

Annexure I: Feedback Format on Curriculum Review by Stakeholders -Programme wise

(To be based on survey as per Curricula Feedback templates of Feedback policy)

School: School of Allied Health Sciences Department: Allied Health Science

Academic Year: 2021-22 

Programme Name: Bachelors of Science (Nutrition and Dietetics)

Programme Code: SAH0105

(This format is placed before the Department (This format is placed before the Board of Studies & Action Taken Incorporated in Curriculum & forwarded to the Academic Council for Approval) Academic Committee & the Board of Studies)											
Stakeholders	No of Respondents	Scale	Feedback Questions Response (%)							Suggestions in Feedback taken up after DAC	Action Taken on Feedback
			Q1	Q2	Q3	Q4	Q5	Q6	Q7		
Faculty	8	Excellent	33.85	38.55	82.24	56.24	45.32	-	-	<ul style="list-style-type: none"> Program is well planned and well equipped. as per industry requirements. Some changes is required in Food service management syllabus 	These changes has been made in some syllabus like food service management (BND117)
		Very Good	29.26	28.6	17.76	24.34	26.81	-	-		
		Good	21.95	22.5	-	19.42	27.87	-	-		
		Satisfactory	14.64	12.5	-	-	-	-	-		
		Not Satisfactory	-	-	-	-	-	-	-		
Student	46	Excellent	28.32	27.5	82.24	56.24	45.32	-	-	<ul style="list-style-type: none"> Syllabus has more emphasis on practical. Very well planned and executed 	RBL has been added from 3 sem (RBL001, RBL002, RB1.003, RBL004)
		Very Good	26.61	28.6	17.76	24.34	26.81	-	-		
		Good	24.95	24	-	19.42	27.87	-	-		
					-	-	-	-	-		


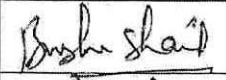


			5			2	7				<ul style="list-style-type: none"> More project base study must be there in syllabus 	
		Satisfactory	20.1 2	12.5	-	-	-	-	-			
		Not Satisfactory	-	-	-	-	-	-	-			
Alumni	9	Excellent	82.2 4	56.2 4	82.2 4	45.2 5	90	-	-		<ul style="list-style-type: none"> Industrial exposure in program is good and students learn about the subject in good manner 	FSIC of 2 credit (INC001)
		Very Good	17.7 6	24.3 4	17.7 6	22.8	10	-	-			
		Good	-	75	-	32	-	-	-			
		Satisfactory	-	-	-	-	-	-	-			
		Not Satisfactory	-	-	-	-	-	-	-			
Employers	5	Excellent	28.3 2	27.5	28.3 2	28.3 2	27.5	-	-		Student need to learn more faculty industry interactions	FSIC of 2 credit (INC001)
		Very Good	26.6 1	28.6	26.6 1	26.6 1	28.6	-	-			
		Good	24.9 5	24	24.9 5	-	-	-	-			
		Satisfactory	-	-	-	-	-	-	-			
		Not Satisfactory	-	-	-	-	-	-	-			

Note: Questionnaires on Curriculum Feedback from Stakeholders is attached as Annexure I-A

Feedback Analysis Points: (Refer Feedback Analysis Report)	Feedback Action Taken: (Summarise as in points above)	Indicate whether incorporated in Curriculum/Course
1 Program is well planned and well equipped, as per industry requirements.	Action taken as per suggestions	Yes
2 Some changes is required in Food service management syllabus	Action taken as per suggestions	Yes



3 More project base study must be there in syllabus		Action taken as per suggestions	Yes
4 Student need to learn more faculty industry interactions		Action taken as per suggestions	Yes
Signature		Signature	
Name	Dr. Sally Greke	Name	Dr. Bushra Shaid

