



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)

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



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Action Taken Report Academic Year 2024 - 25

Even- 2 Semester 2024-25

Sl. No	Stakeholders	Semester 2
1	Students	51
2	Teachers	23
3	Alumni	19



Batch 2024-26 (Semester 2)

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)
Name of the Program: Master of Science (Nutrition and Dietetics)
Students Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 51

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.	4	14	16	15	2
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	12	25	12	1	1
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	9	28	12	2	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	11	28	9	2	1
5	The course is relevant to the industry requirements.	15	26	8	2	0
6	The number of hours allocated to the course are adequate.	9	20	15	6	1
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	18	20	12	0	1
8	My performance in internal evaluation was discussed with me.	10	20	16	2	3
		Excellent	Very Good	Good	Fair	Poor
9	Rate the faculty teaching the courses	29	14	7	1	0



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Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)
Name of the Program: Master of Science (Nutrition and Dietetics)
Teachers' Feedback for design and review of Syllabus
Academic Year: '2024-2025'
Number of Respondents: 23

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	14	9	0	0
2	I am given enough freedom to contribute my ideas on curriculum design and development	14	9	0	0	0
3	The faculty members/teachers are supported with adequate learning resources.	14	9	0	0	0
4	The faculty members/teachers are encouraged to establish linkages with Industry.	14	9	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	14	9	0	0	0

Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)
Name of the Program: Master of Science (Nutrition and Dietetics)
Alumni Feedback for design and review of Syllabus
Academic Year: '2024-2025' Even Semester



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Number of Respondents: 19						
Sl. No	Parameter	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	Engagement Opportunities (Alumni meetings etc.)	4	10	3	2	0
2	The courses offered were up-to-date with industry trends and developments	7	10	2	0	0
3	The courses offered provided a good balance between theoretical knowledge, practical skills and experiential learning	7	9	3	0	0
4	I had the opportunity to explore interdisciplinary areas through electives or minors	6	7	2	4	0
5	The courses offered in the Institute have relevance to societal needs and employment potential	7	9	2	1	0
6	The teaching methods were effective and engaging	8	8	2	1	0
7	The assessment methods accurately measured my learning and progress	5	10	2	1	1
8	There were opportunities for continuous feedback and improvement	6	8	3	1	1
9	The admission process was transparent, clear and well-defined	8	7	3	0	1
10	The university offered adequate support services for international students	8	5	5	1	0
11	The university promoted diversity and cultural understanding	7	9	2	0	1
12	The library, labs, and other academic facilities were well-equipped and maintained	6	8	4	1	0



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13	There were adequate recreational and social spaces on campus	8	7	3	0	1
14	SIU offers multiple engagement opportunities with alumni (Alumni meet, mentoring, project guidance, guest lectures, etc.)	9	7	2	0	1
15	The institute encourages contribution from Alumni in curriculum and student development	5	8	3	2	1
16	The university addresses issues of discrimination or harassment effectively	8	7	2	1	1
17	How satisfied were you with your overall university experience	10	5	3	0	1



Minutes of Meeting

Student Feedback ATR

Programme: M.Sc. Nutrition & Dietetics (CND, FSQM and NPH Specializations) 2024-2026
Batch Sem 2

Date: 8th April 2025 **Day:** Tuesday **Time:** 10.30 AM **Conducted:** Offline

The following members were present:

1. Prof. Atul Gokhale - Director SSCA
2. Dr. Kavitha Menon (Head MSc. ND)
3. Students of MSc. CND , NPH and FSQM Specialization 2024-2026 Batch

Points	Discussion	ATR
Introduction	Prof. Atul Gokhale congratulated the entire batch on completion of the Semester 2 in MSc. ND (CND, NPH and FSQM Specialization) successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	Clinical Nutrition and Dietetics Students (CND)	
	Assignments and submission dates should be provided at the starting of the semester and sufficient time should be given for submission. (1 week)	NOTED FOR ACTION
	Food Safety & Quality Management (FSQM)	
	Course should be a little more organised. For example Lab techniques was started at the end of the semester which is very inconvenient. More industrial visits to be conducted for us to get to know more about the industries.	NOTED FOR DISCUSSION
	Allocate more teaching hours	NOTED FOR DISCUSSION



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The course is designed beautifully but the execution is not taking place properly departments needs to plan things in well advance and timelines needs to be followed...	NOTED FOR ACTION		
1) I request the SSCANS team to conduct consistent lectures (9am-4pm) from the beginning of the semester to reduce the load on both faculty and students instead of having only 1 lecture for the day. Consistent lectures can ensure highly productive outcomes from the students. 2) Practical subjects such as lab techniques and food processing practicals could have been conducted in the beginning of the semester to avoid exam stress and timely completion of theory lectures	u u DISCUSS WITH MID TEAM / MOD		
Different approaches should be used instead of learning from only ppt.	u	u	u
Nutrition & Polulation Health			
It would be helpful if all courses and assignment are started and given at the start of the semester so that towards the end , it reduce the unnecessary stress on both the student and faculty.	u	u	u
Please conduct the regular classes in the starting phase so that we don't get the load at the end of the semester.	u	u	u
Please do not overlap the courses and experimental learning in the end of the semester like we are facing for this semester.	u	u	u
Please preplan the lecture like at end we have started lab technique.	u	u	u

Name of the Director: Prof. Atul Gokhale

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

Date: