

SHARDA UNIVERSITY

32, 34, Knowledge Park-III, Greater Noida-201310 (U.P.)

OFFICE OF THE REGISTRAR


SU/Reg./Notification/2023/011

March 02, 2023

Notification

Policy & Procedure for conducting 'Satisfaction Survey & Audit for Students, Faculty, Staff, Resources and Facilities' (1st revision) is hereby notified to all concerned.

This bears the approval of the Competent Authority.


(Vivek Kumar Gupta)
Registrar

Enclosure: As above

Copy to;

- Chancellor/ Pro-Chancellor/ CEO
- Vice-Chancellor
- Advisor
- All Deans
- Controller of Examinations/Finance Officer/Chief Proctor
- All Directors
- All Administrative Heads of the respective Department and School
- Notification file



Policy & Procedure

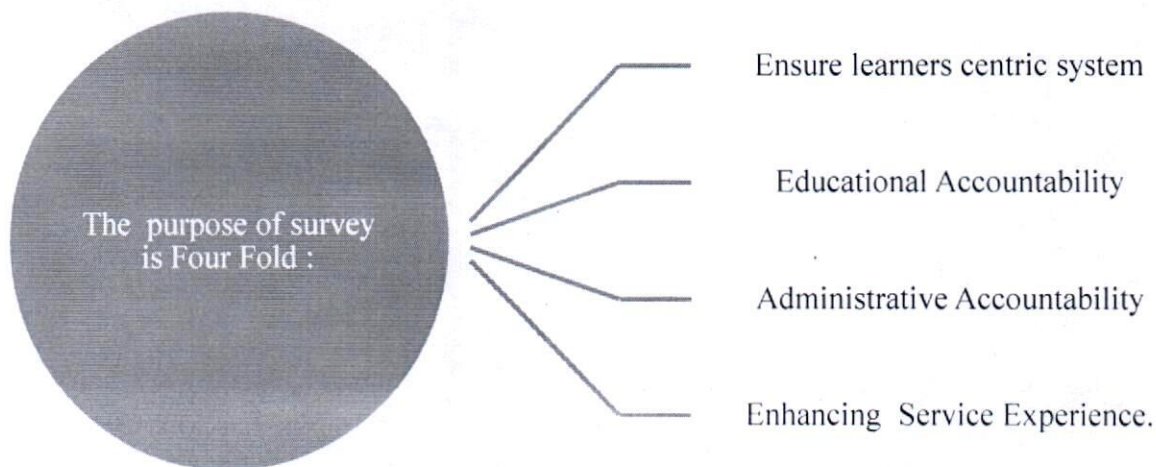
For Conducting Satisfaction Survey

& Audit

| Revision | Date | Description |
|----------|------------|---------------------------------------|
| 1 | 07-02-2023 | Updation of Questionnaire and Process |

1. Purpose

Sharda University undertakes satisfaction survey and Audit for multiple reasons. Among these reasons the quintessential purpose is to identify and measure overall perception and satisfaction towards various dimensions and services.



Additionally, NAAC along with other accreditation agencies mandates requires that HEI's should have in place structured satisfaction research and audit procedures. That needs to be capable of providing evidence-based data appropriate to accreditation and the evaluation of educational and institutional outcomes.

2. Objective

The objective of conducting student satisfaction survey and audit is many folds. The essential aspect of conducting SS and audit is to enhance the overall quality of services offered to its students, Faculty and Staff. Prime objective of conducting SS is not only limited to classroom teaching rather it includes various interfaces which a students, Faculty and Staff is going through during his learning curve in the institution. Following broad objectives are kept in mind while doing the survey and audit

- Identifying the areas where a students, Faculty and Staff is interfacing with the various departments in the University.
- Identifying and Measuring students, Faculty and Staff satisfaction on Academic and non-academic areas.
- Collecting, tabulating and analyzing the data.
- Preparing reports and sharing it with various stakeholders.
- Measuring overall students, Faculty and Staff service experience in the institution.
- Corrective action solicited from various stakeholders.
- Benchmarking and analyzing service experience over a period of time.

