RAMACHANDRA REDDY P Digitally signed by RAMACHANDRA REDDY P Date: 2024.04.30 12:58:02 +05'30'



VIKRAMA SIMHAPURI UNIVERSITY INTERNAL QUALITY ASSURANCE CELL Nellore- 524324, Andhra Pradesh, India

Feedback processes of the institution may be classified as follows:

- A. Feedback collected, analysed, action taken and feedback hosted on the institutional website
- **B.** Feedback collected, analysed and action has been taken
- C. Feedback collected and analysed
- D. Feedback collected
- E. Feedback not collected

RESPONSE: A

The University is taking feedback from the Students, Teachers, Alumni, and Employers for the progress and improvement of quality in the University. The questionnaire for each stakeholder is different. Teaching, Learning, Curriculum, Infrastructure Facilities, Other Facilities & Services, are some of the focus areas in framing questionnaires. Response submitted participant's details are not disclosed. Responses are scaled from 1 to 5; 5 is the most positive response and 1 is the most negative response. Five response labels & values are given in the questionnaire: 5-Excellent, 4-Very Good, 3-Good, 2-Satisfactory, 1-Unsatisfactory.

STUDENTS FEEDBACK (2022-23)

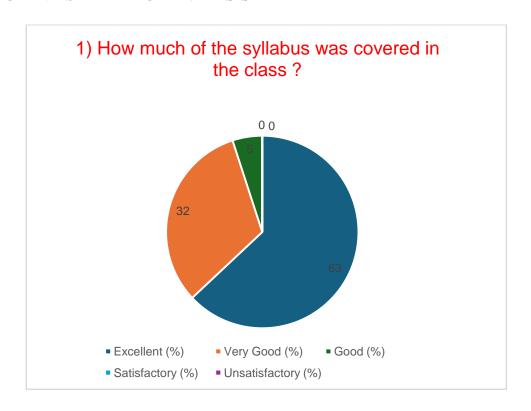
S.No	Academic Year	TotalNo.of students	No.ofstudents gavefeedback	Percentageof Studentsgave feedback
1.	2022-2023	1017	864	85%

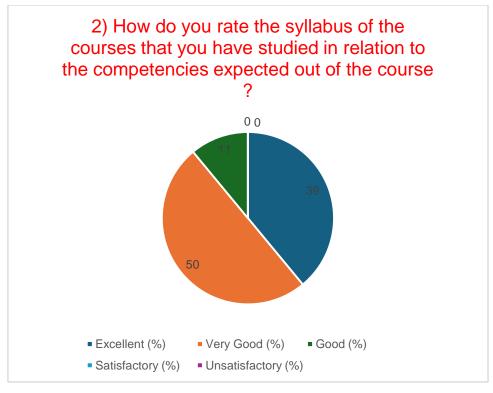
1. STUDENT FEED BACK (2022-2023)

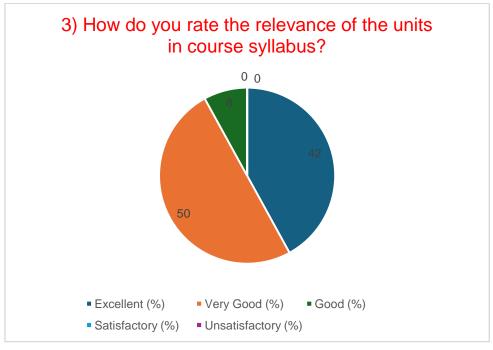
1.1. QUESTIONNAIRE AND PERCENTAGE OF RESPONSE

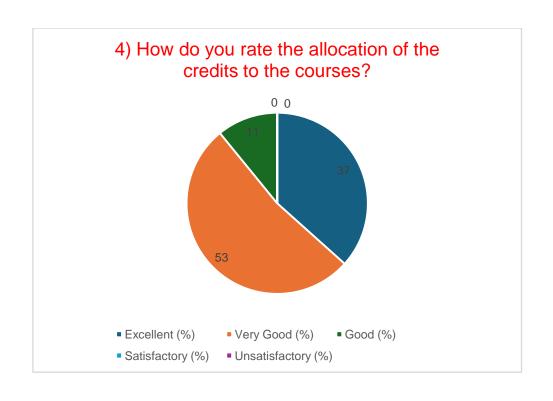
S.No	Attribute	Excellent(%)	VeryGood (%)	Good (%)	Satisfactory (%)	Unsatisfactory (%)
1.	Howmuchofthesyllabuswascoveredintheclas s?	63	32	5	0	0
2.	How do you rate the syllabus of the courses thatyouhavestudiedinrelationtothecompetencies expectedoutofthecourse?	39	50	11	0	0
3.	Howdoyouratetherelevanceoftheunitsincours esyllabus?	42	50	8	0	0
4.	Howdoyouratetheallocationofthecredits tothecourses?	37	53	11	0	0
5.	Howdo you ratetherelevanceoftheTextBooksandreference bookstotheCourses?	37	50	11	3	0
6.	Howdoyouratethecourseobjectivesstatedforeach ofthecourse?	39	50	11	0	0
7.	Howdo youratethepercentageofcourseshavingpracticalkn owledge?	42	43	13	0	0
8.	Teachersinform youaboutyour expectedcompetencies, course outcomes and programme outcomes.	43	53	5	3	3
9.	Howdoyouratetheexperimentsinrelationtothereal-lifeApplications?	45	47	8	0	0
10.	Theteachersillustratetheconceptsthroughex amplesandapplications	45	42	13	0	0
11.	Theteachersidentifyyourstrengthsandencourageyo uwithprovidingrightlevelofchallenges	29	53	13	0	0
12.	Teachersareableto identifyyourweaknessesandhelpyoutoovercometh em.	43	58	8	0	0
13.	Theteachersusestudentcentricmethods(Experienti alLearning,ParticipativeLearningandProblem-Solving Methodologies) for enhancinglearningexperiences	39	58	8	3	0
14.	WhatpercentageofteacheruseICTtoolssuchasLC Dprojector, Multimedia,etc.whileteaching?	39	45	16	0	0

