

# NIPS School of Hotel Management

(Affiliated to MAKAUT, West Bengal)

MB 297, Mahishbathan, Salt Lake City, Sector- V, Kolkata- 700102

Phone: 033- 2367- 5127/28/29

E-mail: [office@nipsgroup.in](mailto:office@nipsgroup.in), Website: [www.nipsgroup.in](http://www.nipsgroup.in)

## Feedback Form – Parents

Name of the Parent: *Rosenjit Saha*

Name of the Student: *Dipamita Saha*

Batch & Academic year: *2024*

Relationship of Parent with Student: *Father* / Mother

Occupation of the Parent: *Business*

Please mark a tick '✓' in the appropriate cell for every statement.

|               |               |          |             |          |
|---------------|---------------|----------|-------------|----------|
| Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1) |
|---------------|---------------|----------|-------------|----------|

| S.NO | Statements  | Excellent | Very Good | Good | Average | Poor |
|------|---|-----------|-----------|------|---------|------|
| 1    | Holistic development of students is ensured by participation of students in various sports, cultural and co-curricular activities organized throughout the year.  |           | ✓         |      |         |      |
| 2    | Students are sensitized towards cross cutting issues like gender equality, environment and sustainability, ethics and values etc. through relevant courses in the curriculum as well as through community service, participation in various awareness campaigns and blood donation drives, exhibitions on socially relevant issues etc. |           | ✓         |      |         |      |
| 3    | The academic flexibility embedded in the curriculum provides opportunities to students to pursue their interest by choosing from a number of pathways / electives from own area/specialization as well as from other areas.   |           | ✓         |      |         |      |
| 4    | Courses in the curriculum promote Entrepreneurship and students are encouraged and supported to initiate startups by Startup school mentorship.   |           | ✓         |      |         |      |
| 5    | The curriculum has been designed to make students industry ready by imparting analytical and reasoning, language and soft skills in addition to technical competencies, as desired by the industry.   |           | ✓         |      |         |      |
| 6    | The curriculum is outcome based and the expected outcomes, through various courses, are attained.   |           | ✓         |      |         |      |

Suggestions, if any: *my daughter will attend college more.*

Signature:

*Rosenjit Saha*

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## Feedback Form – Parents

Name of the Parent: *Abhijit Srimani*

Name of the Student: *Amili Srimani*

Batch & Academic year: *2023-2024*

Relationship of Parent with Student: *Father* / Mother

Occupation of the Parent: *Service*

Please mark a tick '✓' in the appropriate cell for every statement.

| Excellent (5) | Very Good (4)   | Good (3)  | Average (2) | Poor (1) |         |      |
|---------------|---|-----------|-------------|----------|---------|------|
| S.NO          | Statements  | Excellent | Very Good   | Good     | Average | Poor |
| 1             | Holistic development of students is ensured by participation of students in various sports, cultural and co-curricular activities organized throughout the year.  |           | ✓           |          |         |      |
| 2             | Students are sensitized towards cross cutting issues like gender equality, environment and sustainability, ethics and values etc. through relevant courses in the curriculum as well as through community service, participation in various awareness campaigns and blood donation drives, exhibitions on socially relevant issues etc. | ✓         |             |          |         |      |
| 3             | The academic flexibility embedded in the curriculum provides opportunities to students to pursue their interest by choosing from a number of pathways / electives from own area/specialization as well as from other areas.   | ✓         |             |          |         |      |
| 4             | Courses in the curriculum promote Entrepreneurship and students are encouraged and supported to initiate startups by Startup school mentorship.   | ✓         |             |          |         |      |
| 5             | The curriculum has been designed to make students industry ready by imparting analytical and reasoning, language and soft skills in addition to technical competencies, as desired by the industry.   |           | ✓           |          |         |      |
| 6             | The curriculum is outcome based and the expected outcomes, through various courses, are attained.   | ✓         |             |          |         |      |

Suggestions, if any:

Signature:

*Abhijit Srimani*

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## Feedback Form – Parents

Name of the Parent: *Sunaina Devi*

Name of the Student: *Bishal Kumar Bhagat*

Batch & Academic year: *2023 - 2026*

Relationship of Parent with Student: Father /  Mother

Occupation of the Parent:

Please mark a tick '✓' in the appropriate cell for every statement.

Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1)

| S.NO | Statements  | Excellent | Very Good | Good | Average | Poor |
|------|---|-----------|-----------|------|---------|------|
| 1    | Holistic development of students is ensured by participation of students in various sports, cultural and co-curricular activities organized throughout the year.  |           | ✓         |      |         |      |
| 2    | Students are sensitized towards cross cutting issues like gender equality, environment and sustainability, ethics and values etc. through relevant courses in the curriculum as well as through community service, participation in various awareness campaigns and blood donation drives, exhibitions on socially relevant issues etc. |           | ✓         |      |         |      |
| 3    | The academic flexibility embedded in the curriculum provides opportunities to students to pursue their interest by choosing from a number of pathways / electives from own area/specialization as well as from other areas.   |           | ✓         |      |         |      |
| 4    | Courses in the curriculum promote Entrepreneurship and students are encouraged and supported to initiate startups by Startup school mentorship.   |           | ✓         |      |         |      |
| 5    | The curriculum has been designed to make students industry ready by imparting analytical and reasoning, language and soft skills in addition to technical competencies, as desired by the industry.   |           | ✓         |      |         |      |
| 6    | The curriculum is outcome based and the expected outcomes, through various courses, are attained.   |           | ✓         |      |         |      |

Suggestions, if any:

Signature:

*सुनैना देवि*

*Ashimany*

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### Feedback Form – Parents

Name of the Parent: *Tanusree Barua*

Name of the Student: *Parikshit Barua*

Batch & Academic year: *2023/24*

Relationship of Parent with Student: Father /  Mother

Occupation of the Parent: *Service*

Please mark a tick '✓' in the appropriate cell for every statement.

| Excellent (5) | Very Good (4)   | Good (3)  | Average (2) | Poor (1) |         |      |
|---------------|---|-----------|-------------|----------|---------|------|
| S.NO          | Statements  | Excellent | Very Good   | Good     | Average | Poor |
| 1             | Holistic development of students is ensured by participation of students in various sports, cultural and co-curricular activities organized throughout the year.  |           | ✓           |          |         |      |
| 2             | Students are sensitized towards cross cutting issues like gender equality, environment and sustainability, ethics and values etc. through relevant courses in the curriculum as well as through community service, participation in various awareness campaigns and blood donation drives, exhibitions on socially relevant issues etc. |           | ✓           |          |         |      |
| 3             | The academic flexibility embedded in the curriculum provides opportunities to students to pursue their interest by choosing from a number of pathways / electives from own area/specialization as well as from other areas.   |           | ✓           |          |         |      |
| 4             | Courses in the curriculum promote Entrepreneurship and students are encouraged and supported to initiate startups by Startup school mentorship.   | ✓         |             |          |         |      |
| 5             | The curriculum has been designed to make students industry ready by imparting analytical and reasoning, language and soft skills in addition to technical competencies, as desired by the industry.   |           | ✓           |          |         |      |
| 6             | The curriculum is outcome based and the expected outcomes, through various courses, are attained.   | ✓         |             |          |         |      |

*Tanusree Barua*  
Signature:

Suggestions, if any:

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## Feedback Form- Students

Akash Sardar

Batch & Academic year: B.Sc HHA 2023-2026

Name of the Student:

