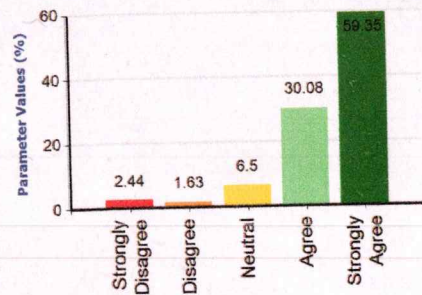


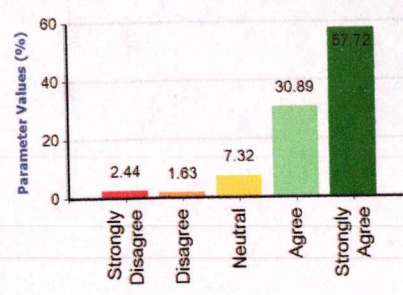
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

Programme : Bachelor of Science (Hotel & Hospitality Management)

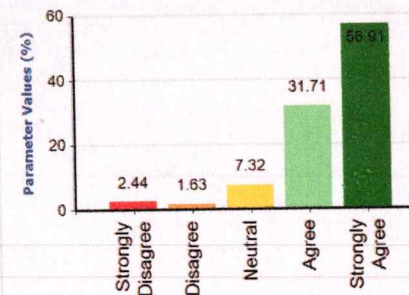
The sequence of the content is well organized.



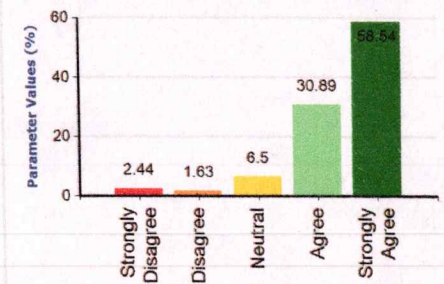
Uniformity of syllabus in terms of curriculum load.



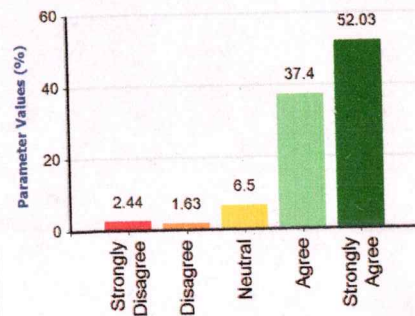
Course curriculum is career oriented.



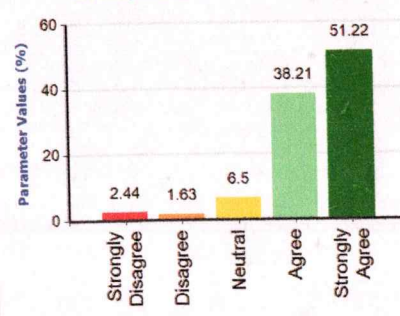
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



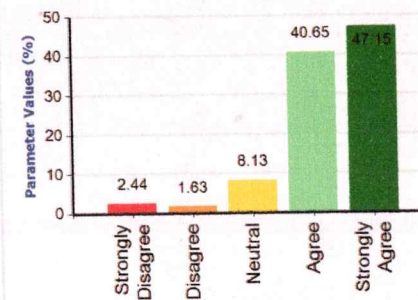
The curriculum justifies the assigned lectures.



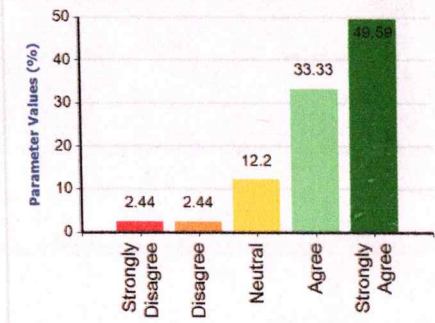
The course curriculum covers the latest developments in relevant areas.



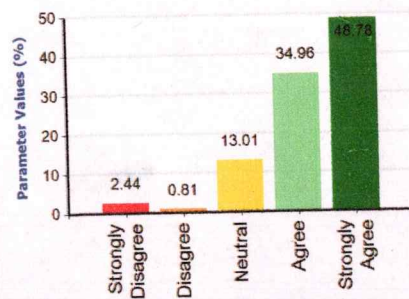
Course curriculum contains scope of relevant activities.



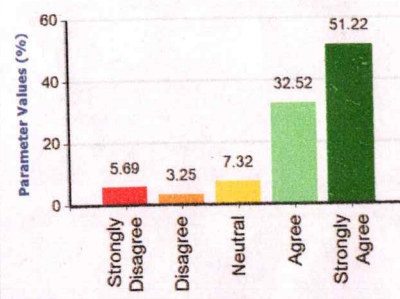
The course content is updated rationally.



