

Culinary Management-SLO Assessment, Spring 2013 Results

Published: 5/13/2013

Survey Overview

Description

Culinary Management, Spring 2013

Instructions Provided To Respondents

There are four sections in this survey.

- The first section contains two questions about your overall experience in the program. Use this section to identify things you liked, things you would change, and to communicate any other comments about your overall experience in the program. If you have feedback about the instruction or anything else related to the overall program, please address that in one of these questions.
- The second section addresses the college core abilities. The core abilities are overall skills that all graduates should acquire during their experience at Western. Focus on yourself in this section.
- The third section addresses the specific outcomes for your program. Please focus on yourself in this section.
- The conclusion provides a comment section for any additional information you would like to share about your experience with your program and Western Technical College.

Thank you for completing this survey.

Respondent Metrics

Respondents: 5
First Response: 4/26/2013 10:34 AM
Last Response: 5/8/2013 11:41 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 - General Overview of Program

Instructions Provided To Respondents

We appreciate your feedback, comments and suggestions. The information you provide will strengthen our program. Thank you.

1. What did you like about this program?

I like cooking and learning more about cooking. Being able to understand food and the food industry better. (000000386 Anonymous)

The instructors (000000751 Anonymous)

The whole course in general Deb Klug is an amazing instructor. Having many choices in experience to either take or leave. Hands on stuff. (000000750 Anonymous)

Working in the new kitchen, keeping up on what the trends are in food (000000752 Anonymous)

2. What would you change about this program?

I would have liked to learn in depth more on how to cook. A cake decorating class would have been nice. It would have been nice to have legitimate teachers too. I felt that my education was kind of cheated when Lisa was a fill in. (000000385 Anonymous)

More cooking techniques and different culture cooking; more knife skills (000000751 Anonymous)

Mostly all morning classes. (000000750 Anonymous)

nothing (000000386 Anonymous)

show students different ways of cooking, be more hands on, show the students how to cut up veg's, as managers we can train employees (000000752 Anonymous)

Section - Western Technical College Core Abilities

Instructions Provided To Respondents

This section addresses the college core abilities. The core abilities are overall skills that all graduates should acquire during their experience at Western. Focus on yourself in this segment. As a result of this program:

3. I have learned effective communication skills.

75.0%	3	Yes
25.0%	1	No

4. Comments on effective communication skills.

food talk, i had to learn from the students, not from a teacher (000000752 Anonymous)

5. I am able to apply mathematical concepts.

100% 5 Yes

6. Comments on application of mathematical concepts.**7. I learned how to transfer social and natural science theories into practical applications.**

60.0% 3 Yes

40.0% 2 No

8. Comments on transferring social and natural science theories into practical applications.**9. I learned critical thinking skills.**

100% 5 Yes

10. Comments on critical thinking skills.**11. I have learned to use technology effectively.**

100% 5 Yes

12. Comments on effective use of technology.**13. I have learned to value myself and work ethically with others in a diverse population.**

80.0% 4 Yes

20.0% 1 No

14. Comments on valuing self and working ethically in a diverse population.**15. I am able to make decisions that incorporate the importance of sustainability.**

100% 5 Yes

16. Comments on incorporating the importance of sustainability.**Section - Specific Program Outcomes****Instructions Provided To Respondents**

This section addresses the specific outcomes for your program. Please focus on yourself in this section. As a result of this program, I learned to:

17. Manage accurate food service records.

80.0% 4 Yes

20.0% 1 No

18. Comments about learning this program outcome.

I love the food coasting (000000752 Anonymous)

19. Create a menu in response to facility needs and customer expectations.

100% 5 Yes

20. Comments about learning this program outcome.

Great work here!! (000000751 Anonymous)

Making are own menus was a great challenge and experience. (000000750 Anonymous)

21. Evaluate food delivery systems.

80.0% 4 Yes

20.0% 1 No

22. Comments about learning this program outcome.

we didn't get to check in food, i think we should have (000000752 Anonymous)

23. Obtain regulatory certification in food sanitation.

100% 5 Yes

24. Comments about learning this program outcome.

Awsome course (000000751 Anonymous)

This was a valuable and knowledgeable course learned a lot. (000000750 Anonymous)

25. Apply sanitary food handling practices.

100% 5 Yes

26. Comments about learning this program outcome.**27. Demonstrate professional work habits consistent with food industry standards.**

100% 5 Yes

28. Comments about learning this program outcome.**29. Manage food production.**

60.0% 3 Yes

40.0% 2 No

30. Comments about learning this program outcome.

Restaurant the students run makes a change in a persons life. (000000750 Anonymous)

31. Manage established food quality standards.

100% 5 Yes

32. Comments about learning this program outcome.**33. Manage human resources and activities.**

60.0% 3 Yes

40.0% 2 No

34. Comments about learning this program outcome.**35. Use proper food service equipment and technology effectively.**

80.0%	4	Yes
20.0%	1	No

36. Comments about learning this program outcome.**37. Produce a standardized recipe.**

100%	5	Yes
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38. Comments about learning this program outcome.**Section - Conclusion****Instructions Provided To Respondents**

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

39. Comments

Grateful I got the opportunity to attend this college and become a graduate. (0000000750 Anonymous)

i have enjoyed my time here in the Culinary Managment Program so much that i plan on coming back next year to take the food specilist program (0000000386 Anonymous)

Loved the course except for highly dissapointed in the food cost class...instructor wasn't in it all the way to teach us.....was probably one of the more important ones to me and feel robbed. (0000000751 Anonymous)