

Program Evaluation 2008 - 2009


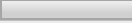
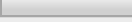
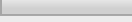
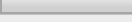
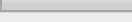
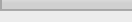
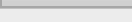
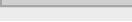
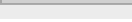
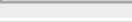
Description: This project will be used for entering data from our paper program evaluations. To be used for data storage.

Date Created: 9/16/2008 10:43:42 AM


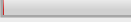
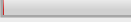
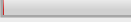
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Total Respondents: 217



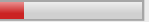

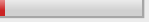
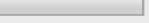
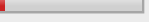
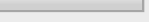
Q1. Please indicate the program being evaluated:

Count	Percent						
64	100.00%		Business Etiquette Dinner				
0	0.00%		Career Center 101 for Students				
0	0.00%		Choosing a Major/Career				
0	0.00%		Freshman Seminar				
0	0.00%		Graduate School Planning				
0	0.00%		How to Work a Career Fair				
0	0.00%		Interviewing				
0	0.00%		Job Search Strategies				
0	0.00%		Networking				
0	0.00%		Transition from College to Work				
0	0.00%		Other				
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Count	Percent						
64	Respondents						

Q2. Date:

Count	Percent														
70	100.00%														
<table border="1"> <thead> <tr> <th>Count</th> <th>Percent</th> <th></th> <th></th> </tr> </thead> <tbody> <tr> <td>63</td> <td>90.00%</td> <td></td> <td>April 21, 2009</td> </tr> <tr> <td>7</td> <td>10.00%</td> <td></td> <td>April 8, 2009</td> </tr> </tbody> </table>				Count	Percent			63	90.00%		April 21, 2009	7	10.00%		April 8, 2009
Count	Percent														
63	90.00%		April 21, 2009												
7	10.00%		April 8, 2009												
70	Respondents														

Q3. What is your classification?

Count	Percent		
2	2.82%		Freshman
10	14.08%		Sophomore
13	18.31%		Junior
37	52.11%		Senior
4	5.63%		Graduate student
1	1.41%		Alumnus/a
4	5.63%		Faculty/staff
0	0.00%		Visitor
71	Respondents		

Q4. Please rate your level of knowledge regarding the topic after today's session:

Count	Percent		
32	46.38%		Excellent
30	43.48%		Good
6	8.70%		Fair
1	1.45%		Poor
0	0.00%		No comment
69	Respondents		

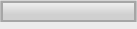
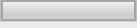
Q5. Comments:

Count	Percent		
13	100.00%		
Count	Percent		
1	7.69%		Cheese blocks - use fingers Spread use knife.. toasting - be short, brief, take a seat
1	7.69%		Enjoyed the presentation... Very informative - answered all of our questions
1	7.69%		good food and advice
1	7.69%		Great for Everyone
1	7.69%		GREAT!
1	7.69%		How to eat and be professional in different cultures of a business dinner.
1	7.69%		I am now more familiar with Continental versus American eating styles.
1	7.69%		It was nice to learn etiquette outside of the United States...
1	7.69%		It was wonderful and full of useful information I will definitely use later in life.
1	7.69%		Knowing difference in how other countries' dinner etiquette are different and the expectations desired.
1	7.69%		She was very patient with our many questions.
1	7.69%		the same knowledge level as before the session
1	7.69%		Wonderful speaker! Learned a lot!
13	Respondents		

Q6. What two things did you learn that will be most beneficial to you?

