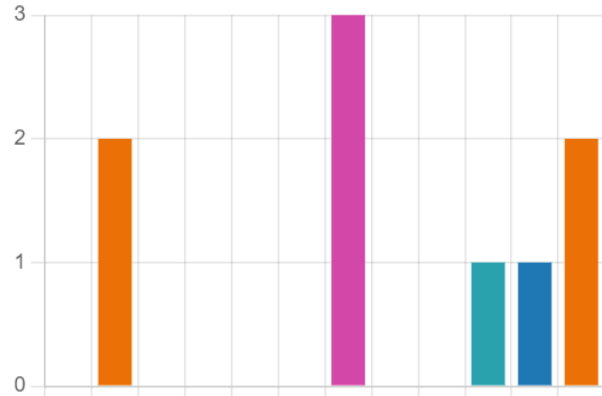


## Culinary Arts Graduate Survey May 2022

Surveys Distributed: 12 (Students who graduated between 2017-2022)

### 9 Responses

● May 2017	2
● December 2017	0
● May 2018	0
● December 2018	0
● May 2019	0
● December 2019	3
● May 2020	0
● December 2020	0
● May 2021	1
● December 2021	1
● May 2022	2



**Please indicate your major. (If you double-majored, select both that apply)**

● Culinary Arts	9
● Hospitality Management (HRM)	2
● Event Management	0
● Other	1

\*The "Other": Business Administration

**At what organization did you complete your internship?**

- Level 2 Steakhouse/Branson, Missouri**      **Branson Convention Center/Savor**
- Chenal Country Club/Little Rock, Arkansas**      **Dogwood Canyon/Missouri**
- Wildwood Hills Ranch/Iowa**      **Silver Dollar City/Branson, Missouri**
- Harp's Deli/Desoto, Kansas**      **Bizzy B's Bakery/Bentonville, Arkansas**
- The Broadmoor Resort/Colorado Springs, Colorado**

**Was the internship experience helpful?**

● Yes	9
● No	0

**Optional: Provide more feedback on internship experience:**

*"During the course of my internship, I was able to get better at my knife skills and mass prep, as the steakhouse was always busy during the summertime. We fabricated all of our own steaks so that was very helpful going into the meat seafood and poultry course that was provided".*

*"My favorite workplace thus far in my life, I learned new things every day and was respected and valued even though I was a young woman intern in a male-dominated field".*

*"I had many opportunities to cook for multiple weddings and transport food throughout the park. I met some great people from other countries, whom I keep in touch with today. My internship helped me get to where I am today".*

*"The internship was extremely helpful in teaching me about a plethora of things in the culinary world from working with high end products to producing 100s to 1000s of the same dishes consistently and accurately. It showed both classical French & modern cooking techniques. I had the opportunity meet high profile guests, be a part of exclusive events, and tours the property and other kitchens. Along with all this I had to do check ins with Executive Pastry and Sous Chef each month which allowed me to network and eventually rolled into a job offer at the Broadmoor or restaurants in both New York and San Francisco. Overall, it taught professionalism among co-workers and daily appearance, various techniques in pastries, discipline across the board, and a lifetime of connections and opportunity. Every student should be required and find the opportunity to branch out from their communities and find a hospitality company to intern at!"*

**What percentage of your worktime at your job (following graduation) is/was related to your Culinary Arts degree?**

More than 80%	4
60-79%	4
30%-59%	0
10-29%	0
Less than 10%	0
Not Applicable to my current job	1

**Following graduation, what is/was your annual base salary range?**

Under \$20,000	0
\$20,000-\$25,000	3
\$26,000-\$30,000	1
\$31,000-\$35,000	1
\$36,000-\$40,000	1
\$41,000-\$45,000	1
\$46,000-\$50,000	2
\$50,000 and higher	0

**Organizations where graduates are employed:**

Sysco/Springfield (KC Office)	Tallgrass Creek/Overland Park, Kansas
Zingerman's/Ann Arbor, Michigan	Erickson Senior Living/Overland Park, Kansas
The Pie Safe/Branson, Missouri	Bizzy B's Bakery/Bentonville, Arkansas
Prime Trucking/Springfield, Missouri	Victory Properties/Remote
Herschend Family Entertainment/Silver Dollar City/Branson, Missouri	

