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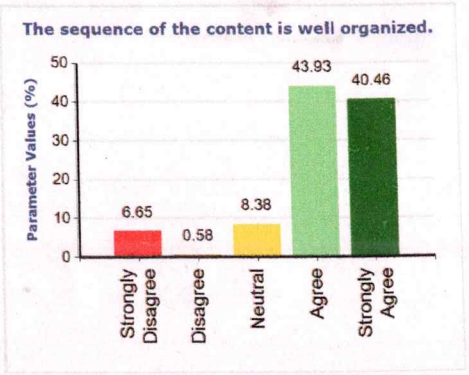
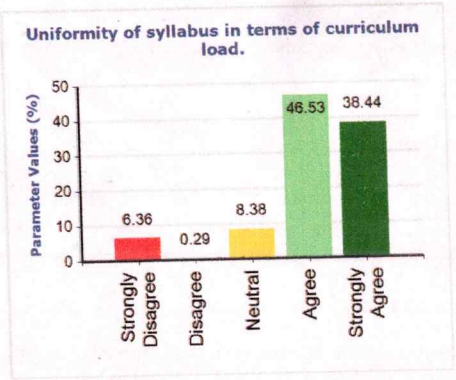
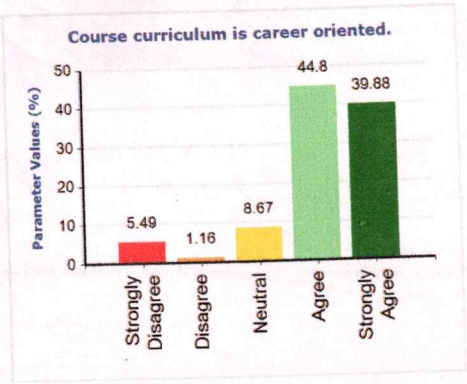
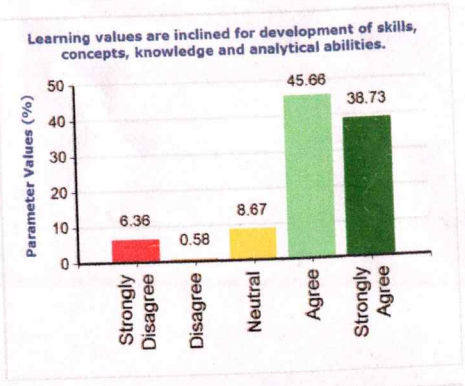
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

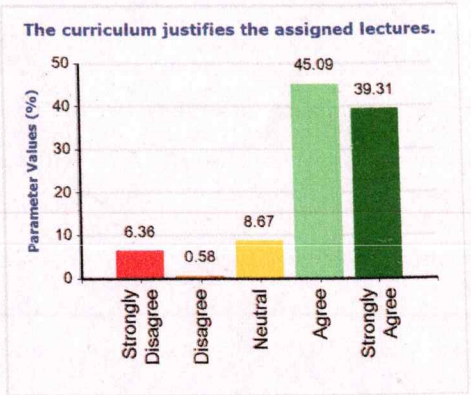
Programme : Bachelor of Hotel Management & Catering Technology

