



Student Learning Outcome Assessment

Culinary Management
Spring 2018

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Q3 - What did you like about this program?

Everything. The classes, the curriculum, the faculty, and the food! I am a hands-on learner so learning all of those classes in the kitchen first-hand was perfect for me. The teachers were always so easygoing and understandable and I really appreciated that.

The instructors were nice and really helpful.

I loved the Program. It was a very smooth program with a lot of helpful instructors.

Q4 - What would you change about this program?

I wouldn't change anything about the program, honestly.

I wouldn't really change anything to this program, but I would like to add some more ideas to the program. I think Culinary management should have more hands on practicing on how to manage more than just reading about it.

Nothing really I got what I came for.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

With catering and restaurant each spring semester helped me gain self esteem and courage to communicate better and more smoothly.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	33.33%	1
4	Agree	0.00%	0
5	Strongly Agree	66.67%	2
	Total	100%	3

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

With costing out recipes to basic general math it was all helpful to learn.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	33.33%	1
4	Agree	66.67%	2
5	Strongly Agree	0.00%	0
	Total	100%	3

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

Generals helped in this as well as restaurant in the spring terms for social skills

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

Learning on the move and being able to critically think on the job helped me also prepared me for my future.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	100.00%	3
5	Strongly Agree	0.00%	0
	Total	100%	3

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

Costing recipes and cost control class helped me achieve this a lot.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

I always knew the value of working hard and never quitting till the job was done but this reminded me that I knew how.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	66.67%	2
5	Strongly Agree	33.33%	1
	Total	100%	3

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

If I own a restaurant one day this program has prepared me for that.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
5	Strongly Agree	66.67%	2
3	Neither Agree nor Disagree	33.33%	1
2	Disagree	0.00%	0
4	Agree	0.00%	0
	Total	100%	3

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

yes we learn about it, but I feel like there should be hands on practice on how to manage accurate food service records.

cost control class

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

Q24 - Provide any comments you have about learning this program outcome.

Menu design and restaurant

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	33.33%	1
4	Agree	0.00%	0
5	Strongly Agree	66.67%	2
	Total	100%	3

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

Quantity foods class

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

Sanitation 1 and 2 helped me achieve this easily

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

Sanitation 1 and 2

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

This whole major revolved around that.

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	33.33%	1
4	Agree	33.33%	1
5	Strongly Agree	33.33%	1
	Total	100%	3

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

yes we learn about it in reading and lecture, but I still feel like it still need some more doing hands on with managing food production.

Quantity foods let me achieve this

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

Quantity foods

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	33.33%	1
4	Agree	33.33%	1
5	Strongly Agree	33.33%	1
	Total	100%	3

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

My people skills have increased in this program

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
5	Strongly Agree	66.67%	2
3	Neither Agree nor Disagree	0.00%	0
2	Disagree	0.00%	0
4	Agree	33.33%	1
	Total	100%	3

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

Foods labs, Restaurant, and Quantity foods helped me with this

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

#	Answer	%	Count
1	Strongly Disagree	0.00%	0
2	Disagree	0.00%	0
3	Neither Agree nor Disagree	0.00%	0
4	Agree	33.33%	1
5	Strongly Agree	66.67%	2
	Total	100%	3

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

I think it will be nice to upgrade and produce a standardized recipe in excel, so that if you were to up our numbers in recipes, everything will change itself without you re-writing every single thing again.

I do this all the time throughout this program

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

Keep up the good work, everyone. That's all I really have to say. It's been a fun ride and I really learned a lot over these past few years. :)

My experience at Western TC I had was not too bad. Something I would suggest is that the lab in Colmen building next to the union café area should be open at all time for students to use. So that students don't have to walk up to second floor. I find that there is no point of the downstairs lab if its always lock, But if that computer lab is for certain students at least have a sign by the door that its for these kind of people to use only. So far that I know, there's no sign and the door should be unlock at all time for every students to use it too.

I loved the program and loved the instructors they were there for me no matter what, I wouldn't change a thing about this program.