

Program Assessment: Plans and Results

Program - Culinary Arts (AAS)

Academic School: Technical & Professional Studies

Department: Culinary Arts & Hospitality Management

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

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

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

Date of last external evaluation (if applicable): 2011; 2018

Date of next external evaluation (if applicable): 2023

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, 2020 - 2021

Start Date: 08/18/2017

Assessment Measures

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

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

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

Related Documents:

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

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

[Sanitation Results.pdf](#)

Results

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Not Met

1301-60-sanitation-By just reading the chart, 18 students took the test and 11 were over 70%. 6 students were under 70%. 18 students did not have submissions.

The course average was 61%. The threshold was not met.

Analysis of Results: In the results of the 6 who did not make the threshold, 3 had zeros or no submission. Therefore, only 3 did not meet the threshold. So the actual average was 83% and they did meet the threshold.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 35

of Online Students Who Successfully Completed Assessment: 11

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

Related Documents:

[CUL 1301-60 Sanitation.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: none at this time. (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Not Met

1301-61-sanitation - reading the chart, 26 students were assessed but 10 students did not turn anything in. 9 students made above 70% and 7 students did not make the 70% threshold.

Analysis of Results: Reading the chart, 26 students were assessed but 10 students did not turn anything in. 9 students made above 70% and 7 students did not make the 70% threshold. However, within those 7 students, 5 made zeros. So, calculating that in, 80% of the students passed the 70% threshold.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 26

of Online Students Who Successfully Completed Assessment: 9

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[CUL 1301-61 Sanitation.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: none at this time (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Not Met

1301-62-sanitation- Reading the chart it says that 42.6% passes the 70% threshold. 10 no submissions, 8 did not meet threshold, 3 went above threshold.

Analysis of Results: The chart says 21 students were tested, and 18 did not meet threshold but 14 did not have a score. 4 did not meet threshold and 3 did go above threshold. so, the actual score is 57% that still does not meet threshold. I am not sure what went on with this class, but it was concentrated in this one sanitation class and not the other two.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 21

of Online Students Who Successfully Completed Assessment: 7

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[CUL 1301-62 Sanitation.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: none at this time (07/27/2020)

Reporting Period: 2018 - 2019

05/13/2019

Conclusion: Assessment Goal/Threshold Not Met

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

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

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

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of Online Students Assessed: 16
of Online Students Who Successfully Completed Assessment: 12
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Reporting Period: 2019 - 2020

05/13/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1301-61: According to the course performance report, 7 out of 16 students passed the threshold of 70%. However, in this class, 4 people did not take that test that were included in the 9 people. So, it skewed the results. 7 out of 12 students actually passed the 70% threshold. This still does not exceed either UAPTCs or CAHMLs goals.

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

of Traditional Students Assessed: 0
of Traditional Students Who Successfully Completed Assessment: 0
of Online Students Assessed: 16
of Online Students Who Successfully Completed Assessment: 12
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

Performance target 80% or higher.

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

of Traditional Students Assessed: 0
of Traditional Students Who Successfully Completed Assessment: 0
of Online Students Assessed: 14
of Online Students Who Successfully Completed Assessment: 14
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

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

Continuous Improvement Action Plans

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

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](#)

Program - Culinary Arts (AAS)

Results

Reporting Period: 2020 - 2021

06/24/2021

Conclusion: Assessment Goal/Threshold Met

41 students enrolled in the class; 9 did not take the quiz as they did not attend the semester but did not withdraw. Among those who progressed through the class and took the quiz, 13 students scored 90-100, 9 students scored 80-89, 2 student scored 70-79, 2 students scored 60-69, 2 student scored 50-59, and 4 students scored 40-49.

Analysis of Results: 24 out of 32 progressing students, 75%, passed the quiz above 75%. 7 out of 32, 25%, failed the quiz. Including the 9 non-progressing students, 56% met or exceeded the goal while 44% did not.

of Traditional Students Assessed: 29

of Traditional Students Who Successfully Completed Assessment: 12

of Online Students Assessed: 12

of Online Students Who Successfully Completed Assessment: 7

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1302 \(01\) Food I Ch2 Week 6 Quiz \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(02\) Food I Ch2 Week 6 Quiz \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(03\) Food I Ch2 Week 6 Quiz \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(W01 online\) Food I Ch2 Week 6 Quiz \(Spring 2021\).docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/24/2021)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

Cul 1302-01-ch. 2 test-8 students took the test and they all were above threshold with the average of 75%.

Analysis of Results: 8 students took the test, 5 made between 80-90 and 2 made 90-100. One persons grade seems to be missing.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Chapter 2 Sanitation Exam.docx](#)

[Week 5-Chapter 2-Food I, sec 01.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see documents (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

Cul 1302-02-ch. 2 test- 10 students were assessed and 6 had grades. 3 had between 80-90 and 3 had between 90 -100. 4 were in the 0-9 range

Analysis of Results: 10 students were assessed and 6 had grades. 3 had between 80-90 and 3 had between 90 -100. 4 had 0-9 so we are not sure if they had a grade/submission.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

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of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Week 5-Chapter 2-Food I, sec 02.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see documents (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

cul 1302-03 food I-ch2 test- 8 students assessed and passed the threshold from 7 out of 8 students.

Analysis of Results: 90% of students passed the threshold 7 out of 8. (3 made 90 - 100, 3 made 90 - 89, 3 made 70- 79, and 1 made 60 - 69.)

of Traditional Students Assessed: 8
of Traditional Students Who Successfully Completed Assessment: 7
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Week 5-Chapter 2-Food I, sec 03.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see documents (07/27/2020)

Related Courses

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Related Items

UA-PTC Co-Curricular Outcomes

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

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

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

UA-PTC Institutional Learning Outcomes

ILO 1: Information Literacy - Analyze information from credible sources

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

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

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

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

ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences

ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFF.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.ACFF.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.ACFF.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.ACFF.12.01

Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFF.12.03 - CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFF.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.ACFF.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.ACFF.06.00

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Related Course Outcomes

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

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Related Course Outcomes

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

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

CUL 2305 - Food Production IV

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

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

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

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

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

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

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

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

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

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

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

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

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 2307 - Healthy Foods/Nutrition

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

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, 2020 - 2021

Start Date: 05/01/2019

General Outcome Observations

Results

Reporting Period: 2018 - 2019

04/16/2019

Conclusion: Assessment Goal/Threshold Met

Baking 1 Final Exam: 19 (82%) students scored above 70% and 4 students (17.4%) scored below 70%

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

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: The course shells on Blackboard already contain practice quizzes for each module as well as a practice exam for the final. Additionally, a test bank without answers is available for students. Students should be encouraged more to make use of these tools. (10/01/2019)

Assessment Measures

Program - Culinary Arts (AAS)

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

Results

Reporting Period: 2019 - 2020

08/25/2020

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: The course shells on Blackboard already contain practice quizzes for each module as well as a practice exam for the final. Additionally, a test bank without answers is available for students. Students should be encouraged more to make use of these tools. (06/25/2019) (08/25/2020)

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

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, 2020 - 2021

Program - Culinary Arts (AAS)

Start Date: 08/18/2017

Assessment Measures

Direct - Comprehensive Exam - Chapter 10 Exam (Active)
Assessment Goal/Threshold: 70% will make 70% or higher
How will data be reviewed?: Reviewed as a quiz through Blackboard

Related Documents:

[Test_ExportFile_CUL2304.02.SP18_Chapter 10 Review Quiz.zip](#)
[CUL 2304 \(01\) Banquet & Catering-Rob Best-Fall 2018.docx](#)

Results

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 6

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BC sp 19 ch 10 item analysis.html](#)
[Test_ExportFile_CUL2304.02.SP18_Chapter 10 Review Quiz.zip](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We should do a pre-test and see what students are having trouble retaining.
(10/01/2019)

