

Thank you for coming to our Food Protection Management course. Please help us learn more about the food service employees who are attending our course by completing this survey. You do not have to answer any question that makes you feel uncomfortable and please do not write your name on the survey.

Directions: Please fill in one response to each question below.

MARKING INSTRUCTIONS

CORRECT: ● INCORRECT: ☒ ☓ ☑ ☒

1. **Length of course?** 2-day course 1-day course

2. **How did you learn about this course?**
 - Newspaper or Extension Agent Manager or Co-worker
 - Health Inspector Internet Other

3. **In the last 12 months, have you had any food safety training?** Yes No

4. **Is the Food Protection Management Program the first Extension Program you have attended?** Yes No I do not know

5. **Have you ever had a Certified Food Managers course?** Yes No

Please tell us about yourself. Fill in one response for each question.

6. **Gender:** Male Female

7. **Ethnicity:** African American Hispanic Caucasian/Anglo Asian Other

8. **Age:** 18-24 25-34 35-44 45-54 55 or over

9. **Current job title:** Cook Manager/Supervisor Owner Other

10. **Highest level of education completed:**
 - Less than High School
 - High School Graduate
 - Some College
 - College Graduate
 - Graduate Degree

11. **How long have you worked in food service?**
 - Less than 1 year 1-5 years 6-10 years 11-15 years 16 years or more

12. **Which describes the type of food service where you work?**
 - Hospital, nursing home, assisted living facility
 - School, head start, or day care
 - Grocery store
 - Restaurant (including fast food)
 - Other



MARKING INSTRUCTIONS

CORRECT: ● INCORRECT: ✗ ⊗ ☒ ☑

13. What is the main reason for taking this course? Fill in one response only.

- Job requirement
- My boss made me
- I want to get a better job
- To learn more about food safety
- Other

14. Overall, how satisfied were you with the instructor and course you just finished? Fill in one response only.

- Not at all satisfied
- Slightly satisfied
- Somewhat satisfied
- Mostly satisfied
- Completely satisfied

15. How likely will you be able to practice the knowledge and skills you learned in this course at your current job? Fill in one response only.

- Very likely
- Likely
- I am not sure
- Not likely
- Not likely at all

For each of the food safety practices listed below, fill in ONE bubble in the left column that best describes how often you followed that practice BEFORE the course; and fill in the ONE bubble in the right column that best describes how often you will follow that practice AFTER the course (This is the shaded section). If the practice does not apply to what you do in your business, please answer N/A.

Always Almost Always Sometimes Never N/A
 1 2 3 4 5

	BEFORE PROGRAM					AFTER PROGRAM				
	1	2	3	4	5	1	2	3	4	5
16. Use a thermometer to check the doneness of food?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
17. Wash your hands for 20 seconds with soap and warm water before preparing food?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
18. Touch ready-to-eat foods with bare hands? (A ready- to-eat food is one that can be eaten without further cooking or additional preparation.)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
19. Come to work with vomiting and/or diarrhea?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

*We may contact you in the future in order to conduct a follow-up study of this program.
 We hope you will participate.*

Thank You!

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