



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

Key Indicator	1.4 Feedback System
Metric No.	1.4.1

➤ 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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	2021-2022	
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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.

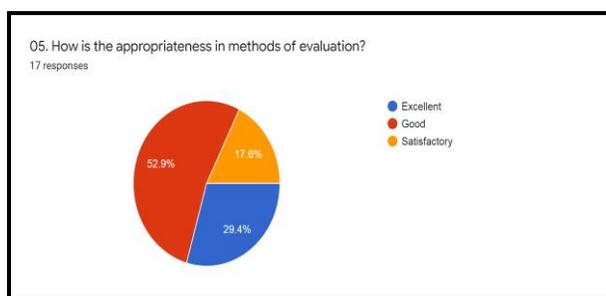
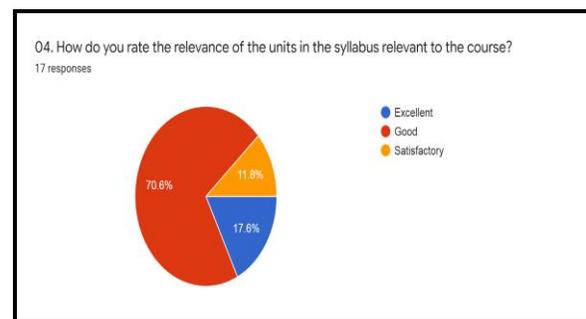
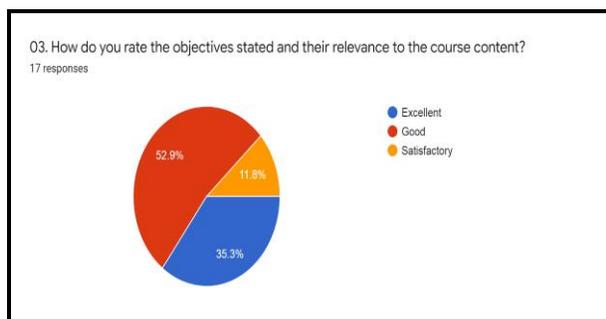
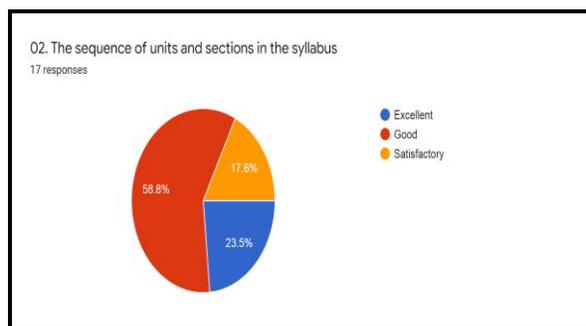
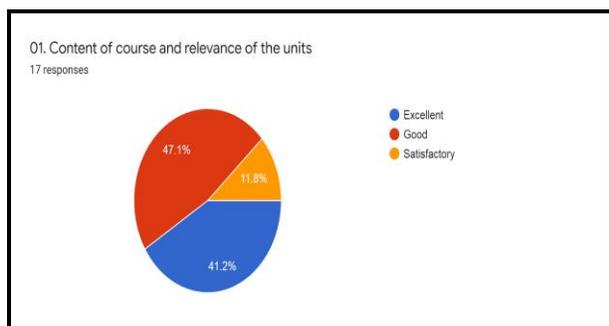
Stakeholder	Event or Occasion	Tool used to receive the feedback
Students	Regular teaching classes	Feedback forms / informal discussions
Teachers	Principal Meetings, College Development Committee Meetings	Discussions, Feedback forms
Industry/ Employer	Industrial Trainings, Guest Lectures, Industrial Visits	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 2021– 2022

