

STUDENT'S SURVEY ON THE QUALITY OF THE CONTENT AND TEACHING OF STUDY COURSES

2022 Spring semestre

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 *Food Technology* and *Food Safety and Quality* study programmes, who have completed the spring semester 2022 and passed the examinations.

REFERENCE PERIOD: The study subjects taken in the spring semester were evaluated after receiving the final assessment of the subject by September 1, 2022.

OBJECT OF THE SURVEY: The study subjects delivered in the spring semestre 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.

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

The average score for quality assessment of the content of the study programme subjects is 4.26 (see Fig. 1)., whereas in the spring semestre 2021, the average was 4.37 points.

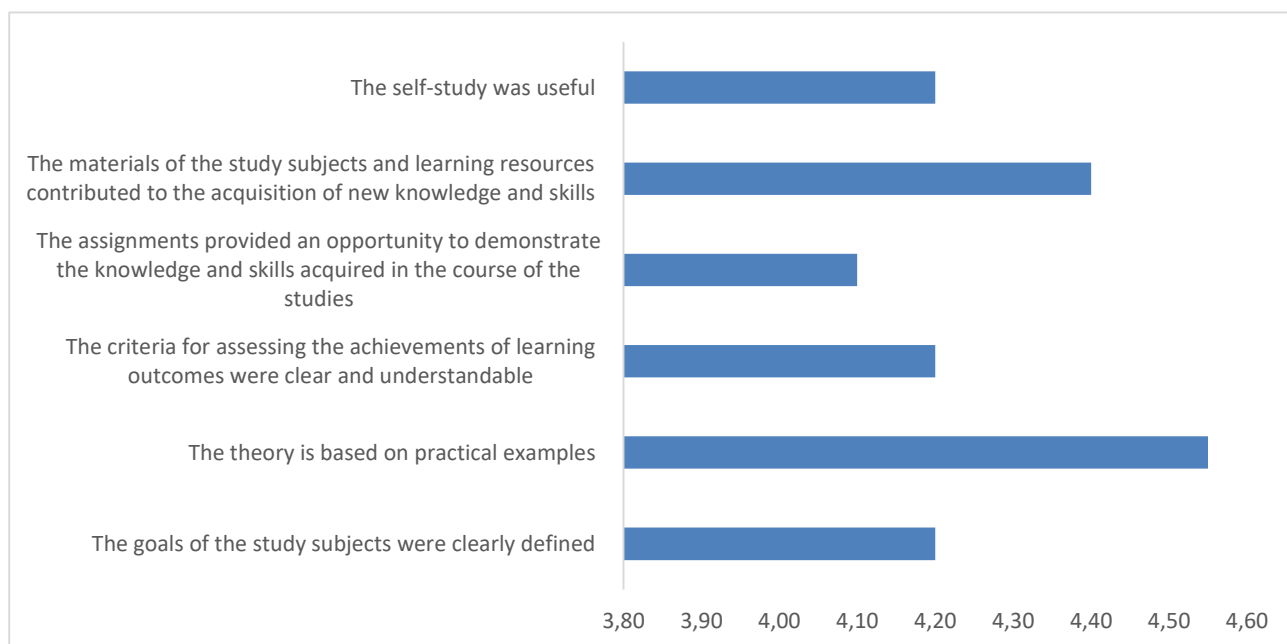


Fig. 1. Evaluation of the study subject quality of the *Food Technology* study programme according to six criteria (arithmetic mean)

The average score for the teaching quality assessment of the *Food Technology* programme is 4.46 (see Fig. 2), whereas a year ago, it was slightly higher, 4.5 points.