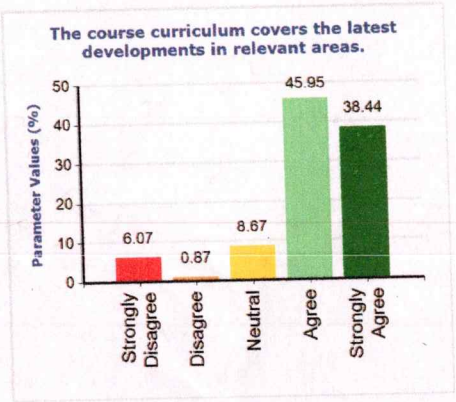


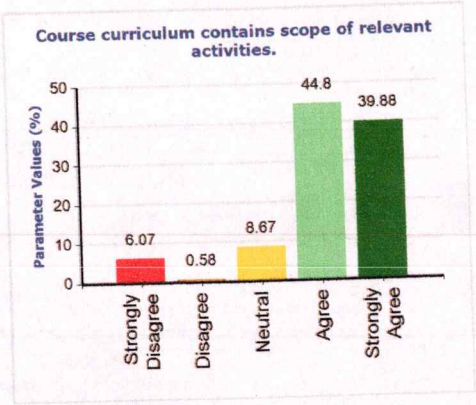


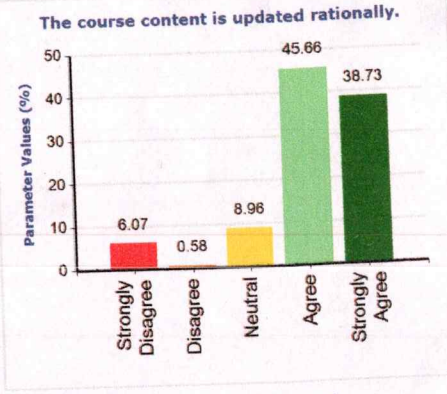


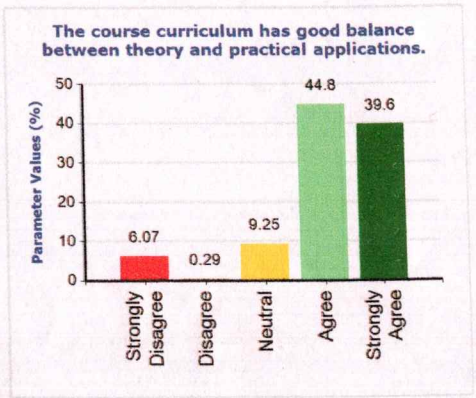


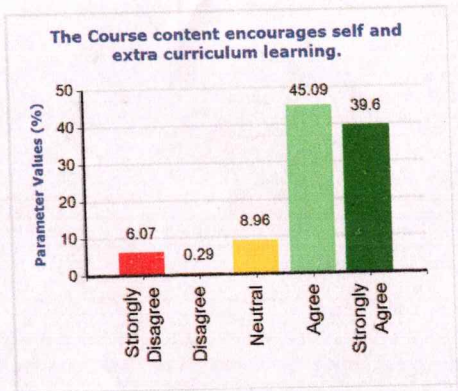












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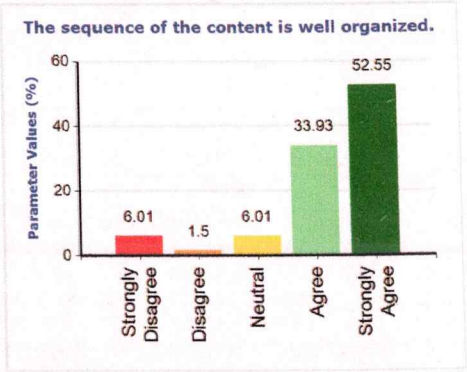
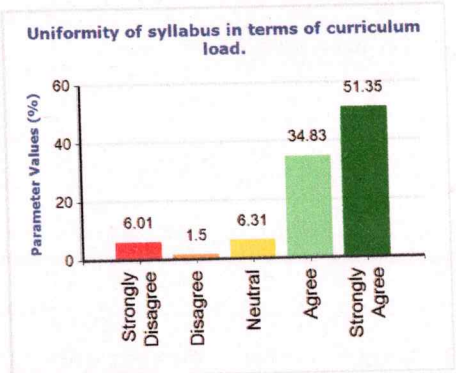
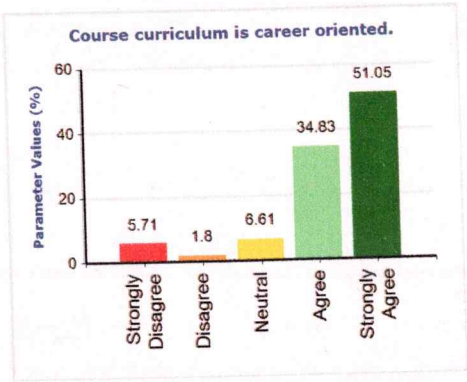
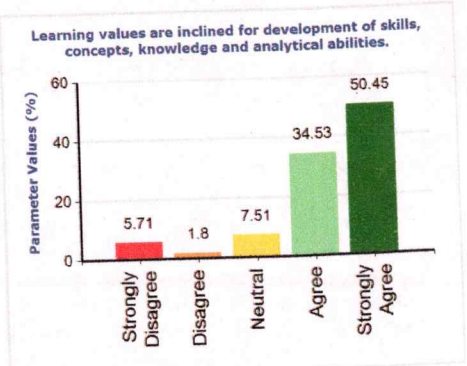
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

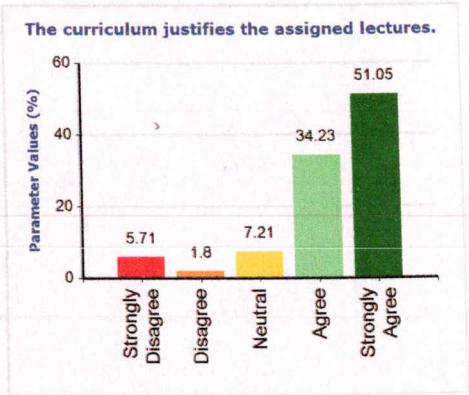
Programme : Bachelor of Hotel Management & Catering Technology

