UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report
Course: _CUL 1350_____
Academic Year: _Spring 2022_____

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

1. Name of course: Introduction to Food Science

2. Name of individual(s) compiling report: Mandie Smith

3. Date of submission: 8/31/2022

4. Academic year: 2021-2022

Course-Level Learning Outcomes

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

Culinary Math, perform basic math functions.

2. Which CLOs were addressed for the academic year?

Culinary Math, perform basic math functions.

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

Culinary Math, perform basic math functions.

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.)

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 Methods- How did you assess student learning (define direct assessment methods used) in relation to the course level outcome being reported? *Note: If more than one assessment method was used, you may insert an additional row.*	The Liquid/Dry Measurement Equivalents quiz (test) was given as part of the final in this course. This quiz assessed the above CLO. Direct assessment method.	
Were indirect assessment methods also used to assess students? If 'yes', please describe the method used.		**No**
How do you define **success for an individual student on the CLO assessment assignment or measure?**		
How do you define success **for the course level outcome? What is the benchmark for the Course Level Outcome?**	70% of students in the course achieve success on the CLO assessment assignment.	
How many students completed the assessment, and how many were successful?	**Fall** 12 students assessed 11 successful (91.7% success rate)	**Spring** 9 students assessed 9 successful (100% success rate)
Academic Year Total (add the numbers from Fall and Spring)	21 students assessed 20 successful (95% success rate)	
Was the benchmark/goal for this academic year met?	**Yes**	
Were standardized rubrics, tests, or checklists used?	**Yes**	

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5. What is your analysis of the findings?

20 of the 21 students that took the Liquid/Dry Measurement Equivalents quiz were successful.

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

Continue to teach the Course Learning Objectives in the Introduction to Food Science course.