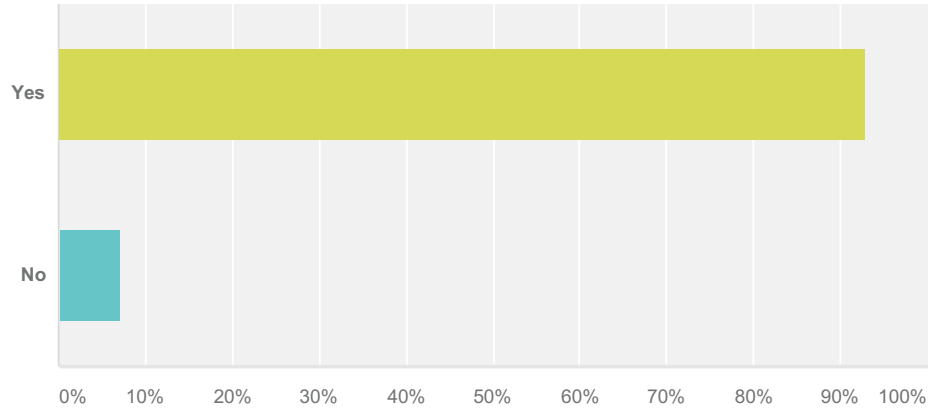


Q1 Do you feel that the content of our program is going to give you the skills you need to be successful in achieving your goals in the Industry?

Answered: 28 Skipped: 0



Answer Choices	Responses
Yes	92.86% 26
No	7.14% 2
Total	28

#	Explain (optional)	Date
1	I feel there were gaps of realitive information that the program missed.All	5/30/2017 1:40 PM
2	I feel like there were some important things missing that are pertinent to the field	5/30/2017 10:25 AM
3	since leaving the program i have found success in many avenues of the culinary industry. all have contributed positively to my overall goal of starting a buisness.	5/24/2017 7:09 PM
4	More classes about running a restaurant (the business side of things) would have been awesome	5/24/2017 2:00 PM
5	I worked quite successfully in the industry for a year before starting my own business	5/9/2017 2:41 PM
6	I wish there had been more advanced pastry classes available, but I was aware the program was mostly savory and still found opportunities to learn what I needed. That being said, for the love of shenanigans, will you get a cake program going, please?	5/8/2017 8:15 PM
7	WCCI gave u REAL WORLD experience. I was ready to hit a real kitchen running and was able to contribute on day one!	5/8/2017 4:30 PM

Q2 Which classes have you found to be most beneficial and why?

Answered: 27 Skipped: 1

#	Responses	Date
1	To me every class was beneficial, because I learned a little bit about things I didn't know before. I was new to the culinary world.	5/30/2017 9:27 PM
2	Capstone i feel it was the best class that got us ready for the real thing. And all of chef robins classes i learned so much from here classes and all the food we made with her was really good.	5/30/2017 4:57 PM
3	Restaurant management and menu development. I use these as a Chef/owner more than anything else	5/30/2017 3:44 PM
4	All of the fourth quarter classes were the most practical and beneficial for the industry.	5/30/2017 1:40 PM
5	Health and nutrition and food and wine pairings	5/30/2017 12:44 PM
6	basics-	5/30/2017 10:42 AM
7	Nutrition, global cuisine, and a la carte are some that are especially helpful to the workplace	5/30/2017 10:25 AM
8	All of them. The only thing I would change is course length. Make them longer!	5/30/2017 9:45 AM
9	Capstone, culinary trends, and bakeshop have lent me the most useful skills that i have taken into my career moving forward due to strong emphasis on personal creativity as well as professional development.	5/24/2017 7:09 PM
10	Culinary Math has been frequently used in my career, in addition to all of the classes that taught cooking methods.	5/24/2017 2:00 PM
11	Every class has a ton to learn from but once every aspect is brought into play Capstone is one of the most beneficial, wish it lasted longer!	5/23/2017 6:28 PM
12	Food and beverage management, menu development. It's an important skill to have for running a kitchen.	5/22/2017 10:31 PM
13	Bakeshop and intro to culinary arts. Both have given me skills needed for the job I now have. Also Capstone Kitchen for giving me time management skills to get prep work done in a timely manner.	5/22/2017 2:07 PM
14	Nutritional and capstone, both were very informational and helped me be prepared for the industry	5/22/2017 10:24 AM
15	I actually found the out of class activities like food truck or catering helped theost it really gave me a sense of what it would be like in the field.	5/22/2017 9:13 AM
16	I got the most out of the beginning classes, knife skills , sauces , product knowledge etc.	5/22/2017 9:08 AM
17	Capstone. It definitely showed how everything we have learned works together to produce a menu item.	5/13/2017 7:17 AM
18	I would have to say Capstone, I truly enjoyed the menu development and the face pace of the restaurant. Learning to service a number of people with hot delicious food at a fair amount of time and keeping the customers happy is key for me.	5/10/2017 8:00 AM
19	Intro, Soups, Stock and Sauces and knife skills. These provide a great foundation for beginning to understand the kitchen.	5/9/2017 7:07 PM
20	For me it was Restaurant management and Menu development. It gave me the understanding of pricing items and how to break down a recipe.	5/9/2017 2:41 PM
21	Menu Design, 100%! I've used/redesigned the templates we were given in that class along with the understanding I gained in costing to become more than competent at the "super exciting" administrative tasks behind kitchen management (Thanks Chef Dan!). Both of my baking & Pastry courses with Chef Greg were EXCELLENT and I use what he taught me literally every day, despite the fact I often acted like I already knew everything. Pan-Asian with Chef Jay was actually my favorite class, because he gave such a nuanced cultural understanding of the food we were making.	5/8/2017 8:15 PM
22	Basic knife skills helped tremendously. Using what we learned in that class was a solid foundation that has only enhanced everyday skills. Capstone kitchen was amazing! The stress and dedication involved in that class is just like the real world.	5/8/2017 5:57 PM
23	Basics, and regional cooking but every course has proved useful to me.	5/8/2017 5:06 PM

