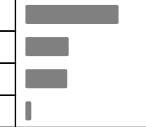


Cincinnati State
Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

1 - I have completed this number of credits at Cincinnati State:

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
0-12 credits	(1)	127	50.60%		1.78		
13-30 credits	(2)	59	23.51%				
31-70 credits	(3)	57	22.71%				
71+ credits	(4)	8	3.19%				
0 25 50 100				Question			
Response Rate				Mean	STD	Median	
253/448 (56.47%)				1.78	0.90	1.00	

2 - This term I am attending Cincinnati State:

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
part-time (taking 11 credits or fewer)	(1)	120	49.18%		1.51		
full-time (taking 12 or more credits)	(2)	124	50.82%				
0 25 50 100				Question			
Response Rate				Mean	STD	Median	
244/448 (54.46%)				1.51	0.50	2.00	

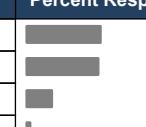
3 - My age is:

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
18 and under	(1)	10	4.15%		2.46		
19-24	(2)	111	46.06%				
25 and higher	(3)	120	49.79%				
0 25 50 100				Question			
Response Rate				Mean	STD	Median	
241/448 (53.79%)				2.46	0.58	2.00	

4 - This course is:

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
required in my program	(1)	239	98.35%		1.02		
an elective	(2)	4	1.65%				
0 25 50 100				Question			
Response Rate				Mean	STD	Median	
243/448 (54.24%)				1.02	0.13	1.00	

5 - I spent approximately ____ per week on homework or other preparation for this class.

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
less than 3	(1)	102	41.46%		1.80		
3-5	(2)	99	40.24%				
6-10	(3)	37	15.04%				
More than 10	(4)	8	3.25%				
0 25 50 100				Question			
Response Rate				Mean	STD	Median	
246/448 (54.91%)				1.80	0.81	2.00	

Cincinnati State
Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

6 - I attended class:

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
					Question	STD	Median
seldom	(1)	3	1.21%	1	3.80		
sometimes	(2)	0	0.00%	1			
most of the time	(3)	35	14.17%	2			
always	(4)	185	74.90%	5			
N/A for Online Courses	(0)	24	9.72%	1			
				0 25 50 100	Question		
Response Rate				Mean	STD	Median	
247/448 (55.13%)				3.80	0.49	4.00	

7 - A course syllabus was provided with requirements for the course.

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
					Question	STD	Median
Yes	(1)	245	100.00%	5	1.00		
No	(2)	0	0.00%	1			
				0 25 50 100	Question		
Response Rate				Mean	STD	Median	
245/448 (55.69%)				1.00	0.00	1.00	

8 - The course content and learning activities are consistent with the course objectives.

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
					Question	STD	Median
Strongly Agree	(5)	200	81.30%	5	4.76		
Agree	(4)	35	14.23%	2			
Neutral	(3)	9	3.66%	1			
Disagree	(2)	1	0.41%	1			
Strongly Disagree	(1)	1	0.41%	1			
				0 25 50 100	Question		
Response Rate				Mean	STD	Median	
246/448 (54.91%)				4.76	0.58	5.00	

9 - The course evaluation methods are clear and appropriate (for example tests, writing assignments, presentations, projects).

Response Option	Weight	Frequency	Percent	Percent Responses	Means		
					Question	STD	Median
Strongly Agree	(5)	191	77.64%	5	4.70		
Agree	(4)	40	16.26%	2			
Neutral	(3)	10	4.07%	1			
Disagree	(2)	5	2.03%	1			
Strongly Disagree	(1)	0	0.00%	1			
				0 25 50 100	Question		
Response Rate				Mean	STD	Median	
246/448 (54.91%)				4.70	0.65	5.00	

10 - My instructor demonstrates thorough knowledge of the course subject matter.

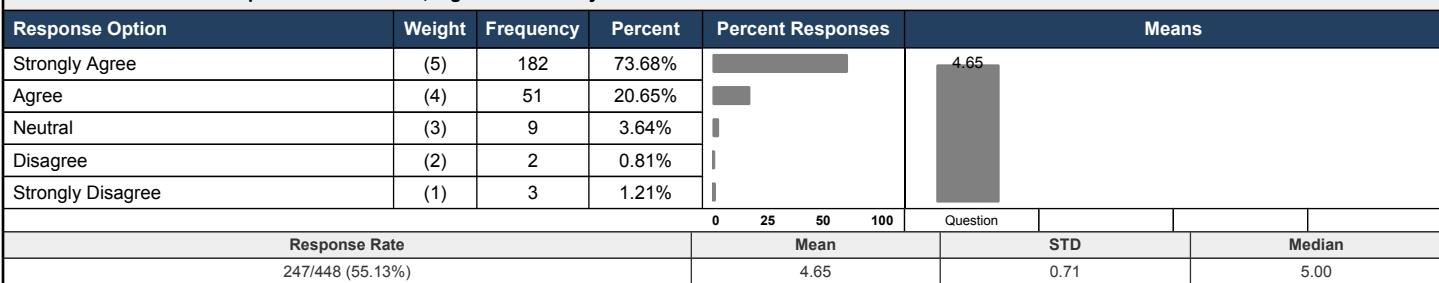
Response Option	Weight	Frequency	Percent	Percent Responses	Means		
					Question	STD	Median
Strongly Agree	(5)	201	81.38%	5	4.77		
Agree	(4)	36	14.57%	2			
Neutral	(3)	8	3.24%	1			
Disagree	(2)	2	0.81%	1			
Strongly Disagree	(1)	0	0.00%	1			
				0 25 50 100	Question		
Response Rate				Mean	STD	Median	
247/448 (55.13%)				4.77	0.54	5.00	

Cincinnati State
Fall 2018

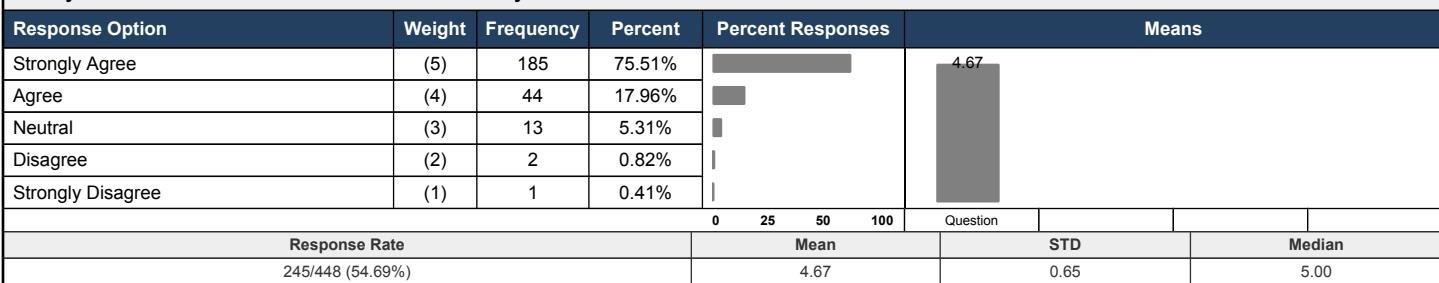
Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