The course curriculum has good balance between theory and practical applications.



The Course content encourages self and extra curriculum learning.



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Uttaranchal University

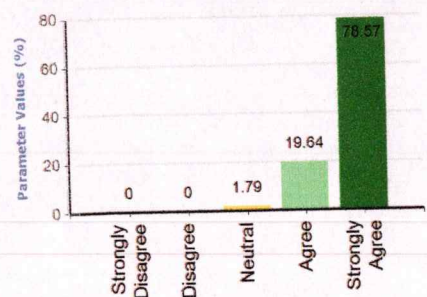
Arcadia Grant, Post Office - Chandanwari

Premnagar, Dehradun - 248007

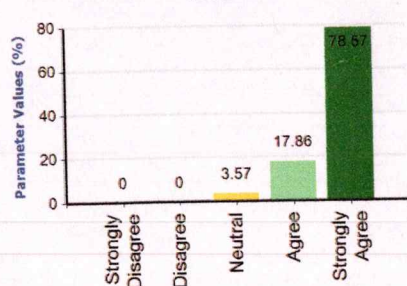
ANALYSIS OF STUDENT FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

Programme : Bachelor of Science (Hotel & Hospitality Management)

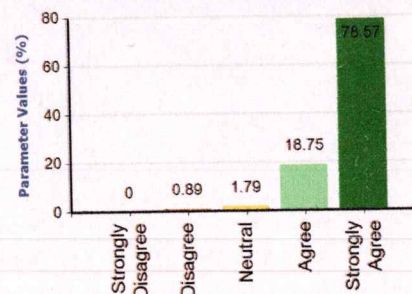
The sequence of the content is well organized.



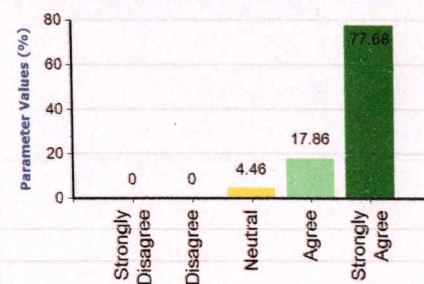
Uniformity of syllabus in terms of curriculum load.



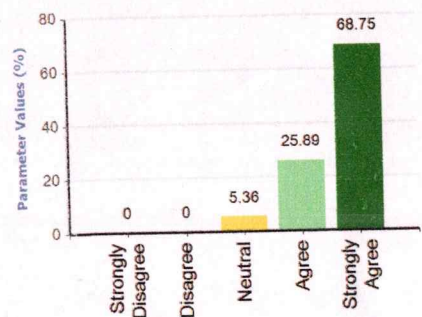
Course curriculum is career oriented.



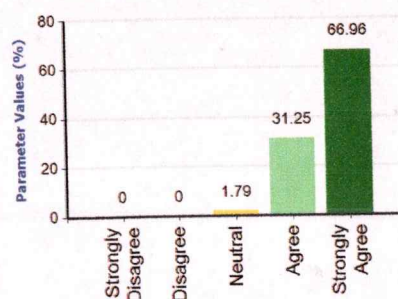
Learning values are inclined for development of skills, concepts, knowledge and analytical abilities.



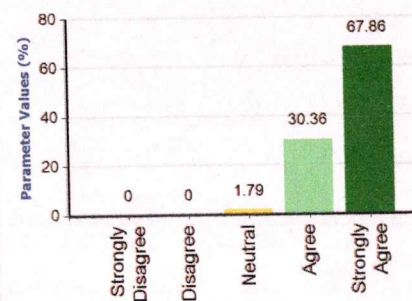
The curriculum justifies the assigned lectures.



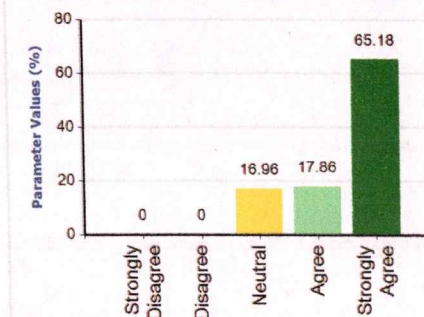
The course curriculum covers the latest developments in relevant areas.



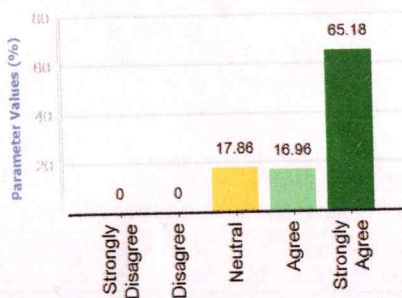
Course curriculum contains scope of relevant activities.