Count	Percent		
57	100.00%		
Count	Percent		
1	1.75%		- How to properly greet people ... - how to politely eat
1	1.75%		- Put napkin in your seat when going to the bathroom
1	1.75%		- that no one at the table eats until the host signals or begins to eat... - to cut the pasta before eating it
1	1.75%		1 - How to eat continental style ... 2 - the rule of 12... 3 - the 3 B's to giving a toast
1	1.75%		1. References go on a separate paper.. 2. Clear, Concise, Consistent
1	1.75%		12 Steps... Difference between American and Continental Style
1	1.75%		7 second rule for 1st impression.. 2 pumps for hand shake.. don't shake whole arm!
1	1.75%		Appropriate order to use utensils... how to let waiters know when finished eating
1	1.75%		Business chat and portions of food.
1	1.75%		Can't ask for seconds.. and not sharing
1	1.75%		Continental Style
1	1.75%		Continental style versus American Style

1	1.75%	<input type="checkbox"/>	eating rice continental style
1	1.75%	<input type="checkbox"/>	Flatware placement and information about how to host a table
1	1.75%	<input type="checkbox"/>	Format Content information
1	1.75%	<input type="checkbox"/>	fun to be with students
1	1.75%	<input type="checkbox"/>	Host or hostess eat first and when finished everyone is finished
1	1.75%	<input type="checkbox"/>	how things are conducted in Italy because I will be traveling there for five weeks.
1	1.75%	<input type="checkbox"/>	How to discard gum at the dinner table.. and which fork to use and for what..
1	1.75%	<input type="checkbox"/>	How to eat continental style and NOT to start eating until the host starts.
1	1.75%	<input type="checkbox"/>	how to eat continental style and the rule of 12!
1	1.75%	<input type="checkbox"/>	How to eat continental style and the rule of 12.
1	1.75%	<input type="checkbox"/>	How to eat continental style... how to eat rice with a fork
1	1.75%	<input type="checkbox"/>	How to eat Pasta... how to eat continental style.
1	1.75%	<input type="checkbox"/>	How to eat properly
1	1.75%	<input type="checkbox"/>	how to eat properly with silverware
1	1.75%	<input type="checkbox"/>	How to greet a host/guest... how to eat properly in front of a hose/guest...
1	1.75%	<input type="checkbox"/>	How to present myself and how to eat properly
1	1.75%	<input type="checkbox"/>	How to toast and learning about the continental style of eating.
1	1.75%	<input type="checkbox"/>	How to use and/or place silverware
1	1.75%	<input type="checkbox"/>	How to use the utensils.
1	1.75%	<input type="checkbox"/>	I learned to eat properly... I also learned the rule of 12
1	1.75%	<input type="checkbox"/>	knife/fork in hand
1	1.75%	<input type="checkbox"/>	List of action words and other handouts... she had an answer for all questions..
1	1.75%	<input type="checkbox"/>	Not to toast to myself.... Europeans don't drink sweet tea and eat with the back of their fork.
1	1.75%	<input type="checkbox"/>	order and use for dishes
1	1.75%	<input type="checkbox"/>	Place settings
1	1.75%	<input type="checkbox"/>	Proper way to eat rice continental style... Proper way to pass condiments... Proper way to toast..
1	1.75%	<input type="checkbox"/>	Resume format. Different types of things that can be added to my resume.
1	1.75%	<input type="checkbox"/>	Setting a table with all the pieces and the styles of dinner etiquette
1	1.75%	<input type="checkbox"/>	Table manners in Italy.. and what to do with sugar packets
1	1.75%	<input type="checkbox"/>	The 4 12s
1	1.75%	<input type="checkbox"/>	The appropriate way in using silverware - How to eat Continental Style
1	1.75%	<input type="checkbox"/>	The proper way to approach a new person with a hand shake .. and how to place the silverware on the plate once you finished eating.
1	1.75%	<input type="checkbox"/>	The toasting rules.. and the napkins in the chairs...
1	1.75%	<input type="checkbox"/>	The way a resume is set - up.. clear, concise, consistent. An outline cover letter - format
1	1.75%	<input type="checkbox"/>	Toasting.. BMW
1	1.75%	<input type="checkbox"/>	Toasting... which way to hold fork and knife when eating in a continental way.
1	1.75%	<input type="checkbox"/>	Use of Cutlery That different cultures have their own dining techniques
1	1.75%	<input type="checkbox"/>	way to hold silverware, and which ones to use first
1	1.75%	<input type="checkbox"/>	Wear you best business attire... speak as if you are saying Thank you
1	1.75%	<input type="checkbox"/>	What to put where, how long and what to add
1	1.75%	<input type="checkbox"/>	Where people are supposed to sit at dinner... I know a lot of more about etiquette than I thought
1	1.75%	<input type="checkbox"/>	Where the guest and the host sit... where to put the utensils after eating.
1	1.75%	<input type="checkbox"/>	Where to put my purse... and not to drink when being toasted

