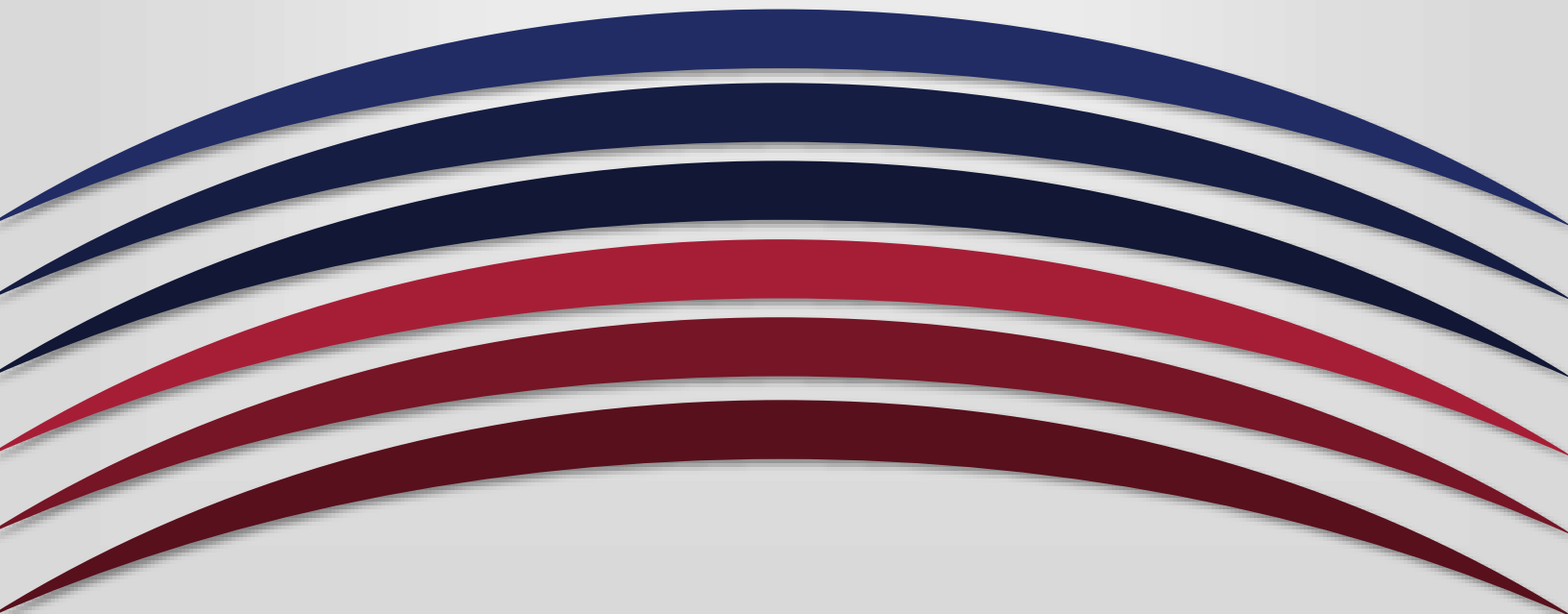




UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report
Course: CUL 1303 Food Production II_____
Academic Year: 2020-2021_____

Due to Chair/Program Director and Faculty Assessment Chair by
September 4



1. Name of course: CUL 1303 Food Production II
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3. Date of submission: 5.12.21
4. Academic year: 2020-2021

Course-Level Learning Outcomes

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

1. Identify microorganisms, which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
2. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
3. Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
4. Outline the requirements for proper receiving and storage of both raw and prepared foods.
5. List the major reasons for and recognize signs of food spoilage and contamination.
6. Identify proper methods of waste disposal and recycling.
7. Demonstrate appropriate emergency policies for kitchen and dining room injuries.
8. Review and apply the laws and rules of the regulatory agencies governing sanitation and safety in a foodservice operation.
9. Evaluate the components and functions of a standardized recipe
10. Convert recipes using a yield formula to increase and decrease quantities.
11. Cost a recipe giving the overall cost, individual cost and menu sales price.
12. Calculate food cost to determine selling price using the factor method and/or percentage method.
13. Determine the amounts of product needed in a baking and pastry recipe using the baker's percentage method.
14. Perform costing calculations utilizing current technology.
15. Demonstrate zesting, and segmenting fruit.
16. Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
 - a. Prepare an example of a spice rub.
 - b. Prepare an example of a dried and fresh spice blend.
 - c. Utilize a spice blend or herb blend in a culinary preparation.
17. Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.
18. Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:
steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poele, stew, and braise.
19. Prepare and cook a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
 - a. Moist heat methods to include steam, deep and shallow poach, simmer and boil.

