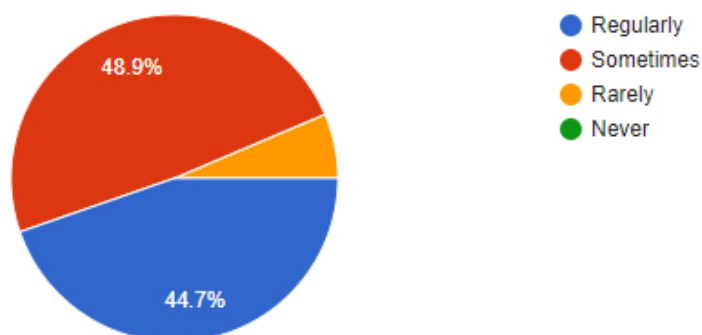
Does the Institute organize field trips and outdoor workshops to industry related enterprises?

47 responses



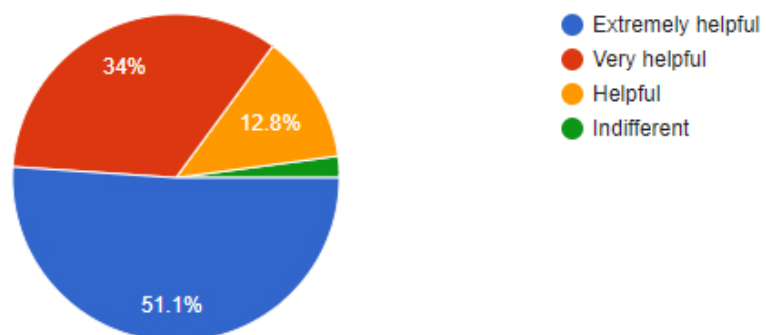
Does the Institute initiate a general awareness in each student regarding the under privileged strata of society, encouraging 'outreach programmes'?

47 responses



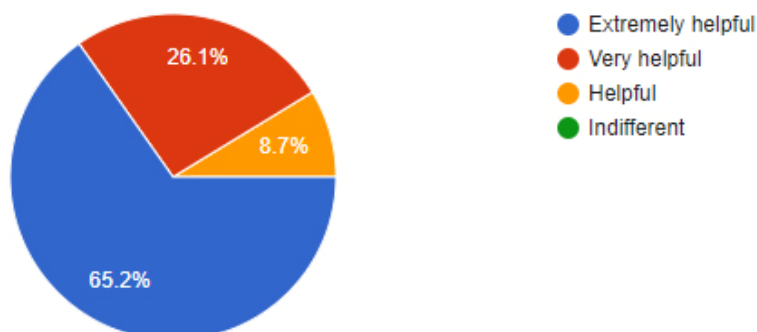
How would you rate the attitude of the teaching staff of the Hospitality department?

47 responses



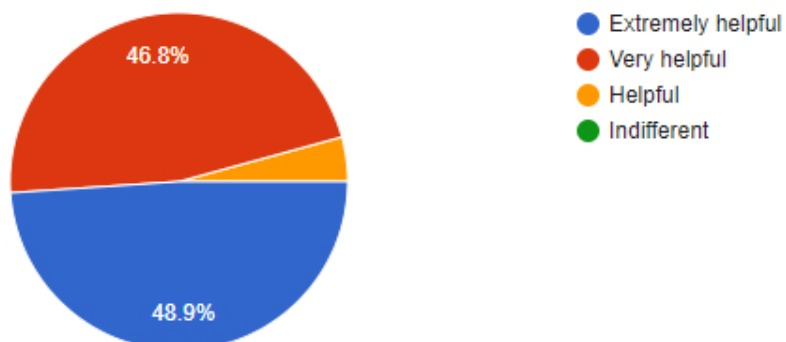
How would you rate the attitude of the support staff of the Hospitality department?

46 responses



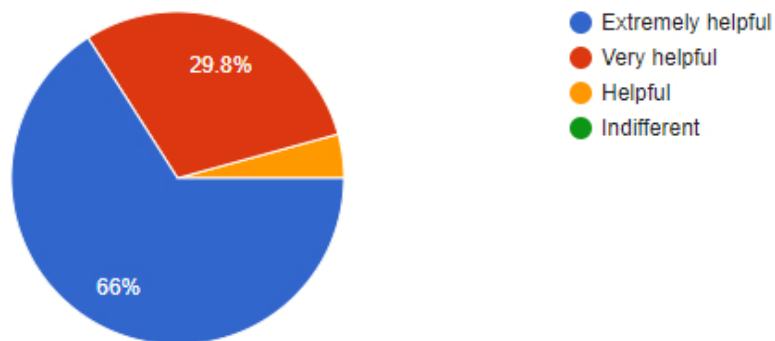
How would you rate the attitude of the administrative staff of the institute?

