Feedback from Alumni 2022-23
List of Alumni who gave the Feedback

Full Name of the Student	Email Address	Year of Passing Out
Shivani Arora	shivaniarora1201@gmail.com	2018
Shailesh kashidula	Kashidulashailesh@gmail.com	2020
Ayesha	ayeshashk17@gmail.com	2020
Bhavneet kaur	bhavneetchadha1999@gmail.com	2020
Ryan Joseph nair	ryannair868@gmail.com	2020
Keyur prakash patel	keyur1948@gmail.com	2020
Saloni Singh Rathore	salonisinghr8@gmail.com	2019
Andrea Fernandes	andyferns004@gmail.com	2020
Rena	renishkaan17@gmail.com	2022
Harsh	harshdubal7@gmail.com	2022
Sajal Saxena	sajalsaxena2929@gmail.com	2019
Diren Shyamdasani	sdiren30@gmail.com	2022
Makarand Sawant	makarand265@gmail.com	2020

Alumni feedback 2022-23

13 Responses Received

S.No.	Feedback Criteria	Stake Holders Responses (Alumni)	%
1.	Teachers and their mentorship helped to improve academic performance and excel in co-curricular and extracurricular activities.	Excellent - 10 Good - 03 Average – 0	76.9% 23.1% 0%
2.	Are class rooms well equipped with Projectors, Wireless internet connection etc.?	Yes - 13 No – 0	100% 0%
3.	Teachers are equipped with laptops, to enhance the teaching and learning methods using ICT tools.	Excellent - 9 Good - 04 Average – 0	69.2% 30.8% 0%
4.	Does the library provides appropriate resources for self-learning and research, including a wide range of books, eBooks, and e-Journals?	Excellent - 12 Good - 01 Average – 0	92.3% 7.7% 0%
5.	Did the college organize events and activities that contributed to your overall growth and development?	Yes - 12 No – 01	92.2% 7.7%
6.	Did the program align with industry trends and demands? Is the curriculum content relevant to the Industry requirements?	Yes - 12 No – 01	92.2% 7.7%
7.	Is the curriculum content relevant to the Industry requirements?	Yes - 11 No – 02	84.6% 15.4%
8.	How would you evaluate the practical classes in terms of their practicality and relevance to current job/ Situation?	Excellent - 10 Good - 03 Average – 0	76.9% 23.1% 0%
9.	How do you rate the skill related courses of the program in relation to the skills required in the industry?	Excellent - 10 Good - 03 Average – 0	76.9% 23.1% 0%
10.	How do you rate the sequence of the content covered in each semester of your curriculum?	Excellent - 9 Good - 04 Average – 0	69.2% 30.8% 0%
11.	Any other suggestions or improvements or remarks or topics you would like to include in the syllabus or would like to delete from it.	• Try to keep up with the latest trends in the hospitality industry. • More intel about bakery topics • Reduce the journal entry Training period should increase.	

