



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

S. No.	EMAIL ADDRESS	Name of the Program	Year
1.	ahmed.tambe2003@gmail.com	B.A. in Culinary Art	Third year
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19.	alaishap22@gmail.com	B.Sc in Hospitality Studies	Second year
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21.	pokalegargee@gmail.com	B.Sc in Hospitality Studies	Second year
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24.	sudarshanmane530@gmail.com	B.A. in Culinary Art	Third year
25.	bharatiarunraj@gmail.com	B.Sc in Hospitality Studies	Second year
26.	urja.surve4@gmail.com	B.Sc in Hospitality Studies	Second year
27.	shaneldsilva07@gmail.com	B.A. in Culinary Art	Second year
28.	vyomhegde10@gmail.com	B.A. in Culinary Art	Second year





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31.	atharvaparab74@gmail.com	B.A. in Culinary Art	Third year
32.	harshshivmate978@gmail.com	B.Sc in Hospitality Studies	Third year
33.	prashantmurli60@gmail.com	B.Sc in Hospitality Studies	Third year
34.	panchalkrupa34@gmail.com	B.Sc in Hospitality Studies	Third year
35.	ronaksewani3823@gmail.com	B.Sc in Hospitality Studies	Third year
36.	leandramisquitta@gmail.com	B.Sc in Hospitality Studies	Third year
37.	chinmayvpai21@gmail.com	B.Sc in Hospitality Studies	Third year
38.	baca20264@gmail.com	B.A. in Culinary Art	Second year
39.	jadhavarchit1610@gmail.com	B.Sc in Hospitality Studies	Third year
40.	aryandedhia03@gmail.com	B.Sc in Hospitality Studies	Third year
41.	sequeiradamien@gmail.com	B.Sc in Hospitality Studies	Third year
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45.	akashsuryawanshi2004@gmail.com	B.Sc in Hospitality Studies	Third year
46.	adpardeshi24@gmail.com	B.A. in Culinary Art	Second year
47.	ladprerna83@gmail.com	B.Sc in Hospitality Studies	Third year
48.	vighaneshsusvilkar08@gmail.com	B.Sc in Hospitality Studies	Third year
49.	sanskrutiamin89@gmail.com	B.Sc in Hospitality Studies	Third year
50.	parthsurve2019@gmail.com	B.Sc in Hospitality Studies	Third year
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53.	devahuja03@gmail.com	B.Sc in Hospitality Studies	Third year
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60.	sahilkalantre444@gmail.com	B.Sc in Hospitality Studies	Third year





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Affiliated to the University of Mumbai

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97.	naranghimanshu14@gmail.com	B.A. in Culinary Art	Third year



Students' Feedback 2022-23

97 Responses Received

S.No.	Feedback Criteria	Responses	%
1.	How would you rate the overall quality of education provided by the college?	Excellent - 30 Good - 59 Average - 08	30.9% 60.8% 8.2%
2.	Teachers cover the syllabus with clear explanations on all the topics and helps to improve students' performance.	Excellent - 28 Good - 59 Average - 10	28.9% 60.8% 10.3%
3.	Teachers clarify student's doubts and take remedial measures for the weak students.	Excellent - 40 Good - 43 Average - 14	41.2% 44.3% 14.4%
4.	Are class room well equipped with Projectors, Wireless internet facility etc.	Yes - 84 No - 13	86.6% 13.4%
5.	Were ICT tools utilized by the teachers to create an interactive and engaging classroom environment?	Yes - 88 No - 09	9.7% 9.3%
6.	Was the use of higher order thinking techniques such as small group discussions, projects, assignments, and case studies implemented?	Yes - 89 No - 08	91.8% 8.2%
7.	Are periodic internal tests and end-semester examinations are conducted to ensure continuous evaluation of students, and subsequent actions are taken based on the evaluation results.	Yes - 92 No - 05	94.6% 5.4%
8.	Digital Library has enough recourses like eBooks and E-journals which enhances ICT Learning.	Excellent - 54 Good - 28 Average - 15	28.9% 55.7% 15.5%
9.	Library is having decent number of text and reference book and additional books for competitive exams.	Excellent - 57 Good - 37 Average - 03	58.8% 38.1% 3.1%
10.	Were locker facilities made available to the students?	Yes - 86 No - 11	88.7% 11.3%
11.	Are the washroom/ toilet facilities kept in a hygienic and well-maintained condition?	Excellent - 53 Good - 29 Average - 15	54.6% 29.9% 15.5%