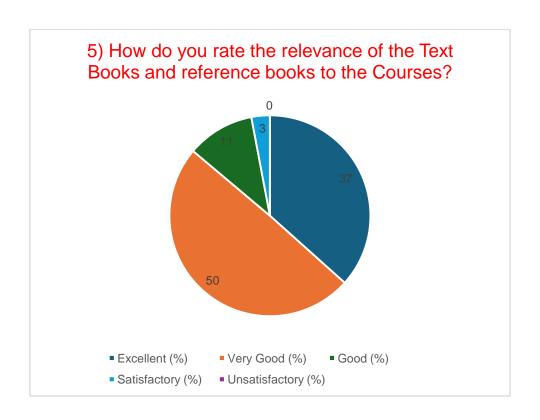
1.2.STUDENT'S FEEDBACK ANALYSIS

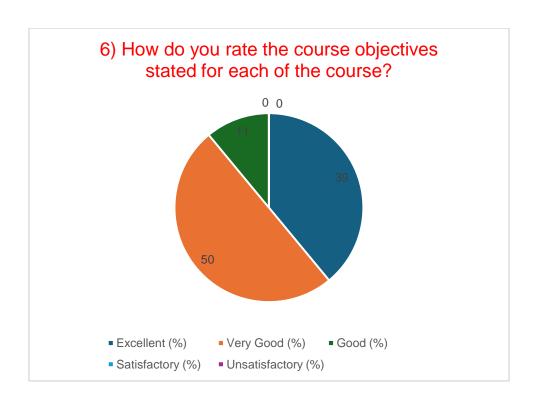


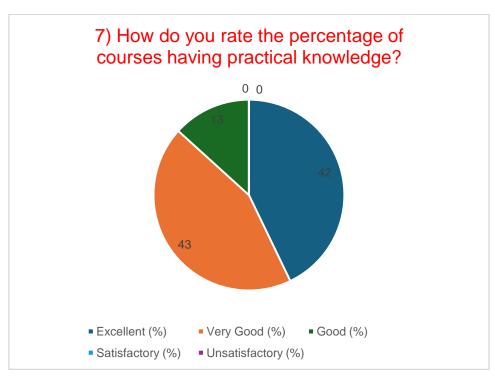


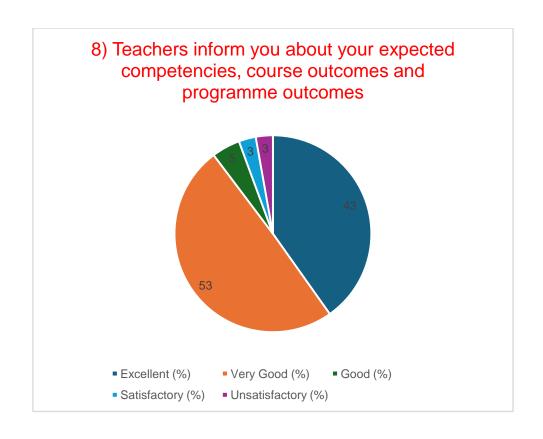


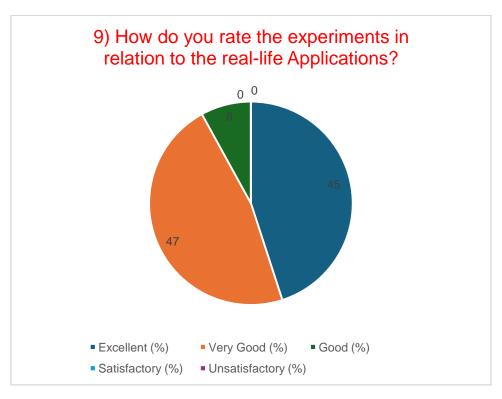


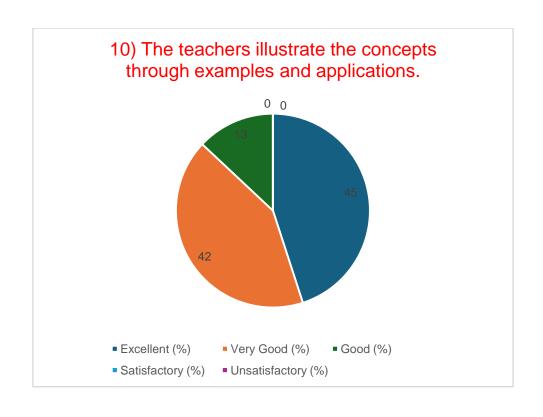


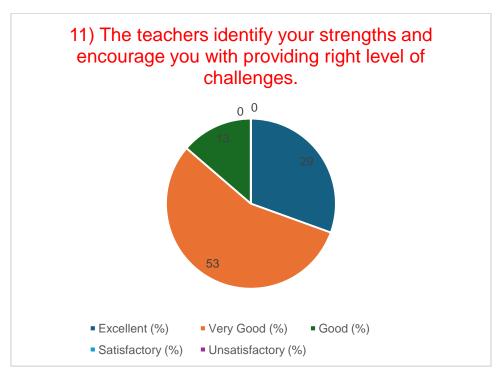


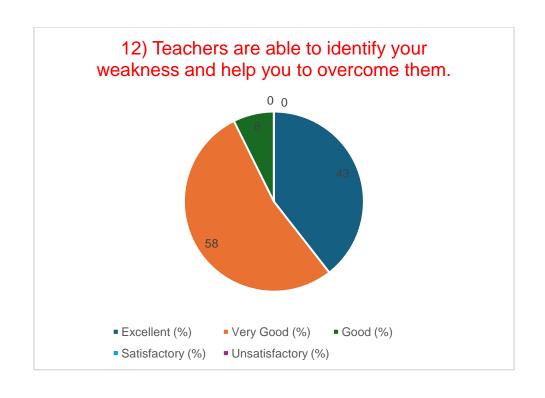


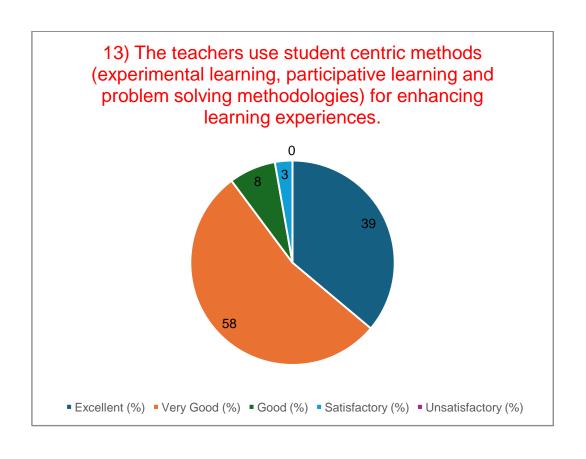


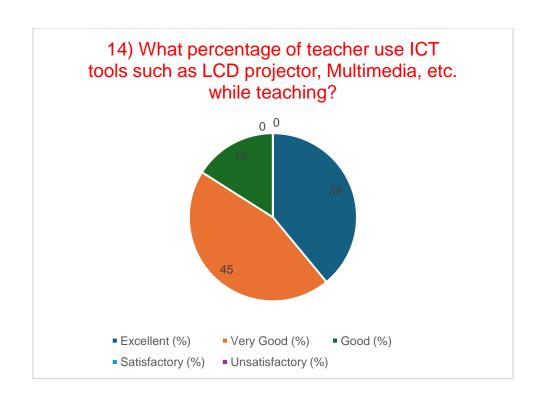




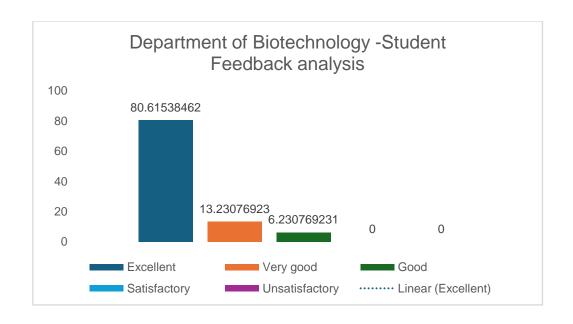




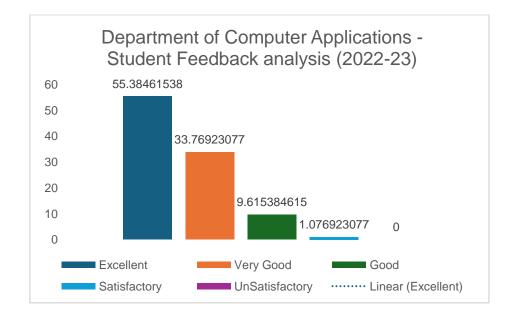




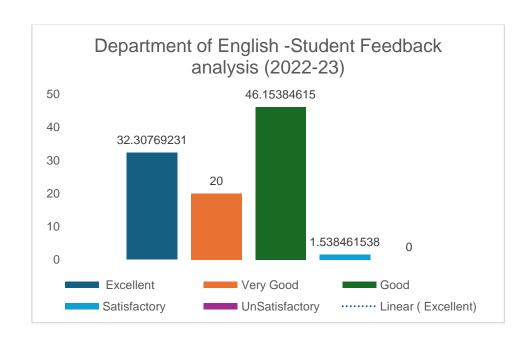
Department of Biotechnology- Students Feedback (2022-23)									
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory				
Students Feedback on curriculum	80.6%	13.2%	6.2%	0%	0%				



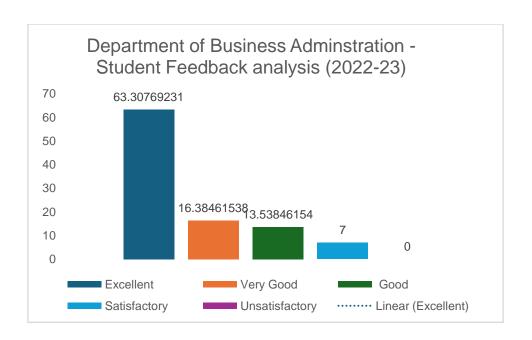
Department of Computer Applications-Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	55.3%	33.7%	9.6%	1.0%	0%		



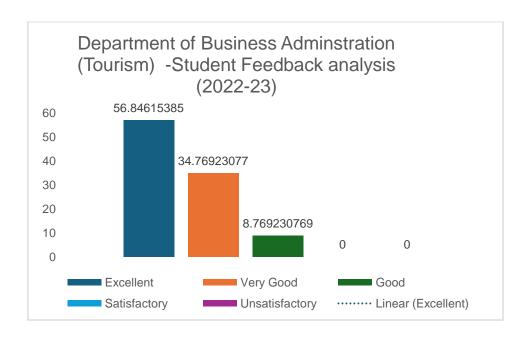
Department of English-Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	32.3%	20%	46.1%	1.5%	0%			