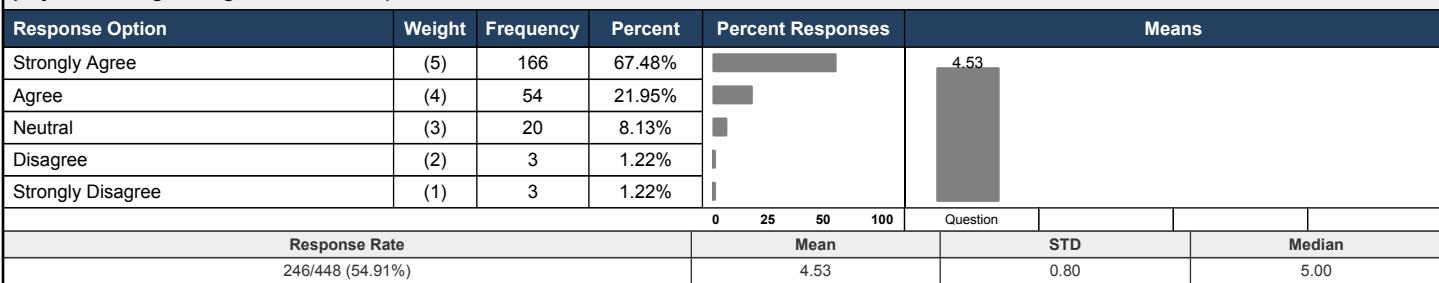
11 - The course content is presented in a clear, logical and orderly manner.



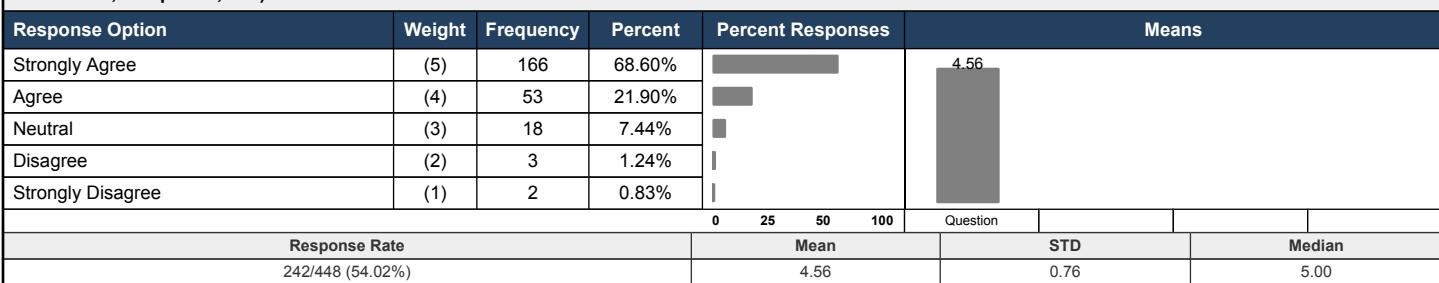
12 - My instructor communicates course material in a way that I can understand.



13 - My instructor uses a variety of learning activities that help students attain the stated course objectives (For example, lecture, group work, discussion, labs, projects, reading, writing, multimedia, etc.).



14 - My instructor incorporates technology to assist learning. (For example, Blackboard, other websites, PowerPoint, video/film, podcasts, wikis, blogs, calculators, computers, etc.)

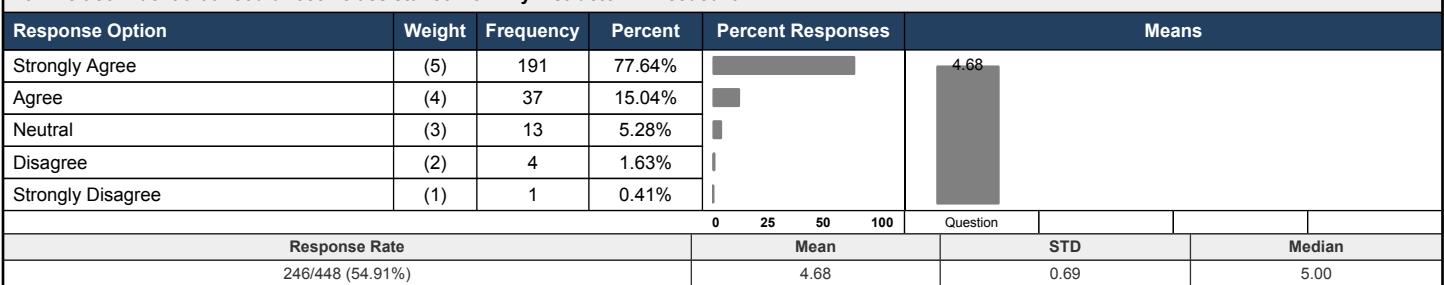


Cincinnati State
Fall 2018

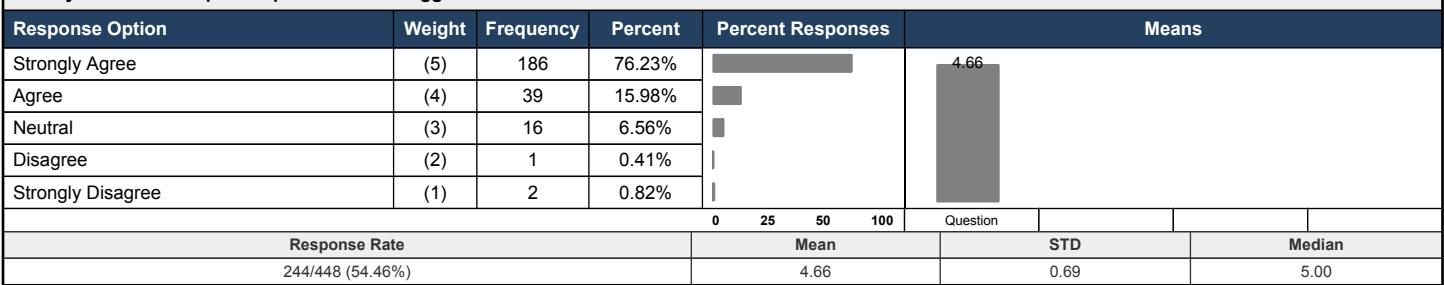
Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

