

रसोई भण्डार यान
PANTRY CAR

आपातकाल खिड़की



Customer Satisfaction Survey



Report on Mobile Unit Varanasi-Deoghar Vande Bharat Express
Northern Zone



IRCTC Customer Satisfaction Survey Report



ISO 9001: 2015 Certificate Number: 112008041

ISO 27001:2013 Certificate Number: 162012004

FTCCI Membership No. C-6511 MRSI Membership No. C-72

MSME Certificate Number UDYAM:TS-20-0002595

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IRCTC Customer Satisfaction Survey Report



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Abbreviations

EZ	East Zone
IRCTC	The Indian Railway Catering and Tourism Corporation
NZ	North Zone
RTE	Ready to Eat
SCZ	South Central Zone
SZ	South Zone
WZ	West Zone

1 Overview

The Indian Railway Catering and Tourism Corporation (IRCTC) is interested in determining the levels of satisfaction amongst its customers for both Static units (food serving units at railway stations), as well as Mobile units (food being served inside trains).

For this purpose, surveys have been designed to be administered to customers at the point of purchase or consumption to collect feedback across various parameters such as Overall rating, Quality of Food, Quantity of Food, Hygiene, Variety of Food, Staff Behaviour, Availability of specific items, and Service time.

This report presents an analysis of customer feedback collected through a Mobile Unit survey for the train 'Varanasi-Deoghar Vande Bharat Express', conducted between 21-Dec-2025 and 22-Dec-2025. A total of 164 surveys were conducted.

2 Introduction and Background

IRCTC has asked for conducting Customer Satisfaction Surveys at around 600 Mobile units across the country. These Mobile units are trains spread across each of the five zones of the country, as follows:

- Eastern Zone (EZ)
- Western Zone (WZ)
- South Central Zone (SCZ)
- Southern Zone (SZ)
- Northern Zone (NZ)

Data is collected using a survey instrument that asks feedback on a 5 point Likert scale with responses ranging from Excellent (5 points), to Bad (1 point). Wherever a specific experience is not encountered by a respondent, the service is indicated as “Not Applicable”. (refer to Annexure 1: Questionnaire for Customer Satisfaction Surveys)

Quotas were set for each mobile unit, consisting of a total of 150 surveys to be conducted, spread across gender, age, and type of compartment.

Data was collected using a standard data collection methodology where Field Enumerators were deployed across each Mobile unit. In order to ensure uniformity of data collection and response, a standard training was provided to each Field Enumerator to familiarize them with the requirements of the Survey, and to ensure that quality norms were being achieved. A detailed methodology for data collection and analysis is provided in Annexure 2 to this report.



3 Summary Findings

3.1 Gender

This graph presents the demographic breakdown of survey respondents by gender.

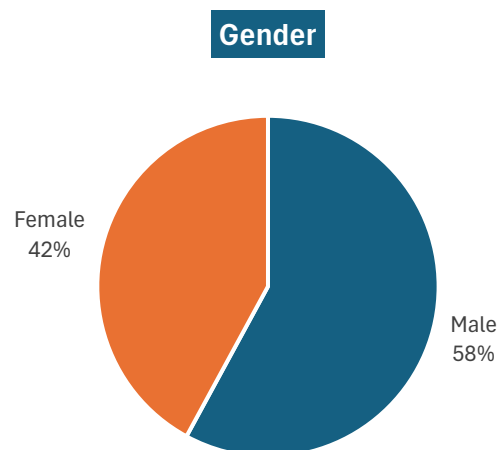


Figure1: Gender

The respondent base comprises 95 male participants (57.93%) and 69 female participants (42.07%), resulting in a total sample size of 164 respondents.



3.2 Age Groups

The below graph represents the age-wise distribution of respondents across different age groups.

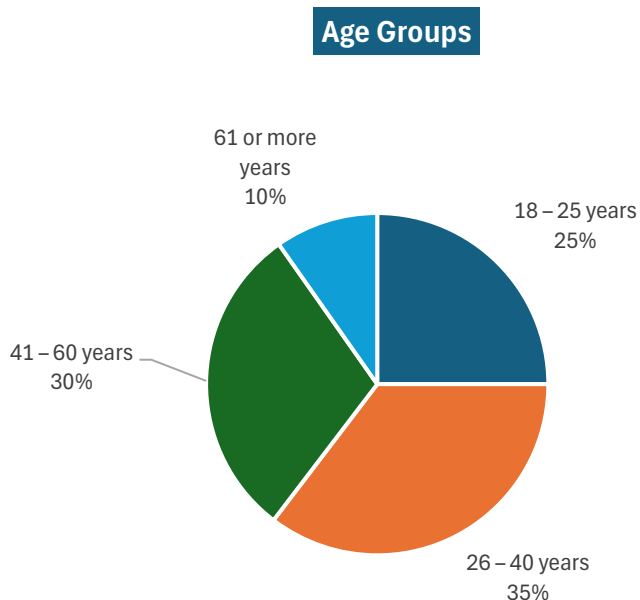


Figure 1: Age group

The age distribution of respondents is segmented into four age brackets: 18-25 years, 26-40 years, 41-60 years and 61 years and above. The number of respondents surveyed in each age group are as follows:

- 18 – 25 years: 41
- 26 – 40 years: 58
- 41 – 60 years: 49
- 61 or more years: 16

The respondent base is predominantly older, with the 26 – 40 years age group forming the largest segment at 35%. This is followed by respondents from 41 – 60 years (30%), 18 – 25 years (25%), 61 or more years (10%). Participation from 61 or more years (10%) is comparatively limited, indicating small sample representation.



3.3 Food Preference Type

The dietary preferences of customers, segmented into Vegetarian, Non-Vegetarian, Eggitarian, Satvik/Jain, and Vegan options.

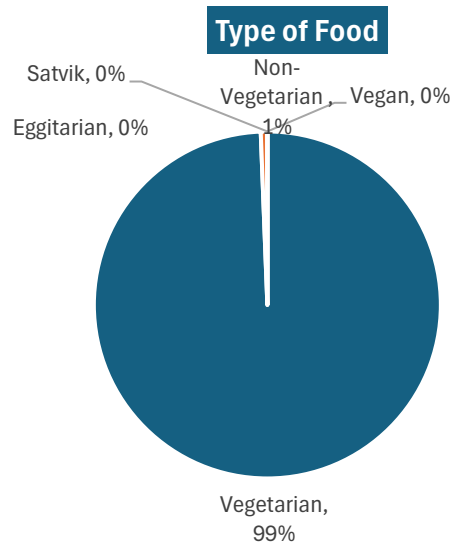


Figure 2: Type of Food

- Vegetarian: 163
- Non-Vegetarian : 1

The analysis reveals that Vegetarian emerge as the most preferred options, accounting for 99% of the responses. This is followed by Non-Vegetarian (1%). No responses were recorded for Eggitarian, Satvik, Vegan.



3.4 Compartment Type

The below graph represents the distribution of various compartment types chosen by the passengers.

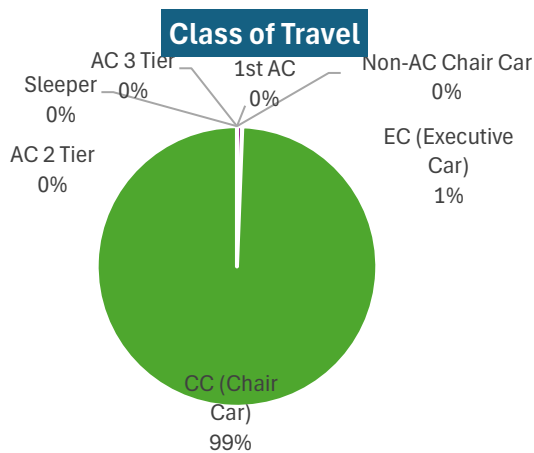


Figure 3: Class of Travel

The responses by type of Compartment for this survey are as follows:

- EC (Executive Car): 1
- CC (Chair Car): 163

The respondent base is predominantly CC (Chair Car), which accounts for the largest share of journeys. This is followed by EC (Executive Car). AC 3 Tier, 1st AC, AC 2 Tier, Sleeper, Non-AC Chair Car recorded no responses, suggesting limited relevance for long-distance travel.



3.5 Type of Food

The below graph represents the Type of food (Cooked Food / Ready-To-Eat Food) chosen by the passenger for meal option during their Journey.

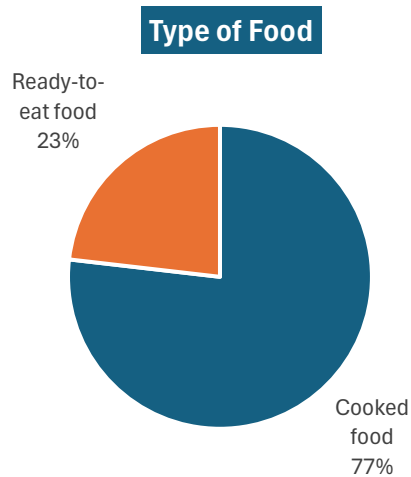


Figure 4: Type of Food

The number of respondents surveyed in each food type category are:

- Cooked food: 126
- Ready-to-eat food: 38

The respondent base shows a strong preference for Cooked food, which constitutes the majority of food choices during travel. Ready-to-eat food is used by a smaller segment of respondents, indicating secondary but present demand.



4 Detailed Analysis

This section provides a detailed analysis of the survey responses across the 8 dimensions against which the survey responses were collected. Each of the responses have been analysed at an overall level, and then further examined at a gender-wise, age-wise, and food-preference level, since our understanding is that there are differences in satisfaction level that can be observed at these levels of granularity.

4.1 Overall Rating

For the overall rating section, the ratings for each parameter have been further benchmarked against the overall rating to provide an indication of which parameters are performing better than the overall benchmark.

The graph represents the overall customer satisfaction for categories like Quality of Food, Quality of Packaging, Quantity of Food, Hygiene, Variety, Staff Behaviour, Value of Money.