12.	Is the student dining facilities maintained in a hygienic and satisfactory manner?	Excellent - 58 Good - 30 Average - 09	59.8% 30.9% 9.3%
13.	Equipment, Lab facilities and Computers to adequate and meet student's requirements.	Excellent - 50 Good - 43 Average - 04	51.5% 44.3% 4.2%
14.	Is the campus clean and green, with efforts made to be plastic-free, practice plastic segregation, and promote an eco-friendly environment?	Yes - 94 No - 03	95.8% 4.2%
15.	Any other suggestions or remarks or topics you would like to include in the syllabus or would like to delete from it.	<ul style="list-style-type: none">• Bigger locker room for girls so we don't have to share a locker• It's very uncomfortable to change in locker room because the AC is never on• My suggestion is that the lockers are too small to be shared between 2 people. It's difficult to manage all your belongings in that little space as it has to share. Please look for the locker room washroom the benches and the A/C• In practical we are doing kebabs but without using tandoor we cook kebabs in pan• Try to build up contract with the waste management department for the disposal of the plastic waste. Also plastic water bottles can be up cycled by giving it to the Bisleri firm so that they can be reused in a proper way.	



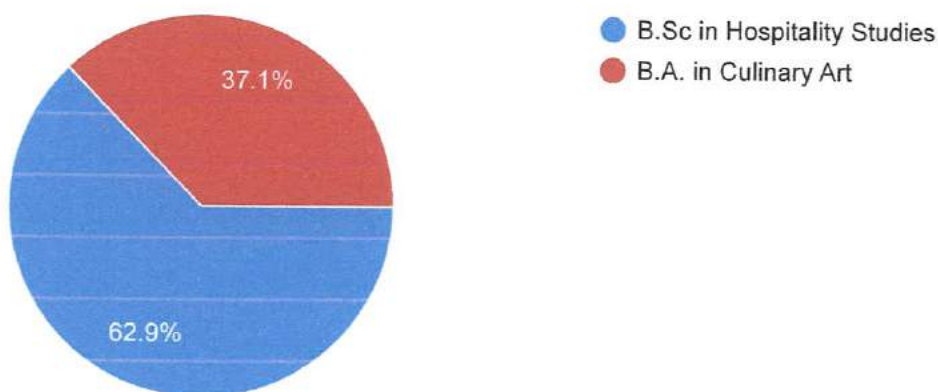
Sheila Raheja Institute of Hotel Management Students Feedback - 2022-23

97 responses

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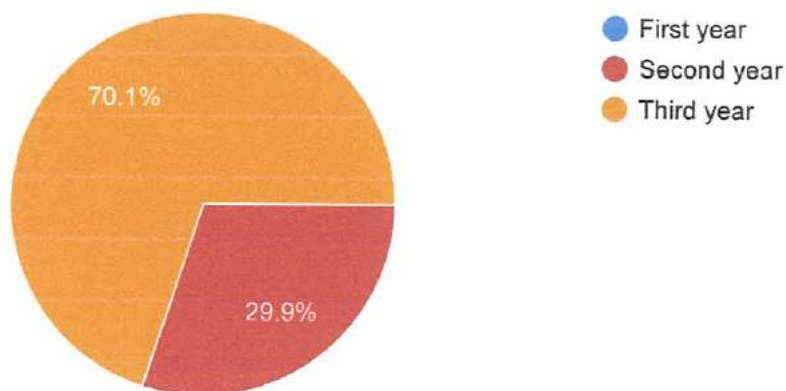
Name of the Program

97 responses

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Year

97 responses

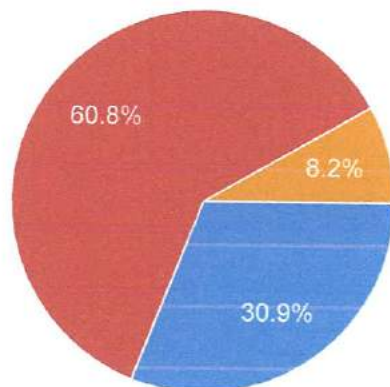
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How would you rate the overall quality of education provided by the college?



97 responses

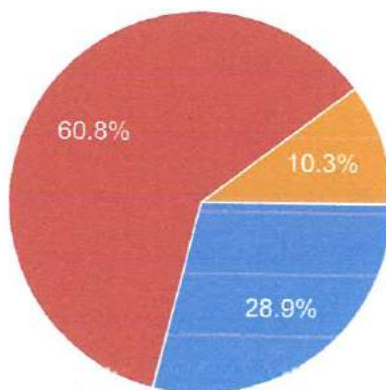


Excellent
Good
Average

Teachers cover the syllabus with clear explanations on all the topics and helps to improve students performance.



