

**Texas WIC Lesson Evaluation Results
GN-000-26: CCNE Texas Chili Cook-Off**

Client Feedback

Total # of clients who responded to survey: 44

Clients surveyed identified themselves as:

- Pregnant: 9%
- Breastfeeding: 3%
- Caretaker of baby under 12 months: 26%
- Caretaker of a child over 1 year: 90%
- Friend of family: 3%
- First WIC class: 7%

Language in which the class was taught:

- English – 67%
- Spanish – 24%
- Both – 10%

Compared to other WIC classes, clients awarded this class **4.4 stars** (out of 5).

Clients rated the class as follows on the items below:

	Not at all	A little	A lot
Helpful	0%	18%	82%
Too long	81%	5%	14%
Informative	0%	23%	78%
Important	0%	31%	69%
Boring	76%	22%	2%
Covered things I already know	9%	74%	16%
Answered my questions	2%	36%	62%
Encouraged me to participate	2%	19%	79%
The instructor knew a lot about the topic	0%	2%	98%
Good for first-time parents	0%	23%	78%
I understood the language	0%	2%	98%

Clients indicated one thing they learned that they would try at home. Out of 38 write-in responses, themes for the comments included:

- How to use more vegetables and beans in cooking
- You can use lean ground turkey instead of ground beef in recipes to make leaner
- How to conserve time when cooking
- How to make a healthy chili

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Staff Feedback**

Total # of staff who responded to the survey: 26

Staff surveyed included: Clerk (8), WCS (3), CA (4), Nutritionist (4), Nutrition Education Coordinator (1), Clinic Supervisor (3), Other (3) and had the following degrees: LVN (3), RD (1), Degreed Nutritionist (8), Other (14).

Language in which the class was taught:

- English – 65%
- Spanish – 8%
- Both – 27%

Staff reported the following as working well when teaching the class:

- Open discussion
- Test-testing of recipes
- Cook the chili recipe ahead of time
- Stop the video and ask questions, rather than waiting until the end to ask all the questions
- Clients really enjoy something different (like this class)
- DVD plus discussion worked well
- Have clients help with the preparation and cooking
- Explain how children can be involved in food preparation so they learn to like new or healthy foods

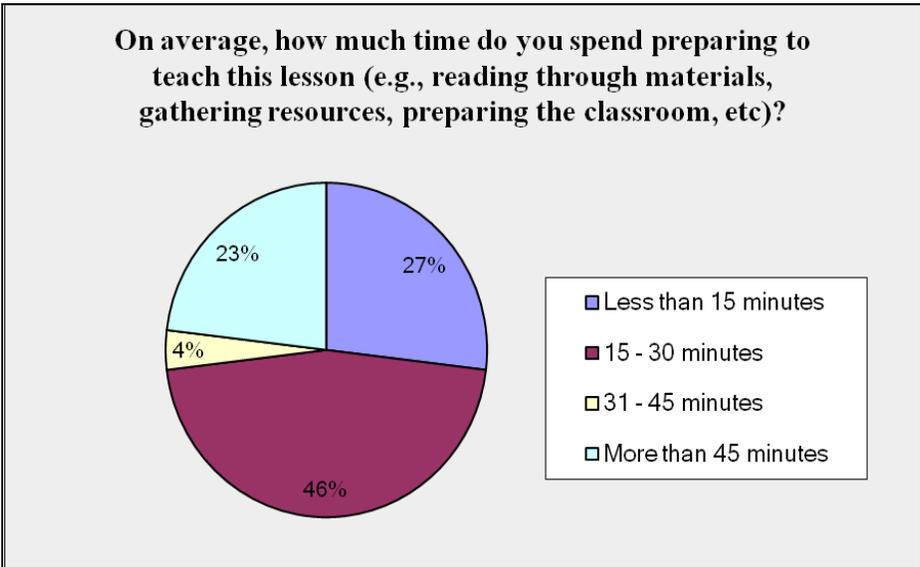
What staff would do differently the next time they teach the class:

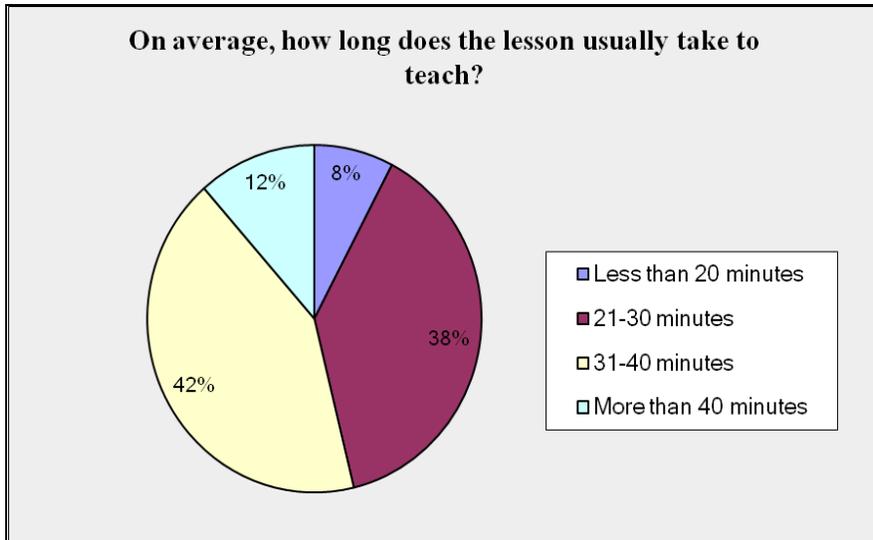
- When I have a smaller group, I would do some of the optional activities
- Prepare the food in front of the class
- Try cooking together with the class
- Have a helper present if giving out samples
- Nothing