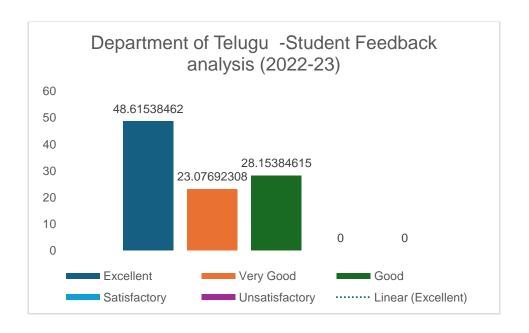
Department of Business Administration -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	63.3%	16.3%	13.5%	7%	0%			



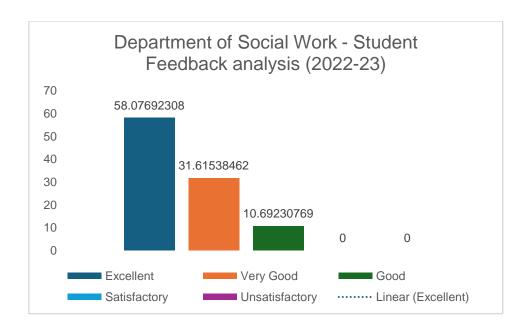
Department of Business Administration (Tourism) -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	56.8 %	34.7 %	8.7%	0%	0%			



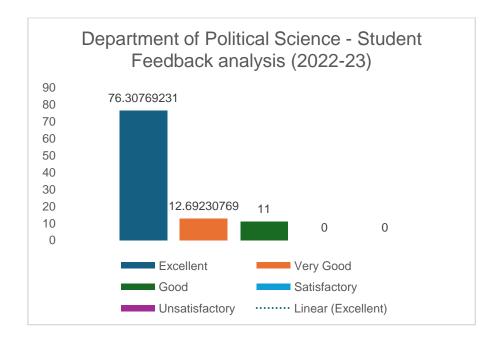
Department of Telugu -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	48.6 %	23 %	28.1%	0%	0%			



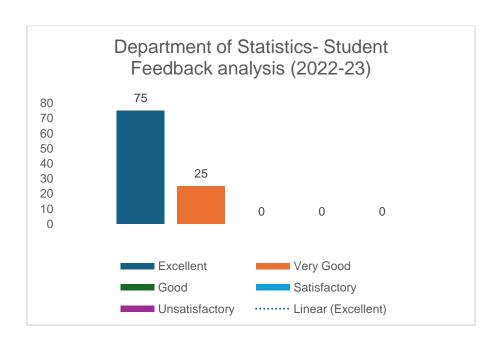
Department of Social Work -Students Feedback (2022-23)									
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory				
Students Feedback on curriculum	58 %	31.6 %	10.6%	0%	0%				



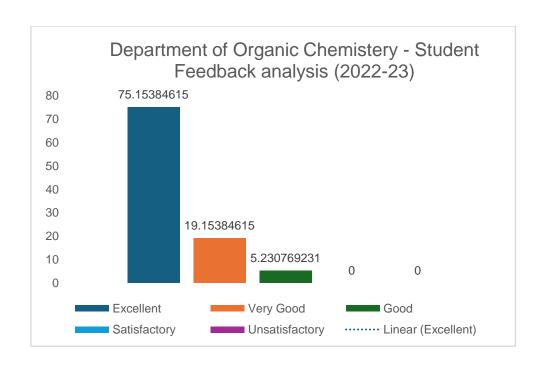
Department of Political Science -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	76.3%	12.6 %	11%	0%	0%			



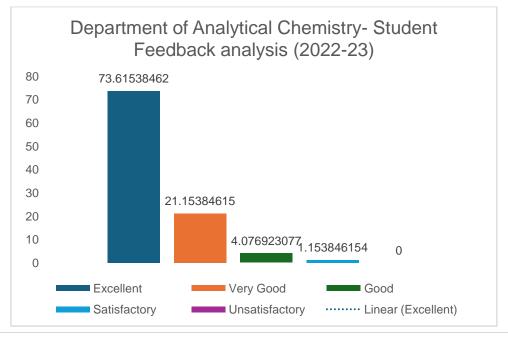
Department of Statistics -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	75 %	25 %	0%	0%	0%			