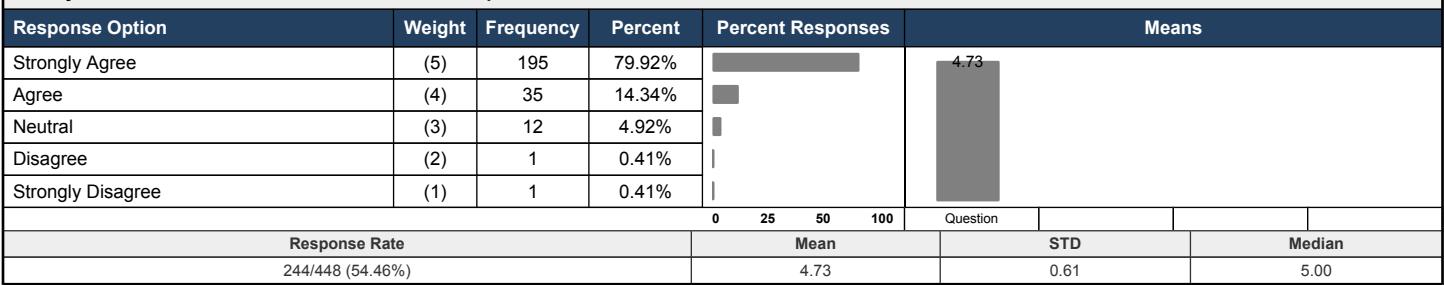
15 - I felt confident that I could receive assistance from my instructor if I needed it.



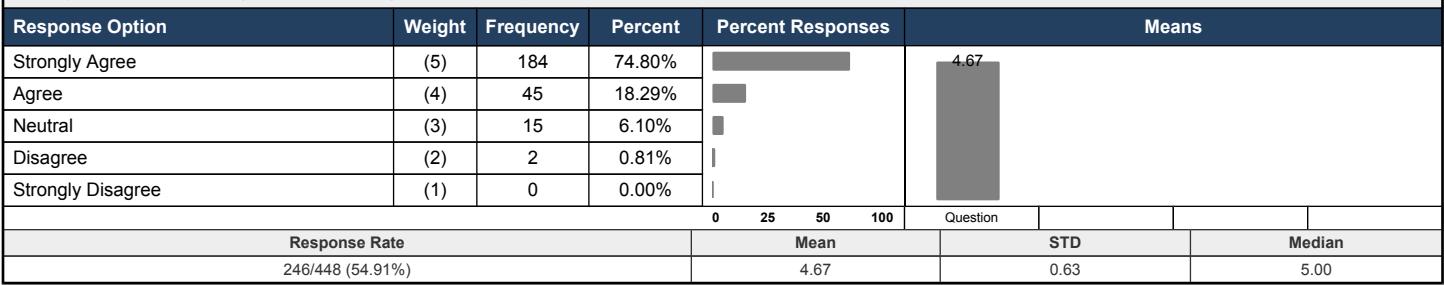
16 - My instructor is open to questions and suggestions.



17 - My instructor is courteous and treats me with respect.



18 - My instructor challenges and encourages me to do my best.

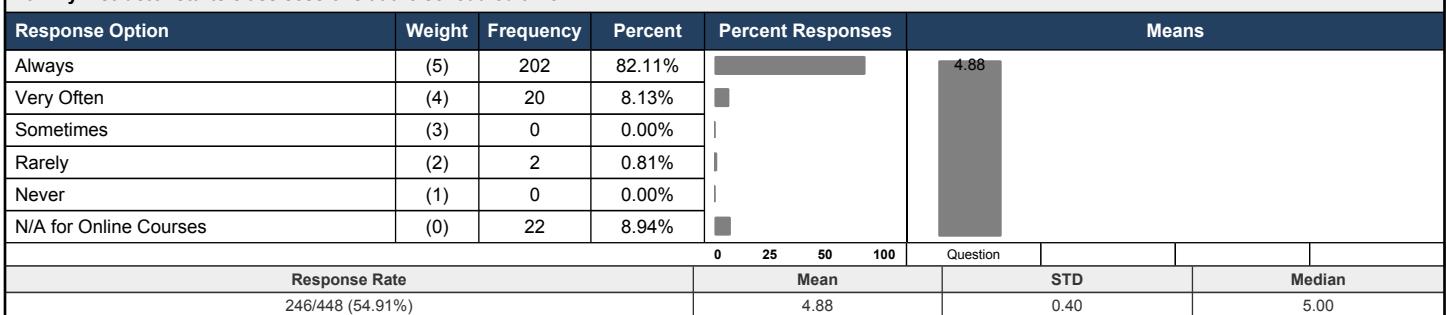


Cincinnati State
Fall 2018

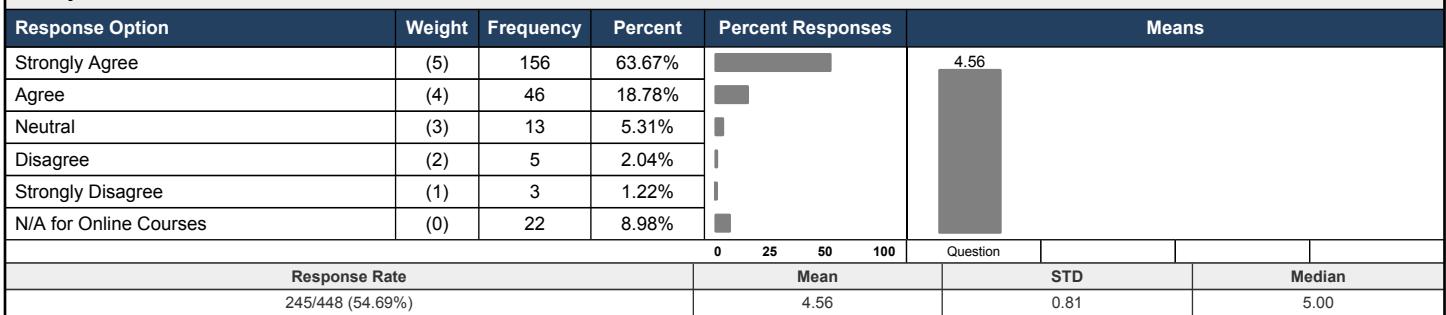
Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

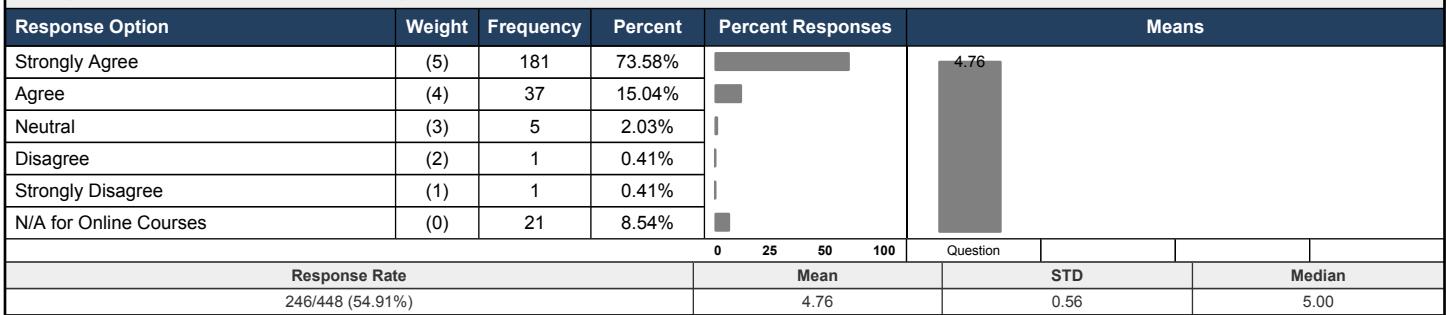
19 - My instructor starts class sessions at the scheduled time.



