UNIVERSITY OF ARKANSAS
PULASKI TECH

Assessment Report:
2020-2021:
Course: 1306 Artisan Breads

1. Name of individual compiling report: *Chocla Lea*

2. Date of submission: *June 6, 2021*

3. Is the assessment plan (*Check or highlight one*)

☐ an initial plan for the program ☐ a revision of an old plan ☐ unaltered from previous year

Course-Level Learning Outcomes-

1. What are the Course-Level Outcomes (CLOs)?

• Define and describe the stages of bread production.

• Perform the calculations necessary for professional bread baking, including:

• Bakers' Percentages of Water Temperature Calculations using Total Temperature Factors

o Convert Straight-Dough breads to Yeasted Preferment Breads

• Define different types of flour, yeast, and grains used in bread production.

• Describe and use hand techniques for kneading, scoring, and shaping.

• Identify tools and equipment used in bread production.

• Define, describe the mixing methods, prepare, and evaluate:

o Flat Breads, including Fougasse, Pissaladiere, Focaccia, Lavash and Pita

o Rich Doughs, including Brioche, Pannetonne, and Stollen

o Quick breads, including Soda Bread, Pain d'Spice, Steamed Brown Bread

o Pre-ferments: Poolish, Biga and Pate Fermentee

o Liquid and Stiff Levains, San Francisco style Sourdough

o Rye Breads and Specialty flavored bread

o Braided breads, including Challah and Berne Brot

o Decorative Breads and Displays

2. Which CLOs were addressed for this academic year? (2020-2021)

• Define and describe the stages of bread production.

• Perform the calculations necessary for professional bread baking, including:

- Bakers' Percentages of Water Temperature Calculations using Total Temperature Factors
    - o Convert Straight-Dough breads to Yeasted Preferment Breads
- Define different types of flour, yeast, and grains used in bread production.
- Describe and use hand techniques for kneading, scoring, and shaping.
- Identify tools and equipment used in bread production.
- Define, describe the mixing methods, prepare, and evaluate:

3. Which CLOs are being addressed in your assessment plan next academic year? (2021-2022)

- Define and describe the stages of bread production.
- Perform the calculations necessary for professional bread baking, including:
- Bakers' Percentages of Water Temperature Calculations using Total Temperature Factors
    - o Convert Straight-Dough breads to Yeasted Preferment Breads
- Define different types of flour, yeast, and grains used in bread production.
- Describe and use hand techniques for kneading, scoring, and shaping.
- Identify tools and equipment used in bread production.
- Define, describe the mixing methods, prepare, and evaluate:

4. Explain the assessment cycle.

Students are assessed each semester with one perform based assessment and one written exam assessment.

5. What are the assessment methods? Are they direct or indirect?

Final Written Exam (Comprehensive)
Bread Formulation & Practical

6. What are the assessment goal(s)?

80% of students will score 75% or higher.

7. What were the findings for this academic year? (2020-2021)

Final Exam: Bb Test with 87% of students scored 80% or higher.

Final Practical: Performance Based Test with 88% of students scored 80% or higher.
Math Quiz: Bb Test with 63% of students scored 70% or higher.

8. What is your analysis of the findings?

Conclusion: Assessment Goal/Threshold Met Analysis of Results: Students were given material to study and were reviewed on all materials prior to the test. They were coached on key words to include in answers and descriptions. Will need to review and incorporate more math material.

9. What is the action plan for the next academic year? (2021-2022) Explain.

Continue assessment as is. Will also incorporate more reviews and more math practice.