

Program Assessment: Plans and Results

Program - Culinary Arts (AAS)

Academic School: Technical & Professional Studies

Department: Culinary Arts & Hospitality Management

Discipline/Program Mission Statement: Deliver education, experience and excellence through high quality academic programs that meet stakeholder needs and demands in a global market to achieve effective and efficient program delivery.

How long should a typical student take to complete the sequence of courses/program?: 4 semesters

External Accrediting Body (if applicable): American Culinary Federation Education Foundation

Date of last external evaluation (if applicable): 2011

Date of next external evaluation (if applicable): 2018

Inclusion/Improvement Plans

2018 - 2019

Discipline/Program Learning Outcome Assessment Summary

Inclusion Plan

Who are the stakeholders in the discipline/program?: CAHMI Students, CAHMI faculty, CAHMI Advisory Board, Employers of CAHMI graduates, and UAPTC Faculty and Administration

How were the stakeholders involved in the assessment process?: CAHMI Students participate in the courses which in turn provide data to assess ILO's PLO's and CLO's for the program

CAHMI faculty administrator the assessments through courses and interactions with students, as well as review assessment data for Learning Objective Competency and disseminate this information to CAHMI advisory boards, Accreditation agency's, university administration, and annual reports

CAHMI Advisory Board members are included in the recommendations of how to drive the curriculum to better meet learning objectives and needs of the industry.

Employers of CAHMI graduates are included in the recommendations of how to drive the curriculum to better meet learning objectives and needs of the industry.

UAPTC Faculty and Administration are sent results for feedback for program improvement.

How did stakeholders learn about this cycle's assessment results?: CAMHI Culinary meet twice a year one the Friday of finials week to review Data and results, CAHMI advisory boards meet twice a year to also discuss the program and make recommendations. this information as available to all other stakes by request at any time

How were stakeholders involved with planning for Continuous Improvement?: CAHMI faculty administrator the assessments through courses and interactions with students, as well as review assessment data for Learning Objective Competency and disseminate this information to CAHMI advisory boards, Accreditation agency's, university administration, and annual reports CAHMI Advisory Board members are included in the recommendations of how to drive the curriculum to better meet learning objectives and needs of the industry.

Employers of CAHMI graduates are included in the recommendations of how to drive the curriculum to better meet learning objectives and needs of the industry.

UAPTC Faculty and Administration are sent results for feedback for program improvement.

Continuous Improvement (Closing the Loop)

How did faculty analyze assessment data and implement substantive curricular changes?: Data/Results were reviewed from both obtainment of learning objectives and what could be implemented to produce better results and obtainment of skills needed for employment in the hospitality and culinary fields as indicated by our advisory board and accrediting agency

How did faculty analyze assessment data and implement substantive changes to assessment practices?: Assessments were reviewed also for completion rates, in many cases faculty and results both indicated low response rates, or lack of student concern to complete assignments and projects with the same care as major exams. Timing of assignments and projects selected for assessment could also be a contributing factor. Recommendations included making assess items more substantial and also consider when the assess assignment, test or project is place in the semester with relationship to major student events i.e. spring break, fall break, other major holidays, and end of semester activities and finals to increase results and response rates.

How did faculty analyze assessment data and implement substantive student support changes?: Assessments were reviewed to better understand which supporting General Education courses should be completed before students enroll in a specific Culinary course. We continue to see poor mathematical reasoning skills, critical problem solving skills, and written communication skills, only to discover students have not enrolled in course which would better support the improvement of these skills in relationship to our learning objectives

How are outcomes and acquired data used in the annual planning and budgeting process?: The current level financial resources to improve increase obtainment of learning outcomes is sufficient, we need to be more creative in our uses of these funds.

Reflection on the Co-Curricular Assessment Process

Who participated in the analysis and interpretation of the results?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

Are you satisfied with the overall results for this assessment cycle? Why or why not?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

How did the curriculum/program offerings impact the results?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

Describe any limitations of the findings.: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

Co-Curricular Inclusion Plan

Who are stakeholders involved?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

How were the stakeholders involved with the assessment process?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

How did the stakeholders learn about the assessment results?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

How were stakeholders involved with the planning for Continuous Improvement?: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

Co-Curricular Continuous Improvement (Closing the Loop)

Describe the analysis process of co-curricular planning, assessment, and any substantive changes.: We are not currently assessing Co-Curricular learning in Culinary AAS Program, we will be exploring this in the future in cooperation with our Stakeholders

Learning/Co-Curricular Outcome: PLO 1: Sanitation

- Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

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 reviewed through blackboard. Measured by appropriateness of multiple choice answer.