24	Capstone. And business management. It gave me a real feel of the industry and had me realise I didn't want to own my own restaurant and that I had talent in other areas I didn't even join the program for.	5/8/2017 5:04 PM
25	Capstone Kitchen was a great confidence builder that allowed me to walk into any kitchen and know I COULD DO IT!	5/8/2017 4:30 PM
26	Baking and pastry along with trends and concepts.	5/8/2017 4:11 PM
27	First and Second Quarter were the most beneficial. You learn the basics of the trade in those first two classes. With those skills learned, it makes the rest possible.	5/8/2017 4:09 PM

Q3 Which classes have you found to be least beneficial and why?

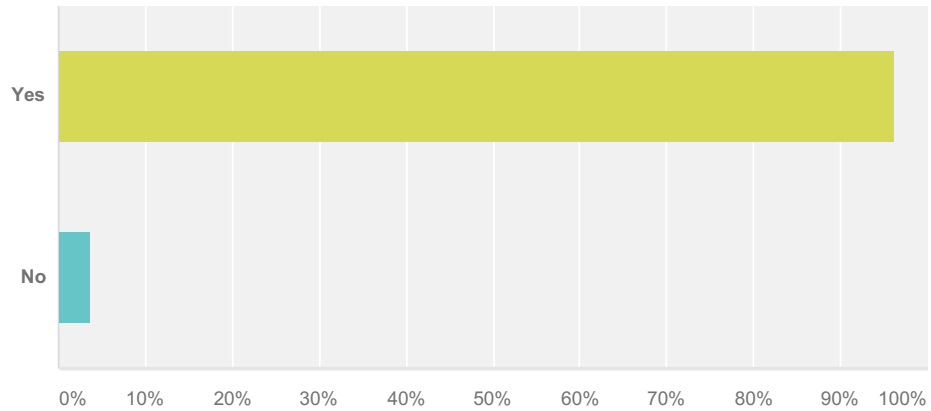
Answered: 26 Skipped: 2

#	Responses	Date
1	Molecular gastronomy. I don't think of it as real food or something I would use in the future.	5/30/2017 9:27 PM
2	There really wasn't any class I took that I didn't learn something new if I had to pick one it would be egg week it was really easy and it's something I feel you could learn outside of class.	5/30/2017 4:57 PM
3	All of the classes had some benefit.	5/30/2017 3:44 PM
4	Molecular gastronomy and garde manger were the least beneficial because they aren't important to the direction the industry as a whole has moved.	5/30/2017 1:40 PM
5	trends and concepts-	5/30/2017 10:42 AM
6	Not sure, maybe molecular gastronomy it is globally trending but only very few places do it so I don't think it was that important	5/30/2017 10:25 AM
7	Nutrition could have been better. It wasn't as detailed as it could have been.	5/30/2017 9:45 AM
8	Nutritional cooking has seemed to be the least beneficial moving forward. While useful skills have been gleaned I feel that those skills have gone underutilized.	5/24/2017 7:09 PM
9	I can't think of a single class that hasn't been useful.	5/24/2017 2:00 PM
10	I wanted to benefit more from our nutrition course. It was Chef Susan's first class she's taught, she was great and had us do many healthy recipes but needed to expand further with them.. I want to know which ingredients benefit most from the recipes with calories, sugars, carbs, vitamins	5/23/2017 6:28 PM
11	I feel that all the classes help in some ways or another. From understanding basic culinary skills to understanding different food cultures. All was very useful.	5/22/2017 10:31 PM
12	Molecular gastronomy. While challenging and exciting there is nothing appealing to me about that food and thinking about food that way.	5/22/2017 2:07 PM
13	None	5/22/2017 10:24 AM
14	Molecular gastronomy. Not always necessary.	5/22/2017 9:13 AM
15	Job seeking , and the other mandatory ones.	5/22/2017 9:08 AM
16	I did not think any classes were a waste of time.	5/13/2017 7:17 AM
17	I would say none because every class teaches you a different technique. I loved every class and will carry my skill with me.	5/10/2017 8:00 AM
18	I personally found all the classes to be beneficial, it is important to be well rounded in the kitchen.	5/9/2017 7:07 PM
19	While I don't use many of the skills I learned in class for my business. I feel that every class I took plays a part in my success. NO matter the topic we always learned a broad stroke of information.	5/9/2017 2:41 PM
20	Nutritional Cooking, if only because it seemed to be based more in older food science that wasn't updated. Additionally it's been my experience after graduation that the general population has an absolutely shocking lack of understanding for basic nutrition, so often lessons would get sidetracked because some classmates didn't understand even the macronutrients or what food sources contained which one. It's baffling, but it is what it is. SSCC's CA program has a theory class that's almost all food & equipment ID w/ some nutrition that is mandatory the first quarter, and I think it's a really clever way to make sure everybody is up to speed and minimize chaos in the kitchen.	5/8/2017 8:15 PM
21	I feel like plated desserts was least beneficial. While the instruction was phenomenal, I made one dessert over and over again, trying to make it "prettier". I feel like this class could've taken a different approach with better results.	5/8/2017 5:57 PM
22	All of them were important in my opinion.	5/8/2017 5:06 PM
23	I don't remember all of my classes.	5/8/2017 5:04 PM
24	All classes have been useful.	5/8/2017 4:30 PM
25	"healthy" cooking	5/8/2017 4:11 PM