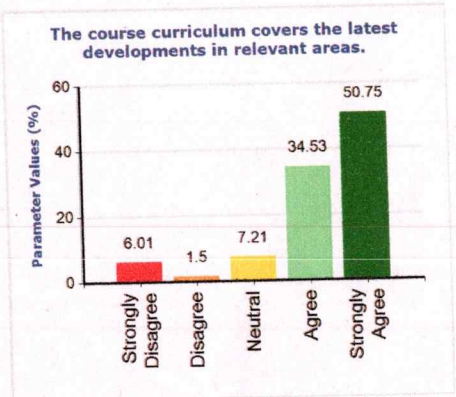


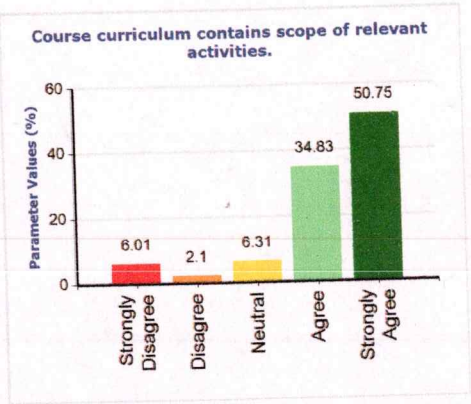


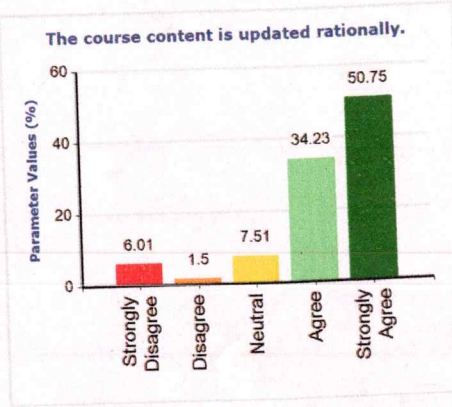


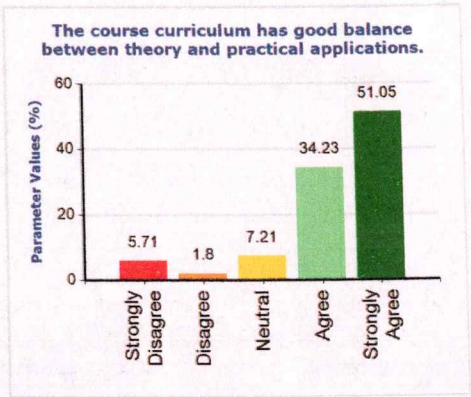


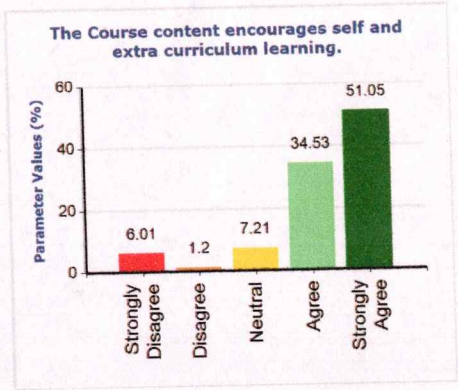












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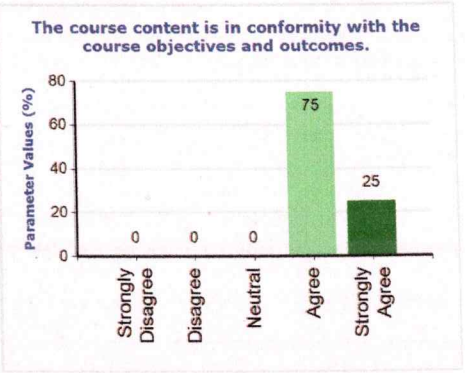
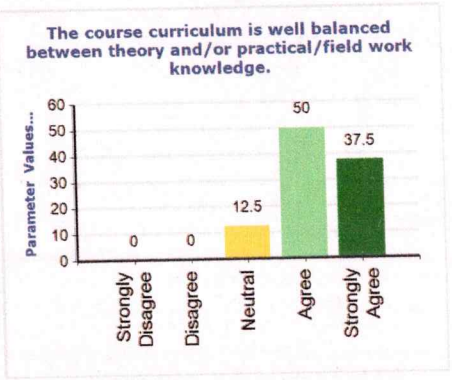
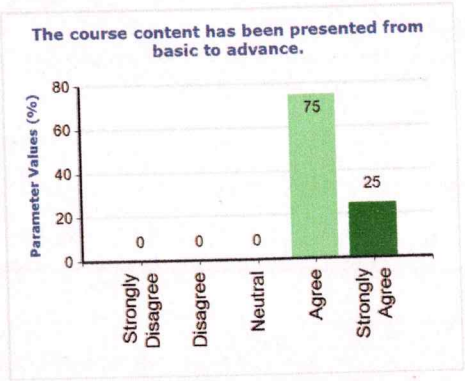
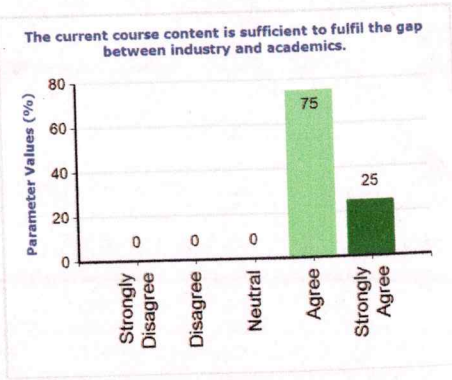
ANALYSIS OF FACULTY FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

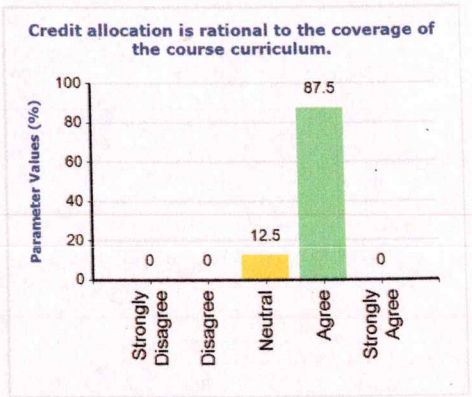
Programme : Bachelor of Hotel Management & Catering Technology

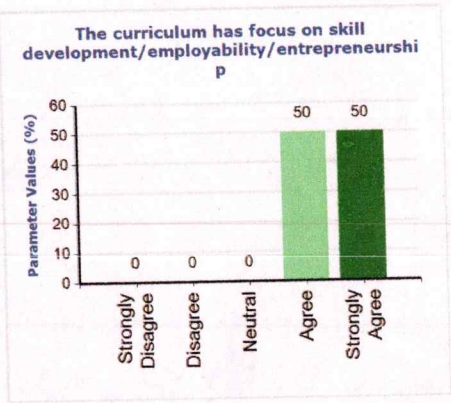


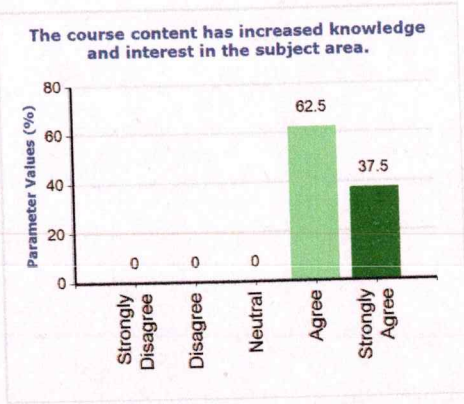


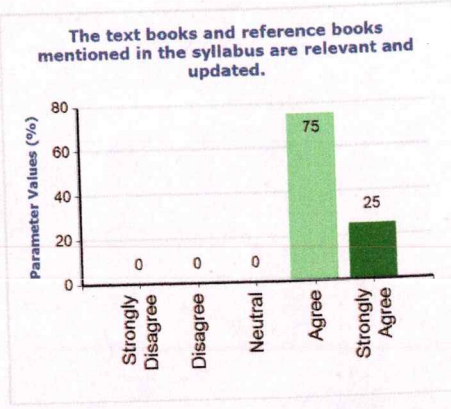


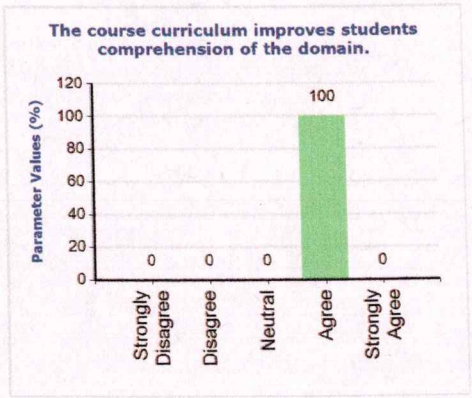


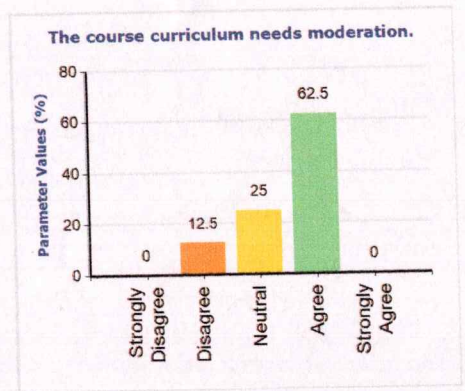












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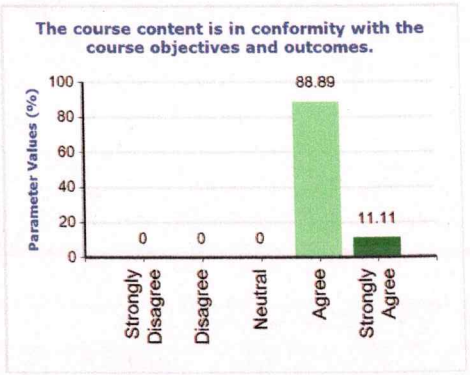