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)

Program - Culinary Arts (AAS)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)
CUL 2308 - Breakfast Cookery - (2 - Reinforced)
CUL 2310 - International Cuisine - (2 - Reinforced)
CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)
CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #2 - Inclusiveness - Promote cultural diversity within our community
CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change
CCLO #4 - Mindfulness - Identify effective self-care strategies to foster healthy, mind, body, and spirit. (Purpose, Reflection, Awareness, Personal Fulfillment)
CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals
UA-PTC Institutional Learning Outcomes
ILO 1: Information Literacy - Analyze information from credible sources
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.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)

Related Course Outcomes

CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 -	CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam-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
CUL 2304 - Banquets and Catering	
Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 -	CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08

Program - Culinary Arts (AAS)

Related Course Outcomes

Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00
Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00
Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08
CUL 2305 - Food Production IV
Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11
Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39
Final Practical ExamCUL.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

Program - Culinary Arts (AAS)

Related Course Outcomes

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

CUL 2308 - Breakfast Cookery

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

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

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

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

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

* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020, 2020 - 2021

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](#)

Results

Reporting Period: 2019 - 2020

08/03/2020

Conclusion: Assessment Goal/Threshold Met

HOS 1302-03- 8 students took this test and 100% passed threshold

Analysis of Results: 6 made 90 -100, 1 made between 80 - 89, 1 made between 70 - 79. 3 null

All reached the threshold of 70%.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

Related Documents:

[Product ID_HOS 1302 Spring 20 Best Test 1.docx](#)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Not Met

HOS 1302-01: Test 1Product ID- 7 students took the test 4 made 90 - 100, 1 made 60 - 69,1 made 50 - 5, 1 made 20-29. 57% passed the threshold.

Analysis of Results: 57% passed the threshold. 4 out of 7. see result document

of Traditional Students Assessed: 7

of Traditional Students Who Successfully Completed Assessment: 4

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics_HOS 1302_ Product ID Quantity Food test1.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This is the wierd semester where we went home suddently bc of covid 19 and now we are more prepared for online/hybrid learning. (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

HOS 1302-60 Product ID-test 1-100% met threshold.

Analysis of Results: 100% met threshold

of Traditional Students Assessed: 14

of Traditional Students Who Successfully Completed Assessment: 14

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics_HOS 1302_ Product ID Quantity Food60 test1.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: One class was online. One was in person. When we went to online mid semester you can see how if affected our students if you compare the two. (07/27/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

HOS 1302-01: 14 students took quiz #1 and 10 were above the threshold of 70% for the school and 9 we above the threshold of 80%.

Analysis of Results: 71% scored over 70% on the quiz.

of Traditional Students Assessed: 14

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

Program - Culinary Arts (AAS)

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Product ID is going to improve how carts are distributed so both has plenty of time for review. Adding veg slides back in. (12/12/2019)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

HOS 1302-01: chapter 4 quiz had 11 students take the test and 10 pass the threshold of 70 or 80%. 1 did not

Analysis of Results: All students made above an 80% except for 1 who was in the 60's.

of Traditional Students Assessed: 11

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Product ID is going to improve how carts are distributed so both has plenty of time for review. Adding veg slides back in. (12/12/2019)

Reporting Period: 2018 - 2019

05/14/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 13

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

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

Reporting Period: 2018 - 2019

05/14/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 23

Program - Culinary Arts (AAS)

of Online Students Who Successfully Completed Assessment: 10
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

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

Direct - 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](#)

Results

Reporting Period: 2020 - 2021

06/24/2021

Conclusion: Inconclusive

CUL 1303 (04) Food II - Students had the opportunity to earn an exemption from the final exam; all but one student earned the exemption and, therefore, were not assessed. The one student not exempt did not take the final exam.

Analysis of Results: No data to analyze.

of Traditional Students Assessed: 1

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 \(04\) Food II Final Exam \(Spring 2021\).docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/24/2021)

Reporting Period: 2020 - 2021

06/24/2021

Conclusion: Inconclusive

CUL 1303 (W01 online) Food II - Students had the opportunity to earn an exemption from the final exam; all students earned the exemption and, therefore, were not assessed.

Analysis of Results: No data to analyze.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 \(W01 online\) Food II Final Exam \(Spring 2021\).docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/24/2021)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1302-01 Food II-03-100% met threshold. 5 students assessed. 1 made-90 - 100 and 4 made- 80 - 89

Analysis of Results: 100% met threshold. 5 students assessed. 1 made-90 - 100 and 4 made- 80 - 89

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 03 Food Production II final exam.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: none at this time (07/27/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

Cul 1302-04-Food II Final Exam- 8 students assessed, 2 students made 90-100, 5 students made 70-79 and 1 student made 60-69. Therefore, 90% of students made or went above the threshold.

Analysis of Results: Cul 1302-04-Food II Final Exam- 8 students assessed, 2 students made 90-100, 5 students made 70-79 and 1 student made 60-69. Therefore, 90% of students made or went above the threshold.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 7

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 04 Food Production II final exam.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: none at this time (07/27/2020)

Related Courses

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

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

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

Program - Culinary Arts (AAS)

CUL 1305 - Garde Manger - (2 - Reinforced)
CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)
CUL 2308 - Breakfast Cookery - (2 - Reinforced)
CUL 2310 - International Cuisine - (2 - Reinforced)
CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)
CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change
UA-PTC Institutional Learning Outcomes
ILO 1: Information Literacy - Analyze information from credible sources
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 1305 - Garde Manger
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam-ACFEF.06.04 - CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04

Program - Culinary Arts (AAS)

Related Course Outcomes

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
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

Program - Culinary Arts (AAS)

Related Course Outcomes

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, 2020 - 2021

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

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

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

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

Results

Reporting Period: 2020 - 2021

06/24/2021

Conclusion: Assessment Goal/Threshold Met

CUL 1302 -Oral Presentation - 41 students enrolled in the class; 21 did not take the quiz as they did not attend the semester but did not withdraw. Among those who progressed through the class and took the quiz, 16 students scored 90-100, 1 student scored 70-79, 2 student scored 50-59, and 1 student scored 40-49.

Program - Culinary Arts (AAS)

Analysis of Results: 21 students, 51%, were not progressing at the time of this assignment. Of those progressing students submitting their oral presentations, 85% met the goal threshold while 15% did not.

of Traditional Students Assessed: 29

of Traditional Students Who Successfully Completed Assessment: 15

of Online Students Assessed: 12

of Online Students Who Successfully Completed Assessment: 4

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1302 \(01\) Food I Oral Presentation \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(02\) Food I Oral Presentation \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(03\) Food I Oral Presentation \(Spring 2021\).docx](#)

[Column Statistics CUL 1302 \(W01 online\) Food I Oral Presentation \(Spring 2021\).docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/24/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Not Met

CUL 1302-03 Oral Presentation- 3 made 90-100 and 2 made 0-9. So, 57% is the threshold.

Analysis of Results: These results are like the others and are false. 0-9 points didnt actually turn anything in. Since did not, then the threshold was met. 100%

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 3

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[OralPresentation-Food I, sec 03.docx](#)

[Food I ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see documents (07/28/2020)

Reporting Period: 2019 - 2020

07/27/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1302-02 Food 1 Research Paper-5 students assessed. 5 students met or went above the threshold.