Related Documents:

[CUL1301-62 Applied Foodservice Sanitation Online Fall 2018 Renee Smith.docx](#)

[National Certification Exam Results Aug. 2017-May 2018.xlsx](#)

[Sanitation Results.pdf](#)

Results

05/13/2019

Program - Culinary Arts (AAS)

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

Related Documents:

[Sanitation ILO PLO Results SP 19.pdf](#)

05/13/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1301-61: 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: 16 students were on the report but 4 of them did not turn in a test so it skewed the result. 10 students passed the 70% threshold. 2 did not. 4 did not turn in. Therefore, 83% passed the 70% threshold. 58% passed the 80% 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

Related Documents:

[Sanitation ILO PLO Results SP 19.pdf](#)

01/10/2019

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

Related Documents:

[CUL1301-62 Applied Foodservice Sanitation Online Fall 2018 Renee Smith.docx](#)

[National Certification Exam Results Aug. 2017-May 2018.xlsx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continue with the assessment as it is now until we get more than one semester of data. (01/10/2019)

Program - Culinary Arts (AAS)

Direct - Comprehensive Exam - CUL 1302: Food Preparation I: Chapter 2 Test (Active)

Assessment Goal/Threshold: Rubric scored in Blackboard. 75% of students should make a 75% or higher

How will data be reviewed?: Data reviewed through blackboard. Measured by appropriateness of multiple choice answer, fill in the blank, matching and T/F.

Related Documents:

[CUL 1302 Food I - Standardized Syllabus Final Fall 18--Hall.docx](#)

Related Courses

CUL 1301 - Applied Foodservice Sanitation - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 1302 - Food Production I - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 1303 - Food Production II - (2 - Reinforced, 3 - Assessed)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced, 3 - Assessed)

CUL 1305 - Garde Manger - (2 - Reinforced, 3 - Assessed)

CUL 2302 - Food Production III - (2 - Reinforced, 3 - Assessed)

CUL 2303 - Meat and Seafood - (2 - Reinforced, 3 - Assessed)

CUL 2304 - Banquets and Catering - (2 - Reinforced, 3 - Assessed)

CUL 2305 - Food Production IV - (2 - Reinforced, 3 - Assessed)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced, 3 - Assessed)

CUL 2308 - Breakfast Cookery - (2 - Reinforced, 3 - Assessed)

CUL 2310 - International Cuisine - (2 - Reinforced, 3 - Assessed)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced, 3 - Assessed)

CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced, 3 - Assessed)

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

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

Program - Culinary Arts (AAS)

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
ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well. - CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.	
Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01 - CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03 - CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03	
CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	
Final Written Exam-AS.ACFEF.06.04 -	CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04	
Final Practical Exam-AS.ACFEF.06.04 -	CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04	
Final Practical Exam-CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	
CUL 2302 - Food Production III	
Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01 - CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01	
Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00 - CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00	
Final Practical Exam-CUL.AAS.PLO.06.01	CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01	

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

CUL 2303 - Meat and Seafood

Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

CUL 2304 - Banquets and Catering

Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08

Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00

Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00

Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08

CUL 2305 - Food Production IV

Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats.

Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with **AS.ACFEF.05.01** - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with **AS.ACFEF.05.00** - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with **AS.ACFEF.05.00** - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with **AS.ACFEF.05.39** - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with **AS.ACFEF.05.50** - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with **AS.ACFEF.06.04** - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Written Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with **AS.ACFEF.06.11** - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

CUL 2307 - Healthy Foods/Nutrition

Quiz 2-CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with **AS.ACFEF.11.00** - CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00

CUL 2308 - Breakfast Cookery

Breakfast Final Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with **AS.ACFEF.05.00** - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Breakfast Written Final-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with **AS.ACFEF.05.72** - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Breakfast Final Written Exam-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with **AS.ACFEF.05.72** - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Learning/Co-Curricular Outcome: PLO 3: Beverage Management

Program - Culinary Arts (AAS)

To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service..