1	1.75%		Where to put your purse... The difference between American and Continental use of silverware
1	1.75%		Wine glasses... how to eat pasta - 2 ways


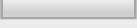
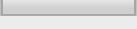
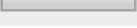
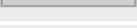
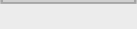
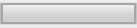
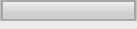
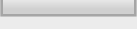
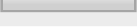
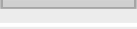
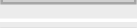
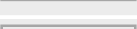


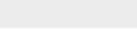
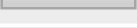
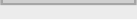
57 Respondents

Q7. Please rate the overall effectiveness of the speaker:

Count	Percent		
49	70.00%		Excellent
18	25.71%		Good
2	2.86%		Fair
1	1.43%		Poor
0	0.00%		No comment

70 Respondents

Q8. Comments:

Count	Percent		
17	100.00%		
Count	Percent		
1	5.88%		Awesome!
1	5.88%		enjoyable
1	5.88%		GREAT!
1	5.88%		I especially enjoyed learning the cultural aspect of Italian Etiquette.
1	5.88%		I really enjoyed the speaker.. she was very informative and made the experience fun at the same time.
1	5.88%		Kept to the point, did not drag on
1	5.88%		nothing
1	5.88%		She came around and answered any questions
1	5.88%		She did a good job.
1	5.88%		she did a great job!
1	5.88%		she spoke clearly
1	5.88%		She was perfect
1	5.88%		Spoke very clearly
1	5.88%		Very clear and willing to explain and help.
1	5.88%		very poor presentation - not very knowledgeable to Italian customs, especially topics surrounding a meal!
1	5.88%		VERY professional
1	5.88%		Wonderful practice

17 Respondents


Q9. Would you recommend this program to others?

Count	Percent		
64	91.43%		Yes
0	0.00%		No
2	2.86%		No comment
4	5.71%		Maybe

70 Respondents

Q10. What would you recommend to make this program more effective?

Count Percent

46 100.00% 

Count	Percent	
1	2.17%	 a copy of a resume
1	2.17%	 a tool
1	2.17%	 actual clips of people eating correctly
1	2.17%	 Arranging the seating so that strangers were more likely to sit together.
1	2.17%	 better food
1	2.17%	 Better food and SWEET Tea
2	4.35%	 better food.
1	2.17%	 Better food.. faster servers
1	2.17%	 Better variety
1	2.17%	 Bring food to table for all at once... not spaced out so that 2 people @ a table has food and it gets cold before others are served.
1	2.17%	 Changing themes
1	2.17%	 Conduct an etiquette class before the actual dinner at a seperate date. Then integrate those skills at the dinner.
1	2.17%	 Copies of ... examples of a Resume.. she offered to make copies
1	2.17%	 Don't serve wine to a person thats been up since 4am in the morning. It really knocks them out .. (me)!
1	2.17%	 Everything was fine.
1	2.17%	 Everything was good. No changes.
1	2.17%	 examples of different resumes
1	2.17%	 Examples of resumes
1	2.17%	 focus on American style since most people will use skills here
1	2.17%	 Have better visuals on how to eat and stuff.
1	2.17%	 Have different examples of resumes for students to keep and use.
1	2.17%	 how to order properly and have wine
1	2.17%	 I would also want to know how to order properly so have various choices.. and wine!
1	2.17%	 I would like to have a professional business person eat at each table with students.
1	2.17%	 It was GREAT!
1	2.17%	 Keep up the Good Work!
1	2.17%	 more examples
1	2.17%	 More examples
1	2.17%	 more extensive explanation of certain etiquette rules that aren't utilized that often
1	2.17%	 More food... everything was great
1	2.17%	 More hands on
1	2.17%	 More utensils
1	2.17%	 no changes
1	2.17%	 plan for 6 course meal.. even if we don't use all utensils etc..
1	2.17%	 provide more visuals of people eating
1	2.17%	 REAL Tiramisu
1	2.17%	 serve wine
1	2.17%	 Sherry was an exceptionally fine server.
1	2.17%	 smaller group