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

|               |               |          |             |          |
|---------------|---------------|----------|-------------|----------|
| Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1) |
|---------------|---------------|----------|-------------|----------|

| S.no. | Questions   | Excellent | Very Good | Good | Average | Poor |
|-------|---|-----------|-----------|------|---------|------|
| 1     | How do you rate the syllabus of the courses that you are studying in relation to the competencies expected out of the course? | ✓         |           |      |         |      |
| 2     | How do you rate the relevance of the units in syllabus relevant to the course?  | ✓         |           |      |         |      |
| 3     | Is the course curriculum enhance your interest and knowledge of the subject?  | ✓         |           |      |         |      |
| 4     | Are the lecturers use innovative approach and promote the interactive process in teaching?                                    | ✓         |           |      |         |      |
| 5     | Are the lecturers concerned and helpful regarding the progress of the students?   | ✓         |           |      |         |      |
| 6     | How do you rate the availability of learning materials in terms books, notes, lesson presentations etc.                       | ✓         |           |      |         |      |
| 7     | How do you rate the evaluation scheme designed for the course?  | ✓         |           |      |         |      |
| 8     | How do you rate the percentage of having LAB/ Practical components in your course?  | ✓         |           |      |         |      |

Suggestions for improvement, if any

The units which we have in our syllabus is very lengthy and we don't have enough time to complete that.

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## Feedback Form- Students

Batch & Academic year:

Bsc. HHA (2023-2026)

Name of the Student:

Prabhu Prasad Sahu

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1)

| S.no. | Questions   | Excellent | Very Good | Good | Average | Poor |
|-------|---|-----------|-----------|------|---------|------|
| 1     | How do you rate the syllabus of the courses that you are studying in relation to the competencies expected out of the course? |           | ✓         |      |         |      |
| 2     | How do you rate the relevance of the units in syllabus relevant to the course?  |           |           | ✓    |         |      |
| 3     | Is the course curriculum enhance your interest and knowledge of the subject?  | ✓         |           |      |         |      |
| 4     | Are the lecturers use innovative approach and promote the interactive process in teaching?                                    |           |           |      | ✓       |      |
| 5     | Are the lecturers concerned and helpful regarding the progress of the students?   |           |           |      | ✓       |      |
| 6     | How do you rate the availability of learning materials in terms books, notes, lesson presentations etc.                       |           |           | ✓    |         |      |
| 7     | How do you rate the evaluation scheme designed for the course?  | ✓         |           |      |         |      |
| 8     | How do you rate the percentage of having LAB/ Practical components in your course?  |           | ✓         |      |         |      |

Suggestions for improvement, if any

I need improvement because my English skills are Average.

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## Feedback Form- Students

Batch & Academic year: 2023 BSC WHA

Name of the Student: Sanjay Tameng

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1)

| S.no. | Questions   | Excellent | Very Good | Good | Average | Poor |
|-------|---|-----------|-----------|------|---------|------|
| 1     | How do you rate the syllabus of the courses that you are studying in relation to the competencies expected out of the course? | ✓         |           |      |         |      |
| 2     | How do you rate the relevance of the units in syllabus relevant to the course?  | ✓         |           |      |         |      |
| 3     | Is the course curriculum enhance your interest and knowledge of the subject?  | ✓         |           |      |         |      |
| 4     | Are the lecturers use innovative approach and promote the interactive process in teaching?                                    | ✓         |           |      |         |      |
| 5     | Are the lecturers concerned and helpful regarding the progress of the students?   | ✓         |           |      |         |      |
| 6     | How do you rate the availability of learning materials in terms books, notes, lesson presentations etc.                       | ✓         |           |      |         |      |
| 7     | How do you rate the evaluation scheme designed for the course?  | ✓         |           |      |         |      |
| 8     | How do you rate the percentage of having LAB/ Practical components in your course?  | ✓         |           |      |         |      |

Suggestions for improvement, if any

Canteen water for drinking can be improved.