F.Y.B.Sc. (Hospitality Studies) - Student's Feedback Form

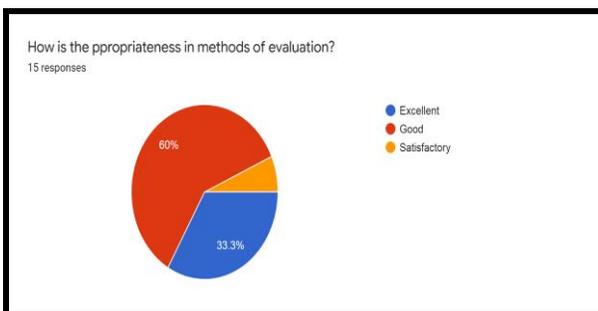
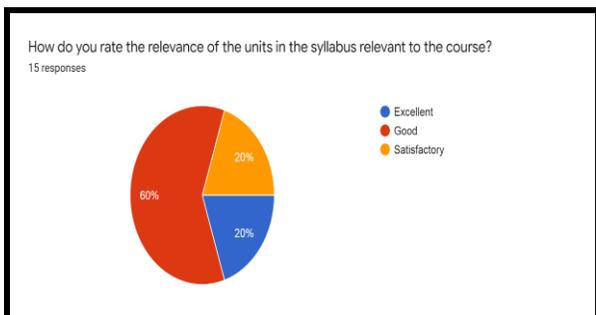
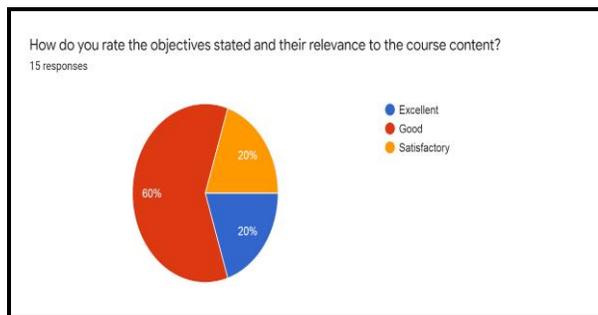
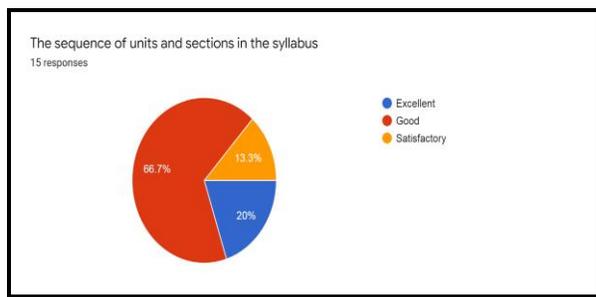
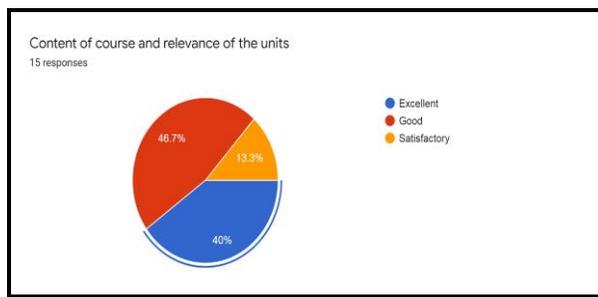


Interpretation

1. 47.1% have responded good, 41.2% as excellent & 11.8% as satisfactory for content of course and relevance of the units.
2. 58.8% have responded good, 23.5% as excellent & 17.6% as satisfactory for the sequence of units and sections in the syllabus.

3. 52.9% have responded good, 35.3% as excellent & 11.8% as satisfactory for objectives stated and their relevance to the course content.
4. 70.6% responded good, 17.6% as excellent & 11.8% as satisfactory for relevance of the units in the syllabus relevant to the course.
5. 52.9% responded good, 29.4% as excellent & 17.6% as Satisfactory for appropriateness in mehod of evaluation.