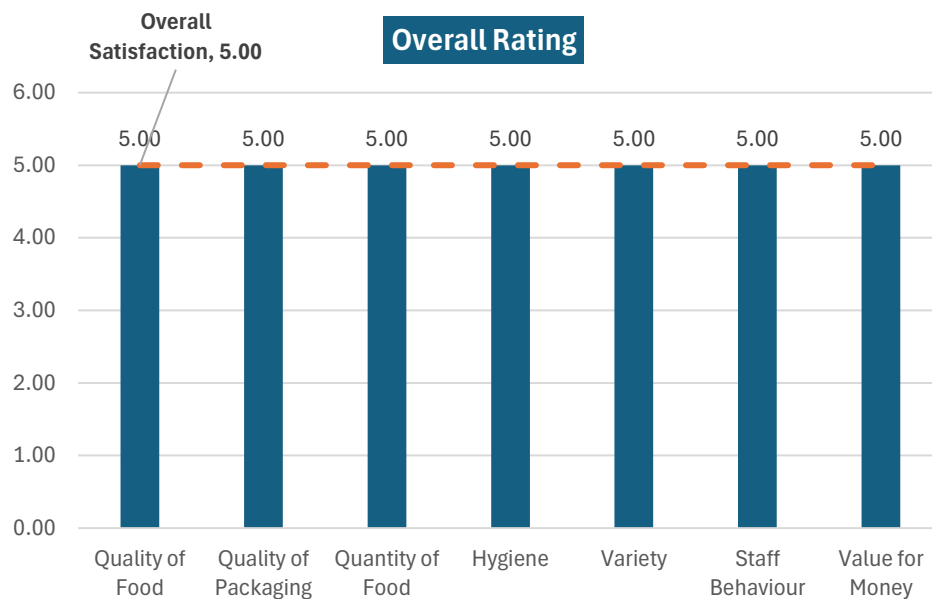


Figure 5: Overall Rating

The overall customer experience achieved a strong mean score of 5.00 out of 5, indicating high satisfaction and consistent alignment with customer expectations.



The below graph represents the gender wise distribution of overall rating.

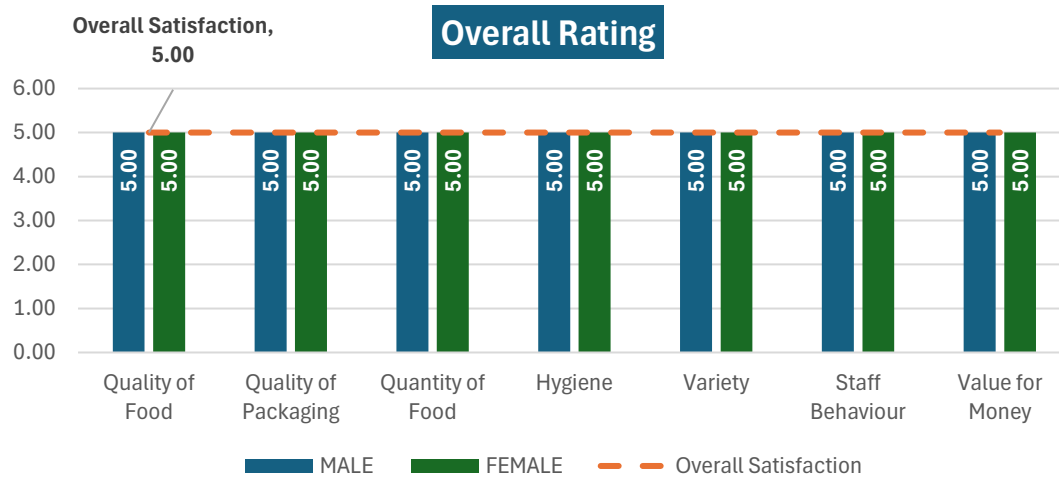


Figure 6: Gender-wise Overall Rating

Overall customer satisfaction is jointly driven by Quality of Packaging (Male: 5.00, Female: 5.00, Avg: 5.00), Quantity of Food (Male: 5.00, Female: 5.00, Avg: 5.00), Hygiene (Male: 5.00, Female: 5.00, Avg: 5.00), Variety (Male: 5.00, Female: 5.00, Avg: 5.00), Staff Behaviour (Male: 5.00, Female: 5.00, Avg: 5.00), Value for Money (Male: 5.00, Female: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Conversely, Quality of Packaging (Male: 5.00, Female: 5.00, Avg: 5.00), Quantity of Food (Male: 5.00, Female: 5.00, Avg: 5.00), Hygiene (Male: 5.00, Female: 5.00, Avg: 5.00), Variety (Male: 5.00, Female: 5.00, Avg: 5.00), Staff Behaviour (Male: 5.00, Female: 5.00, Avg: 5.00), Value for Money (Male: 5.00, Female: 5.00, Avg: 5.00) records comparatively lower satisfaction, indicating a possible area of improvement.



The below graph represents the distribution of overall rating based on age group.

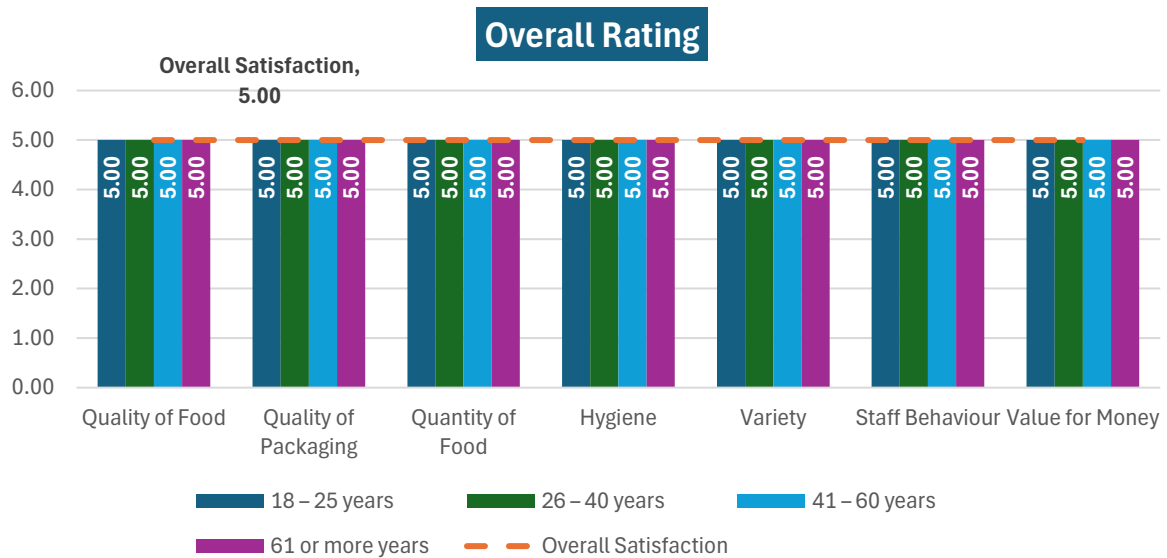


Figure 7: Age group-wise distribution of Overall Rating

Overall customer satisfaction across age groups is jointly driven by Quality of Food (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Quality of Packaging (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Quantity of Food (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Hygiene (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Variety (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Staff Behaviour (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Value for Money (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer priorities are broadly aligned across age groups. Younger customers (18–25), customers aged 26–40, customers aged 41–60, and senior customers (61+) consistently prioritize Quality of Food, Quality of Packaging, Quantity of Food, Hygiene, Variety, Staff Behaviour, Value for Money. Conversely, Quality of Food, Quality of Packaging, Quantity of Food, Hygiene, Variety, Staff Behaviour, Value for Money records comparatively lower satisfaction across age groups, indicating a focused opportunity for service improvement.



The below graph represents distribution of overall rating by type of food.

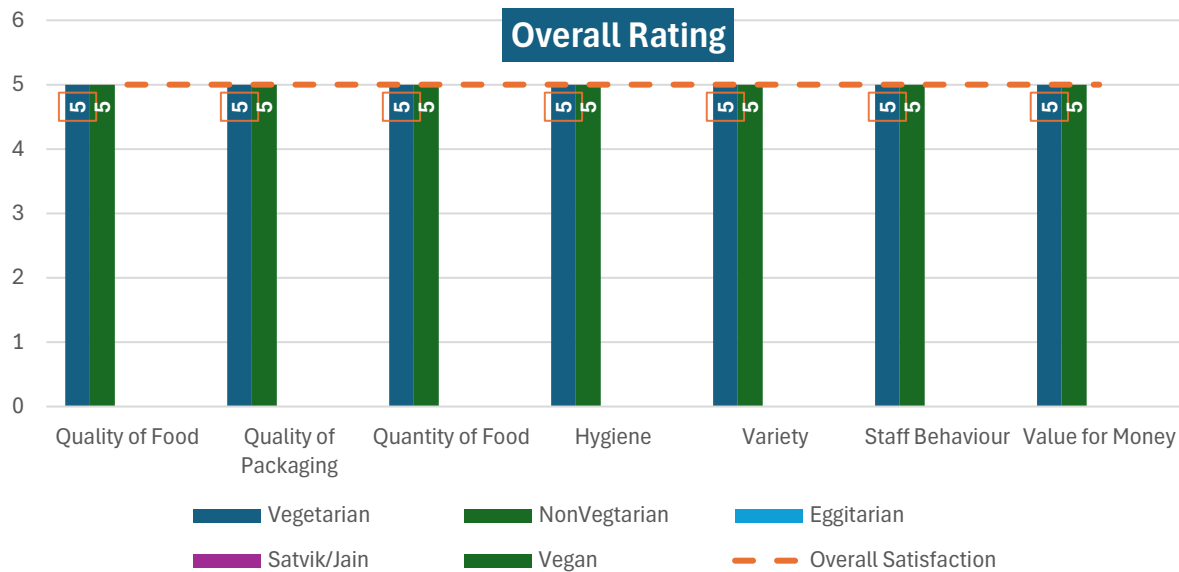


Figure 8: Distribution of Overall Rating based on Type of Food

Overall satisfaction across food types is jointly driven by Quality of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Quality of Packaging (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Quantity of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Hygiene (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Variety (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Staff Behaviour (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Value for Money (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), all recording a shared top average score of 5.00. Customer satisfaction priorities remain broadly consistent across food preferences, with Quality of Food, Quality of Packaging, Quantity of Food, Hygiene, Variety, Staff Behaviour, Value for Money emerging as the strongest driver across attributes. Conversely, Quality of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Quality of Packaging (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Quantity of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Hygiene (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Variety (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Staff Behaviour (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Value for Money (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00) records comparatively lower satisfaction across food



types, indicating a targeted opportunity for improvement. No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



4.2 Quality of Food & Packaging

The Quality of Food & Packaging section evaluates customer perceptions regarding food preparation, temperature, freshness, and packaging standards.



