

Program Assessment: Plans and Results

Baking AAS

Program - Baking and Pastry Arts (AAS)

Academic School: Technical & Professional Studies

Department: Culinary Arts & Hospitality Management

Discipline/Program Mission Statement: University of Arkansas – Pulaski Technical College provides access to high-quality education that promotes student learning and enables individuals to develop to their fullest potential.

How long should a typical student take to complete the sequence of courses/program?: Two Years or 4 Semesters

External Accrediting Body (if applicable): American Culinary Federation

Date of last external evaluation (if applicable): Oct. 2013: 5 year cycle

Date of next external evaluation (if applicable): Oct. 2018

Learning/Co-Curricular Outcome: BAK 1301 Baking I

To apply the fundamentals of baking science to the preparation of a variety of products and to use and care for equipment normally found in the bake shop or baking area.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/18/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Comprehensive Exam - Define Baking Terminology and explain how to apply them; Identify baking ingredients and explain their function in the formulation of baking and pastry recipes.

BAK 1301 Baking 1 Final Exam

BAK 1302 Basic Pastry Techniques Final Exam

BAK 1303 Cakes and Cake Decorating Final Exam

BAK 1306 Artisan Breads Final Exam (Active)

Assessment Goal/Threshold: 80% of the students will score 70% or higher on the assignments/exams.

How will data be reviewed?: Faculty

Notes or Plan of Action:

"Other" Measure Type: A

Related Documents:

[BAK 1303 \(02\) Fall 2018- Cake Decor Final Exam- Column Statistics.jpeg](#)

[BAK 1302 \(01\)- Fall 2018- Final Exam-Column Statistics.docx](#)

[BAK 1302 \(02\)-Fall 2018- Final Exam- Column Statistics.docx](#)

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1301 Baking 1 Final Exam: 19 (82.6%) scored above 70% or above and 4 (17.4%) scored below 70%

Analysis of Results: While most students scored above the threshold, the average score was slightly lower than preferred. An immediate goal of an average of 80% or above should be implemented.

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of Traditional Students Assessed: 23
of Traditional Students Who Successfully Completed Assessment: 23
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: The course shells on Blackboard already contain practice quizzes for each module as well as a practice exam for the final. Additionally, a test bank without answers is available for students. Students should be encouraged more to make use of these tools. (06/25/2019)

Reporting Period: 2018 - 2019 06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1303 Cakes and Cake Decorating Final Exam: 14 students scored 90% or higher and 90% of all students scored above 90%.

Analysis of Results: Students were given material to study and were reviewed on all materials prior to the test. They were coached on key words to include in answers and descriptions.

of Traditional Students Assessed: 19
of Traditional Students Who Successfully Completed Assessment: 19
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Will stress importance of written homework as it reinforces material covered in final written exam. (06/25/2019)

Reporting Period: 2018 - 2019 06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1306 Artisan Breads Final Exam: 15 (83.3%) scored 70% or above, 3 (16.7%) scored below 70%. Average Score: 85.2%

Analysis of Results: For the most part, students seem to grasp the material covered in this class.

of Traditional Students Assessed: 18
of Traditional Students Who Successfully Completed Assessment: 18
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Students will likely benefit from practice exams and quizzes. (06/25/2019)

Reporting Period: 2018 - 2019 02/15/2019

Conclusion: Assessment Goal/Threshold Met

Baking 1 Final Exam: Blackboard report results (see related document) are skewed due to zero scores for 12 students who stopped attending class. Out of 27 students who completed the class, 24 scored 70% or higher or 89% of students.

Analysis of Results: In the past, students who stopped attending class were dropped. Because those students are now given a failing grade, faculty discussed not entering scores for assessments for students who stopped attending class for more accurate

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reports in the future. The results for the students who did complete the final exam were favorable- the majority scored in the 90-100% range. A practice exam is available to all students with random questions that change with each practice test and students can practice as much as they would like before the final exam.

of Traditional Students Assessed: 27

of Traditional Students Who Successfully Completed Assessment: 27

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1301-Fall 2018- Final Exam- Column Statistics.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Even though threshold was met, we will track another semester of data to see how current changes (online practice test available to students before the exam) helps to improve test scores. (04/29/2019)

Reporting Period: 2018 - 2019

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Artisan Bread Final Practical: The average score for final practical is 95%.