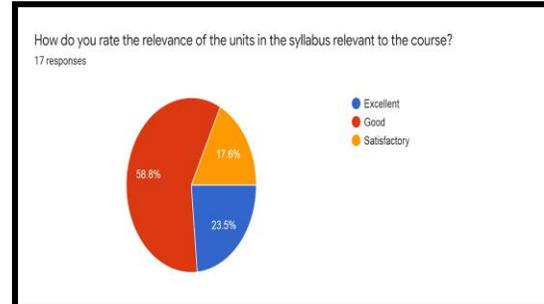
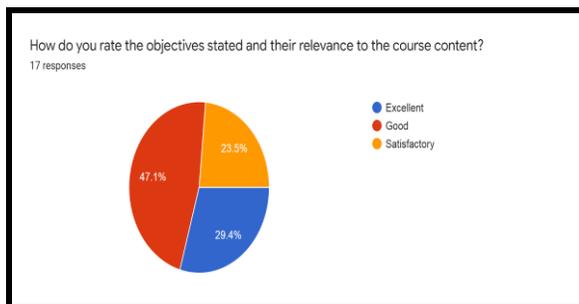
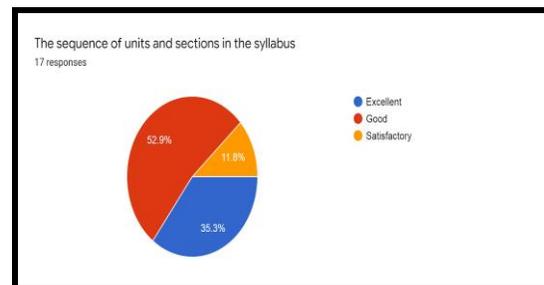
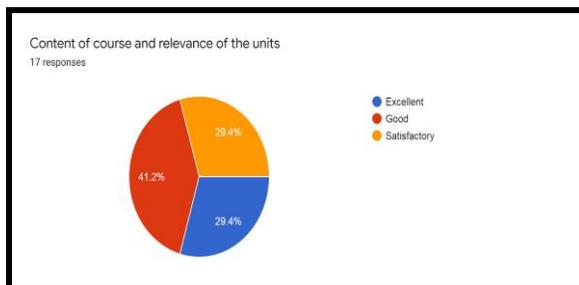
S.Y.B.Sc. Hospitality Studies – Student’s Feedback

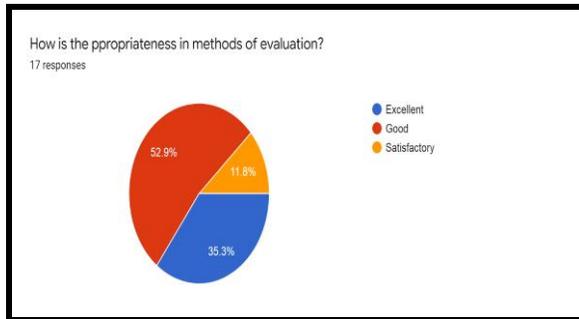


Interpretation

1. 46.7% have responded good, 40% as excellent & 13.3% as satisfactory for content of course and relevance of the units.
2. 66.7% have responded good, 20% as excellent & 13.3% as satisfactory for the sequence of units and sections in the syllabus.
3. 60% have responded good, 20% as excellent & 20% as satisfactory for objectives stated and their relevance to the course content.
4. 60% responded good, 20% as excellent & 20% as satisfactory for relevance of the units in the syllabus relevant to the course.
5. 60% responded good, 33.3% as excellent & 6.7% as Satisfactory for appropriateness in mehod of evaluation.

