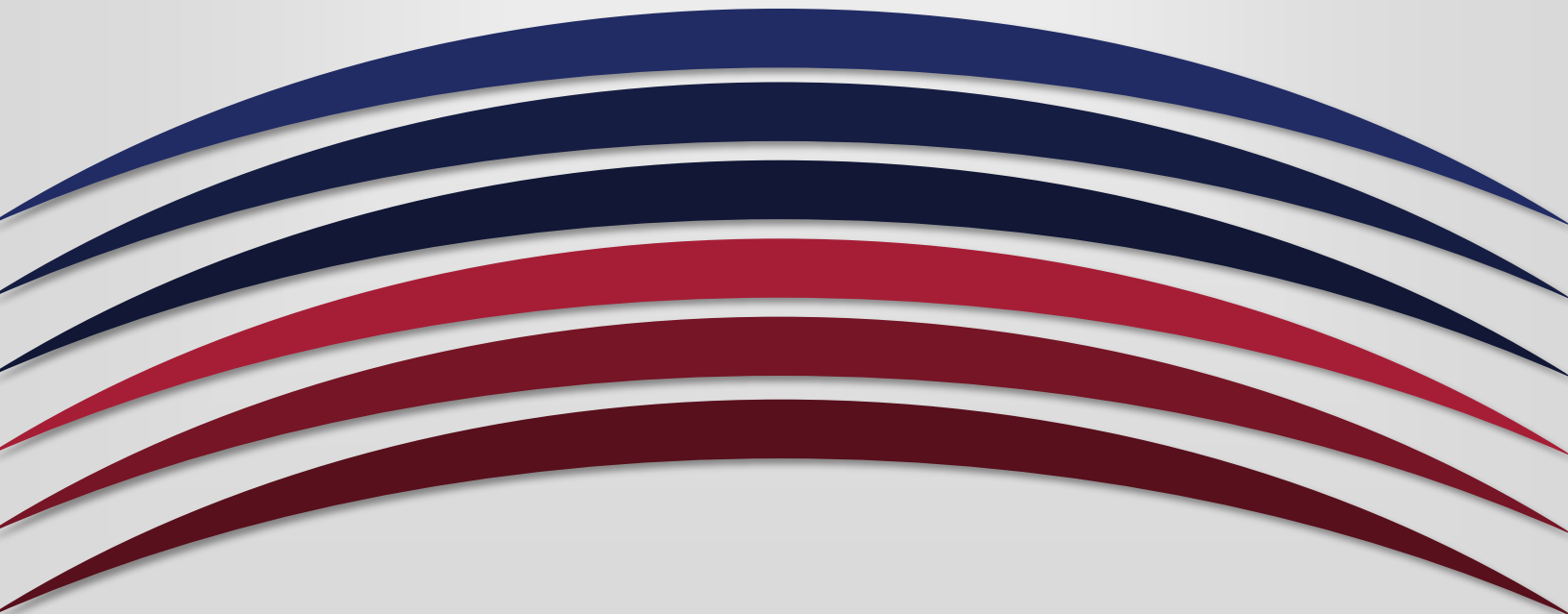


UNIVERSITY OF ARKANSAS PULASKI TECH

Assessment Report: 2018-2019 – Program Level

The University of Arkansas – Pulaski Technical College calls for each program (AS, AA, AAS, CP, and TC) to have an assessment plan for each academic year that includes the following:

- Program Learning Objectives
- Procedures for assessing the achievement of student learning
- Procedures for analyzing and interpreting assessment results for the continuous improvement of the program.



A primary goal for each instructional department's assessment is to include at least one direct measure of student learning, which is accomplished usually through the use of locally developed tests, student portfolios, capstone assessment measures, embedded assignments, or through licensure exams and standardized national tests. In addition to direct measures, most areas may also use indirect methods to assess student achievement. Graduation rates and graduation and employer surveys are frequently used as indirect indicators of student achievement.

This form presents template of questions that must, at minimum, be addressed by instructional departments when filing an assessment plan. While an electronic version of this form will be made available, instructional departments may include additional information not specifically addressed in this form as long as the template questions are addressed.

Other Assessment Considerations:

- The College expects programs/departments/divisions to make curriculum changes and budget requests based in part upon assessment findings. Assessment of student learning should be a catalyst for quality instruction and improvement across the college community.
- All programs will be asked to submit an annual assessment report to the Assessment Committee by October 10th of each year. (If October 10th falls on a weekend, please submit reports on the following Monday.)
- For technical and occupational programs, please consider the role of your advisory committee in your student learning objectives.

This form must be completed by October 10 of each academic year. Complete each part of this form. Please follow highlighted instructions.

Part A: Identification and Assessment Plan

1. Name of program: CAHMI Baking & Pastry Arts
2. Name of individual compiling report: Jan Lewandowski
3. Date of submission: Oct. 1, 2019
4. Is the assessment plan (*Check one*)
☐ an initial plan for the program x ☒ a revision of an old plan ☐ unaltered from previous year

5. Provide a brief description of the program and its purposes, to include a description of the jobs/careers for which students are being prepared.