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## Feedback Form- Students

Batch & Academic year: 2023-2026 (BSC HHA)

Name of the Student:  
Dipannita Saha

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

|               |               |          |             |          |
|---------------|---------------|----------|-------------|----------|
| Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1) |
|---------------|---------------|----------|-------------|----------|

| S.no. | Questions   | Excellent | Very Good | Good | Average | Poor |
|-------|---|-----------|-----------|------|---------|------|
| 1     | How do you rate the syllabus of the courses that you are studying in relation to the competencies expected out of the course? |           |           | ✓    |         |      |
| 2     | How do you rate the relevance of the units in syllabus relevant to the course?  |           |           | ✓    |         |      |
| 3     | Is the course curriculum, enhance your interest and knowledge of the subject?   |           | ✓         |      |         |      |
| 4     | Are the lecturers use innovative approach and promote the interactive process in teaching?                                    |           | ✓         |      |         |      |
| 5     | Are the lecturers concerned and helpful regarding the progress of the students?   |           | ✓         |      |         |      |
| 6     | How do you rate the availability of learning materials in terms books, notes, lesson presentations etc.                       |           |           | ✓    |         |      |
| 7     | How do you rate the evaluation scheme designed for the course?  |           |           | ✓    |         |      |
| 8     | How do you rate the percentage of having LAB/ Practical components in your course?  |           |           | ✓    |         |      |

Suggestions for improvement, if any

Reduce the syllabus



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## Feedback - Alumni

Name: NILAMBY GHOSH  
Year of Graduation: 2002  
Current Organization: BEST SELLER  
Current Designation: REGIONAL SALES MANAGER.

The purpose of this survey is to obtain alumni input on the quality of education they received and the level of preparation they had at the Institute. The purpose of this survey is to assess the quality of the academic program. We seek your help in completing this survey.

A: Excellent B: Very good C: Good D: Fair E: Poor

| I Knowledge  | Remarks   |
|--|-----------|
| Food Production, F & B Service, Housekeeping, Front Office theory    | Excellent |
| Food Production, F & B Service, Housekeeping, Front Office practical | Excellent |
| Real life Case studies, Problem identification and solving skills    | Excellent |
| Ability to link theory to practice.                                  | Excellent |
| IT knowledge   | Excellent |

| II Communications Skills | Remarks   |
|--------------------------|-----------|
| Oral communication       | Excellent |
| Report writing           | Excellent |
| Presentation skills      | Excellent |

| III Interpersonal Skills                          | Remarks   |
|---|-----------|
| Ability to work in teams.                         | Excellent |
| Ability to work in arduous /Challenging situation | Excellent |
| Independent thinking                              | Excellent |
| Appreciation of ethical Values                    | Excellent |

| IV Management /leadership Skills    | Remarks   |
|-------------------------------------|-----------|
| Resource and Time management skills | Very good |
| Personality Development Programs    | Very good |
| Attendance and Discipline           | Excellent |

Suggestions if any:

Signature :

*Nilamby*

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## Feedback - Alumni

Name: **ARIJIT MAJUMDER**

Year of Graduation: **2017 - 2020**

Current Organization: **FULL TIME TRADER (Global Stock Market)**

Current Designation: **5 years of Experience as Global**

**financial Analyst**

The purpose of this survey is to obtain alumni input on the quality of education they received and the level of preparation they had at the Institute. The purpose of this survey is to assess the quality of the academic program. We seek your help in completing this survey.

A: Excellent B: Very good C: Good D: Fair E: Poor

| I Knowledge  | Remarks   |
|--|-----------|
| Food Production, F & B Service, Housekeeping, Front Office theory    | Excellent |
| Food Production, F & B Service, Housekeeping, Front Office practical | Excellent |
| Real life Case studies, Problem identification and solving skills    | Excellent |
| Ability to link theory to practice.                                  | Excellent |
| IT knowledge   | Very Good |

| II Communications Skills | Remarks   |
|--------------------------|-----------|
| Oral communication       | Excellent |
| Report writing           | Excellent |
| Presentation skills      | Excellent |

| III Interpersonal Skills                          | Remarks   |
|---|-----------|
| Ability to work in teams.                         | Excellent |
| Ability to work in arduous /Challenging situation | Excellent |
| Independent thinking                              | Excellent |
| Appreciation of ethical Values                    | Excellent |

| IV Management /Leadership Skills    | Remarks   |
|-------------------------------------|-----------|
| Resource and Time management skills | Excellent |
| Personality Development Programs    | Excellent |
| Attendance and Discipline           | Excellent |

