



Maharashtra Cosmopolitan Education Society's

**M. A. Rangoonwala Institute of Hotel Management & Research, Pune.**

Affiliated To Savitribai Phule Pune University / Institute code No. : 1042

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**Dr. P. A. Inamdar**  
President, M.C.E. Society

**Prof. Dr. Anita Frantz**  
Principal

**CRITERION – 1**  
**CURRICULAR ASPECTS**

<b>Key Indicator</b>	<b>1.4 Feedback System</b>
<b>Metric No.</b>	<b>1.4.1</b>

➤ Institution obtains feedback on the academic performance and ambience of the institution from various stakeholders, such as Students, Teachers, Employers, Alumni etc.

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## FEEDBACK ANALYSIS REPORT

### Feedback Analysis on Syllabus

#### Introduction

M.C.E. Society's M. A. Rangoonwala Institute of Hotel Management & Research is affiliated to Savitribai Phule Pune University and follows the curriculum prescribed by SPPU for B.Sc. (HS) Programme. The college analyses the feedback collected from the students, alumni, employers and teachers and communicates recommendations to the Ad – hoc Board of Studies for B.Sc. (HS) at SPPU if necessary. The same discussions are communicated through e - mail as well.

#### Feedback Process

1. The feedback collected – The College has various channels through which the feedback on curriculum collected from different stakeholders like Students, Teachers, Employers and Alumni.

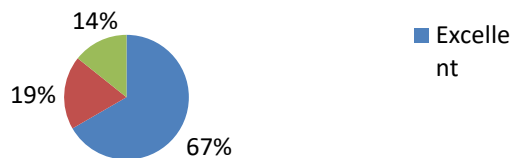
Stakeholder	Event or Occasion	Tool used to receive the feedback
Students	Regular teaching classes	Feedback forms / informal discussions
Teachers	Principal Meetings, College Development Committee Meetings	Discussions, Feedback forms
Industry/ Employer	Industrial Trainings, Guest Lectures, Industrial Visits	Discussions, Feedback forms
Alumni	Alumni Meet, Informal Visits	Feedback forms, discussions

2. **Feedback Analysis:** - After collecting feedback from various stakeholders, the data is analyzed and the report is submitted to the principal.

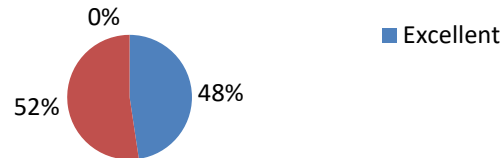
3. **Action taken:** - Principal reviews the analysis report and initiates necessary action.

## Student's Feedback Analysis on Syllabus 2017 – 2018

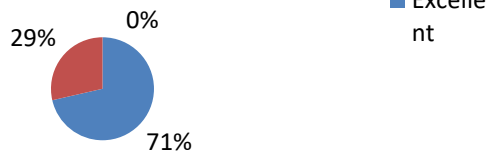
### The aims and objectives of the...



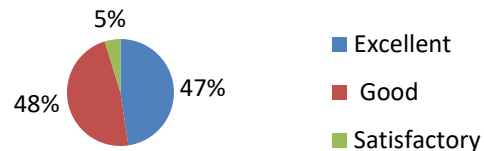
### The syllabus is suitable to the course



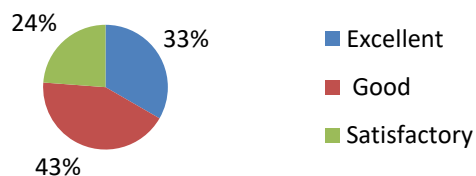
### The syllabus has good balance between theory and practical



### The syllabus covers fundamental concepts and advanced...



### The books prescribed/listed as...



#### Interpretation

1. 67% have responded excellent, 19% as good & 14% as satisfactory for the aims and objectives of the syllabus are well defined and clear to students.
2. 52% have responded good, 48% as excellent for syllabus is suitable to the course.
3. 71% have responded excellent, 29% as good for syllabus has good balance between and practical. .

4. 48% have responded good, 47% as excellent & 5% as satisfactory for syllabus covers fundamental and advanced concepts related to the subject.

5. 43% have responded good, 33% as excellent & 24% as satisfactory for the books prescribed are listed as reference materials are relevant, updated and appropriate.