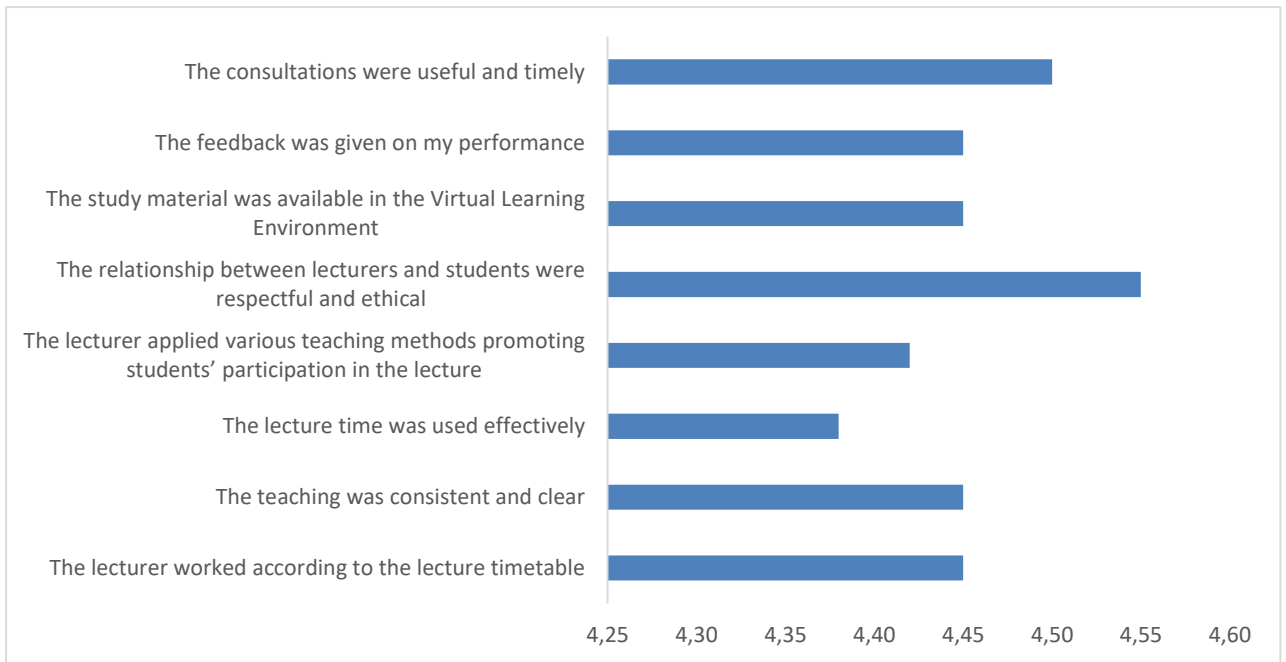


Fig. 2. Evaluation of the teaching quality of the *Food Technology* study programme subjects according to eight criteria (arithmetic mean)

The average score for quality assessment of the content of the *Food Safety and Quality* study programme subjects is 4.75 (see Fig. 3), whereas in the spring semestre 2021, the average was 4.63 points.

