

Q3 - What did you like about this program?

I liked the different sections, and I like how XXXXX taught them.

Everything. The teachers are very kind, understanding, and don't overload students with too much homework. The classes are enjoyable, even the lecture classes that take place in classrooms. My favorite part of Culinary Management was the hands-on classes in the kitchen that simulated a real-world food service experience but always did so in a safe and accepting environment. There's a lot to know about food and the industry and you can't cram all that knowledge into two years, but my teachers did an excellent job teaching the general things that every cook and/or manager should know in the field.

I liked the hands on training in the food labs. I liked hearing past experiences-good and bad- from the instructors.

The camaraderie that was developed between most of us

Coming into the program knowing just a small amount of information about the workforce, and through classes being able to learn just about everything that you should know to be a restaurant manager. You come out of it well learned of things that other people may not know, and you can take this into the workforce.

I really liked the instructors. I felt they were always there for the students. I enjoyed all the hands on experience during lab and during the student run restaurant. The whole program was a great experience and I am glad I made the choice to go to Western.

The material. I loved learning about all of the different areas of foodservice. I also loved how close everyone was able to become because of how small of a program it is.

I loved my instructors and my class mates.

The lab and hands on experience. Most of the classroom information tailored nicely into most lab experiences.

Q4 - What would you change about this program?

More time for those sections

I understand that there isn't a lot to choose from in terms of time slots for Culinary Management, but I personally didn't like having early morning classes. Other than that, I wouldn't change anything.

Some of the two day classes would be better as one longer class time. Many students, like myself, travel quite a ways and then go to class for sometimes only 10 minutes because we take a test and can leave when we are done.

MORE COOKING

I wouldn't really change anything about it. Some of the classes I thought I wouldn't need, but I knew that I would learn more and have more knowledge.

I don't think there is anything I would want to change.

The only thing that I would change about the program is the time. Too often, there would be long gaps in between classes and we would have to wait for our next class. Its my only complaint.

I would like to see more cooking in the program.

more field trips, the food club experience was a good one, more of it.

Q6 - As a result of this program: I have learned effective communication skills.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	25.00%	2
5	Strongly Agree	62.50%	5
	Total	100%	8

Q7 - Provide any comments you have on effective communication skills you learned.

Communication is one of the most important things in the food service industry. Without it, a business doesn't last. There's no way I'd be able to leave this program and head out into the world without applying the many useful means of communication that I've learned.

I have learned to be comfortable speaking in front of others.

I have been reminded of how to communicate to managers who are going to interview me, as well as just my superiors in general. I have been reiterated on how to properly use Word and sending emails to other people, and having proper writing etiquette.

We had to use our communication skills quite often throughout the course of the two years. I am far more confident in my communication skills now than when I started.

When I got here I did not like to talk in front of groups , now I am pretty comfortable with that task.

Q8 - As a result of this program: I am able to apply mathematical concepts.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	37.50%	3
5	Strongly Agree	50.00%	4
	Total	100%	8

Q9 - Provide any comments you have on mathematical concepts you learned.

I've never considered myself good at math. A lot of that comes from math anxiety and self-doubt/second guessing. Once I let those things go with the help of the teachers who knew how to teach it well, math came a lot more easy to me. The praise I got from them on my work in those classes helped my self-esteem and skills more than they will ever know.

Learning what mathematical documents a manager has to fill out and keep track of.

Food costing was a great experience!

Math was used far more often than I anticipated. I felt confident in understanding all of the mathematical concepts that were used in a variety of classes.

The business math is a little bit much I think. Statistics, compound interest charts, some of the teachings were a bit more than I think is necessary for restaurant knowledge.

Q10 - As a result of this program: I learned how to transfer social and natural science theories into practical applications.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	37.50%	3
5	Strongly Agree	50.00%	4
	Total	100%	8

Q11 - Provide any comments you have on transferring social and natural science theories into practical applications.

Doing what I love [cooking] with a group of people who also share that passion helped me feel like I belonged at school. Just getting to talk to them every day and work with them gave me a pretty good idea about how the workforce would be and helped me shape my own social work ethic. Before the class Food Science, I never really thought much of food as a science. I've always liked science, and that class made me love both food and science all the more.

In the Culinary Management program, most of what we learned was applied to real-life situations. Most everything that was taught throughout the program, transferred very well into practical applications.

Q12 - As a result of this program: I learned critical thinking skills.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	12.50%	1
4	Agree	25.00%	2
5	Strongly Agree	50.00%	4
	Total	100%	8

Q13 - Provide any comments you have on critical thinking skills you learned.

Taking one thing at a time, and solving one thing at a time will allow for the problem to be solved effectively before moving on to the next thing.

Anyone in the foodservice industry has to know how to think on their toes, but come up with effective solutions to all issues that may arise. In all of our classes, we learned how to think critically and apply those thoughts to situations.