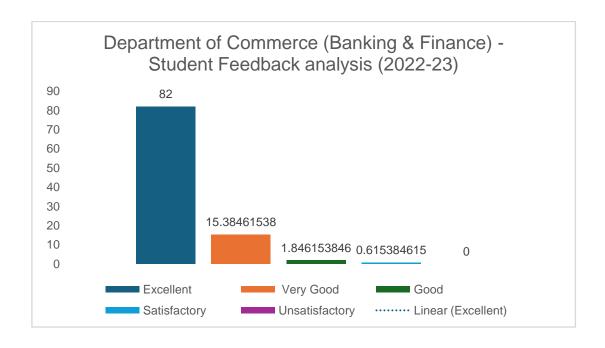
Department of Organic Chemistry -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfacto ry	Unsatisfactory			
Students Feedback on curriculum	75.1 %	19.1 %	5.2 %	0%	0%			



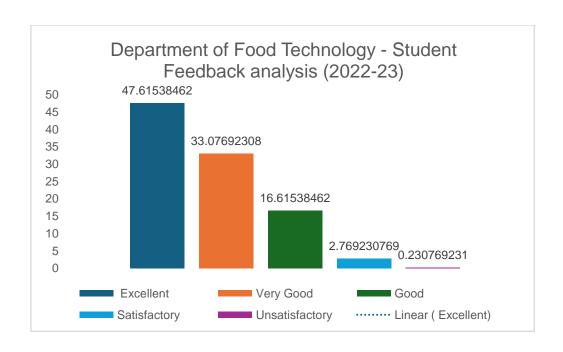
Department of Analytical Chemistry -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	73.6 %	21.1 %	4%	1.1%	0%		



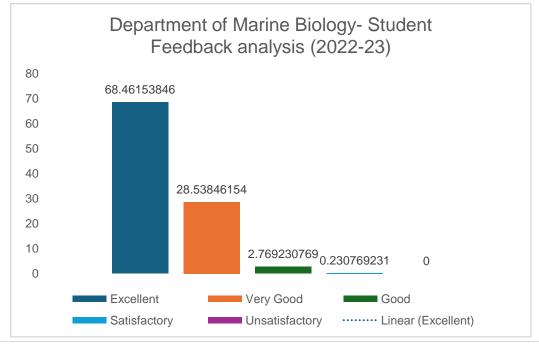
Department of Commerce (Banking & Finance) -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	82 %	15.3 %	1.8%	0.6%	0%		



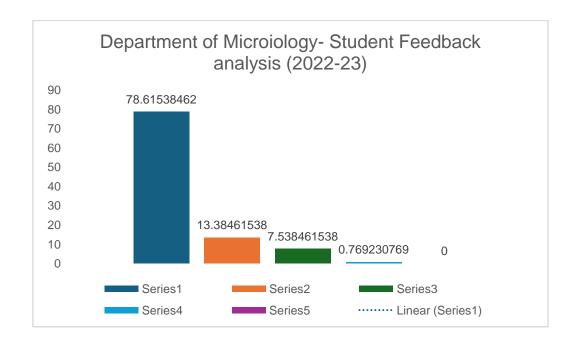
Department of Food Technology -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	47.6 %	33 %	16.6%	2.7%	0.2%		



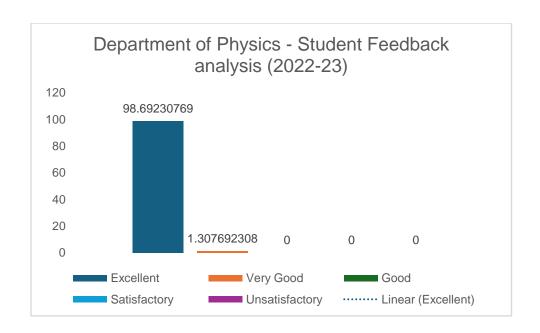
Department of Marine Biology -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	68.4 %	28.5 %	2.7%	0.2%	0%		



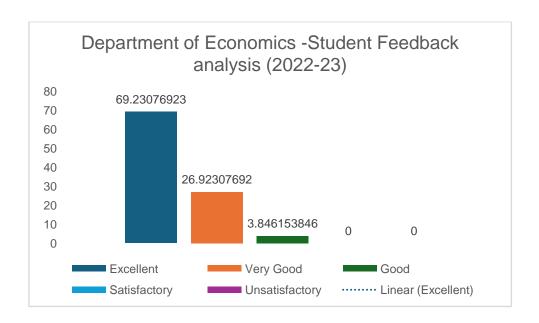
Department of Microbiology -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	78.6 %	13.3 %	7.5%	0.7%	0%		



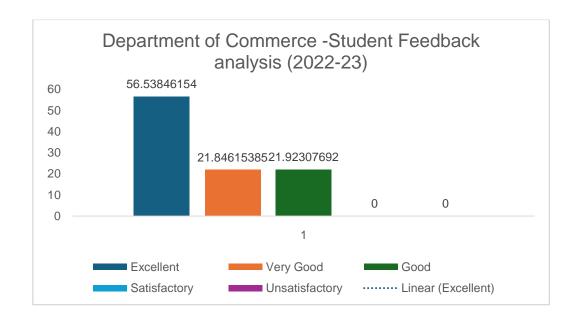
Department of Physics -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	98.6 %	1.3 %	0%	0%	0%		



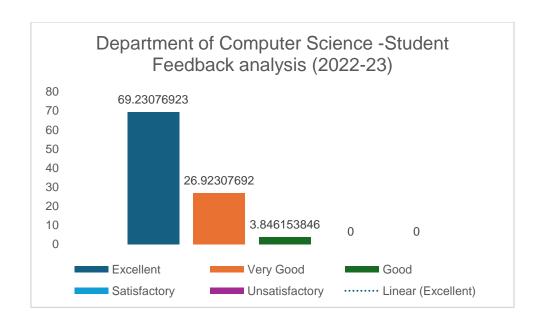
Department of Economics -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	69.2 %	26.9 %	3.8%	0%	0%		



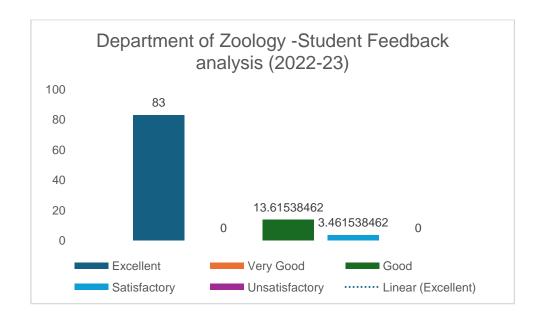
Department of Commerce -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	56.5 %	21.8%	21.9%	0%	0%			



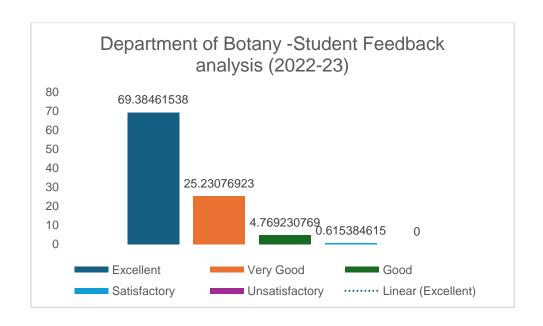
Department of Computer Science -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	69.2 %	26.9%	3.8%	0%	0%			