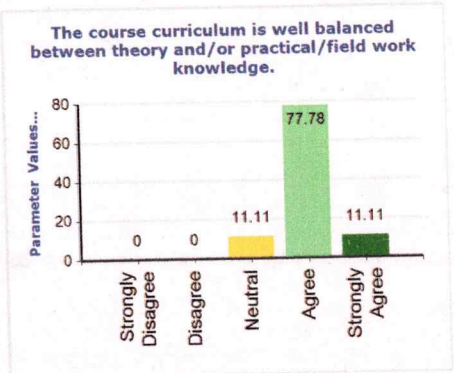

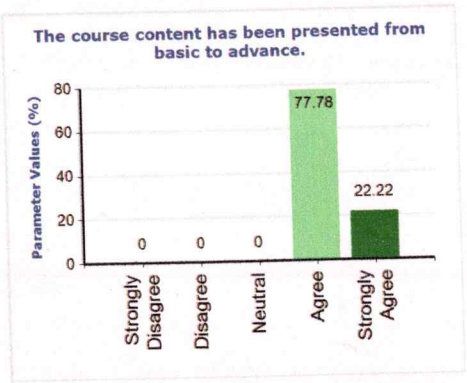

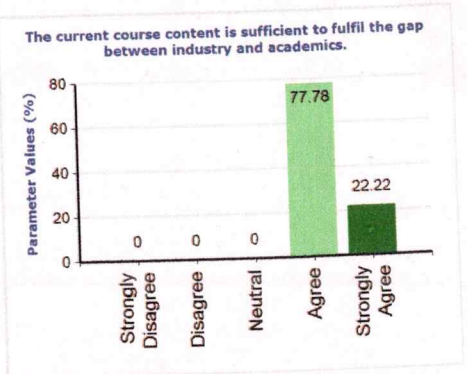

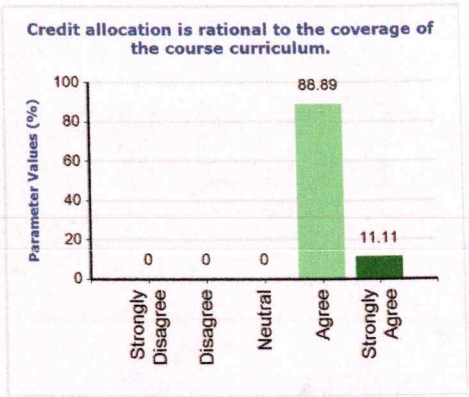

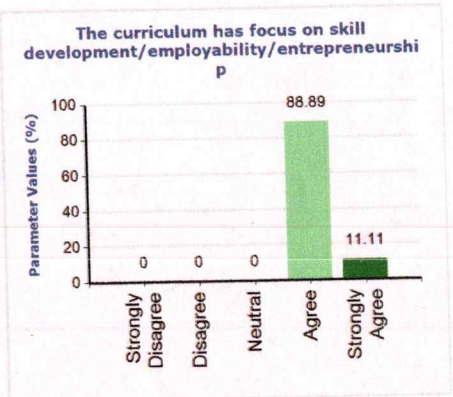

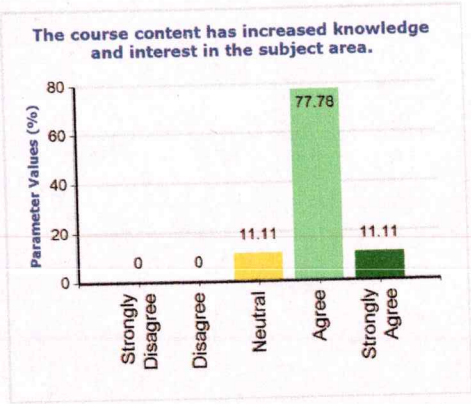

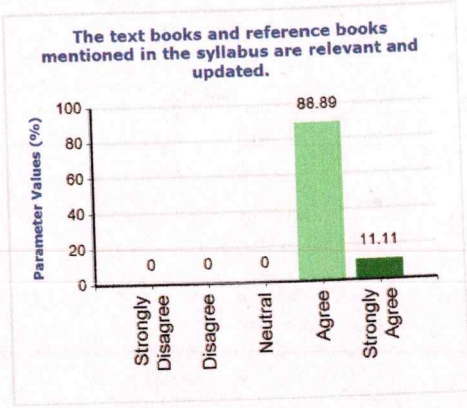

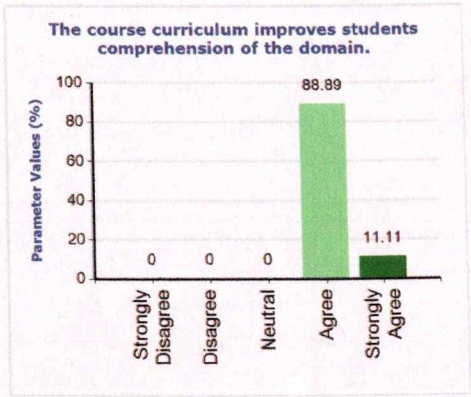

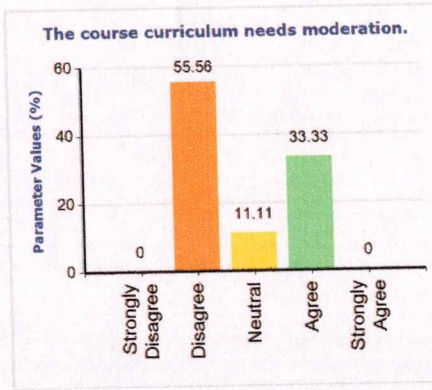

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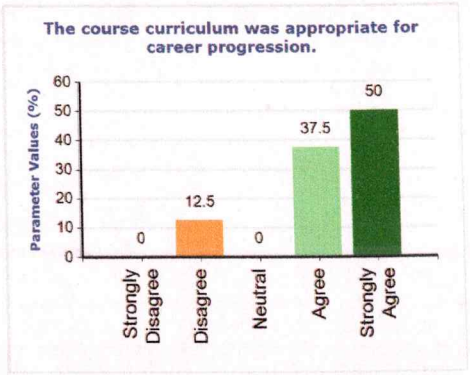
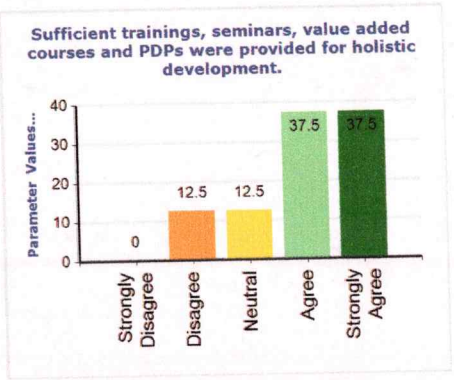
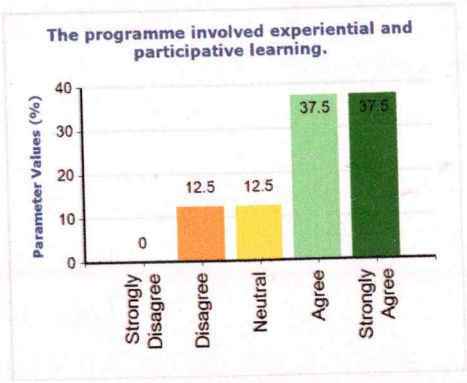
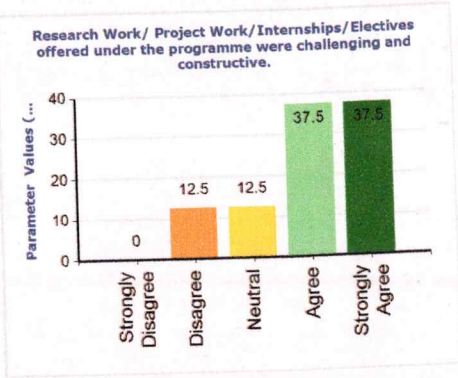
ANALYSIS OF ALUMNI FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