47 responses



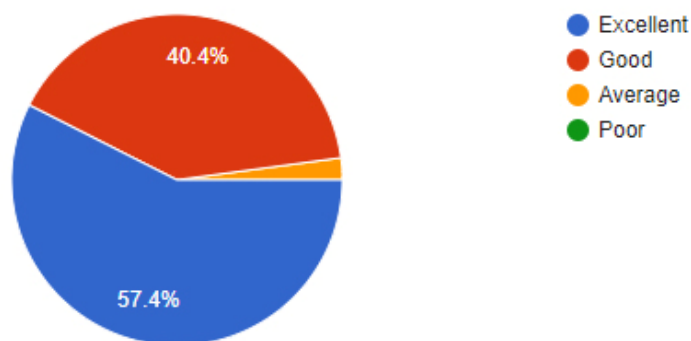
How would you rate the attitude of the library staff of the institute?

47 responses



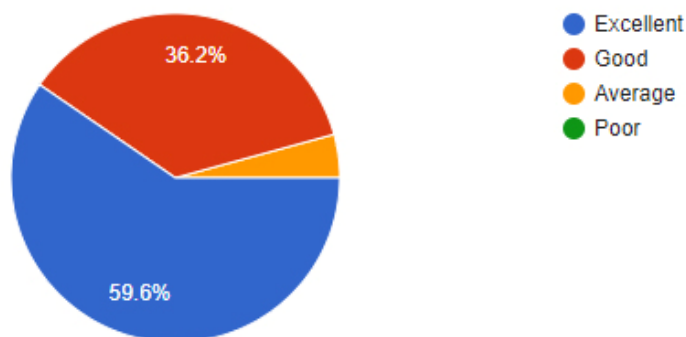
How would you rate the overall campus and general infrastructure?

47 responses



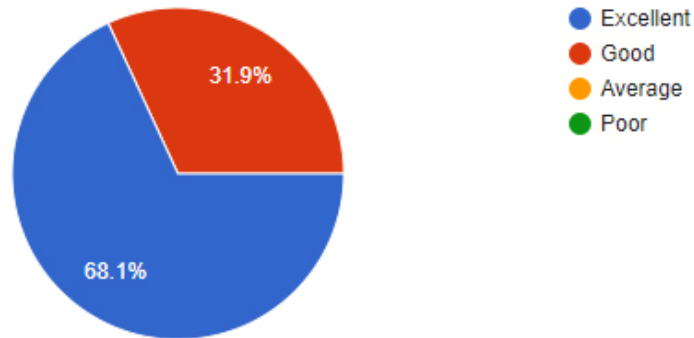
How would you rate this institute with reference to cleanliness, maintenance of the buildings, the lawns, Auditorium, and the common access areas?

47 responses



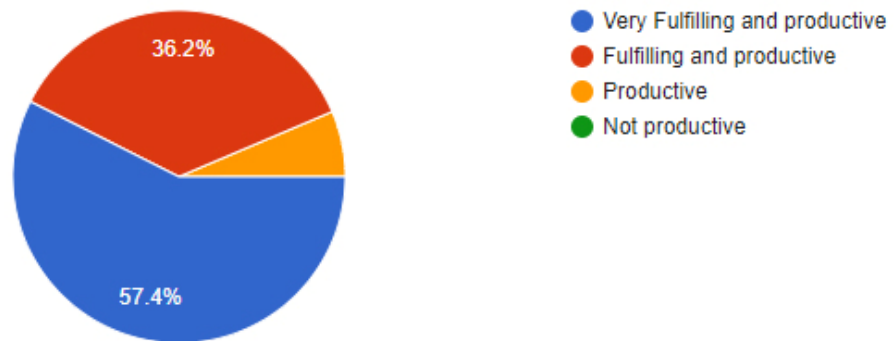
At the conclusion of the third year of B.Sc. in Hospitality Studies, how would you rate the training you have received in our institute for hospitality industry?

47 responses



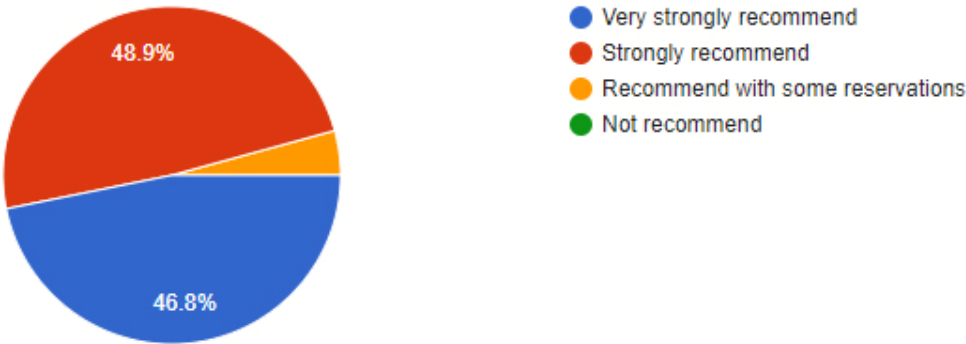
Has your investment of time, money and effort in this course been fulfilling and productive?

47 responses



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

47 responses



Thank You