

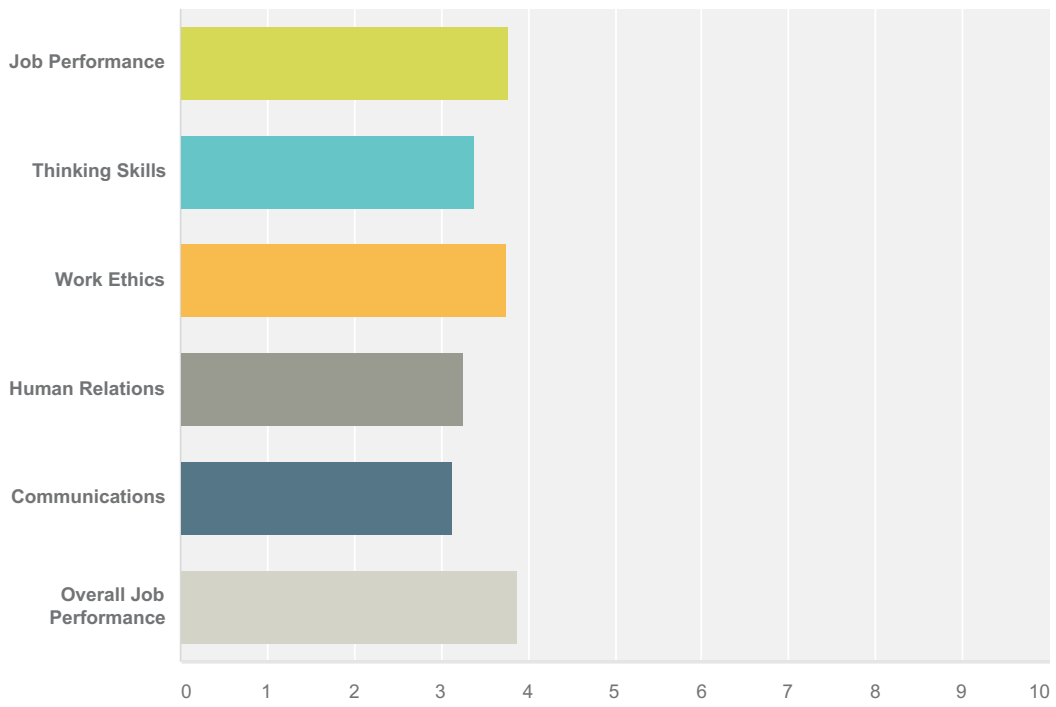
**Q1 How many of your employees during the past year trained at WWCC Culinary Institute?**

Answered: 8 Skipped: 1

#	Responses	Date
1	5	5/30/2017 8:17 PM
2	3	5/11/2017 12:23 PM
3	3	5/11/2017 11:23 AM
4	1	5/9/2017 4:09 PM
5	1	5/9/2017 3:51 AM
6	1	5/8/2017 9:45 PM
7	0	5/8/2017 6:38 PM
8	1	5/8/2017 4:15 PM

## Q2 How well do you feel that the WWCC Culinary Institute prepares graduates in the areas listed below?

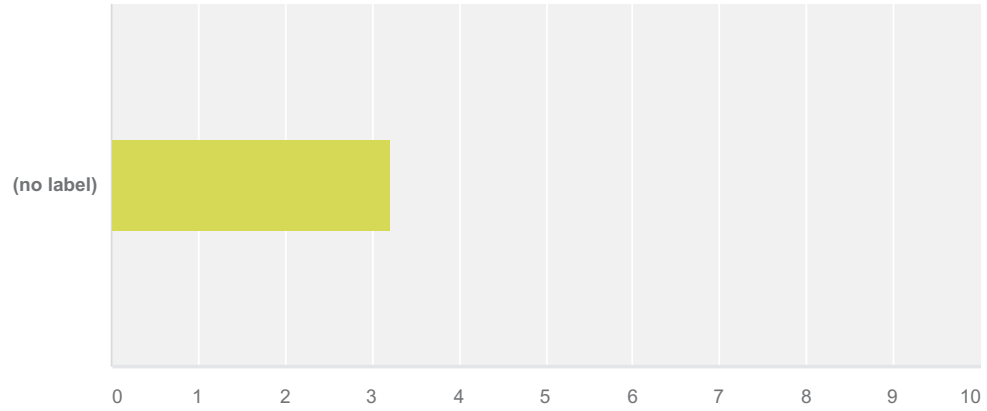
Answered: 9 Skipped: 0



	Exceeds Expectations	Above Average	Average	Needs Improvement	Not Observed	Total	Weighted Average
Job Performance	11.11% 1	55.56% 5	33.33% 3	0.00% 0	0.00% 0	9	3.78
Thinking Skills	12.50% 1	25.00% 2	50.00% 4	12.50% 1	0.00% 0	8	3.38
Work Ethics	25.00% 2	25.00% 2	50.00% 4	0.00% 0	0.00% 0	8	3.75
Human Relations	12.50% 1	12.50% 1	62.50% 5	12.50% 1	0.00% 0	8	3.25
Communications	0.00% 0	12.50% 1	87.50% 7	0.00% 0	0.00% 0	8	3.13
Overall Job Performance	22.22% 2	44.44% 4	33.33% 3	0.00% 0	0.00% 0	9	3.89

