Course:	1659 001 - HA 240	**Department:**	HRM
Responsible Faculty:	Edward Mc Keown	**Responses / Expected:**	31 / 35 (88.57%)
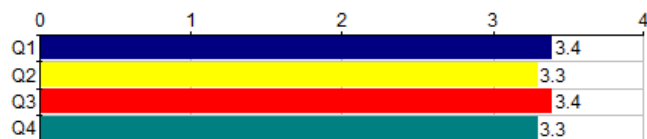
Overall Questions		1659 - 001							
		Responses				**Course**			
		SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1	Course requirements are stated clearly in the syllabus.	2	1	11	17	**31**	**3.4**	4	4	.83
Q2	The course is organized in a way that helps me learn.	2	2	13	14	**31**	**3.3**	3	4	.84
Q3	The grading criteria for each assignment are clear.	2	0	14	15	**31**	**3.4**	3	4	.78
Q4	The assignments help me understand the subject more clearly.	3	1	12	15	**31**	**3.3**	3	4	.91

Responses: [**SD**] Strongly Disagree=1 [**D**] Disagree=2 [**A**] Agree=3 [**SA**] Strongly Agree=4

Individual Questions		Edward Mc Keown							
		Responses				**Individual**			
		SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q5	The instructor shows respect for students.	2	0	7	22	**31**	**3.6**	4	4	.79
Q6	The instructor provides constructive feedback on assignments.	2	1	7	21	**31**	**3.5**	4	4	.84
Q7	The instructor answers questions and concerns in a timely manner.	2	0	6	23	**31**	**3.6**	4	4	.79

Responses: [**SD**] Strongly Disagree=1 [**D**] Disagree=2 [**A**] Agree=3 [**SA**] Strongly Agree=4

Question:	**What suggestions do you have to improve this course?**
Response Rate:	67.74% (**21** of **31**)

1	none
2	no, i don't have suggestion. good class, good professor.
3	n/a
4	more extra credit please put the specific requirements of every homework on bb learn.
5	don't fall students based on the serve safe exam. However make it a requirement that you won't be able to graduate until you have passed it.
6	Using professor's own lecture material. So both prof and student can understand material better. More interest in 2nd half of semester.
7	The sanitation section of this class should be it's own class, only because the mid term exam determines whether you pass or fail the class. And the results of the mid-term exam is given AFTER the last day you can drop classes. Not only that but the final presentation requires you to be in group, and if part of your group fails the mid-term exam you loses those people with in your group.
8	Serv Safe should be its own course.
9	None
10	None
11	None - Class was extremely organized and easy to follow. I felt that all of the topics that we covered were necessary and useful for anyone going in to the hospitality industry.
12	N/A
13	Maybe some less power points.
14	If the Servsafe test could not be included in the grade is better.
15	I would have liked a little more detailed instructions for the assignments that had to do with the group project. I usually ended up doing more work than I had to. For some of the assignments, there was an example of how the assignment should be completed. Maybe provide an example for all assignments so instruction is more clear?
16	I think we could take a longer time to go over serve safe practices.
17	I think the classes allocated for group work towards the end of semester could be better used for actual class teaching, or if they were made mandatory attendance group work during that time would be more productive.
18	I don't have some suggestions to improve this course, because my professor is really responsible and kind to students. I have to admit that the course is difficult for me, but it is valuable to learn so much knowledge.
19	I don't believe there needs to be improvements it was very enjoyable.

20	Go back to Bblearn to change what is listed due for each week.
21	For me personally, I bought the second restaurant book (which was very expensive) for only 5 chapters.

Looking back at the purchase, this was very inconvenient for me. |

Question:	The assignment that most contributed to my learning is:
Response Rate:	70.97% (22 of 31)

1	i learned more information about management, and we group created a restaurant, we got more practice.
2	chapter tests
3	To design our own restaurant helps us to combine all the knowledge together.
4	The weekly quizzes on servsafe.
5	The servsafe test
6	The restaurant design project.
7	The group project
8	The group project
9	The group project was helpful with applying our knowledge into a presentation.
10	The final project - this helped us utilize all of the knowledge we have gained this semester and put together a hypothetical restaurant, something that some of us may be doing in the future.
11	The ServSafe portion of the class really contributed to my learning. It was a little boring, but since I studied so hard for the exam a lot of the information stuck with me and now I know a lot of the material!
12	The ServSafe exam, I think it provided a great opportunity for the students.
13	Servsafe
14	Restaurant observation
15	Project? I only say this because it feels other than ServSafe nothing else goes on in class, however project details and due dates are a hot mess.
16	Mostly the quizzes
17	I really liked the semester long project because it gave us insight on what its like to start opening a restaurant.
18	I had an exam called "Servsafe" in this class. Although it is difficult, I really learned a lot of useful knowledge by preparing for the exam. Also, the group project in this class let me have a fantastic experience. I even made some new friends in this class.
19	Guest presenters
20	Group project.
21	Group project putting together a restaurant
22	All of the servsafe assignments were most beneficial to me so that I am able to learn and continue on with that knowledge in my jobs in the future.

Question:	What did you like best about this course?
Response Rate:	74.19% (23 of 31)

1	ppt of the material covered in class being available on bleary
2	i best like presentation, because we created a Japanese restaurant. i learned more Japanese food.
3	There are lots of interesting related stories beyond textbook.
4	The teacher was really chill
5	The restaurant group project was a lot of fun and able to get engaged and use the creativeness of multiple people to try and get a successful idea.
6	The information taught was interesting and useful
7	The guest speakers were cool.
8	The extra credit elements such as Casino Night and the Executive Lecture. Also I think the group project for this class made me feel more established within the HRM course again.
9	The Group Project
10	Teaching style
11	N/A
12	I really liked the way the professor presented his lectures. He did talk off slides but often we would engage in conversation about his past experiences in the industry that had to do with what we were discussing that day. It made the material more palpable. He also asked us about our experiences in the industry and allowing us to discuss the topic and relate it to our lives made it more interesting. Dr. Mc Keown really cares about his students and it showed. I would take this class again.
13	I liked the professor a lot! He really cares about his students, and he truly does love seeing his students prosper! I appreciate his presence on campus :)
14	I liked that Dr. McKeown was a very good professor and provided clear instruction in class. I also liked the guest speakers.
15	I liked how interactive this course was.
16	I like the group project and the casino night best.
17	I like how the teacher has a lot of personal experience.
18	I enjoyed learning about menus and their design
19	Group project
20	Good stories, good learning enviroment
21	Food servSafe
22	Creating a restaurant by ourselves as a group.
23	All the informations are in the PPTs