

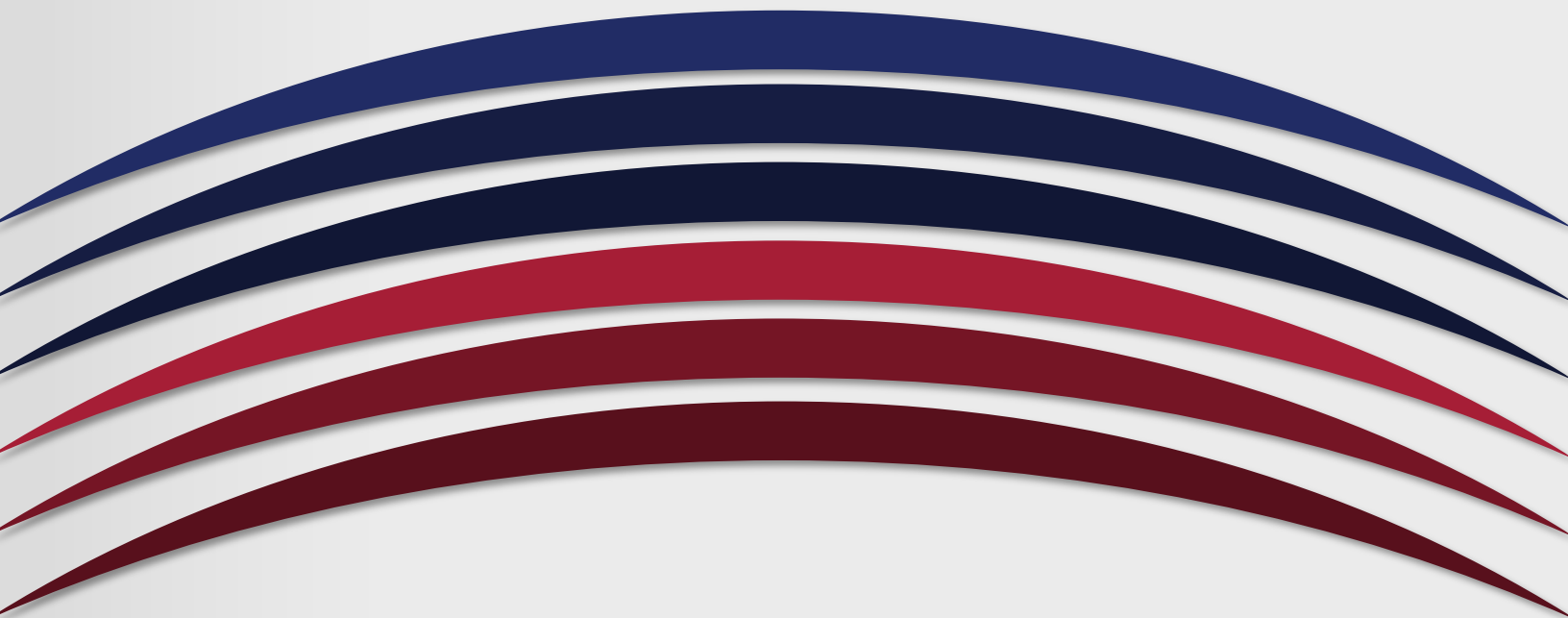
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: _BAK 1303_____

Academic Year: _2021-2022_____

**Due to Chair/Program Director and Faculty Assessment Chair by
September 1**



1. Name of course: Cakes & Cake Decorating
2. Name of individual(s) compiling report: Chocla Lea
3. Date of submission: August 25, 2022
4. Academic year: 2021-2022

Course-Level Learning Outcomes

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

- Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.
- Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design.
- Perform recipe yield conversions.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Define cake and decorating terminology.
- Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.
- Discuss the variety of convenience products available and its role in a variety of cake production settings.
- Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class.
- Prepare a variety of cakes & buttercreams, utilizing different mixing methods.
- Practice beginning decorating skills and piping, to include border designs, rosettes, swags, bows and fleur de lis. Demonstrate proficiency in writing with a variety of mediums to include piping gel, chocolate and royal icing.
- Discuss, prepare and evaluate a variety of royal icing flowers.
- Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.
- Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.
- Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.
- Discuss how to streamline production of specialty cakes in a professional environment

2. Which CLOs were addressed for the academic year?

- Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.
- Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design.
- Perform recipe yield conversions.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Define cake and decorating terminology.
- Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.
- Discuss the variety of convenience products available and its role in a variety of cake production settings.
- Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class.
- Prepare a variety of cakes & buttercreams, utilizing different mixing methods.
- Practice beginning decorating skills and piping, to include border designs, rosettes, swags, bows and fleur de lis. Demonstrate proficiency in writing with a variety of mediums to include piping gel, chocolate and royal icing.
- Discuss, prepare and evaluate a variety of royal icing flowers.
- Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.
- Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.
- Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.
- Discuss how to streamline production of specialty cakes in a professional environment

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

Same as last year.

4. How does this report connect or map to program-level or institutional-level outcomes?

(ILO link: <https://uaptc.edu/college-academics/resources/student-learning-outcomes> PLO list will vary depending on your Program.)

Type your response here.

For each Course Level Outcome assessed this academic year, please complete the chart below, providing the assessment data for both fall and spring, and then a total for the academic year.

Assessment Tool/Method	Final Practical Exam		
Learning Objective Assessed	<ul style="list-style-type: none">• Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.• Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.• Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.• Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class.• Prepare a variety of cakes & buttercreams, utilizing different mixing methods.• Practice beginning decorating skills and piping, to include border designs, rosettes, swags, bows and fleur de lis. Demonstrate proficiency in writing with a variety of mediums to include piping gel, chocolate and royal icing.• Discuss, prepare and evaluate a variety of royal icing flowers.• Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.• Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.• Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.• Discuss how to streamline production of specialty cakes in a professional environment		
How do you define success?			
How many students completed the assessment, and how many were successful?	Fall 17 students assessed 13 successful (76% success rate)	Spring 9 students assessed 8 successful (89% success rate)	
Total Results	Across all sections, 26 students took the final practical exam. 21 scored at or above 70%. Having a success rate of 81%.		

Was the benchmark/goal for this academic year met?	Yes X	No
Notes		

Assessment Tool/Method	Final Written Exam	
Learning Objective Assessed	<ul style="list-style-type: none"> Define cake and decorating terminology. Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires. Discuss the variety of convenience products available and its role in a variety of cake production settings. Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class. Discuss, prepare and evaluate a variety of royal icing flowers. Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes. Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations. Discuss how to streamline production of specialty cakes in a professional environment 	
How do you define success?	75% of students taking the written exam will score 70% or better on the exam.	
How many students completed the assessment, and how many were successful?	Fall 16 students assessed 13 successful (81% success rate)	Spring 9 students assessed 8 successful (89% success rate)
Total Results	Across all sections, 25 students took the final practical exam. 21 scored at or above 70%. Having a success rate of 84%.	
Was the benchmark/goal for this academic year met?	Yes X	No
Notes		

5. What is your analysis of the findings?

Most students that prepared and attended class did very well. Because of the importance of practice on assessed criteria, those students who were engaged and present continue to be successful.

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

Explain

Continue to stress the importance of good attendance and not getting behind on