

Course: 1003 001 - HA 240	Department: HRM
Responsible Faculty: Edward Mc Keown	Responses / Expected: 7 / 10 (70%)



Overall Questions	1003 - 001								
	Responses					Course			
	SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1 Course requirements are stated clearly in the syllabus.	0	0	1	6	7	3.9	4	4	.35
Q2 The course is organized in a way that helps me learn.	0	0	2	5	7	3.7	4	4	.45
Q3 The grading criteria for each assignment are clear.	0	0	1	5	6	3.8	4	4	.37
Q4 The assignments help me understand the subject more clearly.	0	0	3	4	7	3.6	4	4	.49

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.	0	0	1	6	7	3.9	4	4	.35
Q6 The instructor provides constructive feedback on assignments.	0	0	2	5	7	3.7	4	4	.45
Q7 The instructor answers questions and concerns in a timely manner.	0	0	0	7	7	4.0	4	4	0

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: 85.71% (6 of 7)
1 powerpoints relating to homework due
2 None I believe this class is run perfectly due to the short time frame
3 I think that there should be a video of a restaurant tour or something for the online class to give a visual of what we are learning throughout the course.
4 Honestly, not much to say. I did have a bump early on because as a staff member I rarely check my gmail account. That's my issue, not the professors!
5 Having access to the actual textbook rather than just the generated powerpoints would have offered greater understanding of the material. I also think video lectures or interactive forms of learning would help solidify some of the topics.
6 -no due dates, just finish by the due date, or fail-

Question: The assignment that most contributed to my learning is:
Response Rate: 85.71% (6 of 7)
1 part by part project
2 The sanitation report made me go to a restaurant and notice things I otherwise may not even notice unless it was out of place.
3 The restaurant observation most contributed to my learning because it caused me to physically go out and observe what the course had been teaching.
4 The four-part project contributed the most to my learning as it applied all of the lessons discussed in the textbook chapters. The Menu Recipe Costing sheet was also very beneficial because it put recipes into terms with money, helping me visualize just how cheap/expensive running a restaurant could be..
5 Restaurant Sanitation paper. I liked going out with a specific purpose!
6 Project Part 2

Question: What did you like best about this course?
Response Rate: 85.71% (6 of 7)
1 the professor was extremely helpful, wanted you to learn and succeed.
2 This course was self-paced which I loved! I was able to work ahead and finish the course about a week early.

	The professor.
3	He is very helpful to work with, he understands the real advantages to correction and resubmission rather than just "you get what you get". I have never learned so well from an online course, I am very pleased, and glad I took it.
4	It is a fairly simple course, yet it allows students to be creative and use their imagination.
5	I liked the layout simple with one large project divided into sections, also the professor who treated me as an adult and understood during the break that this course is difficult
6	Happy to not have the group discussions. Great extra credit options, even though I did not do them. Loved the real life projects like the Restaurant Sanitation project. Really nice online class for the Winter semester!