

Program Assessment: Plans

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; 2018

Date of next external evaluation (if applicable): 2023

Inclusion/Improvement Plans

2019 - 2020

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 course which in turn provide data to assess ILO's, PLO's and CLO's for the program. CAHMI faculty administer 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?: CAHMI faculty Culinary meet twice a year, on the Friday of finals week, to review the data and results and make a plan for the next semester.

CAHMI advisory boards meet twice a year to discuss the program and make recommendations. This information is available to all other stakeholders by request at any time.

How were stakeholders involved with planning for Continuous Improvement?: CAHMI faculty administer 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 attainment of learning objectives and what could be implemented to produce better results and attainment of skills needed for employment in the hospitality and culinary fields as indicated by our advisory board and accrediting agency. Become more online or hybrid friendly. We needed to plan for the future if this happened to us again (converting to all online). Most of our students are not prepared to do so or are not computer savvy in the way they need to be (we are more hands on). We need to move most of our classes to blackboard except for lab. Students need to become used to the online experience so they don't

get lost or bored.

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. Covid became an issue this semester and since we are a lab-based school, it threw us for a loop. Hands on classes had to move to all online. Most were not prepared to do so. Some classes cannot do so such as the service classes (Food 3 and 4). We need to make sure our students are able to get to computers and internet so they can do their classes. Most were out of money and jobs and could not afford food to work with for their lessons and feed their families. Now, we can offer baskets for them if we have to go home again so they do not have to do that. This was a problem because they could not do the assignments.

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. Our students disappeared as we moved to an online platform. We could not get a hold of them or get them to do their assignments. As hard as we try we can lead that horse to the water but we cannot make it drink the water. There were quite a few stumbling blocks this semester on both sides. Covid, jobs, money, computer related labs, no internet/computers, no equipment/supplies and quarantine.

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. We want to make virtual office hours, make sure we have all of our students contact information, see who does and does not have resources the first day of class, make sure we are up to date on our online classes, blackboard friendly by fall 2020, make sure we are covering all required material by mid term just in case, make sure the students have a way to get product to finish up their assignments and keep them engaged with videos, chats and live classes/demos.

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

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 (many events have been rescheduled due to covid 19)

Co-Curricular Continuous Improvement (Closing the Loop)

Describe the analysis process of co-curricular planning, assessment, and any substantive changes.: We were planning to start assessing this semester but due to circumstances beyond our control, we are forced to move those dates back. 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 (many events have been rescheduled due to covid 19)

Related Documents:

[Sustainability Paper Results \(2\).pdf](#)
[column statistics food IV 01 2020.pdf](#)

