

Warren, Dustin W

AGRI 1329 - Principles of Food Science

Evaluation Form ID: 278

Question Category: 6 General Frank Phillips College Perspectives

General Perspective 1.) My instructor helped me to establish broad and multiple perspectives on the individual in relationship to the larger society and the world in which he or she lives and helped me understand the responsibilities of living in a culturally and ethnically diverse world.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 2.) My instructor stimulated my capacity to discuss and reflect upon individual, political, economic, and social aspects of life in order to understand ways in which to be a responsible member of society.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 3.) My instructor helped me recognize the importance of maintaining health and wellness.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 4.) My instructor helped me develop a capacity to use knowledge of how technology and science affect my life.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 5.) My instructor helped me develop personal values for ethical behavior.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 6.) My instructor helped me develop the ability to make aesthetic judgments.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 7.) My instructor encouraged me to use logical reasoning in problem solving.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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General Perspective 8.) My instructor integrated knowledge and helped me to understand the interrelationships of scholarly disciplines.

Highly Satisfied	3	50%
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Satisfied	3	50%
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Total # of Responses	6	
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Question Category: 7 Instructional & Faculty Related Questions

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The instructor tried to be fair and impartial with students.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor tested in ways that permitted students to demonstrate what they have learned in class.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor scored tests/papers promptly and gave helpful feedback.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor made clear how the final course grade would be determined early in the semester.

Yes	6	100%
Total # of Responses	6	

The instructor presented the subject matter effectively.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor spoke clearly and could be understood.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor made assignments clear.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor presented course objectives clearly.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor followed a plan and sequence for the course.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

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The instructor used class time effectively.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor brought material other than the textbook to the attention of students.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor used a variety of teaching methods and teaching aids.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor showed an interest in the student's progress.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor related, where applicable, significant current issues to the course material/subject.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor kept class for the entire period.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor encouraged student involvement in class discussions.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor allowed free expression of opinion.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

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The instructor encouraged students to seek information in addition to test and classroom presentations.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

The instructor was available during his/her posted office hours, where applicable, or was available by appointment when needed.

Consistently	4	67%
Usually	2	33%
Total # of Responses	6	

By what means was the course syllabus made available to you?

CAMS Student Portal	6	100%
Total # of Responses	6	

Question Category: 8 Specific Course Objectives

Student Learning Outcome 1.) Explore and discuss key concepts related to food technology.

Highly Satisfied	3	50%
Satisfied	3	50%
Total # of Responses	6	

Student Learning Outcome 2.) Develop an understanding of the various disciplines of food science.

Highly Satisfied	3	50%
Satisfied	3	50%
Total # of Responses	6	

Student Learning Outcome 3.) Explore and describe various segments of the food industry.

Highly Satisfied	3	50%
Satisfied	3	50%
Total # of Responses	6	

Student Learning Outcome 4.) Identify functional and organizational aspects of food businesses.

Highly Satisfied	3	50%
Satisfied	3	50%
Total # of Responses	6	

Student Learning Outcome 5.) Understand government's impact on food marketing.

Highly Satisfied	3	50%
Satisfied	3	50%
Total # of Responses	6	

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Question Category: 8 Specific Course Objectives

Student Learning Outcome 6.) Consider concepts about the future of the food science industry.

Highly Satisfied 3 50%

Satisfied 3 50%

Total # of Responses 6

Question Category: 11 Comments

Please provide your comments about this course; e.g., instructor's strengths and/or suggestions for improvements or any other classroom concerns.

- .
- class was fine
- good
- n/a
- none
- Really tough class

Do you have additional comments that you would like to share about other services on campus?

- n/a
- no
- nope

Class Sections Included in Course Evaluations		Spring 2010			
Instructor:	Warren, Dustin W	Survey ID:	278		
AGRI 1329 - 01 - Lec	Principles of Food Science	TR	11:20 am	12:35 pm	<u>Enrolled</u> 8
Total # Classes:	1		Total Enrollment:	8	