Figure 9: Quality of Food & Packaging

Customer satisfaction within food and packaging is led by Food Preparation, Freshness, Packaging Quality (average score: 5.00), while relatively lower performance is observed in Food Temperature (average score: 4.94), indicating a targeted opportunity for incremental improvement.



The graph below represents the gender wise distribution of rating for Quality of Food & Packaging.



Figure 10: Gender-wise distribution of Quality of Food & Packaging

Overall Quality of Food & Packaging satisfaction is jointly driven by Food Preparation (Male: 5.00, Female: 5.00, Avg: 5.00), Freshness (Male: 5.00, Female: 5.00, Avg: 5.00), Packaging Quality (Male: 5.00, Female: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer priorities are broadly aligned across genders, with Food Preparation, Freshness, Packaging Quality emerging as common driver of satisfaction. Conversely, Food Temperature (Male: 4.93, Female: 4.96, Avg: 4.94) records comparatively lower satisfaction, indicating a clear area of improvement.



The below graph represents the distribution of customer rating for quality of food & packaging based on age-group

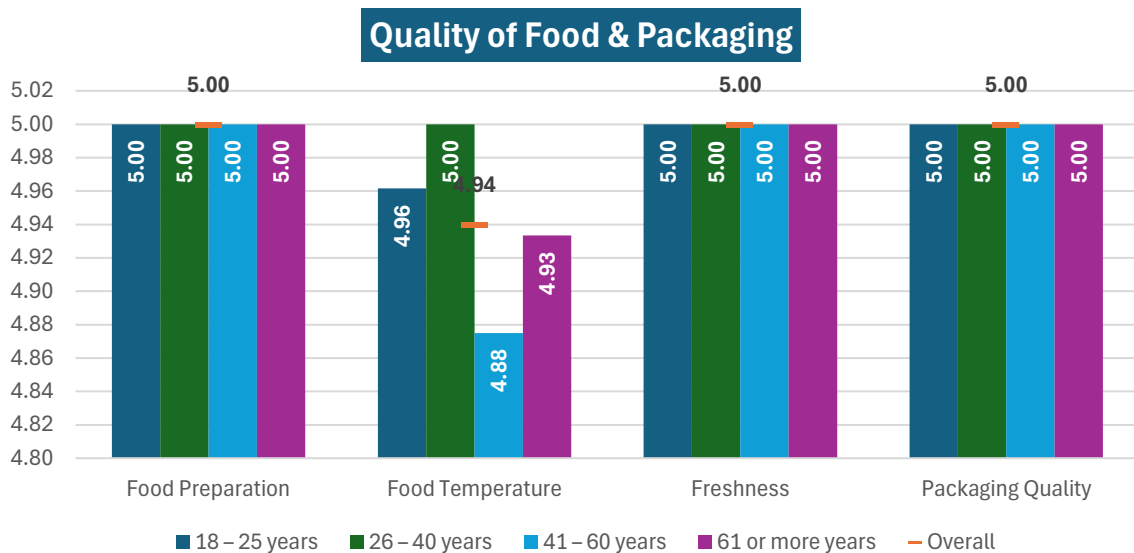


Figure 11: Age group-wise distribution of Quality of Food & Packaging

Overall satisfaction with food quality and packaging is jointly driven by Food Preparation (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), . , Freshness (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Packaging Quality (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer priorities related to food quality and packaging show strong cross-segment alignment. Customers aged 18–25, 41–60, and 61+ prioritize Food Preparation, Freshness, Packaging Quality, while customers aged 26–40 prioritize Food Preparation, Food Temperature, Freshness, Packaging Quality. Conversely, Food Temperature records comparatively lower satisfaction in food quality and packaging, highlighting a focused opportunity for operational and quality improvements.



The below graph represents distribution of customer ratings of Quality of Food & Packaging based on the food type.

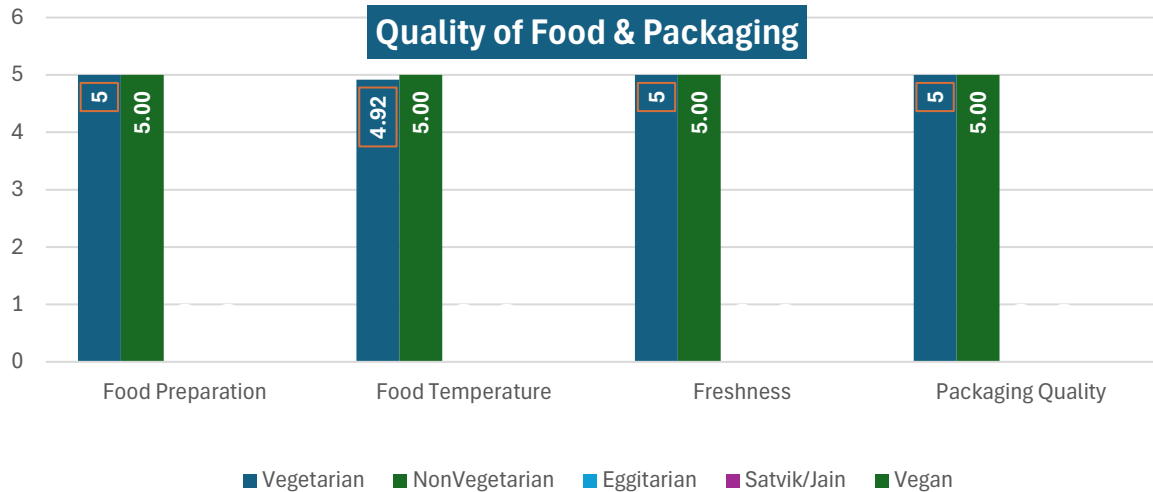


Figure 12: Quality of Food & Packaging based on Type of Food

Overall satisfaction with food quality and packaging is jointly driven by Food Preparation (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Freshness (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Packaging Quality (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), each recording a shared top average score of 5.00. Customer priorities for food quality and packaging vary by food type. Vegetarian customers place the highest emphasis on Food Preparation, Freshness, Packaging Quality. Non-vegetarian customers prioritize Food Preparation, Food Temperature, Freshness, Packaging Quality. Conversely, Food Temperature (Avg: 4.94) records comparatively lower satisfaction, indicating a focused improvement opportunity within food quality and packaging. No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



4.3 Quantity of Food

The graph below represents the distribution of customer rating for Quantity of Food.



Figure 13: Quantity of Food

Customer satisfaction across Quantity of Food parameters is consistently high. Sufficient Meal Quantity (Avg: 5.00) and Availability of other items (Avg: 5.00), indicating that both meal sufficiency and availability of additional items meet customer expectations.

The graph below shows the gender wise distribution of ratings for Quantity of Food served.

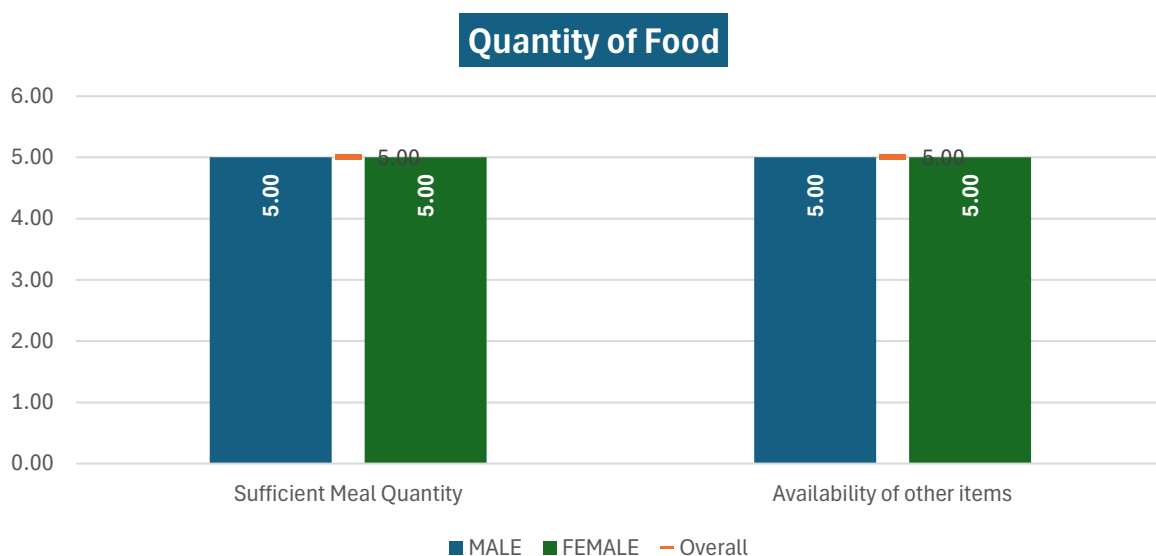


Figure 14: Gender wise distribution of Quantity of Food



Customer satisfaction with Quantity of Food is consistently high across genders. Sufficient Meal Quantity (Male: 5.00, Female: 5.00, Avg: 5.00) and Availability of other items (Male: 5.00, Female: 5.00, Avg: 5.00), indicating strong alignment between portion sufficiency and availability of additional items for both male and female customers.

The below graph represents age group wise distribution of customer rating for quantity of food.

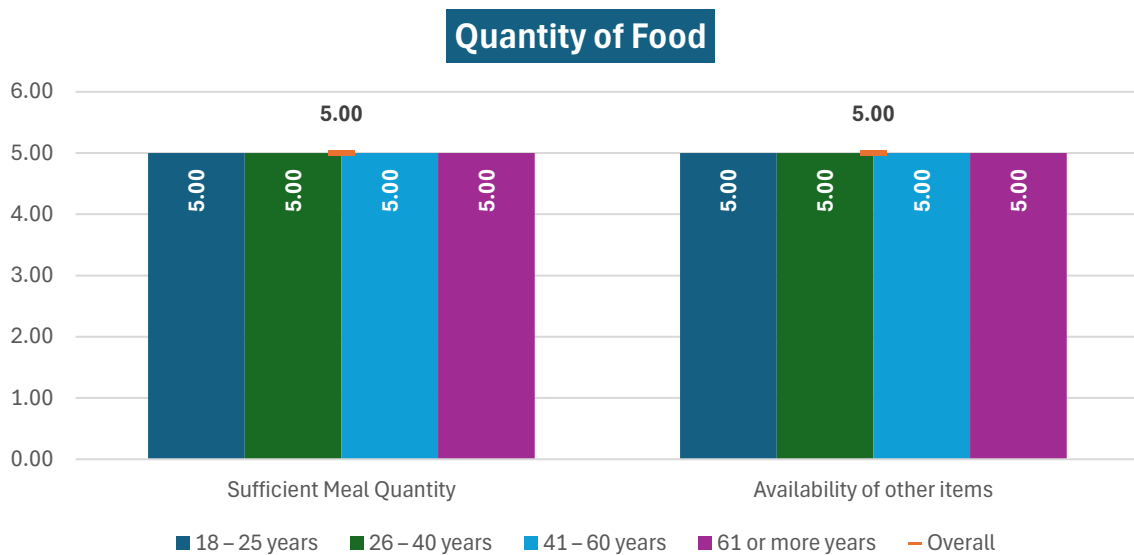


Figure 15: Age group wise distribution of Quantity of Food

Customer perception of quantity is evenly split between Sufficient Meal Quantity (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00 | High satisfaction), Availability of other items (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00 | High satisfaction).