Q14 - As a result of this program: I have learned to use technology effectively.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	37.50%	3
5	Strongly Agree	50.00%	4
	Total	100%	8

Q15 - Provide any comments you have on what you learned about using technology effectively.

Word, Excel, and PowerPoint are used heavily in the food management field so they are very important to know about.

Definitely with Word, Excel, and PowerPoint.

The Software course that I took in my second semester really helped me to understand other areas of technology that I didn't know before.

I was not very good with excel or word. Now I feel really strong in those areas.

Q16 - As a result of this program: I have learned to value myself and work ethically with others in a diverse population.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q17 - Provide any comments you have on what you learned about valuing yourself and working ethically with others in a diverse population.

I grew up in a small (-minded) town that had just a little bit of diversity to it. Lacrosse is the perfect city to socialize in and work with people of many different backgrounds, along with being a great place in which to build an effective network.

It just makes things better for you and the people around you. It does not go unnoticed with superiors and peers.

This is something that has personally helped me a great deal. We discussed ethics in many of our courses and it has given me a greater understanding in working with people of diversity. I have also learned to value myself, just by doing the best I could throughout the two years and having my instructors see that and give praise.

I now have more confidence in my own self.

Q18 - As a result of this program: I am able to make decisions that incorporate the importance of sustainability.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	12.50%	1
4	Agree	12.50%	1
5	Strongly Agree	62.50%	5
	Total	100%	8

Q19 - Provide any comments you have on what you learned about incorporating the importance of sustainability in decisions you make.

Food itself is an organic substance. A massive portion of litter comes from food and drink products. This industry can make a huge difference for the environment if we all work towards a better future for it!

Consistency is crucial in really anything that you do in order to have order and a rhythm to the work you are doing.

Sustainability is somewhat of a new concept to me. It wasn't discussed in great detail in our courses, but I do have a better understanding as to its meaning.

Q21 - As a result of this program, I learned to: manage accurate food service records.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q22 - Provide any comments you have about learning this program outcome.

This is something we learned a lot about. I feel that I am very knowledgeable in managing food service records after many of the courses I've taken.

Q23 - As a result of this program, I learned to: create a menu in response to facility needs and customer expectations.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q24 - Provide any comments you have about learning this program outcome.

I really enjoyed doing the Menu project in Menu Design class.

This is something that I have found to be most enjoyable. I think that if this is something that is needed when I am working out in the industry, I feel very prepared for it.

We made full menus.

Q25 - As a result of this program, I learned to: evaluate food delivery systems.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q26 - Provide any comments you have about learning this program outcome.

Q27 - As a result of this program, I learned to: obtain regulatory certification in food sanitation.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	25.00%	2
5	Strongly Agree	62.50%	5
	Total	100%	8

Q28 - Provide any comments you have about learning this program outcome.

Q29 - As a result of this program, I learned to: apply sanitary food handling practices.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q30 - Provide any comments you have about learning this program outcome.

We were required to practice safe sanitation often throughout the two years.

Q31 - As a result of this program, I learned to: demonstrate professional work habits consistent with food industry standards.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q32 - Provide any comments you have about learning this program outcome.

Q33 - As a result of this program, I learned to: manage food production.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q34 - Provide any comments you have about learning this program outcome.

Q35 - As a result of this program, I learned to: manage established food quality standards.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q36 - Provide any comments you have about learning this program outcome.

Q37 - As a result of this program, I learned to: manage human resources and activities.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	25.00%	2
5	Strongly Agree	62.50%	5
	Total	100%	8

Q38 - Provide any comments you have about learning this program outcome.

Q39 - As a result of this program, I learned to: use proper foodservice equipment & technology effectively.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	25.00%	2
5	Strongly Agree	62.50%	5
	Total	100%	8

Q40 - Provide any comments you have about learning this program outcome.

I would have liked the opportunity to have used all the equipment.

Q41 - As a result of this program, I learned to: produce a standardized recipe.

#	Answer	%	Count
1	Strongly Disagree	12.50%	1
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	12.50%	1
5	Strongly Agree	75.00%	6
	Total	100%	8

Q42 - Provide any comments you have about learning this program outcome.

I like feeling more comfortable that I can do this. I feel that this is something that I will have to do often when working in the foodservice industry.

Q43 - CONCLUSION Please use this space to share any other feedback, comments, or suggestions about your experience at Western Technical College.

Thank you for the wonderful and knowledgeable experience! :)

I have had a wonderful experience at WTC and will miss it when I am done.

My time in this program was wonderful and highly informative. It definitely gave me the tools to continue on my path of owning my own foodservice.

I really enjoyed my overall experience at Western. I have really grown as a person and have learned a lot towards my professional career.

I have had a great two years at Western!

I think technical colleges and programs that are 2 years or shorter are better and more practical than a 4 year degree for most Americans. The student loan debts are much lower coming out of here than Viterbo or UWL.