



**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)

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



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## Action Taken Report Academic Year 2024 - 25

ODD -1<sup>st</sup>, 3<sup>rd</sup>, 5th Semesters 2024-25

Sl. No	Stakeholders	Semester 1	Semester 3	Semester 5
1	Students	37	43	33
2	Teachers	1	1	1
3	Alumni	15		
4	Parents	12		



## Batch 2024-27 (Semester 1)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Students Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 37</b>

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.	1	5	15	9	7
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	9	22	6	0	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	13	16	1	3	4
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	10	20	5	2	0
5	The course is relevant to the industry requirements.	8	20	5	4	0
6	The number of hours allocated to the course are adequate.	11	20	4	2	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	4	17	6	3	7
8	My performance in internal evaluation was discussed with me.	5	11	14	6	1
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	0	2	7	15	13



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 1</b>

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?				1	
2	I am given enough freedom to contribute my ideas on curriculum design and development	1				
3	The faculty members/teachers are supported with adequate learning resources.	1				
4	The faculty members/teachers are encouraged to establish linkages with Industry.		1			
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	1				



## Batch 2023-26 (Semester 3)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Students Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 43</b>

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.	2	10	17	9	5
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	9	22	10	2	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	9	23	10	1	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	7	21	12	2	1
5	The course is relevant to the industry requirements.	15	16	10	2	0
6	The number of hours allocated to the course are adequate.	5	21	13	1	3
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	8	16	15	3	1
8	My performance in internal evaluation was discussed with me.	7	17	12	4	3
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	24	14	4	1	0



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 1</b>

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?				1	
2	I am given enough freedom to contribute my ideas on curriculum design and development		1			
3	The faculty members/teachers are supported with adequate learning resources.		1			
4	The faculty members/teachers are encouraged to establish linkages with Industry.	1				
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	1				



## Batch 2022-25 (Semester 5)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Students' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 33</b>

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.	1	11	11	8	2
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	11	16	5	0	1
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	8	20	4	1	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	6	14	10	3	0
5	The course is relevant to the industry requirements.	12	15	5	1	0
6	The number of hours allocated to the course are adequate.	10	12	7	4	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	7	10	14	2	0
8	My performance in internal evaluation was discussed with me.	9	15	4	5	0
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	22	4	6	1	0



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 1</b>

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?				1	
2	I am given enough freedom to contribute my ideas on curriculum design and development		1			
3	The faculty members/teachers are supported with adequate learning resources.		1			
4	The faculty members/teachers are encouraged to establish linkages with Industry.	1				
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	1				



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Alumni Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 15</b>

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



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12	The library, labs, and other academic facilities were well- equipped and maintained	4	6	5	0	0
13	There were adequate recreational and social spaces on campus	3	8	3	1	0
14	SIU offers multiple engagement opportunities with alumni (Alumni meet, mentoring, project guidance, guest lectures, etc.)	2	2	7	3	1
15	The institute encourages contribution from Alumni in curriculum and student development	3	1	9	1	1
16	The university addresses issues of discrimination or harassment effectively	5	6	3	1	0
17	How satisfied were you with your overall university experience	3	7	5	0	0



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Parents' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 12</b>

Sl.No	Parameter	Yes	Maybe	No
1	How was the parent teacher meeting organized?	11	0	1
2	Did you get full information about all Academic processes & commencement of practical sessions?	10	1	1
3	Did you get all the necessary information about the upcoming semester Internship?	10	1	1
4	Was the information about all academic timelines, exam & internship up to the mark?	7	3	2
5	Did you get all information about the progress of your ward's academic and other related activities via Google sheet?	7	5	0
6	Do you have any suggestions for SSCANS?	5	5	2



Minutes of Meeting

Student Feedback and ATR

**Programme:** B.Sc. Culinary Arts 2022-2025 Batch

**Date:** 08<sup>th</sup> November 2024 **Day:** Friday **Time:** 12.15 pm **Conducted:** Offline

The following members were present:

1. Prof. Atul Gokhale - Director SSCANS
2. Chef. Rizwan Yargatti – Chef Instructor (HOD)
3. Students of B.Sc. Culinary Arts 2022-2025 Batch

Points	Discussion	ATR
Introduction	Prof. Atul congratulated the entire batch on completion of the Semester 5 in BSc Culinary arts program successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	Dont have constant change of faculty. Have more master classes	NOTED. IT WAS DUE TO ATTRITION OF FACULTY.
	For GCC students struggled with notes and prior menu information.	} NOTED FOR DISCUSSION AT APPROPRIATE FORUM FOR AY 25-26
	More field visit for better understanding of the industry	
	Discuss the internals with students personally and be fair will marking the students based on their perform and not on basis of favoritism.	
	Creating Workshop, events and programs related to the academic.	SAME



