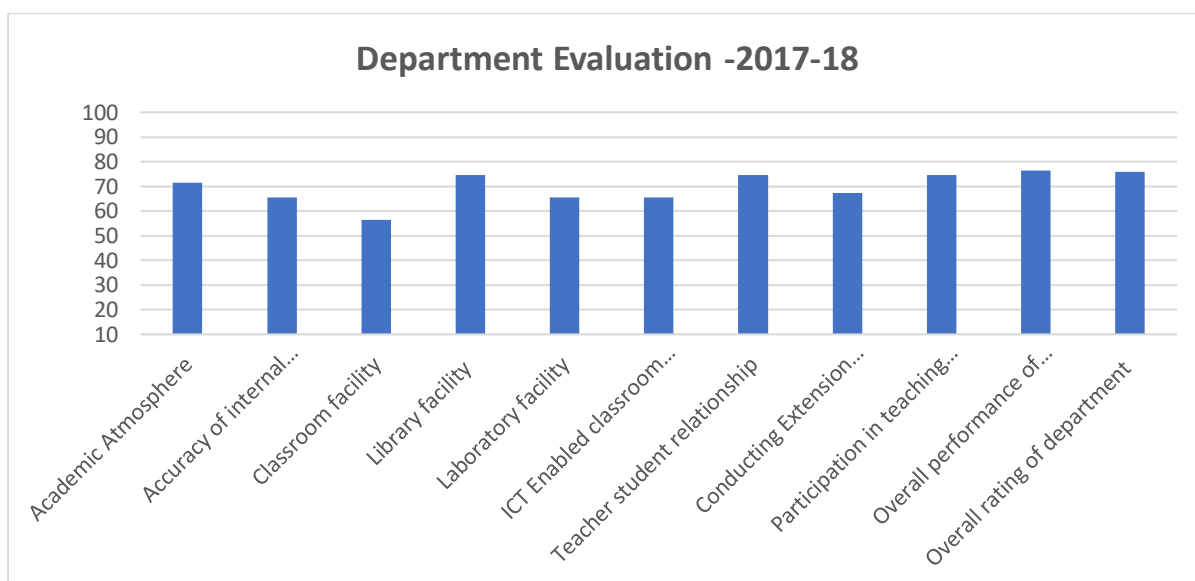


FEEDBACK ANALYSIS – DEPARTMENT OF COMMERCE & HM (2017-20 BATCH)

Department Evaluation- II Semester B Com Hotel Management & Catering - 2017-18

Criteria	Percentage
Academic Atmosphere	72
Accuracy of internal assessment	65
Classroom facility	56
Library facility	75
Laboratory facility	65
ICT Enabled classroom facility	65
Teacher student relationship	75
Conducting Extension activities/ Workshops/ seminars	67
Participation in teaching learning process	75
Overall performance of teachers	76
Overall rating of department	76

