

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	52.9%	44.1%	2.9%	0.0%	0.0%	4.5
Basic baking methods and techniques	44.1%	41.2%	14.7%	0.0%	0.0%	4.3
Basic knife techniques	61.8%	23.5%	11.8%	2.9%	0.0%	4.4
Basic salad and cold food preparation	44.1%	52.9%	2.9%	0.0%	0.0%	4.4
Identifying quality ingredients	58.8%	32.4%	8.8%	0.0%	0.0%	4.5
Demonstrating proper sanitation skills	67.7%	32.4%	0.0%	0.0%	0.0%	4.7
Operate kitchen machinery safely	50.0%	47.1%	2.9%	0.0%	0.0%	4.5
Demonstrating team work	64.7%	32.4%	2.9%	0.0%	0.0%	4.6
Successful at measuring converting and following recipes	67.7%	26.5%	5.9%	0.0%	0.0%	4.6
Overall Preparedness	56.9%	36.9%	5.9%	0.3%	0.0%	4.5

Overall, how satisfied are you with your experience attending the Culinary Arts program?	Responses
Extremely satisfied	73.5%
Very satisfied	14.7%
Somewhat satisfied	11.8%
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	70.6%
Very likely	26.5%
Somewhat likely	2.9%
Not so likely	0.0%
Not at all likely	0.0%