

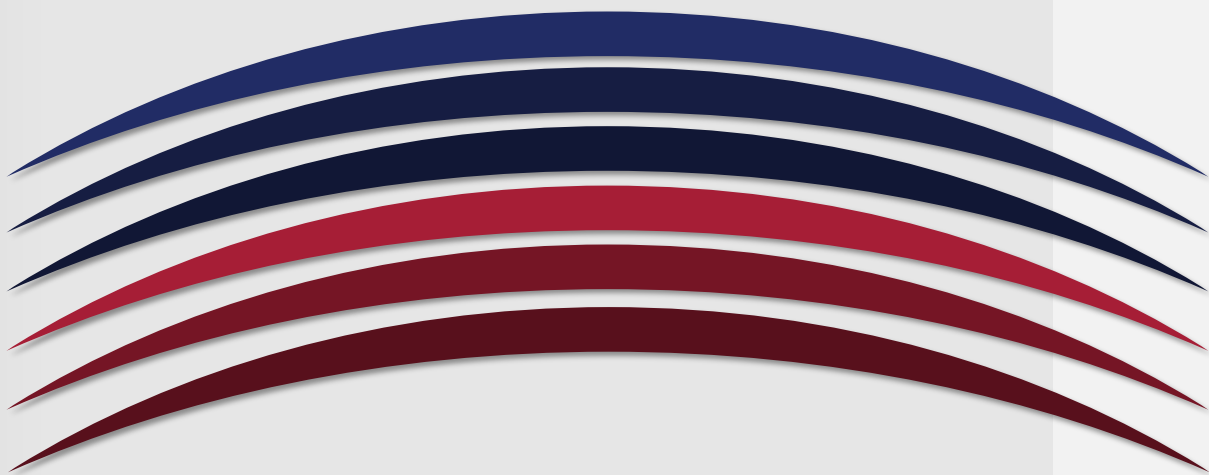
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: __BAK 2302__

Academic Year: __2021-2022__

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



1. Name of course: Advanced Pastry
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.
 - o Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
 - o Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
 - o Identify proper methods of waste disposal and recycling.
- Hospitality, Business and Human Resources
- Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. Discuss and evaluate industry trade periodicals.
 - o Identify professional organizations within the field; explain purposes and benefits.
 - o Perform basic math functions to include fractions, weights and measurements.
 - o Convert recipes using a yield formula to increase and decrease quantities.
- Cost a recipe giving the overall cost, individual cost and menu sales price
 - o Calculate food cost to determine selling price using the factor method and/or percentage method.
 - o Perform costing calculations utilizing current technology.
- Describe process of management through effective communication skills and interpersonal relationships.
 - o Summarize leadership styles and analyze when each is most appropriate.
 - o Describe the supervisor's role in decision-making, problem solving and delegation of duties.
 - o Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness.

Purchasing

- Discuss the flow of goods in a foodservice operation and the role of ordering, receiving and issuing.

- Identify dry, refrigerated and frozen foods used in a commercial kitchen.
- List factors that affect food prices, menu costs and quality such as market fluctuation, seasonality, product availability, supply and demand.
- Describe proper techniques of receiving and storing fresh, frozen, and dry proteins, produce, eggs, dairy and dry goods.
- Describe, write and use a food requisition, when ordering, receiving and issuing a food product.

Basic and Advanced Baking

- Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Discuss, define, prepare and evaluate a variety of classic American and European desserts for Le Culinare Food IV dinners.
- Define, prepare and evaluate petit four sec, macarons, cookies and a variety of tarts and fillings for La Patisserie and various events.
- Define, prepare and evaluate a variety of classic layered gateaux.
- Discuss the variety of convenience products available and its role in a high production bakeshop.
- Discuss and demonstrate creativity using given criteria to plan a menu, utilizing a variety of techniques and appropriate decorations.
- Discuss, prepare and evaluate a variety of warm desserts.

Nutrition & Sustainability

- Discuss recipe modification to create nutritionally beneficial alternatives to baked goods and desserts.
 - Identify common food allergies and determine appropriate substitutions. (i.e. Gluten, sugar, lactose free).
 - Evaluate and analyze recipes and menus using dietary guideline recommendations, food guides and food labels.
- Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.).
 - Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends.
- Explain the importance of sustainable practices in a foodservice operation.
 - Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation.
 - Implement a variety of simple sustainable practices in the kitchen that will help to control foodservice costs and displays good environmental stewardship.

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.
 - Identify proper methods of waste disposal and recycling.

Hospitality, Business and Human Resources

- 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.
 - Perform costing calculations utilizing current technology.
- Describe process of management through effective communication skills and interpersonal relationships.
 - Summarize leadership styles and analyze when each is most appropriate.
 - Describe the supervisor's role in decision-making, problem solving and delegation of duties.
 - Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness.

