



**WA-FACSE BAKING WORKSHOP
AUGUST 3, 2019 – SPOKANE
INSERVICE EVALUATION SUMMARY**

5 = Excellent 4 = Very Good 3 = Good 2 = Fair 1 = Poor

1. The extent to which the written outcomes/objectives have been met.	4.80
2. Quality of the physical facilities.	4.72
3. Quality of the oral presentations.	4.72
4. Quality of the written/digital materials.	4.83
5. Participant perception of relevance and overall quality of the inservice program.	4.92
6. The extent to which the following activities have been provided:	
a. Opportunities for participants to collect and analyze evidence related to student learning.	4.68
b. Meeting professional certificate standards.	4.83
c. Information to contribute to school and district improvement efforts.	4.75
d. Understanding and use of K-12 frameworks and curriculum alignment.	4.63
e. Exposure to research-based instructional strategies and assessment practices.	4.74
f. Connection of content to current or anticipated assignment.	4.76
g. Information on advocacy for students and leadership, supervision, mentoring/coaching.	4.52
h. Tools for building a collaborative learning community.	4.61

General comments or suggestions for improving the conference:

- Excellent session. I really enjoyed the activities and the presenters!
- Great info.
- Fabulous!
- Terrific day.
- Excellent information and presentation.
- Great recipes! So usable in the classroom.
- Having all the food prep demos at once made it hard to remember which technique went with which dish.
- Had a great time. Great information! Thank you.
- More time to complete each bread, felt a little rushed through them. Wonderful day and learned some. Thanks for the resources!
- Very well organized! Connie and Sharon do a great job!
- Amazingly organized! Thank you for all the hard work in setting everything up.
- Do not demo so many types of products all at once. Overwhelming and led to confusion.
- Should have completed two recipes then the next two instead of assigning all 4 at the same time. We seemed to be confused with so much info at one time.
- Great instructors and fun lessons! Thanks.
- Equipment organization in future.
- Facility temperature (cold).
- I would have liked the cracker recipe as a demo instead of the bread or pastry crust since it's an unknown recipe for me.
- Lunch should be at 11 a.m. That's about 4 hours since breakfast at a hotel. Less demoing of recipes in the kitchen. The classroom demos were great.
- Everything is great!
- The before lunch kitchen time felt very rushed. Maybe start in the kitchen sooner to get more time to work/eat lunch sooner.

What was the most valuable to you at this conference?

- Thank you so much for the resources and explanations!
- Tools, ideas, incorporation of science standards.
- Everything applies to my Culinary II.
- Organized website, take away info given, meeting other teachers – learning from them.
- Lab ideas.
- Hands-on work. Labs for 45 minutes.
- The different types of flour, the suggested class activities to take back to the classroom.
- Exposure to the website and hands-on experiences in the lab.
- Learning flour safety, how to rewrite recipes for food safety. So many tips that were excellent.
- Resources exposed to and discussed.
- Loved the science of sugar-wheat-yeast-flour.
- The instructional materials-resources. Spanish resources as well.
- Access to resources, meeting new people.
- So many things! Lots of online resources, connections. Someone to wash our dishes! Thanks!
- Great variety of recipes and balance of knowledge.
- Hands-on baking and resources provided.
- The STEAM teaching components were so helpful. The references were new to me.
- Learning about the science behind baking.
- Hands-on learning and evaluating!
- Lesson plan info for use in classroom.
- All of the info.
- Hands-on experience.
- I enjoyed the science connection and all the resources/websites suggested.
- Variety of recipes and curriculum materials.
- The recipes are definitely ones I will use with my students. The science connections explained clearly.

What additions and/or changes would you like to see at this conference in the future?

- I would love more opportunities to bake/cook with FACS teachers!
- This was so valuable! Thank you!
- No suggestions.
- Break pre-morning, up more.
- I love it, can't think of anything to change.
- None.
- Demo then prepare dish, so won't get lost.
- Offer this again!
- More time to complete meals/breads to be able to understand/learn more about the science behind them and how I'd like to teach that students. Thank you!
- So very impressed with everything.
- A little better organization – demo a procedure then do the procedure. Demo a 2nd product then make that product. In between allow teachers to share with each other.
- Have more equipment for participants to use.
- Ensure there is enough equipment for all and workstations.
- How to increase dual credit in culinary.
- Changing the time of lunch.
- Continue to include science!
- Offer just this session without having to do the entire Summer Conference.