- b. Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
 - c. Combination cooking methods to include poêle, stew and braise.
 - d. Using all moist, dry and combination cooking methods prepare proteins using chicken, beef, lamb, veal, fish and wild game.
 - e. Using all moist, dry and combination cooking methods prepare a variety of rice (pilaf method and risotto method), wild rice, jasmine, and sushi.
 - f. Using all moist, dry and combination cooking methods prepare a variety of potato dishes.
 - g. Using all moist, dry and combination cooking methods prepare a variety of vegetables dishes.
 - o h. Using all moist, dry and combination cooking methods prepare a variety of grain dishes.
20. Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
- b. Moist heat methods to include steam, deep and shallow poach, simmer and boil.
 - c. Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
 - d. Combination cooking methods to include poêle stew and braise.
21. Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.
- a. Prepare a classical white and dark chicken, beef/veal stock.
 - b. Prepare a classical fish or shellfish stock.
 - c. Prepare a vegetable and or game stock.
 - d. Prepare a clear soup to include a classical consommé.
 - e. Prepare a cream soup using a roux.
 - f. Prepare a puree soup.
 - g. Prepare a specialty soup.
 - h. Prepare each of the five mother sauces to include veloute, espagnole, béchamel, tomato, and butter sauce (to include Hollandaise and beurre blanc).
 - i. One compound sauce from each mother sauce.
22. Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
23. In the preparation of food, items demonstrate effective techniques in presenting food that maximizes the flavor and esthetic quality of the products used.
24. Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
25. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
26. Describe, identify, and evaluate the various categories of cheese and include several types and names of cheese associated with each category.
27. Describe how best to use various types of cheese and utilize cheese in a recipe.
28. Discuss the flow of goods in a foodservice operation and the role of ordering, receiving and issuing.
29. Identify the difference between a manager and a leader and describe the qualities of each.
30. Summarize leadership styles and analyze when each is most appropriate.
31. Describe process of management through effective communication skills and interpersonal relationships
32. Describe the supervisor's role in decision-making, problem solving and delegation of duties.

33. Demonstrate professionalism and sanitation practices.
34. Define culinary terminology.
35. Demonstrate mise en place, organization, sense of urgency, and timing in a professional kitchen.
36. Describe and use a standardized recipe.
37. Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
38. Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
39. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
40. Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.
41. Perform basic fabrication tasks with meat, poultry, seafood and variety meats.
42. Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
43. Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness and evaluate them.
44. Identify and prepare a variety of fruits, vegetables, starches, legumes and grains using the basic cooking methods; evaluate those products.
45. Prepare various foods to the proper doneness using the following techniques: sauté, pan-fry, deep-fry, roast, bake, grill, broil, braise, stew, shallow poach, deep poach, simmer, boil, and steam; evaluate those prepared products.
46. Discuss healthy well-balanced entrees including vegetarian and vegan meals and define the function of each component.
47. Define and describe the barbecue process.
48. Select and prepare meats and seasonings and barbecue them to the appropriate doneness and evaluate them.
49. Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture in the finished dish and evaluate those products.
50. Prepare a variety of stocks; evaluate the quality of a properly made stock.
51. Identify and prepare the grand sauces, and a variety of small sauces; evaluate the quality of those sauces.
52. Prepare a variety of soups from each category; evaluate the quality of those soups.
53. Prepare a variety of salad dressings and evaluate the quality of each.
54. Identify, prepare, and dress a variety of common salad greens for a salad; evaluate the dressed salad.
55. Identify, describe, and prepare a variety of composed salads; evaluate the quality of those composed salads.
56. Prepare a variety of hors d'oeuvre, appetizers, canapés and basic garnishes; evaluate the quality of those hors d'oeuvre, appetizers and canapés.
57. Demonstrate food presentation techniques using a variety of plates, platters and trays; evaluate the quality of those plates, platters and trays.
58. Use a variety of cheeses as an ingredient in recipes.
59. Describe a variety of preparation techniques used in egg cookery; cook eggs using a variety of those techniques.
60. Evaluate the quality of prepared eggs.
61. Demonstrate proper selection of equipment and utensils for specific applications related to baking.
62. Prepare a variety of yeast-leavened breads, quick-breads, pies and tarts, cookies, cakes, laminated dough, pate choux, creams, custards, puddings and related sauces,

dessert sauces, fillings and toppings for pastries and baked goods; evaluate the quality of those prepared products.

