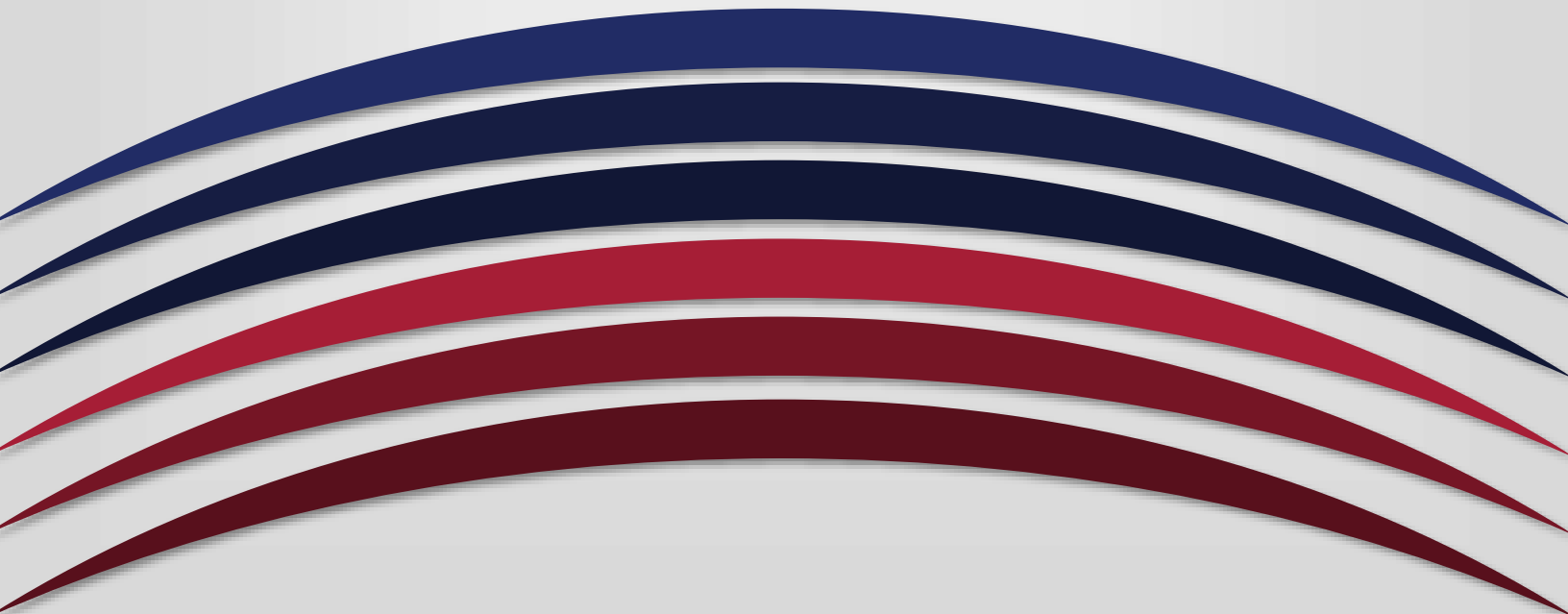


UNIVERSITY OF ARKANSAS
PULASKI TECH

Assessment Report:
2020-2021:
(CUL 2326 Culinary Practicum Spring)



1. Name of individual compiling report: Robert Best

2. Date of submission: May 14, 2021

3. Is the assessment plan

☐ an initial plan for the
program

X a revision of an old plan

☐ unaltered from
previous year

Course-Level Learning Outcomes-

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

CAHMI – Programs Culinary Arts - AAS

Demonstrate how to incorporate experiential learning from course work and practicum to become a successful Culinary Professional

CAHMI – Programs Culinary Arts - CP

Demonstrate how to incorporate experiential learning from course work and practicum to become a successful Culinary Professional

CAHMI – Programs Hospitality Management - AAS

Demonstrate how to incorporate experiential learning from course work and practicum to become a successful Culinary Professional

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

The above CLO's were addressed

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

The above CLO's will be addressed

4. Explain the assessment cycle.

Weekly reports throughout the semester of work activities
Video Assignment Reviews throughout the semester
Midterm and Second Half Semester Work Recaps from supervisor
Portfolio Project at the end of semester

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

Direct Measures: Assignments, portfolio, internship performance, artistic performance in Culinary products (portfolio) and grading based on explicit criteria

Indirect Measures: Course performance evaluation, student hours spent in internship performance (weekly work logs) and student hours spent on intellectual activities with video reviews and summaries (grade book in Blackboard)

6. What are the assessment goal(s)?

To evaluate if the student has performed in the employment environment

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

As with everything else in academia this past year Covid was a major influence

8. What is your analysis of the findings?

Adjustment and resilience are necessary abilities in the Hospitality Industry and this past year has taught our students this is necessary

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

Without Covid restrictions we will be able to be more physically responsive, visit work places and have more discrepancy in job placements starting in the fall