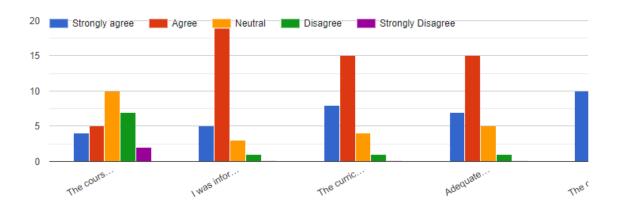


### Semester wise structured feedback for design and review of syllabus.

Semester wise structured feedback for design and review of syllabus.

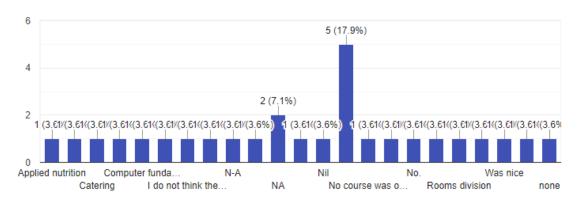
Сору



\*\*Answer to point 1 in the previous question, if any: the course name which you thought was overlapping with the courses taught earlier/during the semester.

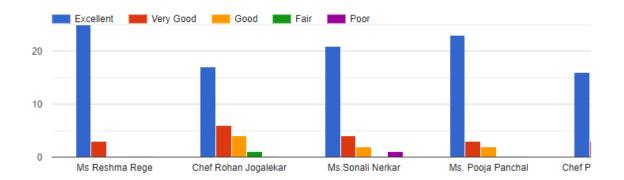
□ Сору

28 responses



Rate the faculty teaching the course.

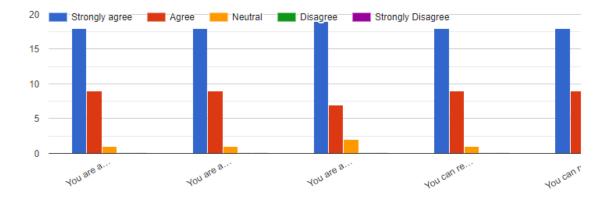




### **Course Exit Feedback Questions**

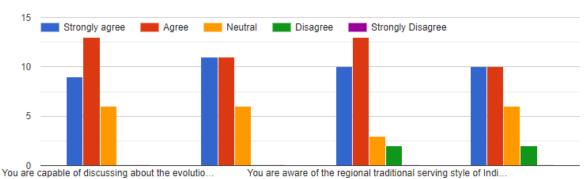
Hospitality Sales and Marketing





### Indian Culinary Foundation (Theory)

Сору

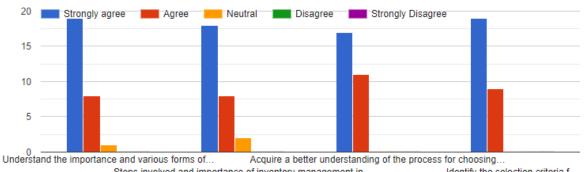


You can identify various factors that affect the eating habits...

You can describe the pre-req...

### Rooms Division Operations - Theory II

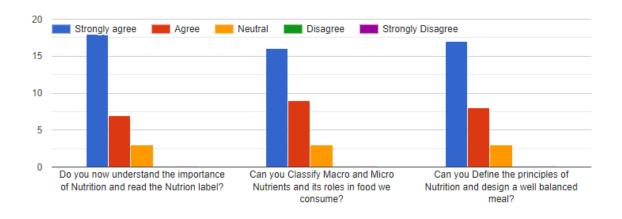


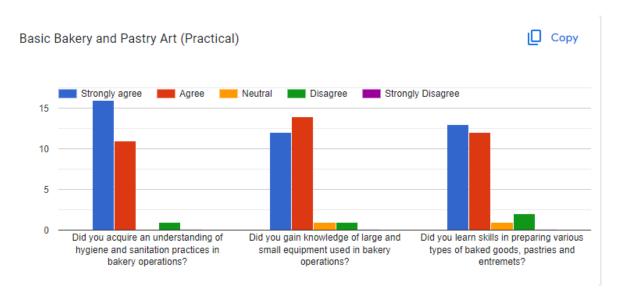


Steps involved and importance of inventory management in...

