

<b>Course:</b> 9065 006 - HA 240	<b>Department:</b> HRM
<b>Responsible Faculty:</b> Edward Mc Keown	<b>Responses / Expected:</b> 24 / 29 (82.76%)



Overall Questions	9065 - 006								
	Responses				Course				
	SD	D	A	SA	N	Mean	Med.	Mode	Std Dev
Q1 Course requirements are stated clearly in the syllabus.	0	1	7	16	24	3.6	4	4	.56
Q2 The course is organized in a way that helps me learn.	0	2	7	15	24	3.5	4	4	.64
Q3 The grading criteria for each assignment are clear.	0	1	7	16	24	3.6	4	4	.56
Q4 The assignments help me understand the subject more clearly.	0	1	6	17	24	3.7	4	4	.55

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	3	21	24	3.9	4	4	.33
Q6 The instructor provides constructive feedback on assignments.	0	1	6	17	24	3.7	4	4	.55
Q7 The instructor answers questions and concerns in a timely manner.	0	0	6	18	24	3.8	4	4	.43

Responses: [SD] Strongly Disagree=1 [D] Disagree=2 [A] Agree=3 [SA] Strongly Agree=4

<b>Question:</b> What suggestions do you have to improve this course?
<b>Response Rate:</b> 66.67% (16 of 24)
1 nothing
2 none
3 my suggestion would be to not change anything . your class is fantastic. you are by far my favorite professor!!!!
4 Perhaps delve into more detail in the ServSafe Manager section of the course, maybe make the class time longer, it would have helped a lot of people prepare better. And make the practice test a mandatory grade, but maybe offer it as an extra credit category worth .5 points as question? maybe even .25, just a little incentive to get people to complete it a few times to get a higher grade and get more studying out of it.
5 Nothing.
6 None.
7 No, I enjoy everthing
8 N/a, the course was amazing
9 N/A
10 Mr. McKeown is a great instructor but there is always room for improvement and constructive feedback is important. I think the professor could be a bit stricter on attendance. I was almost always there for each class and I made it a priority to try to go. I feel like I learned a great amount and benefited from that. I would talk to other students who were also in his class that never went and they had no idea what was going on when I would talk to them about food safety or other restaurant operations topics. I felt that I learned more than them by going to class so maybe if attendance was part of a grade and taken more into account they would come to class more.
11 More in-class time to organize and get more acquainted with group members.
12 I thought this course was wonderfully taught. You are able to tell how passionate Professor McKeown is about this subject.
13 I enjoyed this class, but I really wanted to be challenged in the food industry and I feel like I wasn't. I think this course needs to be a little more challenging.
14 I did not think that the course content prepared me enough for the ServSafe exam
15 For ServSafe to be taught in a different way.
16 Extend servesafe portion to give more time to understand the concepts.

<b>Question:</b> The assignment that most contributed to my learning is:
<b>Response Rate:</b> 66.67% (16 of 24)

1	the project
2	the project and presentation
3	quiz is the most help to me
4	Therbligs assignment because it helped me to learn about something that I didn't know existed
5	The restaurant project that was completed in a group
6	The project where we have to create our own restaraunt and everything that goes into it like we were actually doing ing.
7	The main project really helped me prepare and think about what it would be like to plan out a restaurant.
8	The main project we had, creating our own restaurant, contributed to my learning the most. It challenged me and taught me a lot about what it takes to start a business.
9	The group project due at the end of the semester. It taught me how to work within a group which is important for the hotel and restaurant management field. It also taught me everything you need to take in consideration when building a restaurant. There are a lot more important things than the food and design. You have to think about the equipment, space, recipe costing and much more. It put making a restaurant into a realistic perspective which is important if that is what your career goal is.
10	The group project most contributed to my learning because it gave us a view of all the steps needed to start a restaurant.
11	Restaurant observation report.
12	Restaurant project
13	Quizes.
14	Learning about skills I can take with my in the kitchen and at home.
15	I know the steps to set up a restaurant.
16	Hotel design project

<b>Question:</b>	<b>What did you like best about this course?</b>
<b>Response Rate:</b>	<b>66.67% (16 of 24)</b>
1	the wonderful professor because he is funny and understand each students
2	the project and restaurant observation
3	everything is interesting
4	Your genuine interest in the subject, and your positive demeanor.
5	The project is nice.
6	The independence when making our restaurants
7	The hand washing activity that showed if we washed our hands well enough or not.
8	The group project.
9	The good atmosphere and helpful criticisms
10	ServSafe taught me a lot about the restaurant industry with helps with my everyday life of being a server at outback.
11	Learning new things each day
12	I loved taking class with Mr. McKeown. He ties all of the learning with his own personal experiences and tells stories from his past work which makes the learning experience better. He has worked in so many restaurants and it really does help him as a professor because he can contribute all these past experiences and teach the students what is right and wrong in the restaurant industry. I would love to take another one of his classes in the future.
13	I liked how we did sanitary/food safety first in the semester.
14	I liked how much knowledge he had and how willing he was to help whenever there were questions.
15	I like that we got to take the servsafe test
16	I enjoyed getting with a group and coming up with our own restaurant. Being able to address our creative sides and seeing what all the groups came up with.