**Q3 As a result of working with our graduates, how likely would you be to hire another graduate from the WWCC Culinary Institute?**

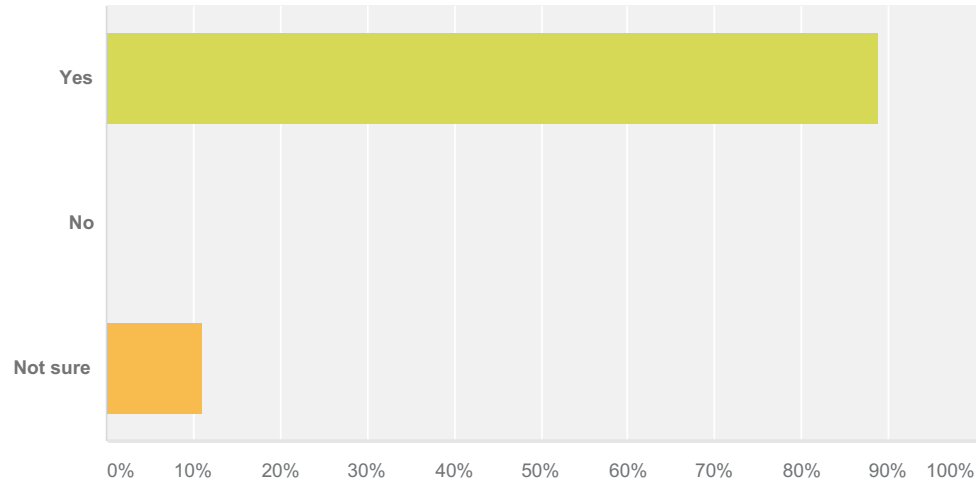
Answered: 9 Skipped: 0



	Highly Likely	Likely	Not likely	Highly unlikely	Total	Weighted Average
(no label)	33.33% 3	55.56% 5	11.11% 1	0.00% 0	9	3.22

### Q4 Do you anticipate hiring additional or replacement culinary employees in the next three to five years?

Answered: 9 Skipped: 0



Answer Choices	Responses	Count
Yes	88.89%	8
No	0.00%	0
Not sure	11.11%	1
<b>Total</b>		<b>9</b>

### Q5 If yes, how many do you anticipate hiring?

Answered: 8 Skipped: 1

#	Responses	Date
1	2	5/30/2017 8:17 PM
2	10	5/11/2017 12:23 PM
3	some	5/11/2017 11:23 AM
4	25 +	5/10/2017 4:38 PM
5	2	5/9/2017 3:51 AM
6	1	5/8/2017 9:45 PM
7	1	5/8/2017 6:38 PM
8	We have a small program so only 1-2. Depending on how long the current one stays with us	5/8/2017 4:15 PM

### Q6 Is there anything that WWCC Culinary Institute could do better to educate students to meet employer's needs?

Answered: 5 Skipped: 4

#	Responses	Date
1	<p>This survey is hard to fill out fairly in a way that provides helpful feedback as I have two WCCI students that have done very well, but I have had three that have struggled so the scores average out. I think biggest challenge we have had with students is the lack of real life kitchen experience, working under pressure, managing multiple tasks, doing simple prep tasks quickly, etc. this is not something that can easily be taught but is earned through hard work and learning from failure. I remember after I graduated being frustrated after applying for a job and being told my culinary degree didn't matter. The chef said I had to start at the bottom even after the two years I spent in school, at the time this really frustrated me and felt unfair, I ended up going elsewhere, but now that I am in a similar position I can understand why he did that. I have seen the culinary students come in with a false confidence, an attitude that they already know a lot, and a level of entitlement that prevents them from easily fitting in with veteran cooks that didn't go to school. Depending on the person, it can be hard to coach them. In many cases I have found it to be easier to find someone with no experience but a willingness to learn and work. As an employer I would like to see graduates and students that have a good understanding of what the field demands especially the not so glamorous parts of it, weekends, overtime, deadlines, washing dishes, understanding that school is just the beginning and that the industry can vary greatly from one facility to the next and a level of humility and willingness to learn are important to being successful.</p>	5/30/2017 8:17 PM
2	an intern or extern-ship as part of graduation requirements	5/11/2017 12:23 PM
3	promote individual thinking, common sense use in a kitchen, more emphasis on protein knife skills as well as general knife skill basic cuts	5/11/2017 11:23 AM
4	Make sure there anticipation is to continue to learn	5/10/2017 4:38 PM
5	Not that I can think of	5/8/2017 9:45 PM