26	All of the classes were beneficial in their own way.	5/8/2017 4:09 PM
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Q4 Do you feel that the instructors were knowledgeable in the areas in which they were teaching?

Answered: 27 Skipped: 1

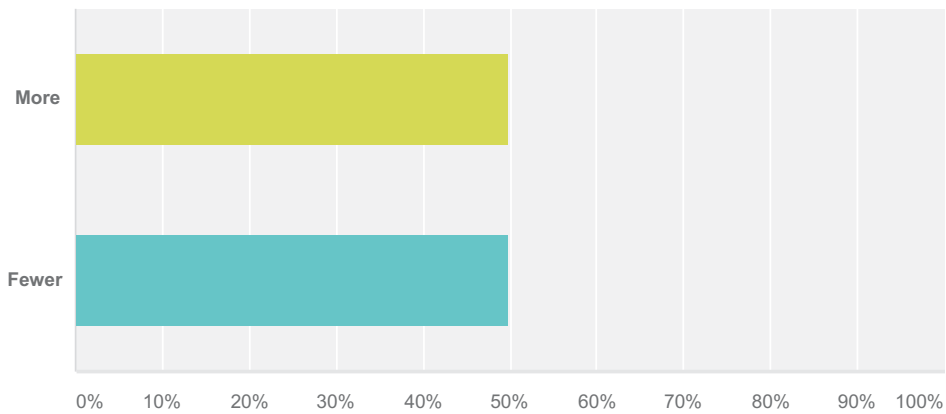


Answer Choices	Responses
Yes	96.30% 26
No	3.70% 1
Total	27

#	Explain (optional)	Date
1	Not all of the instructors knew all of what they were talking about.	5/30/2017 1:40 PM
2	most of them-	5/30/2017 10:42 AM
3	Except a few times when chef Suzan couldn't answer a student question so we all took it upon ourselves to use the web to find the answer. But she was a very good instructor.	5/22/2017 10:31 PM
4	Again, 100%! Their personalities and work styles were all distinctly different as well, so it gave an excellent basis for comparison for what professional interpersonal styles we might meet out in the real world.	5/8/2017 8:15 PM
5	The only thing I have to say about this is Chef Robin didn't know as much about gastronomy and charcuterie, etc as we learned side by side. Not ideal, but she was just beginning her career at WWCC so that was understandable at the time.	5/8/2017 5:57 PM
6	AWESOME INSTRUCTORS! Quality instruction.	5/8/2017 4:30 PM

Q5 Would you like to see more or fewer videos used to assist in instruction?