Analysis of Results: 5 students assessed, all students were above the threshold with grades btw 90-100. 100%.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[OralPresentation-Food I, sec 02.docx](#)

[Food I ImprovementPlan.docx](#)

Program - Culinary Arts (AAS)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see documents (07/27/2020)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 6

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

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

Continuous Improvement Action Plans

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

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Inconclusive

No results found in Blackboard

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

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Banquets and Catering Results.pdf](#)

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

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

Continuous Improvement Action Plans

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

Related Courses

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

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

CUL 1303 - Food Production II - (2 - Reinforced)

Program - Culinary Arts (AAS)

CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced, 3 - Assessed)
CUL 1305 - Garde Manger - (2 - Reinforced, 3 - Assessed)
CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2303 - Meat and Seafood - (2 - Reinforced, 3 - Assessed)
CUL 2304 - Banquets and Catering - (2 - Reinforced)
CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced, 3 - Assessed)
CUL 2308 - Breakfast Cookery - (2 - Reinforced)
CUL 2310 - International Cuisine - (2 - Reinforced, 3 - Assessed)
CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)
CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #2 - Inclusiveness - Promote cultural diversity within our community
CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change
CCLO #4 - Mindfulness - Identify effective self-care strategies to foster healthy, mind, body, and spirit. (Purpose, Reflection, Awareness, Personal Fulfillment)
CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals
UA-PTC Institutional Learning Outcomes
ILO 1: Information Literacy - Analyze information from credible sources
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well. - CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.	
Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01 - CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03 - CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03	
CUL 1304 - Stocks, Sauces and Soups	
Final Written Exam- CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACFEF.05.45 - CUL.AAS.PLO.06.45: Describe the process of making stocks. Aligned with AS.ACFEF.05.45	
CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 - CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	
Final Written Exam-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	

Program - Culinary Arts (AAS)

Related Course Outcomes

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

CUL 2304 - Banquets and Catering

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

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

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

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

CUL 2305 - Food Production IV

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

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

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

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

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

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

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

Program - Culinary Arts (AAS)

Related Course Outcomes

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

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

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

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

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

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

CUL 2307 - Healthy Foods/Nutrition

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

CUL 2308 - Breakfast Cookery

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

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

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

Learning/Co-Curricular Outcome: PLO 6: 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, 2020 - 2021

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

Program - Culinary Arts (AAS)

Related Documents:

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

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

7 students assessed; 6 met the threshold while 1 did not.

Analysis of Results: 86% of students assessed met the threshold.

of Traditional Students Assessed: 7

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food 3 Assessment Spring 2021.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Not Met

CUL 2302-01- Final Written- 6 students assessed, 3 past threshold, 3 didn't. 50%

Analysis of Results: 50% threshold. 2 made 80 - 89, 1 made 70 - 79 2 made 60 - 69, 1 made 30 - 39 and two were null. We changed up the written because we had different assignments and the written would not be connected to the practical as usual. There was no practical. Some did well with this and others did not at all. This semester was not helpful in a class that is supposed to be a service class.

of Traditional Students Assessed: 6

of Traditional Students Who Successfully Completed Assessment: 3

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food II Final Written Exam sec 01.pdf](#)

[Food II ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Improved the online part of the class and it can now transition to a Food III class-another step above Food II and not just a "service class". We concentrate on plating, buffets, settings, methods, and giving you more experience with the items you have only worked with a few times. Now we can have baskets for students to take home and work with me online. Powerpoints are in place and articles on working in the industry with writing assignments. The lecture and learning has been extended to the computer and lab is only in the kitchen, ours or theirs. I hope it works. It is supposed to be learning to cook in a kitchen and you can film that from every angle and interview a million people and nothing will prepare you except being in a kitchen. (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Not Met

CUL 2302-02 Final Written Exam- 5 students assessed. 2 students were above the threshold. 4 were below.

Analysis of Results: 5 students assessed, 2 above the threshold, 4 below. 2 made 70 - 79, 2 made 60 - 69, 1 made 30 - 39.

Program - Culinary Arts (AAS)

of Traditional Students Assessed: 6
of Traditional Students Who Successfully Completed Assessment: 2
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food III 02 Spring 2020.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: it was a mess.
(07/28/2020)

Continuous Improvement Action Plan: You just cannot teach a service class online. Leaving halfway through a semester and not being prepared for this is not fair to the students or the teacher. We couldn't get them food and they couldn't pay for it either. We had to change it from cooking to other learning assignments like papers and that is not what this class is about. This and Food IV are not classes you can really change over into online classes on a dime. Even the all online culinary schools have you go work in a kitchen for this class. This was an extraordinarily frustrating task for us and we have looked for others who have done this for some guidance for how to start it. I couldn't find any so we just hope we are doing this correctly. It is not something we expected or knew was a possibility so we did not have it in our repertoire. We do now! We will not have it happen again. We are prepared as we can be now. (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2302-01: 7 students took the exam. 5 surpassed the threshold of 75%. 1 was in the 60's and one was in the teens.

Analysis of Results: 71% of students surpassed the threshold and one did not. One attempted the test but did not follow directions.

of Traditional Students Assessed: 7
of Traditional Students Who Successfully Completed Assessment: 5
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food III-01 Written Fa19.pdf](#)

[Course Performance Food III-01 Fa19.pdf](#)

[Course Performance ILO Food III-01 Fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I will continue this written exam. It connects in with the practical and tests the students on presentation, mathematical, communication and culinary skills. (12/12/2019)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2302-02: 12 students took this test and all of them achieved the threshold of over 80%.

Analysis of Results: 100% achieved threshold of 80% or higher..

of Traditional Students Assessed: 12
of Traditional Students Who Successfully Completed Assessment: 12
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0

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of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food III-02-Written Fa19.pdf](#)

[Course Performance Food III-02 ILO Fa19.pdf](#)

[Course Performance Food III-02 Fa19.pdf](#)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

5 students took the test and 4 met the threshold. 1 was in the 60's.

Analysis of Results: 80% of students scored 80 or higher on test. 1 student scored in the 60's.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 4

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs bkfst fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: this course will no longer be offered. the breakfast assessment is moving to food 1. (12/12/2019)

Reporting Period: 2018 - 2019

05/13/2019

Conclusion: Assessment Goal/Threshold Met

CUI 2302-02: Goal Performance report shows the average score was 63.8% meaning most student met the threshold of 70%. 12 students took the test and 9 reached the threshold of 70% or higher. The goal was 75% of students meeting the threshold and that was reached. 3 students did not reach that goal (2 did not take the test) and one student reached a 35%.

Analysis of Results: One student did not meet the threshold and two students did not take the test. Even with these, the threshold of 75% of students making a score of 70% or higher was met.

of Traditional Students Assessed: 12

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food III ILO PLO results SP 19 part 2.pdf](#)

[Food III ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This final written exam is a follow up to the practical exam to make sure they understand how to make and write down what they have produced as well as multiply the recipe for 20 ppl. I believe the results of this test show organization and understanding of the performance they had on their practical. (05/13/2019)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2302-01: 5 students reporting all exceeded goals of 70% with an average test score of 87%.

Analysis of Results: 5 students assessed achieved threshold of 75% reaching 70% with average test score of 87%. Small class but

Program - Culinary Arts (AAS)

they did very well as a group and a team.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food III ILO PLO results SP 19 part 2.pdf](#)

[Food III ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This final written exam is a follow up to the practical exam to make sure they understand how to make and write down what they have produced as well as multiply the recipe for 20 ppl. I believe the results of this test show organization and understanding of the performance they had on their practical. I do not plan to change this right now. (05/13/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

85% Scored above the threshold.

Analysis of Results: 3 out of 22 students met or exceeded threshold. 2 of those students have issues taking written tests. Overall the average score was 86%.

of Traditional Students Assessed: 22

of Traditional Students Who Successfully Completed Assessment: 22

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food III Final Written Exam.docx](#)

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

[Food III Results \(2\).pdf](#)

[Food III Results.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will continue this exam for the next few semesters because it relates real time labs with a written exam and comprehension. (01/10/2019)

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](#)

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

15 students assessed (from 3 sections of the course); 14 students met the threshold while 1 student did not.

