

Students' Responses to Exit Interview

Academic Preparedness/Knowledge of Food Science

1. Why did you choose the department of Food and Nutritional Sciences?

- a. Interested in composition of food & food products and the how they are created
- b. Mother was diabetic and wanted to know the dietary aspects of food & nutrition
- c. Was no longer interested in my major and had already taken many food science courses
- d. Saw flyers, enquire received a good response and decide to change my major from nursing

2. If you were to start over, would you choose the same major?

- a. Yes
- b. Yes
- c. Yes
- d. Yes

3. Do you feel your curriculum has prepared you for your plans academically and otherwise including written, oral communication skills?

- a. Yes
- b. Yes, working in a health food store, help me to answers questions form customers
- c. Yes
- d. Yes

4. Are there areas in which you still feel weak or would have liked more emphasis?

- a. Some aspects of nutrition
- b. Feel weak in the structure of AA and FA, but, not in a general sense
- c. Yes, biochemical aspects of foods
- d. Obtain a lot more understanding of the physical properties of foods

5. Were the courses in your area of specialization within the department oriented toward your interest? Explain

- a. Yes, Things I learned in class I was able to apply in what I am doing I used it on the job
- b. Yes, I initially want to work with the government such as FDA, USDA FOSC 405/406 Food chemistry are important for those position
- c. Yes
- d. Yes, interested in the composition of foods and how food products are created

6. What courses were the most beneficial to you? How or why?

- a. Food Analysis, Food Chemistry, Food Engineering, practical
- b. Nutritional biochemistry, Food chemistry give me a better background on macronutrients
- c. FOSC 405/406, FOSC 473, Food chemistry
- d. Food chemistry, FOSC 473

7. What courses were of least value to you?

- a. Liberal arts : English, history, reading
- b. Art appreciation and Food engineering
- c. FOSC 100 (World Food, & Fiber)
- d. FOSC 100 (World Food & Fiber)

Departmental Adequacy Perception/Critical thinking & ethical skills

1. Do you feel that the exposure (critical thinking skills internship, conferences, classes etc.) in the department has given you an appreciation for the interdisciplinary nature of the field? If so, in what courses, and if not what could we do better?

- a. Yes, all food science courses tie into each other
- b. Yes, all the courses give some aspects of food science
- c. Yes, gives me the opportunity to interact with others and meet new people and network, provide base for career opportunity
- d. Yes, projects, some class assignment, opportunity to interact with professionals and other students

2. Did you receive adequate academic and professional advising as you progressed through your program? In what ways was it helpful or problematic?

- a. Yes, help me to get internship, also keep me on tract with my curriculum
- b. Yes, I got adequate advising, had to meet with my advisor monthly, to make sure I am progressing and on the same page with my advisor
- c. Yes, helpful, receive a lot of advice on courses I was taking
- d. Yes, all the professors in the department push students to do well
- e. Advice on taking classes in the right order, was helpful
- f. Everyone was encouraged to perform at the highest level

3. Do you feel that the exposure in the department increased your sensitivity to and appreciation of ethical and diversity concerns? If so, explain.

- a. Yes, the interaction with students from other countries was great
- b. Yes, went to different conferences, field trips to companies and hands-on-in lab.
- c. Yes, Faculty and staff are diverse and offered different perspectives on different issues.
- d. Peer diversity brings different ideas to class when discussing topics

4. What were your most positive experiences in the department?

- a. Involvement in Tuskegee University Food and Nutritional Sciences Club (TUFANS) and engaging in big events such as: STOP HUNGER NOW, College Bowl, and IFT conferences
- b. Going to IFT conferences, meeting different people from different companies and learning what they do. Interacting with the Food & Nutritional Science Advisory Board (FNSAB)members
- c. Making sweet potato products in FOSC 0473
- d. Participating in the food product development competition
- e. Participating in the Nutrition Health & Physical Activity health Fair, and attending conferences

5. What were your most negative experiences in the department?

- a. Trying to manage a lot of things: work, sports, classes
- b. Not doing well on tests
- c. Repeating FOSC 0405/0406
- d. Having FOSC 0405/0406 in my last year, should have taken them earlier

6. In what ways can the department improve?

- a. Having more class offered in the year & summer
- b. Taking freshmen students to plants and conferences to have a better understanding about the major
- c. Get a new building
- d. Promote the department more and the opportunities that are available

Students Development/Leadership Skills

1. While you were at Tuskegee University did you participate and assume leadership role (s) in any student organizations or club: List

- a. Zeta Phi Beta Sorority, TUFANS, tract team, ROTC
- b. No
- c. TUFANS
- d. Yes, TUFANS, Honda All-State

2. Have you had an internship experience, and was it valuable?

- a. Yes
- b. Yes, I learned a lot of information I need for my nutrition classes
- c. No
- d. No, I just work
- e. Yes, provided exposure to different industries and the opportunity to enter graduate school

Other

1. What are your immediate plans for the future?

- a. Stay in the field for three years and then go back to school
- b. Working with Island Hospitality Management and looking for other opportunities in the food industry
- c. Go to graduate school
- d. Go to graduate school

2. Now that you are going to be an alum, what kind of communication would you like to receive from the department?

- a. E-mail
- b. E-mail, mail, call if urgent
- c. E-mail, call if urgent
- d. E-mail