



Feedback from Teachers 2022-23

List of Teacher's who gave the Feedback

S.No.	Email Address	Name Of The Faculty	Department
1.	manoj.kamble@srihm.edu.in	Mr. Manoj Kamble	Culinary
2.	chetan.raut@srihm.edu.in	Mr. Chetan Raut	Culinary
3.	suchismita.r@srihm.edu.in	Ms. Suchismita Roy Indra	Room Division Management
4.	sameer@srihm.edu.in	Mr. Sameer Dighe	Culinary
5.	stany.lopes@srihm.edu.in	Mr. Stany D Lopes	Culinary
6.	gurudatt@srihm.edu.in	Mr. Gurudatt G Parab	Information Technology
7.	vijay.suradkar@srihm.edu.in	Mr. Vijay Suradkar	Food & Beverage Service
8.	selvyn@srihm.edu.in	Mr. Selvyn Rodrigues	Food & Beverage Service
9.	ajay.meshram@srihm.edu.in	Mr. Ajaykumar Meshram	Management
10.	vinayak.s@srihm.edu.in	Mr. Vinayak Shettigar	Culinary
11.	sreejita@srihm.edu.in	Ms. Sreejita Vikas	Management
12.	nixon@srihm.edu.in	Mr. Nixon Dmello	Food & Beverage Service
13.	jasmine.reddy@srihm.edu.in	Ms. Jasmine Reddy	Rooms Division Management
14.	aakarsha@srihm.edu.in	Ms. Aakarsha Samuel	Rooms Division Management
15.	dilraj@srihm.edu.in	Mr. Dilraj Singh Bhamrah	Culinary





Teachers' Feedback 2022-23

15 Responses Received

S.No.	Feedback Criteria	Teachers Responses	%
1.	The syllabus covered during the year was suitable to the Program (B.Sc. Hospitality Studies/B.A. Culinary Art) that you were teaching.	Yes – 15 No – 0	100% 0%
2.	Laptops, projectors, and Wi-Fi facilities are provided to teachers to enhance the ICT teaching and learning methodology.	Yes – 15 No – 0	100% 0%
3.	How would you rate the laboratory environment in terms of facilitating effective instructional delivery and practical learning?	Excellent - 11 Good - 04 Average – 0	73.3% 26.7% 0%
4.	What is your assessment of the classroom environment in terms of facilitating effective lecture delivery and teaching?	Excellent - 14 Good - 01 Average – 0	93.3% 6.7% 0%
5.	The content covered by each course you taught was relevant to the needs of the industry.	Strongly agree - 08 Agree - 06 Disagree - 01	53.3% 40% 6.7%
6.	The time period in each semester was appropriate to cover all instructional objectives for the course.	Strongly agree - 09 Agree - 05 Disagree – 0 Neutral – 01	60% 33.3% 0% 6.7%
7.	Relevant resources for further learning and investigation, such as reference books, case studies and reference websites/ e-resources are available to teachers.	Strongly agree - 11 Agree - 04 Disagree - 0	73.3% 26.7% 0%
8.	The course content has a relevant balance of theoretical and practical inputs to complete the Syllabus.	Strongly agree - 10 Agree - 05 Disagree - 0	66.7% 33.3% 0%
9.	The program aims to give specific knowledge that enable students to secure employment opportunities or pursue further studies.	Strongly agree - 11 Agree - 04 Disagree - 0	73.3% 26.7% 0%





10.	Mention any challenges that you faced during the past two semesters or any suggestions you would like to give to improve the teaching learning process.	<ul style="list-style-type: none">• More time needed to cover the syllabus.• Time constraints to complete portion due to extra circular activities• Teachers should have some library reading time so that they will learn about the latest trends in industry and keep upgraded themselves as per the industry standards and needs.• "Assessment and Evaluations of teaching quality to be done in and off. Should function together with trustworthy collaboration."
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Teacher's Feedback on Curriculum 2022-23