Analysis of Results: 93% met the threshold; 7% failed to meet the threshold.

of Traditional Students Assessed: 15

of Traditional Students Who Successfully Completed Assessment: 14

Program - Culinary Arts (AAS)

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

Related Documents:

[Column Statistics CUL 2303 \(01\) M&S Test 1 Spring 2021.pdf](#)
[Column Statistics CUL 2303 \(02\) M&S Test 1 Spring 2021.pdf](#)
[Column Statistics CUL 2303 \(W01-online\) M&S Test 1 Spring 2021.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2303-01 test 1-9 students assessed. 100% made above threshold.

Analysis of Results: all made above the threshold. 9 students assessed, 5 made 90 - 100, 1 made 80 - 89, and 3 made 70 - 79. all made above the threshold of 70%

of Traditional Students Assessed: 9
of Traditional Students Who Successfully Completed Assessment: 9
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 2303_01 test 1 MS Spring 2020.pdf](#)
[Spring 2020 overall assessment.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Continuous Improvement Action Plan: see documents (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2303-02-Test 1. 6 students assessed. 100% were over threshold.

Analysis of Results: 6 students assessed, 3 made 90 - 100, 2 made 80 - 89, 1 made 70 - 79.

of Traditional Students Assessed: 6
of Traditional Students Who Successfully Completed Assessment: 6
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 2303_02 test 1 MS Spring 2020.pdf](#)
[Spring 2020 overall assessment.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Program - Culinary Arts (AAS)

Conclusion: Assessment Goal/Threshold Met

CUL 2303-03 Test 1- 8 students assessed, 6 out of 8 made threshold. 75%

Analysis of Results: 6 out 8 students made the 70% threshold. Students made the following: 2 made-90 - 100, 1 made 80 - 89, 3 made 70 - 79, 2 made 60 - 69.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Spring 2020 overall assessment.docx](#)

[Column Statistics_CUL 2303_03 test 1 MS Spring 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2303-01: 9 students took test and all but one completed threshold of 80%

Analysis of Results: 90% of students met threshold of 80% or higher. One student was below 10.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs meat fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: continue as is and we are going to add in some labs for assessment next semester. (12/12/2019)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

CUL 2303-02: 11 students took the test and 9 were above 80% and 2 were above 70%.

Analysis of Results: 77% of students passed the threshold of 80% and 100% passed the 70% threshold.

of Traditional Students Assessed: 13

of Traditional Students Who Successfully Completed Assessment: 13

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs meat fa19.pdf](#)

Continuous Improvement Action Plans

Program - Culinary Arts (AAS)

Continuous Improvement Action Plan: same as before. adding in new assessments on labs. (12/12/2019)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

5 students submitted tests and 4 exceeded the threshold of 70%. One student was at 60%. The average score was 86.8%. Documents relating to students who did not exceed threshold attached.

Analysis of Results: This class was a small class that performed at 86.8%. The one person that missed the mark, wasn't far off. She just struggled on all the online exams I gave this semester. The one student who feel short was one of my best students in the Lab. She understands the information, just struggled with the test.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 4

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I am happy with how the test is assessing the students' knowledge and will continue with it as is. (05/13/2019)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

9 students were assessed and 8 students achieved the threshold of 70%. 8 students achieved the goal of 75%. 1 student that did not meet the threshold made a 68%. Documentation attached.

Analysis of Results: This class performed at 86.4%. There was only one student that barely missed the 70% threshold and he was the only student who didn't miss a day in this class. Not sure what happen to his score on this test, but he was a very good student and did very well all semester.

of Traditional Students Assessed: 9

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I am happy with how the test is assessing the students' knowledge and will continue with it as is. (05/13/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

85% of students scored an 80% or higher. 2 people scored between 70-79

Analysis of Results: Two people scored within the minimal range of the threshold. Overall the scores were very high.

of Traditional Students Assessed: 18

of Traditional Students Who Successfully Completed Assessment: 18

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

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of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Meat and Seafood Test 1.pdf](#)
[CUL 2303 \(01\) Meat and Seafood - McAfee - Fall 2018.docx](#)
[Meat and Seafood Test 1 Results.pdf](#)
[Meat and Seafood Test 1 \(2\) Results.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will continue with this form of assessment as well as adding in assessments for labs.
(01/10/2019)

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](#)

Results

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Not Met

5 students were assessed and 3 out of those 5 students exceeded the threshold of 70%. Two students did not exceed the threshold and their performance information is attached. This is only 66.6% of the students that reached the threshold.

Analysis of Results: I had an average of 83.2%. The two students that didn't meet the 70% range both struggle taking test and completing assignments online. Overall the students did a good job on the Final test and the concepts to the class. I believe that both students learned these concepts a lot better on the practical side.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 3

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I am happy with how the test is assessing the students' knowledge and I am not going to change the test as of now. (05/13/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

100% scored an 80% or higher

Analysis of Results: 100% scored and 80% or higher. Comprehension and application impressive.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Program - Culinary Arts (AAS)

[Breakfast Cookery Final Results.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will continue with this form of assessment as well as adding in technical/lab assessments (01/10/2019)

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](#)

Results

Reporting Period: 2019 - 2020

08/25/2020

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 23

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: The course shells on Blackboard already contain practice quizzes for each module as well as a practice exam for the final. Additionally, a test bank without answers is available for students. Students should be encouraged more to make use of these tools. (06/25/2019) (08/25/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

BAK 1301-04: 8 students took the written final and 6 surpassed the threshold.

Analysis of Results: 80% passed the threshold and two did not. The two who did not were in the 60's and 40's.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[BAK 1301 \(04\)- Fall 2019- Final Exam-Column Statistics.pdf](#)

[BAK 1301 \(04\)- Fall 2019- Final Exam-Item Analysis.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: this is going well but we will add in the practical next semester. (12/12/2019)

Reporting Period: 2018 - 2019

10/01/2019

Conclusion: Assessment Goal/Threshold Met

19(82%) students scored above 70% and 4(17.4%) students scored below 70%

Analysis of Results: have to look again.

Program - Culinary Arts (AAS)

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

Related Documents:

[BAK 1301 \(04\)- Fall 2019- Final Exam-Column Statistics.pdf](#)

[BAK 1301 \(04\)- Fall 2019- Final Exam-Item Analysis.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Continuous Improvement Action Plan The course shells on Blackboard already contain practice quizzes for each module as well as a practice exam for the final. Additionally, a test bank without answers is available for students. Students should be encouraged more to make use of these tools. (10/01/2019)

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

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

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](#)

Results

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Not Met

CUL 1302-01Ch. 4 quiz-62.5% passed the threshold. 8 students assessed, 5 passed.3 did not.

Analysis of Results: 8 students assessed, 4 students made 90 - 100, 1 made 80 - 89, 3 made 0-9. 0 null.

of Traditional Students Assessed: 8
of Traditional Students Who Successfully Completed Assessment: 5
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food I-02 Week 3 Ch 4 Quiz column stats fa19.docx](#)

[Food I ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1302-02 Ch. 4- 10 ppl assessed 70% threshold met.

Analysis of Results: 70% threshold met. 10 ppl assessed. 7 ppl made 90-100 and 3 made 0-9.

of Traditional Students Assessed: 10
of Traditional Students Who Successfully Completed Assessment: 7
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Week 3-Chapter 4-Food I, sec 02.docx](#)

[Food I ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1302-03 ch. 4-8 ppl assessed. 90% made threshold.

Analysis of Results: 90% of students met threshold. 6 students made 90-100, 1 student made 89-80 and 1 student made 9-0.

of Traditional Students Assessed: 8
of Traditional Students Who Successfully Completed Assessment: 7
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Week 3-Chapter 4-Food I, sec 03.docx](#)

[Food I ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1302 (01-05) we had a large number of classes this semester so i am combining them in numbers but the separate classes are attached.

45 students tookk the test and 29 did not meet the threshold of 70 or 75%.