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

Assessment Measures

Direct - Comprehensive Exam - Chapter 10 Exam (Active)

Assessment Goal/Threshold: 70% will make 70% or higher

How will data be reviewed?: Reviewed as a quiz through Blackboard

Related Documents:

[Test ExportFile_CUL2304.02.SP18_Chapter 10 Review Quiz.zip](#)

[CUL 2304 \(01\) Banquet & Catering-Rob Best-Fall 2018.docx](#)

Results

05/10/2019

Conclusion: Assessment Goal/Threshold Met

6 students took this exam. the threshold was met at 70%.

Analysis of Results: This class was also run through a different set of statistics in blackboard since we could not figure out what happened to the blackboard data.

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

Related Documents:

[BC sp 19 ch 10 item analysis.html](#)

[Test ExportFile_CUL2304.02.SP18_Chapter 10 Review Quiz.zip](#)

Related Courses

CUL 1301 - Applied Foodservice Sanitation - (2 - Reinforced, 3 - Assessed)

CUL 1302 - Food Production I - (1 - Introduced)

CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)

CUL 1305 - Garde Manger - (2 - Reinforced)

CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2303 - Meat and Seafood - (2 - Reinforced)

CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

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CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)

CUL 2308 - Breakfast Cookery - (2 - Reinforced)

CUL 2310 - International Cuisine - (2 - Reinforced)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)

CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2325 - Canning, Freezing, Drying and Preserving - (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

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)

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

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

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

ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences

ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACCEF.12.00 as well. - CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACCEF.12.00 as well.

Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACCEF.12.01 - CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACCEF.12.01

Program - Culinary Arts (AAS)

Related Course Outcomes

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03 - CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03

CUL 1305 - Garde Manger

Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00

Final Written Exam- CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam- CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00

CUL 2302 - Food Production III

Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01 - CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01

Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00 - CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00

Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

CUL 2303 - Meat and Seafood

Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 2304 - Banquets and Catering
Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08
Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00
Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00
Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08
CUL 2305 - Food Production IV
Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11
Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39
Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00
Final Written Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00
Final Written Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Written Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

CUL 2308 - Breakfast Cookery

Breakfast Final Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Breakfast Written Final-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Breakfast Final Written Exam-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Learning/Co-Curricular Outcome: PLO 4: Purchasing and Recipe costing

- Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

Direct - Comprehensive Exam - HOS 1302:Product ID and Food Purchasing: Chapter quizzes (Active)

Assessment Goal/Threshold: 80% will score a 75% or higher

How will data be reviewed?: Scored through Blackboard.

Results

05/14/2019

Conclusion: Assessment Goal/Threshold Met

HOS1302-01: 13 students assessed, 5 achieved the threshold, 3 did not. the course average was above the threshold at 74%

Analysis of Results: Although the 70% threshold was met, the 80% will score a 75% or higher was not met in this class.

of Traditional Students Assessed: 13

of Traditional Students Who Successfully Completed Assessment: 8

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 - Culinary Arts (AAS)

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Prod ID ILO PLO results sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: no changes as of now (05/16/2019)

05/14/2019

Conclusion: Assessment Goal/Threshold Met

HOS 1302-60: 23 students overall, however 13 students did not turn in work. This is an online class. Out of the 10 students who did turn in work, 8 met the threshold of 70%. The average was 86.8%.

Analysis of Results: Online course where 13/23 students did not turn in work. Out of the 10 that did turn in work, they met the threshold of both standards (70% and 80% will score 75% or higher).

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 23

of Online Students Who Successfully Completed Assessment: 10

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:

[Prod ID ILO PLO results sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: no changes as of now. (05/14/2019)

Direct - Comprehensive Exam - CUL 2304: Banquets and Catering: Chapter 10 Exam (Active)

Assessment Goal/Threshold: 80% will score 75% or higher

How will data be reviewed?: Test taken and scored through Blackboard

Results

01/10/2019

Conclusion: Inconclusive

Results could not be pulled from Blackboard. It gave us a zero.