Feedback - Alumni (SRIHM)2022-23

13 responses

Publish analytics

Name

13 responses

Shivani Arora

Shailesh kashidula

Ayesha

Bhavneet kaur

Ryan Joseph nair

Keyur prakash patel

Saloni Singh Rathore

Andrea Fernandes

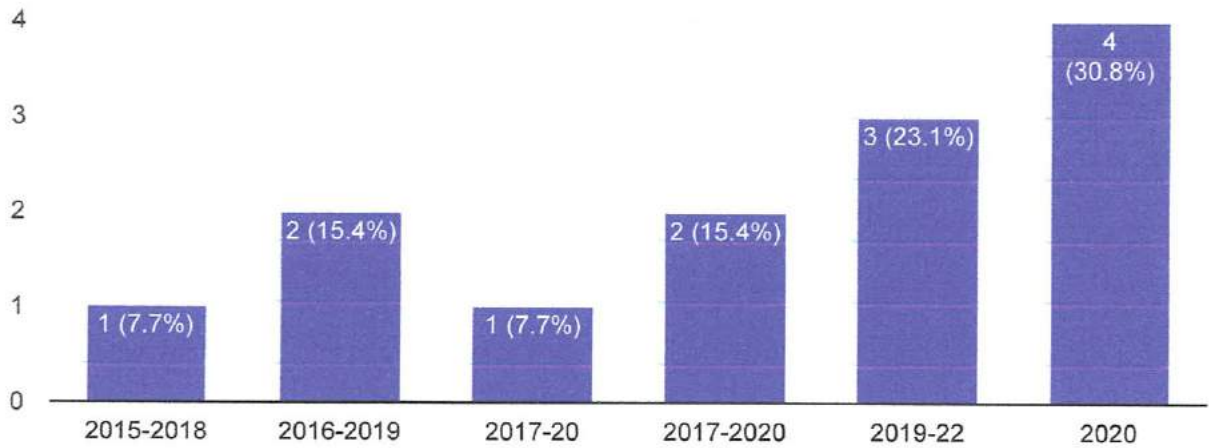Rena

Harsh

Sajal Saxena

Diren Shyamdasani

Makarand Sawant

Academic year

13 responses

Degree

13 responses

- ● B.Sc. in Hospitality Studies
- ● B.A. in Culinary Arts

46.2%

53.8%
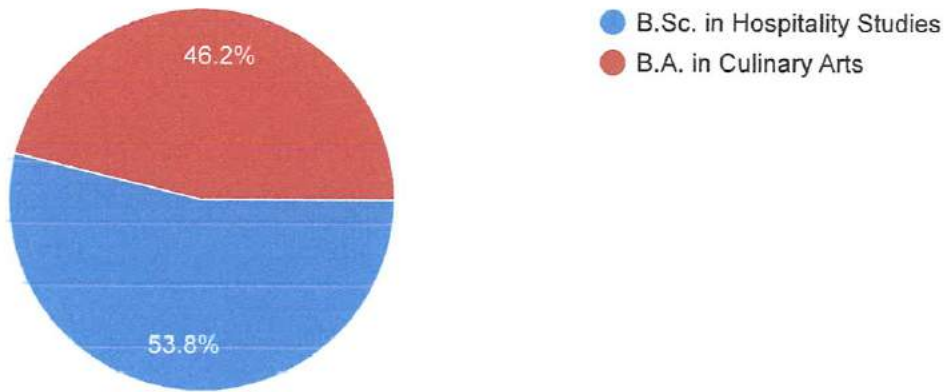
Contact number

13 responses

9768932008

7977086930

8452999924

9326033814

9650176973

+917304606092

+971 506098140

+971506347250

+971 50 758 2366

9834249352

+1 9055988575

+44 7442324072

09987510365

Organization Name if working/ Institution name if studying.

12 responses

Rph

A HYDERABADI DELICACY runing cloud kitchen

Kazema Engineering Projects W.l.l. , Amity Online (MBA)

Raffles dubai

The squirrel group,UK

Burgundy Brand Hospitality.

JW Marriott Marquis, Dubai.

Emirates Flight Catering, Dubai

Century Financial

Fanshawe college

Oxford Brookes University

Alliant international University

Teachers and their mentorship helped to improve academic performance and excel in co-curricular and extra curricular activities.
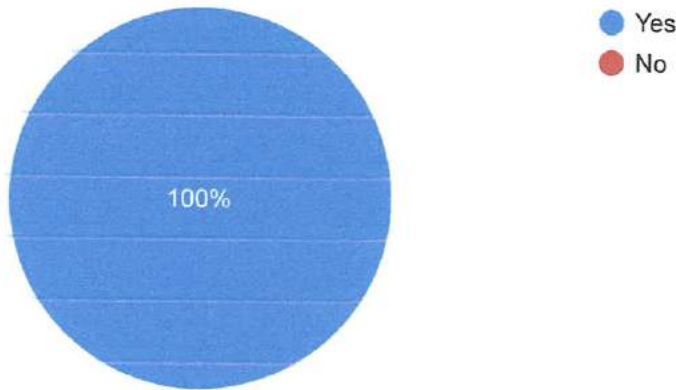
13 responses
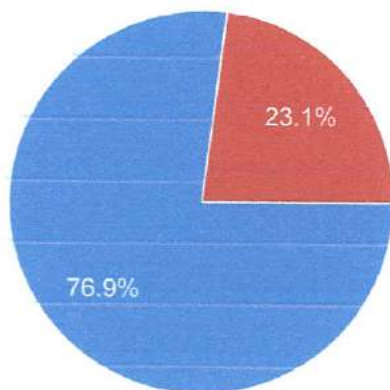
Excellent — 76.9%
Good — 23.1%
Average