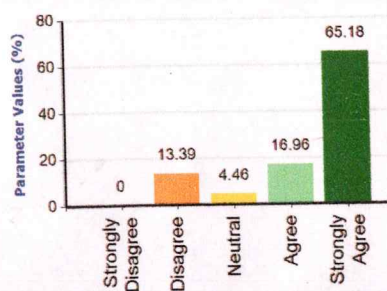
The course content is updated rationally.



The course curriculum has good balance between theory and practical applications.



The Course content encourages self and extra curriculum learning.




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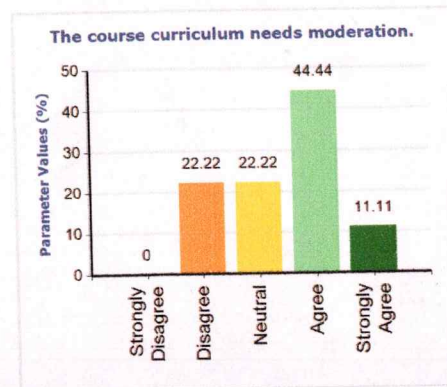
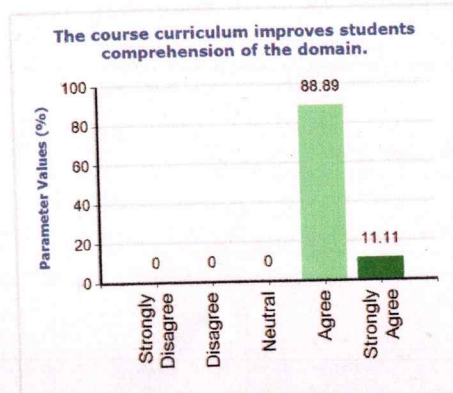
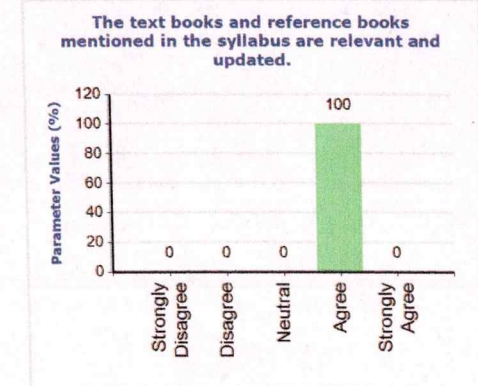
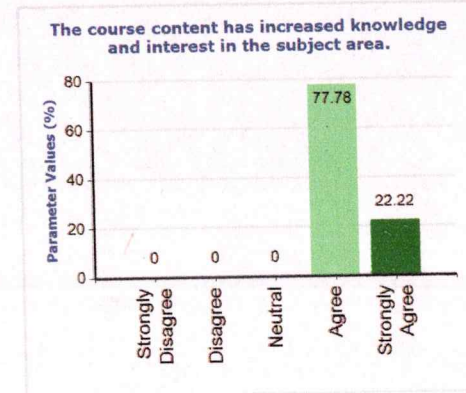
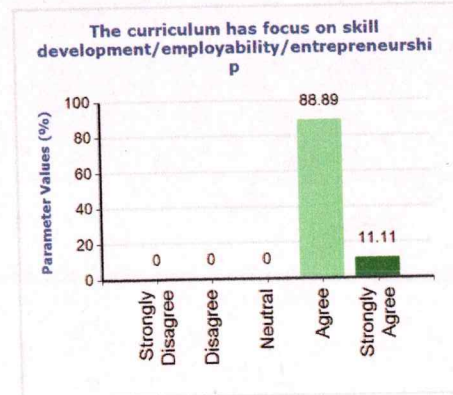
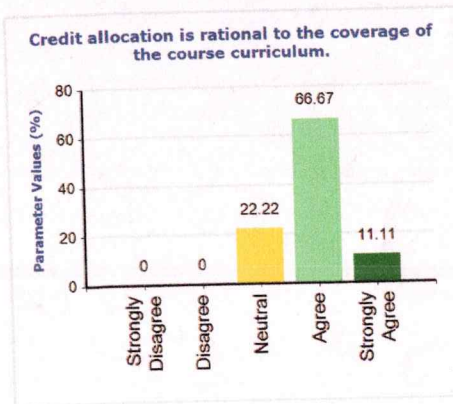
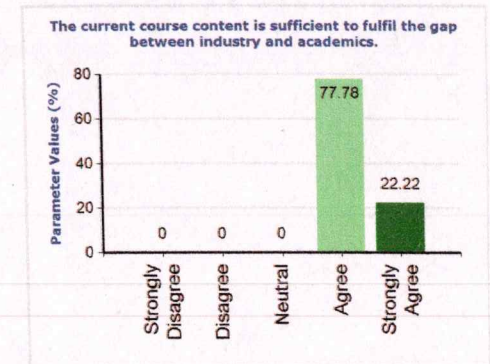
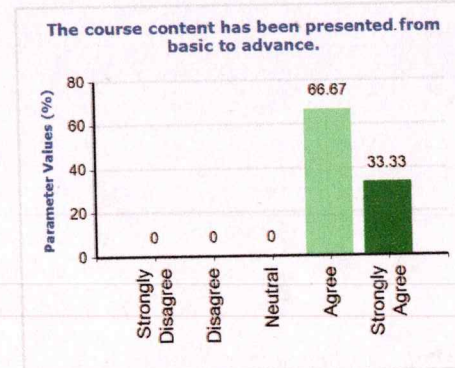
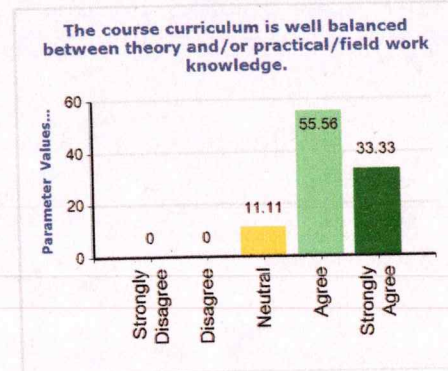
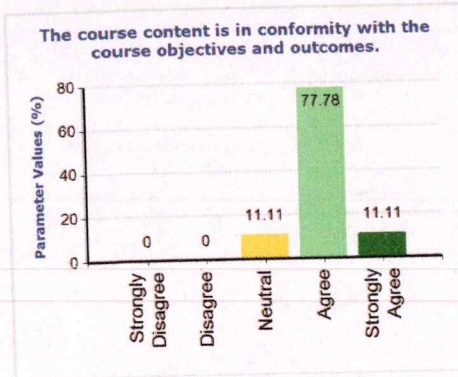
Uttaranchal University