Analysis of Results: (03) had 8 students with a score of 0-9. The other four classes had 10 all together with 0-9. 5 students in all classes made a 60-69%. Therefore only 46% of students passed the threshold in this class.

of Traditional Students Assessed: 45
of Traditional Students Who Successfully Completed Assessment: 24
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[food I-04 Week 3 Ch 4 Quiz column stats fa19.docx](#)

[food I-05 Week 3 Ch 4 Quiz column stats fa19.docx](#)

[Food 1-01 Week 3 Ch 4 Quiz fa19.docx](#)

[Column Statistics – Food I-03-ch 4 fa19.pdf](#)

[Food I-02 Week 3 Ch 4 Quiz column stats fa19.docx](#)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Inconclusive

CUL 1303-02

Program - Culinary Arts (AAS)

Analysis of Results: 15 students passed with a 70% or higher. 10 students made a 70% or less. However, there was a large amount of students who did not attend or quit attending with a higher than normal fail rate.

of Traditional Students Assessed: 15

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food 1 PLO results sp 19.pdf](#)

[Chapter 4 Exam- Tools and Equipment-Answers.docx](#)

[Chapter 4 Tools and Equipment.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: In a comprehensive evaluation of this course, those who attended the class on a regular basis and attempted the out of class assignments successfully completed the course and will move on to Food II. A few students failed to attend class after the first few weeks nor attempted any out of class assignment, resulting in failing grades essentially, they dropped the course without officially dropping through the registrar's office. A few others dropped at the beginning of the semester, never attending class at all, but are calculated in the final exam alignment-assessment report. In the future, the out of class assignment (homework, weekly quizzes) will have specific due dates. This will motivate students to work throughout the semester and avoid procrastination. (05/16/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Inconclusive

CUL 1303-03

Analysis of Results: asdasdfas

of Traditional Students Assessed: 11

of Traditional Students Who Successfully Completed Assessment: 4

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Chapter 4 Exam- Tools and Equipment-Answers.docx](#)

[Chapter 4 Tools and Equipment.docx](#)

[Food 1 PLO results sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: In a comprehensive evaluation of this course, those who attended the class on a regular basis and attempted the out of class assignments successfully completed the course and will move on to Food II. A few students failed to attend class after the first few weeks nor attempted any out of class assignment, resulting in failing grades essentially, they dropped the course without officially dropping through the registrar's office. A few others dropped at the beginning of the semester, never attending class at all, but are calculated in the final exam alignment-assessment report. In the future, the out of class assignment (homework, weekly quizzes) will have specific due dates. This will motivate students to work throughout the semester and avoid procrastination. (05/16/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Inconclusive

CUL 1302-01

Analysis of Results: asdfsdf

of Traditional Students Assessed: 14

Program - Culinary Arts (AAS)

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Chapter 4 Exam- Tools and Equipment-Answers.docx](#)

[Chapter 4 Tools and Equipment.docx](#)

[Food 1 PLO results sp 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: In a comprehensive evaluation of this course, those who attended the class on a regular basis and attempted the out of class assignments successfully completed the course and will move on to Food II. A few students failed to attend class after the first few weeks nor attempted any out of class assignment, resulting in failing grades essentially, they dropped the course without officially dropping through the registrar's office. A few others dropped at the beginning of the semester, never attending class at all, but are calculated in the final exam alignment-assessment report. In the future, the out of class assignment (homework, weekly quizzes) will have specific due dates. This will motivate students to work throughout the semester and avoid procrastination. (05/16/2019)

Reporting Period: 2017 - 2018

04/16/2019

Conclusion: Inconclusive

new assessment added spring 2019 for results through blackboard in May 19.

Analysis of Results: new assessment added spring 2019 for results through blackboard in May 19.

of Traditional Students Assessed: 30

of Traditional Students Who Successfully Completed Assessment: 30

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

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

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](#)

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Inconclusive

There are no results for this criteria. Students were offered an opportunity to earn an exemption from the Food II final exam; all students earned the exemption but 1; that student did not take the final exam.

Analysis of Results: No data to analyze.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 \(04\) Food II Final Exam \(Spring 2021\).docx](#)

[Column Statistics CUL 1303 \(W01 online\) Food II Final Exam \(Spring 2021\).docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

08/03/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1303-01-Final Exam -goal of 70% met with 5 students in the class and all passing the goal

Analysis of Results: 5 students passed the goal of 70%, 3 made between 90-100, 2 made 80-90. 3 were null
100% passed threshold

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food II ImprovementPlan.docx](#)

[Food 2-01 Spring 19 Final Resules.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (08/03/2020)

Reporting Period: 2019 - 2020

08/03/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1303-02 Final Exam, made threshold. 90% made threshold. 5 were taking exam and 1 did not make threshold.

Analysis of Results: 90% made threshold. 3 of the students made 80 - 89,1 made 70 - 79 amd 1 made 60 - 69.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 4

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food II ImprovementPlan.docx](#)

[Food II Final Written Exam, sec 02.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (08/03/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1303-03 Final Written-5 students assessed and 100% passed threshold.

Analysis of Results: 5 students assessed, 100% passed threshold. 4 passed with 80-89 and 1 passed with 90-100.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

Program - Culinary Arts (AAS)

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

Related Documents:

[Column Statistics CUL 1303 03 Food Production II final exam.pdf](#)
[Food II ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1303-04 Final Written-8 students assessed 90% made the threshold.

Analysis of Results: 8 students assessed, 90% made the threshold. 2 made 90 - 100, 5 made 80 - 89, 1 made 60 - 69

of Traditional Students Assessed: 8
of Traditional Students Who Successfully Completed Assessment: 7
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics CUL 1303 04 Food Production II final exam.pdf](#)
[Food II ImprovementPlan.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

CUL 1303 was our only Food II class this semester. 7 students took the exam and all made the threshold except two. They were in the 60's. This threshold is 70%.

Analysis of Results: If the threshold was set to 80% then only 3 out of seven surpassed the threshold. The UAPTC threshold is 70% therefore 71% passed.

of Traditional Students Assessed: 7
of Traditional Students Who Successfully Completed Assessment: 5
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs food II-2 Fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: we have recently updated food I and II to add in more cooking. This is our newest class on this update. It has raised the bar and I think they will reach it. (12/12/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1303-01: 7 students were in the class but 6 only took the written final. Out of these 6, the average score was 68%. Overall in the class, the average was 52.4% in with 3 students out of 7 passed the 70% threshold.

Program - Culinary Arts (AAS)

Analysis of Results: CUL 1303-01: 7 students were in the class but 6 only took the written final. Out of these 6, the average score was 68%. Overall in the class, the average was 52.4% in with 3 students out of 7 passed the 70% threshold.

of Traditional Students Assessed: 7

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food II PLO results sp19.pdf](#)

[Food 2-01 Spring 19 Final Resules.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: n/a (05/16/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1303-02: 8 students in the class and overall the threshold of 70% was met. 6 out of 8 met that threshold but two did not submit anything. As for the test, 6 people took the test and the average score was a 72% so all of the students passed the threshold of 70%.

Analysis of Results: CUL 1303-02: 8 students in the class and overall the threshold of 70% was met. 6 out of 8 met that threshold but two did not submit anything. As for the test, 6 people took the test and the average score was a 72% so all of the students passed the threshold of 70%.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food II PLO results sp19.pdf](#)

[Food 2-02 Spring 19 Final Results.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: n/a (05/16/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Not Met

CUL 1303-03: 4 students in the class and one did not submit any work. Out of the three students in the class, one exceeded the threshold. Two students did not. On the test, The average of the three students was a 68%, this did not exceed the 70% threshold. The fourth student was not included in this calculation.