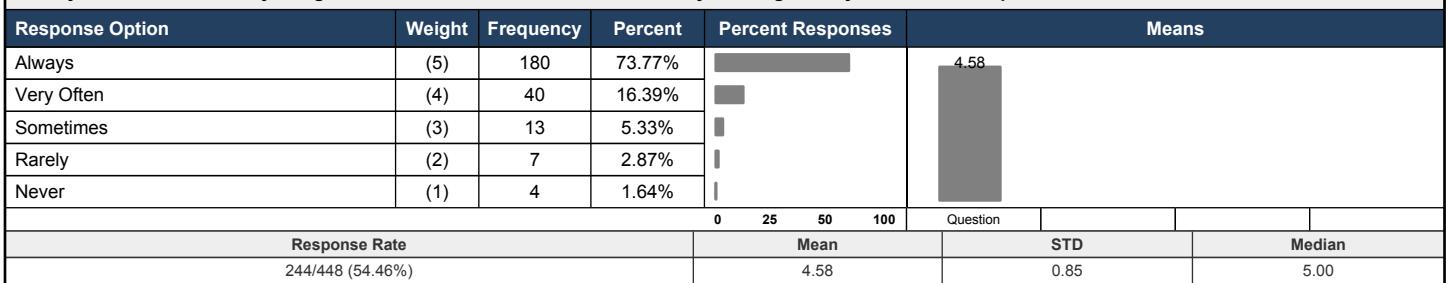
20 - My instructor ends class sessions at the scheduled time.



21 - My instructor uses class time effectively.



22 - My instructor returns my assignments and tests in time to be useful in my learning and my successful completion of the course.

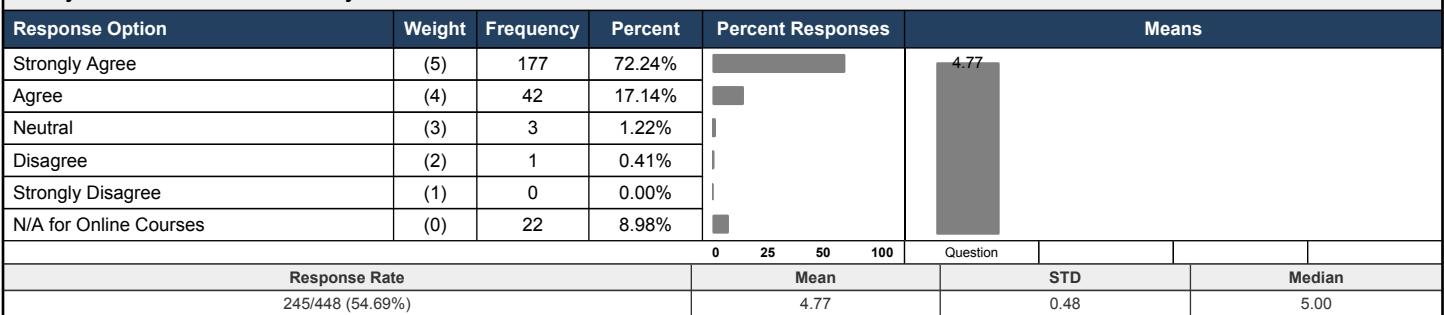


Cincinnati State
Fall 2018

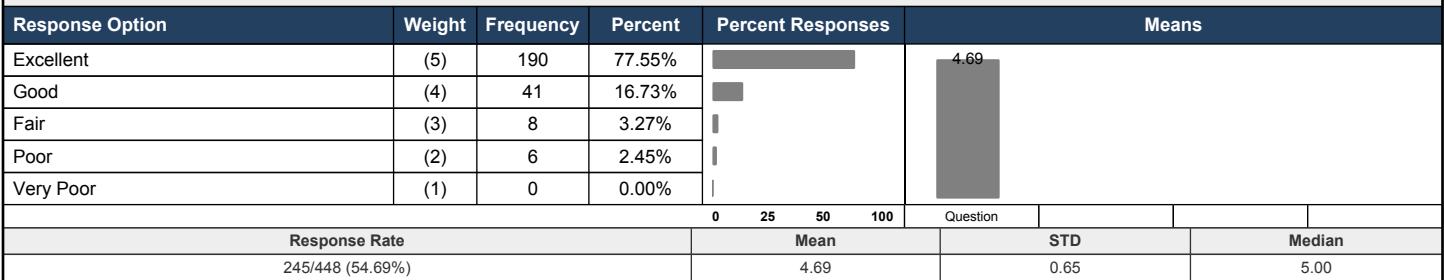
Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

23 - My instructor maintains an orderly classroom.



24 - My overall rating for the course is:



Cincinnati State
Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

25 - Comment on the strengths and weaknesses of this course.

