University of Gastronomic Sciences
Università degli Studi di Scienze Gastronomiche

Positive responses – Bachelor's Degree Programme in Food Sciences and Cultures – Academic Year 2025/2026

							PREREQUISITES	ACTIVITIES AND SUPPORT TOOLS					LECTURER				OVERALL SATISFACTION
Course unit	Year of study	Semester	Number of questionnaires	Attending students	% respondents	1. Are you interested in the topics covered in the course unit?	2. Was your preliminary knowledge sufficient to understand the topics included in the exam syllabus?	3. Were the examination procedures clearly defined?	4. Was the course unit taught consistently with what is stated on the degree programme website?	5. Is the workload of the course unit proportionate to the credits assigned?	6. Are the teaching materials (indicated and available) adequate for studying the subject?	7. Are the supplementary teaching activities (practical sessions, tutorials, laboratories, etc.), where provided, useful for learning the subject? (leave blank if not applicable)	8. Are the timetables of lectures, practical sessions and any other teaching activities respected?	9. Does the lecturer stimulate/motivate interest in the subject?	10. Does the lecturer present the topics clearly?	11. Is the lecturer available for clarifications and explanations?	12. Are you satisfied overall with how this course unit was taught?
1a	I	I	46	60	77	93%	93%	87%	93%	93%	89%	83%	96%	85%	93%	89%	91%
1b	I	I	49	60	82	76%	86%	96%	90%	94%	92%	90%	92%	55%	78%	92%	76%
1c	I	I	47	60	78	91%	98%	98%	98%	98%	94%	84%	100%	81%	94%	96%	94%
2a	I	I	56	60	93	84%	75%	96%	95%	93%	79%	96%	98%	89%	96%	95%	95%
2b	I	I	55	60	92	85%	67%	91%	98%	91%	75%	86%	98%	78%	75%	95%	75%
2c	I	I	52	60	87	90%	87%	85%	96%	98%	90%	96%	92%	98%	90%	96%	92%
3	I	I	56	60	93	98%	88%	96%	100%	100%	98%	94%	98%	100%	98%	98%	98%
4a	I	II	57	60	95	89%	89%	96%	95%	93%	79%	76%	98%	88%	96%	91%	89%
4b	I	II	57	60	95	96%	84%	95%	96%	93%	89%	84%	98%	93%	96%	96%	93%
5	I	II	55	60	92	82%	76%	95%	85%	93%	89%	86%	95%	73%	71%	95%	64%
6	I	II	56	60	93	88%	84%	98%	95%	96%	95%	92%	96%	95%	95%	96%	96%
7a	I	I & II	10	10	100	90%	70%	70%	70%	80%	70%	60%	70%	70%	70%	70%	60%
7b	I	I & II	9	9	100	89%	89%	100%	89%	89%	89%	83%	100%	100%	89%	89%	78%

8a	I	I & II	20	21	95	95%	100%	100%	100%	100%	100%	100%	100%	100%	100%	100%	100%
8b	I	I & II	16	20	80	89%	95%	100%	95%	95%	100%	94%	100%	95%	100%	100%	89%
9a	II	I	59	77	77	75%	75%	83%	88%	80%	75%	80%	86%	71%	75%	83%	71%
9b	II	I	68	77	88	88%	84%	90%	93%	90%	91%	92%	96%	90%	90%	97%	85%
10	II	I	72	77	94	96%	78%	99%	100%	93%	96%	97%	99%	99%	100%	99%	97%
11	II	I	70	77	91	70%	80%	91%	91%	91%	86%	88%	96%	74%	79%	94%	71%
12 a	II	I	63	77	82	90%	84%	76%	78%	81%	87%	83%	100%	76%	60%	86%	76%
12 b	II	I	63	77	82	86%	81%	75%	89%	83%	76%	85%	89%	75%	76%	89%	76%
13	II	II	61	77	79	82%	79%	97%	92%	89%	84%	90%	93%	72%	75%	92%	70%
14	II	II	59	77	77	86%	83%	92%	90%	83%	80%	81%	73%	93%	86%	97%	85%
15	II	II	58	77	75	84%	71%	91%	97%	78%	83%	93%	98%	84%	93%	98%	88%
16	II	II	72	77	94	82%	85%	88%	90%	79%	92%	95%	97%	81%	92%	92%	83%
17 a	III	I	59	76	78	90%	92%	93%	93%	88%	85%	83%	95%	92%	97%	95%	92%
17 b	III	I	59	76	78	90%	86%	92%	97%	83%	75%	78%	97%	78%	88%	90%	81%
17 c	III	I	59	76	78	88%	83%	92%	97%	85%	81%	84%	97%	93%	93%	92%	93%
18	III	I	67	76	88	90%	75%	96%	99%	96%	94%	92%	99%	97%	96%	97%	97%
19 a	III	I	57	76	75	95%	86%	89%	89%	86%	88%	86%	93%	89%	88%	95%	89%
19 b	III	I	57	76	75	91%	88%	86%	93%	88%	86%	88%	93%	79%	75%	86%	82%
19 c	III	I	57	76	75	90%	88%	95%	96%	91%	93%	91%	95%	93%	86%	96%	88%
20 a	III	II	70	76	92	76%	86%	97%	99%	99%	94%	95%	100%	90%	93%	93%	91%
20 b	III	II	71	76	93	72%	76%	96%	97%	90%	86%	88%	96%	92%	83%	92%	83%
21	III	II	54	76	71	81%	93%	93%	96%	91%	87%	96%	98%	98%	91%	98%	94%

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Legend

Excellence threshold	from 100% to 85%
Standard	from 84% to 70%
Attention threshold	from 69% to 50%
Critical threshold	from 49% to 0%