



Faculty SLO Assessment Survey

Culinary Management
Spring 2018

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

The hands on cooking and production.

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

Maybe more on-line or blended classes.

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

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

4

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

They are always encouraged to use their communication skills but some chose not to. Through the Bistro they get an opportunity to use these skills with customers and other students.

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.

All concepts are very relevant and necessary to succeed in the program.

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

4

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

It is definitely taught in restaurant as well as the management classes.

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

1

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

Thinking doesn't seem to be a thing that these students caught on.

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.

Technology start from the first class on.

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

5

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.

It is taught from day one, especially in the hands on courses as well as work ethics.

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.

We cover it in a lot of classes.

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

6

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

It is getting easier to teach this as we are now able to incorporate technology.

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.

Here again, technology comes into play when teaching menu planning.

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

6

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

They are introduced in the earliest courses and it is a common thread throughout the program.

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 6 passed the national ServSafe exam and will be certified for 5 years.

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 can apply the basic principles.

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

4

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

I think it is very hard to correct habits already ingrained from home or other work experiences.

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

3

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

Not everyone is cut out to run a foodservice operation.

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

3

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

Not everyone can manage a foodservice establishment right out of school. Most will start at entry level positions.

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

3

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

Not everyone has the people skills necessary to deal with human resource activities.

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

5

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

I think you need to have the aptitude and desire to work on this.

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

5

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

It is not an easy program outcome. Really depends on the student and their desire to excel.

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

Their attendance was terrible and they had a terrible habit of not turning in their work. Their time management was non-existent.

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

It was hard to teach these students because they were unmotivated, not engaged and lazy. It felt at times that we were only teaching to the one student who was none of the above.