T.Y.B.Sc. Hospitality Studies – Student’s Feedback





Interpretation

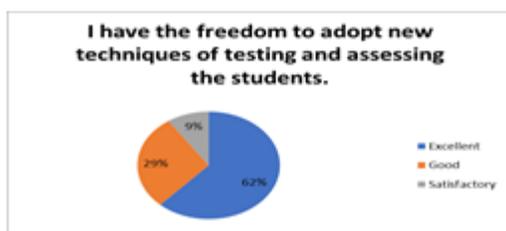
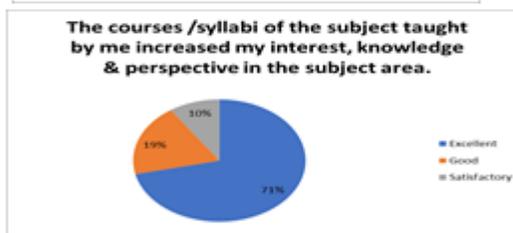
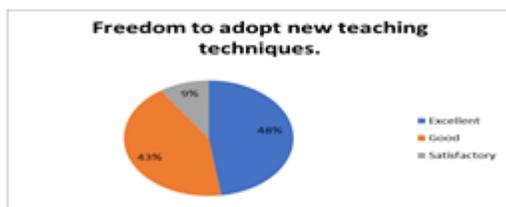
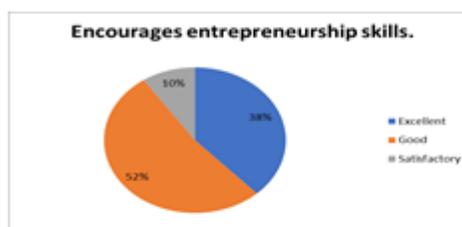
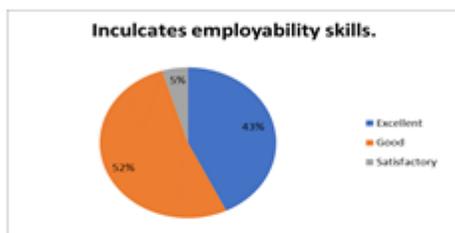
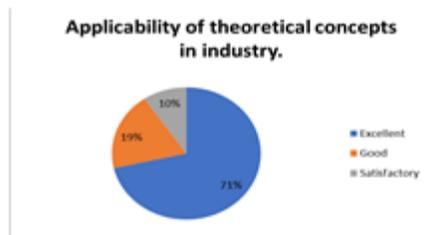
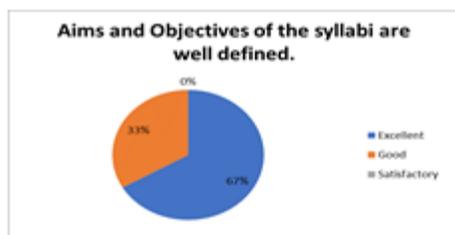
1. 41.2% have responded good, 29.4% as excellent & 29.4% as satisfactory for content of course and relevance of the units.
2. 52.9% have responded good, 35.3% as excellent & 11.8% as satisfactory for the sequence of units and sections in the syllabus.
3. 47.1% have responded good, 29.4% as excellent & 23.5% as satisfactory for objectives stated and their relevance to the course content.
4. 58.8% responded good, 23.5% as excellent & 17.6% as satisfactory for relevance of the units in the syllabus relevant to the course.
5. 52.9% responded good, 35.3% as excellent & 11.8% as Satisfactory for appropriateness in mehod of evaluation.

Recommendation and Suggestions

- To have more learning competitions to boost morale



Teacher's Feedback Analysis on Syllabus 2021 – 2022



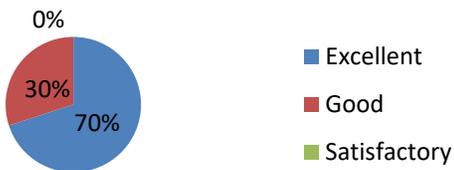
Suggestions and Recommendations

1. To have more field visits in relevance to hospitality industry
2. To have more demonstrations in regards to food, cocktails, flower arrangements, operating softwares.



Employer's Feedback Analysis on Syllabus 2021 – 2022

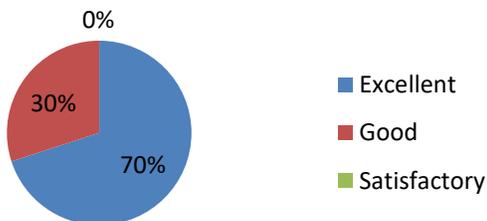
How do you rate the competencies/outcomes in relation to the...