The below graph represents distribution of customer rating for quantity of food based on type of food consumed.

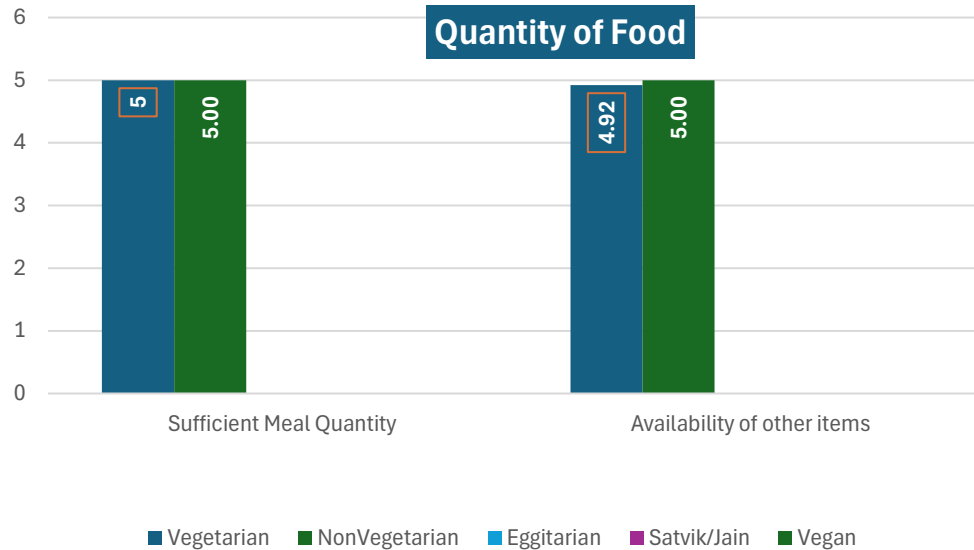


Figure 16: Type of Food based distribution of Quantity of Food

Customer satisfaction for quantity is driven by Sufficient Meal Quantity (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00 | High satisfaction), Availability of other items (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00 | High satisfaction). . No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



4.4 Ready-To-Eat

The Ready-to-Eat (RTE) section evaluates customer perceptions across key purchase and consumption drivers, including brand credibility, clarity of expiry information, perceived food quality, adequacy of quantity, and fairness of pricing (overcharging).



Figure 17: Ready to eat

Customer satisfaction across all Ready-to-Eat attributes is uniform, with Brand, Expiry, Quality, Quantity, and Overcharging each recording an identical average score of 5.00. This reflects a consistently perceived experience across product quality, freshness, portioning, and pricing.

The below graph represents the customer rating for factors of Ready to Eat food.

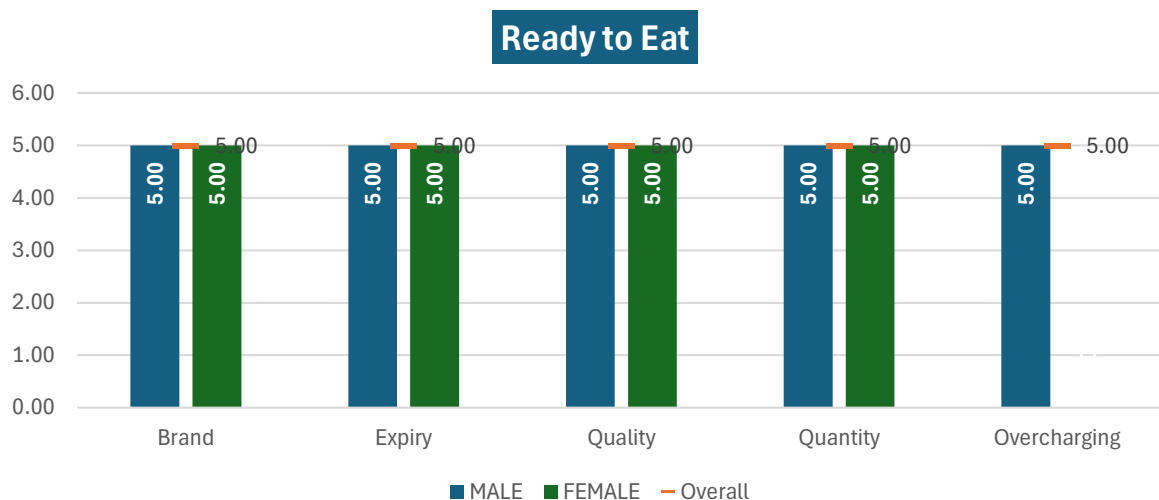


Figure 18: RTE based gender-wise rating



Overall Ready-to-Eat satisfaction is jointly driven by Brand (Male: 5.00, Female: 5.00, Avg: 5.00), Expiry (Male: 5.00, Female: 5.00, Avg: 5.00), Quality (Male: 5.00, Female: 5.00, Avg: 5.00), Quantity (Male: 5.00, Female: 5.00, Avg: 5.00), Overcharging (Male: 5.00, Female: 0.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Male customers primarily emphasize Brand, Expiry, Quality, Quantity, Overcharging, while female customers place greater importance on Brand, Expiry, Quality, Quantity, indicating gender-specific drivers of Ready-to-Eat satisfaction. Conversely, Brand (Male: 5.00, Female: 5.00, Avg: 5.00), Expiry (Male: 5.00, Female: 5.00, Avg: 5.00), Quality (Male: 5.00, Female: 5.00, Avg: 5.00), Quantity (Male: 5.00, Female: 5.00, Avg: 5.00), Overcharging (Male: 5.00, Female: 0.00, Avg: 5.00) records comparatively lower satisfaction, indicating a clear area of improvement.

The below represents RTE ratings distributed across various age group.

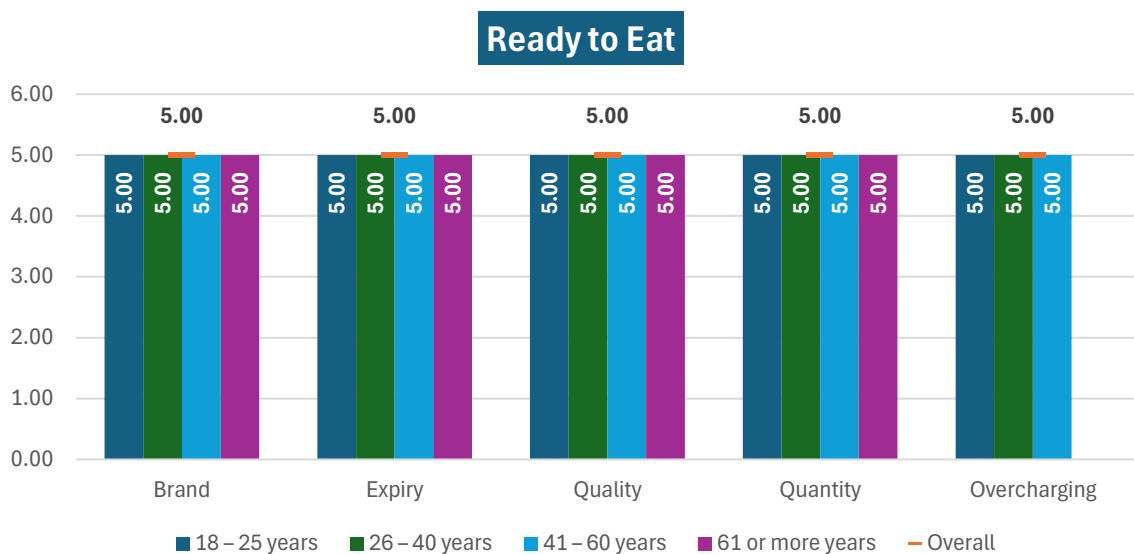


Figure 19: RTE based on age groups

Overall satisfaction with Ready-to-Eat products is jointly driven by Brand (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Expiry (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Quality (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Quantity (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Overcharging (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 0.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer preferences for Ready-to-Eat products show strong cross-segment alignment. Customers aged 18–25, 26–40, and 41–60 prioritize Brand, Expiry,



Quality, Quantity, Overcharging, while senior customers (61+) prioritize Brand, Expiry, Quality, Quantity. Conversely, Brand, Expiry, Quality, Quantity, Overcharging records comparatively lower satisfaction for Ready-to-Eat products across age groups, indicating a targeted opportunity for product or pricing optimization.

The below graph represents RTE distribution across various food type consumed by customers.