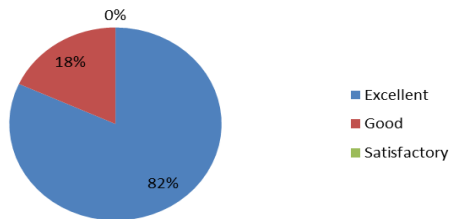
**Overall the program content of B.Sc. Hospitality Studies is in line with the industry requirement and the students seems satisfied with the syllabus.**



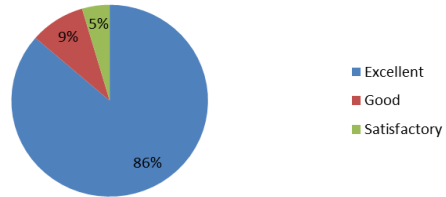
## Teacher's Feedback Analysis on Syllabus 2017 – 2018

### Teacher's Feedback on Syllabus

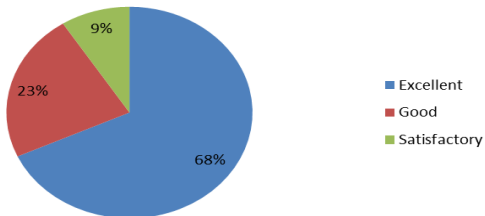
#### Aims and Objectives of the syllabi are well defined.



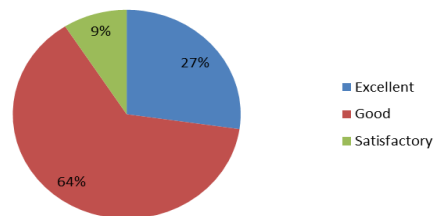
#### Applicability of theoretical concepts in industry.



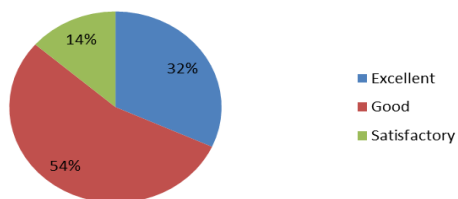
#### Inculcates employability skills.



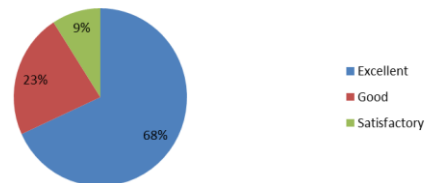
#### Encourages entrepreneurship skills.



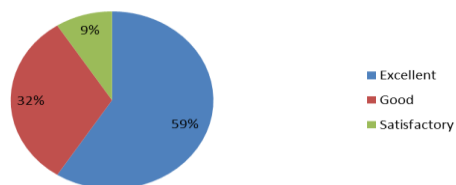
#### Freedom to adopt new teaching techniques.



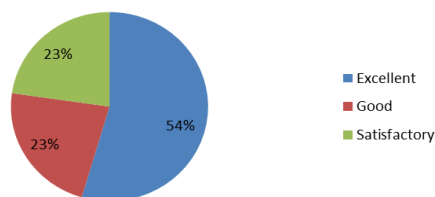
#### The courses /syllabi of the subject taught by me increased my interest, knowledge & perspective in the subject area.



**I have the freedom to adopt new techniques of testing and assessing the students.**



**The prescribed books are available in the library in sufficient numbers.**



### Interpretation

1. 82% have responded excellent, 18% as good for aims and objectives of the syllabi are well defined.
2. 86% have responded excellent, 9% as good & 5% as satisfactory for the sequence of applicability of theoretical concepts in industry.
3. 68% have responded excellent, 23% as good & 9% as satisfactory for inculcates employability skills.
4. 64% responded excellent, 27% as good & 9% as satisfactory for encourages entrepreneurship skills.
5. 54% responded excellent, 32% as good & 14% as satisfactory for freedom to adopt new teaching techniques.
6. 68% responded excellent, 23% as good & 9% as satisfactory for the courses/syllabi of the subject taught by me increased my interest, knowledge and perspective in the subject area.
7. 59% have responded excellent, 32% as good & 9% as satisfactory for I have the freedom to adopt new techniques of testing and assessing the students.
8. 54% have responded excellent, 23% as good & 23% as satisfactory for the prescribed books are available in the library in sufficient numbers.