Analysis of Results: CUL 1303-03: 4 students in the class and one did not submit any work. Out of the three students in the class, one exceeded the threshold. Two students did not. On the test, The average of the three students was a 68%, this did not exceed the 70% threshold. The fourth student was not included in this calculation.

of Traditional Students Assessed: 4

of Traditional Students Who Successfully Completed Assessment: 3

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0
Related Documents:
[Food II PLO results sp19.pdf](#)
[Food 2-03 Spring 19 Final Results.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: n/a (05/16/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

86% made 75% or above

Analysis of Results: 3 people out of 22 made below the threshold of 75%. Those were not good test takers in the class. Overall the average scores were 82% or higher.

of Traditional Students Assessed: 22

of Traditional Students Who Successfully Completed Assessment: 22

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: n/a (05/16/2019)

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](#)

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

13 students assessed; 10 students met the threshold while 3 did not.

Analysis of Results: 77% of the students assessed met the threshold; 13% of the students assessed did not meet the threshold.

of Traditional Students Assessed: 13

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[DOC051121-05112021113713.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Not Met

CUL 1304-01 Final Written- 7 students assessed, 57% met threshold.

Analysis of Results: 7 students assessed, 57% met threshold, 4 met threshold, 3 did not. 1 made 90 - 100, 1 made 80 - 89, 1 made 70 - 79, 1 made 60 - 69, 3 made 0 - 9 with 0 null.

Program - Culinary Arts (AAS)

of Traditional Students Assessed: 7
of Traditional Students Who Successfully Completed Assessment: 4
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Best inclusion report Stocks CUL 1304-01.docx](#)
[Column Statistics Stocks 01 Final Spring 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1304-02-final written- 5 students assessed, 2 null. 100% met threshold.

Analysis of Results: 5 student assessed, 5 met threshold. 2 null. 5 made between 90-100.

of Traditional Students Assessed: 5
of Traditional Students Who Successfully Completed Assessment: 5
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Stocks 02 Final Spring 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: added power points and more information so this class can go totally online if needed. I do not have videos for soups because I would like to do that with them by zoom and video it next semester. (07/28/2020)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

5 out of 7 students scored above the 70% threshold. One student did not take the test so he skewed the results negatively. Therefore it was really 5 out of 6 scored above threshold although I am reporting they did not since that is what is in the tabulated results on the course performance report. Documentation on the students who did not meet the threshold are included. 5/6 of students = 83%.

Analysis of Results: 5 out of 7 students scored above the 70% threshold. One student did not take the test so he skewed the results negatively. Therefore it was really 5 out of 6 scored above threshold although I am reporting they did not since that is what is in the tabulated results on the course performance report. Documentation on the students who did not meet the threshold are included.

of Traditional Students Assessed: 7
of Traditional Students Who Successfully Completed Assessment: 6
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Program - Culinary Arts (AAS)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I am happy with most of this exam. It is a comprehensive one of the three quizzes we have during the year. I am seeing that the smaller sauces are an issue and will work on that more. (05/13/2019)

Reporting Period: 2018 - 2019

05/10/2019

Conclusion: Assessment Goal/Threshold Met

10 students met or exceeded the threshold in stocks by 90% in this class.

Analysis of Results: 10 students exceeded the threshold in stocks by the 90% mark in this class. There were no individuals who did not meet the threshold or come near it.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Final exam is a comprehensive exam of the past three quizzes and the students seemed to comprehend the material very well. No changes as of now. (05/13/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

Performance target of 75% or higher

Analysis of Results: In two different classes, the results were 77.6% and 72% met. One student who did not score over 70% has issues with taking tests but does very well in the labs.

of Traditional Students Assessed: 17

of Traditional Students Who Successfully Completed Assessment: 16

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

[Test Canvas_Final Exam – CUL 1304_ Stocks, Sauces &html](#)

[Stocks Results.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We will continue with the testing process throughout the semester and add in new labs so we will be able to assess in more than one area of the class. Some people do not test well but do well in the class so the comprehension is there it just does not translate to written exams. We need other ways of assessing what knowledge is being processed through these classes. This was just step one. (01/10/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

Score should be 80% or higher

Analysis of Results: Students scored 75% or higher.

of Traditional Students Assessed: 16

of Traditional Students Who Successfully Completed Assessment: 16

of Online Students Assessed: 0

Program - Culinary Arts (AAS)

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

Related Documents:

[CUL 1304 \(01\) Soups Stocks and Sauces -Mosley-Fall 2018.docx](#)
[Test Canvas_Final Exam – CUL 1304_ Stocks, Sauces &html](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: We had a couple of students who do not take paper tests well in both classes. We will continue with the testing process throughout the semester and add in new labs so we will be able to assess in more than one area of the class. Some people do not test well but do well in the class so the comprehension is there it just does not translate to written exams. We need other ways of assessing what knowledge is being processed through these classes. This was just step one. (01/10/2019)

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

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

10 students were assessed; 7 met the threshold while 3 did not.

Analysis of Results: 70% of students assessed met the threshold; 30% did not meet the threshold.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 7

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food IV 01 Practical Exam Spring 2021.docx](#)
[Column Statistics Food IV 02 Practical Exam Spring 2021.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Inconclusive

Food IV Final Practical not given this year because students were home and did not have the means to get all ingredients. Covid 19 forced the school to go online. They did a project/written combo.

Analysis of Results: Food IV Final Practical not given this year because students were home and did not have the means to get all ingredients. They did a project/written combo.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

Reporting Period: 2018 - 2019		12/12/2019
Conclusion: Assessment Goal/Threshold Met (01) 7 students took the exam and 100% achieved the threshold.		
Analysis of Results: 100% of the students met the threshold of 70%		
# of Traditional Students Assessed: 7		
# of Traditional Students Who Successfully Completed Assessment: 7		
# of Online Students Assessed: 0		
# of Online Students Who Successfully Completed Assessment: 0		
# of Hybrid Students Assessed: 0		
# of Hybrid Students Who Successfully Completed Assessment: 0		
# of Concurrent Students Assessed: 0		
# of Concurrent Students Who Successfully Completed Assessment: 0		
Related Documents: Column Statistics Food IV-01 Practical Fa19_.pdf Course Performance Food IV-01 Fa19.pdf		
Continuous Improvement Action Plans		
Continuous Improvement Action Plan: continue with rubric. add rubric report next sem. This time we used a paper one. we will build it in to blackboard. (12/12/2019)		
Reporting Period: 2018 - 2019		12/12/2019
Conclusion: Assessment Goal/Threshold Met (02) 5 students took the exam and 4 met the threshold. One student was in the 60's.		
Analysis of Results: 80% of students met or passed the threshold.		
# of Traditional Students Assessed: 5		
# of Traditional Students Who Successfully Completed Assessment: 4		
# of Online Students Assessed: 0		
# of Online Students Who Successfully Completed Assessment: 0		
# of Hybrid Students Assessed: 0		
# of Hybrid Students Who Successfully Completed Assessment: 0		
# of Concurrent Students Assessed: 0		
# of Concurrent Students Who Successfully Completed Assessment: 0		
Related Documents: all docs Food IV-02 fall19.pdf		
Continuous Improvement Action Plans		
Continuous Improvement Action Plan: adding rubric into blackboard so we have a better analysis of the test for next semester. (12/12/2019)		
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		
Results		
Reporting Period: 2020 - 2021		06/25/2021
Conclusion: Assessment Goal/Threshold Met 8 students were assessed; 6 students met the threshold while 2 did not.		
Analysis of Results: 75% of the students assessed met the threshold while 25% did not.		
# of Traditional Students Assessed: 8		
# of Traditional Students Who Successfully Completed Assessment: 6		
# of Online Students Assessed: 0		
# of Online Students Who Successfully Completed Assessment: 0		
# of Hybrid Students Assessed: 0		
# of Hybrid Students Who Successfully Completed Assessment: 0		

Program - Culinary Arts (AAS)

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[DOC051121-05112021113713.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Inconclusive

CUL 1304-01-Final Practical-none given this year since we were online bc of covid 19 and many students did not have access to ingredients, etc. They did an enhanced written.

