AUBURN UNIVERSITY | HIED 8200

Tiger Dining Customer Satisfaction Survey

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The Auburn Plainsman Video

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introduction to campus dining needs

creating a baseline

College campus dining is one of the largest categories of the food service industry.

foundation of survey design

Aramark, Intelliscan Survey

- Provide all possible answer choices
- Require no longer than 10 minutes if stated
- Provide specific instructions

FAILURES, SUCCESS, FRUSTRATION, & SATISFACTION



- Census study (entire Auburn University population)
- Existing Aramark survey to measure: experience, dining satisfaction, health, quality, personalization, convenience
- Continual meetings and communication between Tiger Dining staff, our team and Aramark





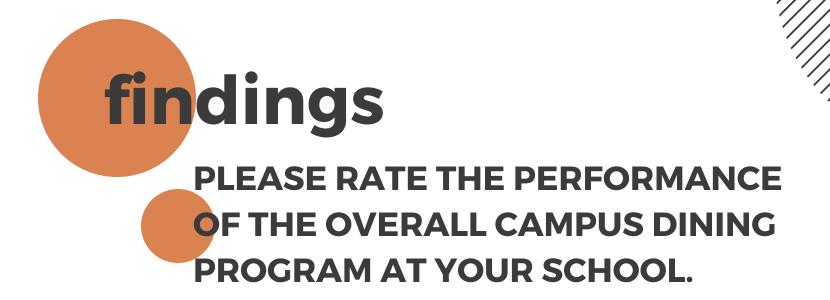
- Initial email from SGA president Dane Block sent to student population
- Initial email from Tiger Dining Director Glenn
 Loughridge sent to faculty & staff
- Reminder email sent halfway through (1 week after initial)
- Use of Baseline- Campus Labs software for email scheduling
- No data collection through baseline- Aramark sole collector of data



- Sought to obtain sample of population from institutional research- Aramark chose to continue with full census collection
- Courtesy notices sent to key administrators to let them know entire population would be surveyed
- Survey open for two weeks
- Marketing materials posted on social media & digitally posted on residence hall TV monitors
- Raw data collected and distributed to team by Aramark

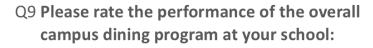
findings

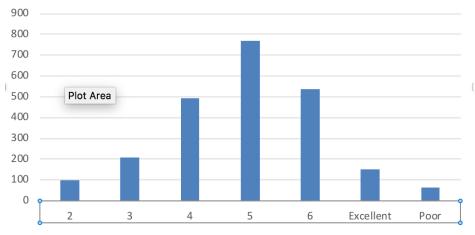
2,320 total responses of 32,000 faculty, staff and students



Overall Findings:

- Most students fairly satisfied with campus dining experience
- 767 students from all class levels rated overall dining experience a 5 (leading statistic)
- Scale range: poor, 2, 3, 4, 5, 6, excellent



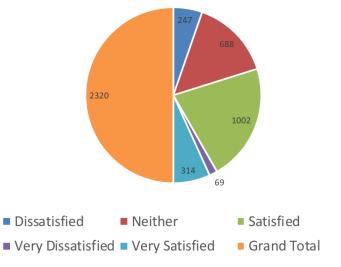


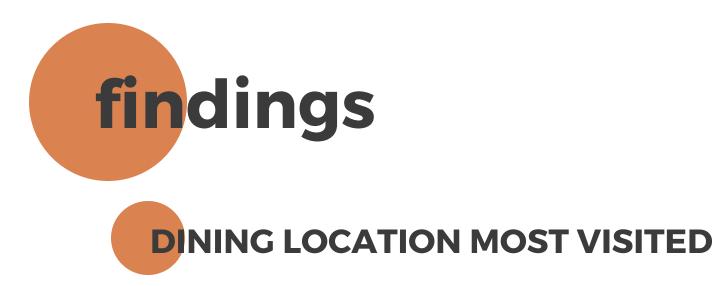
findings PLEASE RATE YOUR OVERALL SATISFACTION WITH THE CAMPUS DINING SERVICE.