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

Programme : Bachelor of Science (Hotel & Hospitality Management)



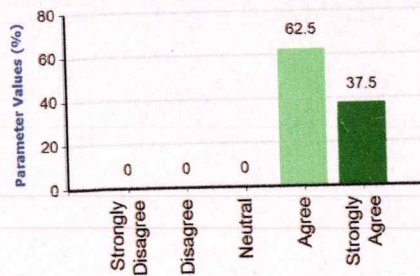

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Uttaranchal University
Anandia Grant, Post Office - Chandanwari
Premnagar, Dehradun - 248007

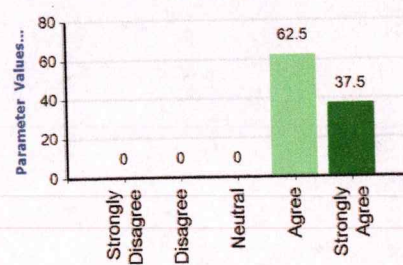
ANALYSIS OF FACULTY FEEDBACK ON CURRICULUM (Curriculum Feedback Analysis 2022-23)

Programme : Bachelor of Science (Hotel & Hospitality Management)

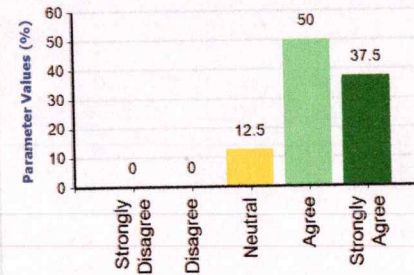
The course content is in conformity with the course objectives and outcomes.



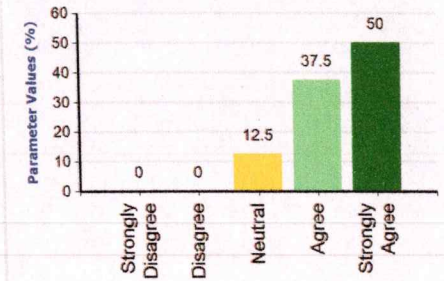
The course curriculum is well balanced between theory and/or practical/field work knowledge.



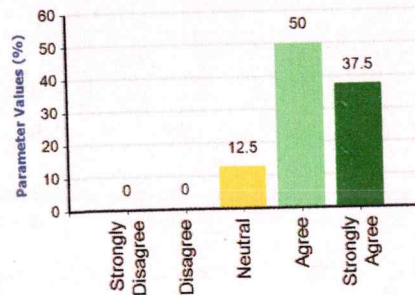
The course content has been presented from basic to advance.