1	2.17%	<input type="checkbox"/>	Sorbet last year was GREAT.. I want some more.
1	2.17%	<input type="checkbox"/>	This program should be required for ALL students at some point during the course of their time in college. Most students will acquire a career and this would be beneficial to them.
1	2.17%	<input type="checkbox"/>	Thought it was very effective as is.
1	2.17%	<input type="checkbox"/>	Try to shorten it up and make food better and hot
1	2.17%	<input type="checkbox"/>	use more silverware
1	2.17%	<input type="checkbox"/>	Yes, Each department should be aware of this event to ask students if they would like to attend, and the department should pay for the students' ticket

46 Respondents

Q11. How did you learn about this program? (Check all that apply)

Count	Respondent %	Response %	
5	7.04%	6.25%	<input type="checkbox"/> Flyer
20	28.17%	25.00%	<input checked="" type="checkbox"/> E-mail
0	0.00%	0.00%	<input type="checkbox"/> Pine Needle
0	0.00%	0.00%	<input type="checkbox"/> Brave Opportunities newsletter
0	0.00%	0.00%	<input type="checkbox"/> Website
55	77.46%	68.75%	<input checked="" type="checkbox"/> Other (please specify)

Count	Percent	
1	1.82%	<input type="checkbox"/> Blackboard
1	1.82%	<input type="checkbox"/> career peer
1	1.82%	<input type="checkbox"/> Career Peer - Jamel Porter
10	18.18%	<input checked="" type="checkbox"/> faculty
6	10.91%	<input type="checkbox"/> FERPA MTG - student intern UG checklist
2	3.64%	<input type="checkbox"/> friend
1	1.82%	<input type="checkbox"/> handout
1	1.82%	<input type="checkbox"/> Jessica Dowell
1	1.82%	<input type="checkbox"/> Mrs. Mack
10	18.18%	<input checked="" type="checkbox"/> Professor
1	1.82%	<input type="checkbox"/> Professor - business policy class
6	10.91%	<input type="checkbox"/> PRSSA
2	3.64%	<input type="checkbox"/> Public Relations
2	3.64%	<input type="checkbox"/> Rise
1	1.82%	<input type="checkbox"/> Sophomore Connection
2	3.64%	<input type="checkbox"/> staff
1	1.82%	<input type="checkbox"/> Student Support Services
1	1.82%	<input type="checkbox"/> The Career Center
2	3.64%	<input type="checkbox"/> TRIO (Student Support Services)

71 Respondents


80 Responses

Q12. Please enter the following information:

Count	Respondent %	Response %							
71	100.00%	97.26%	<input checked="" type="checkbox"/> Presenter's name:						
<table border="1"> <thead> <tr> <th>Count</th> <th>Percent</th> <th></th> </tr> </thead> <tbody> <tr> <td>64</td> <td>90.14%</td> <td><input checked="" type="checkbox"/> Karen Thompson - Spring 2009</td> </tr> </tbody> </table>				Count	Percent		64	90.14%	<input checked="" type="checkbox"/> Karen Thompson - Spring 2009
Count	Percent								
64	90.14%	<input checked="" type="checkbox"/> Karen Thompson - Spring 2009							

7	9.86%		Kathleen Frank
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2	2.82%	2.74%		Number of attendees:
---	-------	-------	---	----------------------

Count	Percent		
1	50.00%		7
1	50.00%		96

71 Respondents

73 Responses