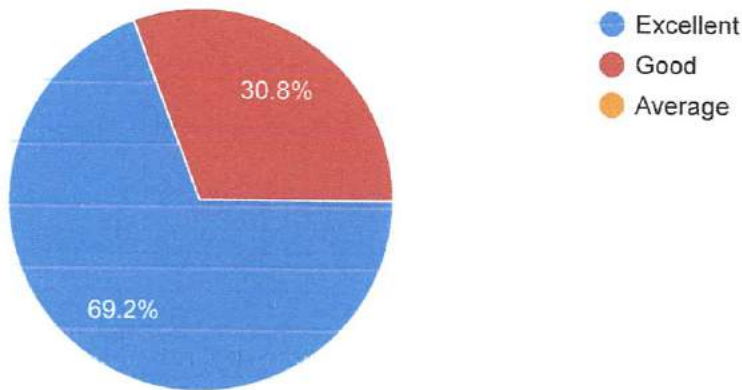Are class rooms well equipped with Projectors, Wireless internet connection etc.?   Copy

13 responses

- Yes
- No

100%

Teachers are equipped with laptops, to enhance the teaching and learning methods using ICT tools.   Copy
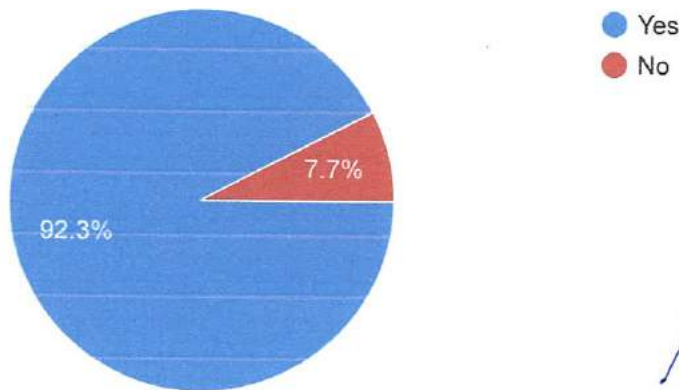
13 responses

- Excellent
- Good
- Average

30.8%

69.2%

Does the library provides appropriate resources for self-learning and research, including a wide range of books, eBooks, and e-Journals?   Copy
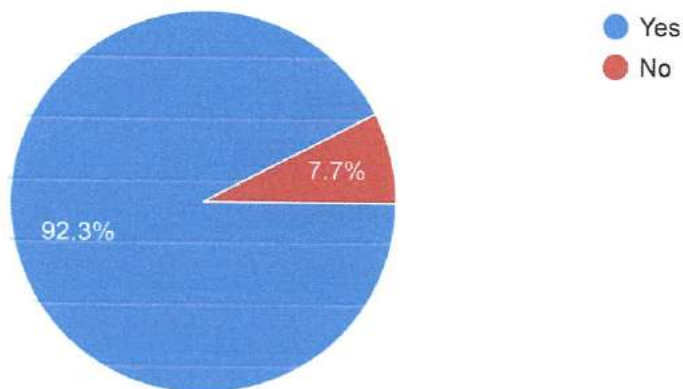
13 responses

- Yes
- No

7.7%

92.3%

Did the college organize events and activities that contributed to your overall growth and development?

[] Copy

13 responses

- Yes
- No

7.7%

92.3%

Did the program align with industry trends and demands?

[] Copy

13 responses

- Yes
- No

7.7%

92.3%

Is the curriculum content relevant to the Industry requirements?
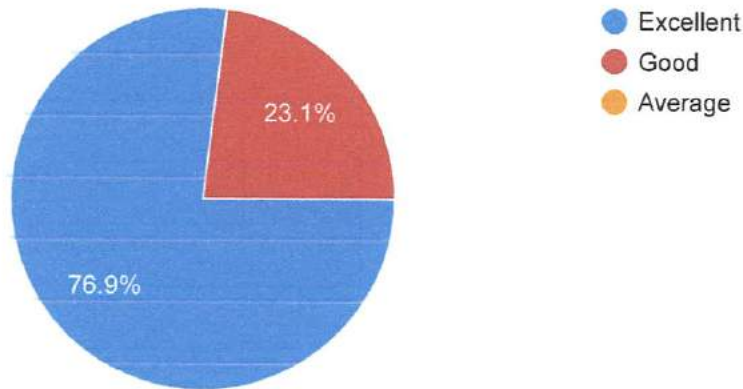
[] Copy