97 responses

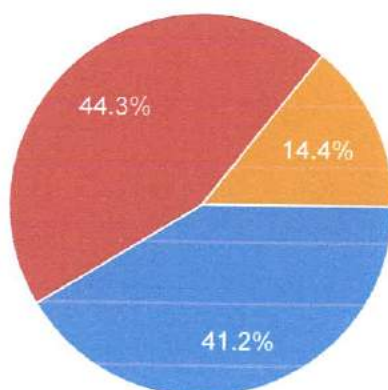


Excellent
Good
Average

Teachers clarify students doubts and take remedial measures for the weak students.



97 responses



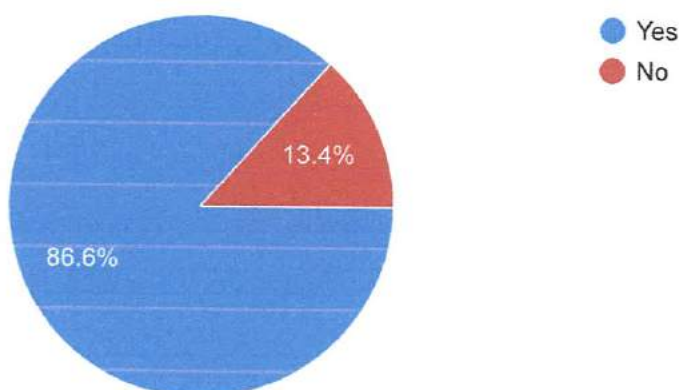
Excellent
Good
Average



Are class room well equipped with Projectors, Wireless internet facility etc.?

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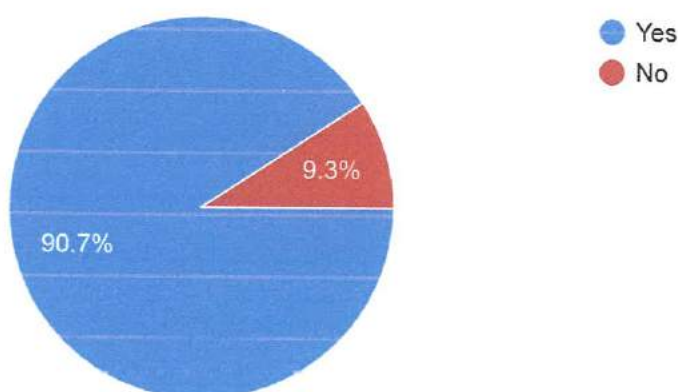
97 responses



Were ICT tools utilized by the teachers to create an interactive and engaging classroom environment?

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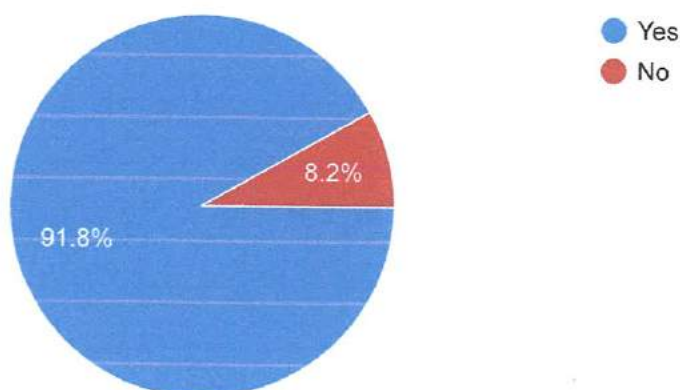
97 responses



Was the use of higher order thinking techniques such as small group discussions, projects, assignments, and case studies implemented?