The Baking & Pastry program covers all aspects of pastry including plated desserts, candies, chocolates, cake decorating, artisan breads and more. Students will learn the foundation of classical pastry as well as modern techniques used in professional kitchens today. Graduates will gain hands on experience and can work toward positions in different avenues, including pastry chef for a restaurant or hotel, designing wedding cakes, or opening their own bakery.

Part B: Student Learning Objectives, Assessment Methods, and Data Sources

In this section of the assessment plan, student learning objectives for the program will be defined. Also, assessment methods and data sources for each objective must be defined. Follow the instructions below to define and relate the program learning objectives.

1. Complete the chart below or attach documentation of the assessment process that includes the data included below. Also attach any assessment instruments and grading rubrics used at the program level if applicable.

Program Learning Objectives	Course	Assessment Method and/or Data Source
1. Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.	BAK 1302 Basic Pastry Technique BAK 2302 Advanced Pastry Technique	Basic Pastry: Final Practical Lab Score Adv. Pastry: Final Practical Lab Score
2. Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.	BAK 1301 Baking 1	BAK 1301: Final Practical Exam
3. Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.	BAK 1304 Baking 2	BAK1304: Bakery Buffet Packet for Final Practical: Recipe Calculation & Menu
4. Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.	BAK 2302 Adv. Pastry Techniques	BAK 2302: Dietary Analysis of Plated Dessert in Plated Dessert Packet.
5. Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures: Discuss and evaluate industry trade periodicals or books.	BAK 2302 Adv. Pastry Techniques	Book Report on Professional Dessert Cookbook/Magazine

2. For each program objective, if applicable, discuss any additional data sources that may be used to gauge success (e.g. charts, graphs, surveys, rates).

3. Describe the process of analyzing the assessment data for the last academic year.

Faculty met as a team to review the Rubric Evaluation Report and paper based grade input into Bb. Based on review, faculty developed a list of recommendations and developed an Action plan.

4. Complete the chart below or attach documentation of the assessment findings that includes the data included below.

Program Learning Objectives	Assessment Findings/Conclusion
1. Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.	<p>Basic Pastry: Conclusion: Assessment Goal/Threshold met. 100% of students scored 90% & above on their sanitation score. Analysis: Students were given a review of proper sanitation guidelines the week before along with the rubric. Students were also encouraged to utilize speed racks, work on one product at a time and clean in between. This has been stressed throughout the class. Students also rotated through sous chef positions where they checked other students for sanitation/uniform reminders- this has helped them remember what is expected of them. Continuous Improvement Action Plan: Continue to stress organization and sanitation each class with constant reminders to build good habits</p> <p>Adv. Pastry Conclusion: Assessment Goal/Threshold met. 95% of students scored 70% or higher on their sanitation score. Analysis: The majority of students scored in the 80-100% range in this practical. Not using gloves when handling ready-to-eat food and keeping towels on the station were the most common deductions, but overall most students kept a clean station and were in proper uniform. This is an advanced class, so students aren't given as many reminders. Continuous Improvement Action Plan: Will stress the use of gloves in all classes when handling ready-to-eat foods along with properly storing towels in sanitation buckets when not in use. Instructor will also review the sanitation</p>

	guidelines with students during their lab practices.
2. Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.	BAK 1301 Baking 1 Final Practical: 100% scored 80% or higher. Average Score: 87.4% Continuous Improvement Action Plan While all scores were well above the necessary threshold, recommend that students be evaluated for practical skills individually in this class. This will give a clearer picture of students' abilities
3. Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.	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. Continuous Improvement Action Plan Students will be given more opportunities in class to do practical applications of these conversions.
4. Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.	BAK 2302 Advanced Pastry Technique: Dietary Analysis of Plated Dessert in Plated Dessert Packet. 100% of students scored 70% or better on the nutritional component of their final practical Continuous Improvement Action Plan Continue assessment as is.
5. Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures. Discuss and evaluate industry trade periodicals or books.	Average score for final book report is 90%. Continuous Improvement Action Plan Continue with the assignment as is- students are exposed to a wide range of publications.

5. What is the action plan for assessment for the next academic year? Explain.
Faculty discussed various strategies to improve lab performance, sanitation and student success. Faculty will compare the results of the Fall 2019 semester compared to previous Spring semester to see if changes had the desired effect.
6. What changes were implemented this year based on last year's findings?
 - a. *Stress the use of gloves & sanitation practices in all Level 1 classes*
 - b. *Assign student sous chefs to evaluate fellow student uniform compliance & closing duty procedures*
 - c. *allow students the ability to retake online homework assignments more than once through the semester for multiple opportunities to practice (to improve test scores)*
 - d. *incorporate additional hands on conversion practices in labs*

7. Please write any additional information here that you think is pertinent to the assessment process for your program that assists stakeholders (i.e. administrators and standing committees) in understanding your report.