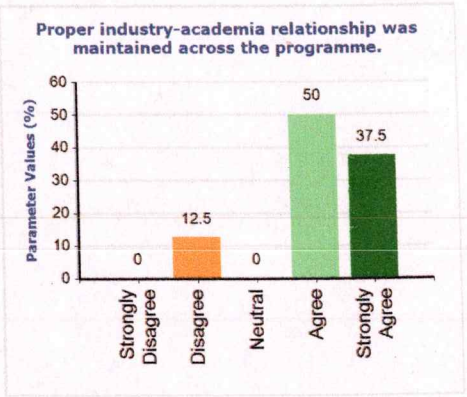
Programme : BACHELOR OF HOTEL MANAGEMENT

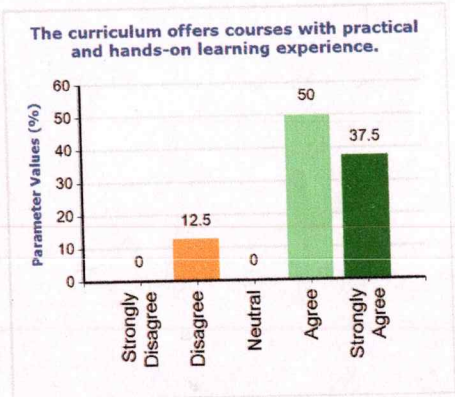


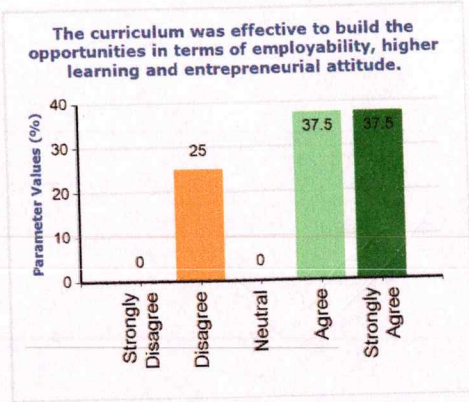


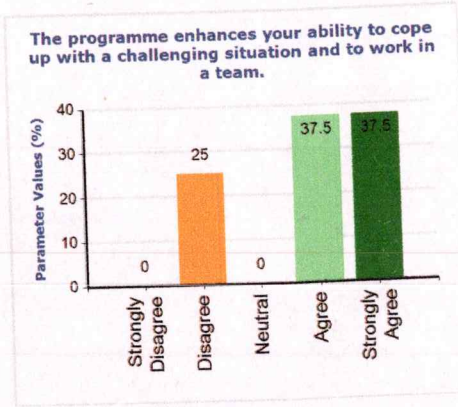


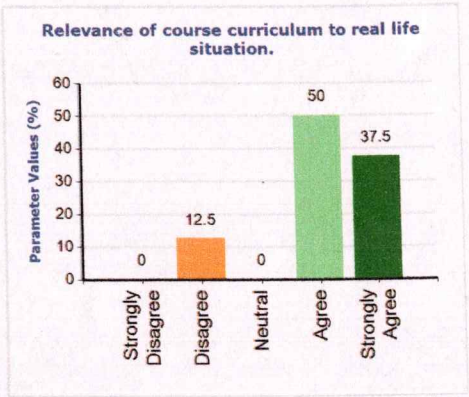


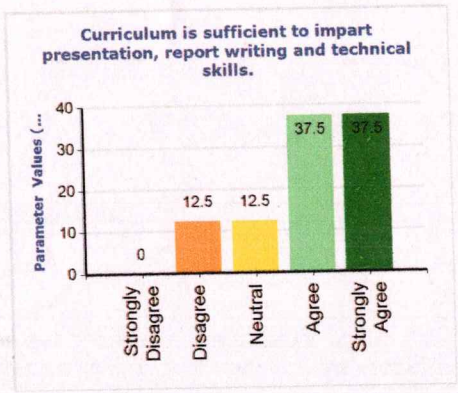












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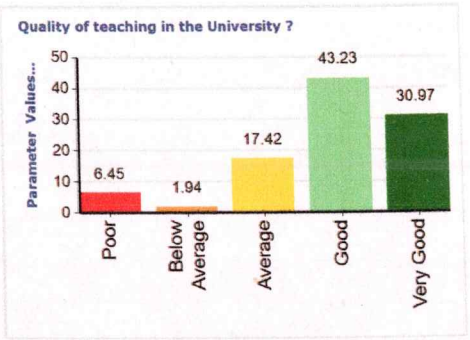
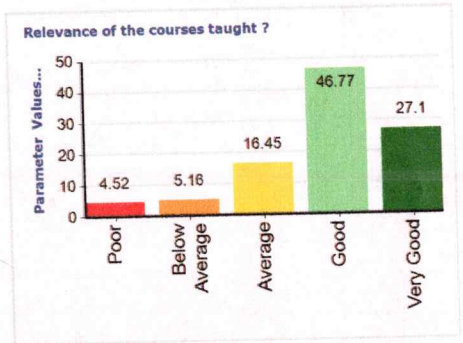
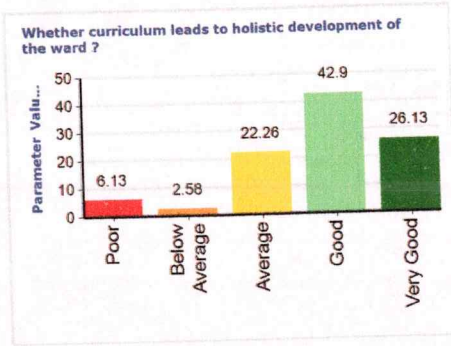
PARÉNT'S FEEDBACK ON CURRICULUM (2022-23)