T. K. Khanna

3. Methodology

3.1 Data Collection Tools:

Satisfaction survey and audit uses various methodological tools to measure

- Physical Process (Questionnaire in hardcopy)
- Online Process (Through ERP)
- Photoshoot (taking snapshot and report writing)

3.2. Type of questions and scale used to develop the questionnaire

- Dichotomous questions
- Multiple choice questions
- Open ended questions
- Likert Scale Questions

4. Analysis

The following statistical tools will be used to carry out the analysis of the survey questionnaire:

- Count
- Percentage
- Graph

Based on the type of question/items the data will be analyzed and proper statistical tool would be used for generating MIS report.

5. MIS Report

- Written report will be prepared for taking corrective actions and improvement in the service delivery.

Pragya

Type of Satisfaction Survey

1- Students Satisfaction Survey

2- Employee Satisfaction Survey

| Students Satisfaction Survey | |
|---|--------------------|
| 1.1 Support Functions and Services | Annexure to follow |
| <ul style="list-style-type: none"> • Hostel Students Satisfactory Survey | A |
| <ul style="list-style-type: none"> • Academic and Physical Support Facilities <ul style="list-style-type: none"> ○ IT Services ○ Physical support ○ House keeping ○ Security ○ Transport | B |

| Employee Satisfaction Survey | |
|---|--------------------|
| 2.1 Support Functions and Services | Annexure to follow |
| <ul style="list-style-type: none"> • Academic and Physical Support Facilities <ul style="list-style-type: none"> ○ IT Services ○ Physical support ○ House keeping ○ Security ○ Transport | B |

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Type of Audit and Process

1- Infrastructure Audit (support services)

2- Mess Audit

3- Campus and other Service Audit

| 1.1 Infrastructure Audit (Support Services) | Process |
|---|--|
| <ul style="list-style-type: none"> Academic Building <ul style="list-style-type: none"> Classroom/seminar hall/seminar room/studio/demo room/lecture hall - teaching resources & facilities (projector, podium, chair, table, fan, lights, door, windows, curtain, floor, cleanliness and hygiene, frequency of cleaning, etc.) Departmental/school Library (availability of library timing, statistics, new arrival displays, e-resource utilization flow chart, complain handling process chart, etc.) Labs (cleanliness, table chair, fan, AC, lights, projector, equipment working and its naming, Policy, SOP, guidelines, equipment list, Lab name, vision mission banner, stock register) Corridor (cleanliness, informative banners and poster) Washroom (cleanliness and hygiene, frequency of cleaning) Stairs (cleanliness and hygiene, frequency of cleaning) Auditorium (cleanliness and hygiene, frequency of cleaning) Waste Management (disposal and frequency of upkeep) Playground/courts (readiness and upkeep) Non-Academic Building <ul style="list-style-type: none"> Hostel Corridor Washroom Stairs Fire and safety system (system information displays and area cleanliness) Energy efficient system Solar Panels (system information displays and area cleanliness) | <p>Based on the snapshots, feedback and written report</p> |
| | <p>Based on the snapshots, feedback, documents verification and written report</p> |

| 2.1 Mess Audit | Annexure & Process |
|---|--|
| <ul style="list-style-type: none"> Mess and Dining Area <ul style="list-style-type: none"> Quality of food and ingredients Mess resources and facilities Cleanliness and Hygiene Verification of student feedback | <p>C (include snapshots, feedback, documents verification and written report)</p> |

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| 3.1 Campus and Other Service Audit | Annexure to follow |
|--|--|
| <ul style="list-style-type: none"> ○ Cleanliness and Hygiene at campus ○ Playground, court readiness ○ Support Function (Green practices and green house, ATM, stationary shop, Cafeteria, etc.) ○ Misplacement ○ Fire and safety system (sprinkles, water hydrants, fire alarm, fire extinguishers, etc.) ○ Solar Panels ○ ETP ○ STP ○ Bio-medical waste ○ Compost plant ○ AMCs ○ IT scrap disposal (verification) ○ Hazardous waste (MoUs verification and disposal documentation) | <p style="text-align: center;">D</p> <p style="text-align: center;">(include snapshots, feedback, documents verification and written report)</p> |

Pragya

(Annexure – A)

Hostel Students Satisfactory Survey

Participants - Students

Student ID..... Course & Year..... Mobile no.....