Response Rate	85/448 (18.97%)
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- This class is an essential part of what I will need to know for my future business goals. It was very informative. I will be able to utilize what I have learned in this class and I move forward. The objectives in the book are things I will be able to use for the rest of my life Great course!!!
- follows the name but the first half i feel is unnecessary to the end objective, it is wasting time better spent preparing.
- This course prepared me to pass the certification with a very high score. However, I think the class time can still be shortened.
- The first few weeks there seemed to be a lot of stuffed packed into one class, especially because we were new to baking and did not know many techniques. I feel pretty confident after taking this course that I could make pastries and desserts well if I needed to make them.
- I learned a lot about making substitutes in recipes and used many different ingredients I had not used before. I do wish that there was a day dedicated to cooking for allergens and making substitutes or making a recipe made for a certain allergy or sensitivity.
- This course had at least a major assignment dedicated to environmental sustainability that had nothing to do with labor, food and beverage cost control. The way over the top demands of having discussion boards was way more then needed a post + 5 replies to the same dilemma presented not only that they were timed to a point that you had to do them by a particular time and date.
- This course is very well put together. I do wish that the instructor for CUL101 and CUL100 would communicate better with what they are both teaching their students.
- This course is perfect for beginning culinary students. It has helped tremendously with knowing what the instructor expects out of their students. I do wish that the chefs in CUL100 and CUL101 would communicate more and be on the same page of what they are telling students and different techniques that can be used.
- highly respectful and courteous - but please be cautious with using certain words to describe people's races. I think it was a simple oversite on his part and no one appeared to be offended, but I think someone could file a complaint if they wanted to. Our class was highly diverse. The word "colored" to describe persons of color is not PC.
- I enjoyed my class time, it was effective in my ability to learn the basics.
- I enjoyed this course and learned a lot from it.
- I enjoyed this course
- One of the best courses I've taken. Strengths: Working in groups. For the most part interesting recipes. Challenging and fun. Always answered questions and promptly too. Weaknesses: Sometimes I was confused as to what was being tested. A lot of good information so I'd suggest a second semester be offered in nutritional cooking...a continuation of the first.
- Great course, organized instructor. There was some confusion in the beginning about required quizzes that where not call quizzes in myculinarylab but rather copy tests. a couple of the recipes in the syllabus had the wrong page number. Also, it would be helpful to add the chapter number as well as the on-line book does not show page numbers.
- I think that the actual test was worded very poorly. One word placement made all the difference. I am extremely disappointed because I tried my hardest and somehow failed which I still don't understand how because I liked the class, and the instructor. The test itself was just nothing like I expected because I was certain I did well.
- This course was very straight forward, and helped me a lot so I knew exactly what I was doing and felt comfortable when it came to lab.
- Weakness: There's no study guide for the final exam.
- Benefits my major. No real weaknesses of the course, it is all mostly based on the student not so much the instructor.
- Strengths: Learned many new tips & tricks. Weaknesses: Would have liked more reminders as to which assignments are due and when we have exams. Also more alignment with the instructors as sometimes they would say different things.
- Absolutely loved this class!!! Thank you for everything Chef Stanton!
- I loved this course and learned so much from this course!
- This course taught me so much and I am thankful for the knowledge
- Course was very beneficial. My only issue was with some of the generated questions on quizzes being very misleading and unclear. Worded in such a way that the course materials provide similar information but just misleading enough to cause you to get a question incorrect. Notices this multiple times through the course.
- I have no complaints about this class, the instructor was very helpful and willing to answer any and all questions. He clearly wanted us to succeed and will do anything he can to be helpful. He is also my co-op coordinator and has been very kind and believes in me full-heartedly. He actively tries to set us up for success if we come to him.
- This class helps to get better in the course and prepare you to ghetto ahead with your choice of career
- I can find a weakness on this course just by saying I'm happy to take the class because the things I learned
- Good, challenging course.
- Difficult and challenging, but also rewarding.
- Fast paced and challenging course that covers a lot of baked goods. The end results are very satisfying. I learned a lot.
- GREAT class!
- GREAT class! Love the collaborative team based approach.
- The course was very interesting. I learned how to butcher and set up a plate.
- The only weakness of this course is not being able to record the butchering lessons. There should be a way for the professor to record the lesson and upload it online for students. It is difficult to focus on the material in a freezing class. Other than that this is an excellent course, very informational.
- This course is excellent, please remove the neckerchief from the uniform.
- While I feel that the content being taught is very appropriate for the scope of the class, something needs to be changed when it comes to the expectations of what can realistically be completed within the time frame of each class session. Either we were all consistently a very bad class (slow, inefficient), or the amount of work expected from students per class session is too much to feasibly complete and still get out of class on time. There were times where I felt I was working as efficiently as I possibly could, and yet the entire class was held late (sometimes even an hour late) because we couldn't get all of our tasks finished on time. While I realize that this is a reflection of the reality of the career field I'm preparing for (sometimes you'll just have to stay late), I feel that it's unethical if I'm expected to stay up to an hour later in class than what is scheduled, or else I'm assuming I would receive a 0 or an equivalent terrible grade for that class session. Ways to remedy this issue might have to involve adjusting the syllabus/what is expected to be completed per class session, OR extending the lab time. I understand that this is a difficult situation for everyone involved, but I feel that what my classmates and I experienced this semester borders on "unacceptable". I respect and appreciate what was taught, but there is something structurally wrong here that needs to be addressed. As a side note, there were moments where we did not have all of the ingredients available in order to complete our tasks. For example, we completely ran out of pastry flour during our midterm, and a handful of students were forced to wait and waste valuable time while more pastry flour was delivered to the classroom. I feel that (at least during tests) this should be looked into and potentially managed in a different way.
- This course was in-depth but started students out with fundamentals. Each week seemed to build on the past course, teaching me how to perform needed skills for future recipes.
- I really enjoyed this course so it is difficult for me to point out any weaknesses that may be present.
- I would like if more time would be spent making sure prep sheets are done correctly, other than that, the course was very enjoyable and I was able to learn a lot.