**Do you feel that the content of the C of O Culinary Arts program provided the skills you need to be successful in achieving your goals in the industry?**

 Yes	8
 No	0
 Partly	1

**Optional: Comment on the content of the Culinary Arts program, the skills you developed while in the program, and how this prepared you for the industry.**

*"The culinary program really gave me the behind-the-scenes knowledge for the current position I'm in. I went from being a line cook and using the knowledge I had to running a restaurant as a general manager with the things that I learned and was able to apply some of the information that was taught to me. The industry is very volatile so being able to be flexible and be able to change on a dime really help prepare me for this industry as of late".*

*"I learned about adapting and becoming a lifelong learner".*

*"The Culinary arts program paired with working at the Keeter Center is almost impossible to compare to anywhere else. The leadership opportunities throughout the culinary arts program have allowed me to move up very quickly. Specifically referring to the student manager program, the Farm to table weekend events, and the HRM club events. Also, the unique skills I had the opportunity to learn has really set me apart from my fellow colleagues. For example: the cake decorating class and the chocolate, sugar, and pastillage practicum, fruit carvings, life size gingerbread houses, and ice sculptures".*

*"The Culinary Arts program offered an invaluable amount of knowledge and skills for my career path. I was able to develop skills in the Keeter kitchen, organization and discipline, in-depth knowledge about food, the science behind it, and most important of all, how to cost it. It's provided real world experience and opportunities like cooking at the Farmer's Market to interviewing with Forbes magazine to being a part of the Hospitality Management Club and running student events! It provided me with a solid work ethic, an abundance of culinary knowledge, management experience, and a solid network to build upon".*

*"The culinary arts program allowed me to develop skills that are unique to the field and not often found. It has allowed me to set myself apart and create a higher standard. Skills such as menu preparation, knife skills, palate diversity and unique skills like gingerbread houses and ice carvings"*

**Rate how valuable the various components of the program were for you:**  
**Rating Scale 1 -5 (1 = little or no value; 5 = Extremely valuable)**

<b>Component</b>	<b>Average</b>	<b>Comments</b>
How valuable did you find the <b>curriculum</b> to be for you?	<b>4.67</b>	<i>"Curriculum wise, I think most was good and really taught what was needed. I felt like there were parts of it that demanded to much (that could be because I was in the process of studying two degrees at once) of the student's time and I felt a lot that I couldn't keep up with it and my other classes as I needed to study harder or finish food diaries first". "I thoroughly enjoyed the classes that were Provided for me during my college career".</i>
How valuable did you find the <b>variety of learning resources</b> to be for you?	<b>4.67</b>	
Rate how valuable the amount of time given to "hands-on" <b>Culinary Lab work</b> was for you:	<b>4.78</b>	
Rate how valuable the amount of time provided for <b>guest speakers</b> was for you:	<b>4.0</b>	<i>"I think having more guest speakers that were not just from the area but from different places or cities that created ecosystems in their own communities would have been beneficial to learn from".</i>
Rate how valuable the <b>amount of time provided for field trips</b> was for you:	<b>4.0</b>	<i>"Field trips were great (for me because I got to follow Chef Stricklin across the state and sometimes country). I think it would been super fun for students to have more niche field trips for instance a dairy or vegetable farm to learn more of the concept of farm to fork or to a restaurant that does one cuisine really well or to a well-known pastry chef".</i>
Rate the <b>equipment available</b> for instruction and lab work:	<b>4.67</b>	
Rate the <b>amount of time provided</b> to meet <b>skill competencies in lab</b> :	<b>4.56</b>	
<b>Overall satisfaction:</b>	<b>4.78</b>	

**Optional: Provide comments about your overall satisfaction with the program.**

*"I can accredit almost all my culinary information from the culinary program at C of O".*

*"The variety of mentors that I had during my time at the Keeter center really help solidify my desire to continue to want to be in the hospitality industry"*

*"C of O Culinary Arts program is top notch and different. It could earn its place in an ivy league level of culinary education. The tools and skills I developed during my time there have taken me across the world, stepped foot into some of the most prestigious kitchens and establishments in the country and set me up for a life of success".*

*"The breadth of information taught was great! We were exposed to so many cooking techniques, tools, recipes".*

*"I was very satisfied with the way that Chef taught and mentored us all. He gave us great feedback and didn't hold back when we needed to be corrected".*