State/Country of Origin..... Hostel room no..... Hostel/Mess Name.....

Based on your experience with the resources, quality, facilities, physical Support, cleanliness, hygiene, maintenance, IT services, security, and medical Support, please indicate you level of satisfaction

1: Extremely Unsatisfied, 2: Unsatisfied, 3: Neutral, 4: Satisfied, 5: Extremely Satisfied

| Quality | | |
|-------------------------|--|-----------|
| 1 | Quality of | |
| | ✓ Breakfast | 1 2 3 4 5 |
| | ✓ Lunch | 1 2 3 4 5 |
| | ✓ Snacks / refreshment | 1 2 3 4 5 |
| | ✓ Dinner | 1 2 3 4 5 |
| 2 | Drinking water quality | 1 2 3 4 5 |
| Cleanliness and Hygiene | | |
| 1 | Drinking water area cleanliness, hygiene | 1 2 3 4 5 |
| 2 | Cleanliness of utensils provided at the time of meal/refreshment | 1 2 3 4 5 |
| 3 | Hygiene and cleanliness of: | |
| | ✓ floor | 1 2 3 4 5 |
| | ✓ table | 1 2 3 4 5 |
| | ✓ chair | 1 2 3 4 5 |
| | ✓ ac & fan | 1 2 3 4 5 |
| 4 | Hygiene and cleanliness of: | |
| | ✓ room | 1 2 3 4 5 |
| | ✓ corridor & Stairs | 1 2 3 4 5 |
| | ✓ washroom | 1 2 3 4 5 |
| | ✓ Lift | 1 2 3 4 5 |
| Facilities | | |
| 1 | Variety of choosing menu | 1 2 3 4 5 |
| 2 | Mess timings | 1 2 3 4 5 |
| 3 | Working condition of hostel lifts | 1 2 3 4 5 |
| 4 | Behavior of: | |
| | ✓ warden | 1 2 3 4 5 |
| | ✓ managers | 1 2 3 4 5 |
| | ✓ mess manager / staff etc. | 1 2 3 4 5 |
| Physical Support | | |
| 1 | Availability of: | |
| | ✓ ATM | 1 2 3 4 5 |
| | ✓ photocopier centers | 1 2 3 4 5 |
| | ✓ stationary store | 1 2 3 4 5 |
| | ✓ grocery store | 1 2 3 4 5 |
| | ✓ Laundry | 1 2 3 4 5 |
| 2 | Availability of : | |
| | ✓ Sport equipment | 1 2 3 4 5 |
| | ✓ Play ground | 1 2 3 4 5 |
| | ✓ gymnasium | 1 2 3 4 5 |

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| IT Services | | |
|-----------------|--|------------------------|
| 1 | Wi-Fi/ Internet: <input checked="" type="checkbox"/> connectivity <input checked="" type="checkbox"/> speed | 1 2 3 4 5 1 2 3 4 5 |
| Security | | |
| 1 | Security: <input checked="" type="checkbox"/> inside the hostel <input checked="" type="checkbox"/> around the hostel | 1 2 3 4 5 |
| Maintenance | | |
| 1 | Complication / Problem responsiveness- <input checked="" type="checkbox"/> elevator/lift, <input checked="" type="checkbox"/> tap, <input checked="" type="checkbox"/> bathrooms fittings, <input checked="" type="checkbox"/> fan, <input checked="" type="checkbox"/> AC, <input checked="" type="checkbox"/> electric board | 1 2 3 4 5 |
| Grievances | | |
| 1 | Have you ever faced any 'bullying' issues, bordering to ragging | Yes / No |
| Medical Support | | |
| 1 | If got any medical emergency, how was it addressed | Good/Fair/Poor/NA |

Any particular suggestion would you like to raise pertaining to support, services and facilities given in mess, hostel:

