

2016 Spring Culinary Mgmt Faculty SLO Survey

Spring 2016 - Faculty - Culinary Management

Q3 - What do you think your students liked best about your program?

Definitely the hands on. So any foods labs such as Foods I, Foods 2, Quantity Foods, Catering, Restaurant, etc. would be their favorites.

Q4 - What do you think your students would like to see changed in your program?

they always complain about the old videos despite the fact that the information is still current (for example: we still make gravy the same way). They also complain about not having ready access to computers. They have expressed a need for a dedicated computer lab in each building.

Q5 - How many students will graduate from your program this trimester?

Six (6)

Q7 - How many graduates are able to use effective communication skills?

6

Q8 - Provide any comments you have on effective communication skills taught in this program.

All are proficient in communication skills, both oral and written.

Q9 - How many graduates are able to apply mathematical concepts?

6

Q10 - Provide any comments you have on the application of mathematical concepts taught in this program.

they have mastered the skills required by our industry.

Q11 - How many graduates are able to transfer social and natural science theories into practical applications?

6

Q12 - Provide any comments you have on transferring social and natural science theories into practical applications, and how it is taught in this program.

Q13 - How many graduates are able to use critical thinking skills?

6

Q14 - Provide any comments you have on critical thinking skills taught in this program.

Q15 - How many graduates are able to use technology effectively?

6

Q16 - Provide any comments you have on how using technology effectively is taught in this program.

They are came into the program with a sound use of technology. it has improved while at Western.

Q17 - How many graduates are able to value themselves and work ethically with others in a diverse population?

6

Q18 - Provide any comments you have on how valuing one's self and working ethically with others in a diverse population is taught in this program.

I believe that all have a sound understanding of ethics in the workplace and are able to work with a diverse population.

Q19 - How many graduates are able to make decisions that incorporate the importance of sustainability?

6

Q20 - Provide any comments you have on how incorporating the importance of sustainability in the decisions one makes is taught in this program.

They are all very conscious of sustainable efforts in the foodservice industry.

Q22 - How many graduates are able to manage accurate food service records?

6

Q23 - Provide any comments you have about teaching this program outcome.

They have all figured out the basics, now they will need to apply to their specific work situations.

Q24 - How many graduates are able to create a menu in response to facility needs and customer expectations?

6

Q25 - Provide any comments you have about teaching this program outcome.

They all have learned that the menu is the base for all things foodservice and produce a very workable menu.

Q26 - How many graduates are able to evaluate food delivery systems?

6

Q27 - Provide any comments you have about teaching this program outcome.

all are proficient.

Q28 - How many graduates are able to obtain regulatory certification in food sanitation?

6

Q29 - Provide any comments you have about teaching this program outcome.

All will graduate with the regulatory sanitation certification and have been instructed on how to keep that certification up-to-date.

Q30 - How many graduates are able to apply sanitary food handling practices?

6

Q31 - Provide any comments you have about teaching this program outcome.

All are very good at this.

Q32 - How many graduates are able to demonstrate professional work habits consistent with food industry standards?

6

Q33 - Provide any comments you have about teaching this program outcome.

Q34 - How many graduates are able to manage food production?

5

Q35 - Provide any comments you have about teaching this program outcome.

five are proficient. one, I believe, is a bit shaky on this program outcome but with experience will master it..

Q36 - How many graduates are able to manage established food quality standards?

6

Q37 - Provide any comments you have about teaching this program outcome.

Q38 - How many graduates are able to manage human resources and activities?

6

Q39 - Provide any comments you have about teaching this program outcome.

Q40 - How many graduates are able to use proper food service equipment & technology effectively?

6

Q41 - Provide any comments you have about teaching this program outcome.

Q42 - How many graduates are able to produce a standardized recipe?

6

Q43 - Provide any comments you have about teaching this program outcome.

Q45 - Consider this class of graduating students, what was most challenging for the faculty in your program?

This class started out relatively large (I believe 22) and was weeded down to 6. The big difficulty is dependability, reliability, and attendance. These six survived because they were consistently here and able to apply the information. They also all possess a very strong work ethic which is essential in the foodservice industry. Only the strong survive in foodservice because of long hours, sometimes grueling conditions and the lack of effective on-the-job training.

Q46 - Please use this space to share any other feedback, comments, or suggestions about your experience teaching in this program this past trimester.

Overall, this has been one of the most challenging semesters ever. Students attendance and punctuality have been poor and we have had to deal with many behavioral issues. The students seem to be needier with more personal issues than ever. All these things have to be weeded through before teaching/learning can take place.