

Culinary Management Program Student Survey Spring 2013 Results

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SURVEY OVERVIEW

Description

This survey is designed to inform the Quality Review Process for the Culinary Management Program.

Instructions Provided To Respondents

This survey will provide information that will be used to improve the experiences of Culinary Management Program students at Western Technical College. Please note: this survey is confidential and will not affect your grade in the program. Results will strictly be used for program improvement efforts.

Your responses should reflect your college experiences in your entire program; and, should not be based on a single class. Using the scale provided, please select the answer that best describes how you feel. You will have the opportunity to comment at the end of the survey.

Respondent Metrics

Respondents:	13
First Response:	2/11/2013 02:14 PM
Last Response:	2/15/2013 09:11 PM

Survey Results

The following is a tabular depiction of the responses to each survey question. Additional comments provided by respondents, if any, are included after each table.

Section - Readiness

Instructions Provided To Respondents

Please select the choice that best describes your response. Before starting this program:

1. I was able to access program information.

84.6%	11	Strongly Agree
15.4%	2	Agree

2. I received assistance from Western staff in selecting the program that best fits my needs.

46.2%	6	Agree
46.2%	6	Strongly Agree
7.7%	1	Unknown

3. I was comfortable using computers.

84.6%	11	Strongly Agree
15.4%	2	Agree

4. I was comfortable using software such as Microsoft Office.

76.9%	10	Strongly Agree
23.1%	3	Agree

5. I understood the financial implications of going to college (cost of books, student loan debt, etc.).

53.8%	7	Strongly Agree
46.2%	6	Agree

Section - Instruction

Instructions Provided To Respondents

Consider all of your past and current instructors at Western. In general, these instructors:

6. Are available to meet with me when needed.

61.5%	8	Strongly Agree
38.5%	5	Agree

7. Are attentive to my learning needs.

69.2%	9	Strongly Agree
30.8%	4	Agree

8. Treat me with respect.

61.5%	8	Strongly Agree
38.5%	5	Agree

9. Answer my questions clearly.

53.8%	7	Strongly Agree
46.2%	6	Agree

10. Appear to be knowledgeable in course content.

69.2%	9	Strongly Agree
30.8%	4	Agree

11. Grade according to the standards set forth in the syllabus.

61.5%	8	Strongly Agree
38.5%	5	Agree

12. Use a variety of teaching methods (hands-on, group discussions, etc.)

76.9%	10	Strongly Agree
23.1%	3	Agree

13. Keep me informed of my academic progress.

61.5%	8	Strongly Agree
38.5%	5	Agree

14. Provide feedback on my performance in a timely manner.

61.5%	8	Strongly Agree
38.5%	5	Agree

15. Encourage me to actively participate in class.

53.8%	7	Strongly Agree
46.2%	6	Agree

16. Use a variety of assignments, activities, or exams to assess my learning.

53.8%	7	Strongly Agree
46.2%	6	Agree

17. Provide instruction at an understandable level.

53.8%	7	Strongly Agree
46.2%	6	Agree

18. Offer suggestions for supplemental learning (tutoring, Academic Success Center, study groups, etc.)

69.2%	9	Strongly Agree
30.8%	4	Agree

19. Model professional behavior.

69.2%	9	Strongly Agree
23.1%	3	Agree
7.7%	1	Disagree

20. Connect the coursework to my career field.

69.2%	9	Strongly Agree
30.8%	4	Agree

Section - Courses**Instructions Provided To Respondents**

Consider all of your past and current courses. In general, these courses:

21. Provide a syllabus with clear expectations.

76.9%	10	Strongly Agree
23.1%	3	Agree

22. Use textbooks that support my learning.

69.2%	9	Agree
30.8%	4	Strongly Agree

23. Integrate modern technology (Blackboard, software, simulations, etc.).

53.8%	7	Agree
38.5%	5	Strongly Agree
7.7%	1	Disagree

24. Are offered at convenient times.

53.8%	7	Strongly Agree
46.2%	6	Agree

25. Are offered at convenient locations.

61.5%	8	Strongly Agree
38.5%	5	Agree

Section - Student Support Services**Instructions Provided To Respondents**

Are you aware that Western offers the following services for students?

26. Academic advising (through the Welcome Center).

100%	13	Yes
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27. Academic advising (through instructors).

100%	13	Yes
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28. Counseling services (through the Welcome Center).

100%	13	Yes
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29. Financial aid (through the Welcome Center).

100%	13	Yes
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30. Library services on the La Crosse campus.

100%	13	Yes
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31. Online library services.

84.6%	11	Yes
15.4%	2	No

32. Disability support services (through the Welcome Center).

92.3%	12	Yes
7.7%	1	No

33. Multi-cultural center (second floor of Academic Resource Center).

92.3%	12	Yes
7.7%	1	No

Section - Additional Feedback**34. What do you like about the program?**

- Deb Klug and Margaret Ninneman are the best instructors and will be examples of who I will strive to be for the rest of my life. (000000235 Anonymous)
- Fast, simple yet challenging (000000226 Anonymous)
- I enjoy the opportunity to work with quality equipment in a professional environment. (000000228 Anonymous)
- I like that the instructors are very friendly, and easy to talk to yet still know how to effectively teach in a way that we understand. (000000227 Anonymous)
- I like the hands on aspect of it (000000231 Anonymous)
- I like the hands on experience and the interest of the teachers for helping the students succeed. (000000236 Anonymous)
- It gets to the core of what you need to know about running a restaurant (000000233 Anonymous)
- We get to cook new things (000000237 Anonymous)

35. What would you like to see improved?

- Holding us more accountable too reading through our txt books. There is a lot of good information in there that we miss when just going though the power points (000000233 Anonymous)
- How the class fit in a time frame rather than so spread out from each other. (000000236 Anonymous)
- I would hope to see more instructors in this program since Mr. Oliver has passed no replacement has been forthcoming. (000000235 Anonymous)
- more cooking (000000237 Anonymous)
- More hands on learning in the cooking courses. (000000227 Anonymous)

36. Where did you hear about the program?

- at my high school (000000237 Anonymous)
- High school (000000231 Anonymous)
- I heard about this program through the welcome center. (000000235 Anonymous)
- Looking online (000000227 Anonymous)
- Online research. (000000228 Anonymous)
- Western website (000000233 Anonymous)

37. Please add any general comments about your experience at Western.

- Deb Klug and Margaret Ninneman are both angels who care about their students. I reiterate the fact that there is a great need to hire an instructor who can add to the best Culinary Program in the tri-state area. (000000235 Anonymous)
- Having Lisa Thill as an instructor was a huge mistake. I felt kind of cheated with my education having her as an instructor. (000000238 Anonymous)
- I feel like this program is an awesome choice not only for poeple who want to be in the culinary field, but also for those that just want to learn how to cook simple and healthy meals. (000000227 Anonymous)
- I like the extra opportunities going through the course offers you (000000231 Anonymous)

Section - Additional Information

38. What is your enrollment at this point in time?

69.2%	9	Enrolled in twelve credits or more this semester.
30.8%	4	Enrolled in fewer than twelve credits this semester.

39. Are you on the Wait List for this program?

100%	13	No
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40. Are you a Prep Student for this program?

100%	13	No
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41. Is this your first semester at Western?

100%	13	No
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42. How many semesters have you completed at Western?

46.2%	6	3 semesters
23.1%	3	1 semester
23.1%	3	More than 4 semesters
7.7%	1	2 semesters