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	There were no industrial visits conducted and it would be beneficial for the students to go on such visits.	NOTED
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**Name of the Director:** Prof. Atul Gokhale

**Name of the Institute:** Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)

**Date:** 08/11 / 2024



Minutes of Meeting

Student Feedback and ATR

**Programme:** B.Sc. Culinary Arts 2024-2027 Batch

**Date:** 11<sup>th</sup> November 2024 **Day:** Monday **Time:** 3.00 pm **Conducted:** Offline

The following members were present:

1. Prof. Atul Gokhale - Director SSCANS
2. Chef. Rizwan Yargatti – Chef Instructor (HOD)
3. Students of B.Sc. Culinary Arts 2024-2027 Batch

Points	Discussion	ATR
Introduction	Prof. Atul congratulated the entire batch on completion of the Semester 1 in BSc Culinary arts program successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	Better teacher for food science	NOTED FOR DISCUSSION
	Outdoor activities can be included	NOTED FOR DISCUSSION
	I wider range of activities so that more students to part in extra curricular.	" " "

**Name of the Director:** Prof. Atul Gokhale

**Name of the Institute:** Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)

**Date:** 11 / 11 / 2024



Minutes of Meeting

Student Feedback and ATR

**Programme:** B.Sc. Culinary Arts 2023-2026 Batch

**Date:** 08<sup>th</sup> November 2024    **Day:** Friday    **Time:** 3.00 pm    **Conducted:** Offline

The following members were present:

1. Prof. Atul Gokhale - Director SSCANS
2. Chef. Rizwan Yargatti – Chef Instructor (HOD)
3. Students of B.Sc. Culinary Arts 2023-2026 Batch

Points	Discussion	ATR
Introduction	Prof. Atul congratulated the entire batch on completion of the Semester 3 in BSc Culinary arts program successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	More of sports and extracurricular activities for mental and physical wellbeing should be introduced	NOTED FOR DISCUSSION AT APPROPRIATE FORUM
	Please be more specific on the time table	NOTED
	There was no field visit for Bulk Cooking, it would have helped us to understand how bulk cooking works in a real life scenario.	NOTED FOR INCORPORATION

**Name of the Director:** Prof. Atul Gokhale

**Name of the Institute:** Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)

**Date:** 08 / 11 / 2024



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## Action Taken Report Academic Year 2024 - 25

Even-2<sup>nd</sup>, 4<sup>th</sup>, and 6<sup>th</sup> Semesters 2024-25

Sl. No	Stakeholders	Semester 2	Semester 4	Semester 6
1	Students	32	43	21
2	Teachers	4	2	8
3	Alumni	15		
4	Parents	12		



## Batch 2024-27 (Semester 2)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: B.Sc. Culinary Arts</b>
<b>Students Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 32</b>

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.	1	6	15	8	2
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	6	16	7	3	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	8	16	6	1	1
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	9	11	5	6	1
5	The course is relevant to the industry requirements.	14	12	4	2	0
6	The number of hours allocated to the course are adequate.	9	15	6	2	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	7	14	8	2	1
8	My performance in internal evaluation was discussed with me.	5	15	8	3	1
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	3	2	5	9	13



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<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 4</b>

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?				4	
2	I am given enough freedom to contribute my ideas on curriculum design and development	4				
3	The faculty members/teachers are supported with adequate learning resources.	3	1			
4	The faculty members/teachers are encouraged to establish linkages with Industry.	2	2			
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	4				



## Batch 2023-26 (Semester 4)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Students Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 43</b>

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.	2	10	17	9	5
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	9	22	10	2	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	9	23	10	1	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	7	21	12	2	1
5	The course is relevant to the industry requirements.	15	16	10	2	0
6	The number of hours allocated to the course are adequate.	5	21	13	1	3
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	8	16	15	3	1
8	My performance in internal evaluation was discussed with me.	7	17	12	4	3
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	24	14	4	1	0



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<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 2</b>

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?		2			
2	I am given enough freedom to contribute my ideas on curriculum design and development	1			1	
3	The faculty members/teachers are supported with adequate learning resources.	1	1			
4	The faculty members/teachers are encouraged to establish linkages with Industry.	1	1			
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students		2			



