

Culinary Arts Management AAS CA 100 Satisfaction Data and Surveys

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	69.2%	7.7%	23.1%	0.0%	0.0%	4.5
Basic baking methods and techniques	46.2%	30.8%	7.7%	7.7%	7.7%	4.0
Basic knife techniques	69.2%	23.1%	7.7%	0.0%	0.0%	4.6
Basic salad and cold food preparation	69.2%	15.4%	7.7%	7.7%	0.0%	4.5
Identifying quality ingredients	61.5%	23.1%	7.7%	7.7%	0.0%	4.4
Demonstrating proper sanitation skills	69.2%	23.1%	7.7%	0.0%	0.0%	4.6
Operate kitchen machinery safely	61.5%	30.8%	0.0%	7.7%	0.0%	4.5
Demonstrating team work	69.2%	15.4%	15.4%	0.0%	0.0%	4.5
Successful at measuring converting and following recipes	69.2%	15.4%	15.4%	0.0%	0.0%	4.5
Overall Preparedness	65.0%	20.5%	10.3%	3.4%	0.9%	4.5

Overall, how satisfied are you with your experience attending the Culinary Arts program?	Responses
Extremely satisfied	76.9%
Very satisfied	15.4%
Somewhat satisfied	7.7%
Neither satisfied nor dissatisfied	0.0%
Somewhat dissatisfied	0.0%
Very dissatisfied	0.0%
Extremely dissatisfied	0.0%

How likely are you to recommend the Culinary Arts Program, Culinary Management Program or Baking Certificate Program to others?	Responses
Extremely likely	84.6%
Very likely	7.7%
Somewhat likely	7.7%
Not so likely	0.0%
Not at all likely	0.0%