Analysis of Results: CUL 1304-01-Final Practical-none given this year since we were online bc of covid 19 and many students did not have access to ingredients, etc. They did an enhanced written.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Reorganized the order of how we taught items to make sure all objectives are met before/at midterm. Midterm exam added for assessment. Blackboard overhaul so it can be taken online. Videos of soups to be added but we want to do those live with the students. Everything else has videos, powerpoints, etc. (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Inconclusive

CUL 1304-02-Final Practical-none given this year since we were online bc of covid 19 and many students did not have access to ingredients, etc. They did an enhanced written.

Analysis of Results: CUL 1304-01-Final Practical-none given this year since we were online bc of covid 19 and many students did not have access to ingredients, etc. They did an enhanced written.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Reorganized the order of how we teach items to make sure all objectives are met before/at midterm. Midterm exam added for assessment. Blackboard overhaul so it can be taken online. Videos of soups to be added but we want to do those live with the students. Everything else has videos, powerpoints, etc. (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

(01) 9 students took the practical and all were in the 90th percentile

Analysis of Results: 100% of students met or exceeded the threshold with a median grade of 97%

of Traditional Students Assessed: 9

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Rubric Report Final Practical Stocks-02 Fall 2019.docx](#)

[Course Performance Stocks-01 ILO Fall 2019.docx](#)

[Course Performance-Stocks PLO Fall 2019.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: stocks has changed direction. What was taught last will be first. It is easiest to hardest now. Plus the final tests will cover the sauces which start mid semester. It will be fresh in their minds (12/12/2019)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Not Met

(02) 10 students took the test and 10 passed the threshold.

Analysis of Results: 100% of students passed the threshold

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics –Stocks, Sauces & Soups02-Practical Fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: this instructor will not be returning. (12/12/2019)

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

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

7 students were assessed; 5 students met the threshold while 2 students did not.

Analysis of Results: 71% of the students assessed met threshold; 29% of the students assessed did not meet threshold.

of Traditional Students Assessed: 7

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food 3 Assessment Spring 2021.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Non at this time. (06/25/2021)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

Program - Culinary Arts (AAS)

(01) 7 students took the practical exam. all but one met the threshold.

Analysis of Results: 85% of students met the threshold of 70% or higher.

of Traditional Students Assessed: 7

of Traditional Students Who Successfully Completed Assessment: 6

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food III-01 practical- fa19.pdf](#)

[Course Performance Food III-01 Fa19.pdf](#)

[Course Performance ILO Food III-01 Fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: changing the practical a bit each year (different country or region per class) helps the teacher and student. They dont pass along too much information and there is a need for research. we also need to add in rubric. (12/12/2019)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

(02) 10 students took the practical. One was below threshold.

Analysis of Results: 2 students did not take practical. One was below threshold. so, 9 out of 10 reached threshold. this is 90%.

of Traditional Students Assessed: 10

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Food III-02- Practical Fa19.pdf](#)

[Course Performance Food III-02 ILO Fa19.pdf](#)

[Course Performance Food III-02 Fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: changing up the region or country we do for the practical to keep it fresh and add in some international. Add rubric to blackboard so we can get more data. (12/12/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Met

12 students were in the class and 10 took the final practical exam. This was scored through a rubric through blackboard. The points possible were 99. The average score was 75.2.

Analysis of Results: The threshold was met. When looking at the breakdown of the rubric, they started strong with their appetizers but their entrees did nto impress. This class had fish and most of it was overdone. Many chose risotto and let it sit before service so it was not creamy and many dishes were warm to cold by the time I got them. This hurt most of their scores.

of Traditional Students Assessed: 12

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

Program - Culinary Arts (AAS)

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food III final practical rubric report sp 19 part 2.pdf](#)

[Food III final practical rubric report sp 19.pdf](#)

[Food III ILO PLO results SP 19 part 2.pdf](#)

[Food III ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I used to make a plate so they knew how it would look, now I am making a tasting plate as well before service so they can all taste it as well. This will be accompanied by a discussion of the dish and why it is cooked how it is. I believe this was the biggest issue with the risotto and fish. They had it after service as family meal. The ones who cooked it did somewhat well but the ones on other stations did not because of practice. Maybe I will add these in for more than one day so the rotation can get practice (not just one group). (05/16/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Met

CUI 2302-01: 5 students took the exam and the overall score was 85.6%. Overall they did a solid job. They had the meat group because we had two severe shellfish allergies in the class.

Analysis of Results: 5 out of 5 students in the class took the exam. These students worked well as a group. It was a small class but they learned that they needed to work harder to get things done. Their scores were higher and they may have paid attention better than the larger group. Their overall scores were higher and their overall attendance was higher.

of Traditional Students Assessed: 5

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Food III final practical rubric report sp 19 part 2.pdf](#)

[Food III final practical rubric report sp 19.pdf](#)

[Food III ILO PLO results SP 19 part 2.pdf](#)

[Food III ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: I used to make a plate so they knew how it would look, now I am making a tasting plate as well before service so they can all taste it as well. This will be accompanied by a discussion of the dish and why it is cooked how it is. I believe this was the biggest issue with the risotto and fish. They had it after service as family meal. The ones who cooked it did somewhat well but the ones on other stations did not because of practice. Maybe I will add these in for more than one day so the rotation can get practice (not just one group). (05/16/2019)

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)

Program - Culinary Arts (AAS)

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)
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

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #2 - Inclusiveness - Promote cultural diversity within our community
CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change
CCLO #4 - Mindfulness - Identify effective self-care strategies to foster healthy, mind, body, and spirit. (Purpose, Reflection, Awareness, Personal Fulfillment)
CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals
UA-PTC Institutional Learning Outcomes
ILO 1: Information Literacy - Analyze information from credible sources
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 5: Quantitative Reasoning - Use quantitative methods to solve problems
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 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)

Related Course Outcomes

CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00 -	CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam-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)

Related Course Outcomes

CUL 2305 - Food Production IV
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
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

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 2308 - Breakfast Cookery
Breakfast Final Exam-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00
Breakfast Written Final-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72
Breakfast Final Written Exam-CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72 - CUL.AAS.PLO.06.72: Identify and prepare a variety of breakfast meats. Aligned with AS.ACFEF.05.72

Learning/Co-Curricular Outcome: PLO 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, 2020 - 2021
- 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
Results
Reporting Period: 2018 - 2019
Conclusion: Inconclusive
Was not assessed since the findings were inconclusive.
Analysis of Results: something happened to the data but it will be assessed this next semester. We think when the courses were copied something went wrong with the changeover in blackboard from last semester so when we tried to pull the data it did not pull anything.
of Traditional Students Assessed: 23
of Traditional Students Who Successfully Completed Assessment: 23
of Online Students Assessed: 15
of Online Students Who Successfully Completed Assessment: 15
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0
Related Documents: Intro to hosp quiz.pdf
Continuous Improvement Action Plans
Continuous Improvement Action Plan: We will put this back in blackboard and have students take it again to get some actual results. (02/14/2019)

Related Courses

Program - Culinary Arts (AAS)

CUL 1301 - Applied Foodservice Sanitation - (1 - Introduced)
CUL 1302 - Food Production I - (1 - Introduced)
CUL 1303 - Food Production II - (1 - Introduced, 2 - Reinforced)
CUL 1304 - Stocks, Sauces and Soups - (2 - Reinforced)
CUL 1305 - Garde Manger - (2 - Reinforced)
CUL 2302 - Food Production III - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2303 - Meat and Seafood - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2304 - Banquets and Catering - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2305 - Food Production IV - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)
CUL 2308 - Breakfast Cookery - (2 - Reinforced, 3 - Assessed)
CUL 2310 - International Cuisine - (2 - Reinforced, 3 - Assessed)
CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced, 3 - Assessed)
CUL 2323 - Restaurant Patisserie - (1 - Introduced, 2 - Reinforced, 3 - Assessed)
CUL 2325 - Canning, Freezing, Drying and Preserving - (2 - Reinforced)

