

# STUDENTS' SURVEY ON THE QUALITY OF THE CONTENT AND TEACHING OF STUDY COURSES

Autumn semester of 2021–2022

**AIM OF THE SURVEY:** to reveal students' attitude about the content of the study subject and the quality of teaching.

**TARGET AUDIENCE:** students of the study programmes *Food Technology* and *Food Safety and Quality*, who have completed the autumn semester and passed the examinations.

**REFERENCE PERIOD:** The study subjects taken in the autumn semester were assessed after receiving the final assessment of the subject by 28 February, 2022.

**OBJECT OF THE SURVEY:** The study subjects delivered in the autumn semester of 2021–2022.

**METHODOLOGY OF THE SURVEY:** the quantitative and qualitative methods were chosen for the analysis of the empirical data. The survey was conducted in the Study Management System. Participation in the survey was voluntary. The survey was anonymous and data confidentiality was guaranteed. 230 questionnaires were sent to students, 88 out of them were filled in. The evaluation of the quality of the study subject content was performed according to 6 criteria, the evaluation of the teaching quality was performed according to 8 criteria (in total 14 criteria). Students rated the quality of the content and teaching on a five-point scale, with 1 – strongly disagree, 5 – strongly agree.

## SURVEY FINDINGS (N=88)

The average quality assessment of the content of the study programme *Food Technology* subjects is 4.14 points (see Figure 1).

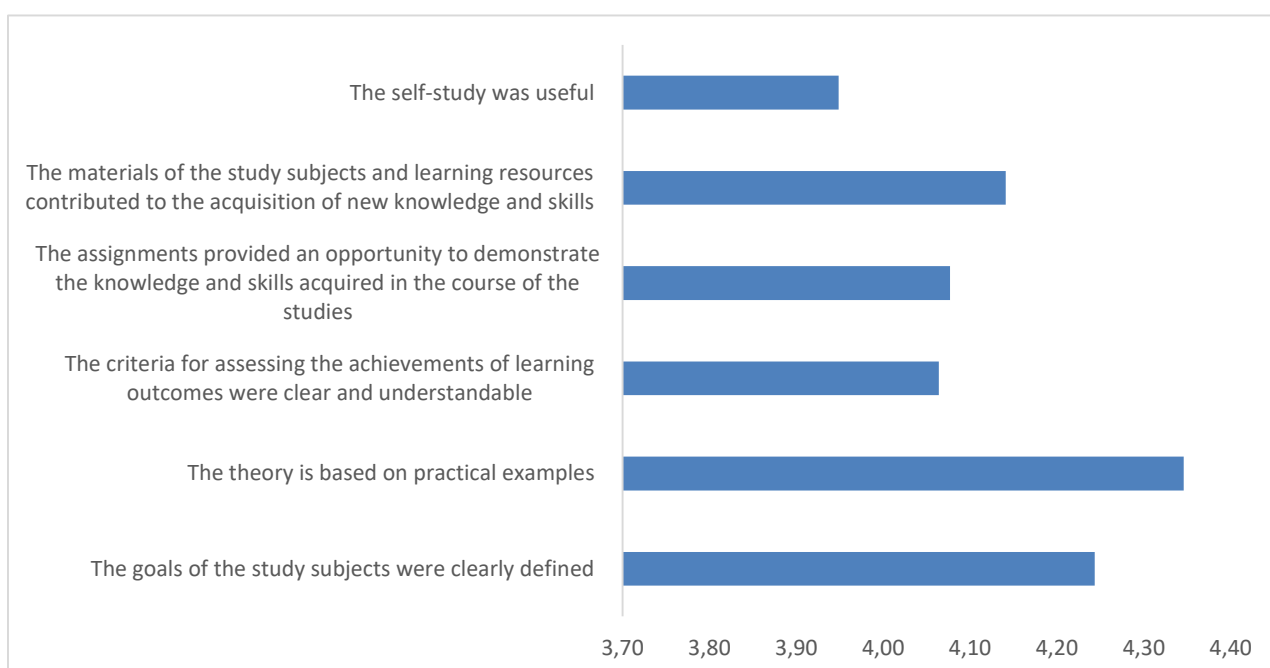
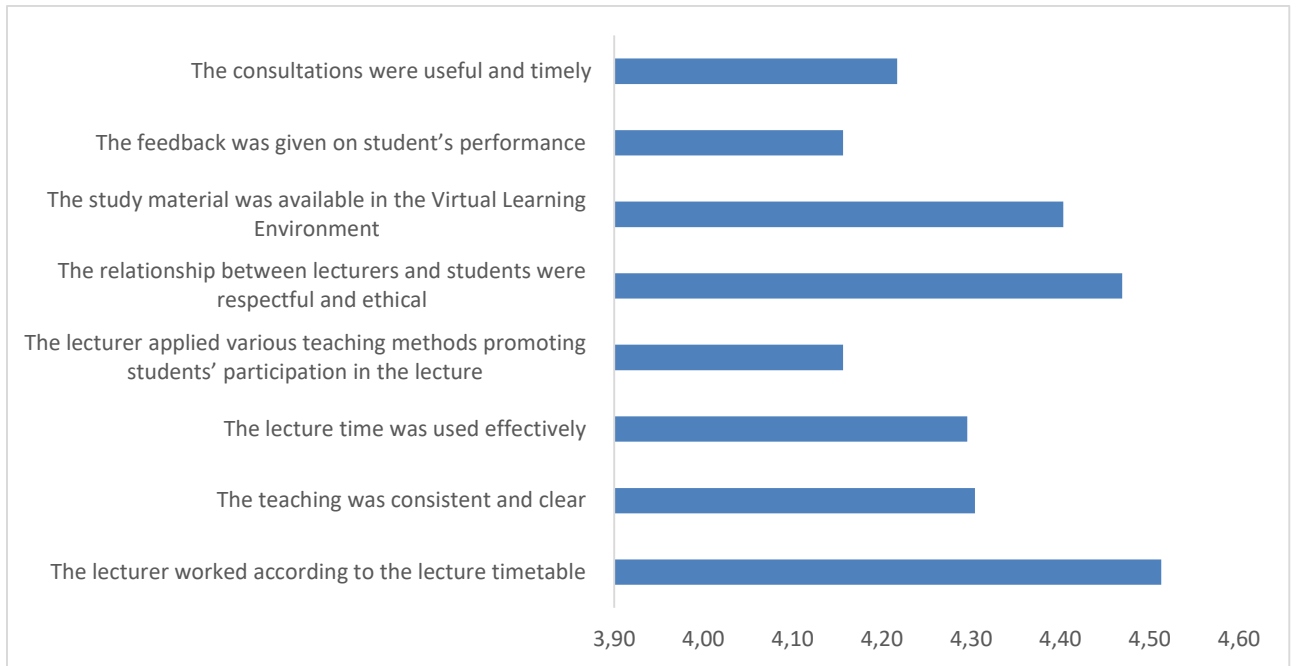