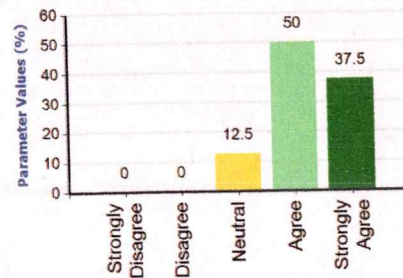
The current course content is sufficient to fulfil the gap between industry and academics.



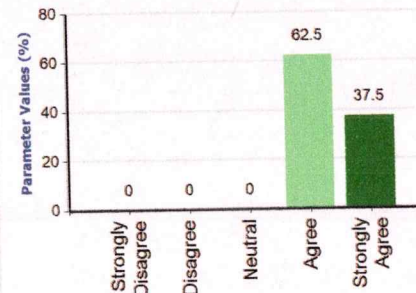
Credit allocation is rational to the coverage of the course curriculum.



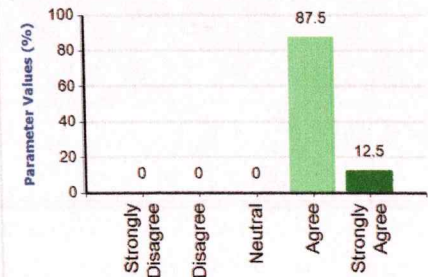
The curriculum has focus on skill development/employability/entrepreneurship



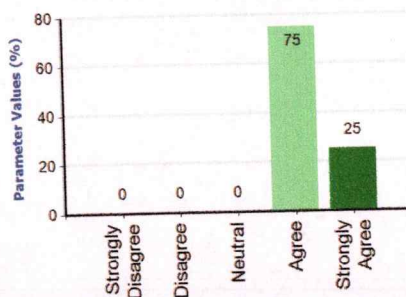
The course content has increased knowledge and interest in the subject area.



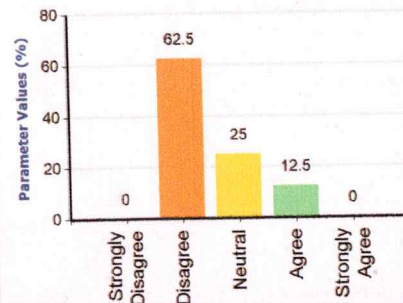
The text books and reference books mentioned in the syllabus are relevant and updated.



The course curriculum improves students comprehension of the domain.



The course curriculum needs moderation.



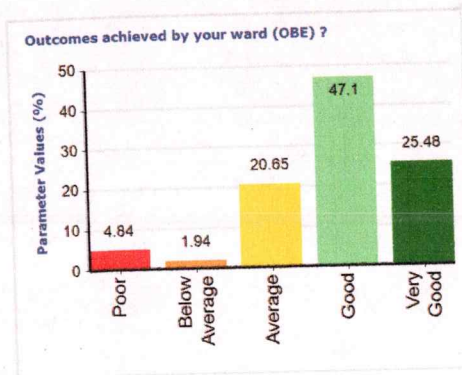
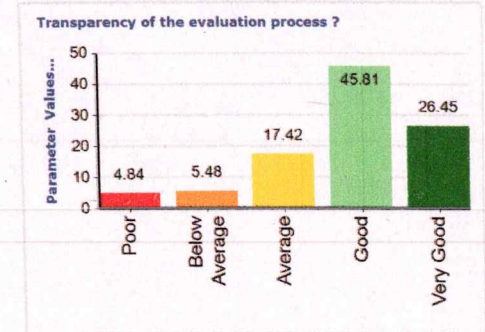
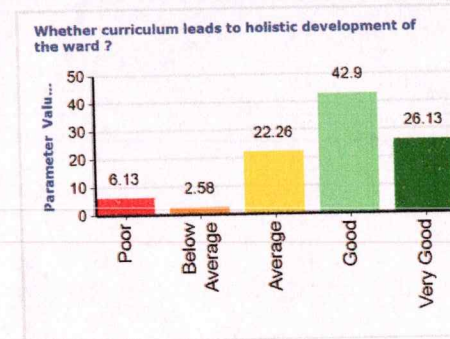
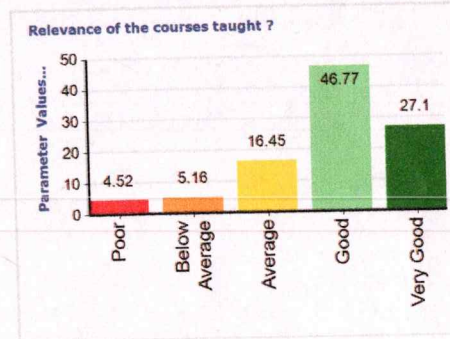
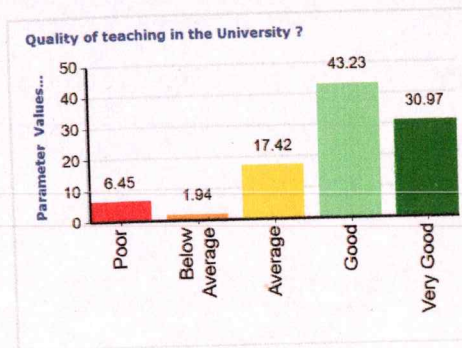
(Signature)
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PARÉNT'S FEEDBACK ON CURRICULUM (2022-23)

