

Quality of Work Life of chefs in South Africa

The purpose of this survey is to determine how chefs feel and experience their job and work place. We would like to specifically measure the Quality of Work Life of chefs. All responses will be kept confidential, no names are required. Please complete all the sections of the questionnaire and return it by clicking on the send button.

Section 1: Demographic profile

Gender

Year of birth: 19

Current relationship status:

Highest level of Education:

Other:

Length of Service at current Establishment: Months
Years

Currently Employed at a:

Other (specify)

Added benefits of my Employment

Stay-in facilities

Staff meals

Medical aid

Pension

Accommodation Contribution

Bonus

Study Loans

Where do you see yourself in 5 years?

Other:

Your current chef's title:

Other (specify)

Section 2: Personality

Please indicate and rate your personality on the following scales. These scales are represented from 1 to 5. Please indicate your most appropriate extremity for each scale.

Extravert

(Sociable, Outgoing)



1	2	3	4	5
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Introvert

(Antisocial, Quite)

Agreeable

(Friendly, Cooperative)



1	2	3	4	5
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Disagreeable

(Unfriendly, Uncooperative)

Conscientious

(Dutiful, Reliable)



1	2	3	4	5
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Un-conscientious

(Unreliable, Lacks ambition)

Neuroticism

(Anxiety, Fear, Depression)



1	2	3	4	5
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Emotional Stability

(Calm, Free from negativity)

Open to experience

(Creative, Intellectual)



1	2	3	4	5
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Derivative

(Conservative, Narrow minded)

Section 3: Health & Safety Issues

My place of work is safe

My job is stressful

Smoking bothers me

Sexual harassment happens

Alcohol intake (units) per week:

Other (specify)

Smoking (includes even 1 cigarette per week)

Section 4: Economy & Family Issues

My salary is reasonable
I am taken cared of
My job allows family time
Working hours are to long

I work at this establishment because.....

I enjoy the Hospitality industry
I enjoy serving food to people
This is what I studied
Cannot find a better job
I have family connections
I needed a job in this area
I am building up experience

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Section 5: Social Issues

I have good friends at work
I have flexible hours
We communicate effectively
Chef's feel valued
We have work place unity
Managers are interested in us

Section 6: Esteem Issues

I am appreciated at work
My work is acknowledged
I contribute to our success
Our uniform looks good
Guest satisfaction is my goal

Section 7: Actualization Issues

my job allows
my full potential
me to use my talents
me greater responsibility
me to give new & fresh ideas
me to lead a meaningful life
my professional development

Section 8: Knowledge Issues

I have a need for new skills
I have learned the job skills
I improve professional skills

Section 9: Creativity & Aesthetic Issues

Creativity is encouraged
I have artistic work facilities
Creativity is appreciated

Section 10: Feelings about the establishment

I will work hard for the establishments success
I talk this establishment up to my friends
Me and the establishments values are similar
The establishment inspires job performance
I normally have a good mood during work hours
This is the best establishment to work for

Section 11: Management

Our team has a capable manager
Standards and procedures are necessary
Disciplinary procedures are equal and fair
We are informed of rules and procedures
There is enough work to keep everyone busy
Management in our department is to democratic

Section 12: Leisure Issues

I have at least 4 leisure activities per week
I prefer active leisure (sport, exercise & travel)
I prefer passive leisure (reading & watching TV)
I believe leisure activities improve productivity
Leisure participation forms part of my lifestyle
I take all my owed off days per year
I visit other food & beverage establishments as part of my leisure time
Leisure time decreases my stress level

Section 13: Service & Productivity

I am a productive employee
Increasing productivity will decrease quality
I offer individual service for customer needs
Goals are reached through customer satisfaction
I have a good relationship with loyal customers
I get frustrated when I am not productive
I am aware of customer complaints

Thank you for your participation.

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