15 responses

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Name of the Faculty

15 responses

Manoj Kamble

Chetan Raut

SUCHISMITA ROY INDRA

sameer dighe

Stany d Lopes

Gurudatt G Parab

Vijay suradkar

Selvyn Rodrigues

Ajaykumar Meshram

Vinayak Shettigar

Sreejita Vikas

NIXON DMELLO

Jasmine Reddy

Aakarsha Samuel

Dilraj Singh Bhamrah



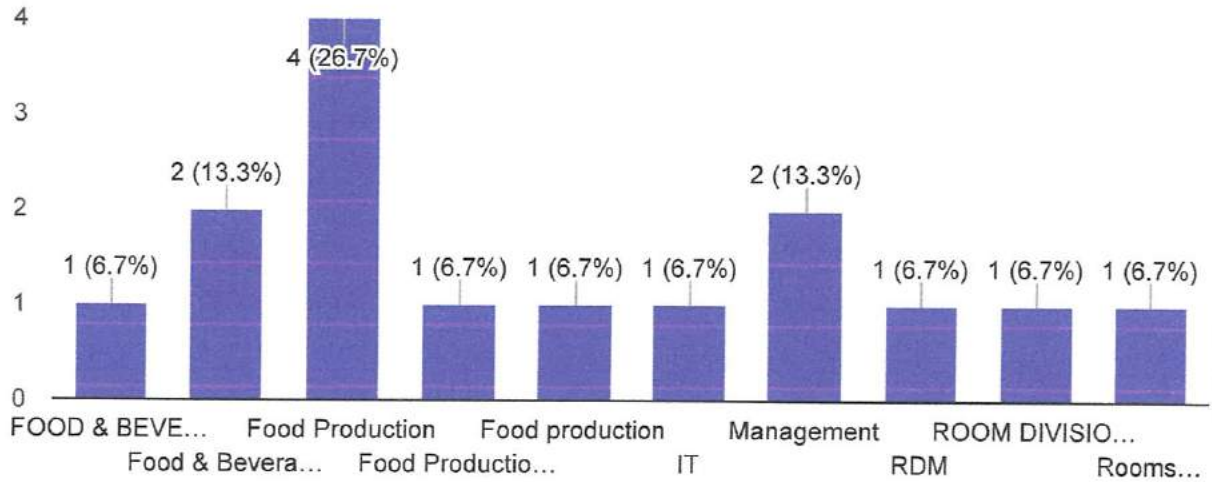
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Department

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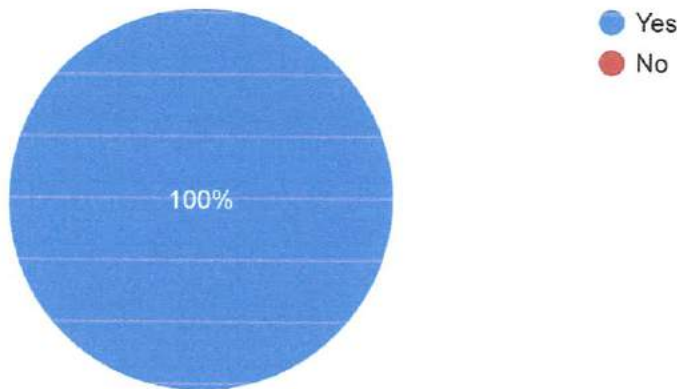
15 responses



The syllabus covered during the year was suitable to the Program (B.Sc. Hospitality Studies/B.A. Culinary Art) that you were teaching.

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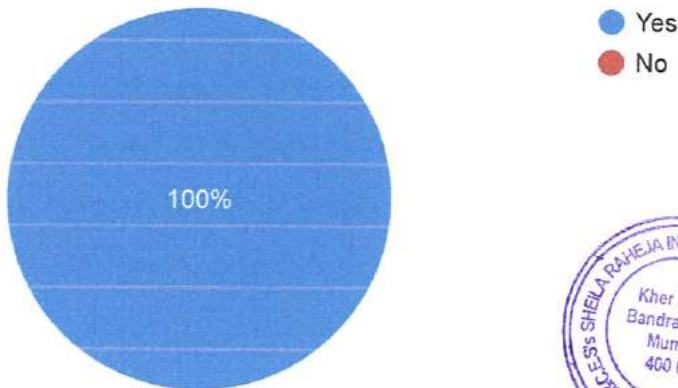
15 responses



Laptops, projectors, and Wi-Fi facilities are provided to teachers to enhance the ICT teaching and learning methodology.

