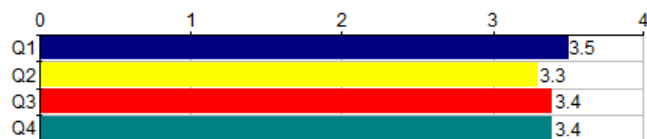


|   |   |
|---|---|
| <b>Course:</b> 5821 004 - HA 240            | <b>Department:</b> HRM                        |
| <b>Responsible Faculty:</b> Edward Mc Keown | <b>Responses / Expected:</b> 34 / 38 (89.47%) |



| Overall Questions | 5821 - 004 |   |    |    |    |        |      |      |         |
|-------------------|------------|---|----|----|----|--------|------|------|---------|
|                   | Responses  |   |    |    |    | Course |      |      |         |
|                   | SD         | D | A  | SA | N  | Mean   | Med. | Mode | Std Dev |
| Q1                | 0          | 0 | 17 | 17 | 34 | 3.5    | 3.5  | 3,4  | .50     |
| Q2                | 1          | 3 | 16 | 14 | 34 | 3.3    | 3    | 3    | .74     |
| Q3                | 0          | 3 | 14 | 17 | 34 | 3.4    | 3.5  | 4    | .65     |
| Q4                | 1          | 3 | 12 | 18 | 34 | 3.4    | 4    | 4    | .77     |

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                   | 0               | 0 | 6  | 28 | 34 | 3.8        | 4    | 4    | .38     |
| Q6                   | 0               | 0 | 8  | 26 | 34 | 3.8        | 4    | 4    | .42     |
| Q7                   | 0               | 0 | 11 | 23 | 34 | 3.7        | 4    | 4    | .47     |

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?  |
|-----------------------|---|
| <b>Response Rate:</b> | 76.47% (26 of 34)   |
| 1                     | more of a planning upfront  |
| 2                     | To explain assignments more in depth and to give quizzes in class that make students learn each topic.  |
| 3                     | The only suggestion I have would be about the ServSafe exam being a requirement to pass the course. If a student is doing well in the class with all the other assignments, quizzes, projects, and tests but does not pass the ServSafe exam, does not seem fair. I would maybe suggest making the ServSafe and optional decision for the student taking the class and have a deadline to decide whether or not to take the exam that way you can purchase exams, but still save money with not having to purchase as many in case not all students wish to take the certification. |
| 4                     | The lectures were a bit boring.   |
| 5                     | Teach more on what we need to know for the exams and chit chat less.  |
| 6                     | Teach ServSafe as it's own class. It would have been nice to actually learn the material then just memorizing everything and be stressed because we didn't have that long to learn everything.  |
| 7                     | Nothing.  |
| 8                     | Nothing its great   |
| 9                     | None.   |
| 10                    | N/A   |
| 11                    | N/A   |
| 12                    | Maybe keep an updated syllabus - the one for this semester was confusing when it came to the project.   |
| 13                    | Make the servesafe not required to pass   |
| 14                    | Make it more clear what is due and when it is due.  |
| 15                    | I'm not sure  |
| 16                    | I would suggest that the second half of the course, after servsafe, have small homework assignments; to make sure all the students are grasping the topic.  |
| 17                    | I would say that the projected should available in the beginning of the semester and not towards the end because it it a lengthy project.   |
| 18                    | I think that this course could only be benefited by not making the Safeserv test mandatory in order to pass.  |
| 19                    | I think that Serve safe should be its own course requirement. HA 240 should be learning about restaurants and managing one.   |
| 20                    | I think the class was very organized in the beginning of the semester when we were learning about stuff for servsafe but after we got past that it became less organized. I was always confused when assignments were due and what we had to do in the project. I would suggest talking more about the project throughout the semester and making more deadlines so groups can't procrastinate since it is a big project. I also would spend more time on the material that will be on the final.   |

|    |   |
|----|---|
| 21 | I strongly believe ServSafe should be taught in its own course. ServSafe was extremely challenging for me, and I feel as though we should have more practice and more time to understand the material.  |
| 22 | I do not have any suggestions   |
| 23 | Have better structure the last half of the semester. Feels like we didn't accomplish much   |
| 24 | Going over notes for the actual course instead of only working on ServSafe and the final project  |
| 25 | Go over what we are supposed to be retaining from the restaurant book. We talked about one chapter out of the 5 that will be on the final. The project assignments aren't clear on how and what to do for each one. The ServSafe should be its own class. |
| 26 | Clearer instructions on the group project and powerpoints for the restaurant concept book chapters  |

