BHHA (1Y2S) | Post Commencement of the Semester Student Feedback | Even Semester | 2023

51
Responses

05:36
Average time to complete

Closed
Status

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1. **Student Full Name**

51
Responses

Latest Responses

"Arnav subba"

"TRIBHUWAN RAI"

"Sherab samden sherpa "

4 respondents (**8**%) answered **Rai** for this question.

TRIBHUWAN RAI   KAPIL BARMAN

KUMAR   CHHETRI   sharma   Sherpa

Chettri **GURUNG** **RaiBarman**   Pratik Rai

Darshan ra

SNEHA SAHA **PRADHAN** Ayan Barua Suhita Ghosh   Saklin Rai

PRAYAN GURUNG Sandip Biswas SUMI BARMAN

2. **Full University / Provisional Roll Number**

51

Responses

2 respondents (**4**%) answered **33484922025** for this question.

33484922029

33484922043 33484922003 33484922020

33484922023 33484922047 33484922037 334849220

33484922042 **3348922025** 33484922046

33484922052 33484922008 33484922024 33484922022

334849220

33484922048 33484922027 33484922035 33484922054

3. **Academic Year**

● 2022 - 2023 (Even Semester)   51

4. **College Name**

● SIT – College of Professional Stu...   51

5. **Year**

● 1st Year   51

6. Semester

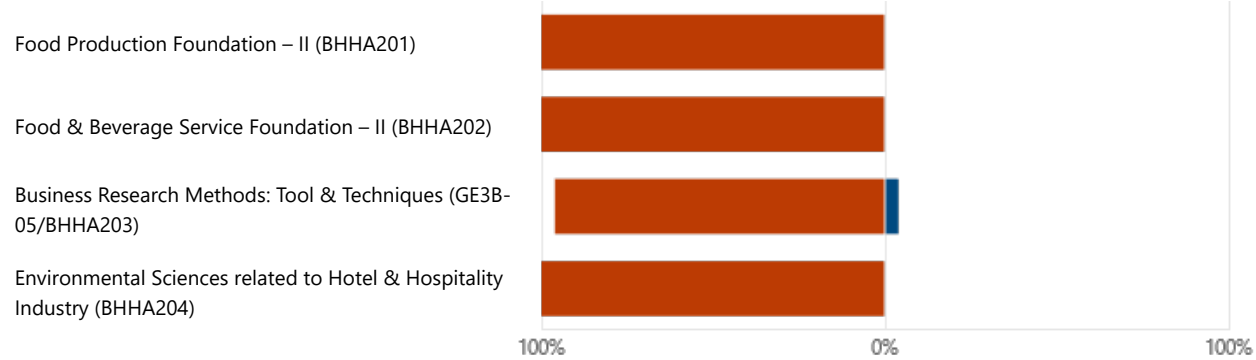|	
● 2nd	51

7. Department

● B.Sc. in Hospitality & Hotel Adm...	51

8. Whether the course description of the individual course / subject has provided or not?

■ Yes ■ No

Food Production Foundation – II (BHHA201)

Food & Beverage Service Foundation – II (BHHA202)

Business Research Methods: Tool & Techniques (GE3B-05/BHHA203)

Environmental Sciences related to Hotel & Hospitality Industry (BHHA204)

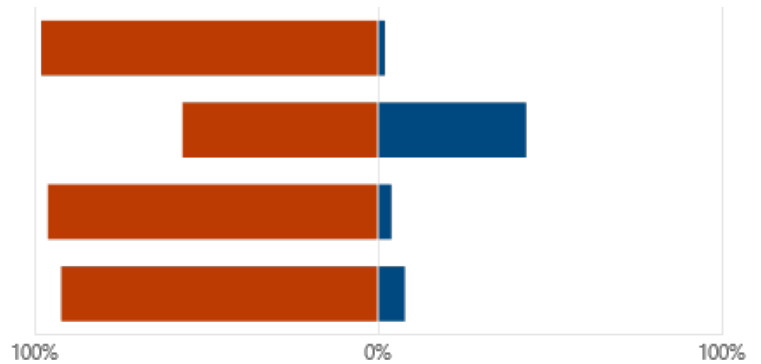100%   0%   100%

9. **Answer the Following Questions**

■ Yes ■ No

Whether the consolidated departmental timetable has provided or not?

Whether the academic calendar has provided or not?