**Overall the program content of B.Sc. Hospitality Studies is in line with the industry requirement and the teachers seems satisfied with the syllabus.**

### **Recommendations and Suggestions**

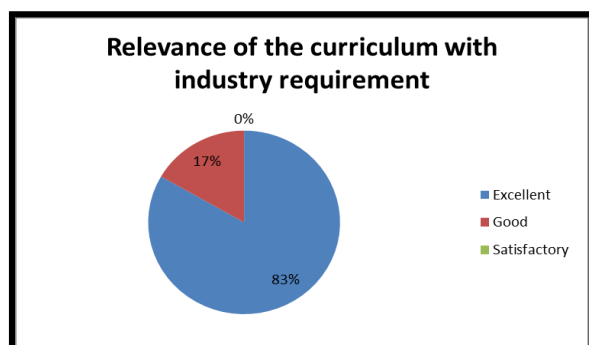
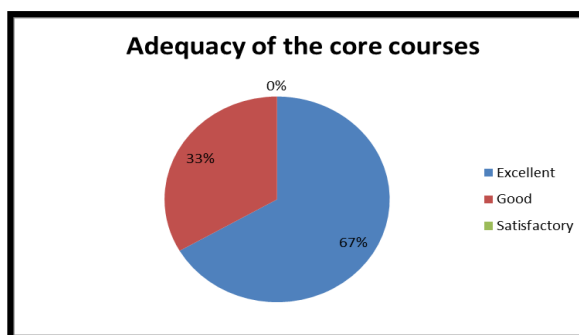
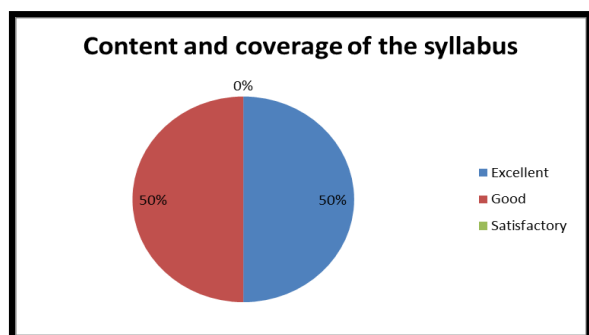
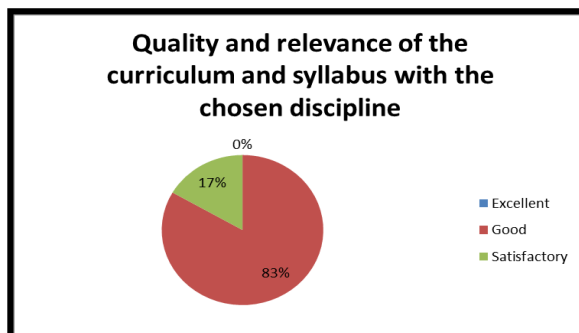
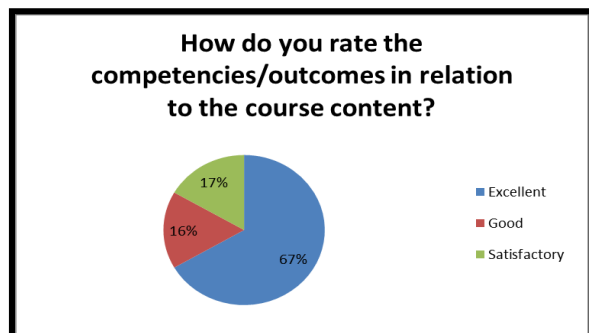
1. Few faculties suggested introducing Advanced Chef certificate course for students to make more technically knowledgeable concepts apart from syllabus.

Pre – Placement training need to be conducted more often.



## Employer's Feedback Analysis on Syllabus 2017 – 2018

### Employer's Feedback on Syllabus



### Interpretation

- 67% have responded excellent, 16% as good & 17% as satisfactory for competencies/outcomes in relation to the course content
- 83% have responded excellent & 17% as satisfactory for quality and relevance of the curriculum and syllabus with the chosen discipline.
- 50% have responded excellent & 50% as good for content and coverage of the syllabus.
- 67% have responded excellent & 33% as good for adequacy of the core courses.



5. 83% have responded excellent & 17% as good for relevance of the curriculum with industry requirement.

