

EVALUATING EXPERIENCES IN KITCHEN LABORATORY AMONG HOSPITALITY MANAGEMENT STUDENT IN BESTLINK COLLEGE OF THE PHILIPPINES

ABSTRACT

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Practical, hands-on learning is fundamental to hospitality education, particularly in culinary training where students bridge theory and real-world application. At Bestlink College of the Philippines, the kitchen laboratory plays a pivotal role in cultivating the technical skills, confidence, and professional readiness of Hospitality Management students. This study investigated students' experiences in the kitchen lab, examining their perceptions of facility adequacy, instructional approaches, safety standards, and the overall impact on their learning outcomes and skill development. This study used a descriptive quantitative research design to comprehensively examine the experiences of Hospitality Management students in the kitchen laboratory setting. A total of 200 students participated by responding to a structured survey instrument based on a 4-point Likert scale. The questionnaire was designed to assess key dimensions such as hands-on learning opportunities, the sufficiency and functionality of kitchen equipment, instructional effectiveness, and overall student satisfaction. The gathered data were systematically analyzed using descriptive statistical tools—including mean, percentage, and frequency distributions—to uncover patterns and draw meaningful insights regarding the learning environment. The results revealed that Hospitality Management students generally have a favorable perception of their experiences in the kitchen laboratory. High ratings were recorded in areas such as skill acquisition, collaborative learning, and practical application of culinary techniques. These suggest that the lab environment effectively supports hands-on learning and teamwork. Nonetheless, the study also identified notable concerns, including insufficient kitchen equipment, overcrowded laboratory sessions, and variability in instructor feedback. These limitations underscore the need for targeted improvements to ensure a more efficient, equitable, and engaging learning experience for all students. The kitchen laboratory remains a vital cornerstone of hands-on learning in hospitality education. However, its effectiveness can be further enhanced by upgrading equipment and strengthening instructor engagement. Ensuring the lab is consistently well-equipped and supporting instructors with ongoing training and resources will elevate the quality of instruction and student interaction. These enhancements will not only improve the overall learning experience but also ensure that students are better prepared for the demands of the culinary industry.

RECOMMENDED CITATION

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