

## Culinary Arts Management AAS CA 100 Satisfaction Data and Surveys for 2024-2025

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-
Basic cooking methods and techniques	55.6%	40.7%	3.7%	0.0%	0.0%	4.5
Basic baking methods and techniques	44.4%	40.7%	11.1%	3.7%	0.0%	4.3
Basic knife techniques	55.6%	40.7%	3.7%	0.0%	0.0%	4.5
Basic salad and cold food preparation	55.6%	40.7%	3.7%	0.0%	0.0%	4.5
Identifying quality ingredients	59.3%	37.0%	3.7%	0.0%	0.0%	4.6
Demonstrating proper sanitation skills	59.3%	37.0%	3.7%	0.0%	0.0%	4.6
Operate kitchen machinery safely	51.9%	44.4%	3.7%	0.0%	0.0%	4.5
Demonstrating team work	59.3%	37.0%	3.7%	0.0%	0.0%	4.6
Successful at measuring converting and following recipes	59.3%	37.0%	3.7%	0.0%	0.0%	4.6
Overall Preparedness	55.6%	39.5%	4.5%	0.4%	0.0%	4.5

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Overall, how satisfied are you with your experience attending the Culinary Arts program?	Responses
Extremely satisfied	63.0%
Very satisfied	29.6%
Somewhat satisfied	3.7%
Neither satisfied nor dissatisfied	3.7%
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	59.3%
Very likely	37.0%
Somewhat likely	3.7%
Not so likely	0.0%
Not at all likely	0.0%