[column statistics food IV 02 2020.pdf](#)
[course performance ILO food IV 02 2020.pdf](#)
[course performance PLO food IV 01 2020.docx](#)
[Improvements for fall semester to be implemented Food IV.docx](#)
[Spring 2020 overall assessment.docx](#)
[Week 5-Chapter 2-Food I, sec 03.docx](#)
[Week 5-Chapter 2-Food I, sec 02.docx](#)
[Week 5-Chapter 2-Food I, sec 01.docx](#)
[Week 3-Chapter 4-Food I, sec 03.docx](#)
[Week 3-Chapter 4-Food I, sec 02.docx](#)
[Week 3-Chapter 4-Food I, sec 01.docx](#)
[Week 2-Chapter 5-Food I, sec 03.docx](#)
[Week 2-Chapter 5-Food I, sec 02.docx](#)
[Week 2-Chapter 5-Food I, sec 01.docx](#)
[Food I ImprovementPlan.docx](#)
[OralPresentation-Food I, sec 02.docx](#)
[OralPresentation-Food I, sec 03.docx](#)
[Food 1-01 Week 3 Ch 4 Quiz fa19.docx](#)
[all docs food II-2 Fa19.pdf](#)
[Column Statistics Food III 01 Spring 2020.docx](#)
[Column Statistics Food III 02 Spring 2020.docx](#)
[Column Statistics Food III-02- Practical Fa19.pdf](#)
[Column Statistics Food III-01 Written Fa19.pdf](#)
[Column Statistics Food III-02-Written Fa19.pdf](#)
[Course Performance Food III-01 Fa19.pdf](#)
[Course Performance Food III-02 Fa19.pdf](#)
[Food III Results \(2\).pdf](#)
[Column Statistics Food III-01 practical- fa19.pdf](#)
[CUL 2302 \(01\) Food III - Mosley-Fall 2018.docx](#)
[Course Performance Food III-01 Fa19.pdf](#)
[Food III Results.pdf](#)
[all docs Food IV-02 fall19.pdf](#)
[Improvements for fall semester to be implemented Food IV.docx](#)
[Food IV ILO PLO Results SP 19.pdf](#)
[course performance ILO food IV 02 2020.pdf](#)
[course performance PLO food IV 01 2020.docx](#)
[course performance food IV 01 2020.docx](#)
[column statistics food IV 02 2020.pdf](#)
[column statistics food IV 01 2020.pdf](#)
[all docs GM 1and2 Fall 19.pdf](#)
[Column statistics GM 01 2020.pdf](#)
[column statistics GM 02 2020.pdf](#)
[Course performance garde manger 01 2020.docx](#)
[course performance garde manger 02 2020.pdf](#)
[Course performance PLO garde manger 01 2020.docx](#)
[course performance PLO garde manger 02 2020.pdf](#)
[Nutrition 03 Test 1 inclusion-improvement.docx](#)
[Nutrition Results.pdf](#)
[Column Statistics Nurtition 02 Test 1 Sp 2020.pdf](#)
[Course Performance PLO Nutrition 03 Sp 2020 .pdf](#)
[all docs meat fa19.pdf](#)
[Column Statistics CUL 2303_03 test 1 MS Spring 2020.pdf](#)
[Column Statistics CUL 2303 Sec 2.pdf](#)
[Course Performance PLO MS sec 1 Spring 2020.pdf](#)
[Course Performance PLO MS sec 3 Spring 2020 \(2\).pdf](#)
[Rubric Report for Substainablity Paper ms Spring 2020.pdf](#)
[Product ID HOS 1302 Spring 20 Best Test 1.docx](#)
[Product ID Results.pdf](#)
[Column Statistics HOS 1302_ Product ID Quantity Food test1.pdf](#)

[Column Statistics – HOS 1302_ Product ID & Quantity Food60.pdf](#)
[Course Performance ILO Prod sec 1.pdf](#)
[Course Performance ILO Prod sec 60.pdf](#)
[Best inclusion report Stocks CUL 1304-01.docx](#)
[Column Statistics Stocks 01 Final Spring 2020.pdf](#)
[Column Statistics Stocks 02 Final Spring 2020.pdf](#)
[Course Performance PLO Stocks 01 Spring 2020.pdf](#)
[Course Performance PLO Stocks 02 Spring 2020.pdf](#)

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

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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
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Continuous Improvement (Closing the Loop)

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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.

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Reflection on the Co-Curricular Assessment Process

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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

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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](#)

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)

Program - Culinary Arts (AAS)

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| 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

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| 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 |
| 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

Program - Culinary Arts (AAS)

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| 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-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-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 | |
| 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 |

Program - Culinary Arts (AAS)

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

Program - Culinary Arts (AAS)

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| 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 |
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| 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 |

Program - Culinary Arts (AAS)

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 2- Baking

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

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2019 - 2020

Start Date: 05/01/2019

Assessment Measures

Direct - Integrated Performance Assessment - BAK 1302-Baking I Final Written Exam (Active)

Assessment Goal/Threshold: 70% will make a 70% or higher on exam

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

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 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

Program - Culinary Arts (AAS)

Learning/Co-Curricular Outcome: PLO 3: 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..

* **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](#)

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)

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

Program - Culinary Arts (AAS)

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| 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

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| 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 |

Program - Culinary Arts (AAS)

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| 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-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-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 | |
| 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)

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

Program - Culinary Arts (AAS)

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| 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 |

Program - Culinary Arts (AAS)

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.