Identify the selection criteria f...





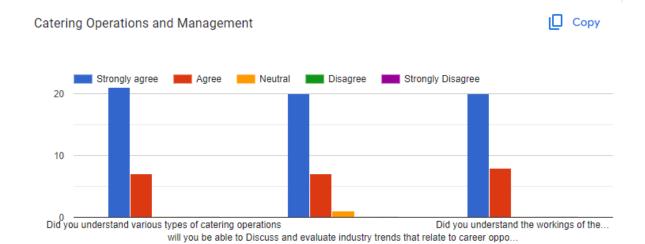


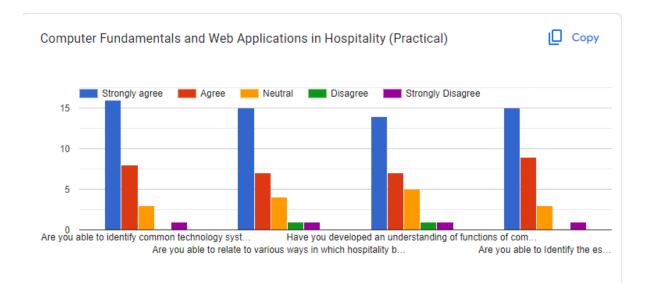
### Basic Bakery and Pastry Art (Theory) Strongly agree Agree Neutral Disagree Strongly Disagree Were you able to learn the hierarchy of Did you understand the basics of safety Did you learn the fundamentals in

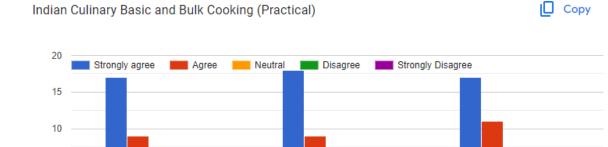
and sanitization in the pastry section

preparation of pastries, chocolates, glazes and icings, breads and cakes

the bakery and pastry operations.



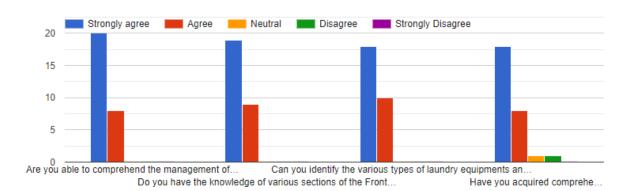




You are able to physically identify the basic cooking ingredi...
You can apply practical knowledge and skills to produce different courses of india...

### Rooms Division Operations - Practical II





### PERSONAL FEEDBACK

How has this course been helpful till the end of semester, for your personal aspirations of being a hospitality professional?

17 responses

It had been a great experience

this course has given me a greater perspective about this industry and will be extremely helpful for me in my upcoming full semester internship

Na

It seems perfect

This course has helped me identify my passion towards the hospitality industry.

The course made me understand the

This course was very useful and I developed my skills in cooking and hospitality so much.

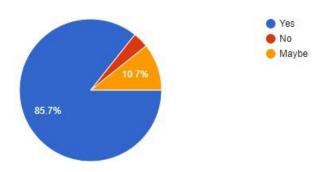
It was very helpful and focuses on alot of information

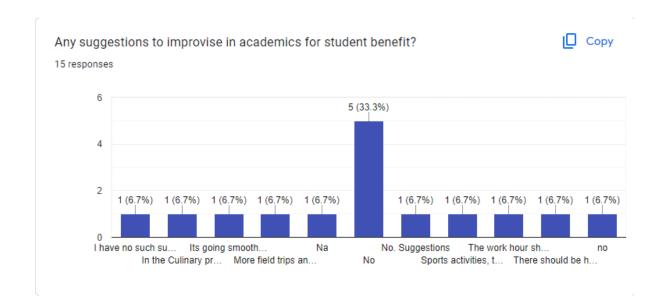
it was helpful





28 responses





Any suggestions to improvise on various aspects other than academics for student benefit?

16 responses

No

I have no such suggestion

internal competitions held within ssca

Na

Leadership development, sports activities, extra curricular activities

Planning few IV's (Industrial Visits) for better knowledge. To add Hospitality to the name of SSCA.

