

Impact of Online Learning Among Hospitality Management Students: Laboratory Actual Performance

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Abstract: *This study was conducted to figure out the impact of digital learning on the performance results of third-year hospitality management students. It specifically aims to accomplish the following objectives: determine the student's level of self-efficacy through online learning; ascertain their accomplishments in laboratory performance through virtual learning; and establish an action plan that can be implemented based on the results listed below. This study employed descriptive-correlational research methods. The study's findings indicated that third-year students had high levels of confidence in their abilities, leading researchers to conclude that online laboratory activities benefit students' abilities and knowledge. In addition, the survey discovered that, apart from housekeeping, student laboratory activity successes in terms of culinary and kitchen essentials were moderate. The final finding was that while there is no significant correlation between students' self-efficacy in terms of housekeeping skills and attainments in laboratory activity and their actual performances, there is a significant correlation between students' self-efficacy in terms of knowledge and attainments in laboratory activity and actual performances.*

Keywords: Impact; Online Learning; Hospitality Management; Laboratory Performance

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