Answered: 24 Skipped: 4

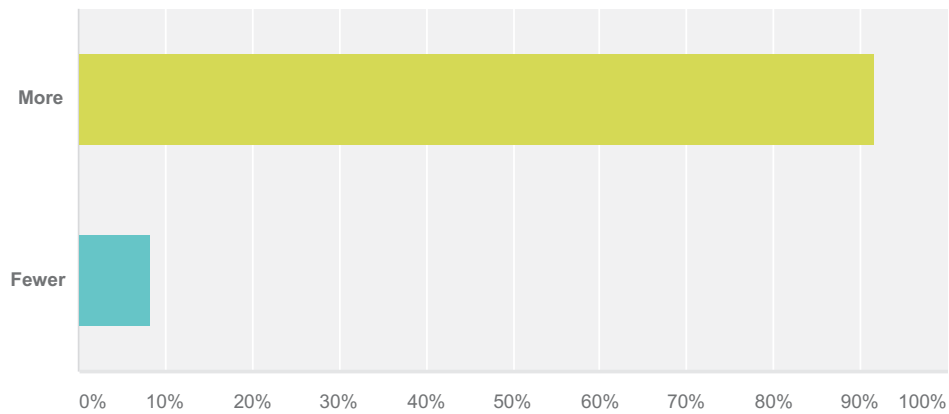


Answer Choices	Responses
More	50.00% 12
Fewer	50.00% 12
Total	24

#	Explain (optional)	Date
1	I learn by watching first and than doing the recipe.	5/30/2017 9:27 PM
2	We didn't see many videos	5/30/2017 3:44 PM
3	i tended to retain more information from live demonstration to create more of a hands on teaching experience	5/24/2017 7:09 PM
4	Very few videos were used while I attended	5/24/2017 2:00 PM
5	Appropriate amount were shown	5/23/2017 6:28 PM
6	It's important to see what other chefs around the world are doing and then study that to help create your own style	5/22/2017 10:31 PM
7	They were helpful to convey easily viewable product amd they went slow enough to take proper notes9	5/22/2017 2:07 PM
8	I thought the number was appropriate.	5/13/2017 7:17 AM
9	Some videos can be helpful, but for me,personally, seeing things in person and having hands on demos are best.	5/9/2017 7:07 PM
10	I always felt I learned more watching the instructor do a demo. Being able to see the behind the scenes set up and the process when it hasn't been edited incited more questions from myself and other students	5/9/2017 2:41 PM
11	I could go either way here, it depends on the quality of the video and how it's supporting instruction.	5/8/2017 8:15 PM
12	I'm a visual learner, so more videos and hands on vs lecture	5/8/2017 5:57 PM
13	If about the same that they were showing	5/8/2017 5:06 PM
14	Roux-bee videos were helpful prior to heading into the kitchen. See one, then do one.	5/8/2017 4:30 PM

Q6 Would you like to see more or fewer demos used to assist in instruction?

Answered: 24 Skipped: 4



Answer Choices	Responses
More	91.67% 22
Fewer	8.33% 2
Total	24

#	Explain (optional)	Date
1	I feel the demo ratio was perfect	5/30/2017 3:44 PM
2	Perfect amount	5/30/2017 12:44 PM
3	demos have taught me some incredibly useful skills as well as presented a format where i can ask questions and receive a personal learning experience as a result.	5/24/2017 7:09 PM
4	Live demo is always a great way to learn	5/24/2017 2:00 PM
5	I think it helps to see how a professional cuts and prepare meals. I learn better with visuals	5/22/2017 10:31 PM
6	I only say fewer because I said more videos, there were some lessons where I got both and that became time consuming	5/22/2017 2:07 PM
7	I thought the number was appropriate.	5/13/2017 7:17 AM
8	More, including demos by students for the class. Getting acclimated to cooking for an audience is actually pretty important for networking, not to mention it's an excellent marketing tool.	5/8/2017 8:15 PM
9	Again, visual learner here	5/8/2017 5:57 PM
10	I always enjoyed guest speakers and demonstrations	5/8/2017 5:06 PM
11	Our demos were spot on. If additional questions or time was needed, our instructors gave us one on one time so we got it!	5/8/2017 4:30 PM

Q7 What have you found to be the most beneficial about your experiences in the classroom?