Suggestions if any: **Being into Nips, its assured that with proper Discipline & Education, the quality of support done, guidance given to the students by the enormous personified teachers is marvellous.**  
 Signature: **(ARIJIT MAJUMDER)**

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## Feedback - Alumni

Name: Soumick Bhattacharyya  
Year of Graduation: 2015 - 2018  
Current Organization: Paanchkaan Cafe Bistrot  
Current Designation: Owner & Founder.

The purpose of this survey is to obtain alumni input on the quality of education they received and the level of preparation they had at the Institute. The purpose of this survey is to assess the quality of the academic program. We seek your help in completing this survey.

A: Excellent B: Very good C: Good D: Fair E: Poor

| I Knowledge  | Remarks |
|--|---------|
| Food Production, F & B Service, Housekeeping, Front Office theory    | A       |
| Food Production, F & B Service, Housekeeping, Front Office practical | A       |
| Real life Case studies, Problem identification and solving skills    | A       |
| Ability to link theory to practice.                                  | A       |
| IT knowledge   | A       |

| II Communications Skills | Remarks |
|--------------------------|---------|
| Oral communication       | A       |
| Report writing           | A       |
| Presentation skills      | A       |

| III Interpersonal Skills                          | Remarks |
|---|---------|
| Ability to work in teams.                         | A       |
| Ability to work in arduous /Challenging situation | A       |
| Independent thinking                              | A       |
| Appreciation of ethical Values                    | A       |

| IV Management /leadership Skills    | Remarks |
|-------------------------------------|---------|
| Resource and Time management skills | A       |
| Personality Development Programs    | A       |
| Attendance and Discipline           | A       |

Suggestions if any: Keep up the discipline.

Signature : Soumick Bhattacharyya

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## Feedback - Alumni

Name: Amitava Roy  
Year of ~~2018~~  
Graduation: 2015-2018  
Current Organization: Vedic Village Spa and Resort  
Current Designation: Jr. Sous Chef

The purpose of this survey is to obtain alumni input on the quality of education they received and the level of preparation they had at the Institute. The purpose of this survey is to assess the quality of the academic program. We seek your help in completing this survey.

A: Excellent B: Very good C: Good D: Fair E: Poor

| I Knowledge  | Remarks |
|--|---------|
| Food Production, F & B Service, Housekeeping, Front Office theory    | A       |
| Food Production, F & B Service, Housekeeping, Front Office practical | A       |
| Real life Case studies, Problem identification and solving skills    | A       |
| Ability to link theory to practice.                                  | A       |
| IT knowledge   | A       |

| II Communications Skills | Remarks |
|--------------------------|---------|
| Oral communication       | A       |
| Report writing           | A       |
| Presentation skills      | A       |

| III Interpersonal Skills                          | Remarks |
|---|---------|
| Ability to work in teams.                         | A       |
| Ability to work in arduous /Challenging situation | A       |
| Independent thinking                              | A       |
| Appreciation of ethical Values                    | A       |

| IV Management /leadership Skills    | Remarks |
|-------------------------------------|---------|
| Resource and Time management skills | A       |
| Personality Development Programs    | A       |
| Attendance and Discipline           | A       |

Suggestions if any:

Signature :

A. Roy Everything doing good, all the best all of us.

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## Feedback Form on Curriculum – Teacher

