

**SUMMER INSTITUTES AT LE CORDON BLEU COLLEGE OF CULINARY ARTS
ORLANDO, FLORIDA
JUNE 16-21, 2013
INSERVICE EVALUATION SUMMARY**

5 = Excellent

4 = Very Good

3 = Good

2 = Fair

1 = Poor

Inservice Objectives

The Summer Institutes are week-long intensive workshops delivered by academic experts in the restaurant and food service industry. The goal of the Summer Institutes is to provide educators with a forum to learn cutting-edge skills, which they can take back to the classroom and teach their students to prepare them for a rewarding career in the restaurant and food service industry.

1. The extent to which the written objectives have been met.	4
2. Participant perception of relevance and quality of the inservice.	5
3. The extent to which the following activities addressed by the inservice have been met:	
a. Opportunities for participants to collect and analyze evidence related to student learning.	5
b. Professional certificate standards.	5
c. School and district improvement efforts.	5
d. K-12 frameworks and curriculum alignment.	4
e. Research-based instructional strategies and assessment practices.	4
f. Content of current or anticipated assignment.	5
g. Advocacy for students and leadership, supervision, mentoring/coaching.	5
h. Building a collaborative learning community.	5
4. The quality of the physical facilities.	5
5. The quality of the oral presentations.	5
6. The quality of the written program materials.	4

Suggestions for improving the inservice:

More opportunities for observing venues in the Orlando area (where hospitality is a major industry). Evening field trips have always been part of the ProStart Summer Institute agendas in the past and have been instrumental in the learning process. Otherwise, it was an excellent learning experience.