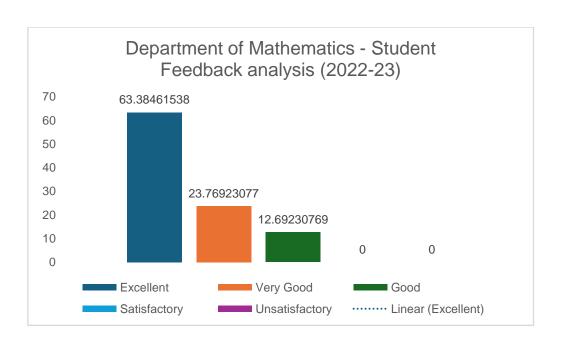
Department of Zoology -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	83 %	0%	13.6%	3.4%	0%		



Department of Botany -Students Feedback (2022-23)							
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory		
Students Feedback on curriculum	69.3 %	25.2%	4.7%	0.6%	0%		



Department of Mathematics -Students Feedback (2022-23)								
	Excellent	Very Good	Good	Satisfactory	Unsatisfactory			
Students Feedback on curriculum	63.3 %	23.7%	12.6%	0%	0%			



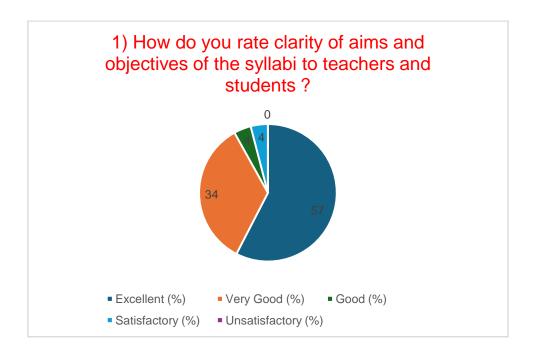
2. TEACHER'S FEEDBACK (2022-23)

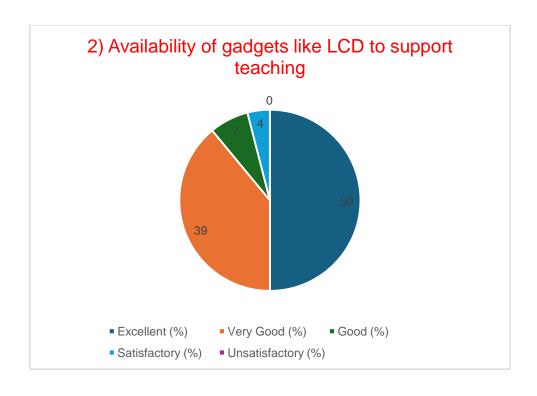
2.1. QUESTIONNAIRE AND PERCENTAGE OF RESPONSE

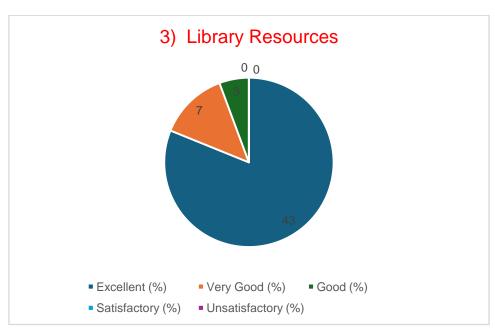
S. No	Attribute	Excellent(%)	VeryGood (%)	Good (%)	Satisfactory (%)	Unsatisfactory (%)
1.	Howdo you rateclarityofaimsandobjectivesofthesyllabitoteacher s andstudents?	57	34	4	4	0
2.	Availabilityofgadgetslike LCDtosupportteaching	50	39	7	4	0
3.	LibraryResources	43	7	3	0	0
4.	FreedomforResearchPursuit	36	32	25	4	4
5.	Howdoyourateconsiderationofteachers'opi nionduringcurriculumrevision?	21	36	25	7	11
6.	Scopeforknowledgeup-gradation	39	43	11	7	0
7.	EncouragementforResearchatHigherLearningIn stitutes/ Laboratories	32	39	18	7	0
8.	Howdoyouratebalanceofthecoursesyllabusbetw eentheoryandpracticalknowledge?	29	21	25	21	4
9.	Infrastructuralfacilities	29	36	18	18	0

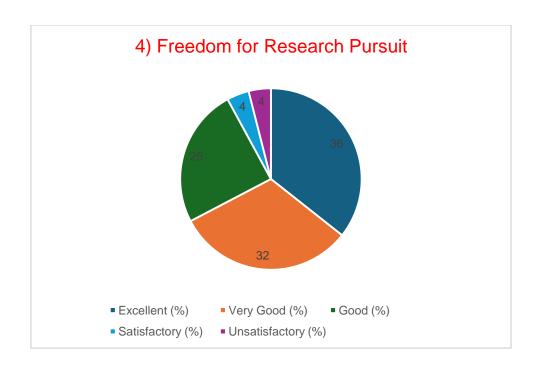
10	yourateattainmentofthePOs,COsandPSOsbythestude nts?	36	42	18	4	0
11	How curriculum provides opportunity forconductingresearchandprojectrelatedactivities.	61	14	11	11	0