Feedback Type : University Wise

University : UTTARANCHAL UNIVERSITY, DEHRADUN




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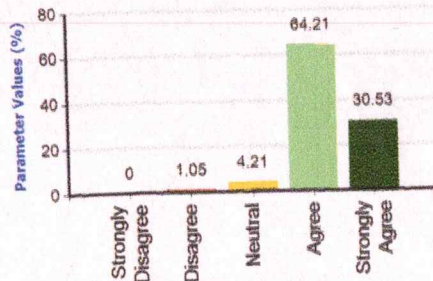
(Employer Feedback Analysis 2022-23)

Feedback Type : University Wise

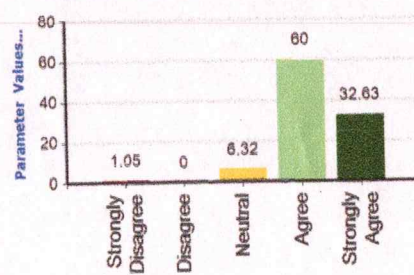
University : UTTARANCHAL UNIVERSITY, DEHRADUN

Academics

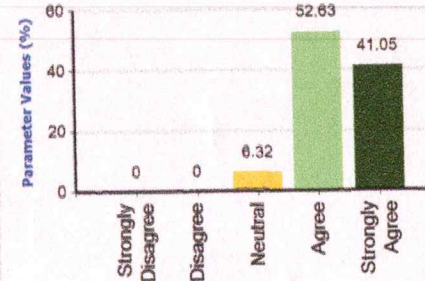
The Program caters to local,national,regional and global developmental needs.



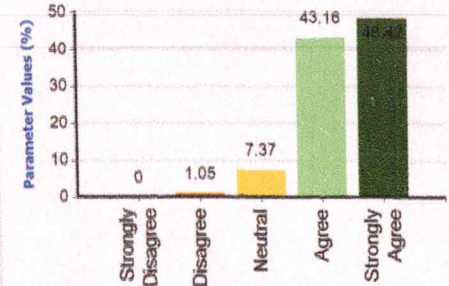
The Programme curriculum was designed as per the basis of requirements of industry,society,and the environment.



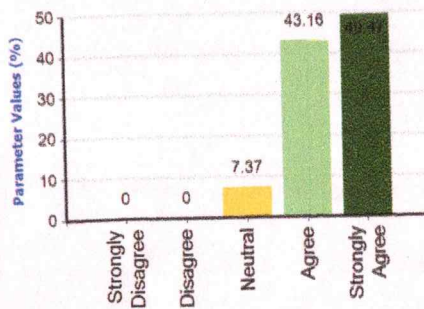
The Program provides technical knowledge (core skills) as per the industry needs.



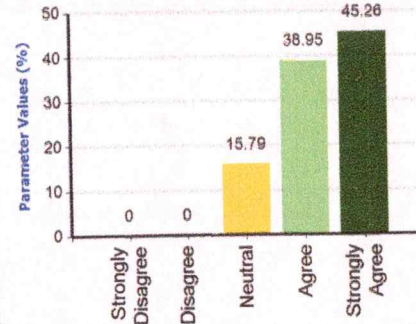
The Program contains the courses which fulfils the required life skills and leadership qualities.



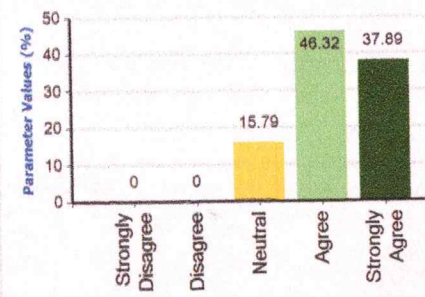
Ability to demonstrate, solve problems and think creatively.



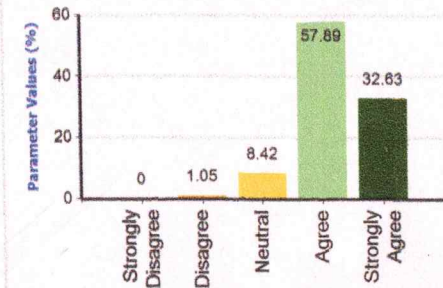
Ability to communicate effectively.