63. Demonstrate the presentations of baked goods and desserts; evaluate the quality of the presentations.

Culinary Math Objectives:

1. Perform recipe yield conversions.
2. Apply the cost-per-unit formula
3. Solve for the total cost
4. Apply the definition of cost as used by the food-service industry
5. Define edible portion cost and as-purchased cost
6. Calculate the edible portion cost when the as-purchased cost is given for an ingredient
7. Explain why edible portion cost will always be equal to or greater than as-purchased cost

2. Which CLOs were addressed for the academic year?

- Identify microorganisms, which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
- Outline the requirements for proper receiving and storage of both raw and prepared foods.
- List the major reasons for and recognize signs of food spoilage and contamination.
- Identify proper methods of waste disposal and recycling.
- Demonstrate appropriate emergency policies for kitchen and dining room injuries.
- Review and apply the laws and rules of the regulatory agencies governing sanitation and safety in a foodservice operation.
- Evaluate the components and functions of a standardized recipe
- Convert recipes using a yield formula to increase and decrease quantities.
- Cost a recipe giving the overall cost, individual cost and menu sales price.
- Calculate food cost to determine selling price using the factor method and/or percentage method.
- Determine the amounts of product needed in a baking and pastry recipe using the baker's percentage method.
- Perform costing calculations utilizing current technology.
- Demonstrate zesting, and segmenting fruit.
- Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
 - a. Prepare an example of a spice rub.
 - b. Prepare an example of a dried and fresh spice blend.
 - c. Utilize a spice blend or herb blend in a culinary preparation.
- Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.

- Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:
steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poêle, stew, and braise.
- Prepare and cook a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
 - a. Moist heat methods to include steam, deep and shallow poach, simmer and boil.
 - b. Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
 - c. Combination cooking methods to include poêle, stew and braise.
 - d. Using all moist, dry and combination cooking methods prepare proteins using chicken, beef, lamb, veal, fish and wild game.
 - e. Using all moist, dry and combination cooking methods prepare a variety of rice (pilaf method and risotto method), wild rice, jasmine, and sushi.
 - f. Using all moist, dry and combination cooking methods prepare a variety of potato dishes.
 - g. Using all moist, dry and combination cooking methods prepare a variety of vegetables dishes.
 - h. Using all moist, dry and combination cooking methods prepare a variety of grain dishes.
- Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
 - b. Moist heat methods to include steam, deep and shallow poach, simmer and boil.
 - c. Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
 - d. Combination cooking methods to include poêle stew and braise.
- Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.
 - a. Prepare a classical white and dark chicken, beef/veal stock.
 - b. Prepare a classical fish or shellfish stock.
 - c. Prepare a vegetable and or game stock.
 - d. Prepare a clear soup to include a classical consommé.
 - e. Prepare a cream soup using a roux.
 - f. Prepare a puree soup.
 - g. Prepare a specialty soup.
 - h. Prepare each of the five mother sauces to include veloute, espagnole, béchamel, tomato, and butter sauce (to include Hollandaise and beurre blanc).
 - i. One compound sauce from each mother sauce.
- Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
- In the preparation of food, items demonstrate effective techniques in presenting food that maximizes the flavor and esthetic quality of the products used.
- Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
- Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
- Describe, identify, and evaluate the various categories of cheese and include several types and names of cheese associated with each category.
- Describe how best to use various types of cheese and utilize cheese in a recipe.

