

## FLOURY FOOD SAFETY TRAINING FROM VIRTUAL TO REALITY FOR YOUTH 2016-2-TR01-KA205-036086

## QUALITY-IMPACT OF LTTA EVALUATION FORM

Dear participant,  This form has been prepared in order to evaluate the quality and impact of the training course. The form includes three sections. The first section is about your personal information. The second section is about the quality of LTTA organization. The third section deals with the effects of educational effectiveness on professional and personal development.  Thank you for taking the time to fill out the evaluation form.										
1110	and you for tuning the time to fin out the evaluation form	•			FFS II	LLLA Team				
	PART I: PERSONAL INFORMATION									
l.	Gender									
II.	What is your age?	] 21-25								
III.	What is your status? Person who wants to work in floury food production sector, Person who is still in training,									
	If you are a person who is still in training, which vocational education cours	se do you have? I	Please write:							
IV.	VET center situated in a	] Town								
٧.	Please write your vocational education center name?									
VI.	What is your graduate program? Please write (Faculty, undergraduate, gr	aduate)								
PART II: THE QUALITY OF LTTA ORGANIZATION										
					T	T				
No	Quality criteria	Very Satisfied	Satisfied	Neutral	Unsatisfied	Very Unsatisfied				
1	Hosting capability skills of the co-coordinator									
2	Overall, how satisfied were you with this training?									
3	Clear definition of the objectives of the training									
4	Did you find the content of the LTTA entertaining and informative?									
5	The training room and facilities adequate and comfortable									
6	The training content satisfactory level									
7	The quality of ICT equipment and internet access									
8	The quality of practical training									
9	Appropriateness of training method and technique in terms of understanding the subject									
10	The immediate solution to problems arising during training.									
PART III: IMPACT OF THE FFS PROJECT LTTA ON INVOLVED PARTICIPANTS  1. Contribution to your professional knowledge.										
	□ Very much □ Avarage			Not muc	:h					

<sup>&</sup>quot;Funded by the Erasmus+ Program of the European Union. However, European Commission and Turkish National Agency cannot be held responsi-ble for any use which may be made of the information contained therein"



## FLOURY FOOD SAFETY TRAINING FROM VIRTUAL TO REALITY FOR YOUTH 2016-2-TR01-KA205-036086

2. Improv	vement of your language skill	$ \mathbf{s} $									
_	ment in English nent in Turkish	□ Very m □ Very m		0	Not much						
Words/sentences you have learned in Turkish											
3. Have the LTTA motivated you to self –studies?											
□ Very much □ Avarage			□ Not much								
<b>4.</b> What knowledge have you gained on your own? (please refer your Floury Food (FF) Professional skills, ICT skills, E-Learning)											
a.											
<b>b.</b>					• • • • • • • • • • • • •						
c.											
d.											
e.		, <b></b>	• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •	•••••						
f.			• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •	•••••						
g.					•••••						
5. Has the LTTA influence/improved your personality?											
Personal fea	tures		A lot	Avarage	Not much						
Reliability											
Responsibility											
Punctuality											
Self confidence											
Respect to different cultures/life styles											
Team working											
Manners											
Communication skills Other, please specify											
Otner, please	e specify										

<sup>&</sup>quot;Funded by the Erasmus+ Program of the European Union. However, European Commission and Turkish National Agency cannot be held responsible for any use which may be made of the information contained therein"