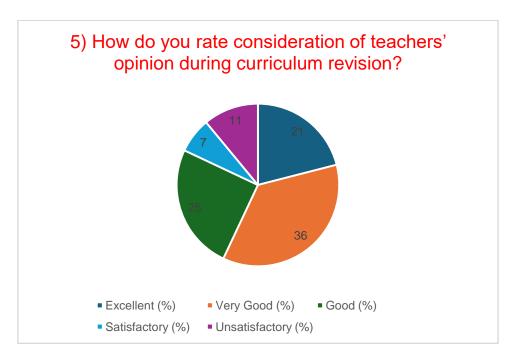
2.2. TEACHER FEEDBACK ANALYSIS

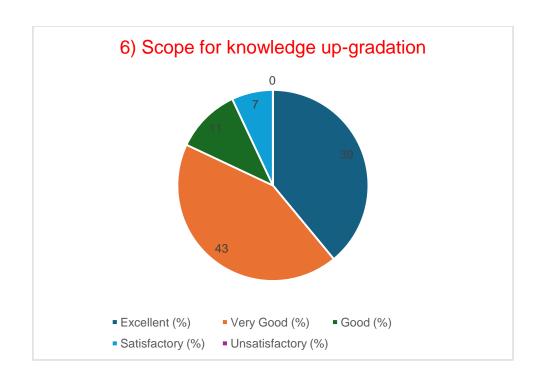


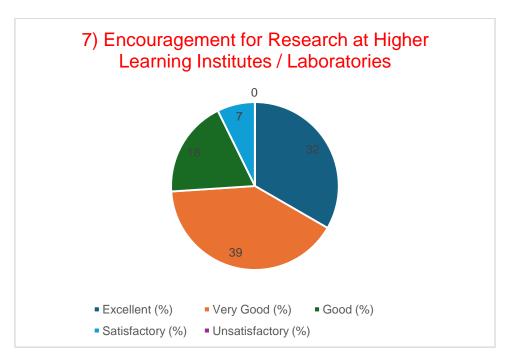


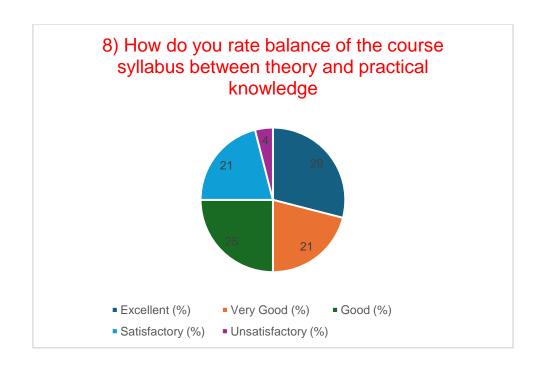


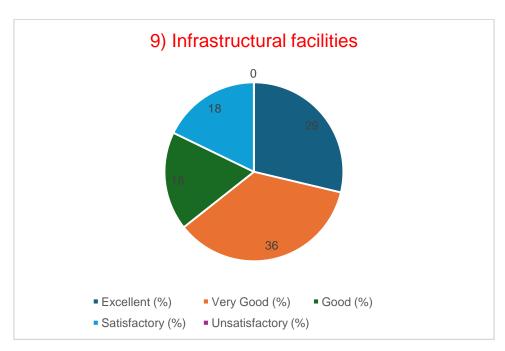


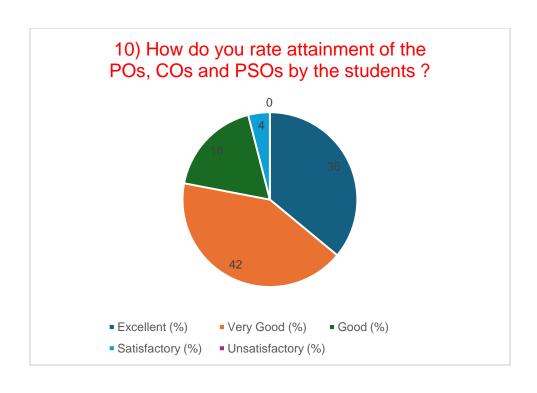


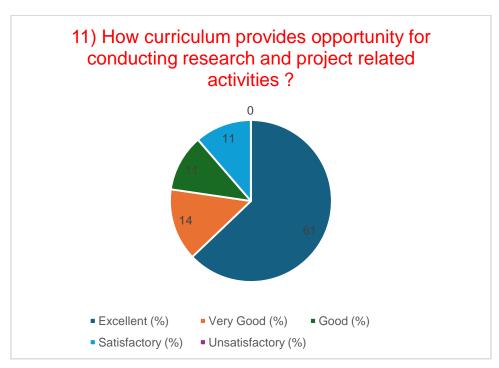












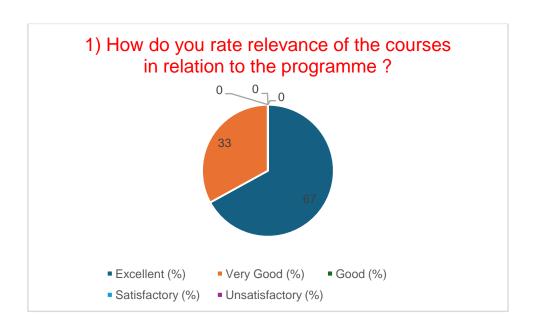
3. ALUMNIFEEDBACK(2022-23)

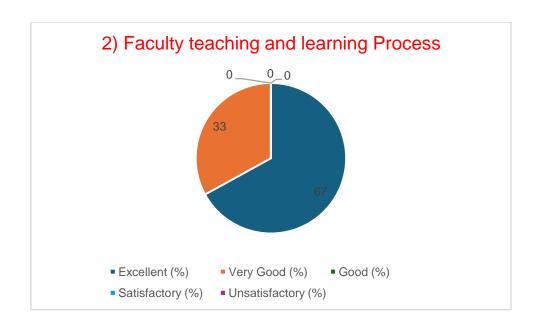
${\bf 3.1. QUESTION NAIRE AND PERCENTAGE OF RESPONSE}$

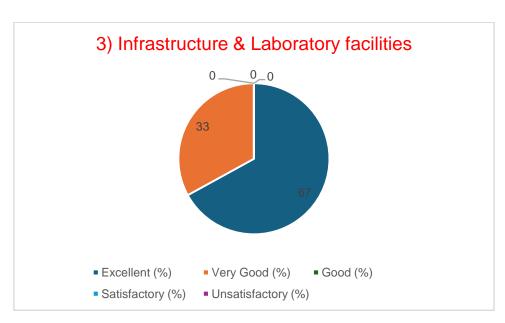
S.No	Attribute	Excellent(%)	VeryGood (%)	Good (%)	Satisfactory (%)	Unsatisfactory (%)
1.	Howdoyouraterelevanceofthecoursesinre lationto the programme?	67	33	0	0	0
2.	FacultyteachingandlearningProcess	67	33	0	0	0
3.	Infrastructure&Laboratoryfacilities	67	33	0	0	0
4.	Library	67	33	0	0	0
5.	Howdoyouratethecompetenciesinrel ationto thecourse content?	33	67	0	0	0
6.	Training&Placement	67	0	0	33	0
7.	Howdo youratetheofferingoftheelectives in relation to the latestadvancements?	67	0	33	0	0

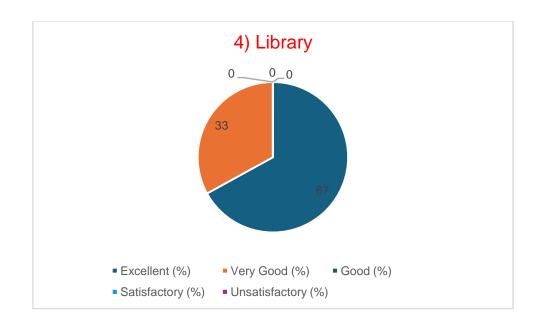
8.	Howdoyouratethecourseswhichareskil ls related suiting to the industryincludedinto the programs?	67	0	33	0	0
9.	QualityofEducation	67	33	0	0	0
10.	Howdoyouratethecoursesthatyouhavelear ntinrelationtoyourcurrentJob?	67	33	0	0	0
11.	Alumni Association / Network ofOldFriends	67	0	33	0	0
12.	CanteenFacility	67	0	33	0	0
13.	Relevanceofcurriculuminyourjob	67	0	33	0	0
14.	ProjectWork/IndustrialTraining	67	0	33	0	0

