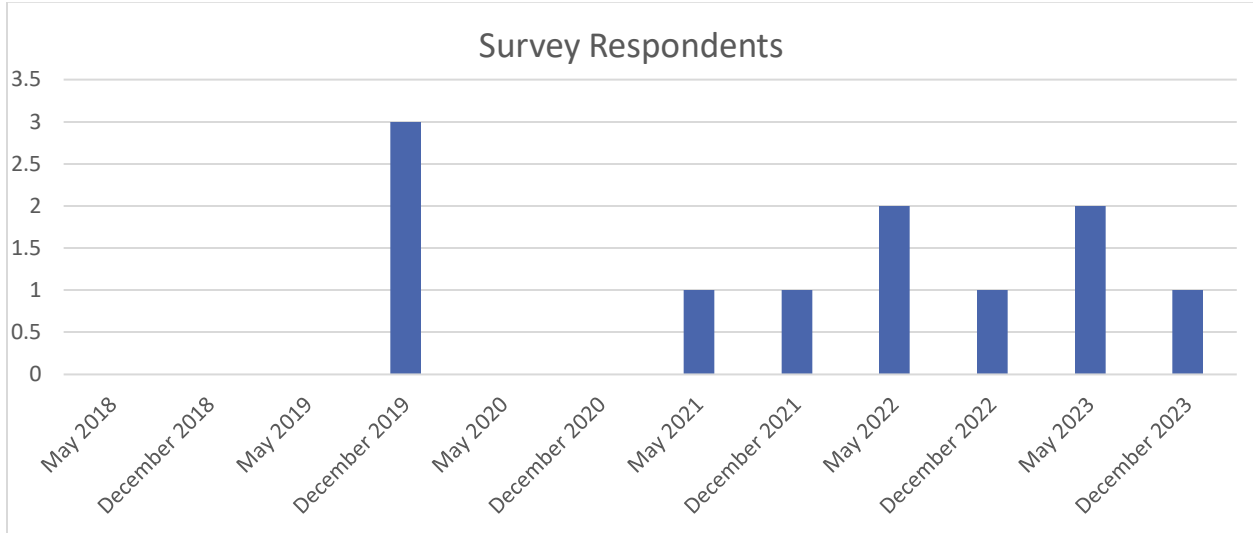


Culinary Arts Graduate Survey May 2024

Surveys Distributed: 23 (Students who graduated between 2018-2023)

11 Responses



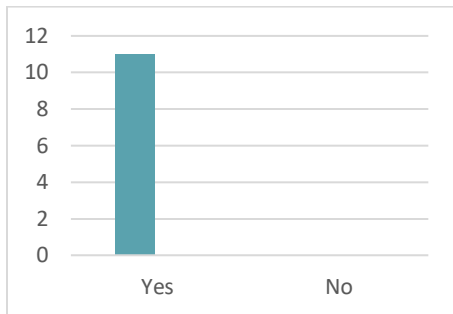
Please indicate your major. (If you double-majored, select both that apply)



Locations Where Students Completed Internships

Level 2 Steakhouse/ Branson, Missouri	Branson Convention Center/ Branson, MO
Chenal Country Club/ Little Rock, Arkansas	Dogwood Canyon/ Lampe, 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	
Copper Vine/ New Orleans, Louisiana	Paws Up/ Greenough, Montana
Finley Farms/ Ozark, MO	

Was the internship experience helpful?



Optional: Provide more feedback on internship experience:

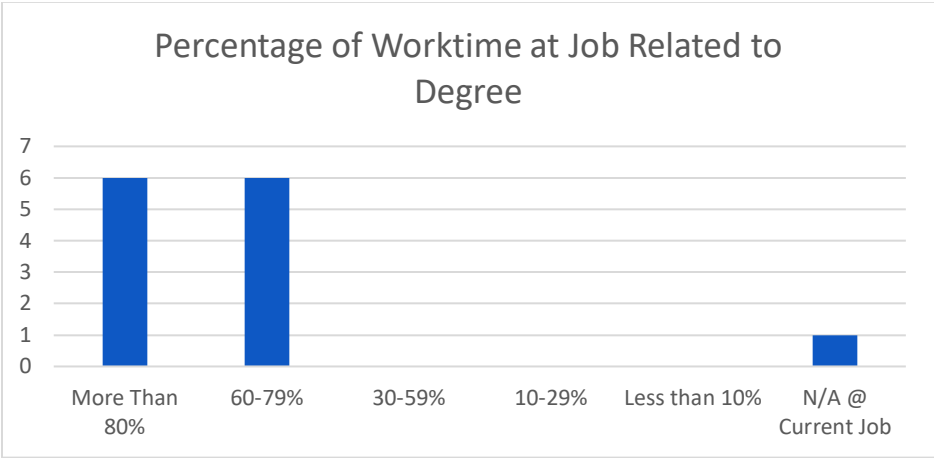
"The internship was my first look into the "real world" before graduating from college. What I mean by that is cooking with alcohol, working with a variety of people (most of whom are not Christians), and the work ethic of people that don't have the CofO standards embedded in them. However, the actual job position was very informative and constantly changing. I had a lot of one-on-one time to learn from Chef Davel, I had many opportunities to cook for multiple weddings and transport all the food throughout the park. I met some really great people from other countries who I still keep in touch with today. My internship helped me get to where I am today."

"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".

