

# 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 programme *Gastronomy and Catering Organisation*, who have completed the autumn semester and passed the examinations.

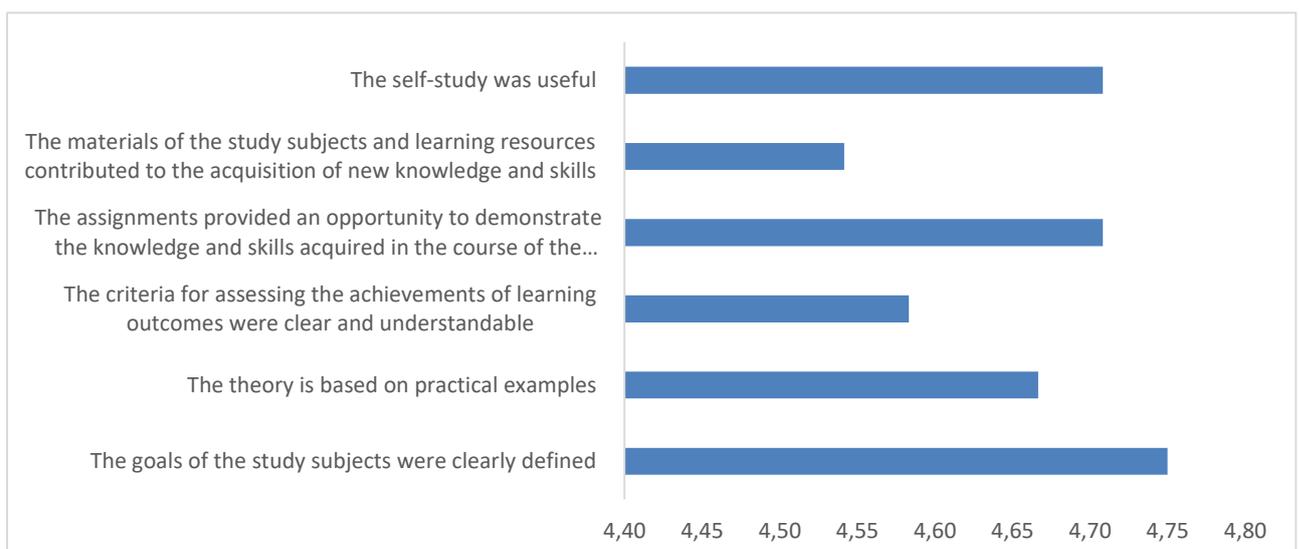
**REFERENCE PERIOD:** The study subjects taken in the autumn semester were assessed after receiving the final assessment of the subject by 28 February, 2022.

**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. 95 questionnaires were sent to students, 24 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.

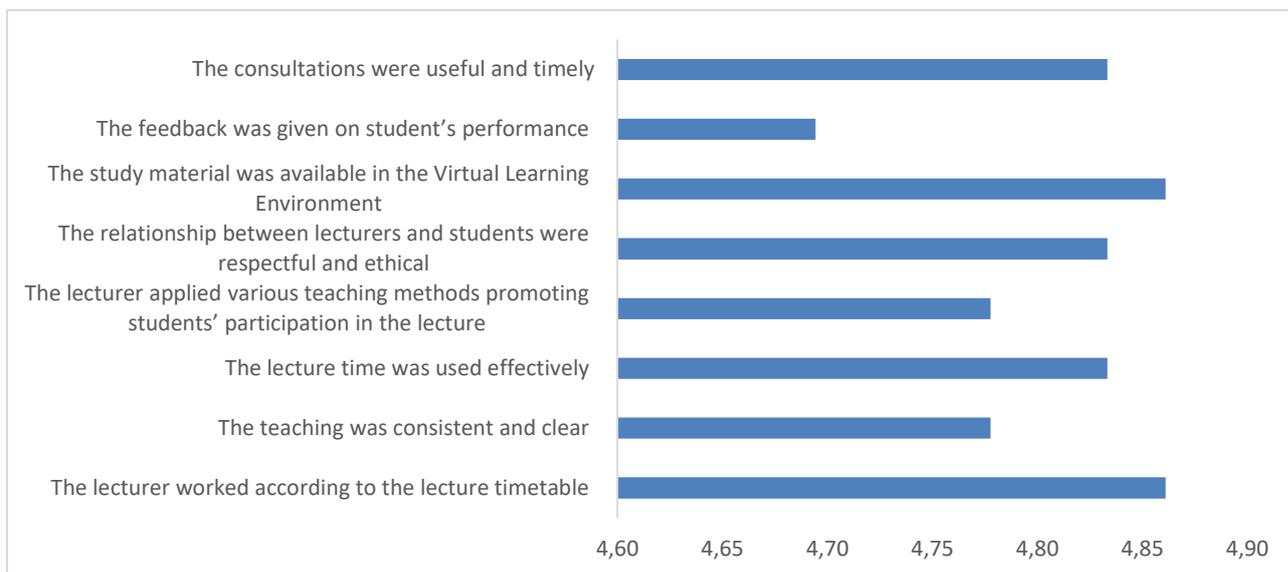
## SURVEY FINDINGS (N=24)

The average quality assessment of the content of the study programme *Gastronomy and Catering Organisation* subjects is 4.66 points (see Figure 1), whereas in 2020–2021, the average was 4.42 points.



**Fig. 1. Evaluation of the study subject quality of the study programme *Gastronomy and Catering Organisation* according to six criteria (averages)**

The average of the rating of the teaching quality of the study programme *Gastronomy and Catering Organisation* subjects is 4.31 points (see Figure 2), whereas in the autumn semester of 2020–2021, the average was 4.49.



**Fig. 2. Evaluation of the teaching quality of the study programme *Gastronomy and Catering Organisation* subjects according to eight criteria (averages)**

To sum up, it can be stated that students rate the content of study subjects and the quality of teaching as very good in the autumn semester of 2021–2022. The overall average of the assessments of *Gastronomy and Catering Organisation* programme is 4.74 points.

It can be assumed that the measures for improving the quality of studies provided in response to the findings of the previous year's student survey were appropriate and resulted in a higher score of assessment of the quality of studies in the autumn semester of 2021–2022 compared to the results of the autumn semester of 2020–2021.

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, and to pay more attention to students' feedback.

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