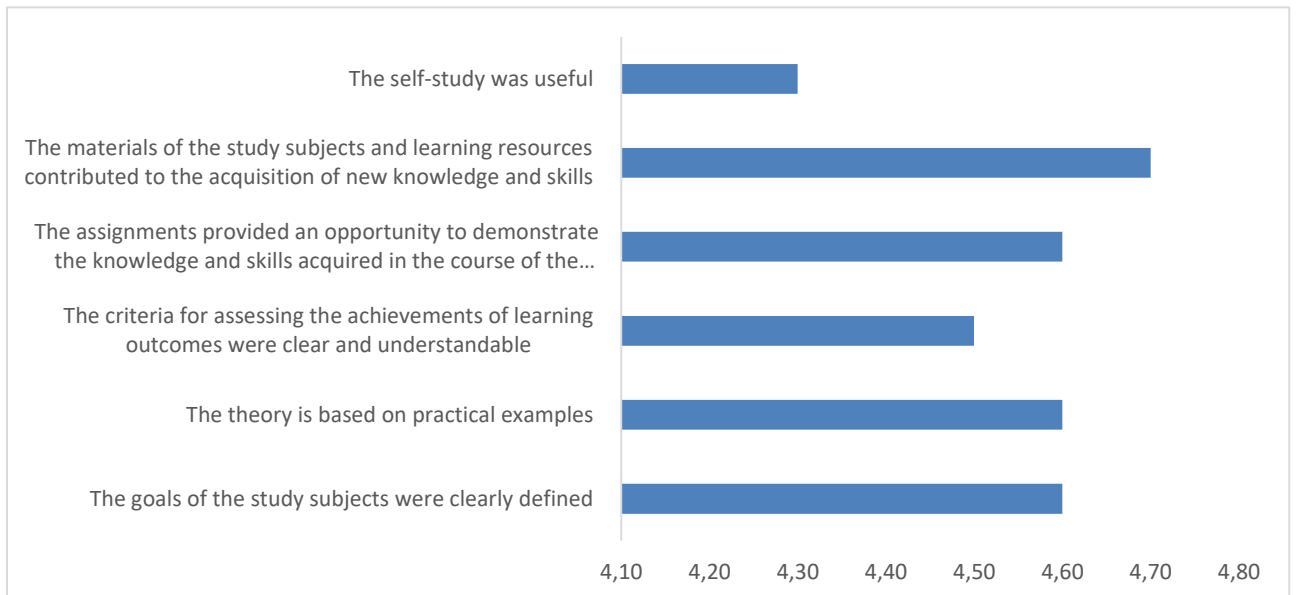
Fig. 1. Evaluation of the study subject quality of the study programme *Food Technology* according to six criteria (averages)

The average of the rating of the teaching quality of the study programme *Food Technology* subjects is 4.31 points (see Figure 2).