## Batch 2022-25 (Semester 6)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Students Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 21</b>

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.	6	3	2	5	5
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes (PO).	9	8	4	0	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs.	12	6	3	0	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning.	9	5	6	1	0
5	The course is relevant to the industry requirements.	13	5	3	0	0
6	The number of hours allocated to the course are adequate.	9	8	2	2	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc.	8	6	5	2	0
8	My performance in internal evaluation was discussed with me.	9	4	7	1	0
		<b>Excellent</b>	<b>Very Good</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
9	Rate the faculty teaching the courses	6	3	2	5	5



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<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Teachers' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 8</b>

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?		1		7	
2	I am given enough freedom to contribute my ideas on curriculum design and development	7	1			
3	The faculty members/teachers are supported with adequate learning resources.	3	5			
4	The faculty members/teachers are encouraged to establish linkages with Industry.	4	4			
5	The syllabus is relevant and adequate in terms of scope, depth, and choice to help develop the required competencies amongst students	4	4			



# 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)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Alumni Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 15</b>

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



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11	The university promoted diversity and cultural understanding	5	8	2	0	0
12	The library, labs, and other academic facilities were well- equipped and maintained	4	6	5	0	0
13	There were adequate recreational and social spaces on campus	3	8	3	1	0
14	SIU offers multiple engagement opportunities with alumni (Alumni meet, mentoring, project guidance, guest lectures, etc.)	2	2	7	3	1
15	The institute encourages contribution from Alumni in curriculum and student development	3	1	9	1	1
16	The university addresses issues of discrimination or harassment effectively	5	6	3	1	0
17	How satisfied were you with your overall university experience	3	7	5	0	0



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Founder : Prof. Dr. S. B. Mujumdar M.Sc. Ph.D. (Awarded Padma Bhushan and Padma Shri by President of India)

<b>Name of the Institute: Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)</b>
<b>Name of the Program: Bachelor of Science Culinary Arts</b>
<b>Parents' Feedback for design and review of Syllabus</b>
<b>Academic Year: '2024-2025'</b>
<b>Number of Respondents: 12</b>

Sl.No	Parameter	Yes	Maybe	No
1	How was the parent teacher meeting organized?	11	0	1
2	Did you get full information about all Academic processes & commencement of practical sessions?	10	1	1
3	Did you get all the necessary information about the upcoming semester Internship?	10	1	1
4	Was the information about all academic timelines, exam & internship up to the mark?	7	3	2
5	Did you get all information about the progress of your ward's academic and other related activities via Google sheet?	7	5	0
6	Do you have any suggestions for SSCANS?	5	5	2



Minutes of Meeting

**Student Feedback and ATR**

**Programme:** B.Sc. Culinary Arts 2022-2025 Batch

**Date:** 16<sup>th</sup> April 2025

**Day:** Wednesday

**Time:** 03.00 pm

**Conducted:** Offline

The following members were present:

1. Prof. Atul Gokhale - Director SSCANS
2. Chef. Rizwan Yargatti – Chef Instructor (HOD)
3. Students of B.Sc. Culinary Arts 2022-2025 Batch

Points	Discussion	ATR
Introduction	Prof. Atul congratulated the entire batch on completion of the Semester 6 in BSc Culinary arts program successfully also explained the Open House agenda.	NO ACTION
Internal Exams feedback, Curriculum feedback.	The services marketing theory should be conducted in earlier semester as I believe it would help us market our dissertation better.	TO BE DISCUSSED IF THIS CAN BE DONE
	The internship should be there in the 5th semester and there should be no classes after the dissertation activity.	NOT POSSIBLE
	Would recommend to bring more hotels and restaurants for placement.	NOTED

**Name of the Director:** Prof. Atul Gokhale

**Name of the Institute:** Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS)

**Date:** 16/04/2025



Minutes of Meeting

Student Feedback and ATR

Programme: B.Sc. Culinary Arts 2024-2027 Batch

Date: 17th April 2025

Day: Thursday

Time: 2.00 pm

Conducted: Offline

The following members were present:

- 1. Prof. Atul Gokhale - Director SSCANS
2. Chef. Rizwan Yargatti - Chef Instructor (HOD)
3. Students of B.Sc. Culinary Arts 2024-2027 Batch

Table with 3 columns: Points, Discussion, ATR. Rows include Introduction, Internal Exams feedback, Curriculum feedback, and Field trips.

Handwritten signature of Prof. Atul Gokhale

Name of the Director: Prof. Atul Gokhale

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

Date: 17/04/2025