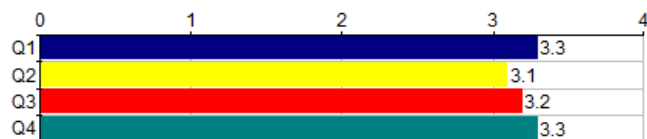


Course: 1634 002 - HA 240	Department: HRM
Responsible Faculty: Edward Mc Keown	Responses / Expected: 39 / 41 (95.12%)



Overall Questions	1634 - 002								
	Responses					Course			
	SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1 Course requirements are stated clearly in the syllabus.	3	2	13	21	39	3.3	4	4	.89
Q2 The course is organized in a way that helps me learn.	5	3	13	18	39	3.1	3	4	1.02
Q3 The grading criteria for each assignment are clear.	2	7	12	18	39	3.2	3	4	.90
Q4 The assignments help me understand the subject more clearly.	2	2	16	19	39	3.3	3	4	.80

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.	1	2	10	26	39	3.6	4	4	.71
Q6 The instructor provides constructive feedback on assignments.	2	1	10	26	39	3.5	4	4	.78
Q7 The instructor answers questions and concerns in a timely manner.	2	1	11	25	39	3.5	4	4	.78

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:	66.67% (26 of 39)
1	the class got off track multiple times and therefore made the assignment schedule obsolete.
2	shorter lectures or more teacher/student interacting
3	none
4	more practice tests that are more like the servsafe exam
5	This was a great class. No suggestions.
6	This course seems to be all over the place. We as students were told that we were required to purchase the new version of the Servsafe book, while the professor didn't even upgrade the Servsafe teacher curriculum so all of our chapters were out of order making it hard to complete assignments. For the final project, I feel as though the requirements went way beyond our ability as students for the minimal information we were taught. We were lectured on about Restaurant operations for about 3 days and somehow we have a final on it in the course. I just feel as this course needs some attention and structure so students aren't confused and ill-prepared.
7	The power points are a bit bland
8	Spend more time of material after the ServSafe Exam. It felt like we rushed through the material that will be on the final.
9	SafeServe should be it's own class
10	Remind more of when assignments are due and or upcoming. Introduce the assignment in class so we are not going in blind.
11	Nothing
12	Nothing great course
13	Not have the servsafe test.
14	None!
15	N/A
16	N/A
17	N/A
18	More prep for the Serve Safe exam and more emphasis on how difficult the exam actually is and the importance of the exam for this course.
19	More heads up on assignments, schedule and assignments were unclear
20	Maybe some more lectures on the last half of the semester? After the Servsafe midterm, our professor went over the material very quickly and I didn't really learn anything.
21	Make it more engaging

22	I would suggest more clarity on which deadlines are strict and which will be moved. I wasn't sure when some things were due.
23	I have no recommendations, I really liked the class.
24	I had absolutely no idea what was happening in the class because there was no timeline or clear due dates for anything. The quizzes every week were longer than most exams that I take in every class. Our group project barely came together because we had no idea what we were doing because of the lack of structure. The grades in the grade book did not match up with the syllabus what-so-ever.
25	Do something to keep the attention of the class, going through a power point for an hour and 15 minutes is very dull and attention is lost easily. Also a clearer syllabus and directions for quizzes and assignments.
26	Announce when assignments are due. There was a lot of confusion and it wouldn't be on the syllabus.

Question:	The assignment that most contributed to my learning is:
Response Rate:	76.92% (30 of 39)
1	the quiz
2	the group presentation
3	taking the servsafe exam
4	restaurant observation
5	The weekly ServSafe tests
6	The servesafe exam
7	The restaurant concept project.
8	The restaurant presentations.
9	The quizzes helped me the most.
10	The project
11	The menu assignment
12	The group project
13	The final powerpoint presentation.
14	The ServSafe Exam I suppose
15	Servsafe.
16	ServSaf exam?
17	Serv Safe was a big waste of A LOT of time in class. It is beneficial to our resume though, so I understand.. I guess.
18	Restaurant final project
19	Restaurant observation
20	Quizzes
21	Probably developing my own restaurant with my group since I learn from doing hands on work.
22	None.
23	N/A
24	I liked the first half of the semester with SevSafe.
25	I liked how interactive the assignments were.
26	I hate to admit, but the quizzes helped me prepare for the tests.
27	Group project
28	Group project
29	Group Project. Very fun and had great time
30	...

Question:	What did you like best about this course?
Response Rate:	71.79% (28 of 39)
1	the teacher
2	my freinds
3	i liked how it taught me about all the things that you really need to cautious about when eating and serving in a restaurant. i had no idea about a lot of the things that really went into making a restaurant safe to eat at.
4	i did not have one thing that i liked more than others
5	extra credit
6	The teacher
7	The stories
8	The project.
9	The professors attitude
10	The professor
11	The group work
12	The group project was fun
13	The extra credits given
14	That we did the ServSafe test and received the official certification.

15	Serv Safe
16	Nothing. I was lost the entire class on what we were responsible for and what was expected of us.
17	N/A
18	Learning about the different Food borne illnesses.
19	It was a fun and humorous learning experience.
20	I liked the lectures because they were informative.
21	I liked learning about sanitation surprisingly and now I notice if a restaurant is carrying out cleaning procedures correctly which I think is fun. I also liked learning about alcohol in the industry as well.
22	I enjoyed Dr. McKeown and his teaching style. He is personable and entertaining to listen to.
23	Group Project
24	Getting certified and the creativity in the group project.
25	Getting a servesafe certification
26	Fun lots of stories and projects that was pretty fun to do
27	Easy going
28	.