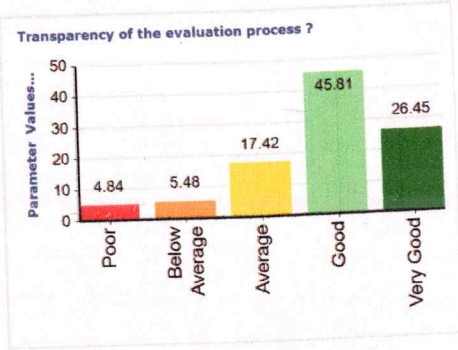
Feedback Type : University Wise

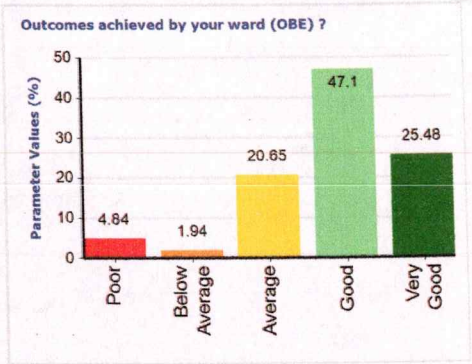
University : UTTARANCHAL UNIVERSITY, DEHRADUN











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Premnagar, Dehradun (Uttarakhand) INDIA-248007

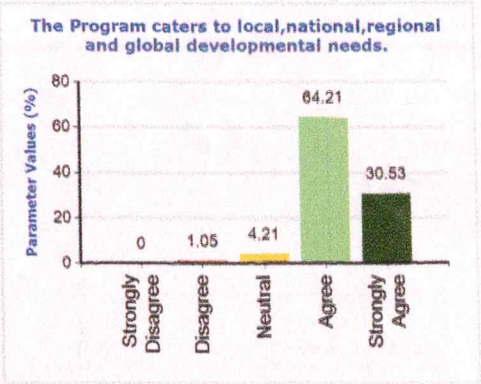
www.uttaranchaluniversity.ac.in

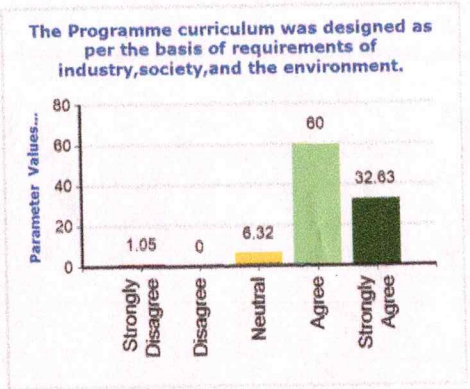
(Employer Feedback Analysis 2022-23)

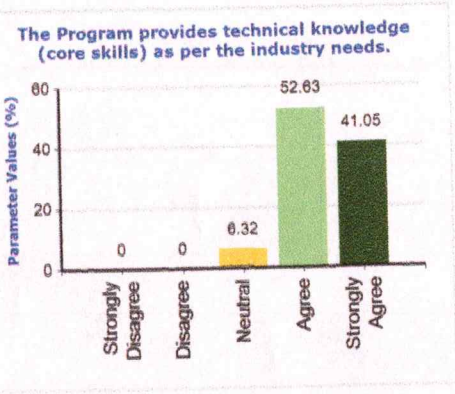
Feedback Type : University Wise

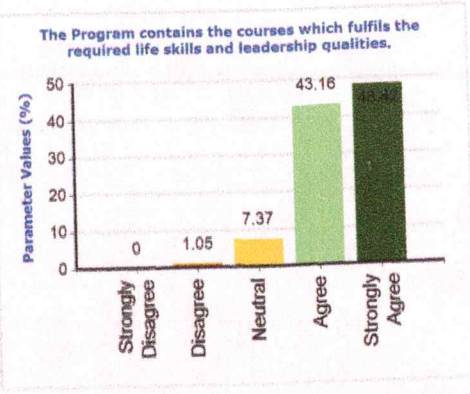
University : UTTARANCHAL UNIVERSITY, DEHRADUN

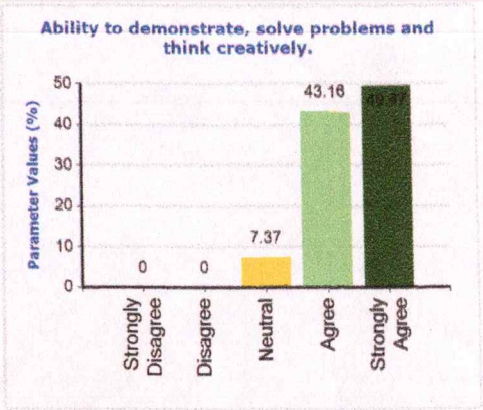
Academics

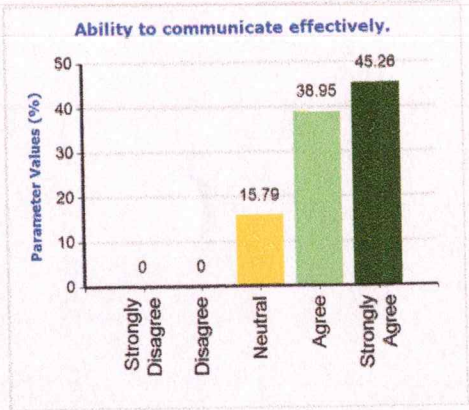


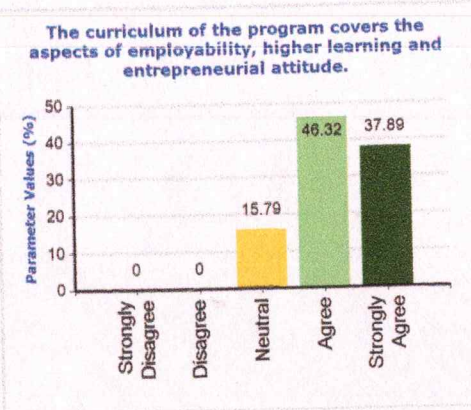


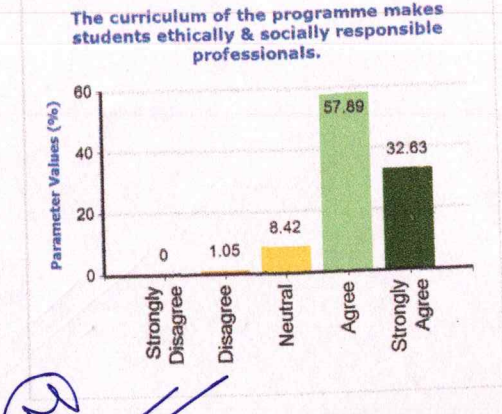












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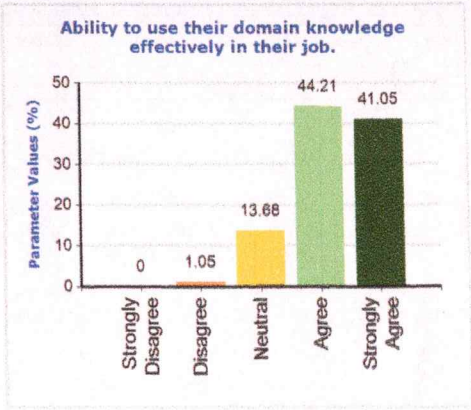

