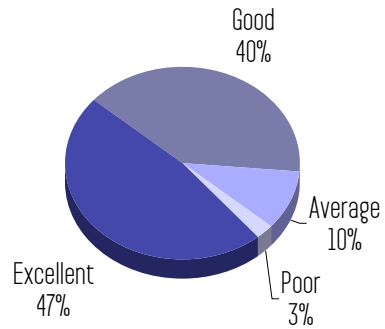
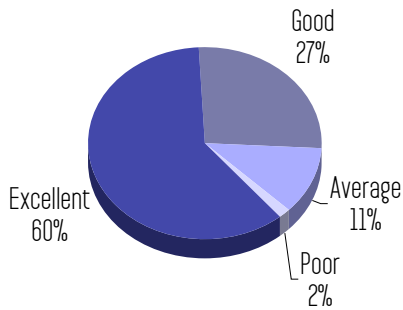


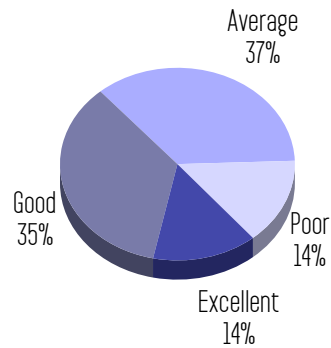
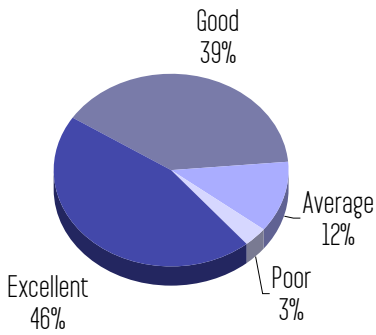
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1. Willingness of faculty/staff to provide me with help or assistance.    2. Availability of the faculty/staff to provide me with help or assistance



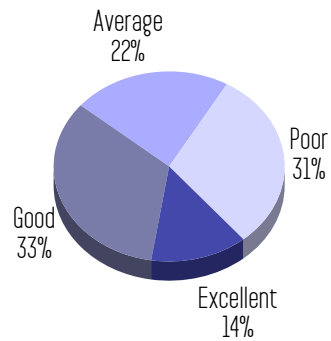
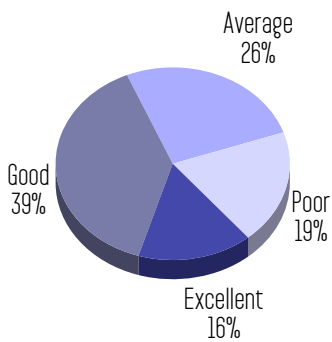
3. Lab hours provided at a convenient time.

4. Condition of classrooms and equipment.



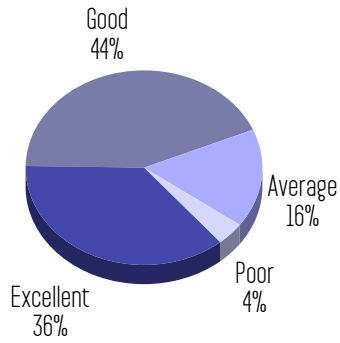
5. Availability of equipment.

6. Equipment functions properly and reliably.

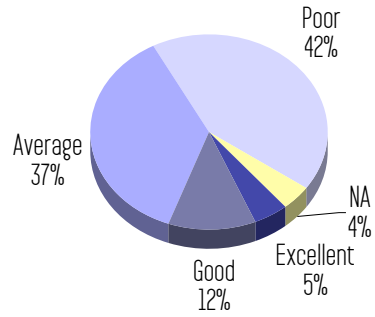


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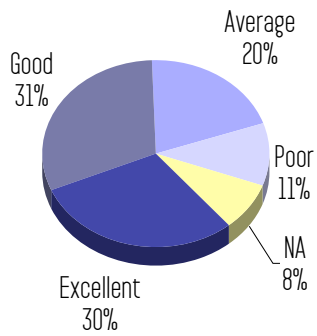
7. Quality of textbooks and materials required.



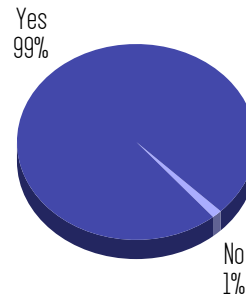
8. Costs of textbooks.



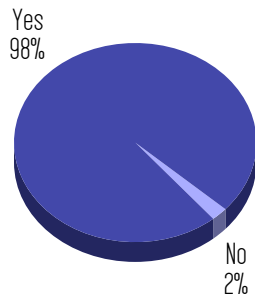
9. Availability of computer labs.



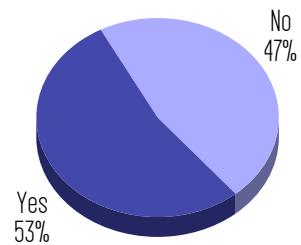
10. Did you receive a syllabus for this class?



11. Did it clearly outline grading standards?

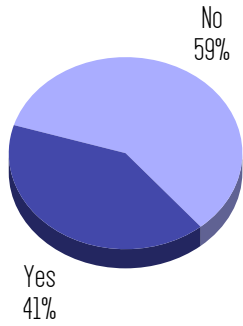


12. Would you be interested in taking any of the classes in this department through distance learning or over the internet?

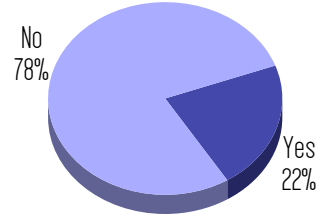


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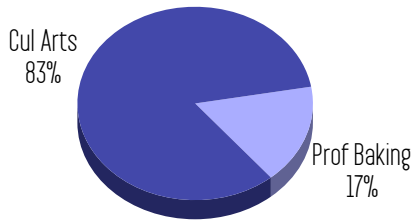
13. Have you met with the instructor outside of class?



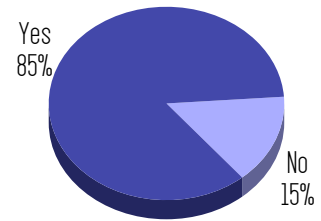
14. Have you used the Learning Skill or Tutoring Centers lately for assistance?



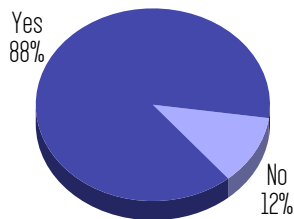
15. What program are you in?



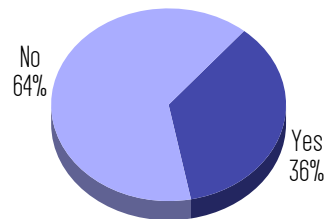
16. Did you get a tour of the kitchen during the first week of class?



17. Did the bookstore have the books you needed?

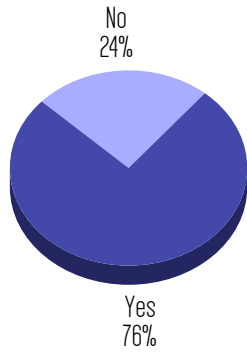


18. Do you know about the campus-wide scholarship?



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19. Do you know about the Disabled Student Center?



20. Are the bathrooms kept stocked and clean?