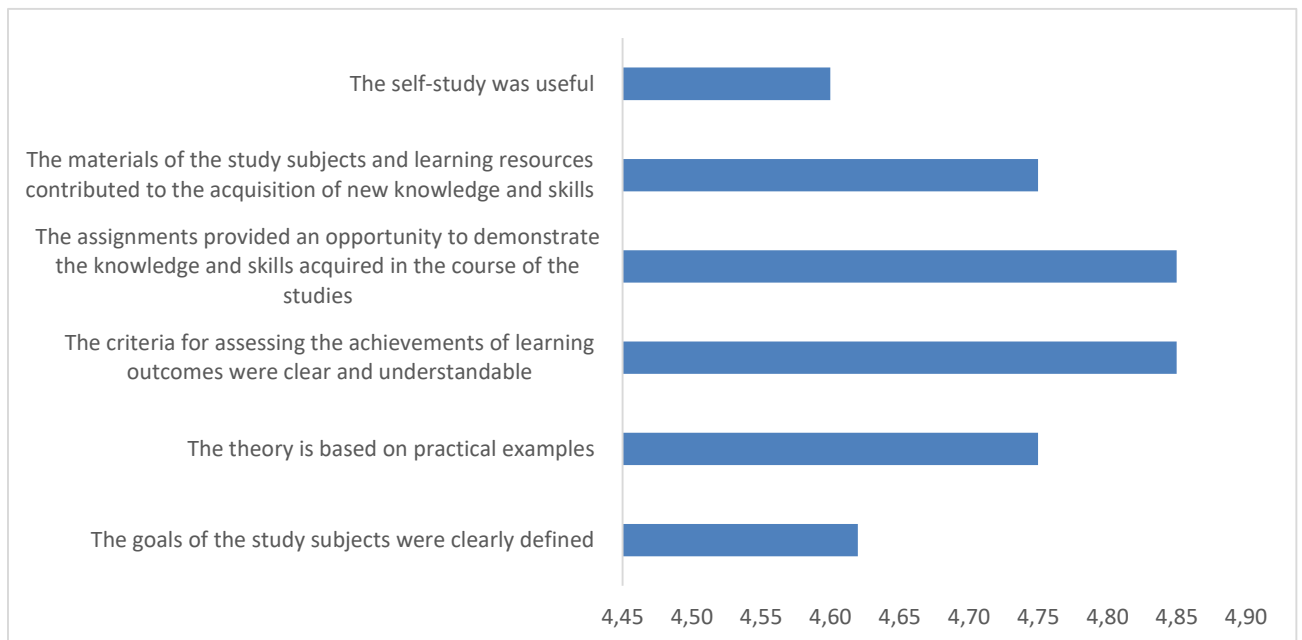


Fig. 3. Evaluation of the study subject quality of the *Food Safety and Quality* study programme according to six criteria (arithmetic mean).

The average score for teaching quality of the *Food Safety and Quality* study programme subjects is 4.70 (see Fig. 4), whereas in the spring semestre 2021, the average was 4.59 points.

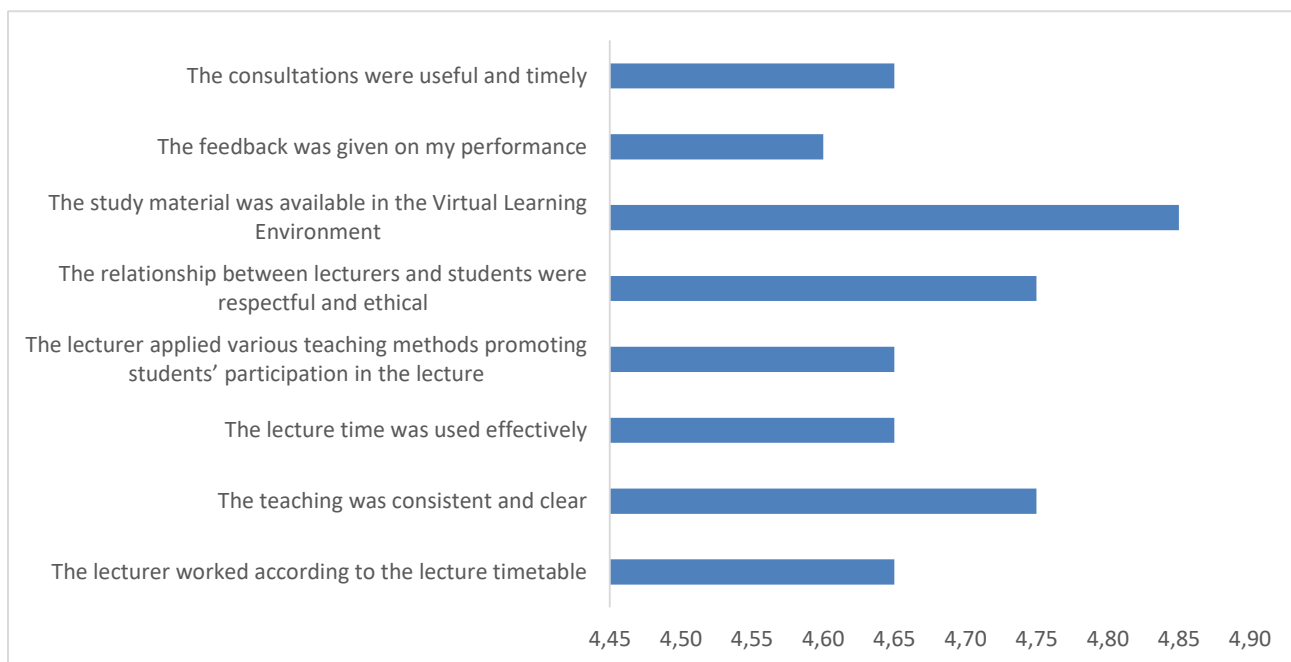


Fig. 4. Evaluation of the teaching quality of the *Food Safety and Quality* study programme subjects according to eight criteria (arithmetic mean)

To sum up, students' evaluation of content of study subjects and teaching quality is positive. The overall average score of the Food Technology study programme is 4.36 points and the Food Safety and Quality is 4.73 points (in 2021, the scores were 4.44 and 4.61, respectively).

Taking into consideration the results of the student survey, lecturers were recommended to plan their activities and competency development in the light of the results of the assessment of the individual study subject.

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