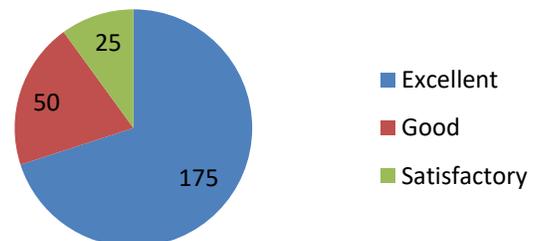
Quality and relevance of the curriculum and syllabus with the chosen...



How do you rate the competencies/outcomes in relation to the...



Adequacy of the core courses



Relevance of the curriculum with industry requirement

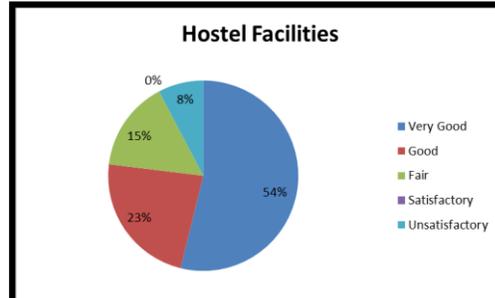
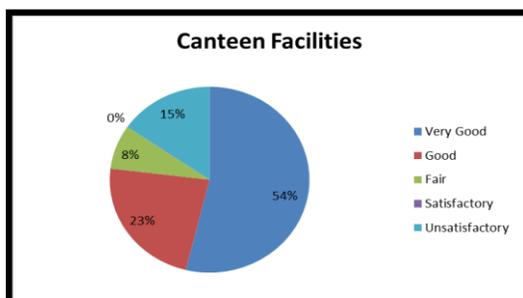
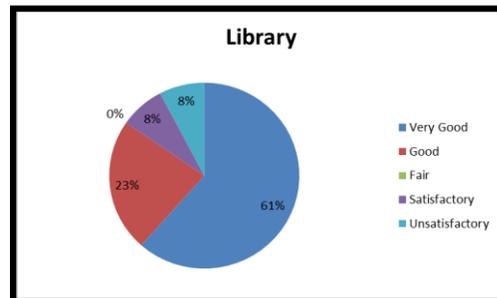
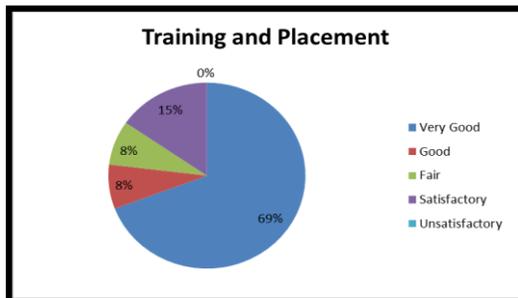
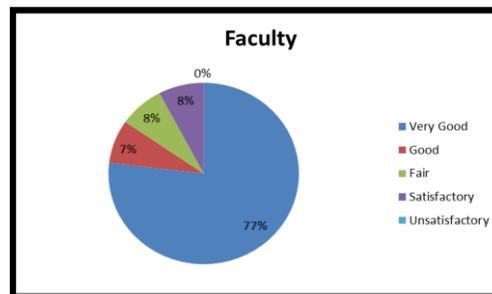
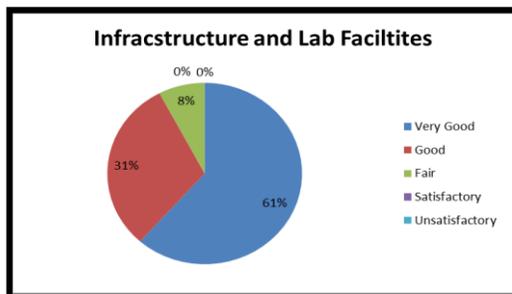
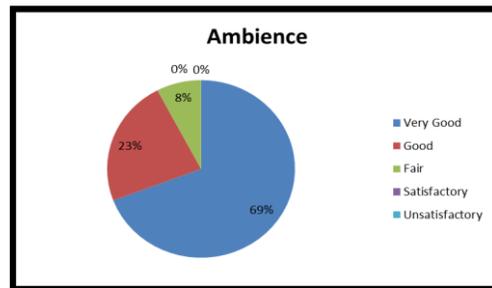
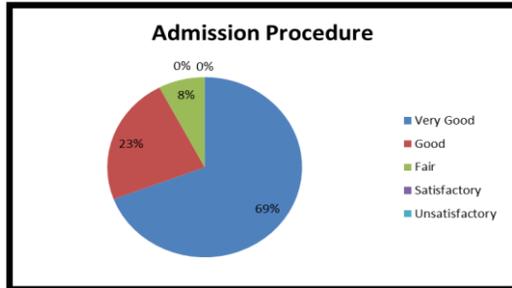


