

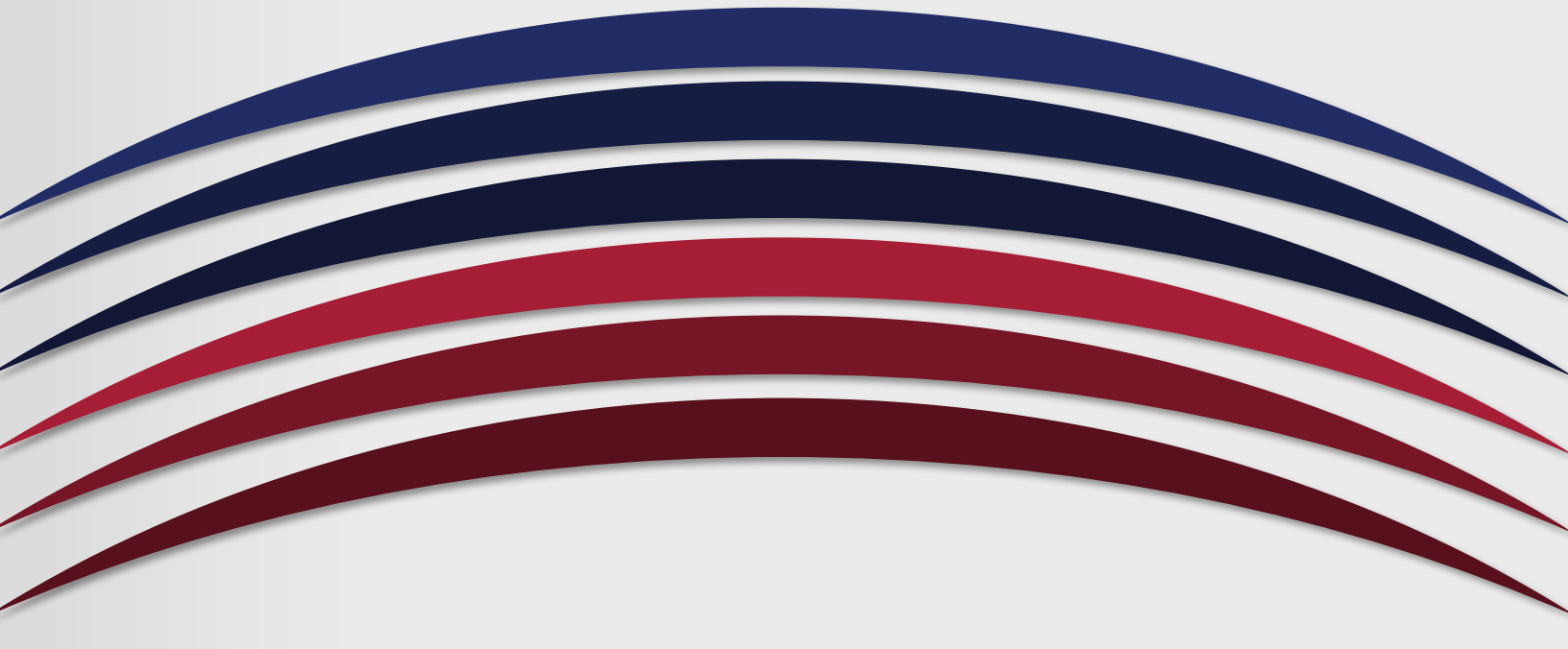
UNIVERSITY OF ARKANSAS  
**PULASKI TECH**

**Course-Level Assessment Report**

**Course: \_BAK 1307\_\_\_\_\_**

**Academic Year: \_2021-2022\_\_\_\_\_**

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



1. Name of course: Centerpiece
2. Name of individual(s) compiling report: Chocla Lea
3. Date of submission: August 26, 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?

**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/Methods	<i>Final Practical Exam</i>		
Learning Objective Assessed	<ul style="list-style-type: none"> <li>• Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design.</li> <li>• Perform recipe yield conversions.</li> <li>• Define cake and decorating terminology.</li> <li>• Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.</li> <li>• Discuss the variety of convenience products available and its role in a variety of cake production settings.</li> <li>• Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class.</li> <li>• Discuss, prepare and evaluate a variety of royal icing flowers.</li> <li>• Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.</li> <li>• Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.</li> <li>• Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.</li> </ul>		
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?	<b><i>Fall</i></b> <i>6 students assessed</i> <i>5 successful</i> <i>(83% success rate)</i>	<b><i>Spring</i></b> <i>13 students assessed</i> <i>13 successful</i> <i>(100% success rate)</i>	
Total Results	<i>19 students assessed</i> <i>18 successful</i> <i>(95% success rate)</i>		

Was the benchmark/goal for this academic year met?	Ye X	NO
Notes		

Assessment Tool/Methods	<i>Final Written Exam</i>
Learning Objective Assessed	<p><b>General Sanitation and Math</b></p> <ul style="list-style-type: none"> <li>• Discuss the baking profession and historical background and define the different stations in the pastry kitchen.</li> <li>• Define Baking terminology and explain how to apply them.</li> <li>• Perform recipe yield conversions, recipe costing and determine cost per serving.</li> <li>• Describe the variety of cookie types and the mixing methods utilized to produce them.</li> <li>• Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design.</li> <li>• Perform recipe yield conversions.</li> <li>• Define cake and decorating terminology.</li> <li>• Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.</li> <li>• Discuss the variety of convenience products available and its role in a variety of cake production settings.</li> <li>• Discuss, prepare and evaluate a variety of royal icing flowers.</li> <li>• Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.</li> <li>• Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.</li> <li>• Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.</li> <li>• Discuss how to streamline production of specialty cakes in a professional environment</li> </ul>
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?		<b>Fall</b> 6 students assessed 6 successful (100% success rate)	<b>Spring</b> 13 students assessed 12 successful (92% success rate)
Total Results	19 students assessed 18 successful (95% success rate)		
Was the benchmark/goal for this academic year met?		<b>Ye</b> <b>X</b>	<b>NO</b>
Notes	19 students assessed with a 95% success rate.		

### 5. What is your analysis of the findings?

Students did very well on the exam and seemed to have gathered an excellent knowledge of class materials.

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

#### Explain.

Considering the success students had in this academic year, the action plan will be the same as last.