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97 responses

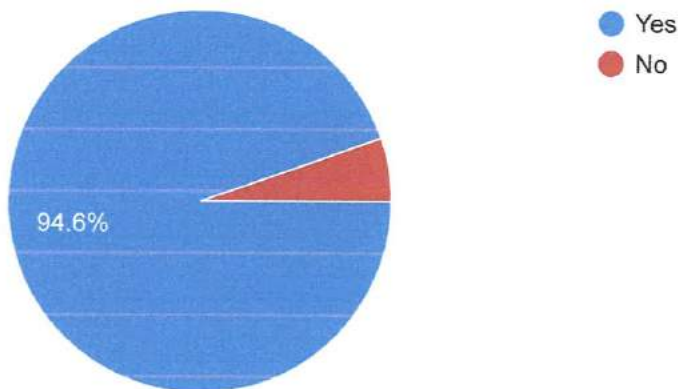


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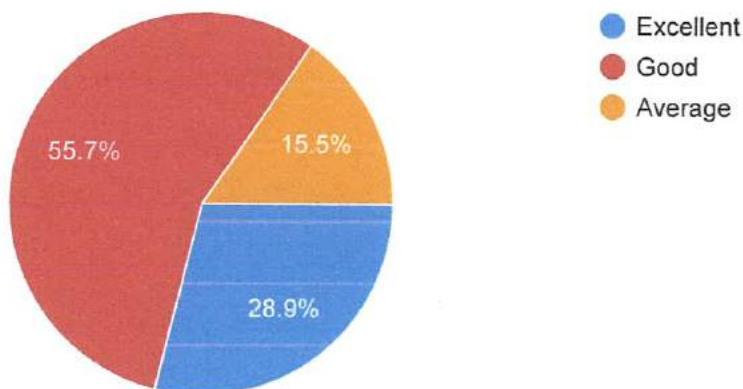
Are periodic internal tests and end-semester examinations are conducted to ensure continuous evaluation of students, and subsequent actions are taken based on the evaluation results.

93 responses



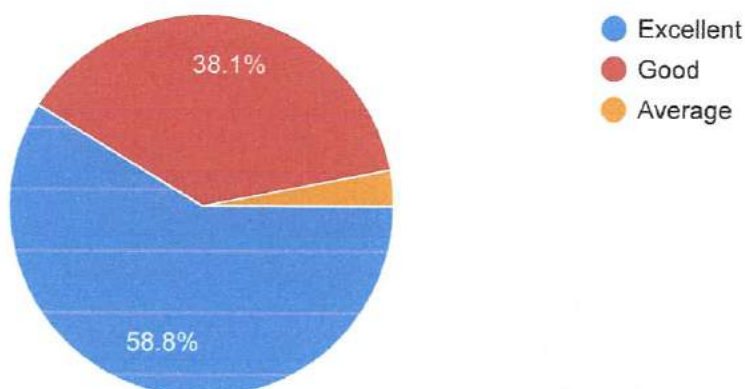
Digital Library has enough recourses like eBooks and E-journals which enhances ICT Learning.

97 responses



Library is having decent number of text and reference book and additional books for competitive exams.

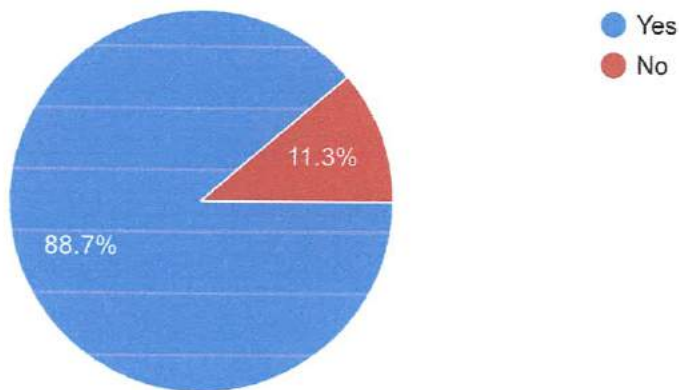
97 responses



Were locker facilities made available to the students?

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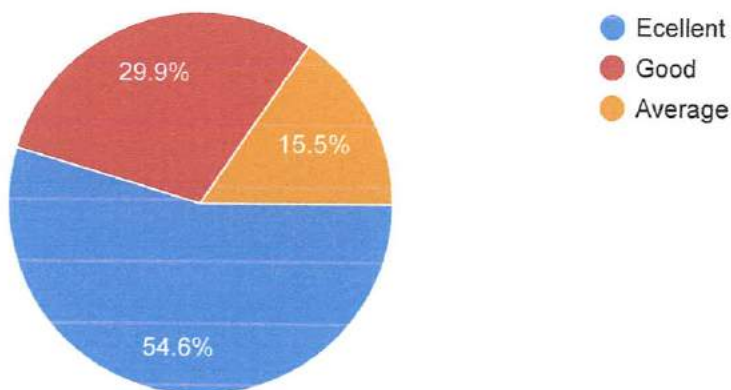
97 responses



Are the washroom/ toilet facilities kept in a hygienic and well-maintained condition?