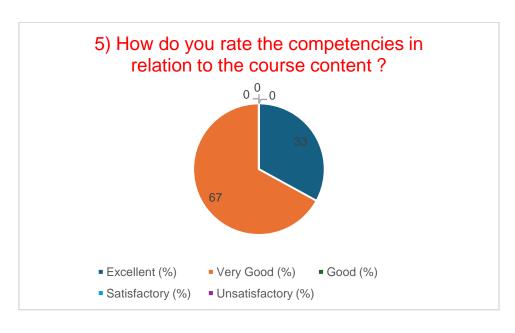
3.2 ALUMNI FEEDBACK ANALYSIS





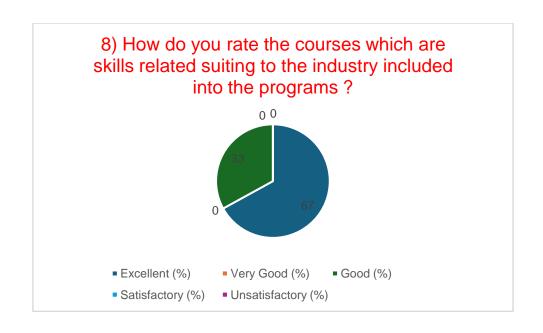


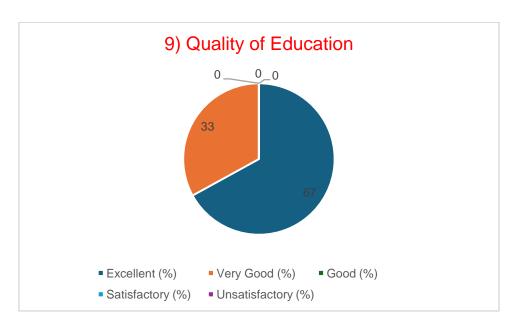


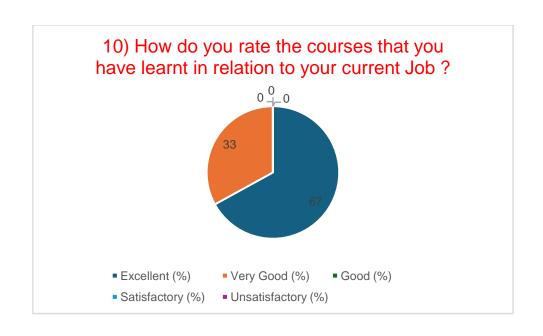


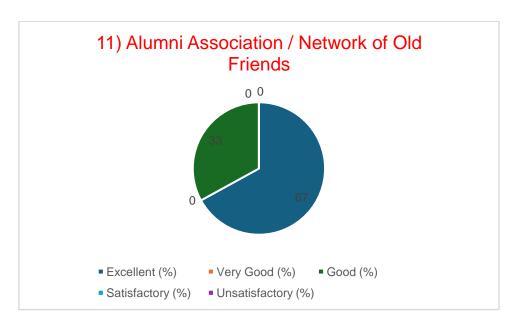


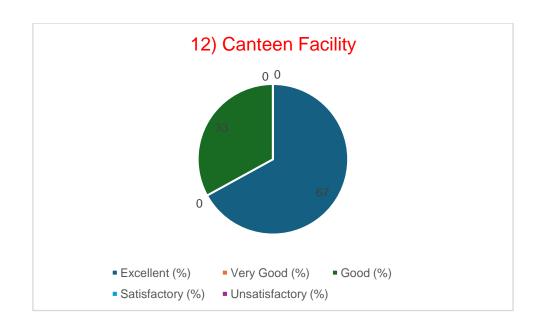


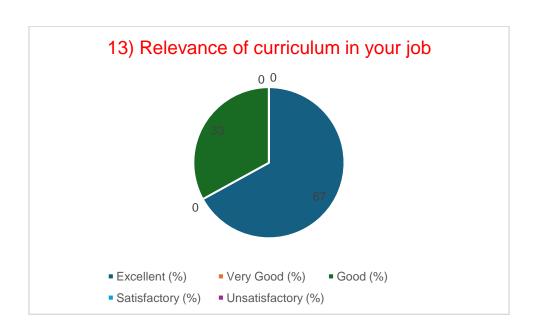














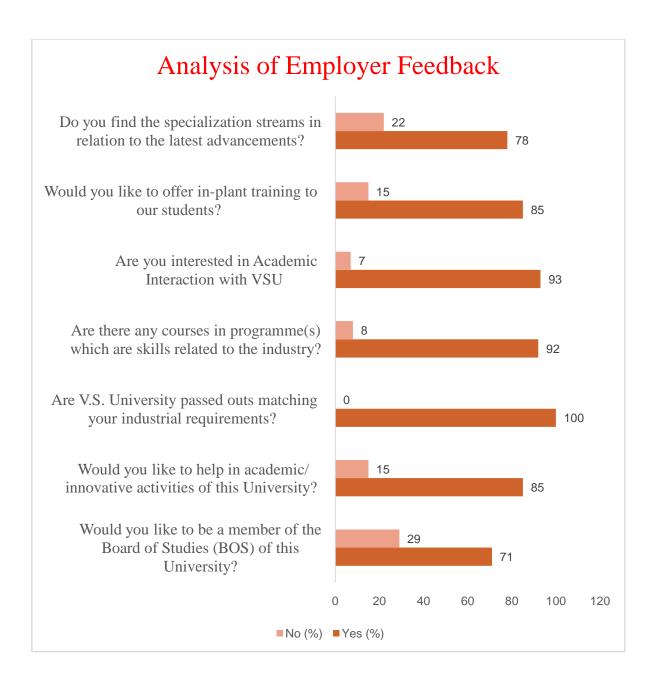
4. EMPLOYER FEEDBACK(2022-23)

$4.1. {\bf QUESTIONNAIRE~AND~PERCENTAGE~OF~RESPONSE}$

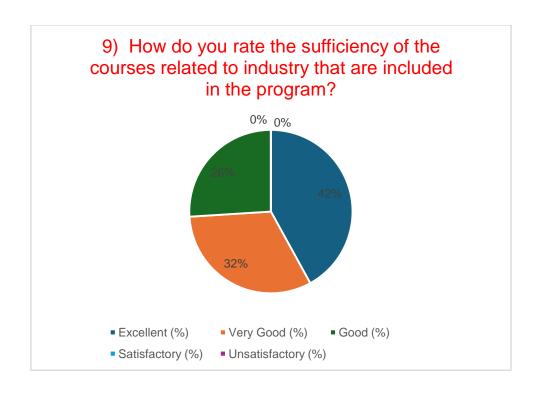
S. No	Attribute		No (%)
1.	WouldyouliketobeamemberoftheBoardofStudies(BOS)ofthisUniversity?	71	29
2.	Would youliketohelpinacademic/innovativeactivitiesofthisUniversity?	85	15

3.	AreV.S. Universitypassedoutsmatchingyourindustrialrequirement s?	100	0
4.	Arethereanycoursesinprogramme(s)whichareskillsrelatedtothein dustry?	92	8
5.	Areyou interestedinAcademicInteractionwithVSU	93	7
6.	Wouldyouliketoofferin-planttrainingtoourstudents?	85	15
7.	Doyoufindthespecializationstreamsinrelationtothe latestadvancements?	78	22
8.	AnyOtherSuggestions	Nil	Nil

4.2. EMPLOYER FEEDBACK ANALYSIS



S. No	Attribute	Excellent (%)	Very Good (%)	Good (%)	Satisfactory (%)	Unsatisfactory (%)
9	How do you rate the sufficiency of the courses related to industry that are included in the program?	42%	32%	26%	0%	0%