Related Documents:

[All data Prod ID Fa19.pdf](#)

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

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

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)

Program - Culinary Arts (AAS)

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| 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

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| 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 |
| 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

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| 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 |

Program - Culinary Arts (AAS)

Final Written Exam-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

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)

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| 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

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

Direct - Research Paper - CUL-1302, Research Paper (Active)

Program - Culinary Arts (AAS)

Assessment Goal/Threshold: 70% will score 70% or above

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

Related Courses

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

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

Program - Culinary Arts (AAS)

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| 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

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| 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-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-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 | |

Program - Culinary Arts (AAS)

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| 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 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 | |

Program - Culinary Arts (AAS)

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| 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 |
| 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 |

Program - Culinary Arts (AAS)

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: Food Preparation

- Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2019 - 2020

Start Date: 01/10/2019

Assessment Measures

Direct - Comprehensive Exam - CUL 2302: Food Production III: Final Written Exam (Active)

Assessment Goal/Threshold: 75% will score 70% or higher

How will data be reviewed?: Taken and scored through Blackboard

Related Documents:

[CUL 2302 \(01\) Food III - Mosley-Fall 2018.docx](#)

Direct - Comprehensive Exam - CL 2303: Meat and Seafood: Test 1 (Active)

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

How will data be reviewed?: Test taken and scored by rubric in Blackboard

Related Documents:

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

Direct - Clinical Evaluation - CUL 2308: Breakfast Cookery: Final Exam (Active)

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

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

Related Documents:

[CUL 2308 \(01\) - Breakfast Cookery - McAfee - Fall 2018.docx](#)

Direct - Comprehensive Exam - BAK 1301: Baking 1: Final Practical Exam (Active)

Assessment Goal/Threshold: 75% of students achieving 70% or better

How will data be reviewed?: Scored by rubric input into Blackboard

Related Documents:

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

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

Direct - Comprehensive Exam - CUL 1302: Food Preparation I: Chapter 4 Quiz (Active)

Assessment Goal/Threshold: 75% will score 70% or higher

Program - Culinary Arts (AAS)

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

Related Documents:

[CUL 1302 Food I - Standardized Syllabus Final Fall 18--Hall.docx](#)
[Chapter 4 Tools and Equipment.docx](#)

Direct - Comprehensive Exam - CUL 1303: Food Preparation II: Final Exam (Active)

Assessment Goal/Threshold: 80% should score a 75% or above

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

Related Documents:

[CUL 1303I Food II - Standardized Syllabus Final Fall 18--Hall.docx](#)

Direct - Comprehensive Exam - CUL 1304: Stocks, Soups and Sauces: Final Exam (Active)

Assessment Goal/Threshold: 80% should score a score of 70% or higher

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

Related Documents:

[CUL 1304 \(01\) Soups Stocks and Sauces -Mosley-Fall 2018.docx](#)

Direct - Integrated Performance Assessment - CUL 2305-Food IV Practical Exam (Active)

Assessment Goal/Threshold: 70% will score 70 or higher on exam

How will data be reviewed?: rubric through Blackboard

Direct - Integrated Performance Assessment - CUL 1304 -Stocks, Soups and Sauces Practical Exam (Active)

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

How will data be reviewed?: rubric scored through blackboard

Direct - Clinical Evaluation - CUL 2302 -Food III Final Practical Exam (Active)

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

How will data be reviewed?: Review through rubric through blackboard

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 - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

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, 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 - (1 - Introduced, 2 - Reinforced, 3 - Assessed)

Program - Culinary Arts (AAS)

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| CUL 2308 - Breakfast Cookery - (1 - Introduced, 2 - Reinforced, 3 - Assessed) |
| CUL 2310 - International Cuisine - (1 - Introduced, 2 - Reinforced, 3 - Assessed) |
| CUL 2317 - Cuisines of the Southern United States - (1 - Introduced, 2 - Reinforced, 3 - Assessed) |
| CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed) |
| CUL 2325 - Canning, Freezing, Drying and Preserving - (1 - Introduced, 2 - Reinforced, 3 - Assessed) |

Related Items

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| 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

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| CUL 1304 - Stocks, Sauces and Soups |
| CUL.AAS.PLO.06.50- Final Practical Exam- Prepare a variety of non-grand/classical sauces. - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACCEF.05.50 |
| Final Written Exam- CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACCEF.05.45 - CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACCEF.05.45 |

Program - Culinary Arts (AAS)

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| 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-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-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 | |
| 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)