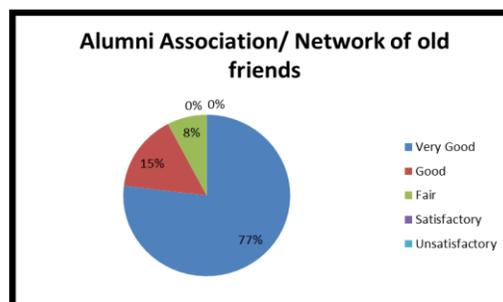
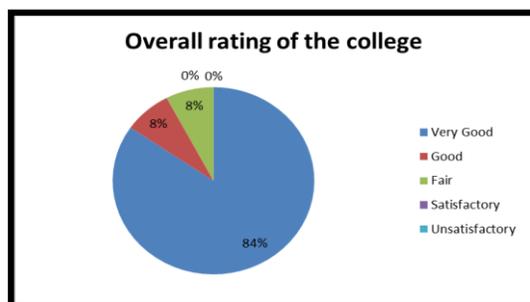
Interpretation	Excellent	Good	Satisfactory
How do you rate the competencies/outcomes in relation to the course content?	175	75	0
Quality and relevance of the curriculum and syllabus with the chosen discipline	150	100	0
Content and coverage of the syllabus	200	50	0
Adequacy of the core courses	175	50	25
Relevance of the curriculum with industry requirement	125	75	50



Alumni Feedback Analysis on Syllabus 2021 – 2022

Alumni Feedback on Syllabus





Interpretation

1. 69% of the participant responded very good, 23% of the participant responded good and 8% of the participant responded fair for Admission Procedure.
2. 69% of the participant responded very good, 23% of the participant responded good and 8% of the participant responded fair for Ambience.
3. 61% of the participant responded very good, 31% of the participant responded good and 8% of the participant responded fair for Infrastructure and Lab Facilities.
4. 77% of the participant responded very good, 7% of the participant responded good, 8% of the participant responded fair and 8% of the participant responded satisfactory for faculty.
5. 69% of the participant responded very good, 8% of the participant responded good, 8% of the participant responded fair and 15% of the participant responded satisfactory for Training and Placement.
6. 61% of the participant responded very good, 23% of the participant responded good, 8% of the participant responded satisfactory and 8% of the participant responded unsatisfactory for Library.
7. 54% of the participant responded very good, 23% of the participant responded good, 8% of the participant responded fair and 15% of the participant responded unsatisfactory for Canteen Facilities.
8. 54% of the participant responded very good, 23% of the participant responded good, 15% of the participant responded fair and 8% of the participant responded unsatisfactory for Hostel Facilities.

9. 84% of the participant responded very good, 8% of the participant responded good and 8% of the participant responded fair for Overall rating of the college.
10. 77% of the participant responded very good, 15% of the participant responded good and 8% of the participant responded fair for Alumni Association/ Network of old friends.