The curriculum of the program covers the aspects of employability, higher learning and entrepreneurial attitude.

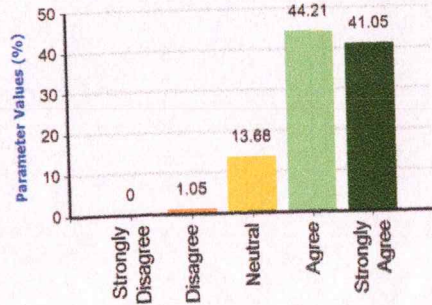


The curriculum of the programme makes students ethically & socially responsible professionals.

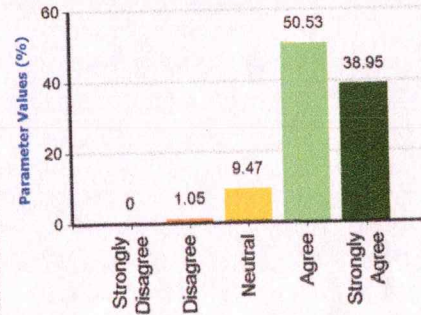


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Ability to use their domain knowledge effectively in their job.



Holistic development.



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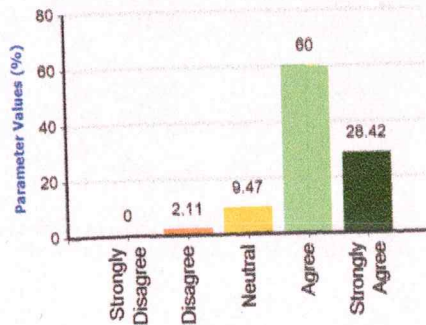
Uttaranchal University

Aradia Grant, Post Office - Chaudhary

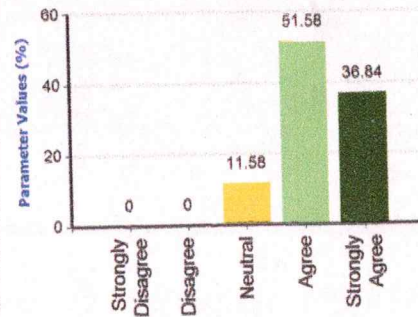
Uttaranchal, Dehradun - 248007

Non-Academics

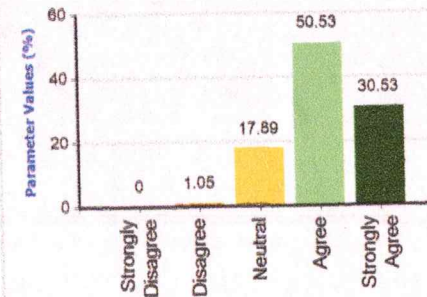
Ability to take up extra responsibility.



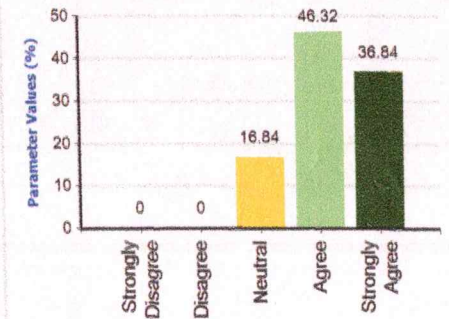
Ability to use workplace equipment.



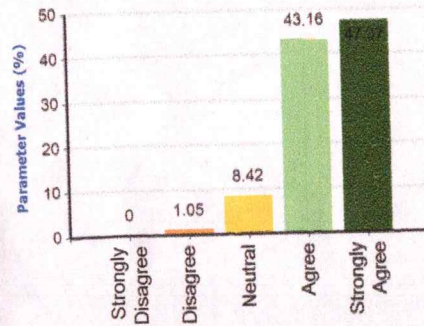
Leadership, Team Spirit and Initiative Planning and Organisation skills.



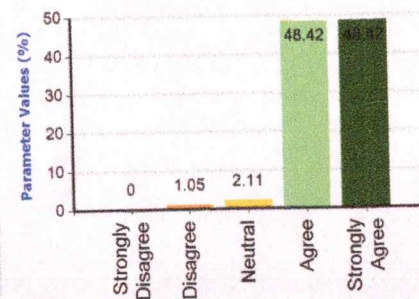
Planning and organisation.



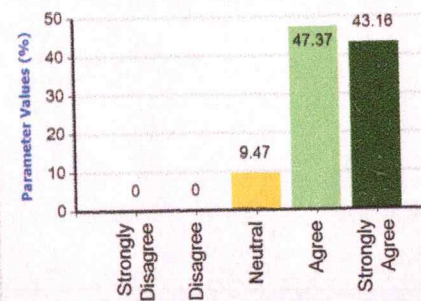
Simplicity and sense of belongingness.



