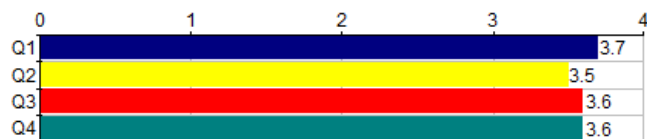
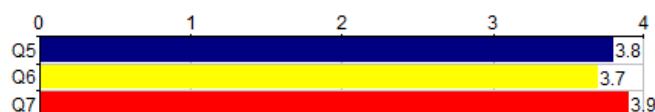


Course: 1787 005 - HA 240	Department: HRM
Responsible Faculty: Edward Mc Keown	Responses / Expected: 31 / 43 (72.09%)



Overall Questions	1787 - 005								
	Responses					Course			
	SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1 Course requirements are stated clearly in the syllabus.	1	0	7	23	31	3.7	4	4	.64
Q2 The course is organized in a way that helps me learn.	1	2	7	21	31	3.5	4	4	.76
Q3 The grading criteria for each assignment are clear.	1	0	8	22	31	3.6	4	4	.65
Q4 The assignments help me understand the subject more clearly.	1	0	10	19	30	3.6	4	4	.67

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	5	26	31	3.8	4	4	.37
Q6 The instructor provides constructive feedback on assignments.	0	1	6	24	31	3.7	4	4	.51
Q7 The instructor answers questions and concerns in a timely manner.	0	0	4	27	31	3.9	4	4	.34

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: 74.19% (23 of 31)
1 you were great. the structure of the course was good too.
2 more projects
3 What you give us before the class starts, the addressing your professor and things like that, make you seem very intimidating, but in person you are very relaxed and someone easy to work with. Try and show more of that in the online class.
4 The course was very well laid out so I dont have any suggestions.
5 Overall wonderful course, makes me want to take another class online
6 Nothing
7 Nothing.
8 Nothing, I loved this course
9 Nothing that I can think of.
10 None, I love it!
11 None, I enjoyed this course .
12 None! Great course!
13 No suggestions.
14 N/A
15 N/A
16 Inform students on what sections in the book they can find answers or help with assignments.
17 Implement more assignments pertaining to book concepts and terminology.
18 I wish that there was some help to study for the serve safe course.
19 I think that the course syllabus had set clear guidelines for students to be aware of assignment directions and due dates. Dr. McKeown stressed his availability and encouraged students to reach out to him for assistance with flexible office hours. I thought his office hours were very helpful in getting a thorough understanding of his expectations for each assignment.
20 I felt that the later projects did not require as much use of the book as the earlier ones. I would suggest requiring more components from the book
21 I don't have any suggestions.

22	I am taking this class online so I would suggest some more interaction with his students that are online.
23	A few smaller assignments each week to lead up to the few larger assignments that are due on Sundays

Question:	The assignment that most contributed to my learning is:
Response Rate:	77.42% (24 of 31)
1	when i had to go to a restaurant and write in depth about it. it opened my eyes to things i should look at more often.
2	restaurant project
3	projects
4	The restaurant projects throughout the semester.
5	The restaurant sanitation observation.
6	The price cost assignment was most helpful to me.
7	The menu costing recipe
8	The main restaurant project
9	The final part of the project
10	The assignment where we had to layout a menu, it showed me that menus are not an easy task to complete.
11	The Menu Costing mostly contributed to my learning because it made me realize how restaurants price their items and get lots of profits.
12	Restaurant Project, designing my own restaurant made me realize how much business owners go through
13	Restaurant Sanitation Observation
14	Restaurant Sanitation paper.
15	Restaurant sanitation assignment.
16	Proiect
17	Probably the creating your own restaurant one, because it made me change perspectives and think of it from an owner.
18	Menu Recipe Costing worksheet
19	I think that one huge thing I learned this through this course was the excel costing spreadsheet that we were assigned to do. I had no clue prior to this assignment how purchasing managers account for each ingredient used in setting a price for a dish or drink. After going to an office hour, and being explained how to do so, I understood that as ingredients are bought, they are broken down into portion sizes and accounted for how many dishes they could be used in. I understood how one bottle of wine pours approximately 5 glasses of 5oz pours, and how to calculate that cost per serving.
20	I really liked the sanitation observation assignment because I do not usually keep my eyes open to things like that when I dine out and it opened my eyes to where I should take my business.
21	I really enjoyed the projects using what we were learning to build our own resetaurants.
22	I loved creating and managing the personal restaurant idea. It was fun and also challenging to witness a little bit of the work that goes into opening and running an establishment in this industry.
23	I like the project and how it is split up throughout the semester
24	All the projects were a great learning tool for learning about the restaurant industry as a new owner.

Question:	What did you like best about this course?
Response Rate:	80.65% (25 of 31)
1	the trip to the Grand Canyon was awesome, i really like seeing everything that goes on behind running a park.
2	freedom on the project
3	food handlers card
4	The format
5	The creativity aspect
6	The ability to redo an assignment. Dr. Mc Keown understanding that mistakes happen and being okay with giving second chances
7	The fact that it was easily explained, and easy to follow & understand
8	Teacher
9	Lots of opportunities to earn points
10	It was creative and had assignments related to my actual degree.
11	I thought project one, two, and three went hand in hand together and making assignments due every other week gave students enough time to give a lot of effort to submit quality assignments. I liked how the first part of the project, we were to be creative and innovative in creating a restaurant while including conceptual terms in our paper. The second part of the project was helpful in creating a menu that correlated to our restaurant theme and restaurant design. I think the third part of the restaurant made us think critically by addressing the amount of plates, bowls, silverware, etc. would for one night's dining operation. I thought this made us think critically and helped us actually understand order sizes while considering the turnover rate per table during a dinner service.
12	I really liked how available the professor was to his students.
13	I really enjoyed the format of this course. It was simple straightforward and had a logical progression. All assignments had clearly stated due dates and what was required was clear from the beginning. I enjoyed creating my own restaurant and the creative license that came with it.
14	I loved how all assignments were available at once because I could get ahead if I had the chance and there was a decent time frame between each so you never felt rushed. Having this course as y first online course, I really appreciated the availability and helpfulness of my instructor.
15	I liked the menu recipe costing.
16	I liked most the project where we had to make a restaurant I was able to be creative.
17	I liked how easy it was and I could get everything done at my own pace.
18	I like that everything is spread out throughout the semester.
19	I like that I was given the opportunity to create my own restaurant, and am very excited that i am now a certified food handler.

20	I enjoyed how available the professor was for questions or help on any assignments.
21	I enjoyed doing the sanitation observation.
22	I appreciated how well structured the course was as it was my first semester at NAU and my first time taking classes online exclusively so being able to navigate and keep up with deadlines easily was very beneficial.
23	How the assignments were open all year to do.
24	Great instructor
25	Due dates were consistent and course was easy to follow.