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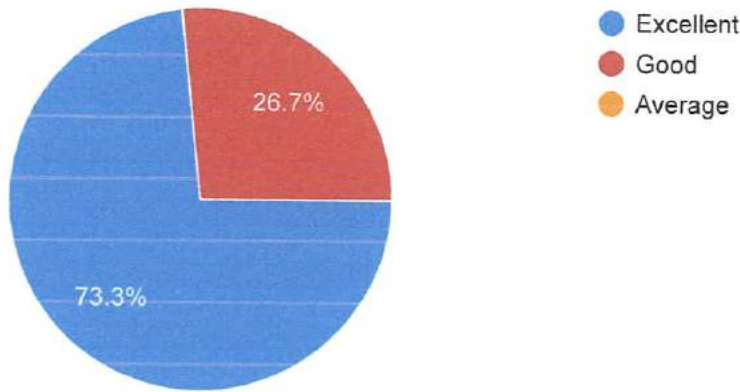
15 responses





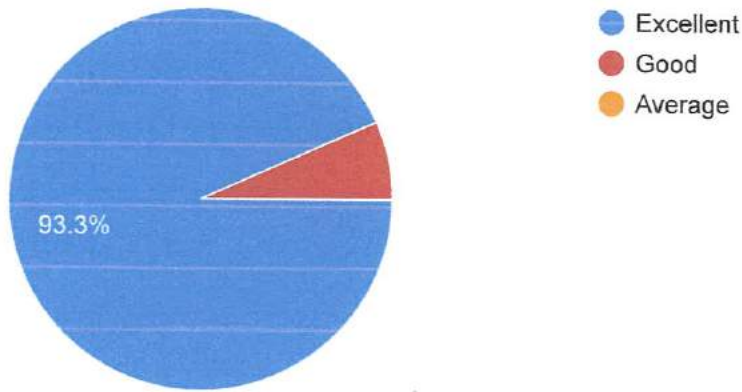
How would you rate the laboratory environment in terms of facilitating effective instructional delivery and practical learning?

15 responses



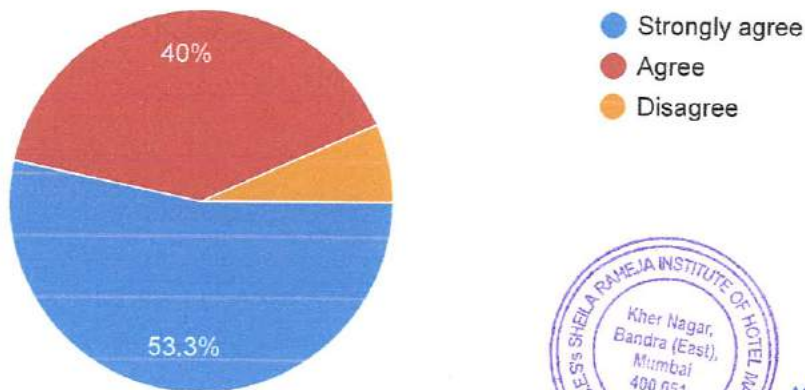
What is your assessment of the classroom environment in terms of facilitating effective lecture delivery and teaching?

15 responses



The content covered by each course you taught was relevant to the needs of the industry.

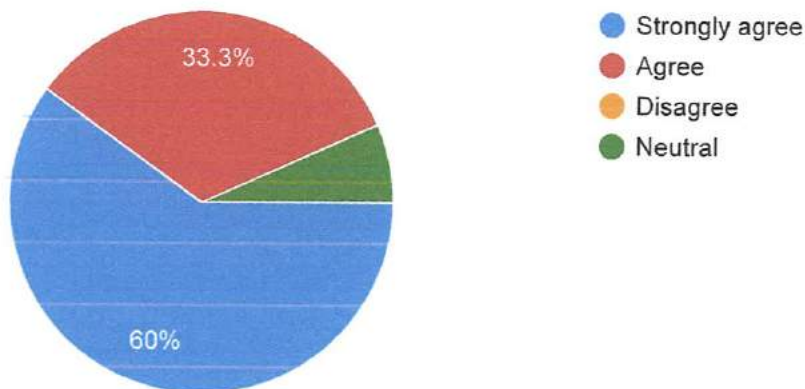
15 responses



The time period in each semester was appropriate to cover all instructional objectives for the course.