Analysis of Results: Results inconclusive

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

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:

[CUL 2304 \(01\) Banquet & Catering-Rob Best-Fall 2018.docx](#)

[Test ExportFile CUL2304.02.SP18 ServSafe Alcohol Review Quiz.zip](#)

[Test ExportFile CUL2304.02.SP18 Chapter 10 Review Quiz.zip](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will try again on this. We could see results in Blackboard but the reports did not come through. (01/10/2019)

Direct - Individual Class Project - BAK 1301: Baking 1: Recipe Conversion Assessment (Active)

Assessment Goal/Threshold: 80% will score an 80% or higher

Program - Culinary Arts (AAS)

How will data be reviewed?: Project online in Blackboard and scored through Rubric

Direct - Test - CUL 1302- Food II Final Exam (Recipe Costing Assessment) (Active)

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

How will data be reviewed?: reviewed through blackboard

Notes or Plan of Action: This takes over the recipe cards as assessment for recipe costing in Food II

"Other" Measure Type: There is a daily recipe costing assignment in class leading up to this assessment

Related Documents:

[Food II Final 2015.tst](#)

[CUL 1303 - Food Prod II - Scale the Recipe Assessment.docx](#)

Related Courses

CUL 1302 - Food Production I - (1 - Introduced, 2 - Reinforced)

CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)

CUL 1305 - Garde Manger - (2 - Reinforced)

CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)

CUL 2308 - Breakfast Cookery - (2 - Reinforced)

CUL 2310 - International Cuisine - (2 - Reinforced)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)

CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2325 - Canning, Freezing, Drying and Preserving - (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

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

Program - Culinary Arts (AAS)

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
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1305 - Garde Manger
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam- CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
CUL 2302 - Food Production III
Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01 - CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01
Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00 - CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00
Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39
CUL 2303 - Meat and Seafood
Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00
Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
CUL 2304 - Banquets and Catering
Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08

Program - Culinary Arts (AAS)

Related Course Outcomes

Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00

CUL 2305 - Food Production IV

Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

CUL 2307 - Healthy Foods/Nutrition

Quiz 2-CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00 - CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00

Learning/Co-Curricular Outcome: PLO 5: Communication

- Communicate clearly and professionally, both verbally and in writing.

* **Outcome Status:** Active - Learning

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

Program - Culinary Arts (AAS)

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

Direct - Comprehensive Exam - Chapter 8 Exam. (Active)

How will data be reviewed?: Test taken and scored through blackboard

Results

05/10/2019

Conclusion: Assessment Goal/Threshold Met

6 people took the test, two scored 90, two scored 80 two scored 70. Exceeded threshold.

Analysis of Results: We were having trouble with the outcomes on both of these classes and nobody could figure out why the reports would not come out of blackboard so we ran different analysis on these tests. They were aligned with goals and set up correctly. However, all students did exceed goal of 70%.

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

Related Documents:

[BC sp 19 ch 8 item analysis.html](#)

[Test_ExportFile_CUL2304.02.SP18_Chapter 8 Review Quiz.zip](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: no changes as of now (05/16/2019)

01/10/2019

Conclusion: Inconclusive

No results found in Blackboard

Analysis of Results: When running reports the results came up as zero even though we could see alignments and scores.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

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:

[Banquets and Catering Results.pdf](#)

[CUL 2304 \(01\) Banquet & Catering-Rob Best-Fall 2018.docx](#)

[Test_ExportFile_CUL2304.02.SP18_Chapter 8 Review Quiz.zip](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We are working on this blackboard issue and will test it during the next semester. (01/10/2019)

Related Courses

CUL 1301 - Applied Foodservice Sanitation - (1 - Introduced)

Program - Culinary Arts (AAS)

CUL 1302 - Food Production I - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 1303 - Food Production II - (2 - Reinforced)
CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced, 3 - Assessed)
CUL 1305 - Garde Manger - (2 - Reinforced, 3 - Assessed)
CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2303 - Meat and Seafood - (2 - Reinforced, 3 - Assessed)
CUL 2304 - Banquets and Catering - (2 - Reinforced)
CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced, 3 - Assessed)
CUL 2308 - Breakfast Cookery - (2 - Reinforced)
CUL 2310 - International Cuisine - (2 - Reinforced, 3 - Assessed)
CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)
CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2325 - Canning, Freezing, Drying and Preserving - (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
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)
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
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.	- CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.
Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01	- CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03	- CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03
CUL 1304 - Stocks, Sauces and Soups	
Final Written Exam- CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACFEF.05.45	- CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACFEF.05.45
CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	- CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam- AS.ACFEF.06.04 -	CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam- AS.ACFEF.06.04 -	CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam-CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	- CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
CUL 2302 - Food Production III	
Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01	- CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01
Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00	- CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00
Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01	- CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50	- CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38	- CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

CUL 2304 - Banquets and Catering

Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08

Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00

Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00

Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08

CUL 2305 - Food Production IV

Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Written Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 -

CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Written Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

CUL 2307 - Healthy Foods/Nutrition

Quiz 2-CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00 - CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00

CUL 2308 - Breakfast Cookery

Breakfast Final Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Breakfast Written Final-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Breakfast Final Written Exam-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Learning/Co-Curricular Outcome: PLO 6.A: Strategies (Hospitality)

- Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and practices.