Answered: 25 Skipped: 3

#	Responses	Date
1	The class room for me wasn't real helpful. Been hands on helped me more.	5/30/2017 9:27 PM
2	Learning about all of the spices and differnt food that is out there it gave me a good perspective on what is out there.	5/30/2017 4:57 PM
3	Lab time and the creative environment along with the support of the instructional team	5/30/2017 3:44 PM
4	Learning what I do not want to use in the industry.	5/30/2017 1:40 PM
5	The teams and the scheduled assignments	5/30/2017 12:44 PM
6	Actual classroom- vocabulary, its important to know the terms and history as to why things are done in a certain manner. Cooking from a science perspective is much more beneficial, understanding the reactions of the elements, gives insight as to how to manipulate, alter and improve a technique or method. (At least for those wanting to take it one step further and not wanting to be a line chef taking orders).	5/30/2017 10:42 AM
7	The hands on experience.	5/30/2017 9:45 AM
8	I have found that experiences that are closer to actual industry movement and production have been most beneficial. courses like capstone and bakeshop have really allowed me to evaluate my skill level and find new ways to improve.	5/24/2017 7:09 PM
9	small class sizes was a huge benefit	5/24/2017 2:00 PM
10	Every single thing taught in introduction has been so so so key. Knife cuts, soups, sauces, stocks. I watch chefs in the kitchen messing up on basics all of the time. Thanks Jay! Capstone as well, it's what really triggered me into wanting to pursue FOH.	5/23/2017 6:28 PM
11	For me the most beneficial experience in the classrooms was the one on one help I recieved	5/22/2017 10:31 PM
12	Kitchen management and appreciation for a multitude of food styles.	5/22/2017 2:07 PM
13	Instructors have very detailed demos	5/22/2017 10:24 AM
14	How knowledgeable and helpful the instructors are.	5/22/2017 9:13 AM
15	Knife skills and learning to be patient with the other students.	5/13/2017 7:17 AM
16	Lectures about different countries are fascinating to me. Seeing the foods they eat and how they are prepared is out of this world.	5/10/2017 8:00 AM
17	It helps give a good sense of what a working kitchen will be like.	5/9/2017 7:07 PM
18	The hands on training and experience gave me the confidence to know I could succeed in the restaurant industry.	5/9/2017 2:41 PM
19	Honestly just the comraderie of my peers and the mentorship and continuing support of my instructors. I knew I was getting knowledgeable instruction and that I'd walked away with as many skills and as much information as I put in the work to get.	5/8/2017 8:15 PM
20	Doing outside caterings and fold truck events really elevated my classroom learning. I felt ahead of my peers in some situations, and it gave me the confidence I needed in several situations and helped connect the outside world to the classroom. Our wine pairing class also helped a lot in ensuring a basic understanding of wine, which is important for the area we live in as well as my job personally.	5/8/2017 5:57 PM
21	The practice and honest critiquing	5/8/2017 5:06 PM
22	I found that I am talented in more areas than I realised and it's lead me in a different direction than culinary, but in a good way.	5/8/2017 5:04 PM
23	Besides learning cooking basics, learning to design and cost a menu has put me ahead in the field.	5/8/2017 4:30 PM
24	The time spent playing and experimenting with food.	5/8/2017 4:11 PM
25	Working as a team was really helpful when completing the dishes each day. Because in a restaurant, you work as a team to make things work.	5/8/2017 4:09 PM

Q8 What experiences challenged you the most in the classroom?

Answered: 25 Skipped: 3

#	Responses	Date
1	The recipe writing. I think finding a different way of keeping our recipes would allow us more time in the kitchen.	5/30/2017 9:27 PM
2	The most challenging was bake shop specifically croissants it took me three or four times to make those dang things.	5/30/2017 4:57 PM
3	Molecular gastronomy challenged me because I have no interest in it. I still don't.	5/30/2017 3:44 PM
4	Staying motivated.	5/30/2017 1:40 PM
5	Practicals	5/30/2017 12:44 PM
6	Capstone- not enough training, at least not cohesive enough to transition between the front and back of the house (I sure it's seamless now;)	5/30/2017 10:42 AM
7	The practicals	5/30/2017 10:25 AM
8	Plating, modern trends and concepts	5/30/2017 9:45 AM
9	Practical experiences and finals as well as the capstone experience overall.	5/24/2017 7:09 PM
10	I've grown up eating mostly American food so learning different food cultures was challenging yet intriguing. You're introduced to new ingredients, techniques, flavors and so much more... It's a different world	5/23/2017 6:28 PM
11	All the studying, but that's college!	5/22/2017 10:31 PM
12	Molecular gastronomy made me think about food in a different way and it being an even more exact science than even baking it challenged me to focus on the task at hand.	5/22/2017 2:07 PM
13	Capstone	5/22/2017 10:24 AM
14	Practicals.	5/22/2017 9:13 AM
15	Capstone	5/22/2017 9:08 AM
16	Practicals. The time management aspect was always a challenge. Stick to the timeline!	5/13/2017 7:17 AM
17	The most challenging for me was the scaling out in bake class, it was a little complicated but I got it eventually.	5/10/2017 8:00 AM
18	Other students being messy or lazy.	5/9/2017 7:07 PM
19	time management was always my biggest foe in the class room. The instructors gave me the skill set to overcome that.	5/9/2017 2:41 PM
20	Definitely learning to work with many varied personalities, and particularly classmates who didn't really seem to care that much about how they did. Learning how to motivate the unmotivated or bring pride in workmanship to somebody who is relaxed about quality was a lot of shots in the dark at first. Also because I essentially had no professional experience it was incredibly overwhelming to have all this new jargon and small wares names thrown at me just to start a fundamental task. It made me really frustrated with myself frequently because it was just too much to pick up at once. Also, I wish there would have been more time spent on training how to clean thoroughly and well. I think clean people tend to assume that others know more than they do but... the sad fact is a lot of parents don't make their kids clean much of anything anymore. If you want to put out students with the highest hygiene standards there has to be a little extra time invested in training that from the start. Like... they'll use it the whole time they're there and beyond anyway, might as well make sure they get it right! On that same tack, I'd say there generally wasn't enough time allotted for cleaning, so we often ran REALLY late. That, or we were all crappy and slow at cleaning. Maybe both, depending on the day.	5/8/2017 8:15 PM
21	I hated healthy cooking. Plain and simple. Chef Jay was awesome. The food was delicious, but in no way have I used it in the real world other than working with dietary restrictions. And gastronomy was my least favorite class, just because I am not that creative and it personally challenged my patience. And sometimes, my peers could be challenging. Oh lord...I hated practicals. I still have nightmares...	5/8/2017 5:57 PM
22	Team work, relying on others can show you not to rely on others. You must always plan that someone is going to screw up somehow.	5/8/2017 5:06 PM
23	Knife skills. I am still nervous about having my hand touching the knife while cutting.	5/8/2017 5:04 PM