13 responses

- Yes
- No

15.4%

84.6%

How would you evaluate the practical classes in terms of their practicality and relevance to current job/ Situation?
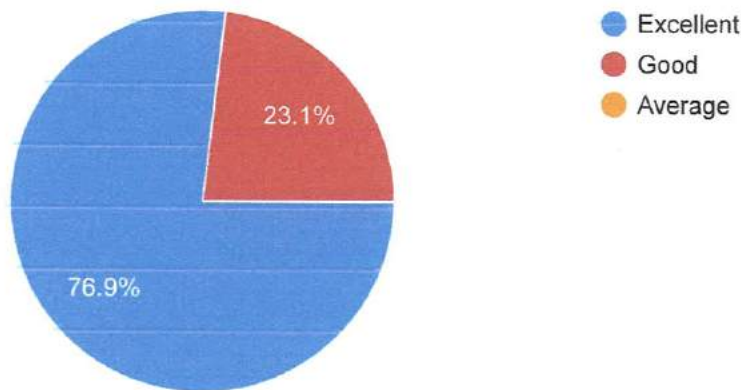
Copy

13 responses

- Excellent
- Good
- Average

23.1%

76.9%

How do you rate the skill related courses of the program in relation to the skills required in the industry?

Copy

13 responses

- Excellent
- Good
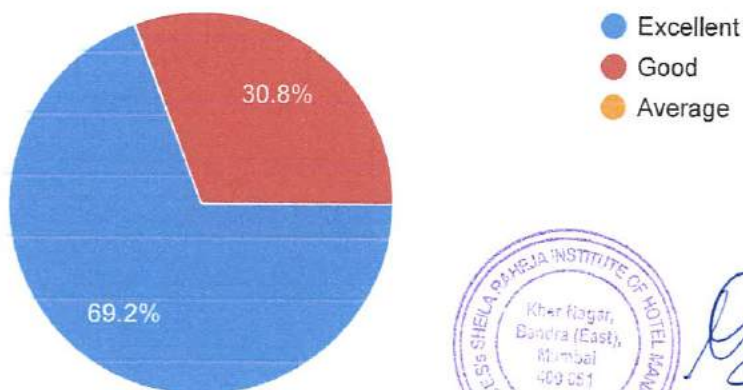- Average

23.1%

76.9%

How do you rate the sequence of the content covered in each semester of your curriculum?

Copy

13 responses

- Excellent
- Good
- Average

30.8%

69.2%

Any other suggestions or improvements or remarks or topics you would like to include in the syllabus or would like to delete from it.

13 responses

No

Try to keep up with the latest trends in the hospitality industry .

Excellent

REDUCE THE JOURNAL ENTRY

It's one of the best college with the best teaching faculties ♥ ♥

Training period should increase.

How to increase capability to work in industry
Add skills of cooking algorithm according to cuisine I.

N/A

Too many irrelevant rules

More intel about bakery topics

None

No

Google Forms

ACTION TAKEN REPORT
Year 2022-23

ALUMNI FEEDBACK AND ACTION TAKEN REPORT

The Employers response to various aspects with regard to relevance, content of the curriculum academic performance and ambience were analyzed and based on their feedback, action were carried out which is presented in the following table.

S. No	FEEDBACK	ACTION TAKEN
1.	Try to keep up with the latest trends in the hospitality industry. More intel about bakery topics.	The college has organized a series of master classes and demonstrations featuring well-known industry professionals.
2.	Reduce the journal entry	Journal writing is an essential for learning and a requirement of the program
3.	Training period should increase.	Training is a part of university prescribed program - B.Sc. in Hospitality Studies

Conclusion

Thus the feedback given by the stakeholders were analyzed and suitable action was taken so as to satisfy the expectations of students, teachers and employers. This further helped us to improvise our curriculum as per the expectations of the stakeholders.