Analysis of Results: The students did well overall on dough formulation and bread production. Students worked in groups, so the report shows only 3 evaluations because students were evaluated as a group. This result is higher than average compared to past semesters due to the decorative element scores. Students were unable to complete that part of practical due to school cancellation and all points were awarded.

of Traditional Students Assessed: 12

of Traditional Students Who Successfully Completed Assessment: 12

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1306-Fall 2018- Final Practical Skill Assessment for Breads- Rubric Statistics.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue with assessment as is. (04/29/2019)

Direct - Performance Based Project - Identify tools, small and large equipment used in a commercial bakeshop and demonstrate proper handling of these items to include safety, sanitation and storage.

BAK 1301 Baking 1: Lab Evaluation Rubric for final practical

BAK 1302 Basic Pastry Techniques: Lab Evaluation Rubric for final practical (Active)

Assessment Goal/Threshold: 80% of students will score 70% or higher on the Lab Evaluation Rubrics.

How will data be reviewed?: Faculty

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 1304 \(01\)-Fall 2018- Bakery Business Practical-Column Statistics.pdf](#)

Direct - Performance Based Project - Breads and Yeast Products: Define, describe and produce an assortment of natural and chemical leavened breads and laminated doughs.

BAK 1306 Artisan Breads: Final Practical Score (Active)

Assessment Goal/Threshold: 80% of the students will score 70% or higher.

How will data be reviewed?: Faculty

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Notes or Plan of Action:

"Other" Measure Type:

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1301 Baking 1 Final Practical: 23 (100%) scored 80% or higher. Average Score: 87.4%

Analysis of Results: All students showed competence in basic baking skills and time management skills when working in pairs to complete this exam.

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: While all scores were well above the necessary threshold, I recommend that students be evaluated for practical skills individually in this class. This will give a clearer picture of students' abilities. (06/25/2019)

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1306 Artisan Breads Final Practical: 20 (100%) scored above 70%

Analysis of Results: Students were able to show sufficient competence in both formulating recipes and producing bread.

of Traditional Students Assessed: 20

of Traditional Students Who Successfully Completed Assessment: 20

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Exam is currently sufficient (06/25/2019)

Direct - Performance Based Project - Pies and Tarts: Define, describe and produce a variety of pies and tarts utilizing different mixing methods and types of fillings.

BAK 1301 Baking 1: Final Practical Score

(Active)

Assessment Goal/Threshold: 80% of students will score higher than 70%

How will data be reviewed?: Faculty

Notes or Plan of Action:

"Other" Measure Type:

Results

Reporting Period: 2018 - 2019

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Baking 1 Final Practical Score: Of the students that completed the final practical, 100% scored above 80%.

Analysis of Results: The reports (see attached documents) include 9 students who did not complete the class. The result is based on the 30 students who completed the practical. In the future, reports will be completed only on the students who participate for

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accuracy of results. Future practicals will be graded using rubric on Blackboard to breakdown results even further. Though students did well overall, faculty noted that the most common error was in over-creaming cookie dough, which was attributed to student nerves as opposed to lack of knowledge. Instructor plans to address it in future classes.

of Traditional Students Assessed: 30

of Traditional Students Who Successfully Completed Assessment: 30

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1301-Fall 2018- Final Practical Exam- Column Statistics.pdf](#)

Related Courses

BAK 1301 - Baking I - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1303 - Cakes & Cake Decorating - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1304 - Baking II - (2 - Reinforced, 3 - Assessed)

BAK 1306 - Artisan Breads, Yeast Breads, Flatbreads, Crackers, and Rolls - (2 - Reinforced, 3 - Assessed)

BAK 1307 - Centerpiece Cake Production - (2 - Reinforced)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced)

BAK 2303 - Advanced Wedding Cake Production - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision

UA-PTC Institutional Learning Outcomes

ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts

ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal

ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems

Learning/Co-Curricular Outcome: Advanced Baking

To develop skills in more advanced decorating techniques and more complex preparations of pastry, confections and dessert products.

