

Culinary Management Spring 2014 Student SLO Report

1. What did you like about this program?

Text Response

The program gave me the opportunity to see all venues of the food service industry. I get to know there's more than just restaurants that the program graduates could work at.

I enjoyed the lab work. Hands on in my opinion is the best kind of teaching.

The hands on in the kitchen, we get to work with all the equipment.

Statistic	Value
Total Responses	3

2. What would you change about this program?

Text Response

More cooking classes.

More lab time. I learned about management but not as much about cooking itself.

more time in the kitchen

Statistic	Value
Total Responses	3

3. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I have learned effective communication skills.	1	0	0	0	2	3

4. Provide any comments you have on effective communication skills you learned.

Text Response

Statistic	Value
Total Responses	0

5. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I am able to apply mathematical concepts.	1	0	0	0	2	3

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6. Provide any comments you have on mathematical concepts you learned.

Text Response

Converting has become second nature due to this program.

Statistic	Value
Total Responses	1

7. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I learned how to transfer social and natural science theories into practical applications.	1	0	0	1	1	3

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

Text Response

Statistic	Value
Total Responses	0

9. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I learned critical thinking skills.	1	0	0	0	2	3

10. Provide any comments you have on critical thinking skills you learned.

Text Response

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Statistic	Value
Total Responses	0

11. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I have learned to use technology effectively.	1	0	0	0	2	3

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

Text Response

Statistic	Value
Total Responses	0

13. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I have learned to value myself and work ethically with others in a diverse population.	1	0	0	0	2	3

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

Text Response

Statistic	Value
Total Responses	0

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15. As a result of this program:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
I am able to make decisions that incorporate the importance of sustainability.	1	0	0	0	2	3

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

Text Response

Statistic	Value
Total Responses	0

17. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
manage accurate food service records.	1	0	0	0	2	3

18. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

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19. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
create a menu in response to facility needs and customer expectations.	1	0	0	0	2	3

20. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

21. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
evaluate food delivery systems.	1	0	0	0	2	3

22. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

23. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
obtain regulatory certification in food sanitation.	1	0	0	0	2	3

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24. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

25. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
apply sanitary food handling practices.	1	0	0	0	2	3

26. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

27. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
demonstrate professional work habits consistent with food industry standards.	1	0	0	0	2	3

28. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

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29. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
manage food production.	1	0	0	0	2	3

30. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

31. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
manage established food quality standards.	1	0	0	0	2	3

32. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

33. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
manage human resources and activities.	1	0	0	0	2	3

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34. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

35. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
use proper foodservice equipment & technology effectively.	1	0	0	0	2	3

36. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

37. As a result of this program, I learned to:

Question	Strongly Disagree	Disagree	Neither Agree nor Disagree	Agree	Strongly Agree	Total Responses
produce a standardized recipe.	1	0	0	0	2	3

38. Provide any comments you have about learning this program outcome.

Text Response

Statistic	Value
Total Responses	0

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

Text Response

It was wonderful, I got know the great teachers and fellow classmates.

Wonderful experience, thank for the great learning experience!

I love my program, it has the best teachers and I learned a lot to help my future career in the food service industry.

Statistic	Value
Total Responses	3