



SYMBIOSIS SCHOOL OF CULINARY ARTS

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)

Stakeholder Feedback Collection, Analysis For Academic Year 2022-23



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Name of the Program: Bachelor of Science (Culinary Arts)
Students Feedback for design and review of syllabus
Academic Year: 2022-23
Student's feedback is taken in structure format.
Batch : BSC HM 2020-23 No Of Respondents : 13

Sr.No.	Question	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	0	0	0	0	13
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes(PO)*	2	5	4	2	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs	9	3	1	0	0
4	Adequate co-curricular	9	3	1	0	0



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	learning opportunities are provided to me to support the curricular learning					
5	The course is relevant to the industry requirements	8	4	1	0	0
6	The number of hours allocated to the course are adequate	9	3	1	0	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc	9	3	1	0	0
8	My performance in internal evaluation was discussed with me.	9	3	1	0	0





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Name of the Program: Bachelor of Science (Culinary Arts)
Students Feedback for design and review of syllabus
Academic Year: 2022-23
Student's feedback is taken in structure format.
Batch : BSC HCM 2022-25 No Of Respondents : 10

SIU Student Feedback : Please provide the number of respondents						
Sr.No.	Question	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	0	7	0	0	3
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes(PO)*	5	5	0	0	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs	9	1	0	0	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning	9	1	0	0	0



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5	The course is relevant to the industry requirements	10	0	0	0	0
6	The number of hours allocated to the course are adequate	9	1	0	0	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc	10	0	0	0	0
8	My performance in internal evaluation was discussed with me.	9	1	0	0	0





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Students Feedback for design and review of syllabus
Academic Year: 2022-23
Student's feedback is taken in structure format.
Batch : BSC HCM 2022-23
No. of Respondents: 17

SIU Student Feedback : Please provide the number of respondents						
Sr.No.	Question	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	0	12	1	0	4
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes(PO)*	10	7	0	0	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs	10	6	0	1	0



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4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning	8	9	0	0	0
5	The course is relevant to the industry requirements	8	6	3	0	0
6	The number of hours allocated to the course are adequate	10	5	2	0	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc	11	5	1	0	0
8	My performance in internal evaluation was discussed with me.	9	7	1	0	0





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Name of the Program: Bachelor of Science (Culinary Arts)
Students Feedback for design and review of syllabus
Academic Year: 2022-23
Student's feedback is taken in structure format.
Batch : BSC CA 2021-24 No. of Respondents : 24

SIU Student Feedback : Please provide the number of respondents						
Sr.No.	Question	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	0	3	1	0	20
2	I was informed about our expected	21	2	1	0	0



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	competencies, course outcomes (CO) and programme outcomes(PO)*					
3	The curriculum is relevant to and provides for flexibility to meet my learning needs	20	2	2	0	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning	20	4	0	0	0
5	The course is relevant to the industry requirements	20	2	2	0	0
6	The number of hours allocated to the course are adequate	20	3	1	0	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc	19	3	2	0	0
8	My performance in internal evaluation was discussed with me.	19	2	3	0	0



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Students Feedback for design and review of syllabus
Academic Year: 2022-23
Student's feedback is taken in structure format.
Batch: BSC CA 2022-25 No of Respondents - 26

SIU Student Feedback : Please provide the number of respondents						
Sr.No.	Question	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
1	The course was overlapping with	0	4	0	0	22



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	the courses taught earlier / during the semester. If Agree, Name such courses					
2	I was informed about our expected competencies, course outcomes (CO) and programme outcomes(PO)*	23	3	0	0	0
3	The curriculum is relevant to and provides for flexibility to meet my learning needs	23	3	0	0	0
4	Adequate co-curricular learning opportunities are provided to me to support the curricular learning	24	2	0	0	0
5	The course is relevant to the industry requirements	24	2	0	0	0
6	The number of hours allocated to the course are adequate	24	2	0	0	0
7	The faculty used the different pedagogies such as Case studies, Role play, Industry visit, Presentation etc	20	6	0	0	0
8	My performance in internal evaluation was discussed with me.	22	3	1	0	0



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