Purchasing

- Discuss the flow of goods in a foodservice operation and the role of ordering, receiving and issuing.
 - Identify dry, refrigerated and frozen foods used in a commercial kitchen.
 - List factors that affect food prices, menu costs and quality such as market fluctuation, seasonality, product availability, supply and demand.
- Describe proper techniques of receiving and storing fresh, frozen, and dry proteins, produce, eggs, dairy and dry goods.
- Describe, write and use a food requisition, when ordering, receiving and issuing a food product.

Basic and Advanced Baking

- Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Discuss, define, prepare and evaluate a variety of classic American and European desserts for Le Culinare Food IV dinners.
- Define, prepare and evaluate petit four sec, macarons, cookies and a variety of tarts and fillings for La Patisserie and various events.
- Define, prepare and evaluate a variety of classic layered gateaux.
- Discuss the variety of convenience products available and its role in a high production bakeshop.
- Discuss and demonstrate creativity using given criteria to plan a menu, utilizing a variety of techniques and appropriate decorations.
- Discuss, prepare and evaluate a variety of warm desserts.

Nutrition & Sustainability

- Discuss recipe modification to create nutritionally beneficial alternatives to baked goods and desserts.
 - Identify common food allergies and determine appropriate substitutions. (i.e. Gluten, sugar, lactose free).
 - Evaluate and analyze recipes and menus using dietary guideline recommendations, food guides and food labels.
- Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.).
 - Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends.
- Explain the importance of sustainable practices in a foodservice operation.
 - Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation.

Implement a variety of simple sustainable practices in the kitchen that will help to control foodservice costs and displays good environmental stewardship.

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

Same as this 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 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.• Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.• Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.		
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 4 students assessed 3 successful (75% success rate)	Spring 5 students assessed 5 successful (100% success rate)	
Total Results	Across all sections, 9 students took the final practical exam. 8 scored at or above 70%. Total success rate of 89%.		
Was the benchmark/goal for this academic year met?	Yes X	No	
Notes			

Assessment Tool/Method	Final Judges Packet		
Learning Objective Assessed	<ul style="list-style-type: none"> Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. Discuss and evaluate industry trade periodicals. <ul style="list-style-type: none"> Identify professional organizations within the field; explain purposes and benefits. 		

Commented [JL1]: Which exam is this for Adv. Pastry? The final exam is usually a book report or is this the judges packet? Need to add description to the final written exam.

	<ul style="list-style-type: none"> ○ 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 <ul style="list-style-type: none"> ○ Calculate food cost to determine selling price using the factor method and/or percentage method. ○ Perform costing calculations utilizing current technology. ● Describe process of management through effective communication skills and interpersonal relationships. <ul style="list-style-type: none"> ○ Summarize leadership styles and analyze when each is most appropriate. ○ Describe the supervisor's role in decision-making, problem solving and delegation of duties. ○ Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness. ● Discuss the flow of goods in a foodservice operation and the role of ordering, receiving and issuing. <ul style="list-style-type: none"> ○ Identify dry, refrigerated and frozen foods used in a commercial kitchen. ○ List factors that affect food prices, menu costs and quality such as market fluctuation, seasonality, product availability, supply and demand. ● Describe proper techniques of receiving and storing fresh, frozen, and dry proteins, produce, eggs, dairy and dry goods. ● Describe, write and use a food requisition, when ordering, receiving and issuing a food product. ● Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale. ● Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen. ● Discuss, define, prepare and evaluate a variety of classic American and European desserts for Le Culinare Food IV dinners. ● Define, prepare and evaluate petit four sec, macarons, cookies and a variety of tarts and fillings for La Patisserie and various events. ● Define, prepare and evaluate a variety of classic layered gateaux.
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	<ul style="list-style-type: none"> • Discuss the variety of convenience products available and its role in a high production bakeshop. • Discuss and demonstrate creativity using given criteria to plan a menu, utilizing a variety of techniques and appropriate decorations. • Discuss, prepare and evaluate a variety of warm desserts. • Discuss recipe modification to create nutritionally beneficial alternatives to baked goods and desserts. <ul style="list-style-type: none"> ◦ Identify common food allergies and determine appropriate substitutions. (i.e. Gluten, sugar, lactose free). ◦ Evaluate and analyze recipes and menus using dietary guideline recommendations, food guides and food labels. • Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.). <ul style="list-style-type: none"> ◦ Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends. • Explain the importance of sustainable practices in a foodservice operation. <ul style="list-style-type: none"> ◦ Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation. 		
How do you define success?	75% of students will score 70% or better on the judge's packet.		
How many students completed the assessment, and how many were successful?	Fall 4 students assessed 4 successful (100% success rate)	Spring 5 students assessed 5 successful (100% success rate)	
Total Results	Across all sections, 9 students took the final practical exam. 9 scored at or above 89%. Having a success rate of 100%.		
Was the benchmark/goal for this academic year met?	Yes X	No	
Notes			

Commented [JL2]: It is not a certification exam

5. What is your analysis of the findings?

Commented [JL3]: Add numbers 5 & 6

Most students struggle with figuring out the nutrition of their final plated dessert.

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

Explain.

Will incorporate more nutritional calculating to course, by adding more math worksheets, and a learning module to help students better understand.