



UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: BAK 1304

Academic Year: 2021-2022

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



1. Name of course: Baking 2
2. Name of individual(s) compiling report: Chcola 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.
 - 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.
 - Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA ADA, etc.).
 - Identify proper methods of waste disposal and recycling.
- Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. Discuss and evaluate industry trade periodicals.
- Identify professional organizations within the field; explain purposes and benefits.
- Perform basic math functions to include fractions, weights and measurements.
 - 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 labor costs and percentages to include employee meals, benefits, fixed and variable labor hours.
 - Define and describe a profit/loss statement and assess how it used to determine profitability in a foodservice operation.
 - Perform costing calculations utilizing current technology.
 - Identify marketing techniques to increase sales and profitability of restaurant operations.
- Describe process of management through effective communication skills and interpersonal relationships.
 - 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 the supervisor's role in decision-making, problem solving and delegation of duties.

- Define the different stations in the pastry kitchen; describe the characteristics of a job description and develop a written example with job specifications.
- Define the term motivation and give examples of motivational techniques used with employees. Analyze the effectiveness of each motivational example.
- Assess and evaluate methods of conflict resolution and grievance procedures (union /non-union) when it comes to problem solving.
- Explain the purpose of a mission and vision statement and how they are used in organizational management.
- Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness.
- Describe the process of hiring, training, disciplining and or firing an employee based on human resources, state and federal laws that affect these processes.
 - Discuss state and federal employment laws as they pertain to legal issues related to managerial decisions (sexual harassment, discrimination, violence/anger and unemployment compensation)

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.
 - 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.
 - Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA ADA, etc.).
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 - Discuss state and federal employment laws as they pertain to legal issues related to managerial decisions (sexual harassment, discrimination, violence/anger and unemployment compensation)

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"> • 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. • Perform basic math functions to include fractions, weights and measurements. • Convert recipes using a yield formula to increase and decrease quantities. • Cost a recipe giving the overall cost, individual cost and menu sales price 	
How do you define success?	75% of students taking the practical exam will score 70% or better on the exam.	
How many students completed the assessment, and how many were successful?	Fall 11 students assessed 9 successful (81.8% success rate)	Spring 8 students assessed 7 successful (87.5% success rate)
Total Results	Across all sections, 19 students took the final practical exam. 16 scored at or above 70%. Achieving a success rate of 84%.	
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"> • List the major reasons for and recognize signs of food spoilage and contamination. • Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. Discuss and evaluate industry trade periodicals. • Identify professional organizations within the field; explain purposes and benefits. 	

	<ul style="list-style-type: none"> • 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 labor costs and percentages to include employee meals, benefits, fixed and variable labor hours. • Define and describe a profit/loss statement and assess how it used to determine profitability in a foodservice operation. • Perform costing calculations utilizing current technology. • Identify marketing techniques to increase sales and profitability of restaurant operations. • 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 the supervisor's role in decision-making, problem solving and delegation of duties. • Define the different stations in the pastry kitchen; describe the characteristics of a job description and develop a written example with job specifications. • Define the term motivation and give examples of motivational techniques used with employees. Analyze the effectiveness of each motivational example. • Assess and evaluate methods of conflict resolution and grievance procedures (union /non-union) when it comes to problem solving. • Explain the purpose of a mission and vision statement and how they are used in organizational management. • Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness. 		
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 11 students assessed 10 successful (90.9% success rate)	Spring 8 students assessed 7 successful (87.5% success rate)	
Total Results	Across all sections, 19 students took the final written exam. 17 scored at or above 70%. Achieving a success rate of 89%.		
Was the benchmark/goal for this academic year met?	Yes X	No	
Notes			

5. What is your analysis of the findings?

Most students struggled with recipe costing.

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

Explain.

Include more culinary math and recipe costing worksheets to the course.