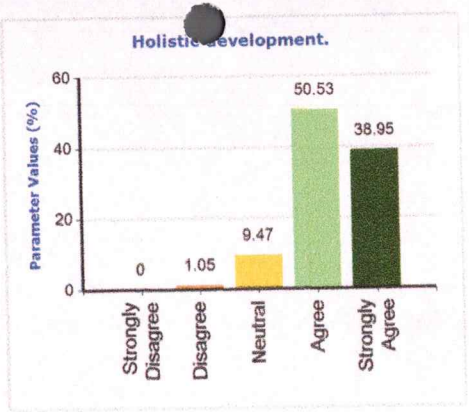

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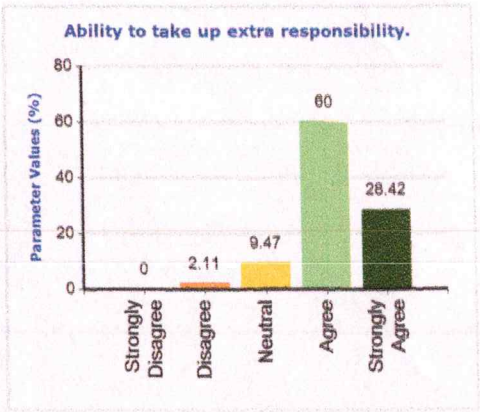
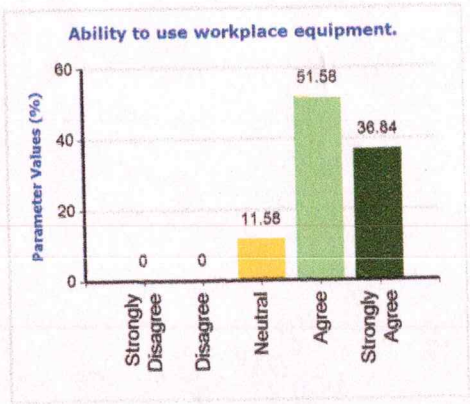
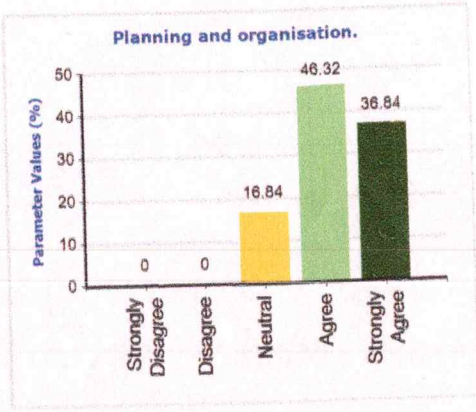
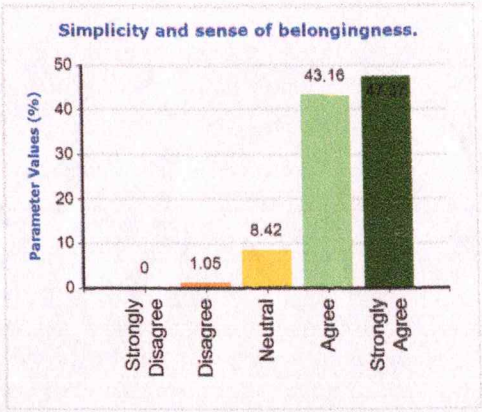
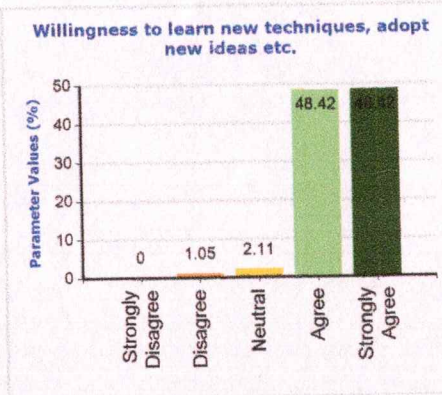
Non-Academics

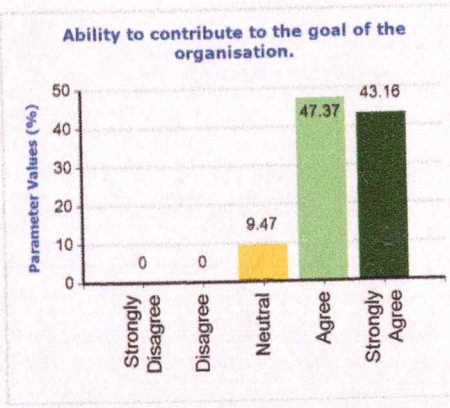


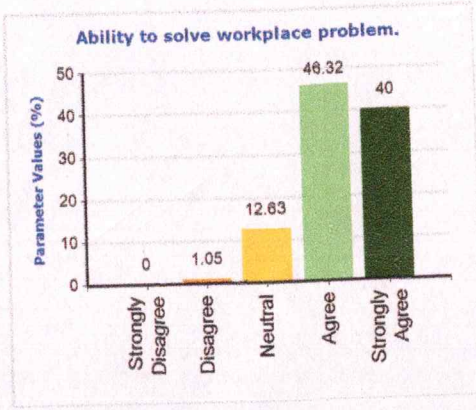












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Uttaranchal School of Hotel & Hospitality Management

Analysis Report

Students Feedback on Curriculum (Curriculum Feedback Analysis 2022-23)

BHMCT

May,01,2023

Odd Semester:
Strongly Agree: 39.3%
Agree: 45.23%
Neutral: 8.72%
Disagree: 0.78%
Strongly Disagree: 6.2%

Even Semester:
Strongly Agree: 51.08%
Agree: 34.47%
Neutral: 6.91%
Disagree: 1.65%
Strongly Disagree: 5.89%

Key Observations:
Odd Semester vs. Even Semester: The percentage of students strongly agreeing with the curriculum increases from the odd (39.3%) to the even semester (51.08%).
Agreement Rates: Majority of students express agreement with the curriculum in both odd (84.53%) and even semesters (85.55%).
Neutral Responses: Neutral responses remain relatively consistent between odd (8.72%) and even semesters (6.91%).
Disagreement Rates: Disagreement rates are generally low, with slight fluctuations between odd and even semesters.

Recommendations:
Continuous Evaluation: Regularly assess student feedback to identify areas for improvement and ensure alignment with student needs.
Engagement: Encourage active communication with students to understand their perspectives and address any concerns.
Address Disagreements: Attend to the concerns raised by students who disagree or strongly disagree with the curriculum, ensuring their feedback is thoroughly considered.