24	Freaking croissants & Crepes!	5/8/2017 4:30 PM
25	I loved when we had really complex dishes to complete but that we were still challenged to make it our own.	5/8/2017 4:09 PM

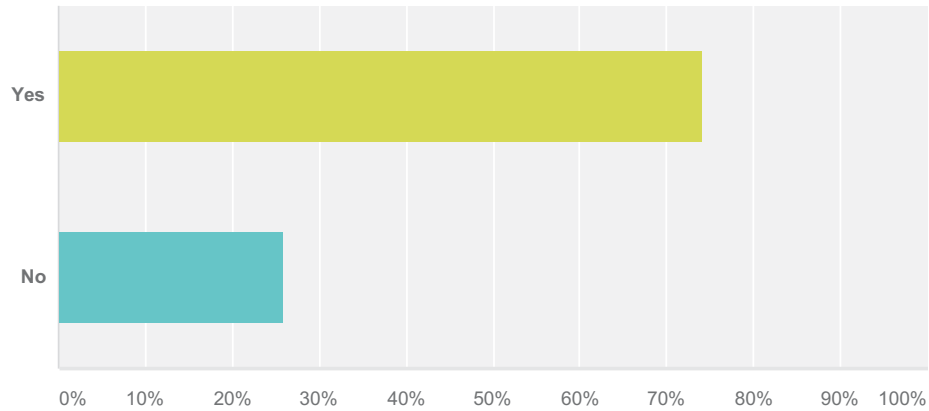
Q9 What would you like to see more of in regards to the Culinary Club?

Answered: 24 Skipped: 4

#	Responses	Date
1	More mandatory involvement. You have to be part of a group or project.	5/30/2017 9:27 PM
2	More challenges like chopped pick out random ingredients and make them cook something.	5/30/2017 4:57 PM
3	More participation from all students instead of the same 5 people	5/30/2017 3:44 PM
4	The club making more events of its own, also the club not being stifled by any difficulties the department faces.	5/30/2017 1:40 PM
5	Actual follow through- seeing where the funds are going... again, this may have already been addressed.	5/30/2017 10:42 AM
6	More hands on with projects in the community	5/30/2017 10:25 AM
7	More community benefits and fundraisers that push the culinary program into the community eye	5/30/2017 9:45 AM
8	Perhaps more integration into the curriculum to inspire more overall participation in the program	5/24/2017 7:09 PM
9	Consistency is nice. The same people are always the ones doing a majority of the work, so motivating others to participate helps.	5/24/2017 2:00 PM
10	Thinner chef coats and pants please! The cost guide sheet to cost out our menus for the final project should be updated. I remember Robin telling me it hasn't been updated in a few years and during an interview I brought our project in and he noticed the costing was a little off by looking at my recipes! Lol but hey I got the job	5/23/2017 6:28 PM
11	More hands on activities	5/22/2017 10:31 PM
12	Participants. The memebers felt forced. I understand why, but trying to get people to help at events or be on the council was hard to come by. It was a bummer to see the lack of enthusiam in my group.	5/22/2017 2:07 PM
13	Baking and pastry	5/22/2017 10:24 AM
14	I wish that the culinary clubs would put on mistery basket challenges. I think it would really help get the creative juices flowing.	5/22/2017 9:13 AM
15	More things to participate in and less having to sit through demonstrations from vendors.	5/22/2017 9:08 AM
16	I thought all of the fund raisers were great. Keep encouraging participation in those. It was really valuable to learn about bulk production and salesmanship.	5/13/2017 7:17 AM
17	It would be nice to see the culinary club be more evolved with the community.	5/10/2017 8:00 AM
18	Not sure. Maybe more enthusiasm for the club.	5/9/2017 7:07 PM
19	I felt like the culinary club was on a good path when I graduated. I hope that it will continue to grow and explore avenues for community involvement inside and outside the school.	5/9/2017 2:41 PM
20	Honestly... I'm not sure. I don't know where it's gone since I was there, but like any organization there always seemed to be a lot of ideas and not a lot of backup and follow through, myself included. I would say fundraising to bring in special instructors. I would have killed for Ray Duey's fruit carving class. Or workshops with special hired instructors - Julia M. Usher, or Ewald Notter, or a professional ice carver. Those could be good fundraisers as well, and you'd probably be able to host a professional development weekend with any of them during the same time span. Really, I just want you to bring Julia M. Usher here so I can take a class.	5/8/2017 8:15 PM
21	Is there a club anymore? They should do something...anything, that gets their name out, not just within the college.	5/8/2017 5:57 PM
22	More student involved fundraisers.	5/8/2017 5:04 PM
23	More culinary apparel options as well as license plate holders for our cars that show how we are "rockin it" :)	5/8/2017 4:30 PM
24	More students running things. Right now it just seems like Dan is running the show and not the students. I think that's why students don't want to volunteer and help. Most feel like their voices don't matter because Dan turns a lot of things down anyways. They see that and feel discouraged.	5/8/2017 4:09 PM

Q10 Do you feel that the knife kit is sufficient? If not, how can it be improved?