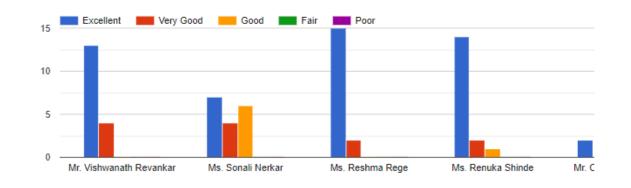
More focus on hospitality related competitions should be given.

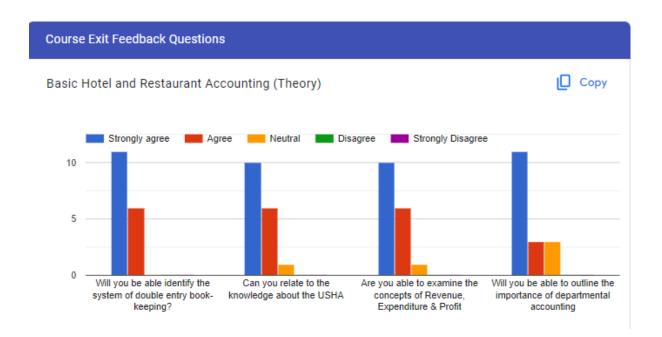
Thirdly the Hospitality name should be added in SSCA as we know that even the nutrition name is also be added so i think the hospitality name should be also added as many people are unware that there is a that there a hospitality course also at SSCA

# STUDENT FEEDBACK FOR EVEN SEMESTER (BATCH 2022 – 2025) (SemesterIV)

Rate the faculty teaching the course.

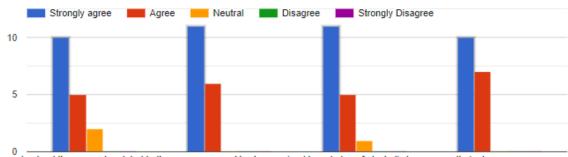






### Food and Beverage Service Management (Theory)

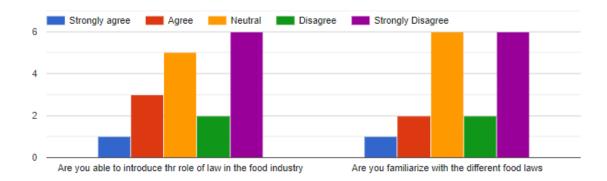




You understand the concepts related to the men... You have gained knowledge of alcoholic beverages, their st...
You understand the classification of beverages into various... You have understood the ope...

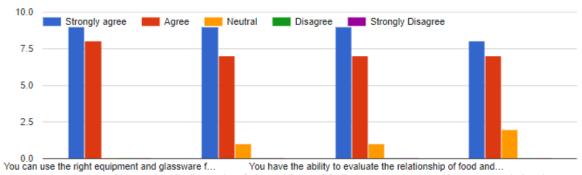
### Hospitality and Catering Law (Theory)







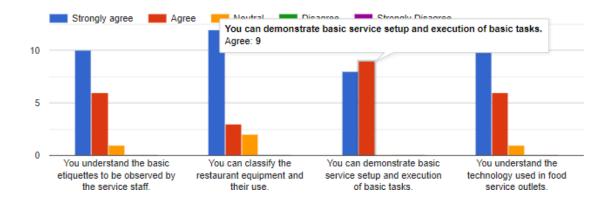
Сору



You have the ability to evaluate the relationship of food and... You can describe the service of wine, spirits, aperitifs, lique... You can suggest wines to acc...

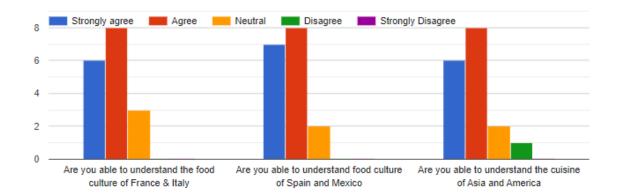
### Food & Beverage Service Operations (Practical)