Conclusion:
Overall, student feedback on the Hotel and Hospitality curriculum indicates a positive perception, with high levels of agreement in both odd and even semesters. However, continuous engagement and evaluation are necessary to address any concerns and ensure the curriculum remains effective and relevant.

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Uttaranchal School of Hotel & Hospitality Management

Feedback Analysis Report
Faculty Feedback on Curriculum (Curriculum Feedback Analysis 2022-23)
BHMCT

May,01,2023

Odd Semester:

Strongly Agree: 22.5%
Agree: 71.25%
Neutral: 5%
Disagree: 1.25%

Even Semester:

Strongly Agree: 12.22%
Agree: 78.89%
Neutral: 3.33%
Disagree: 5.56%

Key Observations:

Odd Semester vs. Even Semester: There is a noticeable decrease in the percentage of faculty strongly agreeing with the curriculum from the odd (22.5%) to the even semester (12.22%).
Agreement Rates: The majority of faculty member's express agreement with the curriculum in both odd (71.25%) and even semesters (78.89%).
Neutral Responses: Neutral responses remain relatively low in both semesters, with a slight increase in the even semester.
Disagreement Rates: Disagreement rates are minimal but show a slight increase from the odd (1.25%) to the even semester (5.56%).

Recommendations:

Explore Changes in Curriculum: Investigate reasons behind the decrease in strong agreement from odd to even semesters and address any identified issues.
Engage Faculty: Foster open communication with faculty members to understand the factors influencing their perceptions and gather suggestions for improvement.
Address Disagreements: Attend to the concerns raised by the small percentage of faculty members who disagree with the curriculum, ensuring their feedback is thoroughly considered.

Conclusion:

While the majority of faculty member's express agreement with the Hotel & Hospitality curriculum in both odd and even semesters, the decrease in strong agreement and the slight increase in disagreement rates merit attention. Continuous engagement with faculty, exploration of curriculum changes, and addressing concerns are crucial for maintaining a curriculum that aligns with the needs and expectations of the teaching staff.

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Feedback Analysis Report

Alumni Feedback on Curriculum (2022-23)

May,01,2023

Key Findings

39%of alumni strongly agree with the curriculum.
41% agree with the curriculum.
5%are neutral.
15%disagree with the curriculum.

Implications:

Strong Positive Perception: Significant proportion of alumni express strong agreement with the curriculum.
Majority Agreement: Combined, 80% of alumni either strongly agree or agree with the curriculum.
Room for Improvement: A notable 20% express neutral or negative sentiments, indicating areas for enhancement with in the Hotel and hospitality curriculum.

Recommendations:

Engage Neutral Alumni: Gather insights from neutral alumni to understand areas for improvement and address concerns.
Address Dissatisfaction: Identify and rectify issues raised by the 15% who disagree with the curriculum.
Build on Strengths: Leverage positive feedback to reinforce successful elements of the curriculum.
Continuous Evaluation: Implement a system for ongoing evaluation and adaptation of the curriculum to ensure alignment with industry standard and alumni expectations.

Conclusion:

While a significant portion of alumni express agreement with the Hotel and Hospitality curriculum, there are opportunities to address concerns raised by those who are neutral or disagree. By engaging with alumni feedback and implementing targeted improvements, the curriculum can be further optimized to meet the needs and expectations of alumni stakeholders.

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Feedback Analysis Report
Parent's Feedback on Curriculum (2022-23)

May,01,2023

Key Findings:

45% of parents rated the curriculum as 'good'.
27% rated it as 'very good'.
19% considered it 'average'.

Implications:

Strength Recognition: Majority found the curriculum effective.
Opportunity for Enhancement: Areas for improvement noted by 19%.

Recommendations:
Continuous Feedback Mechanism: Regular communication channels for ongoing improvement.
Tailored Interventions: Address concerns of parents who rated it 'average'.
Transparent Communication: Foster open dialogue to ensure alignment with industry standards
Celebration of Successes: Recognize and replicate positive aspects.

Conclusion:
Overall positive feedback highlights strengths, while suggestions for improvement provide opportunities for refinement to meet evolving needs in Hotel and Hospitality industry.

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Feedback Analysis Report
Employer Feedback Analysis on Curriculum 2022-23

May,01,2023

Academic Employers:
Strongly Agree: 40%
Agree: 50%
Neutral: 9.4%
Disagree: 0.6%

Non-Academic Employers:
Strongly Agree: 39%
Agree: 49%
Neutral: 11%
Disagree: 1%

Key Observations:

Academic Sector: Majority of academic employers (90%) either strongly agree or agree with the curriculum.
Non-Academic Sector: A significant portion of non-academic employers (88%) express agreement with the curriculum.
Neutral Responses: Academic employers have a slightly higher percentage of neutral responses compared to non-academic employers.
Disagreement: Disagreement rates are minimal in both sectors, with non-academic employers showing a slightly higher disagreement rate.

Recommendations:
Engagement: Further engage with both academic and non-academic employers to understand the reasons behind neutral and disagreement responses.
Address Concerns: Address any concerns raised by employers who disagree with the curriculum to ensure alignment with industry needs.
Continuous Evaluation: Regularly evaluate and adapt the curriculum based on feedback from both sectors to maintain relevance and effectiveness.

Conclusion:
Overall, the feedback from both academic and non-academic employers indicates a high level of agreement with the curriculum for Hotel & Hospitality students. However, there are opportunities to address concerns and further engage with employers to ensure ongoing alignment with industry standards and requirements.

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Uttaranchal School of Hotel & Hospitality Management

Feedback Analysis Report

Academic Year: 2022-23

Bachelor of Hotel Management & Catering Technology

(BHMCT)

May,01,2023

The department has gathered feedback on the curriculum from stakeholders (faculty, students, alumni, parents and employers) in order to make regular modifications to address industry, social and environmental standard that BHMCT programme and the hotel & Hospitality profession serve. The details of the feedback received as follows.

The department proposed the following recommendation on the basis of feedback and suggestions received:

S.No	Recommendation
1	All courses should include more applied contents
2	NEP 2020 of India emphasising the importance of traditional knowledge.
3	Value added course should be incorporated in BHMCT

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Uttaranchal School of Hotel & Hospitality Management

Action Taken Report

Academic Year: 2022-23

Bachelor of Hotel Management & Catering Technology

(BHMCT)

May,01,2023

The point was discussed on the basis of the feedback received and the following actions were taken to resolve the recommendation of the stakeholders:

S. No	Recommendation	Action Taken
1	All courses should include more applied contents	All courses revised wherever needed
2	NEP 2020 of India emphasising the importance of traditional knowledge.	New course introduced (Traditional Indian Cooking-"Exploring Heritage, to achieve Sustainability and nutritional wisdom"
3	Value added course should be incorporated in BHMCT	Course is implemented in First Semester of BHMCT Curriculum

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