Cincinnati State

Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

- Very Hands-on, Teaches a lot in a very short time.
 - No weaknesses were seen very good instructor
 - The course was ok. It does teach important lessons that a manager will use in the real world. Most of the quizzes were difficult. The answers were not found in the book or the PowerPoints.
 - My single issue with the course is that the formatting for all of the questions for review is clearly messed up, which means that every time anyone wants to copy and paste those questions into a word document to work on, the jumbled formatting comes along with it. This is difficult to look at and takes time to undo for every single question, every single week. I'm assuming this can be fixed by using a different character for the bullet points when listing the questions on blackboard. This is easy to fix, so I'm not sure why it hasn't been. It looks lazy, and I'd recommend addressing it. Example of what I'm referring to: "• What is isomalt? Why is it sometimes used instead of sugar?"
 - The course was overall well done
 - The course was kind of all over the place but the overall material that was taught was good information.
 - This course is very rushed because the test that you have to take at the end which is understandable. But, I wish instead of every class being filled with lecture the whole time more hands on activities were incorporated.
 - the instructor presented the material in a manner that made it as fun and interesting as possible. it helped in learning the content.
 - the only issue is that there were times that what chef said in this class or a recipe provided in this class was different than the chef in the actual lab class. it was confusing at times, not unworkable, just confusing.
 - The course itself taught basic principles of nutrition, which was a good thing. I would have appreciated a follow up course to this one on more focused areas of nutrition and food allergies. Overall, the in-class assignments were pretty easy. I didn't feel challenged by them until the "Skyline" day on the last day of class. The nutritional text book wasn't bad but it wasn't great. There were only three or four chapters of reading material. Some of the recipes in it that we used were great, but some were down right awful such as the red curry paste. Also, the curry paste recipes called for WAY too much pepper. I think there is a lot of room for improvement in this class. Some weeks didn't feel engaging, productive, or directly educational. I think more information and more challenging cooking requirements could be involved. Aside from the projects, the course climaxed in difficulty after week four and stayed at that level. One project I would love to have had in this course would to make and document my favorite meal with nutritional analysis and then repeat the process at the end of term with a more nutritional aspect added in.
 - Let me be clear: there was too much information and materials to be covered in one semester for this course. Butchery was rushed. It should be covered over one semester by itself at the very least. Charcuterie, hors d'oeuvres, curing, and other garde manger skill sets are hyper popular in our culture right now. I'm honestly very aggravated that so little time was given to it for my degree. The role of a garde manger chef is one of the most demanding and important in the kitchen. It deserves a whole semester or two spent learning the information and materials surrounding it. The salad practical at the end was unimpressive compared to other assignments in the course. It seemed like a step down from the things we learned in the final week. I would rather have the mystery basket canapé day be the final practical. Buffet assignment was fun but confusing. In my opinion, timelines and expectations were not clearly communicated. Some of the students in this course did not take the class very seriously. I wish I could have taken the course with a strong team of people dedicated to learning the art. This hurt the over all effectiveness of group projects. Honestly, Garde Manger should probably be offered alongside Capstone.
 - Weaknesses: i feel that 5 responses on black board is excessive, 2-3 responses would be better. When you have to reply to 5 posts and they are very similar the majority of the time it becomes a little difficult to answer each post with a different response or thought. The tests did not seem to match the readings, I felt the questions were more in depth than the material in the book. The scheduling assignment did not have clear direction.... the totals columns, what totals are you looking for? Total staff, total hours, total what? Strengths: Online course, easy to navigate through the material, easy to work at own pace
 - Amazing Class. Glad that I made it happened!
 - Outstanding presentations!
 - Excellent presentation of material.
 - International Cuisine was a lot of fun to be in, no weaknesses as far as the course goes.
 - The class was a little confusing to keep up with since we did not have three classes to begin with. Causing us to skip over some days that was included in the syllabus or combine days together. Tests and midterms were not always what we were taught in class or in previous classes. Didn't like we didn't properly review for an upcoming term. Instead we were always told, anything can be on the test and to know everything. Although this may be true, students don't learn well like that without specific guidance. The grading scale needs to be more substantial. Don't think the grading was always right. I really felt like the grades were based on how the instructor felt that day and gave anything to anybody.
 - Overall, the class was very good. There were times, however, when there was confusion with the syllabus which got confusing on days to come in or what assignments were due.
 - I really enjoyed the course especially pasta day/ pizza and the brunch
 - This class is means to be a fast track course and is taught that way - you have to have the skills to learn a lot of material fast both in class and outside of the classroom. (Strength) The class has a big size and that often affected the class discussions steering away from the topics discussed. (Weakness)
 - Teaches us how to create flavors in healthier ways and gives us several ways we can omit certain foods but keep the integrity and flavors of dishes.
 - Helps everyone learn how the restaurant business works, as well as the intenseness of serving.
 - great content and lots of things to learn. saw many things that I wouldn't normally be able to do. Felt as if there was too much information to try and learn in such a short amount of time. Too much material for one class.
 - This was my favorite class!!! Everything about it was terrific!
 - Great course as this was an area where I needed more knowledge.
 - NEVER saw a graded test or quiz. Have no idea of what I got wrong. The grading was not communicated in a timely manner.
 - The instructor opened my eyes to information and ideas that I had not thought of and implemented experiences into the class that impress nutrition easily to the student for the long term.
 - this course would help give someone that has not worked in a restaurant front and back of the house experience
 - actual hands on with the charcuterie and all other aspects of the class really impress the subject material on the mind. The experience of the instructor is a great strength of the course.
 - There should be different evaluations for the foh and boh portions of the class. I loved mrs.smith and she couldn't have done a better job teaching me to serve. However the kitchen with chef smain needs to be fixed. My answers from above reflect my experience in the kitchen
 - Great
 - Despite being general in its scope, Food & Beverage Cost Control successfully covered all of the major concepts governing bar and restaurant operation. The discussion board participation was perhaps a little excessive...there's probably nothing that 5 replies accomplishes which 2 replies wouldn't, but it was still an overall positive experience.
 - I was super dissapointed in this course, seemed as if no one was held to a standard, like whatever was put on the plate was fine
 - Although I did learn quite a bit in this class, I thought there would be a class on how to make the fancy decorations that are on salads and appetizers. Such as a rose from a tomato or fancy radishes. I also did not find it helpful to spend more than an hour of almost all the first 10 weeks of class preparing a meal out of whatever we could utilize in the cooler. Then we would need to clean up after that and it was hard to get everyone to want to do that. That time could have been better spent teaching us things we did not know.
 - I loved this class! I learned so much about the nutritional values of various kinds of foods!
 - This is a hard class to evaluate, because it mainly relies on our own time management: so it could be great or horrible.

Cincinnati State
Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

- I liked the different market baskets each week but I feel some of the ingredients were repetitive and needed more of a variety. I also wished that students could of got some knowledge on the ingredients we were using. I also think it would be a good idea if the students could decide on at least one of the ingredients to be used in the market basket each week.
- Not really sure this class should be mandatory for Hospitality Management to take. It seems that it was more for brewery/culinary students.
- This course is very well written and places objectives that each student can achieve.
- In my opinion both of my instructors for the semester pretty much did there best to create a curriculum that was very close to the real job market situations.
- I felt severely under prepared for this class after taking cooking 1, but feel as though I am prepared to move into garde manager after having completed this course!
- Material was really informative.
- .
- .
- .
- I really enjoyed this class, I like the way we were introduced to other cultures through study of the culture and their food. I felt the presentations were very useful and I really enjoyed the menus that we prepared. I was exposed to a lot of foods that I had never had before. My overall impression of this class is very positive, and I would encourage anyone that needed this class to take it with Chef Neace. I don't have a comment on any weaknesses of this course because I felt like we learned a lot of information in a very positive learning environment.
- Excellent course, however, it should be split into two courses. Baking 1 and Baking 2. Its like an entire pastry program crammed into one course. That became alot at times when trying to keep up with course work from other classes. It was hard to retain the information because it was so much at one time. Other than that its an excellent course.

Cincinnati State
Fall 2018

Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

26 - Comment on the strengths and weaknesses of the instructor.