Copy



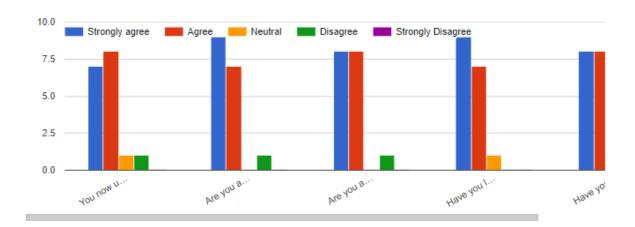
### Global Cuisine (Practical)





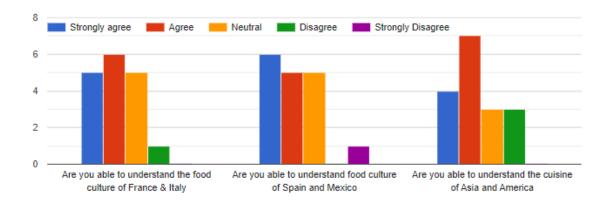






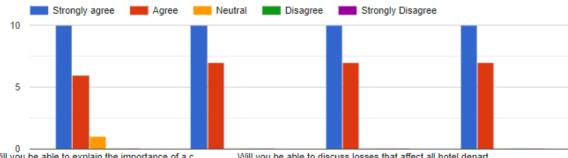
### Global Cuisine (Theory)





### [ Сору

### Security and Loss Prevention (Theory)



0
Will you be able to explain the importance of a c... Will you be able to discuss losses that affect all hotel depart...
Have you Understood the security and safety responsibilitie... Will you be able to describe h...

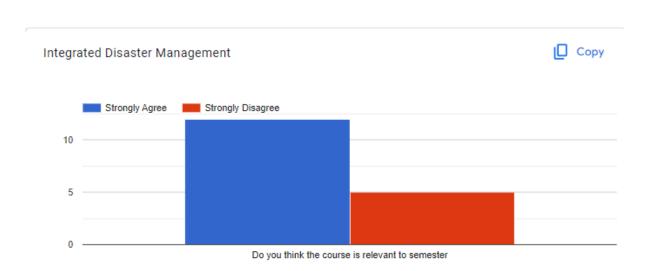
### Supervision in the Hospitality Industry (Theory) Strongly Agree Agree Neutral Disagree Strongly Disagree 10 5

Are you able to understand deferent motivational theories of...

Can you understand laws related to employment?

Can you relate to the importa...

Are you able to understand theories of manage...



### PERSONAL FEEDBACK

How has this course been helpful till the end of semester, for your personal aspirations of being a hospitality professional?

15 responses

Yes agreed

Very helpful

it has given us in depth knowledge about the management part and global cuisines , wines etc

I understood more about the hospitality trends, global cuisines and the functions of a bar and a restaurant.

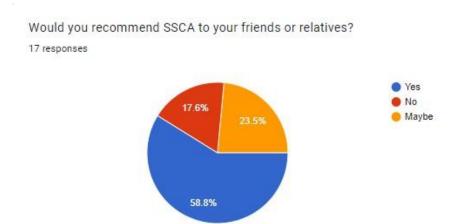
It helped me a lot gave me the knowledge about various aspects

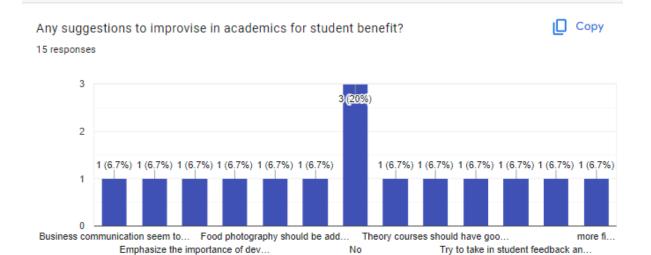
F&B and food production were quite interesting and helpful since they are my interest but accounting be a hard subject is very helpful to operate a business

It gave me knowledge about hospitality industry and it helped me alot for my future