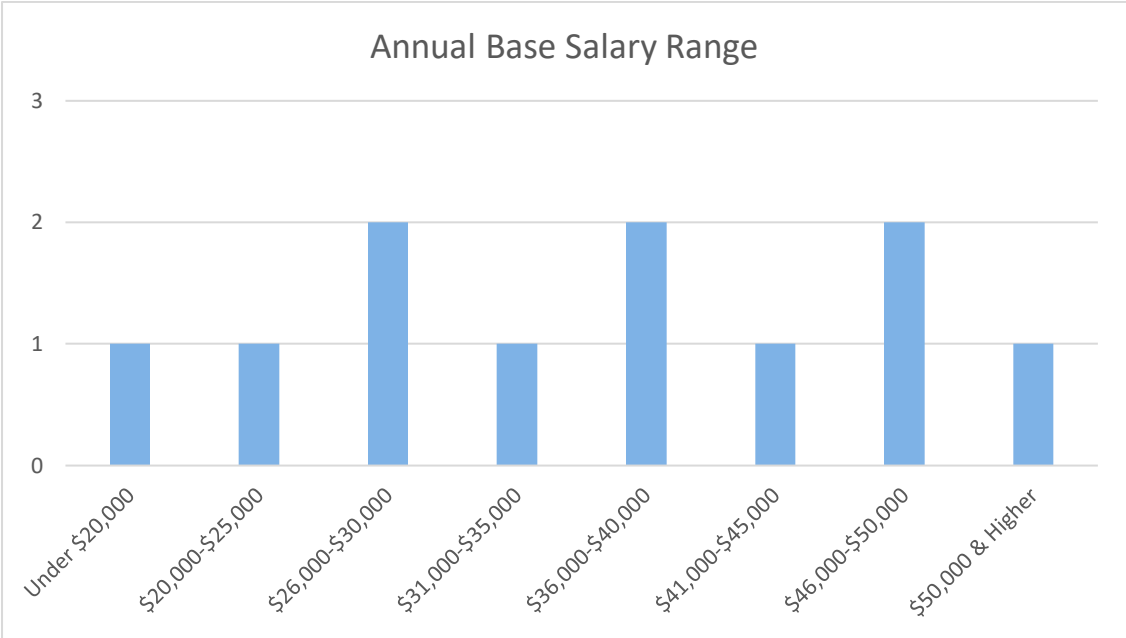
"It gave me a great look into life after college and helped me transition by having to look for a place to live, paying rent, etc. It showed me how everything I learned in my classes and at The Keeter Center applied to the real world."

"The internship did not go exactly how I wanted it to, but I did get to be involved with the opening of a new restaurant concept and see what that process looks like and now I am using that information in my current roll after graduation."

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



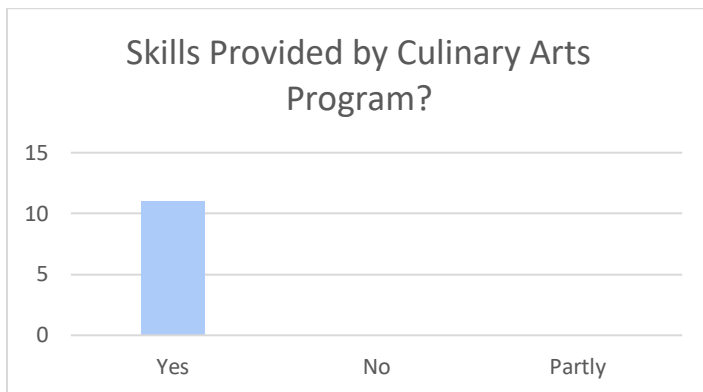
Following graduation, what is/was your annual base salary range?



Organizations Where Students Became Employed Post Graduation

Sysco/ Springfield, MO (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	
Showboat Branson Belle/ Branson, MO	The Keeter Center/ Point Lookout, MO
Big Cedar Lodge/ Ridgedale, MO	Glen Eyrie Conference Center/ Colorado Springs, CO

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?



Comments Provided on the Culinary Arts Program Content, Skills Developed, & Preparedness for Culinary Industry:

"The only part that I wish I had more teaching on was the baking part. Working where I work, knowing more about baking would have helped so much more."

"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 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"

"The only part that I wish I had more teaching on was the baking part. Working where I work, knowing more about baking would have helped so much more."

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

Component	Average	Comments
How valuable did you find the curriculum to be for you?	4.34	<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". "It would be nice to have a separate program for baking because a lot of the culinary majors who come in want to specialize in baking and pastry. I would love to see more variety in the practicums offered as well as guests teaching practicums. I also think it would be nice to learn more about how to source equipment, vendors, etc. and offer some more insight to the managerial aspects of the industry."</i>
How valuable did you find the variety of learning resources to be for you?	4.21	
Rate how valuable the amount of time given to "hands-on" Culinary Lab work was for you:	4.89	
Rate how valuable the amount of time provided for guest speakers was for you:	3.88	<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 amount of time provided for field trips was for you:	3.88	<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 equipment available for instruction and lab work:	4.71	
Rate the amount of time provided to meet skill competencies in lab :	4.41	
Overall satisfaction:	4.33	

Comments Provided About Student's 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".

"Overall, I think the program is really great. It provided a lot of good real-world experiences, but I learned a lot outside of the classroom as well...The program is good by itself, but if a student takes advantage of all the opportunities then it becomes great and even more valuable in hands on training."