Answered: 27 Skipped: 1

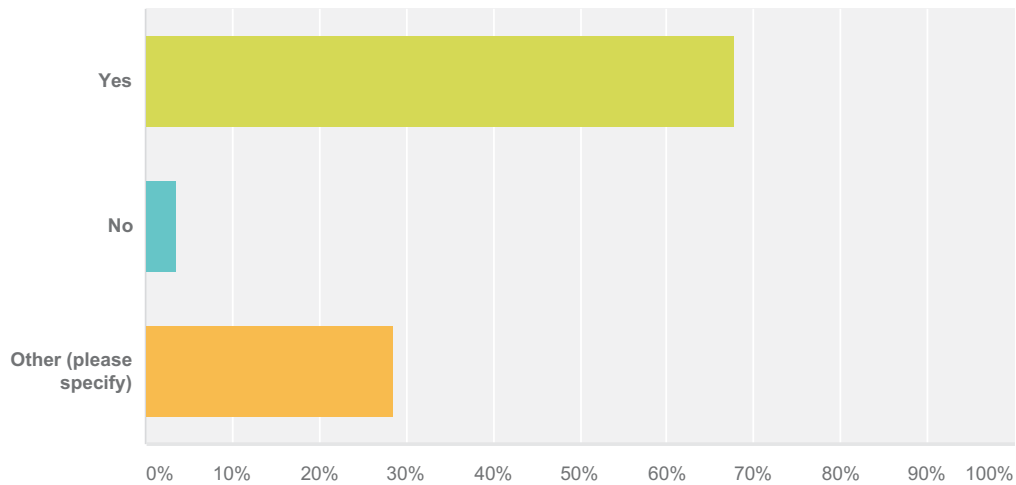


Answer Choices	Responses
Yes	74.07% 20
No	25.93% 7
Total	27

#	Explain (optional)	Date
1	We need fish spatulas and spiders.	5/30/2017 9:27 PM
2	I think it should have included a garnish kit as well but otherwise it was adequate.	5/30/2017 3:44 PM
3	The option should be there to purchase, but NOT required to purchase, most students will quickly discover what they like and buy what they need- it's a waste of money to buy that kit if you already have a comparable /better one.	5/30/2017 10:42 AM
4	More pastry and playing items would be ideal. And possibly a sharpening kit.	5/30/2017 9:45 AM
5	Its a great starter. For students who want more, they can invest in what they want.	5/24/2017 2:00 PM
6	Some of the knives are really cheaply made and my knife kit bag fell apart and started ripping right away.	5/22/2017 9:08 AM
7	used my own knives	5/13/2017 3:24 PM
8	Bench scraper, bowl scraper! Cheap and invaluable.	5/8/2017 8:15 PM
9	It sure is big though.	5/8/2017 5:57 PM
10	Mercer is terrible but for a starter kit and cheap set it's okay, personally I think each student should know what kind of knife would fit them and order specifically. No one knife style fits all hands.	5/8/2017 5:06 PM
11	Only things to add would be a bench scraper, microplane, and possible a small digital scale	5/8/2017 4:30 PM
12	Mandolin and adequate peeler.	5/8/2017 4:11 PM

Q11 Were the required textbooks useful? Would you like to see others used?