In depth knowledge about the subjects

Yes

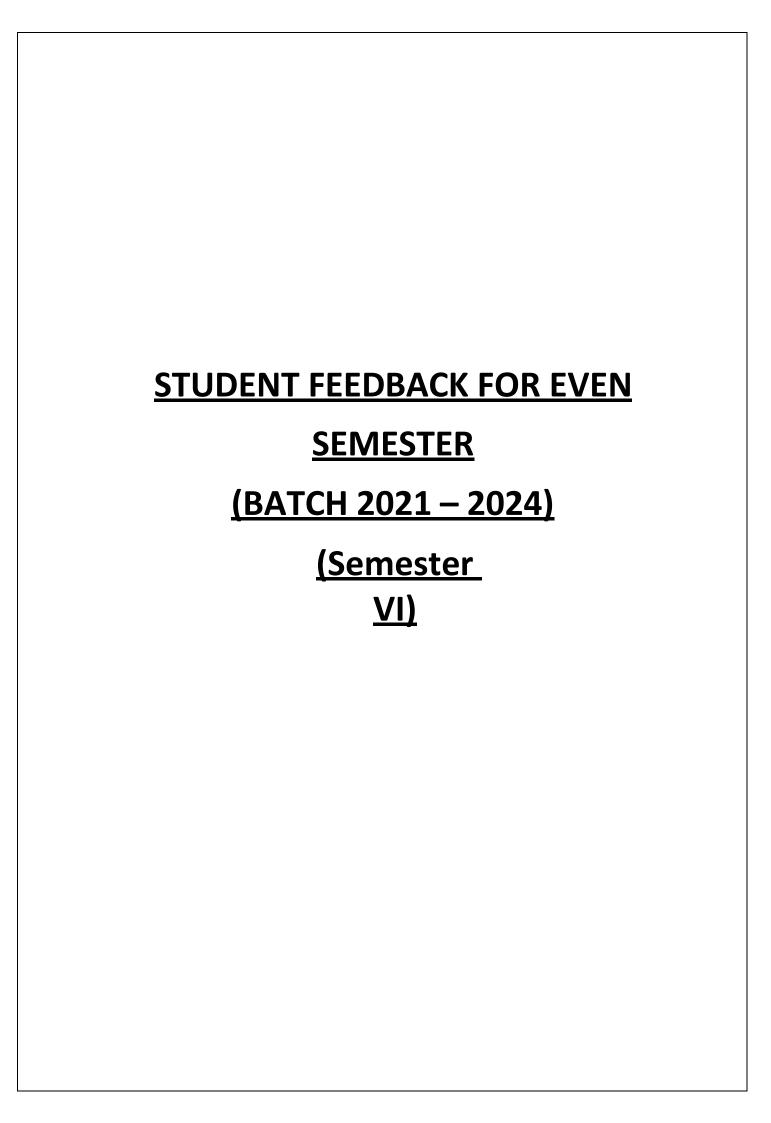




[ Сору

Any suggestions to improvise on various aspects other than academics for student benefit?

14 responses

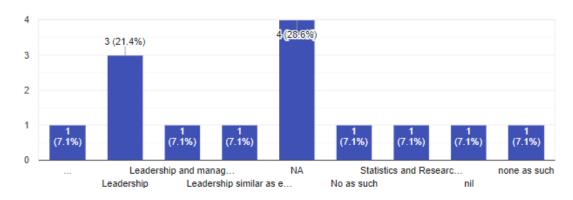


## Semester wise structured feedback for design and review of syllabus. Semester wise structured feedback for design and review of syllabus. Copy Strongly Disagree The cours...

\*\*Answer to point 1 in the previous question, if any: the course name which you thought was overlapping with the courses taught earlier/during the semester.

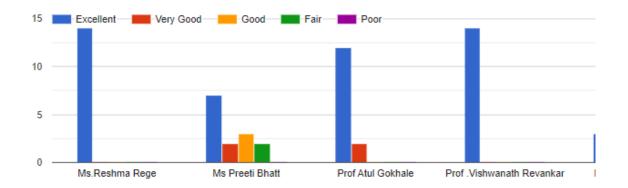


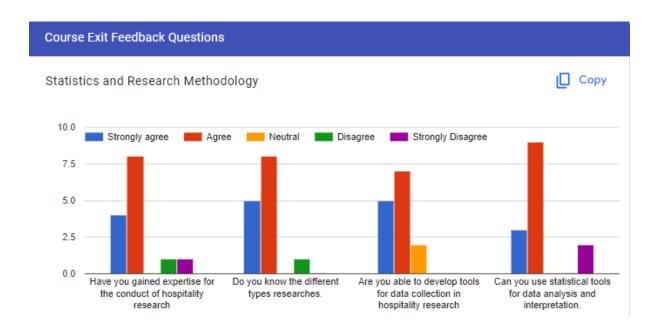
14 responses



Rate the faculty teaching the course.

