

Western Student Learning Results (Program Outcomes) for 2011

Source: Student

of Grads: 14

Program: Culinary Management

of Responses: 14

Outcome	Yes	No	Unk	NA	Result	Feedback
What did you like about this program?	14 100.00%	0	0	0		
					Yes	I really like that part that we can all do a hand on the job thing because this can help us in the long run for our coming up job. I really like that we can speak what is on our mine to the teacher and they well listen to what we need to tell them. I feel like I'm at home when I come to school beause eveyone treat each one with respect.
					Yes	The instructors are great and their teaching about this program were helpful
					Yes	This was a great program! Deb Klug is probably one of the best teachers that I have ever had the privledge of learning from. I have spent a long time in the program because life happened but I have always wanted to keep plugging away and Deb has always been willing to help me. I would recommend this to anyone interested in the food service industry. Thank you WTC.
					Yes	Deb Klug is a wonderful Department Head. I enjoyed my two years with her and have learned alot.
					Yes	I felt that this program was very beneficial to me. I enjoyed the hands on part and how we are very involved helped to make things go easier.
					Yes	I really like the hand on experience that we got during the studnet takeover and the student restaurant
					Yes	learned alot loved all the hands on learning experiences
					Yes	On hands experience in the food service industry.
					Yes	I liked that I graduated on time in 2 years.
					Yes	What I liked about this program was that I got to make different food items, learn how to run a business, and learn how to cost out a menu for your restaraunt.
					Yes	I really enjoyed and learned a lot from how the classes were. It was great to be able to hands on training.
					Yes	All of the hands on learning. I felt I got alot more out of this program when we were in labs and doing things rather than being in class.
					Yes	the hands on learning
					Yes	The instructors were extremely knowledgeable and always willing to help in any way possible.
What would you change about this program?	14 100.00%	0	0	0		
					Yes	More of the hands on restaurant
					Yes	I don't think that I would change anything. However, the only thing that I'll change is just keep Kim on the catering part because she really know what she is doing for most of the time.
					Yes	more in depth on certain subjects
					Yes	Mrs. Niennaman could use some people skills. Also, Chef Havarty needs to learn to work with students.
					Yes	Maybe have more hands on projects like Take Over.

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					Yes	The only thing that I could see that needs to be changed is that the teachers let the students do more on their own and help out when needed.
					Yes	I enjoyed this experience, there isnt anything I would change except having more of a bakery portion for the Culinary Management course
					Yes	It would be nice to do internships.
					Yes	I would want to chef to be more student learner friendly.
					Yes	There's nothing that I would change the teachers were wounderful and they tought the courses to the best of their ability.
					Yes	Some of the classes seemed a little weird to have. Like the psych classes, i didnt like the advanced supervision class either.
					Yes	Have more classes pertaining to the subject matter covered in Food, Beverage, and Labor Cost Control.
					Yes	I wouldn't change a thing!
Use effective communication skills.	14	100.00%	0	0	0	
					Yes	I can communitvate very well.
					Yes	yes
					Yes	I have achieved knowing how to use a computer and gain a lot of knowledge in communication and divesity.
					Yes	I think that my communication skills greatly improved through this program.
					Yes	yes
					Yes	Yes, with all the communication classes I feel I can effectively communicate in the workplace.
Apply mathematical concepts.	14	100.00%	0	0	0	
					Yes	I hve achieved better grasp on math and can solve way more problems than I could two years ago.
					Yes	yes
					Yes	Yes, math does play a big part in all of the class.
					Yes	My math skills are awesome now.
					Yes	I can apply my math skills.
					Yes	Yes
					Yes	Yes.
					Yes	yes
Transfer social and natural science theories into practical applications.	14	100.00%	0	0	0	
					Yes	I learned how to apply menu design and layout design to run and build a restaraunt. Also how to deal with people.
					Yes	yes
					Yes	This is a very technical program.
					Yes	I have a better understanding of to be more social with everybody not just one culture or race.
					Yes	yes
					Yes	yes. the food science labs were great!
					Yes	Yes.
Demonstrate ability to think critically.	14	100.00%	0	0	0	