Q10 Please rate your overall satisfaction with the campus dining service.

Overall Findings:

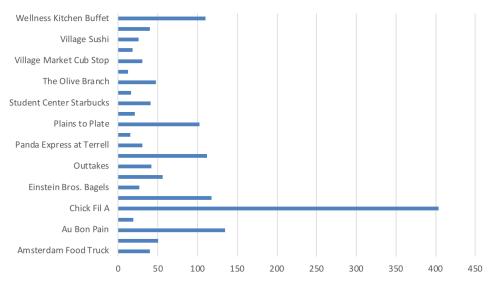
- 1,002 of 2,320 participants were overall "satisfied"
- Only 69 were "very dissatisfied"





Overall Findings:

- Chick-fil-A held the overwhelming majority with 404 of 2,320 participants
- Next closest leading location: Au Bon Pain with 135 participants



Q11 Dining location visited most often

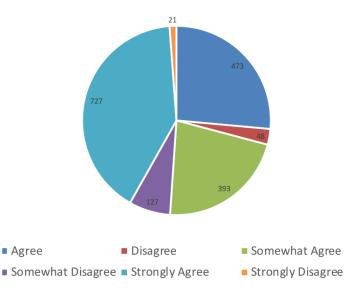


HEALTHY EATING IS AN IMPORTANT PART OF MY LIFE.

Overall Findings:

- Majority of students feel that healthy eating is an important part of their life
- 727 strongly agree, 473 agree, 393 somewhat agree

Healthy Eating is an Important Part of my Life

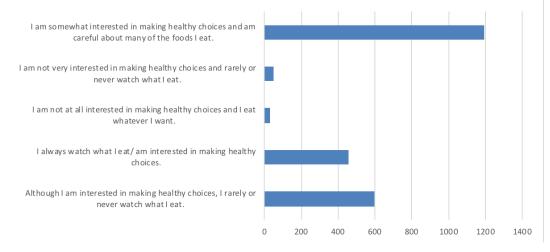




Overall Findings:

- More than half of respondents noted they were "somewhat interested" in making healthy choices
- Only 28 were not at all interested
- May be other factors

Which of the following best describes your interest in making healthy choices?

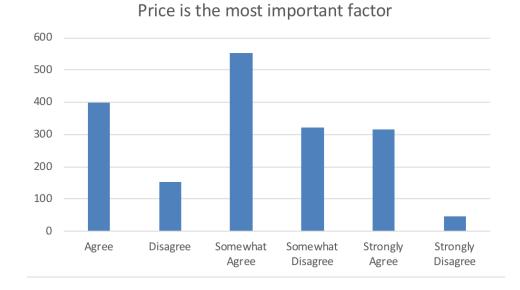




PRICE IS THE MOST IMPORTANT FACTOR IN PURCHASING FOOD

Overall Findings:

- Leading response was students "somewhat agree" that price is the most important factor with 553
- Only 47 strongly disagree, while 316 strongly agree



dining recommendations

- Implement a 2nd Chik-Fil-A location
- Offer more, convenient healthy food options
- Add nutritional information to menu signs
- Offer menus complete with vegan/allergy information online (ex: gluten-free locations)
- Provide more meal plan options
- Provide less-expensive grab-and-go/snack options
- Increase seating (will benefit both those buying and non-buyers)

survey recommendations

A progress bar allowing students and staff to track how much survey is left and would increase retention rates

2

When beginning a new section on a new topic, it may benefit students to include a short blurb letting them know what they are about to answer questions on.

survey recommendations

Leedy and Ormrod (2010) state to use "clear, unambiguous language" during questionnaires (p.194). Don't tackle two issues at once. e.g. living on/off campus or having a kitchen

4

Leedy and Ormrod (2010) state to provide clear instructions. These should communicate exactly how you want people to respond; a questionnaire should never assume a respondent understands a Likert scale.



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QUESTIONS?