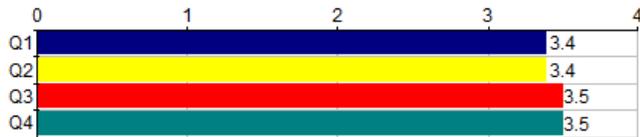


Course: 7830 004 - HA 240	Department: HRM
Responsible Faculty: Edward Mc Keown	Responses / Expected: 49 / 58 (84.48%)



Overall Questions	7830 - 004								
	Responses				Course				
	SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1 Course requirements are stated clearly in the syllabus.	1	4	16	28	49	3.4	4	4	.73
Q2 The course is organized in a way that helps me learn.	2	4	16	27	49	3.4	4	4	.80
Q3 The grading criteria for each assignment are clear.	1	5	13	30	49	3.5	4	4	.76
Q4 The assignments help me understand the subject more clearly.	2	2	16	29	49	3.5	4	4	.76

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	0	8	40	49	3.8	4	4	.54
Q6 The instructor provides constructive feedback on assignments.	1	1	14	33	49	3.6	4	4	.63
Q7 The instructor answers questions and concerns in a timely manner.	1	2	7	39	49	3.7	4	4	.64

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:	79.59% (39 of 49)
1	none
2	none
3	none. loved Dr. McKeowns and enjoyed HA240
4	n/a. This class was super fun and I wouldn't change anything about it!
5	focus more on serv safe exam. many people did not pass.
6	easy worksheets for facts that will be on serve safe exam
7	be clearer on the assignment requirements stick to a structured calendar out line of due dates
8	The first 8 weeks of the semester is just powerpoint lectures and it is very boring and most students disengage and do not learn the information. It would be helpful to make it more interactive or more interesting.
9	The course didn't always aline with the dates on the syllabus, however, it typically worked in the students favor. I also think this had to do with it being the first time Mc Keown had thought the course.
10	The ServSafe exam would have been easier to study if we had had more pre-test, specifically after each chapter. The final project was really challenging. Having 6 members to a group was the hardest task. Having to rely on 5 others to do there work and having their work reflect (somewhat) in my grade is terrifying. Group projects personally are not my favorite, but maybe maximizing the amount of members to 4 would be ideal.
11	One suggestion that would help the course is a more organized structure class and a more organized structure on the final. Also a more interactive and study guides for the ServSafe midterm because looking at all the questions and studying the midterm only had 7 questions identical from the hundreds of questions we were given and didn't know a lot of the questions on the test.
12	Nothing, Dr. M is the best
13	Nothing I enjoyed it how it was.
14	None
15	No suggestion this course is excelent.
16	N/A
17	Maybe, to be a little more strict on turn in dates.
18	Maybe just to have more in class time in the middle of the semester to work on the final project. Also, just to have a little more direction about due dates.

19	Making the project a little more interactive in class.
20	Make the course more interactive with students. Keep small assignments due throughout the semester to encourage students to come to class and pay attention in class. The final project was a little hard to follow along with.
21	Make the ServSafe learning for the sanitation more interactive instead of just powerpoint
22	Make deadlines more clear
23	Less PowerPoints that come straight from the book and more interaction about the required readings in class
24	Keep with lax due dates!
25	Inform the students about due dates and complete requirements for assignments in person.
26	I would suggest having more assignments that are relevant to the course. I know that Professor McKeown is not a fan of homework or tests, but the quizzes would be easier to complete if the content wasn't only from the book.
27	I think what would help to improve the course is if there is more participation all around from some of the other students. This would help so that the same people are not answering over and over again.
28	I think the syllabus should not have due dates or if they do then the class should stick to the dates. The first half of the semester I learned things but the second half I did not learn much because we just had a project that we would work on all the time so maybe spread out the learning over the whole semester. The assignments were also unclear, there were a few assignments that I didn't even know we had because they were never discussed in class.
29	I think for the first semester when we went over ServSafe criteria that the class could've been made to be more engaging, it was difficult to pay attention when the material was a little dry. Also if there was a way that the class could be structured to help us study or remember things for the ServSafe exam such as short weekly cumulative quizzes or something or making the students present different topics.
30	I suggest knowing as much about how the class is going to run as possible at the beginning of the semester, so we can stay on track throughout the semester. I am truly, very grateful for the time in class that we have been provided to work on our group project, but for the last several weeks, that's really all we have been doing. The syllabus said that for the first half of the semester, up until midterms, we would cover everything in the SafeServ Sanitation book, which we did. Then we took the midterm, which was the ServSafe Certification Exam. After the midterm, we were supposed to start learning about the topics in our Restaurant book, which we did for the first few classes, but since then, all class periods have been focused on just the project. Again, I am grateful for the time in class to work on it, especially because we can immediately ask Dr. McKeown for help right then and there if we need it, but I feel like I bought a book for no reason since we aren't learning anything in that book. If the class doesn't need to know what's in that book, that's great, but I suggest having that set in the syllabus at the beginning of the semester, rather than deciding to significantly change the course half-way through the semester.
31	I really enjoyed this class and had a fun time learning about all things having to do with food safety and other things.
32	I feel like he is a very good professor, and the way he explains and presents the material has allowed me to learn new things and understand the topic as well as making it enjoyable.
33	He is very informative with reminding people of due dates and helping with assignments, but I would wish he would take attendance as having people in groups be constantly absent due to no record of them being absent held against them is hard on other members in a group. It also lowers other students motivation to attend class when half the class is missing on a Friday.
34	Have more structure regarding attendance.
35	Have him go over stuff that's actually going to be on the test instead
36	Have clearer guidelines for the final project.
37	Do more classwork and assignments. Rather than learning just through a lecture.
38	Clearer instructions for class projects and assignments in the syllabus
39	As much as everyone hates classes where attendance is mandatory, I think that would be beneficial for this class. More specifically, it would be helpful for attendance to be mandatory during the months we work on the group project because it's hard to get things done when people don't show up.