Outcome	Yes	No	Unk	NA	Result	Feedback
					Yes	yes
					Yes	I have a much better ability to think things through and solve them.
					Yes	yes
					Yes	The hands on classes force you to develop the necessary skills to make difficult decisions.
					Yes	I can think for myself and solve the problem.
					Yes	yes, this is a very big play also.
					Yes	yea
					Yes	Absolutely!
Demonstrate ability to value self and work ethically with others in a diverse population.	14 100.00%	0	0	0		
					Yes	yes
					Yes	I now have more respect for the population as a whole.
					Yes	YES INDEED
					Yes	It was a good opportunity to work with students with different ethnic backgrounds, and learn some of their recipes and ideas as well
					Yes	yes
					Yes	I can work with others that don't look like, walk like me, act like me, and talk like me.
					Yes	Yes, it really helps to work with a diverse group of people within the school.
Use technology effectively.	14 100.00%	0	0	0		
					Yes	yes. I almost would have liked having another computer class but thats just me
					Yes	yes
					Yes	I achieved how to use computers and how to do research.
					Yes	We used very little new technology at the start but, it has been getting better with every year I've been here. I'm sure the new additions will work out tremendously.
					Yes	yes
					Yes	
					Yes	I can use computers very well.
					Yes	Could use the computer but haven't gotten the chance to really work with POS systems.
Make decisions that incorporate the importance of sustainability	14 100.00%	0	0	0		
					Yes	yes
					Yes	Would like to see more of this with the way sustainability is such a growing field.
					Yes	I have a much better outlook on using earth friendly products.
					Yes	I can make decisions based on the importance of sustainability.
					Yes	another class on sustainability would have been awesome
					Yes	yes
Prepare, calculate, maintain, and interpret food service budgets.	14 100.00%	0	0	0		

Outcome	Yes	No	Unk	NA	Result	Feedback
					Yes	I learned food, labor, and overhead cost and can figure out a budget with no problem.
					Yes	yea
					Yes	yes
					Yes	I learned how to cost out food, beverage, and budget from Food beverage and labor cost class.
					Yes	Yes!
					Yes	confusing at first, but got the hang of it.
					Yes	yes
					Yes	We need more of this in addition to Food, Beverage, and Labor Cost Control.
					Yes	yes
Prepare a menu and access products appropriate for the facility with an awareness of specified nutritional components that meet established standards of quality.	14	100.00%	0	0	0	
					Yes	It was very fun to make our own menu!
					Yes	Yes- this part motivated me enough that I have been at Viterbo for the last year pursuing a degree in Dietetics/Nutrition.
					Yes	I learned how to do this from menu design and layout and design.
					Yes	I learned how to design and create a menu.
					Yes	was fun creating menus to use in restaurant
					Yes	yes
					Yes	making my own menu was very enjoyable.
					Yes	yes. i liked this part alot
Evaluate a food delivery system for safe and sanitary operation and implement necessary changes using HACCP principles.	14	100.00%	0	0	0	
					Yes	yes
					Yes	Yes I learned everything from food entering the establishment to serving it to the customer.
					Yes	yes
					Yes	Yes! Plenty of sanitation!
Obtain acceptable regulatory certification in sanitation.	14	100.00%	0	0	0	
					Yes	It is excellent that we get certified in the first semester.
					Yes	Yes
					Yes	
					Yes	
					Yes	Yes and I'm already using it by means of it was a plus in getting a job.
Develop and assess a basic marketing plan to identify target markets and competition.	14	100.00%	0	0	0	
					Yes	yes

Outcome	Yes	No	Unk	NA	Result	Feedback
					Yes	yup
					Yes	yes
					Yes	
					Yes	yes, learning about trends really helped out.
Demonstrate ethical and professional work habits and attitudes.	14	100.00%	0	0	0	
					Yes	yup
					Yes	Yes, made me really think about how my work habits affect others.
					Yes	The instructors are absolutley amazing at forcing students to develop the skills to work in the real world.
					Yes	yes
					Yes	
Plan, organize, and coordinate food production and service resources for efficiency, profit and guest satisfaction.	14	100.00%	0	0	0	
					Yes	yes
					Yes	Learned everything from costing to buying.
					Yes	yep
					Yes	yes
Identify adequate sources of supply and implement proper receiving and storages methods to maintain established quality standards.	14	100.00%	0	0	0	
					Yes	Yes learned all of the right ways to store food and the tempatures to cook and hold it at.
					Yes	yes
					Yes	uh huh
Use equipment technology to achieve operational efficiency and productivity in foodservice organization	14	100.00%	0	0	0	
					Yes	yes
					Yes	wish i had more of the oppurninty to work with the equipments and truly understand how to use it.
					Yes	uh huh
					Yes	Yes learned how to use the new equipment that is now in the industry.
Aggregate Assessment of Achievement	252	100.00%	0	0.00%	0	0