

Spring 2017 Culinary Mgmt Faculty SLO Survey

Spring 2017 - Faculty - Culinary Management

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

I believe that they enjoyed the hands on and the projects that related to the theory. They liked to practice what I was preaching.

I liked the learning subjects and the projects we did in class.

Everything

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

They would all probably say more hands on and a lot less lecture. I think some might complain about 8 a.m. classes, too.

more time for projects and other chapters.

No

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

10

10 people.

10

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

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

All were proficient in communication skills even if some didn't like to write or speak in front of a group.

my effective communication skills have improved since this program due to Debs teachings to know how to properly talk to guests and employees.

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

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

All were very well versed in mathematical applications and especially food costing, weight vs. volume, etc.

Before this program i was not good at mathematical concepts, but Deb has made sure if people are having a hard time or learning difficulties she is there to help and guide them. She teaches it through her quizzes.

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

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

Food preparation is science and all did understand the importance of understanding the science of food and did apply it in preparation settings.

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

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

They improved in critical thinking as time went on. I think all the projects helped them become proficient in critical thinking as well as our capstone, the student restaurant.

I enjoy talking about critical thinking skills because it makes me think and have to use my brain.

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

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

Technology seemed to be second nature to them. I was even surprised that the student who was 60+ years old embraced it and seemed to enjoy it.

Deb has allowed us to use technology in class which has helped me advance at using it.

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

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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.

Teamwork is important in foodservice and each knew and respected the value of that relationship. They were often asked to apply teamwork and ethics when dealing with catering events and restaurant that served the public.

This is a very important topic and throughout the power points and books she has empathized this a lot.

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

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

Again, sustainability is life in foodservice. They appreciated all aspects from recycling, to reducing to farm-to-table and energy conservation.

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

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

All did very well in applying the concept ... they knew that this was a make or break skill for a manager.

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

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

All were able to create a menu and demonstrated that outcome in several different classes.

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

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10

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

They proved they could master this outcome in the student restaurant.

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

10

10

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

All will leave the program certified by the National Restaurant Association in sanitation and food safety.

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

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

Not only are they all certified, but they also demonstrated proficiency in the many food classes that they had.

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

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

Demonstration of ethics and professional work habits were emphasized in the Work Ethics class and threaded through the other classes.

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

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10

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

After learning the basics, all were able to apply this concept in their various foods classes.

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

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

All can identify quality food standards after experiencing it in their many foods classes.

It was great and effective

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

8

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

I believe that only 2 will struggle dealing with human resources simply because of their personalities. Although they take many HR related courses, a mindset needs to be changed in order to deal with personnel effectively.

Awesome program

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

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

All should be able to use any of the equipment that we have at Western. And by use I mean, clean, operate and troubleshoot.

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

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

All understand the importance and need of a standardized recipe and understand why accuracy is vital to the bottom line of any foodservice.

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

A greater share of the students in this graduating class had trouble with attendance. Whether it had to do with personal issues, financial issues or just a plain lack of motivation, gone was still gone. I would also say that 50% of them had issues with procrastination as well. We repeatedly talked about these two issues in class.

Being here on time everyday

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

This was a good group of students who bonded well with each other. They were fun to be around and when the chips were down, they seemed to rise to the expectations required of them. We also are in the process of re-tooling the CM program so that there is a logical progression or path into the associate degree. I am excited about seeing this all come to fruition.

Deb is a wonderful teacher and I learned absolutely so much in my time being here.