Answered: 28 Skipped: 0

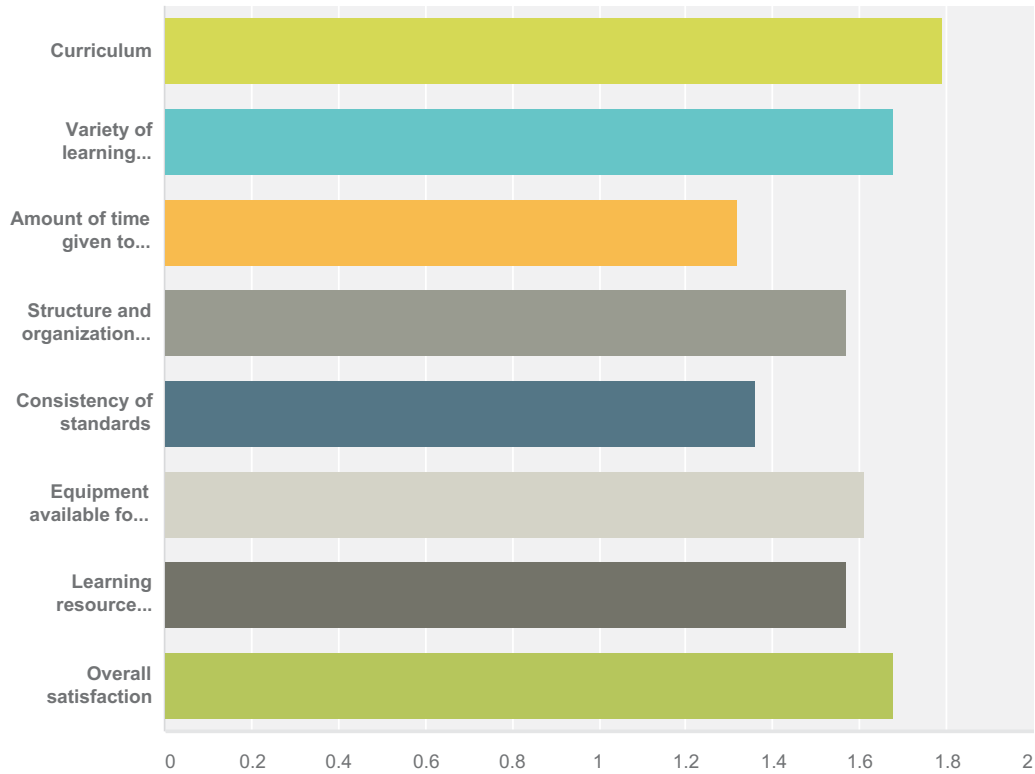


Answer Choices	Responses
Yes	67.86% 19
No	3.57% 1
Other (please specify)	28.57% 8
Total	28

#	Other (please specify)	Date
1	The molecular gastronomy book was a waste of money.	5/30/2017 3:44 PM
2	rarely used them	5/30/2017 10:42 AM
3	i feel that some textbooks, while useful, seemed to become less mandatory over time.	5/24/2017 7:09 PM
4	I still have them. I go back to recipes and management tips and tools	5/23/2017 6:28 PM
5	The basic cooking and baking books were like my bible. The others were only glanced at.	5/8/2017 5:57 PM
6	I felt molecular gastronomy was a waste of money \$40 for 4 recipes. I borrowed the book and made references online just as easily.	5/8/2017 5:06 PM
7	The textbooks were just right. Cost vs. student income is always a challenge. I appreciate our instructors sharing other textbook/cook books that are most helpful.	5/8/2017 4:30 PM
8	A few books were useful but I didn't refer to my textbooks that often. Most things can be googled.	5/8/2017 4:09 PM

Q12 Rate how valuable each program component below was to you according to the scale.

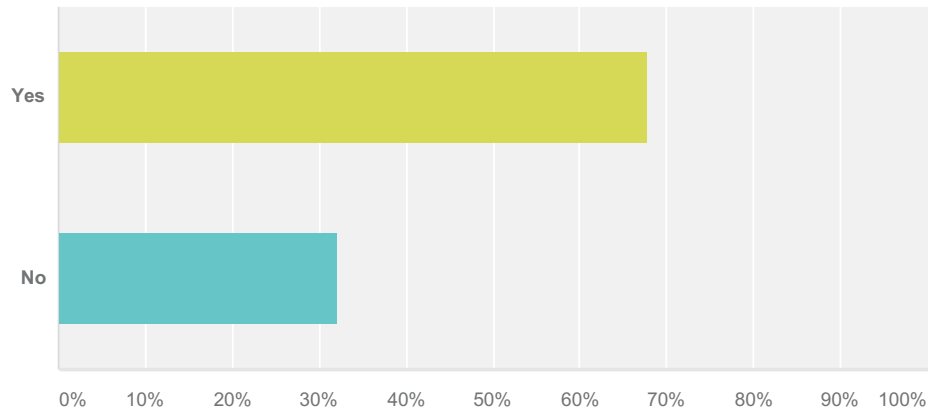
Answered: 28 Skipped: 0



	Very useful	Somewhat useful	Neutral	Not useful	Not at all useful	Total	Weighted Average
Curriculum	82.14% 23	14.29% 4	3.57% 1	0.00% 0	0.00% 0	28	1.79
Variety of learning resources	75.00% 21	17.86% 5	7.14% 2	0.00% 0	0.00% 0	28	1.68
Amount of time given to accomplish competencies	50.00% 14	39.29% 11	3.57% 1	7.14% 2	0.00% 0	28	1.32
Structure and organization of class time	64.29% 18	32.14% 9	0.00% 0	3.57% 1	0.00% 0	28	1.57
Consistency of standards	60.71% 17	21.43% 6	14.29% 4	0.00% 0	3.57% 1	28	1.36
Equipment available for instruction	64.29% 18	32.14% 9	3.57% 1	0.00% 0	0.00% 0	28	1.61
Learning resource support	60.71% 17	35.71% 10	3.57% 1	0.00% 0	0.00% 0	28	1.57
Overall satisfaction	75.00% 21	17.86% 5	7.14% 2	0.00% 0	0.00% 0	28	1.68

Q13 Did you receive a culinary job offer prior to graduating?

Answered: 28 Skipped: 0



Answer Choices	Responses	
Yes	67.86%	19
No	32.14%	9
Total		28