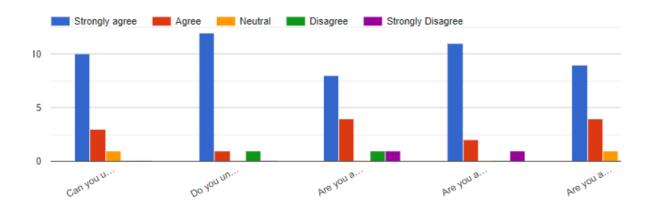






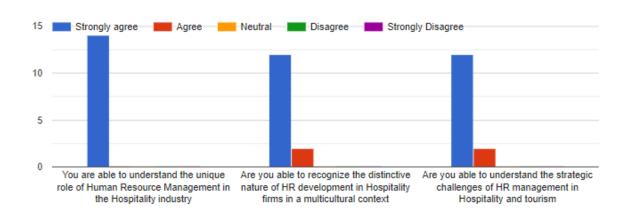






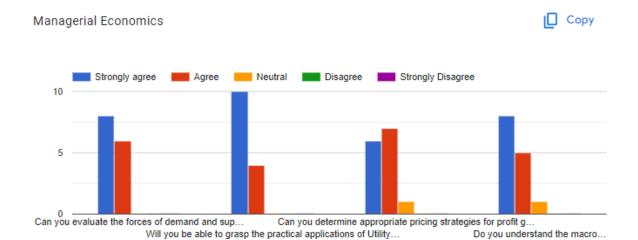
### Managing Hospitality Human Resources





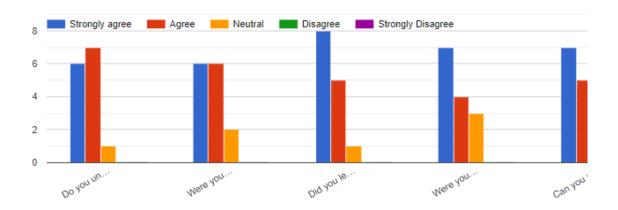
Event Management Copy





### Advanced Bakery and Pastry (Practical)





### PERSONAL FEEDBACK

How has this course been helpful till the end of semester, for your personal aspirations of being a hospitality professional?

6 responses

Very Helpful

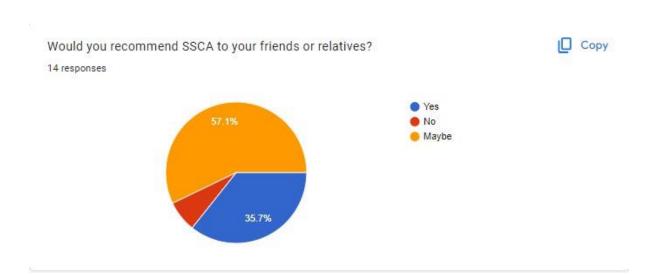
YES

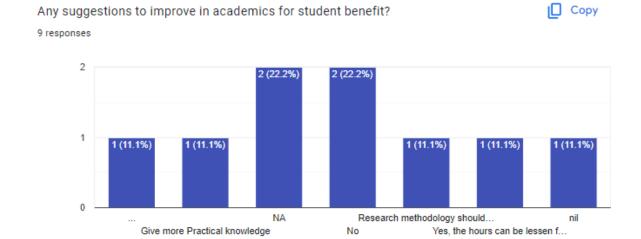
Becoming a leader

GOOD

.

Fair. More kitchen subjects should be there. Or atleast options.





Any suggestions to improvise on various aspects other than academics for student benefit? 8 responses

NA NA
222
Sports
No
More on one on one session, more improvement on students benefit
Exemption should be given to the students who are going out for interviews or competitions representating the college itself. Exemption was not given for the subject of Event management even though I was busy in interviews of park hotels, ITC hotels and aatithya competition. Employers tend to ask the attendance and at that time it doens't seem good to show 40 pc attendance. Attendance should be given and instructions should be given to the faculty about the same.
nil