Whether the faculty members are allocated for all the subjects / courses of the running odd semester?

After completion of the course so far, do you understand the importance of this course in your…

100%   0%   100%

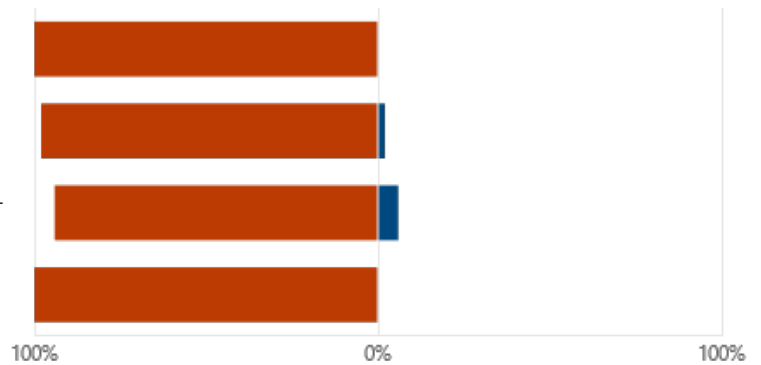10. **Whether the course objective for the individual courses is discussed in the class?**

■ Yes ■ No

Food Production Foundation – II (BHHA201)

Food & Beverage Service Foundation – II (BHHA202)

Business Research Methods: Tool & Techniques (GE3B-05/BHHA203)

Environmental Sciences related to Hotel & Hospitality Industry (BHHA204)

100%   0%   100%

11. **Whether mapping of course objectives with the program objectives and the Bloom's Taxonomy Level of the modules of the syllabus is discussed or not?**
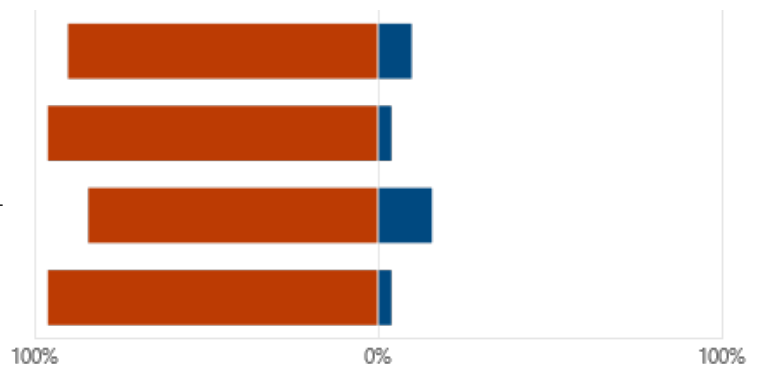
■ Yes ■ No

Food Production Foundation – II (BHHA201)
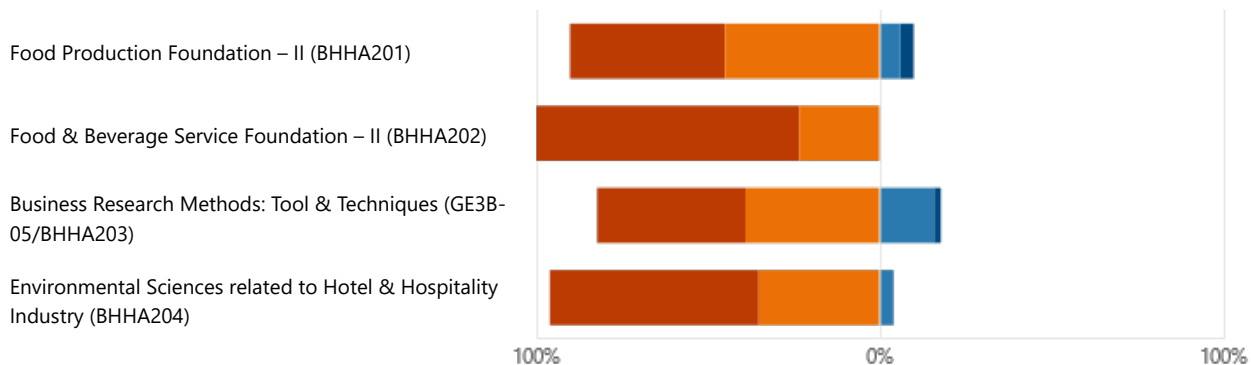
Food & Beverage Service Foundation – II (BHHA202)