Pragya

(Annexure – B)

Academic and Physical Support Facilities

Participants – Students, Faculty, Staff

Student Name and ID Course & Year / Department

Mobile no. State/Country of Origin

1: Extremely Unsatisfied, 2: Unsatisfied, 3: Neutral, 4: Satisfied, 5: Extremely Satisfied

Academic Facilities

- | | |
|--|-----------|
| a) Wi-Fi connectivity and Speed | 1 2 3 4 5 |
| b) PeopleSoft (software complication) | 1 2 3 4 5 |
| c) LMS | 1 2 3 4 5 |
| d) Digital-Attendance | 1 2 3 4 5 |
| e) Resources: | |
| ✓ Projector (alignment, audio and video) | 1 2 3 4 5 |
| ✓ Whiteboard | 1 2 3 4 5 |
| ✓ Table Chair | 1 2 3 4 5 |
| ✓ AC | 1 2 3 4 5 |
| ✓ Fan | 1 2 3 4 5 |
| ✓ Light | 1 2 3 4 5 |
| ✓ Podium etc | 1 2 3 4 5 |
| f) Central and Departmental Library | |
| ✓ Infrastructure of Library | 1 2 3 4 5 |
| g) ✓ Collection of Books Journals and reading material | 1 2 3 4 5 |
| ✓ Availability of E-Resources | 1 2 3 4 5 |
| Computer Laboratory | |
| ✓ Infrastructure of computer labs | 1 2 3 4 5 |
| ✓ Availability of hardware and software | 1 2 3 4 5 |

Physical Support

- | | |
|-----------------------------|-----------|
| a) Availability of: | |
| ✓ ATM | 1 2 3 4 5 |
| ✓ photocopier centers | 1 2 3 4 5 |
| ✓ stationary store | 1 2 3 4 5 |
| ✓ grocery store | 1 2 3 4 5 |
| ✓ Laundry | 1 2 3 4 5 |
| ✓ Eateries or canteen | 1 2 3 4 5 |
| ✓ Drinking Water Facilities | 1 2 3 4 5 |
| b) Availability of : | |
| ✓ Sport equipment | 1 2 3 4 5 |
| ✓ Play ground | 1 2 3 4 5 |
| ✓ Music room | 1 2 3 4 5 |
| ✓ Gymnasium | 1 2 3 4 5 |

Hygiene and Cleanliness

- | | |
|--------------------------------------|-----------|
| a) Hygiene and Cleanliness of: | |
| ✓ class rooms | 1 2 3 4 5 |
| ✓ stairs | 1 2 3 4 5 |
| ✓ lift | 1 2 3 4 5 |
| ✓ corridor | 1 2 3 4 5 |
| b) Hygiene and Cleanliness of: | |
| ✓ washroom | 1 2 3 4 5 |
| ✓ frequency of cleaning the washroom | 1 2 3 4 5 |
| c) Waste management | |
| ✓ cleaning of dustbins | 1 2 3 4 5 |

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Departmental Support Service (Security)

- | | |
|--|-----------------------|
| a) Is the security staff are assisting with care and giving correct advice | Yes / No |
| b) Is there any incident happened in concern with you and the solution given by security Personal | Satisfied/Unsatisfied |
| d) Are you aware about the security/emergency contact numbers | Yes / No |

Departmental support Services (Transport)

- | | |
|-------------------------------------|-------------------|
| a) Are you satisfied/aware with the | |
| ✓ Transport support | Yes / No |
| ✓ seats | Yes / No |
| ✓ AC | Yes / No |
| ✓ cleanliness | Yes / No |
| ✓ availability of first aid box | Yes / No |
| b) Your interaction with (if any) | |
| a) Bus Driver | (Happy / Unhappy) |
| b) Bus Coordinator | (Happy / Unhappy) |
| c) Transport Officer | (Happy / Unhappy) |

Any particular improvement (in any area) that you would like to suggest in regard you feedback given:

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(Annexure – C)

Mess: Audit Form

Checklist - Mess Audit

Hostel:

