

Satisfaction Survey of Program Outcomes for Culinary Graduates 2017

CIP Code: 12.0503 CA100 Culinary Arts AAS Degree: Program Outcomes Aligned to Courses					
Program Outcomes	<i>Demonstrate accurate knife cuts/skills</i>	<i>Demonstrate professionalism for a foodservice operation</i>	<i>Demonstrate proficiency in professional cooking and baking techniques</i>	<i>Perform safe food handling according to national guidelines</i>	<i>Demonstrate cost management techniques (including yield, waste and cost controls)</i>

How well-prepared were you in the following areas from your Culinary Arts program courses?	Extremely Prepared	Very Prepared	Somewhat Prepared	Not So Prepared	Not At All Prepared	Average Score (1-5)
Basic cooking methods and techniques	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Basic baking methods and techniques	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Basic knife techniques	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Basic salad and cold food preparation	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Identifying quality ingredients	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Demonstrating proper sanitation skills	100.0%	0.0%	0.0%	0.0%	0.0%	5.0
Operate kitchen machinery safely	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Demonstrating team work	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Successful at measuring converting and following recipes	75.0%	25.0%	0.0%	0.0%	0.0%	4.8
Overall Preparedness	77.8%	22.2%	0.0%	0.0%	0.0%	4.8

Overall, how satisfied are you with your experience attending the Culinary Arts program?	Responses
Extremely satisfied	100.0%
Very satisfied	0.0%
Somewhat satisfied	0.0%
Neither satisfied nor dissatisfied	0.0%
Somewhat dissatisfied	0.0%
Very dissatisfied	0.0%
Extremely dissatisfied	0.0%