|                       |   |
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| <b>Question:</b>      | <b>The assignment that most contributed to my learning is:</b>  |
| <b>Response Rate:</b> | <b>76.47% (26 of 34)</b>  |
| 1                     | the restaurant observation report   |
| 2                     | servsafe exam   |
| 3                     | final paper   |
| 4                     | The ServSafe exam and the final group project.  |
| 5                     | The semester menu assignment contributed to my learning the most.   |
| 6                     | The semester long project was a good way to see everything you need to do to open a restaurant.   |
| 7                     | The restaurant pitch was awesome and taught me speaking skills, organization and a lot about restaurants.   |
| 8                     | The restaurant design project   |
| 9                     | The restaurant project  |
| 10                    | The online quizzes helped me better my understanding on the ServSafe material.  |
| 11                    | The online quizzes were long but helped me see what I knew and what I needed to read more on for the ServSafe exam. I wish we would have done more of those for the material on the final so I could see what I needed to study more.   |
| 12                    | The group project   |
| 13                    | The group project   |
| 14                    | The ServSafe Exam   |
| 15                    | The ServSafe exam because it contained all the material that I needed to learn about opening or operating a restaurant.   |
| 16                    | The Restaurant Observation because it put what we learned into context  |
| 17                    | The Restaurant Presentation   |
| 18                    | ServSafe exam   |
| 19                    | Restaurant group project  |
| 20                    | Restaurant observation  |
| 21                    | Practice Quizzes  |
| 22                    | I think that the final project was the most beneficial to my understanding of the course.   |
| 23                    | I learned a lot by going through the ServSafe manual. There was a lot of interesting things I did not know of before learning the material. The restaurant project was also a big contribute to my learning since we got a pretty decent taste of what it is like to actually create, start, and build your own restaurant and all that it entails. |
| 24                    | Group Restaurant project  |
| 25                    | Creating my own restaurant. It was very fun and helped me understand everything that goes into a restaurant.  |
| 26                    | Creating a restaurant   |

|                       |   |
|-----------------------|---|
| <b>Question:</b>      | <b>What did you like best about this course?</b>  |
| <b>Response Rate:</b> | <b>76.47% (26 of 34)</b>  |
| 1                     | the guest lectures really give a different perspective, very informative  |
| 2                     | servsafe  |
| 3                     | The teacher was very good at explaining the topics in detail  |
| 4                     | The teacher and how nice and funny he is  |
| 5                     | The professor was the best part of the course. Dr. McKeown is so knowledgeable of the hospitality industry, and he does a really great job of teaching it in a way that is understandable, especially to those new to the career path. He had a lot of great stories to tell that showed first hand experience of things we were learning in class. Dr. McKeown did a really great job with relating to all his students, keeping us up to date with everything, and making sure we felt comfortable in the class. I would definitely recommend Dr. McKeown to anyone who plans on taking HA courses. |
| 6                     | The many guest speakers   |
| 7                     | The lectures because they were informative but not boring. Dr. McKeown made them very interesting.  |
| 8                     | The group project.  |
| 9                     | The final project and some of the speakers that came in to share their experiences in restaurant management.  |
| 10                    | The assignments were really fun   |
| 11                    | The alcohol laws  |
| 12                    | That Mr McKeown relates his experiences to the lectures   |
| 13                    | Professor McKeown   |
| 14                    | My favorite part was the final project.   |
| 15                    | Learning about restaurants, and everything that goes into one.  |
| 16                    | I loved how personable my professor was.  |

|    |   |
|----|---|
| 17 | I love professor Dr. McKeown. We had a closer relationship due to me working at a barbecue restaurant, but he was such an amazing mentor for all of the students. His kindness and sense of humor made it enjoyable to show up to every class, and due to that I learned so much about Hospitality and made me excited for what my future holds in HRM. |
| 18 | I liked when the cop came in and talked to us about alcohol in restaurants  |
| 19 | I liked that you cared about what grade everyone got in the class and gave many opportunities to help our grades.   |
| 20 | I liked creating my own restaurant from the concept to the menu to marketing.   |
| 21 | I like how passionate you are about teaching and the food industry.   |
| 22 | How the teacher let us fix our work without losing points   |
| 23 | Having the guest speaker from the police department was my favorite part of this course.  |
| 24 | Getting to learn a lot about restaurants and food safety  |
| 25 | Dr McKeown  |
| 26 | Creating a restaurant   |