CLASS LOGISTICS

How many times have you taught this class?		
Answer Options	Response Percent	Response Count
1	19.2%	5
2	0.0%	0
3	38.5%	10
4	7.7%	2
5 or more	34.6%	9

How easy or difficult was the lesson to follow?		
Answer Options	Response Percent	Response Count
Very Easy	34.6%	9
Easy	53.8%	14
Difficult	11.5%	3
Very Difficult	0.0%	0





In your opinion, what would be the ideal size for this class?

Answer Options	Response Percent	Response Count
Less than 6	3.8%	1
6-10	57.7%	15
11-16	30.8%	8
More than 16	0.0%	0
It doesn't matter	7.7%	2

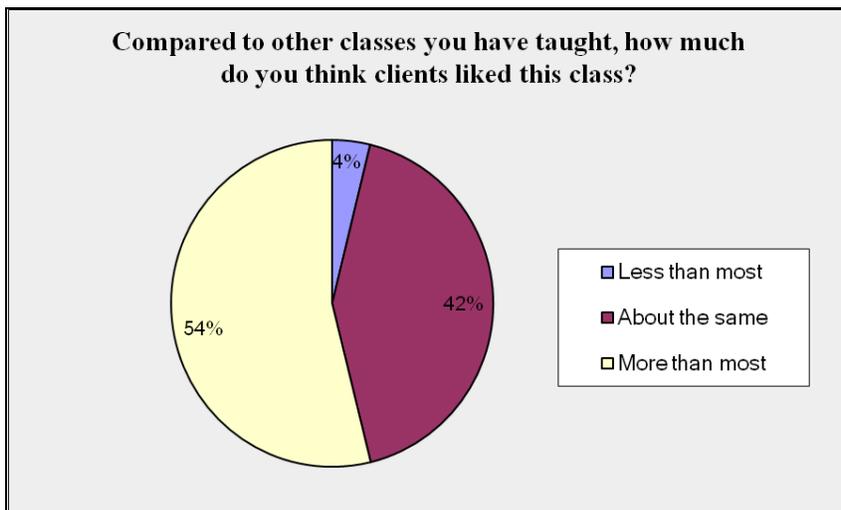
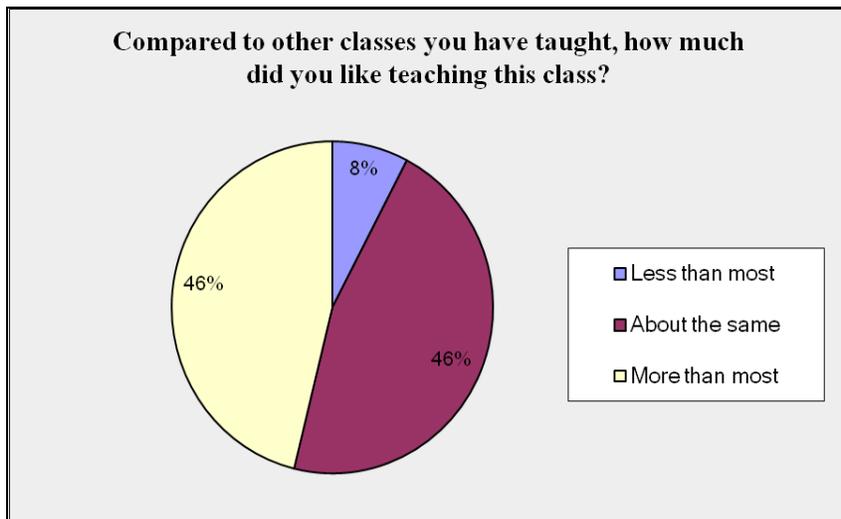
CLASS FLOW

How much of the following sections of the lesson plan did you usually cover?

Answer Options	None	Some	All	Not applicable	Response Count
Introduction/Icebreaker	0	2	24	0	26
Main activity	1	3	21	0	25
Optional activities	1	10	9	1	21
Conclusion/Take away	0	2	23	0	25
In-class evaluation	0	6	14	3	23

How many of the clients usually participate in the class discussion?		
Answer Options	Response Percent	Response Count
Almost none	0.0%	0
Less than half	7.7%	2
About half	34.6%	9
More than half	19.2%	5
Almost all	38.5%	10

ENJOYMENT OF CLASS



TRAINING BACKGROUND

What training or background have you had that helped you teach this class? (Check all that apply.)		
Answer Options	Response Percent	Response Count
None	0.0%	0
Basic nutrition knowledge	50.0%	13
Advanced nutrition knowledge	38.5%	10
Basic breastfeeding knowledge	15.4%	4
Advanced breastfeeding knowledge	7.7%	2
Public speaking	34.6%	9
Client-centered NE training from State	46.2%	12
Client-centered NE training at my local agency	80.8%	21
Other (please specify)		2

What additional training would help you teach this class?

- None. The lesson outline was perfect.
- More practice for myself