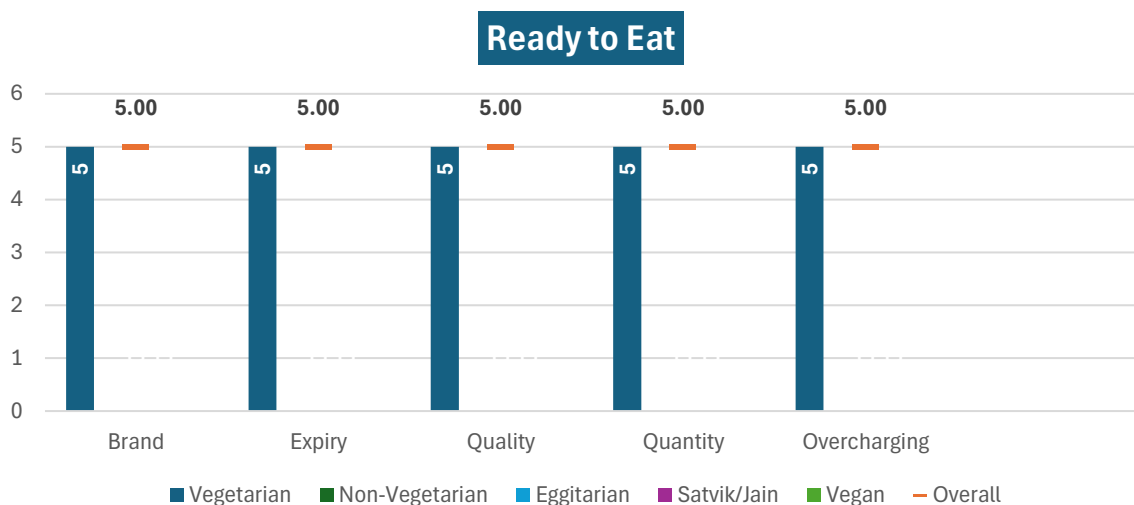


Figure 20: RTE based on Type of food

Overall satisfaction with Ready-to-Eat offerings is jointly driven by Brand (Vegetarian: 5.00, Avg: 5.00), Expiry (Vegetarian: 5.00, Avg: 5.00), Quality (Vegetarian: 5.00, Avg: 5.00), Quantity (Vegetarian: 5.00, Avg: 5.00), Overcharging (Vegetarian: 5.00, Avg: 5.00), all recording a top average score of 5.00. Customer satisfaction priorities for Ready-to-Eat items remain broadly consistent across food preferences, with Brand, Expiry, Quality, Quantity, Overcharging emerging as the strongest driver across attributes. Conversely, Brand (Avg: 5.00), Expiry (Avg: 5.00), Quality (Avg: 5.00), Quantity (Avg: 5.00), Overcharging (Avg: 5.00) records comparatively lower satisfaction within Ready-to-Eat offerings, indicating a focused opportunity to strengthen trust on freshness, quantity assurance, or pricing integrity. No responses were captured from the Non-Vegetarian, Eggitarian, Satvik/Jain, Vegan category.



4.5 Hygiene

The Hygiene section assesses customer perceptions across various factors, including cutlery, food trays, availability of tissues and sanitizers, cleanliness of furniture and counters, and washroom/hand sink hygiene.

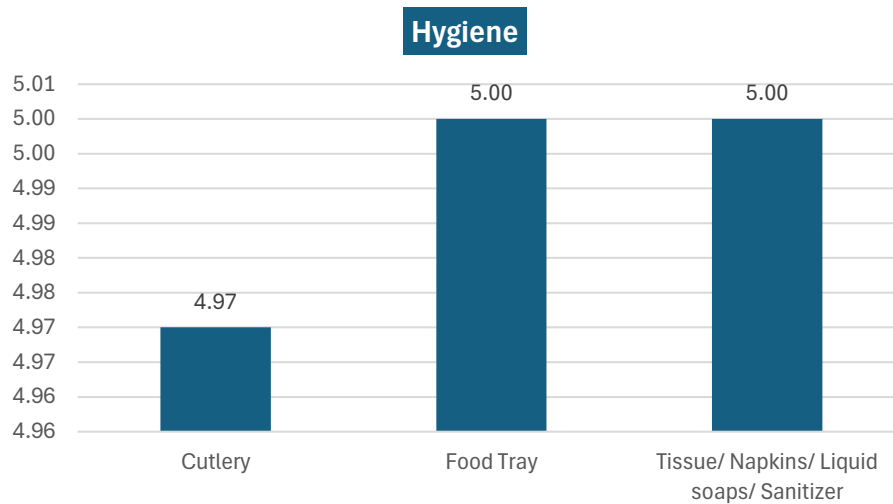


Figure 21: Hygiene

Customer satisfaction across hygiene parameters remains consistently strong, with Cutlery (4.97), Food Tray (5.00), and Tissue/Napkins/Liquid Soaps/Sanitizer (5.00) all scoring around an overall average of 4.99. This reflects stable and uniform hygiene execution across key customer touchpoints.



The graph below shows gender wise distribution of ratings of hygiene factors.

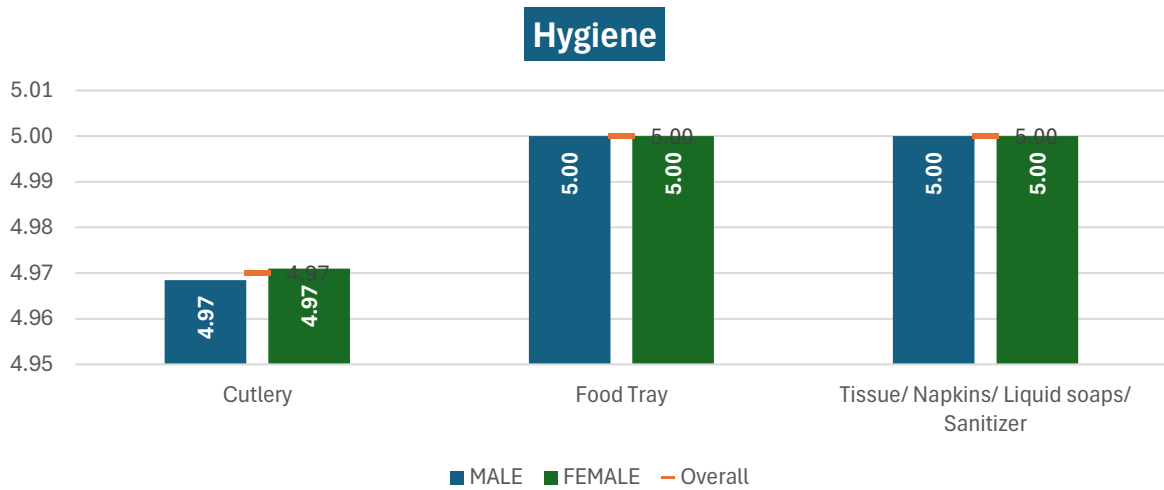


Figure 22: Gender based rating of hygiene factor

Overall Hygiene satisfaction is jointly driven by Food Tray (Male: 5.00, Female: 5.00, Avg: 5.00), Tissue/ Napkins/ Liquid soaps/ Sanitizer (Male: 5.00, Female: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer priorities are broadly aligned across genders, with Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer emerging as a shared driver of satisfaction. Conversely, Cutlery (Male: 4.97, Female: 4.97, Avg: 4.97) records comparatively lower satisfaction, indicating a clear area of improvement.



The below graphs represents age group wise distribution of customer rating for hygiene factors.

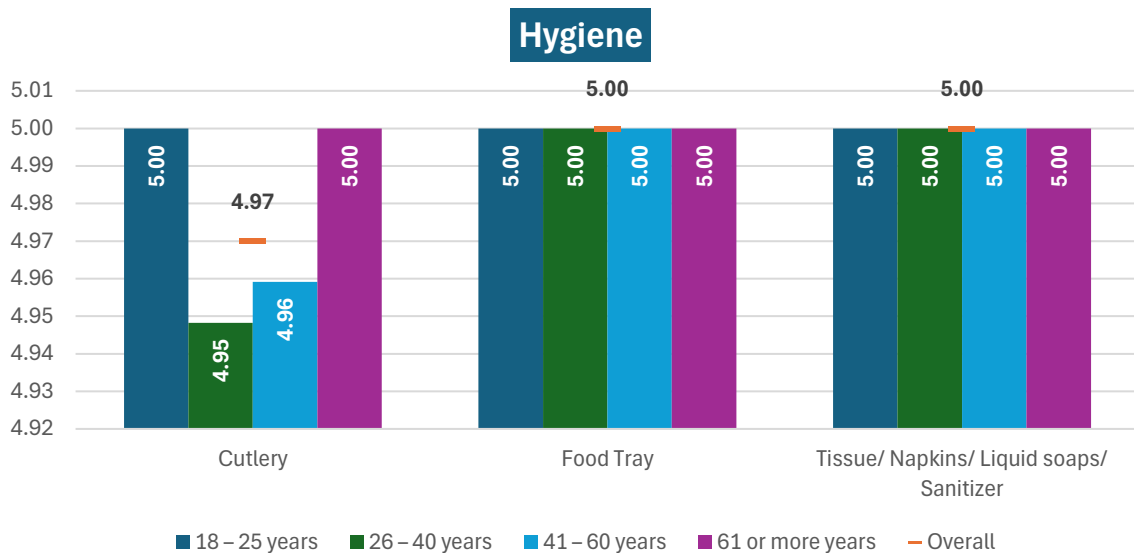


Figure 23: Age group wise distribution of Hygiene factors

Overall customer satisfaction with hygiene standards is jointly driven by Food Tray (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Tissue/ Napkins/ Liquid soaps/ Sanitizer (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), with all hygiene attributes recording a shared top average score of 5.00. Expectations around hygiene vary by age segment. Customers aged 18–25 prioritize Cutlery, Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Customers aged 26–40 prioritize Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Customers aged 41–60 prioritize Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Senior customers (61+) prioritize Cutlery, Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Conversely, Cutlery records comparatively lower satisfaction on hygiene parameters, highlighting a targeted opportunity for hygiene process and upkeep improvements.



The graph below represents distribution of hygiene factors based on type of food customers consumed.

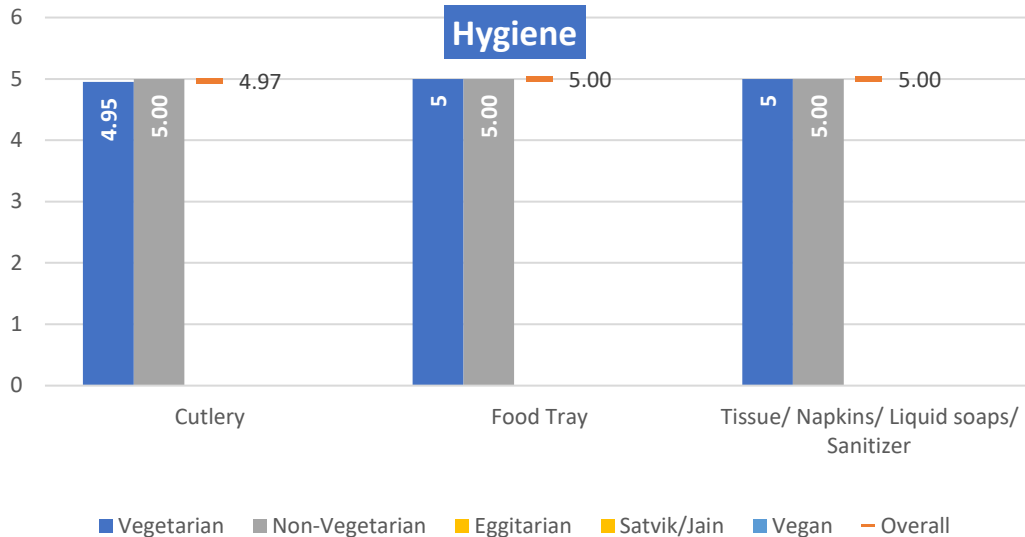


Figure 24: Food type based distribution of Hygiene factors

Overall satisfaction with hygiene is jointly driven by Food Tray (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Tissue/ Napkins/ Liquid soaps/ Sanitizer (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Hygiene priorities vary by food type. Vegetarian customers place the greatest emphasis on Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Non-vegetarian customers prioritize Cutlery, Food Tray, Tissue/ Napkins/ Liquid soaps/ Sanitizer. Conversely, Cutlery (Avg: 4.97) records comparatively lower satisfaction on hygiene, indicating a targeted opportunity for improvement. No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



4.6 Menu Variety

The Menu Variety section evaluates customer perceptions regarding the variety offered in thalis and the range of choices available.