- Discuss the flow of goods in a foodservice operation and the role of ordering, receiving and issuing.
- Identify the difference between a manager and a leader and describe the qualities of each.
- Summarize leadership styles and analyze when each is most appropriate.
- Describe process of management through effective communication skills and interpersonal relationships
- Describe the supervisor's role in decision-making, problem solving and delegation of duties.
- Demonstrate professionalism and sanitation practices.
- Define culinary terminology.
- Demonstrate mise en place, organization, sense of urgency, and timing in a professional kitchen.
- Describe and use a standardized recipe.
- Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
- Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
- Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.
- Perform basic fabrication tasks with meat, poultry, seafood and variety meats.
- Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
- Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness and evaluate them.
- Identify and prepare a variety of fruits, vegetables, starches, legumes and grains using the basic cooking methods; evaluate those products.
- Prepare various foods to the proper doneness using the following techniques: sauté, pan-fry, deep-fry, roast, bake, grill, broil, braise, stew, shallow poach, deep poach, simmer, boil, and steam; evaluate those prepared products.
- Discuss healthy well-balanced entrees including vegetarian and vegan meals and define the function of each component.
- Define and describe the barbecue process.
- Select and prepare meats and seasonings and barbecue them to the appropriate doneness and evaluate them.
- Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture in the finished dish and evaluate those products.
- Prepare a variety of stocks; evaluate the quality of a properly made stock.
- Identify and prepare the grand sauces, and a variety of small sauces; evaluate the quality of those sauces.
- Prepare a variety of soups from each category; evaluate the quality of those soups.
- Prepare a variety of salad dressings and evaluate the quality of each.
- Identify, prepare, and dress a variety of common salad greens for a salad; evaluate the dressed salad.
- Identify, describe, and prepare a variety of composed salads; evaluate the quality of those composed salads.
- Prepare a variety of hors d'oeuvre, appetizers, canapés and basic garnishes; evaluate the quality of those hors d'oeuvre, appetizers and canapés.

- Demonstrate food presentation techniques using a variety of plates, platters and trays; evaluate the quality of those plates, platters and trays.
- Use a variety of cheeses as an ingredient in recipes.
- Describe a variety of preparation techniques used in egg cookery; cook eggs using a variety of those techniques.
- Evaluate the quality of prepared eggs.
- Demonstrate proper selection of equipment and utensils for specific applications related to baking.
- Prepare a variety of yeast-leavened breads, quick-breads, pies and tarts, cookies, cakes, laminated dough, pate choux, creams, custards, puddings and related sauces, dessert sauces, fillings and toppings for pastries and baked goods; evaluate the quality of those prepared products.
- Demonstrate the presentations of baked goods and desserts; evaluate the quality of the presentations.

Culinary Math Objectives:

- Perform recipe yield conversions.
- Apply the cost-per-unit formula
- Solve for the total cost
- Apply the definition of cost as used by the food-service industry
- Define edible portion cost and as-purchased cost
- Calculate the edible portion cost when the as-purchased cost is given for an ingredient
- Explain why edible portion cost will always be equal to or greater than as-purchased cost

3. Which CLOs are being addressed in your assessment plan in the upcoming academic year?

- Identify microorganisms, which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
- Outline the requirements for proper receiving and storage of both raw and prepared foods.
- List the major reasons for and recognize signs of food spoilage and contamination.
- Identify proper methods of waste disposal and recycling.
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- Evaluate the components and functions of a standardized recipe
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- Determine the amounts of product needed in a baking and pastry recipe using the baker's percentage method.

- Perform costing calculations utilizing current technology.
- Demonstrate zesting, and segmenting fruit.
- Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
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 - f. Using all moist, dry and combination cooking methods prepare a variety of potato dishes.
 - g. Using all moist, dry and combination cooking methods prepare a variety of vegetables dishes.
 - h. Using all moist, dry and combination cooking methods prepare a variety of grain dishes.
- Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
 - b. Moist heat methods to include steam, deep and shallow poach, simmer and boil.
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 - d. Combination cooking methods to include poêle stew and braise.
- Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.
 - a. Prepare a classical white and dark chicken, beef/veal stock.
 - b. Prepare a classical fish or shellfish stock.
 - c. Prepare a vegetable and or game stock.
 - d. Prepare a clear soup to include a classical consommé.
 - e. Prepare a cream soup using a roux.
 - f. Prepare a puree soup.
 - g. Prepare a specialty soup.
 - h. Prepare each of the five mother sauces to include veloute, espagnole, béchamel, tomato, and butter sauce (to include Hollandaise and beurre blanc).
 - i. One compound sauce from each mother sauce.
- Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
- In the preparation of food, items demonstrate effective techniques in presenting food that maximizes the flavor and esthetic quality of the products used.

- Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
- Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
- Describe, identify, and evaluate the various categories of cheese and include several types and names of cheese associated with each category.
- Describe how best to use various types of cheese and utilize cheese in a recipe.
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- Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
- Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.
- Perform basic fabrication tasks with meat, poultry, seafood and variety meats.
- Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
- Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness and evaluate them.
- Identify and prepare a variety of fruits, vegetables, starches, legumes and grains using the basic cooking methods; evaluate those products.
- Prepare various foods to the proper doneness using the following techniques: sauté, pan-fry, deep-fry, roast, bake, grill, broil, braise, stew, shallow poach, deep poach, simmer, boil, and steam; evaluate those prepared products.
- Discuss healthy well-balanced entrees including vegetarian and vegan meals and define the function of each component.
- Define and describe the barbecue process.
- Select and prepare meats and seasonings and barbecue them to the appropriate doneness and evaluate them.
- Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture in the finished dish and evaluate those products.
- Prepare a variety of stocks; evaluate the quality of a properly made stock.
- Identify and prepare the grand sauces, and a variety of small sauces; evaluate the quality of those sauces.

- Prepare a variety of soups from each category; evaluate the quality of those soups.
- Prepare a variety of salad dressings and evaluate the quality of each.
- Identify, prepare, and dress a variety of common salad greens for a salad; evaluate the dressed salad.
- Identify, describe, and prepare a variety of composed salads; evaluate the quality of those composed salads.
- Prepare a variety of hors d'oeuvre, appetizers, canapés and basic garnishes; evaluate the quality of those hors d'oeuvre, appetizers and canapés.
- Demonstrate food presentation techniques using a variety of plates, platters and trays; evaluate the quality of those plates, platters and trays.
- Use a variety of cheeses as an ingredient in recipes.
- Describe a variety of preparation techniques used in egg cookery; cook eggs using a variety of those techniques.
- Evaluate the quality of prepared eggs.
- Demonstrate proper selection of equipment and utensils for specific applications related to baking.
- Prepare a variety of yeast-leavened breads, quick-breads, pies and tarts, cookies, cakes, laminated dough, pate choux, creams, custards, puddings and related sauces, dessert sauces, fillings and toppings for pastries and baked goods; evaluate the quality of those prepared products.
- Demonstrate the presentations of baked goods and desserts; evaluate the quality of the presentations.

Culinary Math Objectives:

- Perform recipe yield conversions.
- Apply the cost-per-unit formula
- Solve for the total cost
- Apply the definition of cost as used by the food-service industry
- Define edible portion cost and as-purchased cost
- Calculate the edible portion cost when the as-purchased cost is given for an ingredient
- Explain why edible portion cost will always be equal to or greater than as-purchased cost

4. Explain the assessment cycle.

Students are assigned Key Terms (simple term-definition) to define the week prior to discussion of specific concepts. The following week, after an in-class lecture/discussion of those specific concepts, students take a written quiz (a formative assessment of the specific concepts of the week). As a cumulative, summative assessment, all of the weekly key terms and quizzes form the basis of the written final exam, a timed, randomized exam.

All required cuts and cooking methods addressed in the course are evaluated in 3 formative practical exams (hands-on, cutting/cooking exam) during the semester and a final, summative practical exam at the end of the semester.

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

Direct assessments are the aforementioned weekly quizzes followed by the end-of-course final written exam.

The practical formative exams and the final practical exam are indirect; in other words, the practical exams are evaluated by observation. The criteria and standards for grading follow current industry practices and standards as well as American Culinary Federation standards.

6. What are the assessment goal(s), including benchmarks?

It is hoped that a majority of students, at least 70%, will achieve a passing grade, at least a 70% C for their overall, final grade. This would require students to achieve this benchmark as an average for all assessments (and homework) combined.

7. What were the findings for the academic year?

Perhaps, at least in part, because of the foundation laid and the standards enforced in Food Production I, the success rate is much higher in Food Production II. Only 1 failing grade for spring 2021 (due to absence and sporadic submission of homework).

8. What is your analysis of the findings?

Spring 2021, 92.3% of Food Production II students passed the course, achieving a final grade of C or better. 7.7% did not successfully complete the course and will need to repeat Food Production II before being allowed to move on to Food Production III.

9. What is the action plan for the upcoming academic year?

Explain.

While there are specific due dates for each assignment in this course, the ability to submit assignments late has been kept open, allowing students to get “lazy” about working methodically throughout the semester. Students that wait until the final 2 or 3 weeks to submit work do not get the learning benefit of mentally recording information that is introduced slowly and deliberately at specific and strategic periods during the semester. Moving forward, due dates will be set at the end of each week and the ability to submit late will be deactivated. Students will be required to do their work on time. This may allow for earlier intervention of students who struggle.