<u>LIST OF IMPORTANT POINTS FROM FEEDBACK OF</u> <u>THESTAKEHOLDERS(2022-2023)</u>

S. No.	ImportantpointsfromFeedback	Department
1,00	STUDENT	
1.	Introduction of Choice Based Credit System (CBCS) and Elective Choice System (ECS) for flexible and reduced syllabus load.	
2.	To represent 51% and 49% of the curriculum, aligning syllabus with modern industry standards.	ComputerScience
3.	Toinclude employability, skill enhancement, and internship courses for practical learning experience.	Food Technology
4.	To update syllabus in line with New Education Policy and competitive exams, with a 40% change in content for a relevant academic structure.	
5.	Introductionofmandatory Cyber Security course introduced, replacing Human Values & Professional Ethics, to meet UGC guidelines and current technological needs.	
6.	Torevise syllabus, and examination scheme adopted from the academic year 2022-2023.	ComputerApplications
	TEACHER	
	To introduce elective foundation courses in spices, herbs, and nutraceuticals to expand research orientation.	Food Technology
2.	Toincludefoundational course on Food and Nutrition, providing a base for health and dietary studies	
3.	To modify the syllabus with new courses in classical and modern literature, deepening the study of Telugu language and culture.	Telugu
4.	To include new multidisciplinary course on Financial Institutions and Markets in the fourth semester for a broadened financial perspective.	
5.	Proposal to form fourth-semester economics project implemented for empirical research skill development, culminating in a viva voce examination	Economics

6.	To introduce Research Methodology core course and History of Economic Thought elective course to enrich the economics curriculum	
7.	To add compulsory skill-oriented course on Statistical Packages and Data Analysis in third semester for practical data handling proficiency.	
	ALUMNI	
1.	Suggested need for more 'practical sessions in core courses' to enhance real-world application of knowledge	
2.	Emphasized the importance of integrating 'skill-based experiments' into the curriculum to better prepare students for industry demands	Biotechnology
	EMPLOYER	
1.	Suggested more training sessions related to industry to enhance student employability.	Microbiology
2.	Recommended increased field visits to various industries to boost industrial exposure for students and foster collaborations with the university.	

FEEDBACK ACTION TAKEN REPORT(2022-23)

S.No	Recommendations	Action Taken	Department
		I. STUDENT	
1.	The syllabus is excessively long and must be revised and finalised accordingly	Resolved by incorporating the Choice Based Credit System (CBCS) and Elective Choice System (ECS) and has been finalized.	
2.	Recommendation for the adoption of the revised regulations, syllabus, scheme of examination, panel of examiners, and program structure for the Master of Computer Applications (MCA) program, effective from the academic year 2022-2023 onwards.	Approved.	Computer Science
3.	Recommendation for the adoption of the revised regulations, syllabus, scheme of examination, panel of examiners, and program structure for both the Master of Computer Applications (MCA) and Master of Computer Science (M.Sc.) programs, effective from the academic year 2022-2023 onwards.	Resolved.	
4.	Suggested for incorporating courses on Employability, Skill Enhancement, and Internship into the M.Sc. Food Technology curriculum.	The M.Sc. Food Technology curriculum has been revised to include courses on Employability, Skill Enhancement, and Internship.	Food Technology
5.	Recommendation for introducing two internal electives in the first and second semesters, one elective	Approved.	

	foundation course in the third semester, and two generic electives and two open electives in the fourth semester, as part of the choice-based credit system for the M.Sc. Food Technology program.		
6.	In accordance with the University Grants Commission (UGC) communication dated October 17, 2022, it is recommended that the mandatory inclusion of a "Cyber Security" course in the first semester of all programs offered during the academic year 2022-2023 onwards.	The curriculum for all programs during the academic year 2022-2023 onwards has been revised to incorporate the mandatory "Cyber Security" course in the first semester, replacing the "Human Values & Professional Ethics" course. The UGC-provided syllabus will be used for the "Cyber Security" course.	<u>Botany</u>
7.	Suggested revising the syllabus to align with the New Education Policy (NEP) as much as possible, while also considering the requirements of competitive examinations like GATE/NET/SET.	The syllabus has been revised to incorporate the NEP and address the needs of competitive exams. The revised syllabus is effective for students enrolled from the academic year 2022-23 onwards. The revision involved adding new courses and modifying existing ones, resulting in an overall change of about 40% of the syllabus content.	<u>Physics</u>
	Recommended to introduce	TEACHER Approved.	
1.	two new elective foundation courses in the first semester: "22RFT1EF1 Technology of Spices, Plantation Crops, and		Food Technology

	Herbs" and "22RFTIEF2		
	Functional Food and		
	Nuraceuticals".		
	Recommended to introduce a new course titled	Approved.	
2.	"22RFTICF2- Introduction to Food and Nutrition" in the first semester of the M.Sc. Food Technology program.		
3.	Suggested changing the title of the courses "FTT-102-Fundamentals of Food science" to "22RFT1MC-2 Fundamentals of Food Science and Technology" and "FTT-103 -Food Microbiology" to "22RFT1CF1 Food Microbiology and Safety".	Resolved.	
	Recommended introducing the following optional papers in the first semester of the M.A. Telugu program starting from the academic year 2022-23:	Approved.	
4.	 a. Code Tel- 105.C.SathakaSahithya m b. Code Tel-106.A. Special Study: Pothana 		
	Code Tel-106.B. Classical Telugu Genres		Talugu
	Suggested introducing the following optional papers in the second semester of the M.A. Telugu program starting from the academic year 2022-23:	Approved.	<u>Telugu</u>
5.	 a. Tel 205(C). Pada Sahityam b. Tel 206(A). Special Study: Vemana 		
	Tel 206(B). Modern Telugu Genres		

6.	It is recommended to introduce the following open elective courses: a. "Andhra Pradesh Economy and Health Economics" in the third semester. b. "Human Resource Development and Economic Planning in India" in the fourth semester.	It has been resolved by introducing the open elective courses	
7.	Suggested introducing a project in the fourth semester that involves conducting an empirical study with appropriate data to aid in making informed decisions in the field of economics. Each student will be required to complete the project with the guidance of faculty members from the department. The project report is to be submitted before the end of the fourth semester, followed by a viva voce examination.	Approved.	Economics
8.	Recommended adding the "Research Methodology" paper as a core course in the third semester and introducing the "History of Economic Thought" as an elective foundation course in the first semester.	course in the third semester, and the "History of Economic Thought" has been introduced as an elective foundation course in the first semester.	
9.	Recommended introducing a compulsory skill-oriented course (paper) titled "Statistical Packages and Data Analysis" in the third semester.	Approved.	
10.	Recommend introducing a multidisciplinary course (paper) titled "Financial Institutions and Markets" in the	A multidisciplinary course (paper) titled "Financial Institutions and Markets" has been introduced in the	

	fourth semester.	fourth semester.		
	II	. ALUMNI		
1.	Suggested need for more 'practical sessions in core courses' to enhance real-world application of knowledge.	Approved and implemented.		
2.	Emphasized the importance of integrating 'skill-based experiments' into the curriculum to better prepare students for industry demands.	Suggestions from alumni members are discussed in BoS meetings and are for considered for approval.	Biotechnology	
	III.	EMPLOYER		
1.	Employers suggested more training sessions related to industry to enhance student employability.	Students in their final years participate in practical, subject-specific projects.		
2.	Employers recommended increased field visits to various industries to boost industrial exposure for students and foster collaborations with the university.	The BoS committee members hold a discussion regarding the processing of the approval.	Microbiology	