*** Outcome Status:** Active - Learning

*** Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

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Reason for Archival:

Assessment Measures

Direct - Performance Based Project - Prepare chocolate confections and various types of candies.

BAK 1305 Candies and Chocolates: Final Practical Confection (Active)

Assessment Goal/Threshold: 80% of students will score 70% or better on the total score.

How will data be reviewed?: Bb Rubric Evaluation Report

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 1305 \(01\)-Fall 2018- Final Confection -Rubric Evaluation.pdf](#)

[BAK 1305\(02\)- Fall 2018- Final Confection-Rubric Analysis.pdf](#)

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1305 Candies & Chocolate Final Confection Practical: 100% of students scored an average of 89.6%.

Analysis of Results: Students successfully completed the practical. The final practical format was changed this year to a comprehensive format (all techniques learned in the class were utilized); extra credit was given for a sugar or chocolate decoration, which may have skewed the results since most students took advantage of this option. Emphasis was placed on portioning, consistency and presentation of confections.

of Traditional Students Assessed: 20

of Traditional Students Who Successfully Completed Assessment: 20

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1305 \(01\)- Spring 2019- Final Confection Platter -Aggregate Outcomes by Rubric.pdf](#)

[BAK 1305 \(02\)- Spring 2019- Confection Platter Grading Artifact.pdf](#)

[BAK 1305 \(02\)- Spring 2019- Final Confection Platter -Aggregate Outcomes by Rubric.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue the format but require the decorative element. (06/25/2019)

Reporting Period: 2018 - 2019

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Average score for final confections was 88%.

Analysis of Results: Overall students did well on their final confections- there were no major failing of component scores. The lowest scores were on overall appearance and the issues related to that was in portioning confections consistently.

of Traditional Students Assessed: 15

of Traditional Students Who Successfully Completed Assessment: 15

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1305 \(01\)-Fall 2018- Final Confection -Rubric Evaluation.pdf](#)

[BAK 1305\(02\)- Fall 2018- Final Confection-Rubric Analysis.pdf](#)

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Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue assessment as is. (04/29/2019)

Direct - Performance Based Project - Demonstrate advanced decorating and finishing techniques for cakes

BAK 1307 Centerpiece Cakes: Final Practical

BAK 2303 Advanced Wedding Cakes: Final Practical (Active)

Assessment Goal/Threshold: 80% of the students will score 70% or higher on the total score.

How will data be reviewed?: Bb Column Statistics Report

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 2303 \(01\)- Fall 2018- Final Practical- Column Statistics.docx](#)

[BAK 1307 \(01\)- Fall 2018- Piping Practical- Column Statistics.docx](#)

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1307 Centerpiece Final Practical: 88% of the students scored 70% or higher

Analysis of Results: The majority of students successfully created cakes for their final practical to be displayed in the sugar art show.

of Traditional Students Assessed: 17

of Traditional Students Who Successfully Completed Assessment: 17

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1307_Centerpiece Cakes \(01\) - Spring 2019 - sugar arts show practical - column stastics.pdf](#)

[BAK 1307_Centerpiece Cakes \(02\) - Spring 2019 - sugar arts show practical - column stastics.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue assessment as is. (06/25/2019)

Related Courses

BAK 1301 - Baking I - (1 - Introduced)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced, 2 - Reinforced)

BAK 1303 - Cakes & Cake Decorating - (1 - Introduced, 2 - Reinforced)

BAK 1304 - Baking II - (2 - Reinforced, 3 - Assessed)

BAK 1305 - Candies and Chocolate - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1307 - Centerpiece Cake Production - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced, 3 - Assessed)

BAK 2303 - Advanced Wedding Cake Production - (2 - Reinforced, 3 - Assessed)

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Related Items

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals
UA-PTC Institutional Learning Outcomes
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal

Learning/Co-Curricular Outcome: Nutrition

To describe characteristics, functions and food sources of major nutrients and how to maximize nutrient retention in food preparation and storage and to apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Presentation - Evaluate and analyze recipes and menus using dietary guideline recommendations, food guides and food labels.

