

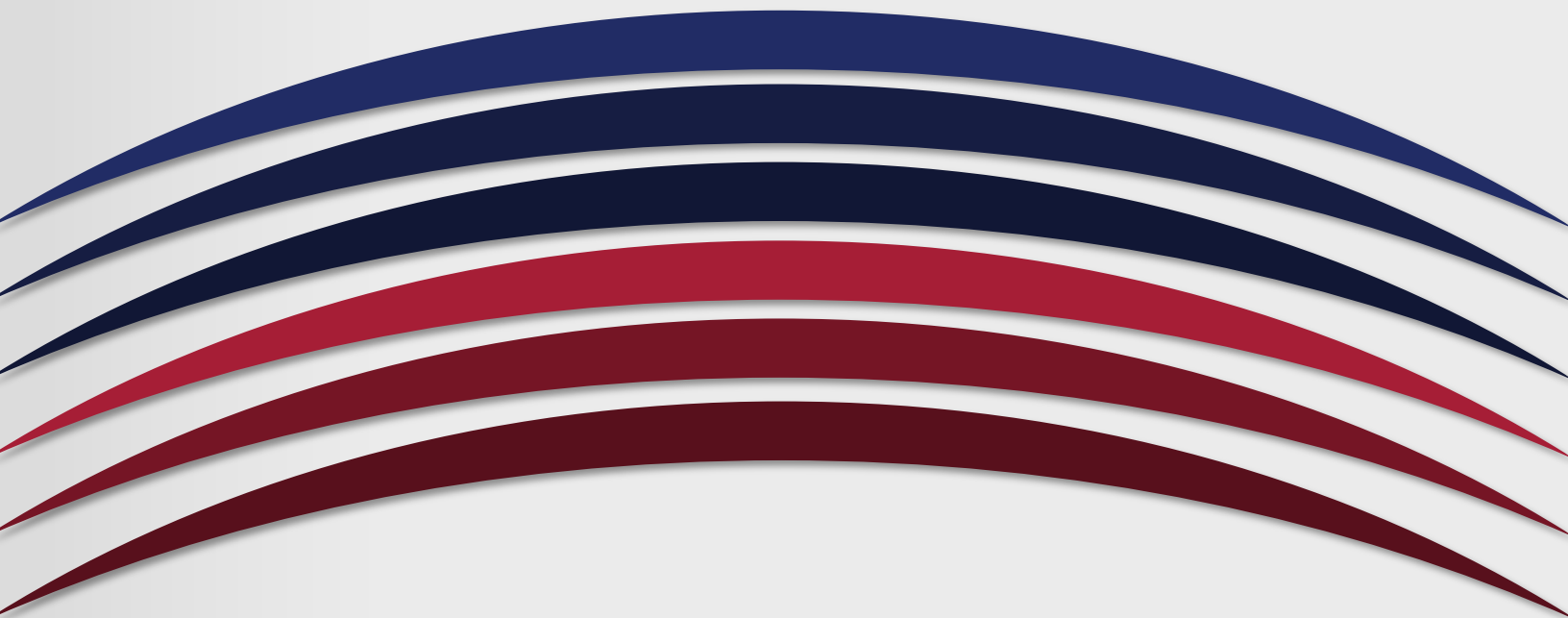
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: _BAK 2303_____

Academic Year: 2021-2022_____

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



1. Name of course: Adv. Wedding Cake
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?

(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/Methods	<i>Final Practical Exam</i>
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. Perform recipe yield conversions. 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. 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.

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?	<i>Fall</i> 4 students assessed 4 successful (100% success rate)	<i>Spring</i> 8 students assessed 8 successful (100% success rate)	
Total Results	12 students assessed 12 successful (100% success rate)		
Was the benchmark/goal for this academic year met?	Ye X	NO	
Notes			

Assessment Tool/Methods	<i>Final Written Exam</i>
Learning Objective Assessed	<ul style="list-style-type: none"> • Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design. • Perform recipe yield conversions. • Define cake and decorating terminology. • 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 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?	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?	<table> <tr> <td>Fall 6 students assessed 6 successful (100% success rate)</td><td>Spring 18 students assessed 16 successful (89% success rate)</td></tr> </table>	Fall 6 students assessed 6 successful (100% success rate)	Spring 18 students assessed 16 successful (89% success rate)		
Fall 6 students assessed 6 successful (100% success rate)	Spring 18 students assessed 16 successful (89% success rate)				
Total Results	24 students assessed 22 successful (92% success rate)				
Was the benchmark/goal for this academic year met?	<table> <tr> <td>Yes</td><td>NO</td></tr> <tr> <td>X</td><td></td></tr> </table>	Yes	NO	X	
Yes	NO				
X					
Notes					

5. What is your analysis of the findings?

All the students this semester earned a "C" or above. Because of the nature of our program, we see these same students for several semesters. I knew going into this semester that this group of students would have some struggles with the difficult techniques that are taught. I tried to simplify along the way and did scale back some projects to fit the class overall. Some semesters, there is a very strong group of students, and I am even able to add additional techniques and information above the standard learning objectives. This group, however, learned quite a bit and performed well but just are not the type of outstanding decorators that I have had in previous semesters. All students met or exceeded our learning objectives this semester.

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

Explain.

Since the schedule that we are using has worked well in the past, I will probably change very little.