Business Research Methods: Tool & Techniques (GE3B-05/BHHA203)

Environmental Sciences related to Hotel & Hospitality Industry (BHHA204)

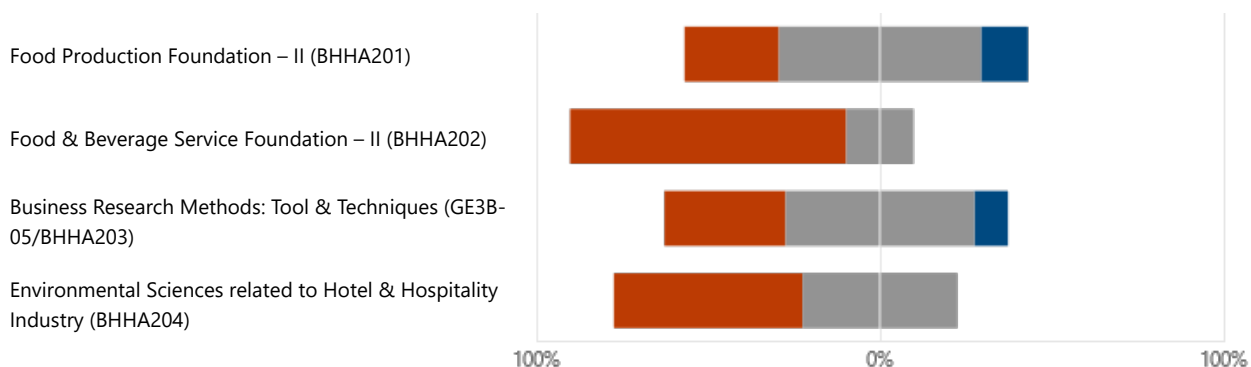100%   0%   100%

12. **The course description shared with me in the first week of the semester was adequate for me to understand what I should expect to achieve in the course**
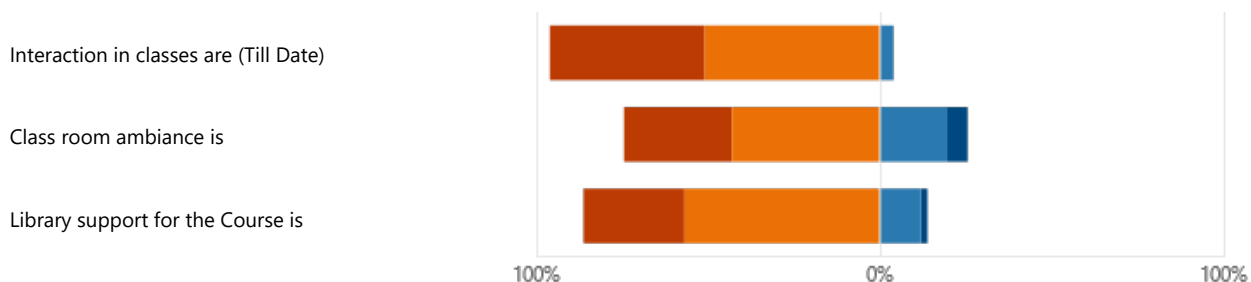
Legend: ■ Excellent ■ Good ■ Average ■ Poor

- Food Production Foundation – II (BHHA201)
- Food & Beverage Service Foundation – II (BHHA202)
- Business Research Methods: Tool & Techniques (GE3B-05/BHHA203)
- Environmental Sciences related to Hotel & Hospitality Industry (BHHA204)

100%   0%   100%

13. **How do you like the lecture delivery (Till Date)**

Legend: ■ Very Clear ■ Clear ■ Difficult To Follow

- Food Production Foundation – II (BHHA201)
- Food & Beverage Service Foundation – II (BHHA202)
- Business Research Methods: Tool & Techniques (GE3B-05/BHHA203)
- Environmental Sciences related to Hotel & Hospitality Industry (BHHA204)

100%   0%   100%

14. **Answer the Following Questions**

Legend: ■ Excellent ■ Good ■ Average ■ Poor

- Interaction in classes are (Till Date)
- Class room ambiance is
- Library support for the Course is

100%   0%   100%

15. **Any Further Comments or Suggestions**

51

Responses
Latest Responses

"No"

"Good "

"Thank yo...

10 respondents (**20**%) answered **good** for this question.