IHA manager:

Mess manager:

Kitchen Staff:

Warden:

Vendor:

Feeding strength in hostel:

| Cook | Dishwasher | Serving men |
|------|------------|-------------|
| | | |

| Faculty | Staff | Student |
|---------|-------|---------|
| | | |

1. Dry Rations Inspection as per approved quality:

| Products | Rice | Pulses | Oil | Bread | Atta | Butter | | | |
|--------------------|------|--------|-----|-------|------|--------|--|--|--|
| Quality/brand | | | | | | | | | |
| Manufacture/Expiry | | | | | | | | | |
| Storage Duration | | | | | | | | | |

2. Kitchen –

quality, hygiene and cleanliness of:

- Dishwasher-
- Atta grinder-
- Mixer grinder-
- Peelers/knives-
- Exhaust -
- Fly catcher-
- Drainage system of mess-
- Electrical switch boards -
- Kitchen floor and shelf-
- Fridge
- Vegetable
- Dustbins (waste management)
- Firefighting equipment

3. Kitchen-

Inspection of working staff:

- Proper dress up-
- Gloves-
- Hair mask-

4. Dining area-

- Firefighting equipment
- Fly catcher machine-
- Air curtains-
- Dustbins (waste management)
- disposal of balance food in dish plates / utensil
- Drinking water area

5. Hostel-

Attach the copy of:

- Water testing report
- Pest control report
- Fogging report m
- Menu followed
- Students feedback

6. Support Services:

Complication / Problems

- Maintenance
- IT
- Security
- Sport

7. Verification of feedback report

- Vetting of student feedback through online process
- Action taken

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(Annexure – D)**Campus and Other Service Audit Checklist****Food Vendor Checklist**

1. Verification of FSSAI certificate
2. Verification of Medical Certificate
3. Police Verification
4. Hygiene and Cleanliness around the shops, cafeteria, food joints etc.
5. Include snapshots, feedback, documents verification and written report

STP Check list:

1. Running status of the pumps
2. Condition of the water pipes
3. Records of the water sample
4. Oil status in the Greece chamber
5. Sludge status in the Filter press
6. MLSS status in the MBBR
7. Records of the PH Status
8. Records of the use of Jageri, Uria & DAP
9. Include snapshots, feedback, documents verification and written report

ETP Check list:

1. Running status of the pumps
2. Smooth running of blower
3. Status of MGF, ACF, MLSS
4. Status of Sludge
5. Records of the use of chemicals (Castic, Polly & Alam)
6. Include snapshots, feedback, documents verification and written report

Solar Plant Check list:

1. Cleaning status of the Solar panel
2. Fitting condition of the panel
3. Energy Generation unit status
4. Display of information
5. Include snapshots, feedback, documents verification and written report

Fire Safety Check list:

1. Status of the pump in pump house
2. Status of water in water tanks
3. Update status of the fire extinguishers
4. Overhead pump status
5. NOC status of the buildings
6. Fire extinguishers in the Bus and other vehicles
7. Include snapshots, feedback, documents verification and written report



Bio-Medical Waste Check list:

1. Proper Segregation of waste
2. Timely collection of waste
3. Verification of Record/document
4. Availability of disposal, segregation and upkeep flowchart
5. Include snapshots, feedback, documents verification and written report

Hazardous Waste Check list:

1. Verification of Process and proper Segregation of waste
2. Timely collection of waste
3. Verification of Record/document
4. Include snapshots, feedback, documents verification and written report

E-Waste Check list:

1. Verification of e-waste committee
2. Verification of discard certificate of e-waste/equipment
3. Proper Segregation of waste
4. Timely collection of waste
5. Verification of Record/document
6. If required include snapshots, feedback, documents verification and written report

Compost Plant Check list:


1. Verification of Agreement
2. Verification of Registration
3. Verification of Plant capacity
4. Verification of raw received
5. Verification of process (development of pre-compost/compost)
6. Verification and cleanliness and hygiene
7. Verification of documentation/monthly report
8. If required include snapshots, feedback, documents verification and written report


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27/02/23