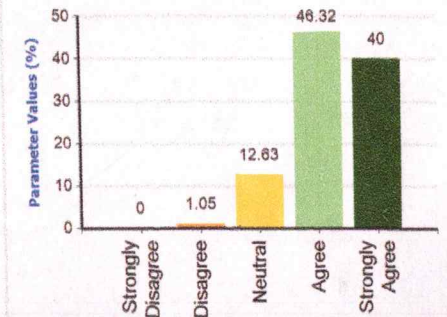
Willingness to learn new techniques, adopt new ideas etc.



Ability to contribute to the goal of the organisation.



Ability to solve workplace problem.



Uttaranchal School of Hotel & Hospitality Management

Analysis Report

Students Feedback on Curriculum (Curriculum Feedback Analysis 2022-23) B.Sc.(H&HA)

May,01,2023

Odd Semester:

Strongly Agree: 53.2%
Agree: 34.1%
Neutral: 8.1%
Disagree: 1.8%
Strongly Disagree: 2.8%

Even Semester:

Strongly Agree: 71.2%
Agree: 21.3%
Neutral: 5.9%
Disagree: 1.3%

Key Observations:

Odd Semester vs. Even Semester: There is a significant increase in the percentage of students strongly agreeing with the curriculum from the odd (53.2%) to the even semester (71.2%).
Agreement Rates: Majority of student's express agreement with the curriculum in both odd (87.3%) and even semesters (92.5%).
Neutral Responses: Neutral responses decrease slightly from the odd (8.1%) to the even semester (5.9%).
Disagreement Rates: Disagreement rates remain relatively low in both semesters, with a slight decrease in the even semester.

Recommendations:

Continuous Evaluation: Regularly assess student feedback to identify areas for improvement and ensure alignment with student needs and expectations.
Engagement: Encourage active participation and communication with students to understand their perspectives and address any concerns.
Address Disagreements: Attend to the concerns raised by the small percentage of 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 is predominantly positive, with high levels of agreement in both odd and even semesters. However, there are opportunities for continuous improvement and engagement with students to ensure the curriculum meets their evolving needs and expectations.



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(USHHM)
Principal



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Feedback Analysis Report

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

B.Sc. (H&HA)

Date: May, 01, 2023

Odd Semester:

Strongly Agree: 17%
Agree: 74%
Neutral: 7%
Disagree: 2%

Even Semester:

Strongly Agree: 31%
Agree: 55%
Neutral: 8%
Disagree: 6%

Key Observations:

Odd Semester vs. Even Semester: There is a noticeable increase in the percentage of faculty strongly agreeing with the curriculum from the odd (17%) to the even semester (31%).

Agreement Rates: A majority of faculty member's express agreement with the curriculum in both odd (74%) and even semesters (55%).

Neutral Responses: Neutral responses remain relatively consistent between odd (7%) and even semesters (8%).

Disagreement Rates: Disagreement rates increase slightly from the odd (2%) to the even semester (6%).

Recommendations:

Explore Changes in Curriculum: Investigate reasons behind the fluctuations in faculty perceptions between odd and even semesters and address any identified issues.

Engage Faculty: Encourage open communication with faculty members to understand their perspectives 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 a majority of faculty member's express agreement with the Hotel and Hospitality curriculum in both odd and even semesters, there are fluctuations in the intensity of agreement and disagreement rates. Continuous engagement with faculty, exploration of curriculum changes, and addressing concerns are essential for maintaining a curriculum that aligns with the needs and expectations of the teaching staff.

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(USHHM)
Principal

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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.

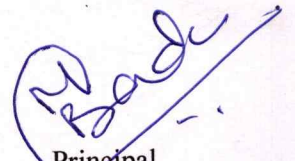
Tailored Interventions: Address concerns of parents who rated it 'average'.

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:

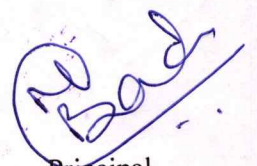
Engagement: Further engage with both academic and non-academic employers to understand the reasons behind neutral and disagreement responses.

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 Science (Hotel & Hospitality Administration)

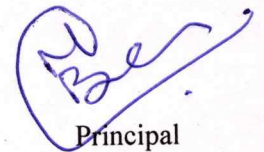
B.Sc.(H&HA)

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 B.Sc.(H&HA) 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 B.Sc.(H&HA)



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Action Taken Report

Academic Year: 2022-23

Bachelor of Science (Hotel & Hospitality Administration)

B.Sc.(H&HA)

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 B.Sc.(H&HA)	Course is implemented in First Semester of B.Sc.(H&HA) Curriculum.



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