

# Food Production Specialist-SLO Assessment, Spring 2013 Results

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## Survey Overview

### Description

Food Production Specialist, 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: 4  
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?

Everything (0000000389 Anonymous)

How we have hands on deal with we do in the kitchen (0000000753 Anonymous)

the bakery (0000000388 Anonymous)

the hands on experience of the Bakery (0000000754 Anonymous)

#### 2. What would you change about this program?

bakery more than one day a week (0000000388 Anonymous)

More indepth bakery classes (0000000754 Anonymous)

Nothing (0000000389 Anonymous)

nothing (0000000753 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.

100%            4        Yes

#### 4. Comments on effective communication skills.

I can communicate in the kitchen to accomplish tasks (0000000388 Anonymous)

#### 5. I am able to apply mathematical concepts.

100%            4        Yes

#### 6. Comments on application of mathematical concepts.

I can use mathematical concepts to convert recipes to larger or smaller quantities. (0000000388 Anonymous)

**7. I learned how to transfer social and natural science theories into practical applications.**

100% 4 Yes

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

100% 4 Yes

**10. Comments on critical thinking skills.**

I now know how to solve issues that may come up while working in the kitchen. (000000388 Anonymous)

**11. I have learned to use technology effectively.**

100% 4 Yes

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

100% 4 Yes

**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% 4 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. Identify the elements of a quality food product.**

100% 4 Yes

**18. Comments about learning this program outcome.****19. Produce a standardized recipe.**

100% 4 Yes

**20. Comments about learning this program outcome.**

Its alot easier for me to make the food becasue I understand all the measurement (000000753 Anonymous)

**21. Employ safety and sanitation practices in the work setting.**

100% 4 Yes

**22. Comments about learning this program outcome.****23. Demonstrate efficient production techniques.**

100%            4        Yes

**24. Comments about learning this program outcome.****25. Summarize food production costs.**

100%            4        Yes

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

100%            4        Yes

**28. 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.

**29. Comments**

I love this program to peaces, but it borthers me alot when you have a teacher that looks over your shoulder in every second. (000000753 Anonymous)

I loved the FPS program; I wish there would have been more Bakery besides just in the spring. (000000754 Anonymous)

I would recommanded this program to other students! (000000389 Anonymous)

It was an amazing experience on most occasions. I do have to say that Ganga, one of the teachers very unprofessional throughout the entire semester. (000000388 Anonymous)