

# Western Student Learning Results (Program Outcomes) for 2012

Source: Student

# of Grads: 13

# of Responses: 4

Program: Culinary Management

Outcome	Yes	No	Unk	NA	Result	Feedback
What did you like about this program?	8 100.00%	0	0	0		
					Yes	The instructors worked with you hands on and with an open mind. They helped us find our strength and weaknesses through the years of being at this Technical College.
						I also liked the Foods Labs and Catering experiences. Hands on is better than just a lecture or two a day.
					Yes	Definatly
					Yes	this program was awesome
					Yes	through all of the projects in this course i definately touched on the subject but not alot of time spent on it
					Yes	I now know how to do things like food cost, cost menus, price a recipe, all of those things
					Yes	It was great. Taught me alot about food. I just wish it would have been a little more in depth about how food is cooked, different cuts of meat, different types of food, even having us be exposed to foods we wouldnt normally see around this area.
					Yes	I believe that I learned everything nesassary for me to go out and find a great job in the industry. The only thing that I would have changed was the part time teacher that was there my last year. She was extreamly disorganized and I felt that I had more experience than she did and I could have probably taught the class better.
Create a menu in response to facility needs and customer expectations.	8 100.00%	0	0	0		
					Yes	Many assignments revolved around making menus and everything that comes with making the menu work.
					Yes	easy
					Yes	Awesome
					Yes	The part time teacher
					Yes	absolutely, this was my favorite part
					Yes	who teaches the classes
					Yes	Nothing. other than getting rid of stupid generals such as economics
					Yes	Make Catering and/or even Quality Foods (working in a kitchen) more of an internship of students choice.
Use effective communication skills.	8 100.00%	0	0	0		
					Yes	yes
					Yes	yup
					Yes	easy
Apply mathematical concepts.	8 100.00%	0	0	0		

<b>Outcome</b>	<b>Yes</b>	<b>No</b>	<b>Unk</b>	<b>NA</b>	<b>Result</b>	<b>Feedback</b>
					Yes	IT was a struggle since Math is one of weak points, but my advisor sat me down one on one until I completely got the flow of the mathematical concepts of food costing.
					Yes	very important part
					Yes	yup
Apply sanitary food handling practices.	8 100.00%	0	0	0		
					Yes	Definatly!!!
					Yes	At school and carried on to work.
Demonstrate ability to think critically.	8 100.00%	0	0	0		
Manage food production.	8 100.00%	0	0	0		
Manage established food quality standards	8 100.00%	0	0	0		
Make decisions that incorporate the importance of sustainability	8 100.00%	0	0	0		
					Yes	would have liked to touch on this alot more
Use proper foodservice equipment & technology effectively.	4 100.00%	0	0	0		
Produce a standardized recipe.	4 100.00%	0	0	0		
<b>Aggregate Assessment of Achievement</b>	<b>80 100.00%</b>	<b>0</b>	<b>0.00%</b>	<b>0</b>	<b>0</b>	