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| CUL 2305 - Food Production IV |
| <p>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 -</p> <p>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</p> |
| <p>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 -</p> <p>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</p> |
| <p>Final Written Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 -</p> <p>CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50</p> |
| <p>Final Written Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 -</p> <p>CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04</p> |
| <p>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 -</p> <p>CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11</p> |
| <p>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 -</p> <p>CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11</p> |
| <p>Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 -</p> <p>CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04</p> |
| <p>Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 -</p> <p>CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50</p> |
| <p>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 -</p> <p>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</p> |
| <p>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 -</p> <p>CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38</p> |
| <p>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 -</p> <p>CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01</p> |
| <p>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 -</p> <p>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</p> |
| CUL 2307 - Healthy Foods/Nutrition |
| <p>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 -</p> <p>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</p> |

Program - Culinary Arts (AAS)

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

Related Documents:

[Intro to hosp quiz.pdf](#)

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)

Program - Culinary Arts (AAS)

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| 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) |

Related Items

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| 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

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| 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 |

Program - Culinary Arts (AAS)

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| 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-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-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 | |
| 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)

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

Program - Culinary Arts (AAS)

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| 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 |

Program - Culinary Arts (AAS)

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 7- Garde Manger

CUL 1305: To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2019 - 2020

Start Date: 05/01/2019

Assessment Measures

Direct - Comprehensive Exam - CUL 1305- Final Exam (Active)

Assessment Goal/Threshold: 80% will make 80% or higher

How will data be reviewed?: reviewed through blackboard

Related Documents:

[CUL 1305 \(01\) Garde Manger - Campbell - Fall 2018.docx](#)

Direct - Test - CUL 1305 Garde Manger Practical Final Exam (Active)

Assessment Goal/Threshold: 70% will make a 70% or higher on exam

How will data be reviewed?: scored through rubric blackboard

Related Items

UA-PTC Co-Curricular Outcomes

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

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

Program - Culinary Arts (AAS)

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](#)

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)

Related Items

UA-PTC Co-Curricular Outcomes

Program - Culinary Arts (AAS)

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|--|
| 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 |
| 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)

| |
|---|
| 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

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|--|
| 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. |
| 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. |

Program - Culinary Arts (AAS)

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 |
| 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

Program - Culinary Arts (AAS)

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 10: Experiential Learning-Practicum

Experiential learning Demonstrate how to incorporate experiential learning from course work and practicum to become a successful Culinary professional.

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2020 - 2021

Start Date: 08/23/2019

Reason for Archival: We just implemented this program but it will not be starting until later. We want the students to use this externship/practicum in their final semesters so it will not start until 2020.

Related Course Outcomes

CUL 1304 - Stocks, Sauces and Soups

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

Learning/Co-Curricular Outcome: CCLO1: Leadership

Empower and inspire others Navigate and affect change Recognize strengths Work toward a shared vision

* **Outcome Status:** Active - Co-Curricular

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

Start Date: 09/01/2017

Assessment Measures

Direct - Affective Evaluation - UAPTC Premiere Day (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Skills USA (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Diamond Chef (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Chefs Ball (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - Diamond Chef Dinner (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Little Rock Chamber Event (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - CAHMI Advisory Board Meeting (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Historic Arkansas Museum Gala (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Diamond Chef "Makin' the Cut" (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Farm Bureau Spouses' Cooking Class and Dinner (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Parks and Tourism day of training and cooking competition (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - SKAL Dinner (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - ProStart (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Times Readers Choice Awards (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Camp Quality Cocktail party (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

Program - Culinary Arts (AAS)

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - FCCLA (Family Consumer Science) Culinary Competitions (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Whole Grains Sampling Day (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - K-12 Culinary Competition (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - NSRA Car Show (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Cooking Demo with Chef Narinder and Hunter (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Wild Wines at the Zoo (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Studen Chef of the Year competition (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Food IV volunteers (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - Summer Camp (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Community Education experience (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Learning/Co-Curricular Outcome: CCLO2: Inclusiveness

Promote cultural diversity within our community

* **Outcome Status:** Active - Co-Curricular

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

Start Date: 09/01/2017

Assessment Measures

Direct - Affective Evaluation - Dogwood Farms Cast Iron Cook-Off (offsite competition) (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Jewish Food Festival (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubrics

Direct - Affective Evaluation - Diamond Chef_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Chefs Ball_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students perfmance using rubric

Direct - Affective Evaluation - Diamond Chef Dinner_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Little Rock Chamber Event_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students perfomance using rubric

Direct - Affective Evaluation - CAHMI Advisory Board Meeting_copy (Active)

Program - Culinary Arts (AAS)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Historic Arkansas Museum Gala_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Parks and Tourism day of training and cooking competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - SKAL Dinner_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - ProStart_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Times Readers Choice Awards_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Camp Quality Cocktail party_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - FCCLA (Family Consumer Science) Culinary Competitions_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Whole Grains Sampling Day_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.
How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - K-12 Culinary Competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

Program - Culinary Arts (AAS)

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - NSRA Car Show_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Cooking Demo with Chef Narinder and Hunter_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Cookoing Demo with Chef Sam Choy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Wild Wines at the Zoo_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Studen Chef of the Year competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Food IV volunteers_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Summer Camp _copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Community Education Experience (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Learning/Co-Curricular Outcome: CCLO3: Social Responsibility

Act with honesty and principles to facilitate positive social change

* **Outcome Status:** Active - Co-Curricular

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

Start Date: 09/01/2017

Assessment Measures

Direct - Affective Evaluation - Diamond Chef_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Chefs Ball_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - CAHMI Advisory Board Meeting_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Diamond Chef "Makin' the Cut"_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Parks and Tourism day of training and cooking competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - ProStart_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - FCCLA (Family Consumer Science) Culinary Competitions_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - K-12 Culinary Competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - Studen Chef of the Year competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Food IV volunteers_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Summer Camp _copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Community Education experience (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Learning/Co-Curricular Outcome: CCLO4: Mindfulness

Identify effective self-care strategies to foster healthy, mind, body, and spirit (purpose, reflection, awareness, personal fulfillment).

* **Outcome Status:** Active - Co-Curricular

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

Start Date: 09/01/2017

Assessment Measures

Direct - Affective Evaluation - Dogwood Farms Cast Iron Cook-Off (offsite competition)_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Skills USA_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Diamond Chef_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Chefs Ball_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students perfmance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - CAHMI Advisory Board Meeting_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Parks and Tourism day of training and cooking competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - ProStart_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - FCCLA (Family Consumer Science) Culinary Competitions_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Whole Grains Sampling Day_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - K-12 Culinary Competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Student Chef of the Year competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Food IV volunteers_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Summer Camp _copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - Community Education Experience (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Learning/Co-Curricular Outcome: CCLO5: Lifelong and Global Learning

Demonstrate and apply interdisciplinary connections Cultivate spirit of creative thought and curiosity to achieve goals

* **Outcome Status:** Active - Co-Curricular

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

Start Date: 09/01/2017

Assessment Measures

Direct - Affective Evaluation - Dogwood Farms Cast Iron Cook-Off (offsite competition)_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Jewish Food Festival_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubrics

Direct - Affective Evaluation - Skills USA_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Diamond Chef_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Chefs Ball_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students perfomance using rubric

Direct - Affective Evaluation - Diamond Chef Dinner_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Little Rock Chamber Event_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students perfomance using rubric

Direct - Affective Evaluation - Historic Arkansaa Museum Gala_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Program - Culinary Arts (AAS)

Direct - Affective Evaluation - Diamond Chef "Makin' the Cut"_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Farm Bureau Spouses' Cooking Class and Dinner_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Parks and Tourism day of training and cooking competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - SKAL Dinner_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - ProStart_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Arkansas Times Readers Choice Awards_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Camp Quality Cocktail party_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - FCCLA (Family Consumer Science) Culinary Competitions_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Whole Grains Sampling Day_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - K-12 Culinary Competition_copy (Active)

Program - Culinary Arts (AAS)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - NSRA Car Show_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Cooking Demo with Chef Narinder and Hunter_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Cookoing Demo with Chef Sam Choy_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Studen Chef of the Year competition_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Food IV volunteers_copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Summer Camp _copy (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric

Direct - Affective Evaluation - Community Education Experience (Active)

Assessment Goal/Threshold: 70 or higher rating from experience.

How will data be reviewed?: Post survey of students performance using rubric