Response Rate	86/448 (19.2%)
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- Chef Sheldon is awesome! I like his teaching style. He is always available for answer any questions or concerns. He seems to care about his students. He always treated me with respect. Looking forward to continuing to work with Chef Sheldon!!!!
- is very knowledgeable in all subjects needed for class but answers questions with another question and is not mentor/ teacher material, can be very crass and has no idea how to talk to others in a manner that is courteous of feelings of fellow students. throughout each previous class held with this teacher there has always been one fellow student bursting into tears because of either stress or hurt feelings.
- Mr. Holubetz shows expertise in Food Safety. His experience and real life scenarios made the material more interesting and understandable.
- Scott Holubetz was very thorough. I learned a lot from him and I appreciate all of his hard work to help make me successful and taught me everything I need to know to pass the course.
- The instructor was late to the class on several occasions. It seemed that the instructor did not enjoy teaching culinary students, about baking because of our lack of having any skill due to lack of limited knowledge. The instructor was knowledgeable and would help if we had any problems.
- The instructor was great I learned a lot of new things about nutrition, health, and cooking techniques.
- The instructor is a talented cake decorator. I felt like sometimes she didn't want to be there. Not by anything specifically she did or said, but just got that vibe. She is slow to respond to emails. I very much enjoyed the course over all though.
- Knowledgeable instructor.
- Currently in the last few weeks of the class, No grades have been entered in blackboard since 1 week before midterm
- My instructor did a great job of walking me through each assignment and making sure i have the tools to complete my assignments.
- My instructor did a great job
- My instructor did a great job
- Strengths: always answered questions promptly. Fair, challenged us. Weaknesses:
- Very professional. A little hard to approach. Was a substitute instructor for CUL 101 exam #1, which was not fun at all. He substituted a second time for normal lab and I enjoyed his culinary blast.
- The instructor is excellent. He's open to people's suggestions, and made everything easy to understand and follow. I enjoyed this class.
- One student would show up late everyday and never did his dishes throughout, and would cause everyone else to wait on him. It bothered me a little that the instructor never said anything to this student to fix his behavior. One day, this student was over an hour late and to me, that is unacceptable especially in a lab that is time sensitive, but the instructor didn't say one word much less do anything about it. The instructor is very nice, and obviously knows what he's doing and I respect him highly, but I would say he could have explained techniques a bit more in detail. Overall though, good instructor and a great class.
- Weakness: Instructor doesn't respond back to emails in an appropriate amount of time.
- Very easy to talk to and ask questions. Also helpful when scheduling classes. No weaknesses of the Instructor. Provided everything needed to complete the course to the best of my ability.
- Strengths: feeling comfortable working with classmates and instructor. Chef Vogel is a great instructor. He keeps things fun and interesting and its nice to have that kind of support when you are learning everything for the first time. He is very patient with everyone and is happy to demonstrate multiple times if need be. Weaknesses: since Chef Vogel is a popular instructor, he would have a few visitors (mostly previous students) visit him every week. Unfortunately I felt that this took away from our time with Chef Vogel as his attention was directed towards those visitors. He mentioned in the beginning of the course that he knew he had too many visitors but was going to maintain it. It really has not changed and that was time lost that the students could be learning from Chef Vogel. I did appreciate that when I asked him a question when the visitors were there he would be more than willing to help. I always enjoy learning from Chef Vogel and would like to have more time to learn from him.
- Enjoyed learning from Chef Sheldon.
- Chef Vanfleet was amazing and I'm so glad I have him for my class next semester! Thank you for everything Chef Vanfleet! He taught me so much and I'm so thankful for everything he taught us!
- Chef LaSorella is extremely efficient and thorough. Thank you for everything Chef LaSorella!
- Great instructor that knows her material and is always available to assist.
- N/A.
- What a beautiful caring motivated person
- The way my instructor was teaching the course makes you understand how much the course is important and treat everyone with respect and consideration to all our requests.
- Very sweet! Always helps when I'm having issues with anything and suggests good ideas. Very encouraging too!
- I love how funny and quirky she can be it makes me laugh! I appreciate how blunt she is about what I make like what I could improve on and what I excelled in.
- Very knowledgeable and helpful instructor.
- Very respectful, knowledgeable, and helpful instructor.
- Knowledgeable and experienced instructor who wants everyone to learn and achieve.
- Chef was very comprehensive and explained things very clearly.
- Chef is very thorough and a great teacher.
- He is a very talented teacher.
- Chef Neace is an excellent professor and very knowledgeable on the information he teaches. My only critique would be to come off as less abrasive to the students, I handled the way he taught because its something I am used to. But others may not be able to handle how "raw" he is, at times it comes off as very aggressive. Other than that he is a wonderful professor and students can learn a lot more than expected from him.
- Chef Galvin is the perfect professor, please remove the neckerchief from the uniform.
- Considering technology- there needs to be more leeway. Blackboard isn't available in some areas, believe it or not. Didn't like how I wasn't given a chance to make up an assignment just because "all the other students did". Made my grade fall a complete letter. Considering she couldn't see my first turned in assignments and I had to show her that I did- there is an obvious hiccup in technology and she was not willing to give me a chance to complete an assignment. Simply unfair. Had this class been in person- I'm sure I would have received a paper copy and would have access to this assignment...
- One of the best instructors I've had. She really made me feel like I was capable of succeeding and let me know when I was doing a great job, while also being constructive and letting me know what I needed to improve upon. Excellent!

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Level: CUL/PAS/PCC/HRM

Response Rate: 253/448 (56.47 %)