Name of the Teacher: AYAN MUKHOPADHYAY

Department: ROOMS DIVISION

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, teaching, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

| Excellent (5) | Very Good (4)   | Good (3)  | Average (2) | Poor (1) |         |      |
|---------------|---|-----------|-------------|----------|---------|------|
| Sl. No.       | Curriculum, Teaching, Learning and Evaluation:  | Excellent | Very Good   | Good     | Average | Poor |
| 1             | All the Syllabi are suitable to the courses. (BScHHA, BSc Culinary, MScHM)                      |           | ✓           |          |         |      |
| 2             | Syllabi are need based. (BScHHA, BSc Culinary, MScHM)   |           | ✓           |          |         |      |
| 3             | Aims and objectives of the syllabi are well defined and clear to teachers and students.         | ✓         |             |          |         |      |
| 4             | Course content is followed by corresponding reference books/materials.                          | ✓         |             |          |         |      |
| 5             | The course/syllabus has good balance between theory and practical lab.                          |           |             | ✓        |         |      |
| 6             | The course/syllabus of this subject increased my knowledge and perspective in the subject area. | ✓         |             |          |         |      |
| 7             | The course/program of studies carries sufficient number of optional papers.                     | ✓         |             |          |         |      |
| 8             | The books prescribed/listed as reference materials are relevant, updated and Appropriate.       |           | ✓           |          |         |      |

Suggestions for improvement: More practical (industry) exposure or the scope of the same must be enhanced to induce experiential learning.

Signature:

Ayan

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## Feedback Form on Curriculum – Teacher

Name of the Teacher: *SUNAVA AICH*

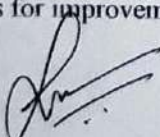
Department: *HOUSEKEEPING, TOURISM, HUMAN RESOURCE*

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, teaching, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1)

| Sl. No. | Curriculum, Teaching, Learning and Evaluation:  | Excellent | Very Good | Good | Average | Poor |
|---------|---|-----------|-----------|------|---------|------|
| 1       | All the Syllabi are suitable to the courses. (BScHHA, BSc Culinary, MScHM)                      | ✓         |           |      |         |      |
| 2       | Syllabi are need based. (BScHHA, BSc Culinary, MScHM)   |           | ✓         |      |         |      |
| 3       | Aims and objectives of the syllabi are well defined and clear to teachers and students.         | ✓         |           |      |         |      |
| 4       | Course content is followed by corresponding reference books/materials.                          | ✓         |           |      |         |      |
| 5       | The course/syllabus has good balance between theory and practical lab.                          | ✓         |           |      |         |      |
| 6       | The course/syllabus of this subject increased my knowledge and perspective in the subject area. |           | ✓         |      |         |      |
| 7       | The course/program of studies carries sufficient number of optional papers.                     | ✓         |           |      |         |      |
| 8       | The books prescribed/listed as reference materials are relevant, updated and Appropriate.       |           | ✓         |      |         |      |

Suggestions for improvement: *Optional Papers can be updated time to time as per the need of the industry. There should be session breaks and study leaves for students.*

Signature: 

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## Feedback Form on Curriculum – Teacher

Name of the Teacher: *SOUVIK DAS*

Department: *FOOD AND BEVERAGE SERVICE*

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, teaching, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

| Excellent (5) | Very Good (4)   | Good (3)  | Average (2) | Poor (1) |         |      |
|---------------|---|-----------|-------------|----------|---------|------|
| Sl. No.       | Curriculum, Teaching, Learning and Evaluation:  | Excellent | Very Good   | Good     | Average | Poor |
| 1             | All the Syllabi are suitable to the courses. (BScHHA, BSc Culinary, MScHM)                      | ✓         |             |          |         |      |
| 2             | Syllabi are need based. (BScHHA, BSc Culinary, MScHM)   | ✓         |             |          |         |      |
| 3             | Aims and objectives of the syllabi are well defined and clear to teachers and students.         | ✓         |             |          |         |      |
| 4             | Course content is followed by corresponding reference books/materials.                          | ✓         |             |          |         |      |
| 5             | The course/syllabus has good balance between theory and practical lab.                          | ✓         |             |          |         |      |
| 6             | The course/syllabus of this subject increased my knowledge and perspective in the subject area. | ✓         |             |          |         |      |
| 7             | The course/program of studies carries sufficient number of optional papers.                     |           | ✓           |          |         |      |
| 8             | The books prescribed/listed as reference materials are relevant, updated and Appropriate.       | ✓         |             |          |         |      |