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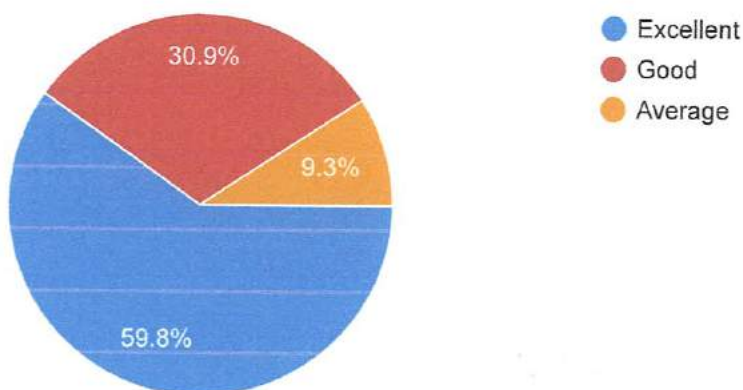
97 responses



Is the student dining facilities maintained in a hygienic and satisfactory manner?

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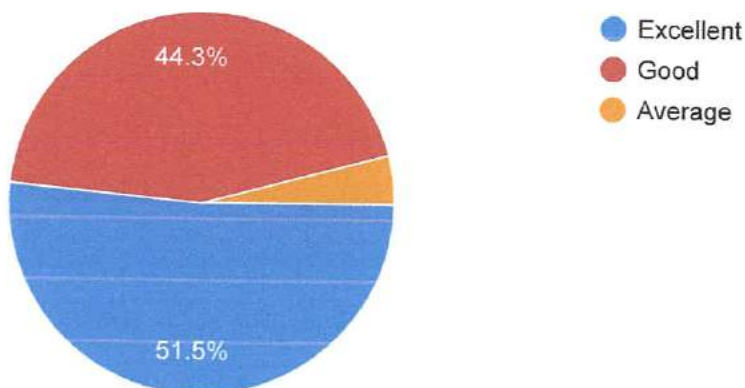
97 responses



Equipment, Lab facilities and Computers to adequate and meet students requirements.

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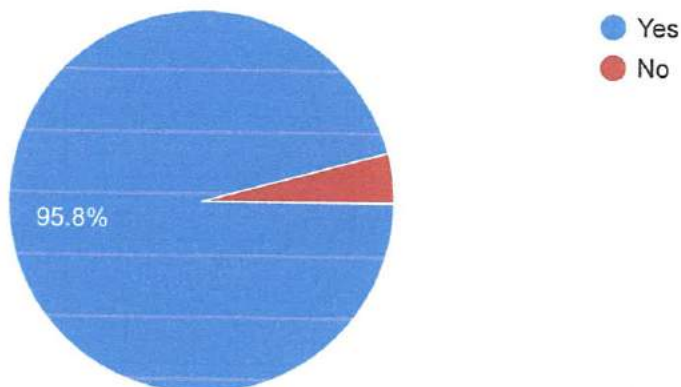
97 responses



Is the campus clean and green, with efforts made to be plastic-free, practice plastic segregation, and promote an eco-friendly environment?

 Copy

95 responses



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

97 responses

No

None

No

Everything is good

Pls include sports activities

The library lecture should be removed i don't think any student use this lecture to actually study

Bigger locker room for girls so we don't have to share a locker

My suggestion is that the lockers are too small to be shared between 2 people. It's difficult to manage all your belongings in that little space as it has to be shared.

The AC in girls locker room doesn't not work properly sometimes in the space there is not sufficient

Accounts

Accounts of second year is not understandable it would be better if any other faculty is in charge of this subject!

None

Locker rooms for the girls need to be expanded

Some faculty face a communication gap, which leads to disinterest of the students.

Accounts lectures (teaching methods)

N/A



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Try to build up contract with the waste management department for the disposal of the plastic waste. Also plastic water bottles can be upcycled by giving it to the Bisleri firm so that they can be reused in a proper way.

Few Assignments if possible

Nil

Some ingredients for food production practicals are never available for some batches and due to practicals being held on Mondays the vegetables are almost rotten so kindly look into this

Please just improve the ventilation in boys locker room . The AC's are not workikg . And once we go in for change its like hot oven and it's really not good ..very uncomfortable

Na

Often there are cockroaches found in the classrooms and kitchen drawers. Providing individual lockers to girls would be highly appreciated.

No nothing to be delete.

Not needed 😊

The teachers who teach should make the classes more interesting and active as some of them only go on speaking non-stop.