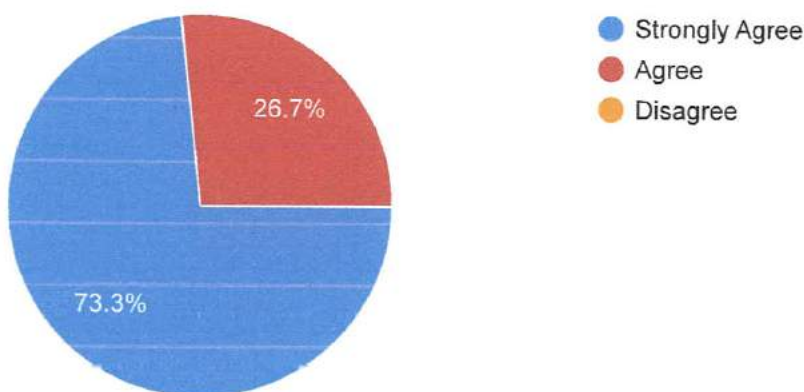
15 responses



Relevant resources for further learning and investigation, such as reference books, case studies and reference websites/ e-resources are available to teachers.



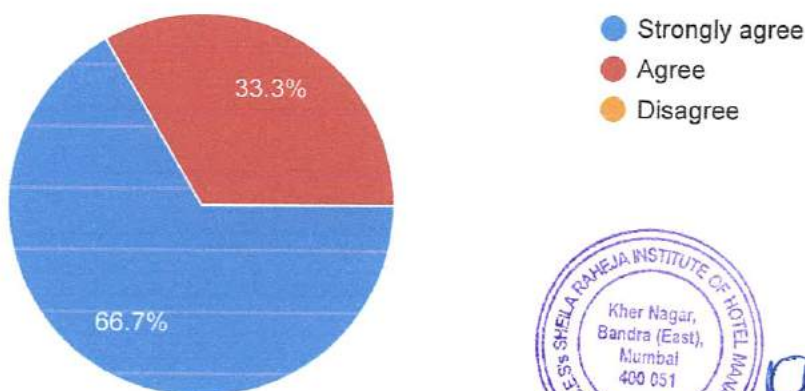
15 responses



The course content has a relevant balance of theoretical and practical inputs to complete the Syllabus.



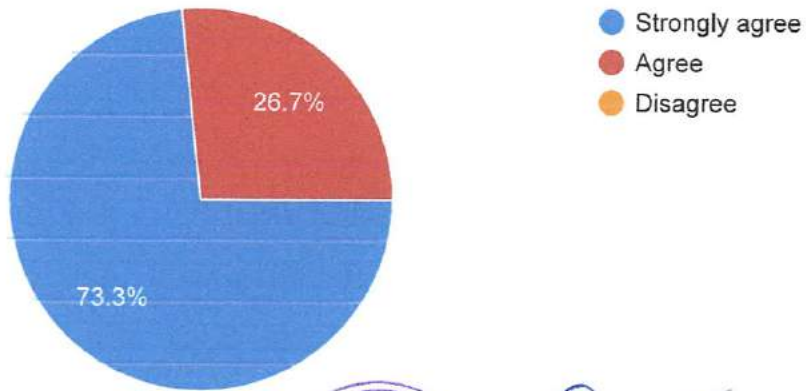
15 responses





The program aims to give specific knowledge that enable students to secure employment opportunities or pursue further studies.

15 responses



Mention any challenges that you faced during the past two semesters or any suggestions you would like to give to improve the teaching learning process.

15 responses

None

none

More time needed to cover the syllabus..

For better freshness and nutritional value, it is recommended to increase the procurement of green vegetables, obtained once a week, to at least twice a week.

no

No suggestions

Suggestions: Teachers Should have some library reading time so that they will learn about the latest trends in industry and keep upgraded themselves as per the industry standards and needs.

time constraints to complete portion due to extra circular activities

Assessment and Evaluations of teaching quality to be done in and off.
Should function together with trustworthy collaboration.

Spare parts of equipments and machinery in the kitchen takes time to be replaced

NONE

Try to reach every student and ask for their doubts

Syllabus needs to modified as the industry keeps on updating

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ACTION TAKEN REPORT

Year 2022-23

TEACHER'S FEEDBACK AND ACTION TAKEN REPORT

The teachers 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.	Teachers should have some library reading time so that they will learn about the latest trends in industry and keep upgraded themselves as per the industry standards and needs.	Teachers are allowed to visit the library whenever they are not conducting lectures.
2.	Assessment and Evaluations of teaching quality to be done in and off. Should function together with trustworthy collaboration.	As the management policy Assessment and Evaluations of teaching is done-

Conclusion

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