BAK 2302 Advanced Pastry Technique: Dietary Analysis of Plated Dessert in Plated Dessert Packet. (Active)

Assessment Goal/Threshold: 80% of students will score 3 or better on the Evaluation Rubric.

How will data be reviewed?: Bb Evaluation Rubric Report

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 2302 \(01\)- Fall 2018- Judges Packet- Column Statistics.pdf](#)

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Met

100% of students scored 70% or better on the nutritional component of their final practical.

Analysis of Results: Nutritional balance & evaluation was judged as part of their competition dessert plates: desserts were evaluated through portion size and balance of component ingredients. All students were successful in this regard.

of Traditional Students Assessed: 19

of Traditional Students Who Successfully Completed Assessment: 19

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 2302 \(01\)-Spring 2019- Final Practical- Rubric Evaluation.pdf](#)

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[BAK 2302 \(02\)-Spring 2019- Final Practical- Rubric Evaluation.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue assessment as is. (06/25/2019)

Reporting Period: 2018 - 2019

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Advanced Pastry Technique Judges Packet: 100% of students scored 90% or higher

Analysis of Results: Students are asked to complete a dietary analysis as part of their final practical plated dessert. All students were successful. In the future, faculty plans to score the packet using a rubric so that the results may be analyzed further.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 2302 \(01\)- Fall 2018- Judges Packet- Column Statistics.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue assessment as is. (04/29/2019)

Demonstrate cooking techniques that apply sound nutritional principles and current industry standards.

BAK 1302 Basic Pastry Techniques: Healthy Dessert Worksheet and Lab (Active)

Assessment Goal/Threshold: 80% of students will score 70% or better on the total participation points for lab.

How will data be reviewed?: Bb Column statistics report

Notes or Plan of Action:

"Other" Measure Type:

Related Courses

BAK 1301 - Baking I - (1 - Introduced)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced, 2 - Reinforced)

BAK 1304 - Baking II - (2 - Reinforced)

BAK 1306 - Artisan Breads, Yeast Breads, Flatbreads, Crackers, and Rolls - (2 - Reinforced)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced, 3 - Assessed)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #2 - Inclusiveness - Promote cultural diversity within our community

CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change

CCLO #4 - Mindfulness - Identify effective self-care strategies to foster healthy, mind, body, and spirit. (Purpose, Reflection, Awareness, Personal Fulfillment)

UA-PTC Institutional Learning Outcomes

ILO 1: Information Literacy - Analyze information from credible sources

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ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal

Learning/Co-Curricular Outcome: Hospitality in the Baking & Pastry Industry

To develop an understanding of the hospitality industry and career opportunities in the field, investigate trade publications and professional organizations appropriate for continuing education and become familiar with the organizational structure and basic functions of departments within hospitality and foodservice establishments.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Presentation - Discuss and evaluate industry trade periodicals or books.

BAK 2302: Advanced Pastry Techniques: Book Report on Professional Dessert Cookbook/Magazine (Active)

Assessment Goal/Threshold: 80% of students will score 70% or better on total score for book report.

How will data be reviewed?: Bb Column Statistics

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 2302 \(01\)-Fall 2018- Book Report- Column Statistics.pdf](#)

Results

Reporting Period: 2018 - 2019

04/29/2019

Conclusion: Assessment Goal/Threshold Met

Average score for final book report is 90%.