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

Assessment Measures

Direct - Comprehensive Exam - HOS 1301: Introduction to Hospitality: Quiz (Active)

Assessment Goal/Threshold: 75% of students should make 70% or higher

How will data be reviewed?: Test taken and scored through Blackboard

Program - Culinary Arts (AAS)

Related Documents:

[Intro to hosp quiz.pdf](#)

Results

02/14/2019

Conclusion: Inconclusive

Was not assessed since the findings were inconclusive.

Analysis of Results: something happened to the data but it will be assessed this next semester. We think when the courses were copied something went wrong with the changeover in blackboard from last semester so when we tried to pull the data it did not pull anything.

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 15

of Online Students Who Successfully Completed Assessment: 15

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:

[Intro to hosp quiz.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will put this back in blackboard and have students take it again to get some actual results. (02/14/2019)

Related Courses

CUL 1301 - Applied Foodservice Sanitation - (1 - Introduced)

CUL 1302 - Food Production I - (1 - Introduced)

CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)

CUL 1305 - Garde Manger - (2 - Reinforced)

CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)

CUL 2308 - Breakfast Cookery - (2 - Reinforced, 3 - Assessed)

CUL 2310 - International Cuisine - (2 - Reinforced, 3 - Assessed)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced, 3 - Assessed)

Program - Culinary Arts (AAS)

CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2325 - Canning, Freezing, Drying and Preserving - (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

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

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

ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences

ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well. - CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.

Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01 - CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03 - CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03

CUL 1305 - Garde Manger

Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00

Final Written Exam- AS.ACFEF.06.04 - CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Program - Culinary Arts (AAS)

Related Course Outcomes

Final Practical Exam- CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 -

CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 -

CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00

CUL 2302 - Food Production III

Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01 - CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01

Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00 - CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00

Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 -

CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

CUL 2303 - Meat and Seafood

Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

CUL 2304 - Banquets and Catering

Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08

Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00

Program - Culinary Arts (AAS)

Related Course Outcomes

Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00

Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08

CUL 2305 - Food Production IV

Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Final Written Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Written Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

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Related Course Outcomes

CUL 2308 - Breakfast Cookery

Breakfast Final Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

Breakfast Written Final-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Breakfast Final Written Exam-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Learning/Co-Curricular Outcome: PLO 8: Nutrition

- Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

Direct - Clinical Evaluation - CUL 2307: Nutrition: Exam 1 (Active)

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

How will data be reviewed?: Test taken and scored through Blackboard

Related Documents:

[CUL 2307 Healthy Foods and Nutrition Fall 2018--M. Smith.pdf](#)

Results

05/14/2019

Conclusion: Assessment Goal/Threshold Met

17 students were assessed, 8 did not turn in assessments. Out of the 9 that did turn in work, 6 passed the threshold and 3 did not. The course average was 69.4%

Analysis of Results: We were having issues getting results from the other two classes but we got the results from one class. The performance target for this set of goals was 70%. The average score for the 9 students was 69.4%. 6 of the students scored at or above 70%, 2 of the students scored below 70% and 1 student did not do the assignment.

of Traditional Students Assessed: 17

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

Related Documents:

[HF PLO results sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This assignment was the first quiz of the semester that was given on the learning

Program - Culinary Arts (AAS)

management system. The time given to complete was 20 minutes. After hearing from my students that the time was not adequate, I increased the time allowed to 30 minutes. I also changed the attempts allowed from 1 to 2. The feedback from the students was helpful for me as the instructor. I modified the assignment to increase student success. (05/14/2019)

01/10/2019

Conclusion: Assessment Goal/Threshold Met

91% and higher made 80% or higher

Analysis of Results: students had a 91% pass rate at lowest. One class had 100% pass rate.

of Traditional Students Assessed: 44

of Traditional Students Who Successfully Completed Assessment: 44

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:

