

Satisfaction Survey of Program Outcomes for Culinary Graduates 2018

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	32.1%	57.1%	10.7%	0.0%	0.0%	4.2
Basic baking methods and techniques	32.1%	46.4%	14.3%	7.1%	0.0%	4.0
Basic knife techniques	35.7%	53.6%	10.7%	0.0%	0.0%	4.3
Basic salad and cold food preparation	28.6%	57.1%	14.3%	0.0%	0.0%	4.1
Identifying quality ingredients	32.1%	46.4%	17.9%	3.6%	0.0%	4.1
Demonstrating proper sanitation skills	46.4%	42.9%	10.7%	0.0%	0.0%	4.4
Operate kitchen machinery safely	32.1%	53.6%	14.3%	0.0%	0.0%	4.2
Demonstrating team work	60.7%	35.7%	3.6%	0.0%	0.0%	4.6
Successful at measuring converting and following recipes	35.7%	39.3%	21.4%	3.6%	0.0%	4.1
Overall Preparedness	37.3%	48.0%	13.1%	1.6%	0.0%	4.2

Overall, how satisfied are you with your experience attending the Culinary Arts program?	Responses
Extremely satisfied	60.7%
Very satisfied	32.1%
Somewhat satisfied	3.6%

Neither satisfied nor dissatisfied	3.6%
Somewhat dissatisfied	0.0%
Very dissatisfied	0.0%
Extremely dissatisfied	0.0%