Suggestions for improvement: *Some optional papers can be substituted according to the need of the course. Eg- Textiles (not practical)*

Signature: *Souvik Das*

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## Feedback Form on Curriculum – Teacher

Name of the Teacher: PRATIP NATH

Department: FOOD PRODUCTION

This questionnaire is intended to collect information relating to your satisfaction towards the curriculum, teaching, learning and evaluation. The information provided by you will be kept confidential and will be used as important feedback for quality improvement of the program of studies/institution. Directions: a score for each item please indicate your level of satisfaction with the following statement by choosing between 1 and 5.

Excellent (5) | Very Good (4) | Good (3) | Average (2) | Poor (1)

| Sl. No. | Curriculum, Teaching, Learning and Evaluation:  | Excellent | Very Good | Good | Average | Poor |
|---------|---|-----------|-----------|------|---------|------|
| 1       | All the Syllabi are suitable to the courses. (BScHHA, BSc Culinary, MScHM)                      |           |           |      | ✓       |      |
| 2       | Syllabi are need based. (BScHHA, BSc Culinary, MScHM)   |           |           | ✓    |         |      |
| 3       | Aims and objectives of the syllabi are well defined and clear to teachers and students.         |           | ✓         |      |         |      |
| 4       | Course content is followed by corresponding reference books/materials.                          |           | ✓         |      |         |      |
| 5       | The course/syllabus has good balance between theory and practical lab.                          |           |           | ✓    |         |      |
| 6       | The course/syllabus of this subject increased my knowledge and perspective in the subject area. |           |           | ✓    |         |      |
| 7       | The course/program of studies carries sufficient number of optional papers.                     |           |           | ✓    |         |      |
| 8       | The books prescribed/listed as reference materials are relevant, updated and Appropriate.       |           | ✓         |      |         |      |

Suggestions for improvement:

Signature:

*Pratip Nath*  
07/08/24



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## FEEDBACK FORM FOR EMPLOYERS

Dear Employer,

As Hospitality Industry is the ultimate customer of Hotel Management graduates and post graduates, it's satisfaction about the standards and content of NIPS School of Hotel Management students is important. NIPS School of Hotel Management always maintains a continuous dialogue accordingly. As the ultimate beneficiary of our students' performance and service, your support and feedback will help us to maintain the required standards of education. Here are some of the points to facilitate you in giving feedback about our students. You are requested to give marks in the box provided against each item as per the following norms.

EXCELLENT: -5      VERY GOOD-4      GOOD-3      SATISFACTORY-2      POOR-1

Name of the Employer: **NOVOTEL KOLKATA HOTEL & RESIDENCES**

Name of the evaluating person with Designation: **CHAYAN SINHA, LKD MANAGER**

**About the student's performance quality who is employed with your organization**

| S.No. | Description  | Excellent | Very Good | Good | Satisfactory | Poor |
|-------|--|-----------|-----------|------|--------------|------|
| 1     | Ability to contribute to the goal of the organization                                    |           | ✓         |      |              |      |
| 2     | Technical knowledge/skill Ability to perform the duty or task given                      | ✓         |           |      |              |      |
| 3     | Use of Creativity and presence of mind at the time of performing or delivering the task. | ✓         |           |      |              |      |
| 4     | Relationship with seniors/peers/subordinates   | ✓         |           |      |              |      |
| 5     | Involvement in social activities   | ✓         |           |      |              |      |
| 6     | Ability and motivation for social activity   | ✓         |           |      |              |      |
| 7     | Obligation to work beyond schedule if required   |           | ✓         |      |              |      |
| 8     | Overall impression about their performance   |           | ✓         |      |              |      |