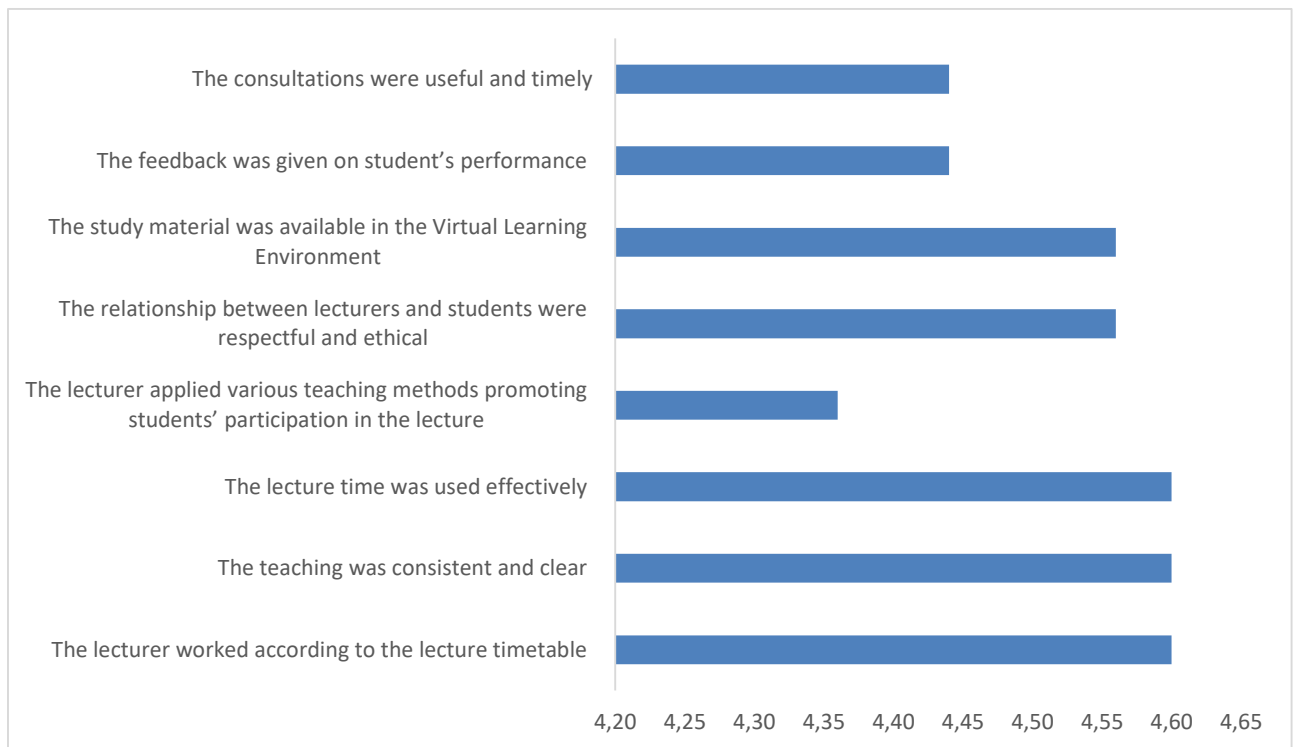
**Fig. 2. Evaluation of the teaching quality of the study programme *Food Technology* subjects according to eight criteria (averages)**

The average quality assessment of the content of the study programme *Food Safety and Quality* subjects is 4.23 points (see Figure 3).



**Fig. 3. Evaluation of the study subject quality of the study programme *Food Safety and Quality* according to six criteria (averages)**

The average of the rating of the teaching quality of the study programme *Food Safety and Quality* subjects is 4.52 points (see Figure 4).



**Fig. 4. Evaluation of the teaching quality of the study programme *Food Safety and Quality* subjects according to eight criteria (averages)**

To sum up, it can be stated that students positively evaluate the content of study subjects and the quality of their teaching in the autumn semester of 2021–2022. The overall average of the assessments of *Food Technology* study programme is 4.53 points and *Food safety and Quality* is 4.54 points.

Based on the findings of the student survey, it is intended to review the content of study subjects and define the objectives more clearly, to encourage teachers to apply more diverse teaching methods, to pay more attention to the psychology of teacher-student communication.

For more information on the measures implemented in response to students' feedback, see the section *You said, we did*.