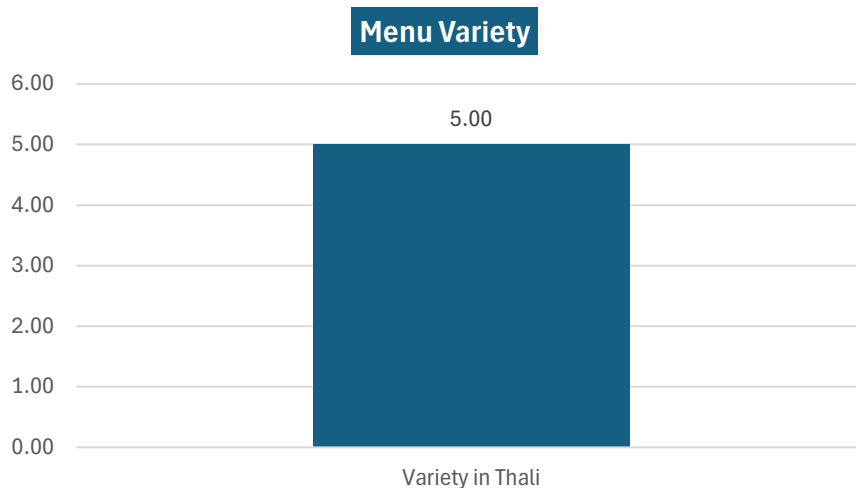


Figure 25: Menu Variety

Customer satisfaction with Variety in Thali is high, with an average score of 5.00. This indicates that the current range and diversity of offerings are meeting customer expectations effectively.

The graph below shows gender wise distribution of ratings for Menu variety.

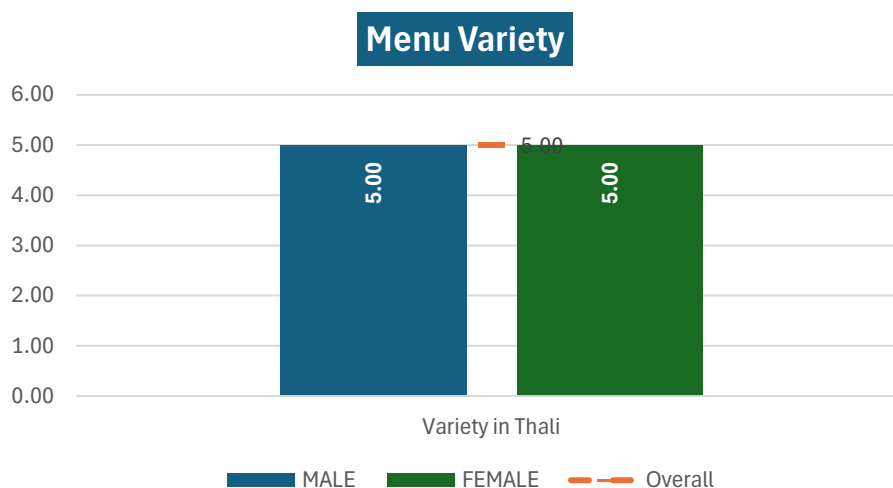


Figure 26: Gender wise distribution of Menu Variety



Customer satisfaction with Variety in Thali is consistently high across genders, with male customers rating it at 5.00 and female customers at 5.00. This indicates that the current range and diversity of offerings are effectively meeting expectations for both segments.

The below graph represents age-wise distribution of menu variety.

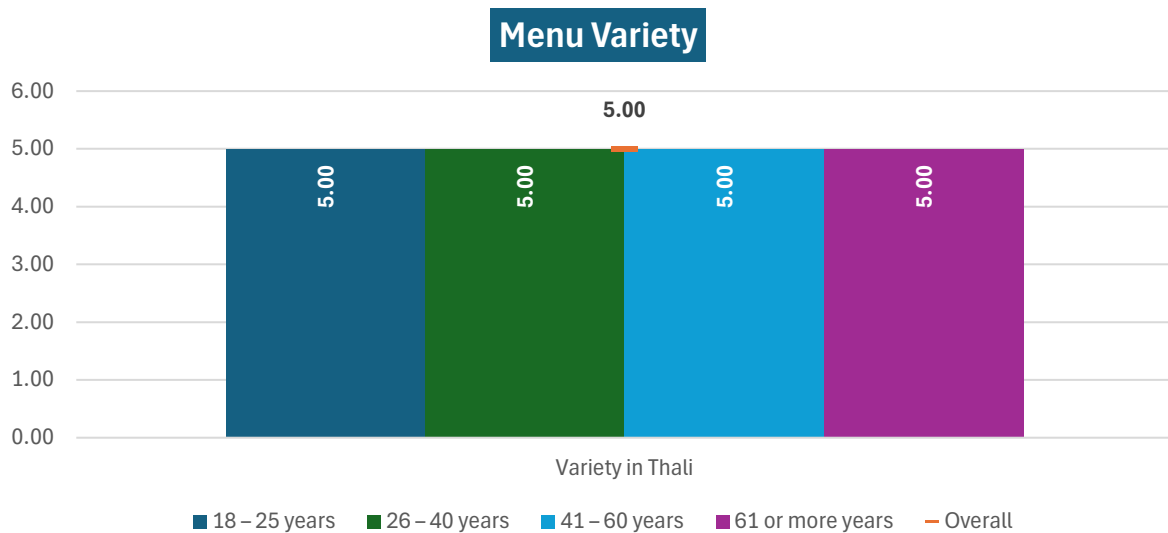


Figure 27: Age group wise distribution of Menu variety

Customer satisfaction with Variety in Thali is consistently high across age groups (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00), indicating that the current breadth of menu options effectively meets expectations across generations.



The below graph represents food type based distribution of menu variety.

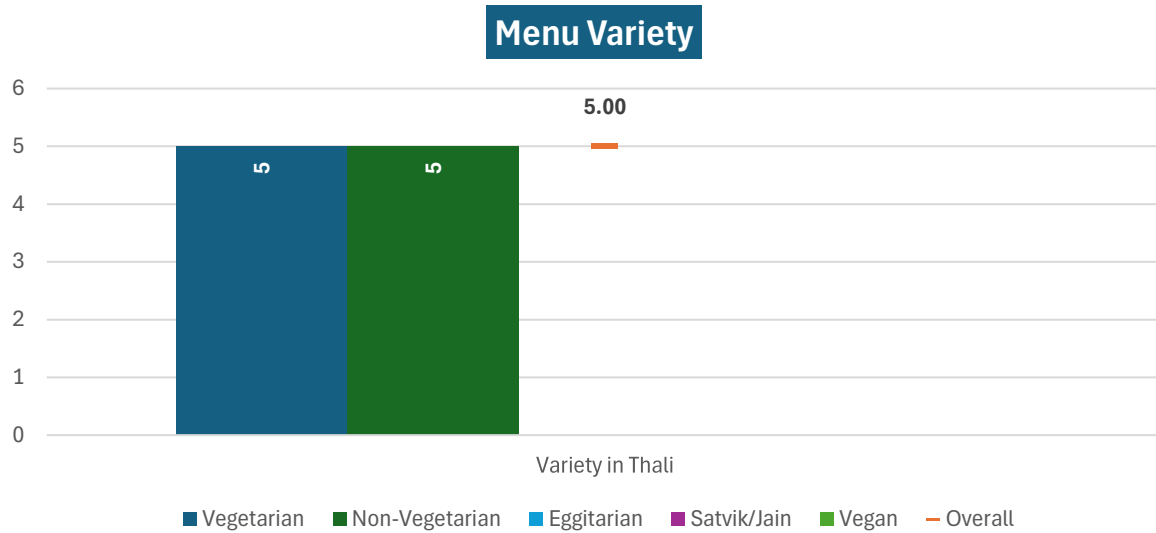


Figure 28: Food type based distribution of Menu Variety

Customer satisfaction with Variety in Thali is consistently high across food types ((Vegetarian), (Non-Veg)), with scores closely aligned around an overall average of 5.00. This indicates a well-balanced menu catering to diverse dietary needs.



4.7 Staff Behaviour

The Staff Behaviour evaluates customer perceptions across key service dimensions, including politeness, responsiveness, staff appearance, clarity in explaining menu options, timeliness of food service, and handling of extra requests



Figure 29: Staff Behaviour

Customer satisfaction across all staff behaviour parameters is uniformly strong, with Politeness, Responsiveness, Staff Appearance, Clarity in Explaining Menu Options, and Timeliness of Food Service each recording an identical average score of 5.00. This reflects consistently executed service standards and balanced staff performance across all customer-facing interactions.



The graph below represents the gender wise distribution of ratings for Staff behaviour.