- I respect Chef LaSorella and feel that she is fine at communicating information and providing useful insight into what is being taught. That said, she was late to class at least four times (including our midterm) but would always stress the importance of being on time/working quickly so as not to be late (I've witnessed her chew multiple people out for being late, but she has been late more than anyone in the class). I sometimes felt that she wasn't as open to questions as she said she was. I understand that the nature of this class is very demanding and stressful, but sometimes I was hesitant to ask questions because I felt like my presence was viewed as an annoyance. Her demeanor is sometimes prickly (once again, understandable due to the stress of the class). One issue I had was that she would announce adjustments to the syllabus/what we were doing in class that week via blackboard, and then not follow those adjustments in class (e.g. she would state we wouldn't have to make pastry cream on blackboard, then decide while in class that we were making pastry cream, meaning everyone who didn't bring in their production sheet for pastry cream was out of luck or had to scramble to get it if they didn't happen to bring it into the classroom with them). She would also adjust when our quizzes were due and not always announce it, making it more difficult to keep track of everything. I think that some of the disorganization is due to the structure of the class, which I've already commented on, and not necessarily a personal failing of Chef LaSorella. It would be good if these issues were addressed.
- Chef Sheldon is extremely approachable and is available for assistance if needed. He has vast culinary knowledge and I feel privileged to have had him as my first Culinary Instructor. I see no weaknesses in Chef Sheldon. I would highly recommend him as an instructor, mentor, and Chef.
- I feel Chef Sheldon provided valuable feedback on my dishes and was candid when I needed to do something differently. I was very nervous going into this program but quickly felt comfortable with Chef Sheldon's instruction and guidance. The fact that each dish was careful critiqued and tasted by Chef Sheldon indicates the input Chef Sheldon was willing to put into each student's performance. I highly recommend Chef Sheldon as an instructor and Chef.
- The constructive criticism received could be a little more detailed and sometimes he would leave and me and other students didn't know where he left to, other than that, the instructor was great at giving directions and teaching students.
- The instructor knew what he was doing and showed instructions in a way that was easy to understand.
- Very Knowledgeable and Professional. Couldn't be a better Instructor.
- Great team work with both instructors. Every class was enjoyable.
- She was there if there was a problem.
- The instructor is very kind and courteous and cares for her students. She is an awesome instructor to have.
- The instructor is very good at what he does. He is kind and will help you with anything.
- Chef is an excellent instructor. Loved the way he used stories or past experiences of his own to relate to the chapter that we were learning.
- Chef Galvin is the most encouraging and approachable educator I've ever had. I'm saddened that I will not have her for anymore of my classes in this degree or the food science program. She really makes students want to try harder and learn more.
- some favoritism is shown in the classes. Not as many opportunities given to other students to learn
- Strengths - Chef Neace lived up to all my expectations of him and constantly pushed me to be better. I am super appreciative that he benchmarked me against myself and not the class itself. I believe that I have grown more in my knowledge and abilities during one semester under him than my entire experience at school so far. I am grateful for a tough instructor like him. Some of the other cooking courses have been easy to breeze through. Chef Neace always kept me on my toes. And I am so grateful that he constantly pushed us to learn more than was expected. This has benefited me so much in my career and abilities as a chef. Weaknesses - Chef could communicate his expectations and timelines a little more clear. I think that he clarified them well after the fact but not always before.
- Strengths: quick to provide feedback
- As a former teacher and instructor would like to point a high professionalism and ability to keep students focused on their own goals.
- Chef Sheldon with such experience in his field made this course very practical and easy.
- Chef knows his way to reach every student, making material easy to digest. Even for me.
- Chef Alan Neace is a great guy and does his best to help me. Although he does put a bit of pressure on me and it creates stress, but I know he's doing his job.
- Chef Neace was very knowledgeable on content being taught in class and always showed us how to relate it to real life, make it easier for us in the culinary world. Overall a good instructor. There were times, however, when he expected us to know something from previous courses or common sense that we have no clue about. Instead of teaching us and understanding we lack in knowing some info, he would just expect for us to know it all or get on us if we didn't. I feel if we don't know, take the time to teach us instead of lecturing on why we should know this specific information already. I will like for Chef Neace to respond more directly to questions for exams instead of saying know everything. There's a chance anything and everything will be on the test. I don't study this way and it was very frustrating. Never understood the way he would grade on for daily participation grading. I would think I have a great score, but it will turn out to be a 7 or 8 without reason behind it.
- Chef Bernard was a good instructor that can relay information for us to understand. Overall, great instructor
- A really good teacher, I enjoyed the class
- The instructor teaches well and encourages students to achieve all they can. I look forward to working with Mr. Holubetz again sometime soon.
- Very easy-going and down to earth. Can make boring topics sound interesting. She's just a little butterfly.
- My instructor was the best!!! I look forward to taking her courses again
- The instructor is very knowledgeable about the content for this class and I learned a lot. Sometimes I felt like the instructor was yelling at us, but I do understand he was trying to get us to understand what it will be like working in the industry. I was not offended by this approach, but some of the younger students shared that they did not like it.
- The instructor needs some training on how to use the grades part of blackboard. Some grades were posted incorrectly and not yet fixed. On the other hand, the instructor knows how to cook and has a great personality. The class was fun, hard, but fun. Just fix the timeliness of grading and allow us to see our tests/quizzes after they are graded and this would have been a perfect course.
- very open and would field any question presented really wants to help inform and develop students.
- all went well
- The instructor was very good at keeping order and not letting the less mature students get out of hand with distractions as well as not pulling their weight on doing dishes. I have been in other (multiple classes) where less mature students are lazy and expect other students to do their dishes as well as show up and get a good grade without working to earn a good grade. I firmly know that students that complain have not been in the real working world and are not being prepared for it in other classes. Some students are actually shocked that they are accountable for their actions and have to follow guidelines given to them. This instructor keeps the standards in class and develops students to face the real world and develop the necessary culinary skills to graduate and excel in the field where other instructors out of wanting to be liked are not preparing students to be effective upon graduation. I believe this instructor gives students an experience that should be had in college of meeting a standard.
- Mrs. Smith was great no complaints Chef Smain however, really never taught me anything thing just stood around on his phone and let us figure it out. I ended up teaching my peers things he should of. He takes all kind of short cuts and never enforces class policies. I highly recommend replacing Chef Smain
- Chef Neace was great but Chef Bungenstock and Neuman would be better.
- Carla has been consistently helpful and courteous. She has been prompt in answering any and all questions I had, and has shown herself to be as reasonable and flexible as she is knowledgeable. Keep up the good work!
- I have had Chef Galvin now three times in my time being at Cincinnati State, and each time I enjoy every second of class. She is such a great teacher, and she is so very respectful of her students. She's always very specific when explaining instructions and assignments and she knows how to keep her class in order. Of the times I've had her as a teacher I always thought it was a privilege to be one of her students.

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- Chef LaSorella is great. She knows her stuff and wants us to succeed; but she wasn't always in the room when we needed her. She would say, "don't ask your neighbor, ask me" but it seemed to be that she wasn't there when it was most important and time sensitive. But there where many students that she was in charge of helping, so I understand.
- I feel that blackboard needed to be updated better with our grades because there are some blank spots missing. Sometimes the teaching or instructing from the Chef felt to harsh on the student. I understand that the Chef wants us to be great Chef's and I understand the Chef's reason behind the instructing but sometimes it felt from the Chef's tone of voice that the Chef was teaching us like a drill sergeant. Maybe because that's how the Chef was taught during the Chef's time of learning and because how the kitchen is kind of set up based on military organization. But maybe have a softer tone when speaking to the students and try to not let the students feel like they are doing something bad. When the Chef did help the students the Chef was very knowledgeable and willing to help. The Chef also taught us on how to not waste the ingredients we were using.
- The instructor is very kind and is very good at what he does. He cares to help his students achieve their goals and help them with anything.
- Always used time effectively and always helped me when she could.
- Great teacher and great communicator
- Both aspects of the class were taught extremely well
- Sometimes seemed like some students were treated differently than others.
- I know this is going to sound repetitive but both of my instructors for this semester did a pretty good job of teaching us how it is going to be in the real world of the job market. Honestly in my opinion what more can you do as an college instructor. Thanks learned a lot in my successes and even in my failures sometimes it all was just part of the learning process. Sometimes I did well other times I may have struggled a bit. But the god honest truth is that I learned a lot from it all thanks.
- Chef is a compassionate and knowledgeable teacher and mentor
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- .
- .
- Chef Neace was really nice to work with. He really cared about what we were learning. If we didn't understand something he worked with us at our stations and made sure that we understood what we were doing. He always demo'd anything that was new to make sure that we understood the process. He encouraged us to think through a process, trust ourselves and our training and I feel like that helped us a lot. A lot of the time we could answer our own question after talking with him, in my opinion he helped us/me with our/my confidence in the kitchen. Chef was always available if we needed him. Chef encouraged us and show'd us how to develop depth in our flavors which was a very good thing to learn. Chef not only wanted to make sure that you understood the process of cooking the food but the overall process of maintaining a good work environment by maintaining a clean and orderly work area. Every week I worked hard to hear chef say "that's has a really good taste" because if he said that you know it was good. He never made anyone feel bad about anything that they cooked, he gave great instruction on how to make something taste different or better. I would encourage anyone to take this course under his instruction I feel like I learned a lot and I really enjoyed this class.
- Chef Lasorella is a great instructor. I never really seen any weaknesses in her as an instructor. She was very informativeand knowledgeable in what she was teaching.