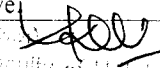


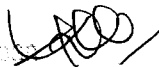
**Faculty of Hotel & Tourism Management
Teacher Feedback action taken report**

S. No.	Feedback	Action taken
1.	Content of the course is based on industry needs and demands	Course contents have revamped equating to the teaching contents of National Council for Hotel Management which is the national body for running the UG/PG courses in Hotel Management.
2.	Course has good balance between theory and practical application	Courses have been balanced between theory imparting and practicals dissemination the knowledge and skill are coordinated
3.	Course content stimulate my interest in the subject area	Course contents are so designed that they pop-up the teaching passion for disseminating the subject knowledge and skills.
4.	Employability is given weightage in curriculum design and development	Curriculum have been for designed and developed that employability aspect has had top priority.
5.	The curriculum is updated time to time	Curriculum updation is the continuation process.
6.	Freedom to propose, suggest, modify topics in syllabus/ course content	There is absolute freedom for proposals on course contents.
7.	Freedom to innovate and adopt new teaching strategies/ methods	There is absolute freedom for proposals on innovating teaching methods.
8.	Freedom to design strategies/techniques for formative assessment	There is absolute freedom for designing the formative assessment
9.	Adequate number of reference books are available in Library	Reference books on each subject are available in library, in adequate numbers.
10.	Appropriate Teaching aids(audio-visual) are available in lecture theatres	Teaching aids are available e.g. audio-visual. white boards, flip-chart boards are available in learning rooms and practical labs.
11.	Internal/sessional examinations are conducted in time with adequate coverage of all syllabus	Sessional examination are conducted in time i.e. on the coverage of adequate syllabus.
12.	Level of satisfaction with the percentage of theory and practical marks in the examination.	Theory imparting and practical dissemination are so balanced which yield teaching satisfaction.
13.	Level of satisfaction with inclusion of Objective type questions in examinations	Inclusion of objective type questions in examination has been found satisfactory.
14.	Rate your level of satisfaction with examination and evaluation pattern of the University	Examination and evaluation pattern have been found satisfactory
15.	Overall environments in department is conducive to teaching and learning	Teaching and learning environments in the department has been adjudged conducive



 Faculty of Hotel Management
 SOT University
 Bhubaneswar

Faculty of Hotel & Tourism Management
Student Feedback action taken report

S. No	Feedback	Action taken
1.	Content of course is based on current professional needs and demands	Course contents have been revamped by substituting them with National Council of Hotel Management (NCHMCT), which has imparted an edge in regards to professional needs and demands.
2.	Practical's /Labs are given equal importance	All the labs e.g. Basic Training Kitchen, Advance Training Kitchen, Quantity Training Kitchen ,bakery and confectionary, Demonstration Kitchen, Training Restaurant, Bar, Front office Training room, Housekeeping Lab and Training Guest Room are well appointed
3.	The practical/labs experiments enhance understanding of concepts of theory.	Well appointed and equipped labs facilitate in popping up the understanding the theory contents of the subjects/course.
4.	Course contents enhances technical skills to practice profession	Course contents have been focused that students acquire and enhance the technical skills seamlessly.
5.	Adequate reference books are available in the library.	Library has been stocked with adequate number of books on each and every component of course i.e. Food production, Bakery, Food and Beverage service, Housekeeping, Front Office, Tourism, and Hospitality etc.
6.	Appropriate reference material (print & online)is provided	Reference materials (online and offline) are supplied to the students from time to time and on continuous basis.


 Faculty of Hotel Management
 SUT Udaipur
 Sudhara, Udaipur

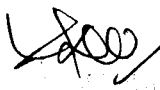
7.	Teaching methods encourage your participation in learning	Power point presentations, white board teaching and effective teaching gestures have been incorporated to make learning participative and interesting.
8.	Teacher is responsive to students need and problems	Teachers are proactively responsive to the needs and problems of the students.
9.	The teacher's ability in explaining areas of confusion	Teachers have been found competent in redressing the doubt of the students.
10.	Overall environment in the class is conducive to learning	The teaching and learning environment in the class rooms are quite conducive.
11.	The contents of the syllabus were appropriately sequenced	The contents of each subjects /papers have been very well sequenced and synchronized.
12.	The course content stimulated your interest area.	Each topic of all the papers are stimulating in regards to theory and practical context
13.	Syllabus was covered well within time.	Syllabi are covered within the stipulated time frame; the revisions are also carried out before term-end examinations.
14.	Tests and examinations are conducted well within time	Internal assessments and term end examinations are conducted within the stipulated time frame.
15.	The sequence of internal / sessional examinations is helpful in covering the whole course.	Sessional examinations prompt the faculty members in covering the course contents within the stipulated time frame.


 Faculty of Business Management
 VIT Vellore
 Vellore, Gargano

Faculty of Hotel & Tourism Management

Parents feedback Action Taken Report

S. No.	Feedback	Action Taken
1.	Overall personality development of your ward	Students are groomed as per requirements / standards of the industry
2.	Importance to practical classes	Practical classes are conducted regularly as per the laid procedures and requirements
3.	Regular field/industry visits for practical learning	Practical learning are extended as per the laid in the curriculum
4.	Ambience of university for effective delivery of academics	Imparting of knowledge and skills is effective within the exclusive ambience of the university
5.	Infrastructure facilities in institution for learning (lecture theatres/library/computer labs etc)	Infrastructural facilities like lecture rooms, library, computer labs and practical labs etc are state-of-the-art
6.	Co curricular activities in the institutions	Co-curricular activities like sports, food stalls outdoor catering, in-door-catering are organized from time to time
7.	Skill enhancement programs in the curriculum for better result in placement activities	Practical classes in Food Production, Food & Beverage Service, Front Office and Housekeeping, also workshops on flower arrangement, cuisine skills help in enhancement of skills, resulting to better placement percentage.
8.	Placement activities in the institution	Placements are given top priority
9.	Cultural activities in the institution	Cultural activities like Flower sow and Holi Mela are organized on regular basis in the university
10.	Transparency in the examination and evaluation system of the university.	Examination and evaluation systems are transparent and efficient.


Faculty of Hotel & Tourism Management
Buddhara, Durgam
Buddhara, Durgam