Analysis of Results: 8 out of 9 students scored in the 90-100% range; only 1 student did not complete the assignment as directed and scored in the 40-49% range.

of Traditional Students Assessed: 9

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue with the assignment as is- students are exposed to a large range of publications. (04/29/2019)

Related Courses

BAK 1301 - Baking I - (1 - Introduced)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced)

BAK 1303 - Cakes & Cake Decorating - (1 - Introduced)

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BAK 1304 - Baking II - (2 - Reinforced, 3 - Assessed)

BAK 1305 - Candies and Chocolate - (1 - Introduced)

BAK 1307 - Centerpiece Cake Production - (2 - Reinforced)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced, 3 - Assessed)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #2 - Inclusiveness - Promote cultural diversity within our community

CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change

CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals

UA-PTC Institutional Learning Outcomes

ILO 1: Information Literacy - Analyze information from credible sources

ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts

Learning/Co-Curricular Outcome: Purchasing and Receiving

To understand the overall concept of purchasing and receiving practices in quality foodservice operations, apply knowledge of quality standards and regulations governing food products to the purchasing functions and receive and store food and non-food items properly.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Pre and/or Posttests - Discuss and analyze the importance of sanitation and HACCP procedures that affect receiving and issuing of goods in a foodservice operation.

CUL 1301 Applied Foodservice Sanitation: Chapter Post-Test

BAK 1304 Baking 2: Student Lab Score for Pastry Chef Position (rotating position) (Active)

Assessment Goal/Threshold: 80% of students will score 70% or better on total score.

How will data be reviewed?: Bb Column Statistics Report

Notes or Plan of Action:

"Other" Measure Type:

Related Courses

BAK 1301 - Baking I - (1 - Introduced)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced)

BAK 1304 - Baking II - (2 - Reinforced, 3 - Assessed)

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BAK 1305 - Candies and Chocolate - (1 - Introduced, 2 - Reinforced)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change

UA-PTC Institutional Learning Outcomes

ILO 1: Information Literacy - Analyze information from credible sources

ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts

ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems

Learning/Co-Curricular Outcome: Human Relations Management

To prepare for the transition from employee to supervisor, evaluate styles of leadership and develop skills in human relations and personnel management.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Individual Class Project - Explain the purpose of a mission and vision statement and how they are used in organizational management.

BAK 1304 Baking 2: Bakery Business Plan (Active)

Assessment Goal/Threshold: 80% of students will score 70% or better on the Bakery Business Plan.

How will data be reviewed?: Bb Column Statistics Report

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 1304 \(01\)-Fall 2018-Business Plan-Column Statistics.pdf](#)

Results

Reporting Period: 2018 - 2019

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Baking 2 Bakery Business Plan: 100% of students scored 80% or higher.

Analysis of Results: Attached report includes 4 students who did not complete the assignment and class. The results are based on the 6 students who did complete the assignment. Students were required to create a business plan that included a mission statement, market analysis and menu with pricing for a bakery they conceived (see attached student artifact)

of Traditional Students Assessed: 6

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

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Related Documents:

[BAK 1304 \(01\)-Fall 2018-Business Plan-Column Statistics.pdf](#)

[Business Plan Baking 2 Baugh.pdf](#)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision

CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change

UA-PTC Institutional Learning Outcomes

ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts

Learning/Co-Curricular Outcome: Business and Math Skills

To perform mathematical functions related to foodservice operations.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Performance Based Project - Demonstrate math skills that apply to baking to include scaling, measuring and baker's percentage.

BAK 1301 Baking 1: Online Recipe Conversion

BAK 1306 Artisan Breads: Math Quiz #2

BAK 2302 Advanced Pastry Techniques: Plated Dessert Packet and Recipe Costing (Active)

Assessment Goal/Threshold: 80% of students will score 70% or higher

How will data be reviewed?: Bb Column Statistics Reports

Notes or Plan of Action:

"Other" Measure Type:

Related Documents:

[BAK 2302 \(01\)- Fall 2018- Judges Packet- Column Statistics.pdf](#)

Results

Reporting Period: 2018 - 2019

06/25/2019

Conclusion: Assessment Goal/Threshold Not Met

BAK 1301 Baking 1 Online Recipe Conversion: 18 (78.2%) scored 70% or above, 5 (21.8%) scored below 70%. Average Score: 76.2%

Analysis of Results: Many of our students are challenged by the math required in our program. When these scores are compared to a pre-test, considerable improvement is shown.