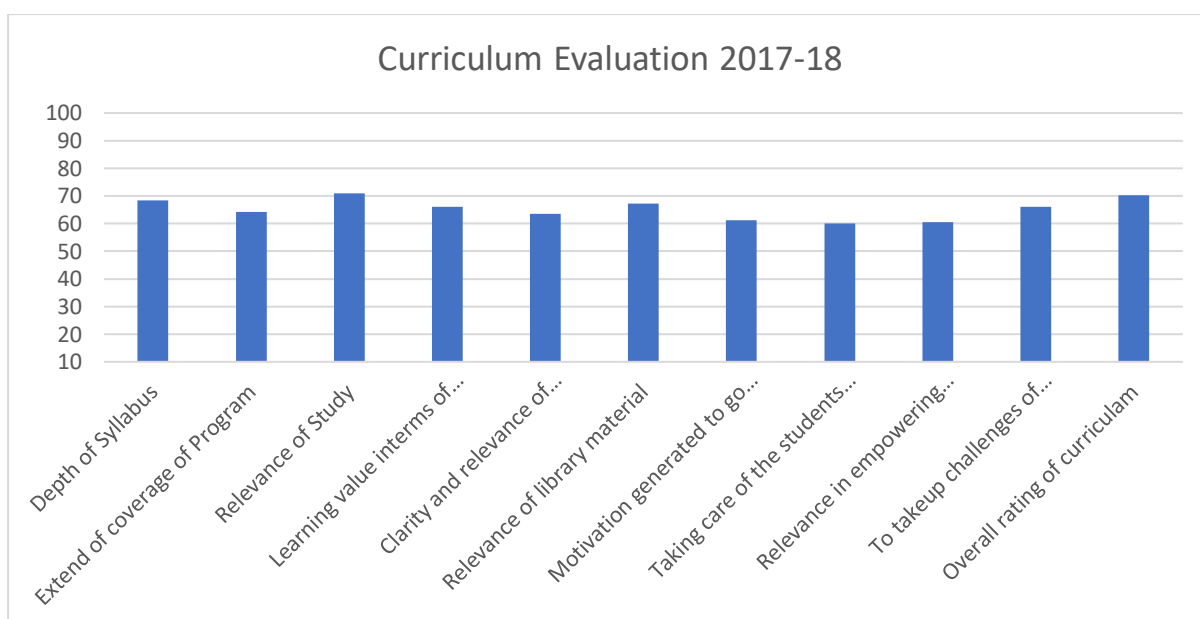


Department Evaluation and action taken Report of II Semester B Com Hotel Management & Catering -2017-18

From the above analysis, criteria like Accuracy of internal assessment, Classroom facility, Laboratory facility, ICT Enabled classroom facility and Conducting Extension activities/ Workshops/ seminars need special attention. The Department discussed the matters with Principal and PTA to take appropriate steps to improve the facilities. To improve the academic atmosphere, to increase the participation in teaching learning process, to take initiative in conducting seminars etc and to improve the library facility, the Department has taken appropriate steps and authorised the teachers to adhere to the action plan of department for improvement in concerned criteria.

Curriculum Evaluation- II Semester B Com Hotel Management & Catering -2017-18

Criteria	Percentage
Depth of Syllabus	68
Extend of coverage of Program	64
Relevance of Study	71
Learning value interms of knowledge, skill and abilities	66
Clarity and relevance of textual reading material	64
Relevance of library material	67
Motivation generated to go for higher studies	61
Taking care of the students requirements	60
Relevance in empowering students	61
To takeup challenges of modern life	66
Overall rating of curriculum	70

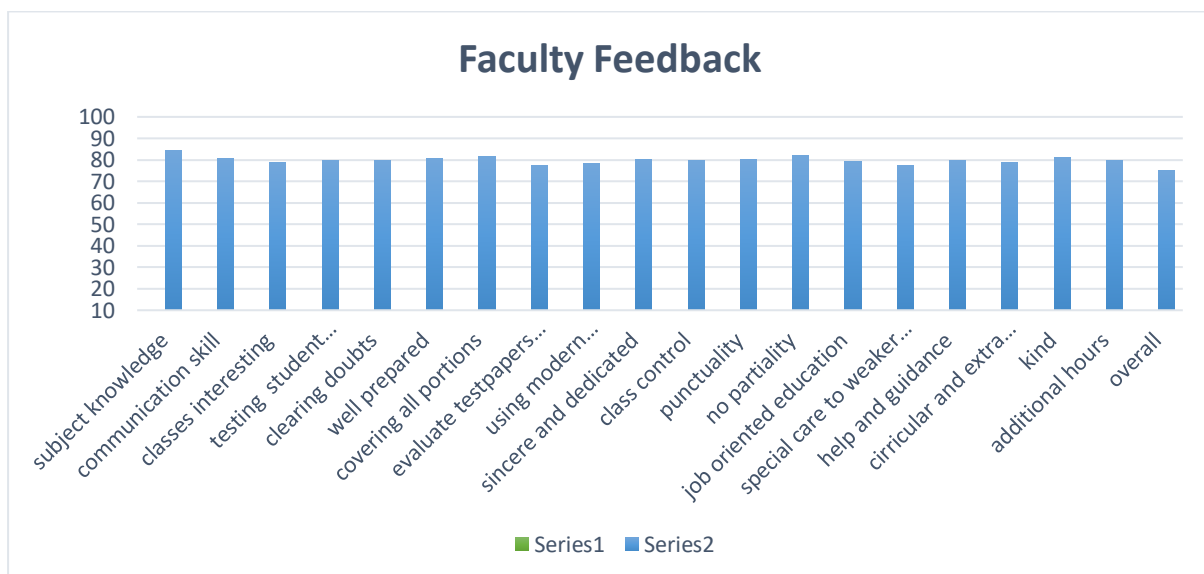


Action taken on Curriculum Evaluation- II Semester B Com Hotel Management & Catering 2017-18

From the above analysis, it is observed that the criteria like meeting the students' requirements, motivation generated to go for higher studies, empowerment of students, extend of coverage etc in relation to the Curriculum of I year B Com Hotel Management & Catering need to be improved. The Department decided to report the matter to the Board of Studies and take appropriate steps to improve the same.

Feedback Analysis of Faculty by II Semester B Com Hotel Management & Catering 2017-18

criteria	Average
subject knowledge	84
communication skill	81
classes interesting	79
testing student knowledge	80
clearing doubts	80
well prepared	81
covering all portions	81
evaluate test papers and assignments	78
using modern technology	78
sincere and dedicated	80
class control	80
punctuality	80
no partiality	82
job oriented education	79
special care to weaker students	78
help and guidance	80
curricular and extra curricular advice	79
kind	81
additional hours	80
overall	75



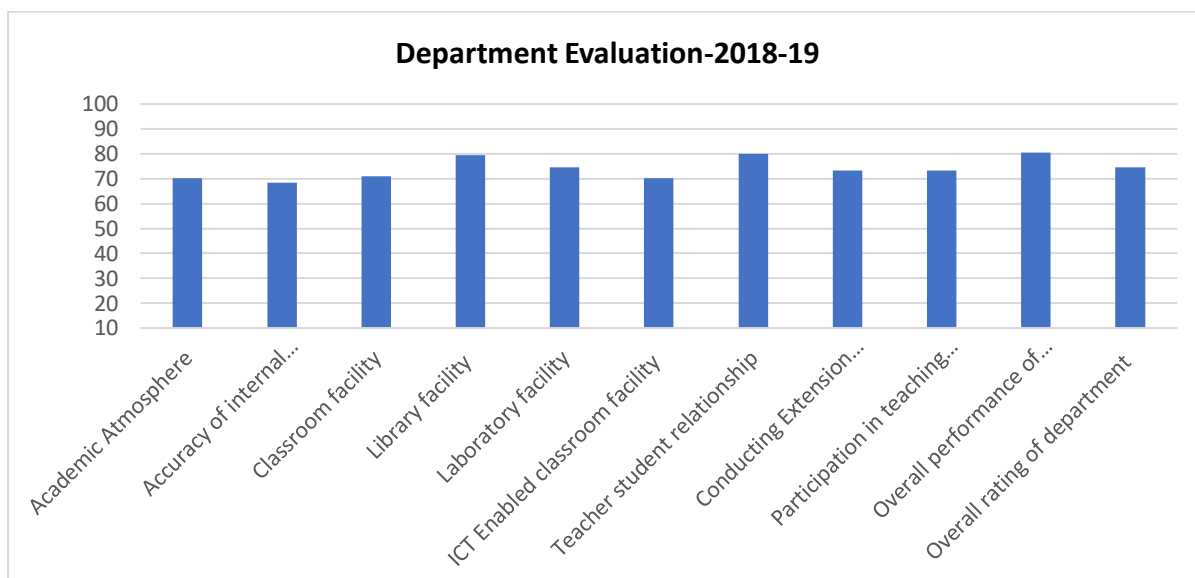
Faculty Evaluation and action taken Report of II Semester B Com Hotel Management & Catering 2017-18

The analysis of faculty feedback revealed that evaluation of test papers and assignments, usage of modern technology, special care to weaker student, curricular and extracurricular advice, job oriented education, interesting classes are the criteria where teachers have to give special attention. Teachers should also pay attention to give help and guidance to students, to take additional hours to cover topics along with punctuality and class control.

FEEDBACK ANALYSIS – DEPARTMENT OF COMMERCE & HM (2017-20 BATCH)

Department Evaluation- IV Semester B Com Hotel Management & Catering - 2018-19

Criteria	Percentage
Academic Atmosphere	70
Accuracy of internal assessment	68
Classroom facility	71
Library facility	79
Laboratory facility	75
ICT Enabled classroom facility	70
Teacher student relationship	80
Conducting Extension activities/ Workshops/ seminars	73
Participation in teaching learning process	73
Overall performance of teachers	81
Overall rating of department	75

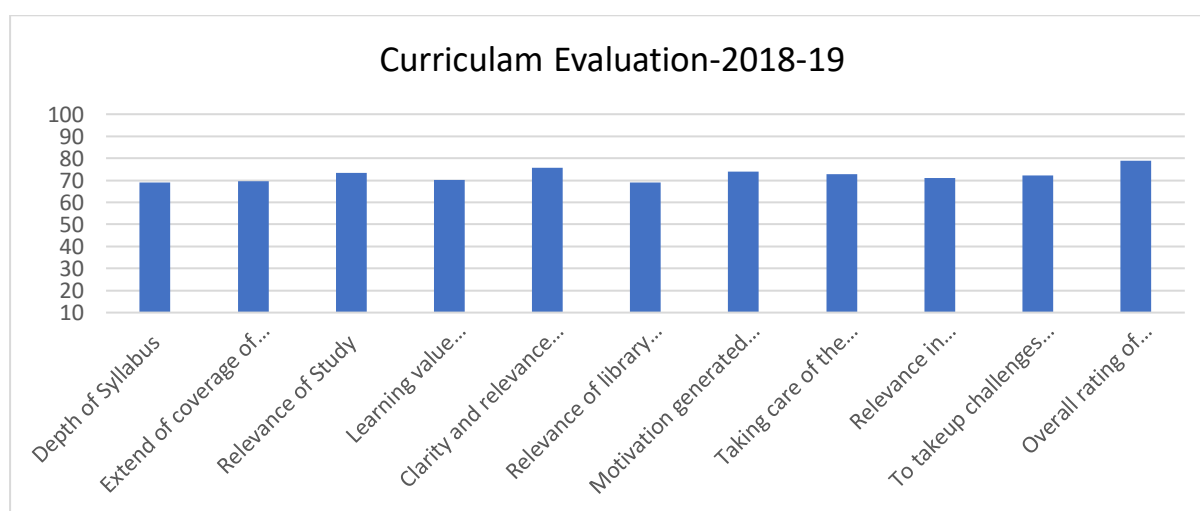


Department Evaluation and action taken Report of II Semester B Com Hotel Management & Catering -2018-20

The Department feedback of 2018-19 has shown improvement when compared to the feedback of 2017-18. The criteria like Accuracy of internal assessment, Classroom facility, Laboratory facility, ICT Enabled classroom facility and Conducting Extension activities/ Workshops/ seminars which were given special attention this year got better feedback. For the next year also, the Department decided to proceed with its action plan and give more attention to the accuracy of internal assessment along with improving the academic atmosphere of the Department.

Curriculum Evaluation- IV Semester B Com Hotel Management & Catering-2018-19

Criteria	Percentage
Depth of Syllabus	69
Extend of coverage of Program	70
Relevance of Study	73
Learning value interms of knowledge, skill and abilities	70
Clarity and relevance of textual reading material	76
Relevance of library material	69
Motivation generated to go for higher studies	74
Taking care of the students requirements	73
Relevance in empowering students	71
To takeup challenges of modern life	72
Overall rating of curriculum	79

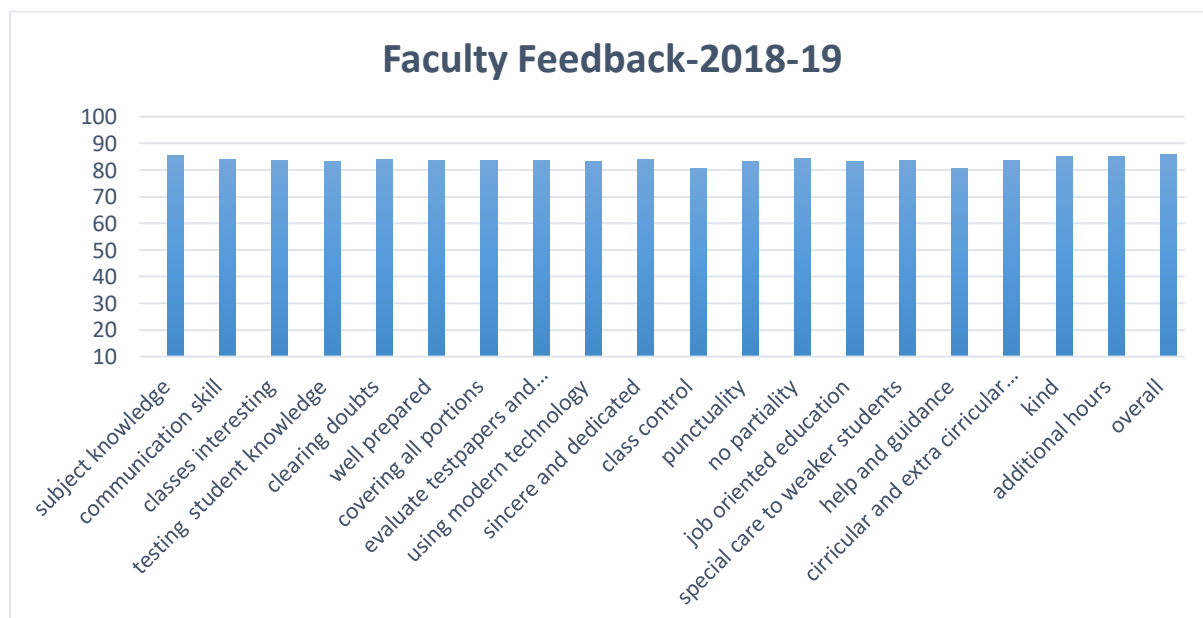


Action taken on Curriculum Evaluation- IV Semester B Com Hotel Management & Catering 2017-20

From the above analysis, it is observed that certain aspects of curriculum need to be improved. The criteria like depth of Syllabus, Relevance of library material, learning value in terms of knowledge, skill and abilities, extend of coverage of Program etc need to be taken into account while designing curriculum. The Department decided to report the matter to the Board of Studies so that they can consider the matter in syllabus revision.

Faculty Evaluation of IV Semester B Com Hotel Management & Catering 2018-19

criteria	Average
subject knowledge	85
communication skill	84
classes interesting	84
testing student knowledge	83
clearing doubts	84
well prepared	84
covering all portions	84
evaluate testpapers and assignments	84
using modern technology	83
sincere and dedicated	84
class control	81
punctuality	83
no partiality	84
job oriented education	83
special care to weaker students	84
help and guidance	81
curricular and extracurricular advice	83
kind	85
additional hours	85
overall	86



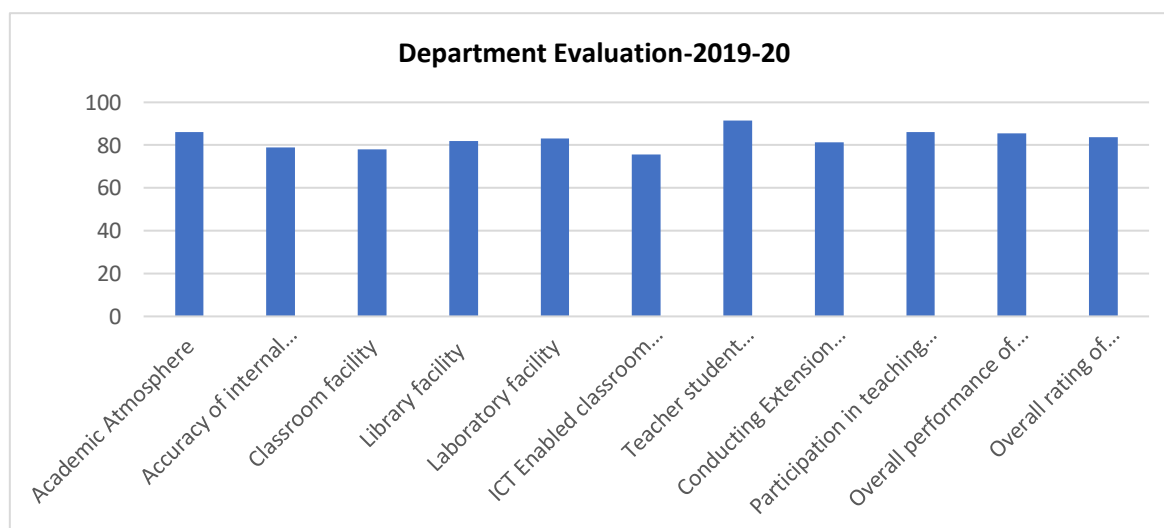
Faculty Evaluation and action taken Report of IV Semester B Com Hotel Management & Catering 2018-19

The faculty feedback of 2018-19 has shown an improvement when compared previous year. It shows the effectiveness of the remedial steps taken by the teachers. The criteria like help and guidance to students and classroom control should be improved. Along with that, the use of modern technology in teaching, punctuality, curricular and extracurricular advice and job oriented education need to be taken care of. The Department entrusted teachers to take appropriate measures to improve the above said criteria.

FEEDBACK ANALYSIS – DEPARTMENT OF COMMERCE & HM (2017-20 BATCH)

Department Evaluation- VI Semester B Com Hotel Management & Catering 2019-20

Criteria	Percentage
Academic Atmosphere	86
Accuracy of internal assessment	79
Classroom facility	78
Library facility	82
Laboratory facility	83
ICT Enabled classroom facility	76
Teacher student relationship	92
Conducting Extension activities/ Workshops/ seminars	81
Participation in teaching learning process	86
Overall performance of teachers	85
Overall rating of department	84

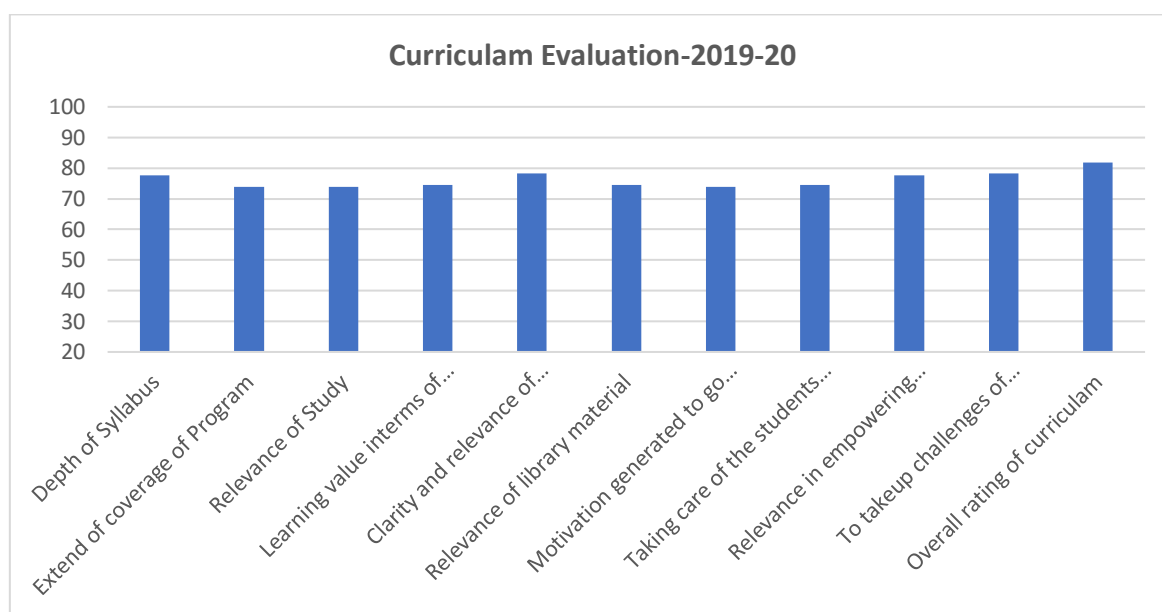


Department Evaluation and action taken Report of VI Semester B Com Hotel Management & Catering 2019-20

The feedback of Department in 2019-20 has improved considerably when compared to the Department Feedback of 2018-19. This shows the effectiveness of steps taken by the Department for improvement in concerned areas. From the above analysis, it is found that the criteria like ICT Enabled classroom facility, classroom facility and accuracy of internal assessment need further attention. The Department reported the details of the feedback regarding class room facilities to Principal and PTA and requested to take appropriate steps. The Department discussed the feedback on criteria like accuracy of internal assessment, conduct of Extension activities/ Workshops/ seminars, Library facility, Laboratory facility and decided to proceed with the steps taken with more care. Teachers were asked to pay special attention to the accuracy of internal assessment and conduct of Extension activities/ Workshops/ seminars etc.

Curriculum Evaluation- VI Semester B Com Hotel Management & Catering 2019-20

criteria	Percentage
Depth of Syllabus	78
Extend of coverage of Program	74
Relevance of Study	74
Learning value interms of knowledge, skill and abilities	75
Clarity and relevance of textual reading material	78
Relevance of library material	75
Motivation generated to go for higher studies	74
Taking care of the students requirements	75
Relevance in empowering students	78
To takeup challenges of modern life	78
Overall rating of curriculum	82

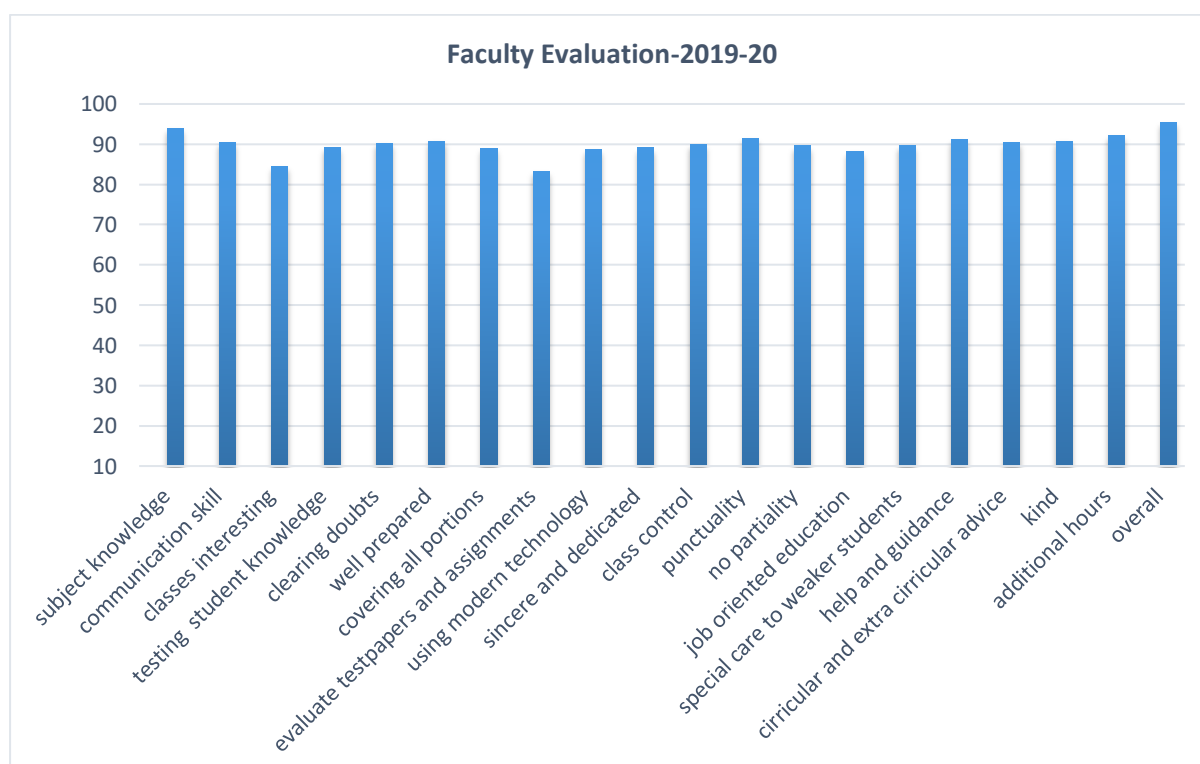


Curriculum Feedback Analysis and action taken Report-2019-20

The curriculum evaluation of VI semester B Com Hotel Management revealed that motivation generated to go for higher studies, relevance of study, extend of coverage of Program, relevance of library material, meeting students' requirements etc need to be improved. It was decided to report the matter to the Board of Studies. When compared to I and II year curriculum of B Com Hotel Management, III year curriculum showed an improved feedback in different aspects.

Faculty Evaluation- VI Semester B Com Hotel Management & Catering 2019-2020

Criteria	Average
subject knowledge	94
communication skill	91
classes interesting	84
testing students' knowledge	89
clearing doubts	90
well prepared	91
covering all portions	89
evaluate test papers and assignments	83
using modern technology	89
sincere and dedicated	89
class control	90
punctuality	92
no partiality	90
job oriented education	88
special care to weaker students	90
help and guidance	91
Curricular and extracurricular advice	90
kind	91
additional hours	92
overall	96



Faculty Evaluation and action taken Report of VI Semester B Com Hotel Management & Catering 2019-20

The improvement in the faculty feedback when compared to the previous year is notable in the analysis. The criteria which were given special attention in the last year got improved and this reveals the efforts taken by the teachers. In the coming year, teachers were asked to pay more attention in providing job oriented education, to make the classes more interesting and evaluate test papers and assignments with more care.