[CUL 2307 Healthy Foods and Nutrition Fall 2018--M. Smith.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: The tests were not in Blackboard for this semester but they will be with alignments this semester. Labs will be assessed as well so we can see the hands on application. All instructors are working in conjunction with Nutrition to help reinforce what they are teaching. (01/10/2019)

Related Courses

CUL 1302 - Food Production I - (1 - Introduced)

CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)

CUL 1305 - Garde Manger - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced)

CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2307 - Healthy Foods/Nutrition - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2308 - Breakfast Cookery - (2 - Reinforced, 3 - Assessed)

CUL 2310 - International Cuisine - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)

CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced, 3 - Assessed)

Program - Culinary Arts (AAS)

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)
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
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 2302 - Food Production III
Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01 - CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01
Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00 - CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00
Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39
CUL 2303 - Meat and Seafood
Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

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Related Course Outcomes

Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

CUL 2305 - Food Production IV

Final Written Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11

Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50

Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Final Practical Exam-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38

Final Practical Exam-CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01 - CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01

Final Practical Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00

CUL 2307 - Healthy Foods/Nutrition

Quiz 2-CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00 - CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00

Learning/Co-Curricular Outcome: PLO 9: Sustainability

- Develop and apply ethical and sustainable hospitality industry policies.

* **Outcome Status:** Active - Learning

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

Start Date: 08/18/2017

Assessment Measures

Direct - Essay - CUL 2303: Meat and Seafood: Sustainability Paper (Active)

Assessment Goal/Threshold: 75% of students should make a 75% or higher. Expectations were not met.

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How will data be reviewed?: Rubric scored in blackboard.

Notes or Plan of Action: The students who did turn in a paper exceeded expectations. It was the fact ½ of the students did not turn in the paper.

Results

05/16/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2303-01: 3 out of 5 people turned in this paper, the average score was 94.33%.

Analysis of Results: Large change from last year. Smaller class size may have something to do with it. Unfortunately, only about half the class turned in the assignment.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 3

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:

[MS sustainability paper rubric sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This class was a small class that performed at 86.8%. The one person that missed the mark, wasn't far off. She just struggled on all the online exams I gave this semester. The one student who feel short was one of my best students in the Lab. She understands the information, just struggled with the test. However, they did well on the paper. (05/16/2019)

05/16/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2303-02: Average score in the class of 86.4% above the threshold. On the sustainability paper the 6 people that turned it in made a score of 96.67%

Analysis of Results: 9 people in the class but only 6 turned in a paper. Out of those 6 people, the score was 96%.

of Traditional Students Assessed: 9

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

Related Documents:

[MS sustainability paper rubric sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This class performed at 86.4%. There was only one student that barely missed the 70% threshold and he was the only student who didn't miss a day in this class. Not sure what happen to his score on this test, but he was a very good student and did very well all semester. 6 out of 9 turned in the sustainability paper. How to get the other 3 to turn it in? (05/16/2019)

01/10/2019

Conclusion: Assessment Goal/Threshold Met

Threshold met. Average scores were above 94%.

Analysis of Results: Between two classes the scores were above 94% and 96%

of Traditional Students Assessed: 14

of Traditional Students Who Successfully Completed Assessment: 14

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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:

[CUL 2303 \(01\) Meat and Seafood - McAfee - Fall 2018.docx](#)

[Sustainability Paper Results \(2\).pdf](#)

[Sustainability Paper Results.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This has been in our curriculum for many years and we are going to continue to analyze it as well as adding in labs/hands on techniques. (01/10/2019)

Related Courses

CUL 1301 - Applied Foodservice Sanitation - (1 - Introduced)

CUL 1302 - Food Production I - (1 - Introduced)

CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)

CUL 1305 - Garde Manger - (2 - Reinforced)

CUL 2302 - Food Production III - (2 - Reinforced)

CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

CUL 2304 - Banquets and Catering - (2 - Reinforced)

CUL 2305 - Food Production IV - (2 - Reinforced)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)

CUL 2308 - Breakfast Cookery - (2 - Reinforced)

CUL 2310 - International Cuisine - (2 - Reinforced)

CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)

CUL 2323 - Restaurant Patisserie - (2 - Reinforced)

CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced)

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

Program - Culinary Arts (AAS)

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

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

ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences

ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 2307 - Healthy Foods/Nutrition

Quiz 2-CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00 - CUL.AAS.PLO.08.00: (Nutrition) To describe the characteristics, functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation. Aligned with AS.ACFEF.11.00