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

Program - Baking and Pastry Arts (AAS)

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Students will be given more opportunities in class to do practical applications of these conversions. (06/25/2019)

Reporting Period: 2017 - 2018

02/15/2019

Conclusion: Assessment Goal/Threshold Met

Artisan Breads Math Quiz #2 Results: 90% of students scored 80% or higher.

Analysis of Results: Students were successful in this quiz. Students practice the skills used by calculating formula's each week for the lab work.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1306-Fall 2018- Math Quiz 2- Column Statistics.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue assessment as is. (04/29/2019)

Related Courses

BAK 1301 - Baking I - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced)

BAK 1304 - Baking II - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

BAK 1305 - Candies and Chocolate - (2 - Reinforced)

BAK 1306 - Artisan Breads, Yeast Breads, Flatbreads, Crackers, and Rolls - (2 - Reinforced, 3 - Assessed)

BAK 1307 - Centerpiece Cake Production - (2 - Reinforced, 3 - Assessed)

BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced, 3 - Assessed)

BAK 2303 - Advanced Wedding Cake Production - (2 - Reinforced)

Related Items

UA-PTC Institutional Learning Outcomes

ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal

ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems

Learning/Co-Curricular Outcome: Safety and Sanitation

Program - Baking and Pastry Arts (AAS)

To develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations and to reinforce personal hygiene habits and food handling practices that protects the health of the consumer.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020

Start Date: 08/14/2017

Archived Date:

Reason for Archival:

Assessment Measures

Direct - Comprehensive Exam - CUL 1301 Final Exam multiple choice administered through Blackboard. (Active)

Assessment Goal/Threshold: 80% of students should make an 80% or higher.

How will data be reviewed?: Data will be reviewed through blackboard. Measured by appropriateness of multiple choice answer.

Notes or Plan of Action:

"Other" Measure Type:

Results

Reporting Period: 2018 - 2019

06/26/2019

Conclusion: Assessment Goal/Threshold Not Met

According to the course performance report, 7 out of 16 students passed the threshold of 70%. However, in this class, 4 people did not take that test that were included in the 9 people. So, it skewed the results. 7 out of 12 students actually passed the 70% threshold. This still does not exceed either UAPTCs or CAHMI's goals.

Analysis of Results: Goals not met. 58% of students reached 70% threshold.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 16

of Online Students Who Successfully Completed Assessment: 12

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Reporting Period: 2018 - 2019

04/29/2019

Conclusion: Assessment Goal/Threshold Met

Performance Target 80% or higher.

Analysis of Results: Average score for the course was 93.6%. Students are comprehending material.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 14

of Online Students Who Successfully Completed Assessment: 14

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue with assessment as it is now until we get more than one semester of data. (1/10/2019) (04/29/2019)

Related Courses

BAK 1301 - Baking I - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

Program - Baking and Pastry Arts (AAS)

BAK 1302 - Basic Pastry Techniques - (1 - Introduced, 2 - Reinforced)
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BAK 1303 - Cakes & Cake Decorating - (2 - Reinforced)
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BAK 1304 - Baking II - (2 - Reinforced, 3 - Assessed)
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BAK 1305 - Candies and Chocolate - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
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BAK 1306 - Artisan Breads, Yeast Breads, Flatbreads, Crackers, and Rolls - (2 - Reinforced)
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BAK 1307 - Centerpiece Cake Production - (2 - Reinforced)
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BAK 2302 - Advanced Pastry Techniques - (2 - Reinforced)

BAK 2303 - Advanced Wedding Cake Production - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes

CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change

UA-PTC Institutional Learning Outcomes
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ILO 1: Information Literacy - Analyze information from credible sources
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ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