—

We need the ACs in the locker room areas to be switched on in the morning. The washroom in the girls locker room should be cleaned regularly, thank you.

Nothin

a lot of stationery and wastage of paper could be prevented.

Everything is good its just the condition of lockers not great from past 2yrs and Ac is not working in the locker room, the bench in the locker room is not in good condition

Idk

no

Management should be improved



Evs

The meals served are not up to the mark, the students are served 2 days old sambhar to finish the food. Food wastage is a good point but health factors are not taken care of. Locker Facilities are absolutely not up to the mark, despite of knowing the number of students that come there to change, the AC is never on and get very humid inside.

I just want to mention that...we girls need a seperate locker because being in thrid year we have lots of files and books to keep and it's hard to adjust in a sharing locker system

Get pest control for cockroaches in kitchen

It's very uncomfortable to change in locker room because th AC is never on

Locker facilities is really congested. A/C is always off

Locker room ac does not work

Please look forward for the locker facilities as it gets alot congested and the Ac doesn't work and gets suffocated and the washroom in the locker room smells.

Please look for the locker room washroom the benches and the A/C and the timing for the college should be till 4 pm and we should be strict with the rules because people do escape for some loop holes when the innocent people suffer

All the teachers are very good in teacher I get to know many things, it is pretty much good

Good

It's request to switch on the air conditioners in the locker room.

Girls should be given individual lockers . It becomes very difficult for girls to get ready in the morning as one part of the locker i.e small space is occupied by 15-20 girls which becomes difficult to get ready also sometimes there becomes no space to keep belongings which results in belongings getting lost . Kindly consider this .

The locker space is very cramped, and it's a hassle to change during busy morning hours. It would be great for each student to have an individual locker.

Girls need to be given individual lockers as the current locker situation makes it difficult to keep required necessities in the locker. Air conditioning in the locker room must be fixed getting ready in the locker room is getting extremely difficult because of the hot & humid weather it's a kind request to please take the above issues under consideration



A handwritten signature in blue ink, likely belonging to a faculty member or administrator, written over the bottom right of the stamp.

Please make the Individual lockers for girls

Girls should be given individual locker as one side is occupied by 10-15 girls and getting difficulty to get ready.

Girls need to be given individual lockers as the current locker situation makes it difficult to keep required necessities in the locker. Air conditioning in the locker room must be fixed getting ready in the locker room is getting extremely difficult because of the hot & humid weather it's a kind request to please take the above issues under consideration

Girls should have separate locker and also Girl's Locker room AC is not working. Locker room is too small it's always congested

Girls need to be given individual lockers as the current locker situation makes it difficult to keep required necessities in the locker. Air conditioning in the locker room must be fixed getting ready in the locker room is getting extremely difficult because of the hot & humid weather it's a kind request to please take the above issues under consideration.

Girls should be provided with individual lockers as there very less space and it is difficult to share locker. As locker room is too small as compared to no. Of girls .it gets difficult to get ready also due to less space things are getting stolen from lockers . Hope that attention would be given at this .

Locker room situation should be taken into consideration as it is very difficult to get ready in the locker as there is crowd everytime in the morning and as we are sharing the locker we don't get space to keep our belongings so we have to carry it everyday and it gets very difficult to carry it in rainy season atleast 3rd year girls should be given individual locker because every year the third year girls use individual locker than why not us??

In pratical we are doing kababs but without using tandoor we cook kababs in pan

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A handwritten signature in blue ink, appearing to be "R. G. J.", written over the stamp.



ACTION TAKEN REPORT

Year 2022-23

STUDENT'S FEEDBACK AND ACTION TAKEN REPORT

The students 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 in presented in the following table.

S. No	FEEDBACK	ACTION TAKEN
1.	Many female students suggested to increase the locker room space.	As per the suggestion college management has decided to increase and allot more space for the girl's locker room.
2.	Many of the female students suggested the lockers are too small to be shared between 2 people.	Since the locker room space was increased, we could install more lockers.
3.	It is uncomfortable to change in locker room because the AC is never on	It will be monitored that the locker room air conditioners are regularly switched on according to a schedule.
4.	In individual kitchen practical we are doing kebabs but without using tandoor we cook kebabs in pan	The college has made an investment to purchase new coal Sigdi.
5.	Try to build up contract with the waste management department for the disposal of the plastic waste. Also plastic water bottles can be up cycled by giving it to the Bisleri firm so that they can be reused in a proper way.	College segregates waste and the plastic is sent for recycling as and when collected in quantity.

Conclusion

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