CURRICULUM FEEDBACK COLLECTION, ANALYSIS, AND ACTION TAKEN REPORT FOR ACADEMIC YEAR 2024-25

Action Taken Report Academic Year 2024 - 25

ODD- 1 Semesters 2024-25

Sl. No	Stakeholders	Semester 1
1	Students	36
2	Teachers	2

Batch 2024-26 (Semester 1)

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences
Name of the Program: MBA (Food Technology and Food Enterprise Management)
Students Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 36

Sl.No	Parameter	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	The course was overlapping with the courses taught earlier / during the semester. If Agree, Name such courses in the next question.	0	10	20	6	0
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	2	15	14	4	1
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	1	13	17	3	2
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	0	17	18	0	1
5	The course is relevant to the industry requirements.	2	21	13	0	0
6	The number of hours allocated to the course are adequate.	4	13	10	4	5
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	12	16	8	0	0
8	My performance in internal evaluation was discussed with me.	0	18	10	7	1
		Excellent	Very Good	Good	Poor	Fair
9	Rate the faculty teaching the courses	23	9	2	1	1

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)
Name of the Program: MBA (Food Technology and Food Enterprise Management)
Teachers' Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 2

Sl.No	Parameter	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	Would you like to recommend any new course to be added in the program structure?	0	1	1	0	0
2	I am given enough freedom to contribute my ideas on curriculum design and development	2	0	0	0	0
3	The faculty members/teachers are supported with adequate learning resources.	2	0	0	0	0
4	The faculty members/teachers are encouraged to establish linkages with Industry.	1	1	0	0	0
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	2	0	**0**	0	0

SYMBIOSIS SCHOOL OF CULINARY ARTS AND NUTRITIONAL SCIENCES
Symbiosis International (Deemed University)
(Established under section 3 of the UGC Act 1956)
(Re-accredited by NAAC with 'A++' Grade (3.56/4) | Awarded category - I by UGC)
Founder: Prof. Dr. S. B. Mujumdar M.Sc. Ph.D. (Awarded Padma Bhushan and Padma Shri by President of India)

Minutes of Meeting

Student Feedback & ATR

Programme: MBA Food Technology and Food Enterprise Management 2024-2026 Batch

Date: 19th November 2025 **Day:** Tuesday **Time:** 12.00 Noon **Conducted: Offline**

The following members were present:

1. Prof. Atul Gokhale - Director SSCA
2. Dr. Ketaki Barve – (Head MBA)
3. Students of MBA FTFEM 2024-2026 Batch

Points	Discussion	ATR
Introduction	Prof. Atul Gokhale congratulated the entire batch on completion of the Semester 1 in MBA FTFEM successfully also explained the Open House agenda.	No Action
Internal Exams feedback, Curriculum feedback.	Increase credits for Management subjects, More field trips required, More practical exposures and industry visits.	Noted for discussion & MCD.
	2 internships	Noted
	More practical exposures and industry visits, need of placement officers, increase credits of MBA, more guest lectures	Noted for discussion
	It has been helpful in understanding the practical applications of food product, and basic understanding management and food science. need more understanding of food science, food chemistry where few other industries were not covered. I have not gained much understanding in finance, like using	Noted for discussion at at appropriate forum

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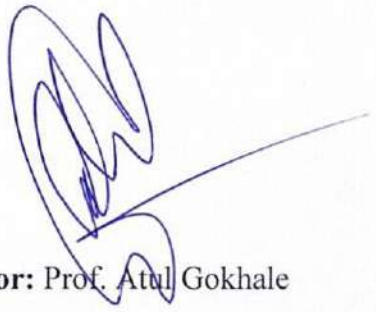
	ratios to solve problems and etc. We have only done theory part in finance course.	
	Placement officer is highly needed and more guest lecture should be organized and . Co-curricular activities.	NOTED .



Name of the Director: Prof. Atul Gokhale

Name of the Institute: Symbiosis School of Culinary Arts (SSCANS)

Date: / 11 / 2024

CURRICULUM FEEDBACK COLLECTION, ANALYSIS, AND ACTION TAKEN REPORT FOR ACADEMIC YEAR 2024-25

Action Taken Report Academic Year 2024 - 25

Even- 2 Semesters 2024-25

Sl. No	Stakeholders	Semester 2
1	Students	35
2	Teachers	2

Batch 2024-26 (Semester 2)

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences
Name of the Program: MBA (Food Technology and Food Enterprise Management)
Students Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 35

Sl.No	Parameter	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	The course was overlapping with the courses taught earlier / during the semester. If Agree, Name such courses in the next question.	0	5	13	16	1
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	4	26	4	0	1
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	4	15	12	2	2
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	3	10	11	7	4
5	The course is relevant to the industry requirements.	6	12	13	3	1
6	The number of hours allocated to the course are adequate.	3	9	6	11	6
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	10	19	5	1	0
8	My performance in internal evaluation was discussed with me.	6	11	10	7	1
		Excellent	Very Good	Good	Poor	Fair
9	Rate the faculty teaching the courses	19	9	5	2	0

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)
Name of the Program: MBA (Food Technology and Food Enterprise Management)
Teachers' Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 2

Sl.No	Parameter	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	Would you like to recommend any new course to be added in the program structure?	0	1	1	0	0
2	I am given enough freedom to contribute my ideas on curriculum design and development	2	0	0	0	0
3	The faculty members/teachers are supported with adequate learning resources.	2	0	0	0	0
4	The faculty members/teachers are encouraged to establish linkages with Industry.	1	1	0	0	0
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	2	0	**0**	0	0

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Minutes of Meeting

Student Feedback & ATR

Programme: MBA Food Technology and Food Enterprise Management 2024-2026 Batch

Date: 25th March 2025 **Day:** Tuesday **Time:** 12.00 Noon **Conducted: Offline**

The following members were present:

1. Prof. Atul Gokhale - Director SSCA
2. Dr. Ketaki Barve – (Head MBA)
3. Students of MBA FTFEM 2024-2026 Batch

Points	Discussion	ATR
Introduction	Prof. Atul Gokhale congratulated the entire batch on completion of the Semester 2 in MBA FTFEM successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	More credits should be assigned to Business Management subjects.	ACTIONED AND IT WILL BE REFLECTED FROM 2026-28 batch
	To increase practical implications ,hand of experience for better knowledge.distribute subjects wisely, real time based case study. More practical implications and methods to use while learning. More Industrial visits for practical knowledge.	NOTED FOR DISCUSSION
	More field visits	" " "
	Reducing lecturer timing per day, providing personality development training by giving opportunity	" " "
	It would be better if the 1 subject is not continued for whole day or week.	" " "
	Please add another internship in 3rd sem	NOT POSSIBLE

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	Giving assignments throughout the semester and not piling them at the end of semester, Also don't take online lectures, try not to give samme lecture full day.	NOTED FOR ACTION
	Incorporate more industry projects, entrepreneurship workshops, hands-on lab experiences, and career readiness for students and provide adequate time for a semester instead of rushing it	4 4 4
	Please arrange lectures effectively (start all subjects from start and give assignments by keeping other subjects assignments in mind-plan accordingly).	4 4 4

Name of the Director: Prof. Atul Gokhale

Name of the Institute: Symbiosis School of Culinary Arts (SSCANS)

Date: