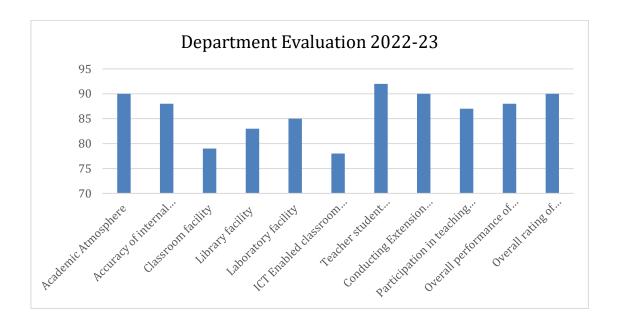
PG DEPARTMENT OF COMMERCE & HM

FEEDBACK ANALYSIS – VI SEMESTER B Com HOTEL MANAGEMENT (2020-23 BATCH)

Department Evaluation- VI Semester B Com Hotel Management & Catering 2022-23

Criteria	Percentage
Academic Atmosphere	90
Accuracy of internal assessment	88
Classroom facility	79
Library facility	83
Laboratory facility	85
ICT Enabled classroom facility	78
Teacher student relationship	92
Conducting Extension activities/ Workshops/ seminars	90
Participation in teaching learning process	87
Overall performance of teachers	88
Overall rating of department	90



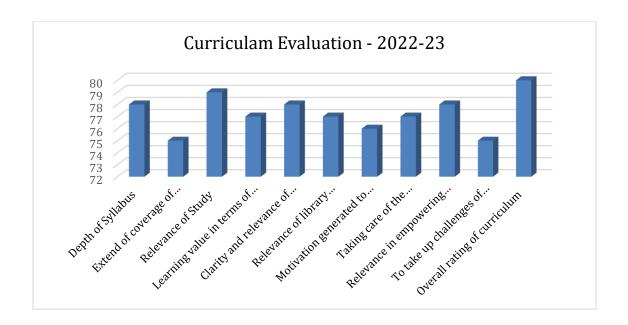
Department Evaluation and action taken Report of VI Semester B Com Hotel Management & Catering 2022-23

The feedback of Department in 2022-23 by 2020-23 batch has improved due to 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, library facility, laboratory facility need further attention. The Department reported the details of the feedback regarding class room facilities to Principal and requested to take appropriate steps.

The Department discussed the feedback on criteria like accuracy of internal assessment, conduct of Extension activities/ Workshops/ seminars and teachers were asked to pay special attention to the accuracy of internal assessment and participation in teaching and learning.

Curriculum Evaluation- VI Semester B Com Hotel Management & Catering 2022-23

Criteria	Percentage
Depth of Syllabus	78
Extend of coverage of Program	75
Relevance of Study	79
Learning value in terms of knowledge, skill and abilities	77
Clarity and relevance of textual reading material	78
Relevance of library material	77
Motivation generated to go for higher studies	76
Taking care of the students requirements	77
Relevance in empowering students	78
To take up challenges of modern life	75
Overall rating of curriculum	80

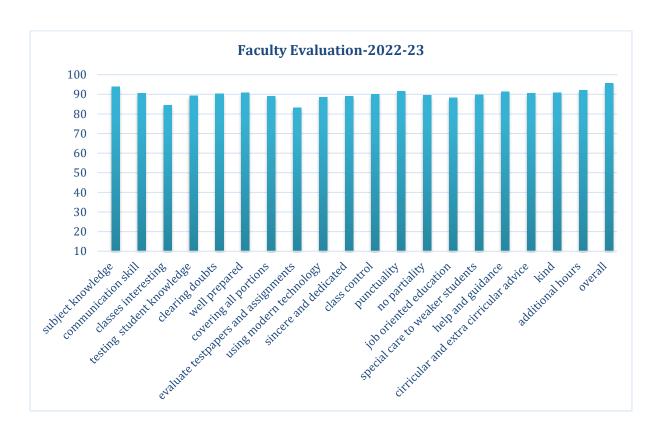


Curriculum Feedback Analysis and action taken Report-2022-23

The curriculum evaluation of VI semester B Com Hotel Management revealed that extend of coverage of Program, equipping to take up challenges of modern life, motivation generated to go for higher studies, students' requirements, relevance of library material etc need to be improved. It was decided to report the matter to the Board of Studies.

Faculty Evaluation- VI Semester B Com Hotel Management & Catering 2022-2023

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

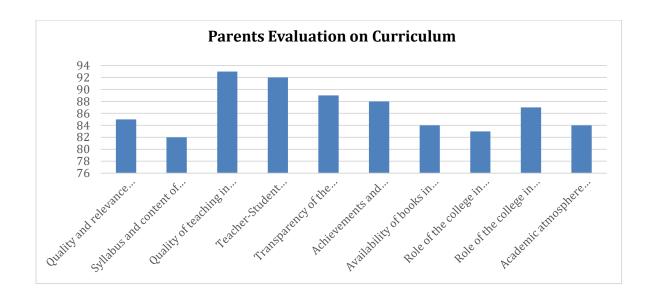


Faculty Evaluation and action taken Report of VI Semester B Com Hotel Management & Catering 2022-23

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.

Parents Evaluation on Curriculum - VI Semester B Com Hotel Management & Catering 2022-2023

Criteria	Percentage
Quality and relevance of the Programme offered by the college	85
Syllabus and content of the programme of your ward	82
Quality of teaching in the Institution	93
Teacher-Student relationship in terms of background of the student	
(gender,caste and community) in the process of teaching and evaluation	92
Transparency of the evaluation system in the college	89
Achievements and outcomes of your ward from the programme	88
Availability of books in the library	84
Role of the college in assisting your ward to avail scholarship/concessions	83
Role of the college in getting jobs and placements	87
Academic atmosphere in the college	84



Parents Evaluation on curriculum and action taken report of VI Semester B Com Hotel Management & Catering 2022-2023

According to the feedback of parents' feedback, the quality and relevance of the Programme offered by the college, syllabus and content of the programme, availability of books in the library, role of the college in assisting your ward to avail scholarship/concessions and academic atmosphere in the college need more attention. The department discussed the feedback and reported the matters to Principal. Everyone unanimously decided to identify the weaker areas and take immediate action in the coming academic year.



