

Culinary Management Spring 2016 Student SLO

Spring 2016 - Culinary Management

April 29th 2016, 4:26 pm CDT

Q3 - What did you like about this program?

I liked the hands on work as well as learning all the different aspects of running a restaurant.

Classes we're great! Along with the instructors

I really like how the teachers where always on the students side. I felt like they really put their heart into the program. I like that we did a lot of hands on activity such as the lab and food costing. Our capstone is the student reentrant and I could not have thought of a better end of the year class, we where able to really put everything we got into that class and show our true colors. It was very nice being able to work with each other to get the same goal. Over all I feel like I will take everything that I got from the program and put it to use in the felid.

Q4 - What would you change about this program?

More hands on work throughout.

More cooking, less classroom time

The only thing I would change is some of the genarl studies. Maybe its the lack of understanding why I need them but as far as Econ goes I don't think we as chefs need it.

Q6 - As a result of this program: I have learned effective communication skills.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q7 - Provide any comments you have on effective communication skills you learned.

Within in the program it has showed me that in order for me to reach my goal I need to communicate with others in a clear matter and know when to ask for help be fore its too late.

Q8 - As a result of this program: I am able to apply mathematical concepts.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q9 - Provide any comments you have on mathematical concepts you learned.

I feel like with the food costing it really helped my math skills and helped me understand it much better.

Q10 - As a result of this program: - I learned how to transfer social and natural science theories into practical applications.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	50.00%	1
Strongly Agree	50.00%	1
Total	100%	2

Q11 - Provide any comments you have on transferring social and natural science theories into practical applications.

Q12 - As a result of this program: I learned critical thinking skills.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q13 - Provide any comments you have on critical thinking skills you learned.

Q14 - As a result of this program: I learned how to use technology effectively.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	50.00%	1
Strongly Agree	50.00%	1
Total	100%	2

Q15 - Provide any comments you have on what you learned about using technology effectively.

As technology changes it will be hard to keep up, how ever I feel like I can work a POS and the everyday technology need for the felid.

Q16 - As a result of this program: - I have learned to value myself and work ethically with others in a diverse population.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q17 - Provide any comments you have on what you learned about valuing yourself and working ethically with others in a diverse population.

I have much more of a drive now and I feel like I can work with just about anyone.

Q18 - As a result of this program: - I am able to make decisions that incorporate the importance of sustainability.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q19 - Provide any comments you have on what you learned about incorporating the importance of sustainability in decisions you make.

my proble solving skills have imporved a lot. I feel more indepent and more at easy with making a decisions.

Q21 - As a result of this program, I learned to: manage accurate food service records.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q22 - Provide any comments you have about learning this program outcome.

I feel like I will be able to records and fill out any and all paper work within the field. and if not knowing that I can always come back to TC puts my mind at easy.

Q23 - As a result of this program, I learned to: create a menu in response to facility needs and customer expectations.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2

Total	100%	2
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Q24 - Provide any comments you have about learning this program outcome.

100% I feel like I can. In fact the summer in between first and second year I was able to create and execute my very own menu I created.

Q25 - As a result of this program, I learned to: evaluate food delivery systems.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q26 - Provide any comments you have about learning this program outcome.

Q27 - As a result of this program, I learned to: obtain regulatory certification in food sanitation.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q28 - Provide any comments you have about learning this program outcome.

I know how long it last and when to renew it.

Q29 - As a result of this program, I learned to: apply sanitary food handling practices.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q30 - Provide any comments you have about learning this program outcome.

Not only do I know how to do it but I feel conformable crocceting someone who is not doing something right and explaining why it needs to be done this way.

Q31 - As a result of this program, I learned to: - demonstrate professional work habits consistent with food industry standards.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q32 - Provide any comments you have about learning this program outcome.

Q33 - As a result of this program, I learned to: manage food production.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q34 - Provide any comments you have about learning this program outcome.

Making sure that proton size is used every time.

Q35 - As a result of this program, I learned to: manage established food quality standards.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q36 - Provide any comments you have about learning this program outcome.

when in doubt throw it out

Q37 - As a result of this program, I learned to: manage human resources and activities.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	50.00%	1
Strongly Agree	50.00%	1
Total	100%	2

Q38 - Provide any comments you have about learning this program outcome.

I know right from wrong as well as I know have my law book to look back on if need be.

Q39 - As a result of this program, I learned to: use proper foodservice equipment & technology effectively.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q40 - Provide any comments you have about learning this program outcome.

I really like that the school had a lot of equipment that students were able to use and learn how to use it right.

Q41 - As a result of this program, I learned to: produce a standardized recipe.

Answer	%	Count
Strongly Disagree	0.00%	
Disagree	0.00%	
Neither Agree nor Disagree	0.00%	
Agree	0.00%	
Strongly Agree	100.00%	2
Total	100%	2

Q42 - Provide any comments you have about learning this program outcome.

100% as well as explaining it.

Q43 - CONCLUSION Please use this space to share any other feedback, comments, or suggestions about your experience at Western Technical College.

One thing that I will take from the college is the experience with the teachers. You can tell they enjoy their jobs and want to see you reach your goal.