Question:	The assignment that most contributed to my learning is:
Response Rate:	81.63% (40 of 49)
1	the teachings
2	the final project
3	the assignment of building and creating our own restaurant
4	nothing
5	group project
6	group end of the year project.
7	Was the group restaurant project
8	The servsafe test and the studying that went along with it was helpful.
9	The restaurant project helped the most with me understanding all the functions and planning that goes into it.
10	The restaurant observation definitely. It really made me look really hard at restaurants and what I need to do in the future if I manage my own.
11	The quizzes
12	The only assignment that I learned a little from, that was relevant to the class, was the restaurant project.
13	The midterm.
14	The group project that you work on all semester is very helpful because it makes you learn everything you need to do in order to start up a restaurant.
15	The final project. It compiled all sorts of things we learned over the semester into one comprehensive project.
16	The final project
17	The entire restaurant project.
18	The assignment that most contributed to my learning was the group project at the end, I enjoyed getting to know my group and learning more about how to make a restaurant concept with them.
19	The Restaurant observation and final project.
20	The Restaurant Project
21	The Restaurant Group project
22	The Group Project.
23	The Build-Your-Own-Restaurant project. That's really the only assignment we have been assigned, to be honest. Which again, not complaining. The less busy-work, the better in my opinion. This project has been helpful to apply the different concepts from the ServSafe book into an actual restaurant, and it helps solidify those concepts.

24	Taking the ServSafe exam. It helped me learn about what is safe or not in a restaurant facility.
25	ServSafe quizzes
26	Restaurant project
27	Restaurant project. helped me understand restaurant layouts and how safety is most important
28	Restaurant Project
29	Restaurant Project
30	Pricing the menu was the assignment that contributed to my learning the most allowing me to understand what goes into making and pricing up a menu
31	Preparation and the certification of ServSafe
32	Only thing I would recommend is that the teacher be more clear on when and what assignments are due.
33	N/A
34	I am enjoying completing the restaurant project. Creating a restaurant is exciting and the collaboration with my group has been easy most of the time.
35	Group project on designing restaurant.
36	Food Safety section
37	Designing a restaurant project
38	Definitely the group restaurant project
39	Creating your own restaurant from the ground up.
40	All of them

Question: What did you like best about this course?	
Response Rate:	77.55% (38 of 49)
1	professor
2	i liked how we were able to ask any question to the professor and he was very nice with his responses. he helped us any way we needed and it was a fun class to go to.
3	how funny the professor is and how much he cares about each of his students grades in the class
4	group project
5	group collaboration and power points.
6	food safety
7	classmates
8	Your teaching style was perfect for this class and I enjoyed every moment of it with you. You were informative and helpful.
9	You were always very open and honest with us, making the class enjoyable and fun.
10	You give us freedom to work on our own time.
11	We get to work in groups
12	The professor is nice and funny and make it interesting.
13	The group project
14	The due dates were reasonable. I had plenty of time to do my assignments.
15	The course was flexible in a way that allowed students to complete work at their own pace.
16	That there were only three quizzes and one test. It took a lot of stress out of the class.
17	My personal favorite was when we had special guest speakers, particularly the one involving Arizona state liquor law enforcement
18	It was a very fun class to participate in. The class notes and discussions flowed very well and I enjoyed the class very much.
19	I think we covered a lot of material over the semester, and I feel like it was presented in an easy and more comprehensible way than just having to read the textbook.
20	I really enjoy Professor McKeown as a person, very funny, kind and approachable
21	I really enjoyed creating a restaurant, but I kind of wish it was an individual assignment because my group was very difficult to work with.
22	I love the funny stories from Dr. Mc Keown and how knowledgeable he is. He has a story for every different situation and it's very helpful.
23	I liked the whole idea of the assignment being an actual project and how creating a restaurant allows me to understand what goes into the process.
24	I liked that we had in class time to work on our projects and I also liked the teacher because he was nice and funny. I also liked the extra credit opportunities we were given.
25	I liked the easiness of this class because HRM is my minor and it was helpful.
26	I liked the amount of extra credit given in this course. It helped my grade out in a huge way.
27	I liked how second semester we did more group work.
28	I like how there is no final because with all of the stress from my other courses, it is nice to not have to worry about another class. I also enjoyed the humor that was involved in my class and it made me look forward to it!
29	I like how the final project brought the process of creating a restaurant to life. It's not easy!
30	I just liked his way of teaching and making everything fun and interesting for us.
31	I enjoyed learning about safety of food because it is extremely important in general especially within this industry.
32	How we went in blind to the final because he didn't tell us specifics about anything and only told us to wash our hands after performing tasks which you obviously already knew you had to wash your hands after doing
33	How he treats the students with respect and makes the class a fun learning environment
34	He is very kind and understanding if you need to absent or are having trouble completing an assignment. Very accessible and approachable.
35	Having the opportunity to take a midterm on SafeServe and possibly becoming certified.
36	Fun class and good learning environment

37	Dr. McKeown is the best part because he is understanding and a great teacher.
38	Because it helped me learn what all goes into having and maintaining a restaurant. Also, it helped me get engaged with other students and work together to reach a common goal which is what I feel like the Hospitality industry is needing more of.