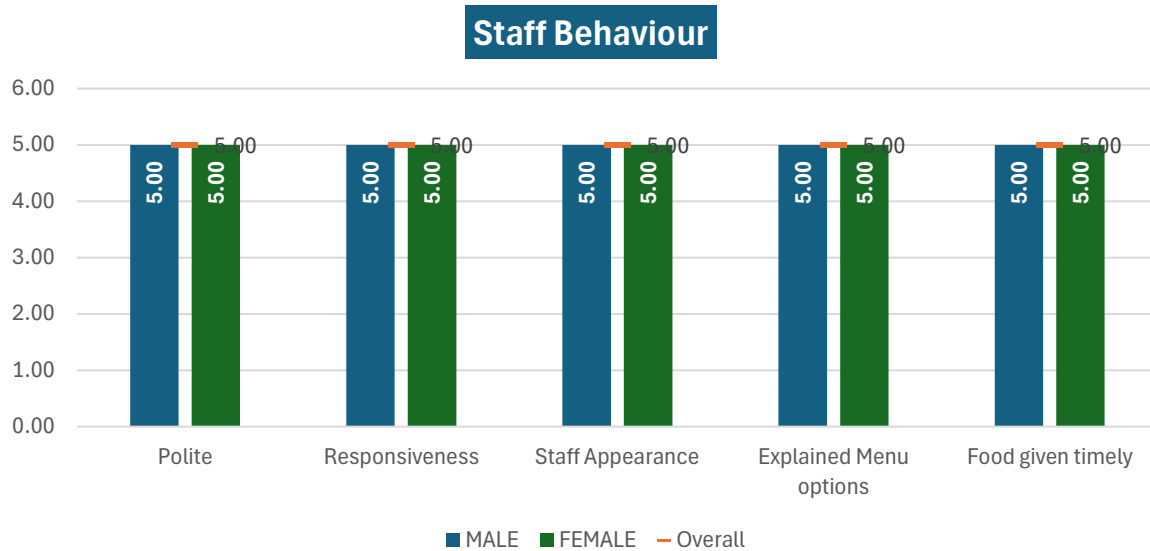


Figure 30: Gender based distribution of Staff Behaviour

Customer satisfaction with staff behaviour is led by Food given timely (Male: 5.00, Female: 5.00, Avg: 5.00), while comparatively lower ratings are observed for Polite (Male: 5.00, Female: 5.00, Avg: 1.00). While overall performance remains favorable, this spread highlights an opportunity to strengthen consistency across all staff interaction points.

The below graph represents age group wise distribution of ratings of Staff behaviour

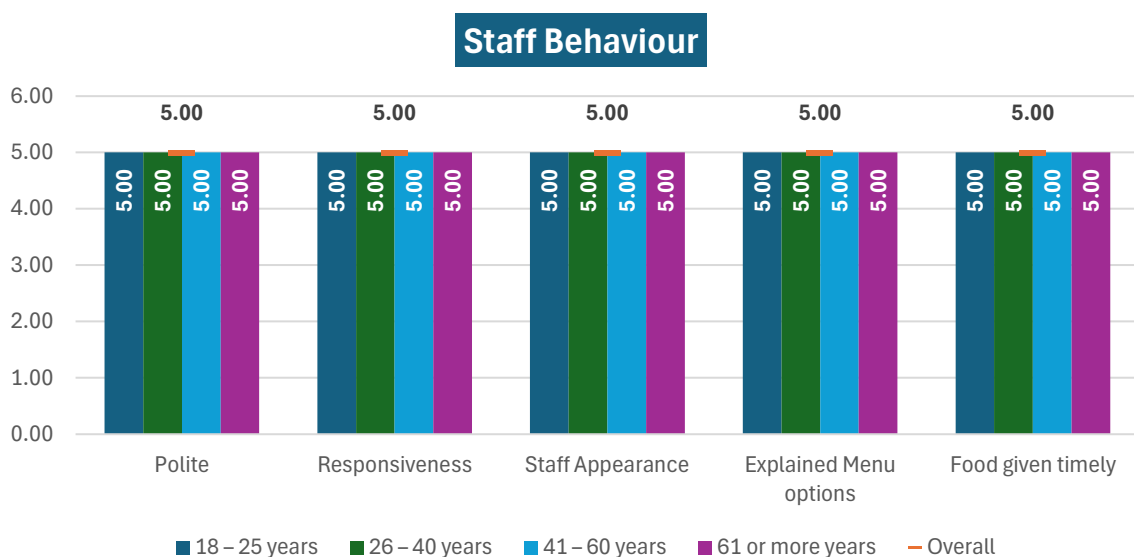


Figure 31: Age group based distribution of Staff behaviour Rating



Overall customer satisfaction with staff behaviour is jointly driven by Polite (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Responsiveness (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Staff Appearance (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Explained Menu options (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Food given timely (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), with all staff-related attributes recording a shared top average score of 5.00. Staff behaviour expectations are consistently aligned across age groups. Customers across all age segments place the highest importance on Polite, Responsiveness, Staff Appearance, Explained Menu options, Food given timely. Conversely, records comparatively lower satisfaction in staff behaviour, indicating a opportunity for training and service process improvement.

The graph below represents distribution of staff behaviour ratings across different type of food consumed by customers.

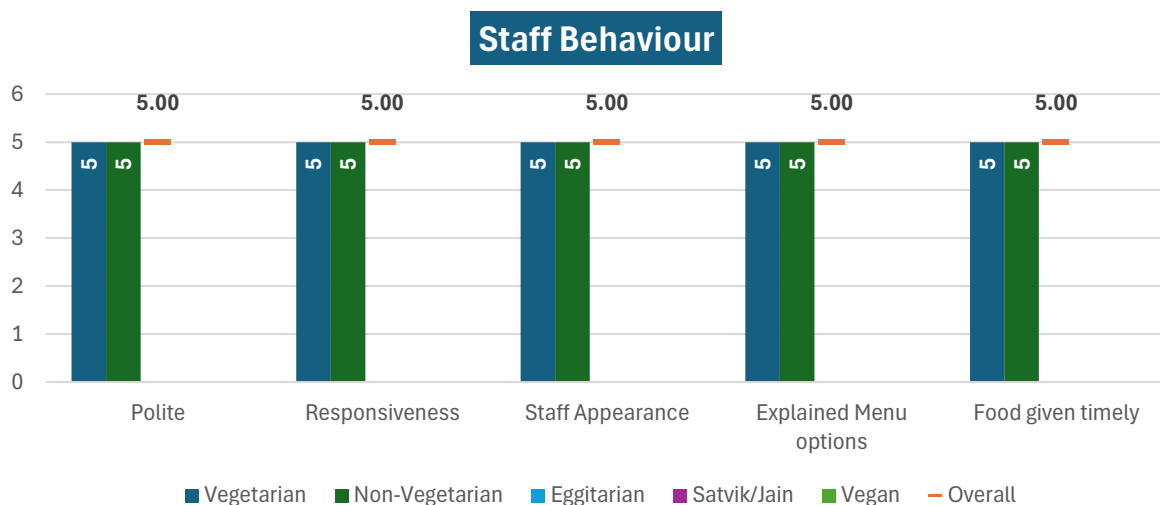


Figure 32: Staff Behaviour based on type of food

Customer perceptions of staff behaviour remain broadly consistent across food preferences, with Politeness, Responsiveness, Staff Appearance, Explained Menu options, Food given timely emerging as the strongest driver of satisfaction. Staff behaviour expectations remain broadly consistent across food types, with Politeness, Responsiveness, Staff Appearance, Explained Menu options, Food given timely emerging as the strongest service interaction driver. Conversely, Quality of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Quality of Packaging (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Quantity of Food (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Hygiene



(Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Variety (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Staff Behaviour (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Value for Money (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00) reflects comparatively lower satisfaction in staff behaviour, highlighting a opportunity for service improvement.No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



4.8 Availability

The Availability section assesses customer perceptions regarding access to service facilities, including the menu card/rate list, complaint and suggestion book, POS machine, and issuance of bills.



Figure 33: Availability

Customer satisfaction across availability parameters is uniformly strong, with Menu Card / Rate List , Complaint / Suggestion Book , POS Machine , Issuance of Bill each recording an identical average score of 5.00. This reflects consistent availability of critical service infrastructure and billing mechanisms across the customer journey.



The below graph represents gender wise distribution of ratings of Availability Factors.

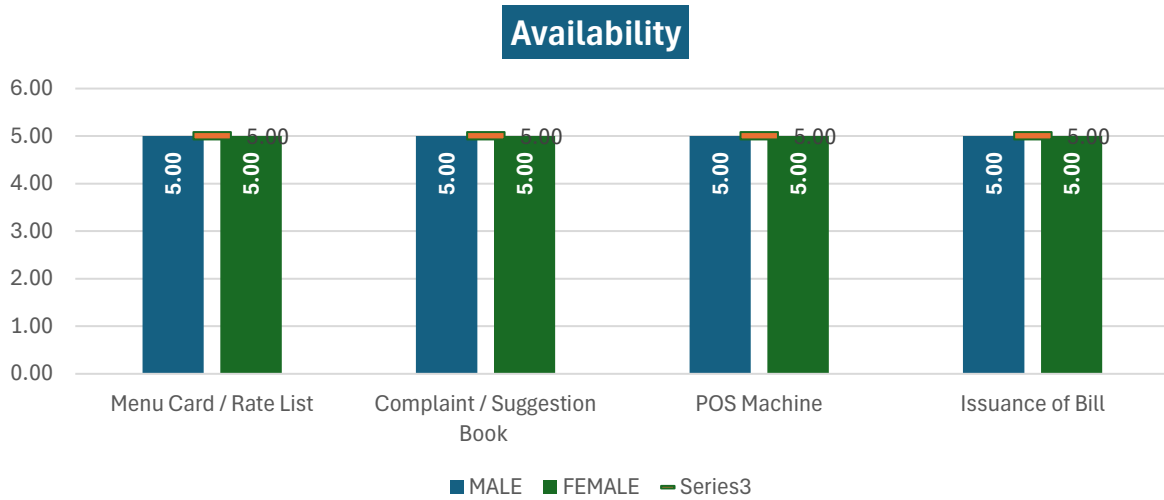


Figure 34: Availability based on Gender

Customer satisfaction with availability is uniformly strong across male and female respondents. Menu Card / Rate List (Male: 5.00, Female: 5.00, Avg: 5.00), Complaint / Suggestion Book (Male: 5.00, Female: 5.00, Avg: 5.00), POS Machine (Male: 5.00, Female: 5.00, Avg: 5.00), Issuance of Bill (Male: 5.00, Female: 5.00, Avg: 5.00) each record an identical average score of 5.00, indicating consistent access to menus, billing mechanisms, and transaction systems irrespective of gender.

The below graph represents distribution of ratings for availability factors based on Age group of respondents.





