

Food Production Specialist Spring 2014 Student SLO Report

1. What did you like about this program?

Text Response

The hands-on learning that is directly related to what I will do on the job. The low cost of schooling, very good value, and high quality of the instructors.
evrything

Statistic	Value
Total Responses	2

2. What would you change about this program?

Text Response

More hands-on learning, with less classroom learning. Half of the classroom learning was useless, meant to appease business interests and not further education or career readiness. The notable exceptions were math and sanitation, classes that directly related to what I will do in a job.
nothing

Statistic	Value
Total Responses	2

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.	0	0	2	0	0	2

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.	0	0	0	2	0	2

Food Production Specialist Spring 2014 Student SLO Report

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

Text Response

Statistic	Value
Total Responses	0

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.	0	0	2	0	0	2

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.	0	0	1	1	0	2

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

Text Response

Statistic	Value
Total Responses	0

Food Production Specialist Spring 2014 Student SLO Report

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.	0	1	0	1	0	2

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.	0	0	2	0	0	2

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

Food Production Specialist Spring 2014 Student SLO Report

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.	0	0	2	0	0	2

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
identify the elements of a quality food product.	0	0	0	2	0	2

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

Text Response

Statistic	Value
Total Responses	0

Food Production Specialist Spring 2014 Student SLO Report

19. 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.	0	0	0	1	1	2

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
employ safety and sanitation practices in the work setting.	0	0	0	1	1	2

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
demonstrate efficient production techniques.	0	0	0	1	1	2

Food Production Specialist Spring 2014 Student SLO Report

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
summarize food production costs.	0	0	1	1	0	2

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.	0	0	0	2	0	2

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

Text Response

Statistic	Value
Total Responses	0

Food Production Specialist Spring 2014 Student SLO Report

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

Text Response

Take advice from businessmen and women with a grain of salt. Enhance classes that stress critical thinking and job-related skills. Make 75 percent of each program hands-on, job-related skills training, with 25 percent for math and communication skills. And, most importantly, give the instructors a raise -- they deserve it.

Statistic	Value
Total Responses	1