 13.06.2024



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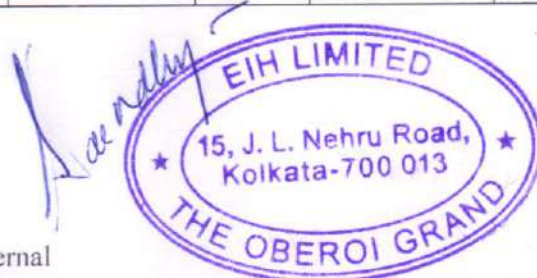
**EXCELLENT:-5      VERY GOOD-4      GOOD-3      SATISFACTORY-2      POOR-1**

**Name of the Employer: The Oberoi Grand, Kolkata**

**Name of the evaluating person with Designation: Sandhya Joshi, Sr Manager, Learning & Development**

**About the student's performance quality who is employed with your organization**

| S.No. | Description  | Excellent | Very Good | Good | Satisfactory | Poor |
|-------|--|-----------|-----------|------|--------------|------|
| 1     | Ability to contribute to the goal of the organization                                    |           | √         |      |              |      |
| 2     | Technical knowledge/skill Ability to perform the duty or task given                      |           |           | √    |              |      |
| 3     | Use of Creativity and presence of mind at the time of performing or delivering the task. |           |           | √    |              |      |
| 4     | Relationship with seniors/ peers/ subordinates   |           | √         |      |              |      |
| 5     | Involvement in social activities   |           |           | √    |              |      |
| 6     | Ability and motivation for social activity   |           |           | √    |              |      |
| 7     | Obligation to work beyond schedule if required   |           | √         |      |              |      |
| 8     | Overall impression about their performance   |           |           | √    |              |      |



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EXCELLENT:-5      VERY GOOD-4      GOOD-3      SATISFACTORY-2      POOR-1

Name of the Employer: *Holiday Inn Kolkata Airport.*

Name of the evaluating person with Designation: *Santanu Guha Roy  
General Manager.*

About the student's performance quality who is employed with your organization

| S.No. | Description  | Excellent | Very Good | Good | Satisfactory | Poor |
|-------|--|-----------|-----------|------|--------------|------|
| 1     | Ability to contribute to the goal of the organization                                    |           | ✓         |      |              |      |
| 2     | Technical knowledge/skill Ability to perform the duty or task given                      |           | ✓         |      |              |      |
| 3     | Use of Creativity and presence of mind at the time of performing or delivering the task. |           |           | ✓    |              |      |
| 4     | Relationship with seniors/peers/subordinates   | ✓         |           |      |              |      |
| 5     | Involvement in social activities   |           | ✓         |      |              |      |
| 6     | Ability and motivation for social activity   |           | ✓         |      |              |      |
| 7     | Obligation to work beyond schedule if required   | ✓         |           |      |              |      |
| 8     | Overall impression about their performance   |           | ✓         |      |              |      |

*WV*

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EXCELLENT:-5      VERY GOOD-4      GOOD-3      SATISFACTORY-2      POOR-1

Name of the Employer: JW Marriott Hotel Kolkata

Name of the evaluating person with Designation: Tvisha Saini, Human Resources Manager

About the student's performance quality who is employed with your organization

| S.No. | Description  | Excellent | Very Good | Good | Satisfactory | Poor |
|-------|--|-----------|-----------|------|--------------|------|
| 1     | Ability to contribute to the goal of the organization                                    |           |           | ✓    |              |      |
| 2     | Technical knowledge/skill Ability to perform the duty or task given                      |           |           | ✓    |              |      |
| 3     | Use of Creativity and presence of mind at the time of performing or delivering the task. |           |           | ✓    |              |      |
| 4     | Relationship with seniors/peers/subordinates   |           |           | ✓    |              |      |
| 5     | Involvement in social activities   |           |           | ✓    |              |      |
| 6     | Ability and motivation for social activity   |           |           | ✓    |              |      |
| 7     | Obligation to work beyond schedule if required   |           |           | ✓    |              |      |
| 8     | Overall impression about their performance   |           |           | ✓    |              |      |