Figure 35: Availability based on age group

Overall customer satisfaction with availability-related facilities is jointly driven by Menu Card / Rate List (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Complaint / Suggestion Book (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), POS Machine (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), Issuance of Bill (18–25: 5.00, 26–40: 5.00, 41–60: 5.00, 61+: 5.00, Avg: 5.00), with all attributes recording a shared top average score of 5.00. Customer expectations regarding availability are consistently aligned across age groups. All age segments place the highest importance on Menu Card / Rate List, Complaint / Suggestion Book, POS Machine, Issuance of Bill. Conversely, Menu Card / Rate List, Complaint / Suggestion Book, POS Machine, Issuance of Bill records comparatively lower satisfaction in availability, highlighting a clear operational improvement opportunity.

The below graph represents availability factors based on type of food consumed by customers.



Figure 36: Availability Factors based on Type of Food

Overall availability and service readiness is jointly driven by Menu Card / Rate List (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), Complaint / Suggestion Book (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), POS Machine (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00),



Issuance of Bill (Vegetarian: 5.00, Non-Vegetarian: 5.00, Eggitarian: 0.00, Satvik/Jain: 0.00, Vegan: 0.00, Avg: 5.00), all recording a shared top average score of 5.00. Availability expectations remain largely consistent across food preferences, with Menu Card / Rate List , Complaint / Suggestion Book , POS Machine , Issuance of Bill emerging as the key service enabler. Conversely, Menu Card / Rate List (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Complaint / Suggestion Book (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), POS Machine (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00), Issuance of Bill (Vegetarian: 5.00, Non-Vegetarian: 5.00, Avg: 5.00) reflects relatively weaker availability performance. No responses were captured from the Eggitarian, Satvik/Jain, Vegan category.



5 Conclusions

A summary of the key findings from the Survey for the Mobile unit is as follows:

The overall customer satisfaction rating for travel on the Varanasi-Deoghar Vande Bharat Express train was excellent and is reflected in the Overall Rating provided by Survey respondents at 5. There is little variation between the ratings between the highest rated parameter and the lowest rated parameter.

The highest score of 5.00 out of 5 was observed across multiple attributes, including Overall Satisfaction, Food Preparation, Sufficient Meal Quantity, Brand, Food Tray, Variety in Thali, Polite, Menu Card / Rate List, spanning sections such as Overall Rating, Quality of Food & Packaging, Quantity of Food, Ready to Eat, Hygiene, Menu Variety, Staff Behaviour, Availability. This reflects consistent strengths across multiple service dimensions rather than dependence on a single performance driver.

The highest customer satisfaction was observed across multiple sections, including Overall Rating, Quality of Food & Packaging, Quantity of Food, Ready to Eat, Hygiene, Menu Variety, Staff Behaviour, Availability, indicating balanced strengths across several service areas rather than reliance on a single section.

Whereas the lowest overall customer satisfaction was observed in the Quality of Food & Packaging section. Gaps in food handling or packaging standards may be affecting customer perception and require closer quality monitoring.



6 Annexure 1: Questionnaire for Customer Satisfaction Survey (Mobile Units)

Passenger Details

Train Number
Train Name
Journey From
Journey To
Name
Address
PNR No.
Mobile Number
Email ID

Section A: Respondent Details

A1. Purpose of Travel

Business / Official / Conference	
Social Purpose (Wedding/Function/Meeting/Family/ Friends/Home visit)	
Sight Seeing/Tourism /Pilgrimage	
Others(Medical Visit/ Educational Visit etc.)	

A2. Type of Compartment

1st AC	
AC2 Tier	
AC 3 Tier	
EC (Executive Car)	
CC (Chair Car)	
Non AC - Chair Car	
Sleeper	

A3. Please tell us if you are

Vegetarian	
Satvik / Jain	
Vegan	
Non-Vegetarian (eggs and all types of meat)	
Eggitarian (Vegetarian but eat egg & egg products)	

A4. Your Age

18 – 25 years	
26 – 40 years	



41 – 60 years	
61 or more years	

A5. Gender

Male	
Female	
Transgender	

Section B: Rating Experience**Instructions:**

In the next few questions, we would request you to rate your satisfaction/dissatisfaction with various attributes.

The last column "**Not Applicable (NA)**" is to be ticked if it does not apply in your case (you may not have had the opportunity to experience this service/meal).

Please **TICK (✓)** only **one box** in your choice. Request you to **rate all questions**.

Section B: Overall Rating

	Excellent	Very Good	Good	Average	Bad	N/A
Overall Satisfaction with food and services						
Quality of food and beverages served						
Quality of Packaging of the food & beverages served						
Quantity of food and beverages served on train						
Hygiene Level						
Variety in Menu						
Staff Behavior						
Value for Money						

Section B1: QUALITY OF FOOD & PACKAGING

	Excellent	Very Good	Good	Average	Bad	N/A
Food Preparation (Properly cooked)						



Temperature of Food & Beverages (Hot/Cold/Normal)						
Freshness of Food						
Quality of Rail Neer, Packaged Drinking Water						

SECTION B2: QUANTITY OF FOOD

	Excellent	Very Good	Good	Average	Bad	N/A
Sufficient Quantity of meal – Thali / Combos, Snacks, Desserts						
Availability of salt, pepper, and sugar etc.						

RTE (Ready to Eat) (if Applicable)**SECTION C: QUALITY & QUANTITY OF FOOD**

	Excellent	Very Good	Good	Average	Bad	N/A
Brand						
Expiry						
Quality						
Quantity						
Overcharging						

SECTION D: HYGIENE

	Excellent	Very Good	Good	Average	Bad	N/A
Cutlery						
Food Tray						
Availability of Tissue/Napkins/Liquid soaps/Sanitizer						

SECTION E: MENU VARIETY

	Excellent	Very Good	Good	Average	Bad	N/A
Variety in Thali / Combos, North/South Indian, Chinese,						



Continental, Snacks, Dessert, Beverages						
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SECTION F: STAFF BEHAVIOUR

	Excellent	Very Good	Good	Average	Bad	N/A
Polite						
Responsiveness						
Staff Appearance						
Explained Menu / Options						
Food Timely Given						

SECTION G: AVAILABILITY

	Excellent	Very Good	Good	Average	Bad	N/A
Menu Card / Rate List						
Complaint / Suggestion Book						
POS Machine						
Issuance of Bill						

SECTION H

Please give us suggestions that you think could help us in improving the Quality of food and refreshment services.:



7 Annexure 2: Methodology

Data Collection

An enumerator was deployed with a survey instrument that was designed to capture data electronically in the specified Mobile unit. An enumerator was required to be present on the Train at a time preceding a major meal time, such as breakfast, lunch, or dinner.

The completion of such surveys was intimated to the zonal point of contact at IRCTC prior to the commencement of surveys.

Should the Mobile unit be cancelled or rerouted, or unavailable (due to any other reasons), the survey would be rescheduled to another time, or intimated to the zonal point of contact for alternatives.

Each enumerator is required to mark his presence through the application that would capture both the geotag as well as timestamp to indicate the time of survey. If the number of respondents were available to meet the targeted quota at the time of the survey, the surveys would be completed in the same round. At the beginning of each survey, the Enumerator was required to first meet the Pantry Manager, and explain the survey that was being conducted.

If the number of people at the Mobile unit were inadequate to cover the quota, surveys were planned on the return trip so that the required quota was achieved.

Quality Check

An online, real time check was performed simultaneously to monitor the number of surveys that were being conducted. Field supervisors were required to co-ordinate with the enumerators

Subsequent to the completion of the surveys for each mobile unit, quality reviews are performed for several issues:

- Any partially completed surveys were rejected.
- Checks were performed for speeding (surveys being completed too fast)
- Checks were performed for robotic responses (survey responses that were not showing any significant variance to questions).

Any shortfall in quota after completion of these checks and rejection of such surveys was intimated to the enumerators so that he/she would undertake additional surveys to meet the quota while returning on the reverse direction.



Raw data

Raw data was subsequently transformed into the format that is required by IRCTC for reporting purposes, for ease of review and access. Whereas data was collected for about 95 dimensions, eventual data reporting was for 50 dimensions. Data was reordered by Station Name and type of unit for ease of review.

Scoring

IRCTC provided a specific scoring mechanism across 9 parameters, on a scale of 1 to 5, as follows:

1. Food Quality and Service Standards
 - Quality of Food and Beverages Served
 - Food Preparation and Freshness
 - Variety – Thali/Combos, Snacks, Beverages
 - Value for Money for Catering Services
2. Assessment of Unit and Overall Experience
 - Staff – Politeness and Responsiveness
 - Overall Hygiene Level of Service
 - Sufficient Sitting Availability
 - Overall Cleanliness of Unit
 - Overall Satisfaction with Food and Services

Responses were graded by Train name against each of these 9 parameters and provided in a tabular form.

Analysis

Data analysis has been carried out at three levels:

- A macro analysis that summarises the outcomes of each Mobile unit survey on terms such as Gender, Age, food preferences and purpose of visit.
- A detailed analysis of Overall rating (11 parameters), Quality of Food and Packaging (4 parameters), Quantity of Food (2 parameters), Hygiene (5 parameters), Menu Variety (2 parameters), Staff Behaviour (6 parameters), Availability of services (4 parameters), and Service Time (1 parameter).



- A further deep dive for each of the above 8 parameters was carried out to examine if there were any discernable differences in satisfaction levels based on demographic patterns such as Gender, Age and Food Preferences.



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DATAWISE®'s business analysis services support the full spectrum of clients' needs with services directed mainly at helping companies discover opportunities for improvement through use of analytical capabilities. We offer analytical services in the following areas:

Strategic Analytics: Alignment of strategic intent with actual work, requiring strategic analytics to answer key decision support questions such as whether to enter into a new segment of business

or not, whether to reach new customers or not, and other go, no-go decisions.

Behavioral Analytics: Assistance in determining the 'why' and 'how' of a customer behavior (rather than the 'what') in order to ensure that marketing plans yield the desired results through capturing customer events and actions over time and using these stored interactions to determine typical behavior and deviations from that behavior.

Tactical Analytics: Tactical analytics models that we deploy are typically short-term in nature, and are focused on answering immediate questions rather than aligning to a longer term goal.

Predictive Analytics: We created complex multi-dimensional models that collate data generated from several interaction points to create models that enable the prediction of future events to help identify of both risks and opportunities.

DATAWISE® has also developed proprietary analytics models DATTAB™, CREST™, SatisACTual, and OPTLIOX™ catering to specific customer needs.



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