**Overall the program content of B.Sc. Hospitality Studies is in line with the industry requirement and the employers seem satisfied with the syllabus.**

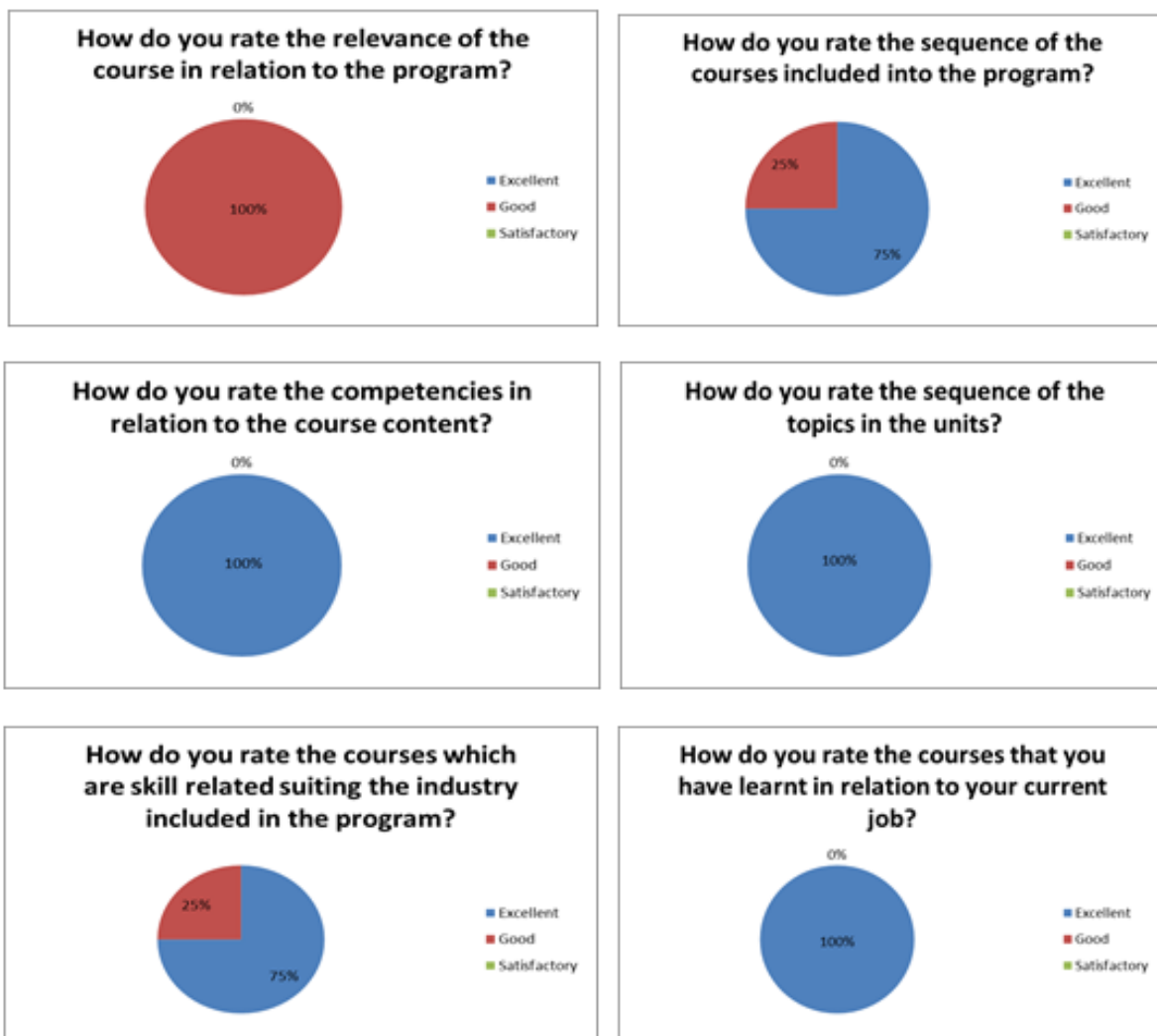
### **Recommendations and Suggestions**

1. English communication needs to be improved for interview and as per hospitality needs.



## Alumni Feedback Analysis on Syllabus 2017 – 2018

### Alumni Feedback on Syllabus



### Interpretation

1. 100% have responded good for relevance of the course in relation to the program.
2. 75% have responded excellent & 25% as good for sequence of the course included into the program.
3. 100% have responded excellent for competencies in relation to the course content.
4. 100% have responded excellent for sequence of the topics in the units.

5. 75% have responded excellent & 25% as good for the courses which are skill related suiting the industry included in the program.
6. 100% have responded good for courses that you have learnt in relation to your current job.

**Overall the program content of B.Sc. Hospitality Studies is in line with the industry requirement and the alumni seems satisfied with the syllabus.**