Related Items

UA-PTC Co-Curricular Outcomes
CCLO #1 - Leadership - Empower and inspire others; Navigate and affect change; Recognize strengths; Work toward a shared vision
CCLO #2 - Inclusiveness - Promote cultural diversity within our community
CCLO #3 - Social Responsibility - Act with honesty and principles to facilitate positive social change
CCLO #5 - Lifelong & Global Learning - Demonstrate and apply interdisciplinary connections; Cultivate spirit of creative thought and curiosity to achieve goals
UA-PTC Institutional Learning Outcomes
ILO 1: Information Literacy - Analyze information from credible sources
ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline
ILO 3: Communication - Communicate effectively with diverse audiences in multiple contexts
ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
ILO 7: Professionalism - Demonstrate career readiness skills

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 1301 - Applied Foodservice Sanitation	
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.	- CUL.AAS.PLO.01.00: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations. Reinforce personal hygiene habits and food handling practices that protects the health of the consumer. Aligned to AS.ACFEF.12.00 as well.
Sanitation -Final Certification Exam-CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01	- CUL.AAS.PLO.01.01: Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth. Aligned to AS.ACFEF.12.01
Sanitation-Final Certification Exam-CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03	- CUL.AAS.PLO.01.03: List and define the fundamentals of good personal hygiene. Align with AS.ACFEF.12.03
CUL 1305 - Garde Manger	
Final Written Exam-CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	- CUL.CP.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
Final Written Exam- CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04	- CUL.CP.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam- CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04	- CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam-CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00	- CUL.AAS.PLO.07.00: (Garde Manger) To develop skills in producing a variety of cold food products. To prepare items appropriate for buffet presentation, including decorative pieces. Aligned with AS.ACFEF.06.00
CUL 2302 - Food Production III	
Final Written Exam-CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01	- CUL.AAS.PLO.04.01: Perform basic math functions. Aligned with AS.ACFEF.03.01
Final Written Exam-CUL.TC.PLO.04.00 CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00	- CUL.TC.PLO.04.00: (Business and Math) To perform mathematical functions related to foodservice operations. Aligned with AS.ACFEF.03.00
Final Practical Exam-CUL.AAS.PLO.06.01 CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01	- CUL.AAS.PLO.06.01: Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Aligned with AS.ACFEF.05.01
Final Practical-CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50	- CUL.CP.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical - CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38	- CUL.TC.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
Final Practical-CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39	- CUL.TC.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39

Program - Culinary Arts (AAS)

Related Course Outcomes

CUL 2303 - Meat and Seafood
Meat and Seafood Test 1-CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00 - CUL.AAS.PLO.06.00: (Food Preparation) To develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. To operate equipment safely and correctly. To apply knowledge of laws and regulations relating to safety and sanitation in the kitchen. Aligned with AS.ACFEF.05.00
Meat and Seafood Test 1-CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38 - CUL.AAS.PLO.06.38: Perform basic fabrication tasks with meat, poultry, seafood and variety meats. Aligned with AS.ACFEF.05.38
CUL 2304 - Banquets and Catering
Chapter 10 Test-CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08 - CUL.AAS.PLO.03.08: Discuss the fundamentals and importance of responsible alcohol service. Aligned with AS.ACFEF.02.08
Chapter 10 Test-CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00 - CUL.AAS.PLO.03.00: (Beverage Management) To become familiar with and varieties of alcoholic and non-alcoholic beverages. To develop an appreciation for wine and food affinity. To explain laws and procedures related to responsible alcohol service. Aligned with AS.ACFEF.02.00
Chapter 8 Test- CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00 - CUL.AAS.PLO.05.00: (Dining Room service) To perform dining room functions using a variety of types of service. To demonstrate an understanding of quality customer service. Aligned with AS.ACFEF.04.00
Ch. 8 Test-CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08 - CUL.AAS.PLO.05.08: Explain inter-relationships and work flow between dining room and kitchen operations. Aligned with AS.ACFEF.04.08
CUL 2305 - Food Production IV
Final Practical Exam-CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11 - CUL.AAS.PLO.07.11: Demonstrate food presentation techniques using a variety of plates, platters and trays. Aligned with AS.ACFEF.06.11
Final Practical Exam-CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04 - CUL.AAS.PLO.07.04: Prepare a variety of hors d'oeuvre, appetizers and canapes. Aligned with AS.ACFEF.06.04
Final Practical Exam-CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50 - CUL.AAS.PLO.06.50: Prepare a variety of non-grand/classical sauces. Aligned with AS.ACFEF.05.50
Final Practical Exam-CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39 - CUL.AAS.PLO.06.39: Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness. Aligned with AS.ACFEF.05.39
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

Program - Culinary Arts (AAS)

Related Course Outcomes

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 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, 2020 - 2021

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](#)

Program - Culinary Arts (AAS)

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Not Met

12 students, 6 each from 2 classes, were assessed; 5 of the 12 met the threshold while 7 students did not.

Analysis of Results: 42% of the students assessed met the threshold; 58% of the students assessed did not meet threshold.

of Traditional Students Assessed: 12

of Traditional Students Who Successfully Completed Assessment: 5

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics GM 01 Final Written Exam Spring 2021.docx](#)

[Column Statistics GM 02 Final Written Exam Spring 2021.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1305-01-Written Final- 12 students assessed and 9 passed the threshold so 75% passed threshold.

Analysis of Results: 12 students assessed, 8 students made 90-100, 1 made 89-90, and 3 made 0-9 . There were no "Null" so those were grades.

of Traditional Students Assessed: 12

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column statistics GM 01 2020.pdf](#)

[Improvements for fall semester to be implemented.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 1305-02-Written Final Exam- 8 students assessed and all made between 90-100. Threshold met by 100%

Analysis of Results: threshold met by 100%

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[column statistics GM 02 2020.pdf](#)

Program - Culinary Arts (AAS)

[Improvements for fall semester to be implemented GM.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

12 out of 17 students passed the threshold of 70% set by school. 11 students passed the 80% threshold.

Analysis of Results: 70% of students passed threshold. 2 had below 50 and 3 had 0-9.

of Traditional Students Assessed: 17

of Traditional Students Who Successfully Completed Assessment: 12

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs GM 1and2 Fall 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: adding in practical exam in as well as the written since the hands on is our focus (12/12/2019)

Reporting Period: 2018 - 2019

05/14/2019

Conclusion: Assessment Goal/Threshold Met

CUL 1305-01: 16 students were assessed but only 11 submitted tests. Out of these 11, the threshold was achieved and the average scores were 87%.

Analysis of Results: Students did well on the test and achieved the goal of both 70 and 80% or higher with an average score of 80% achieving 80% or higher with the average score being 87%.

of Traditional Students Assessed: 16

of Traditional Students Who Successfully Completed Assessment: 11

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[GM ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: no changes since the test is now in blackboard and can be tracked. (05/14/2019)

Reporting Period: 2018 - 2019

05/14/2019

Conclusion: Assessment Goal/Threshold Met

CUI 1305-02: 15 students assessed, 10 turned in tests. Out of those 10, all achieved the 70% threshold. Average score 99.4 for the class.

Analysis of Results: Both goals of 70% and 80% making 80% and bypassing it with a course average of 99.4%

of Traditional Students Assessed: 15

of Traditional Students Who Successfully Completed Assessment: 10

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

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of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: tests are now in blackboard and taken in blackboard so we can track. no changes for now. (05/14/2019)

Reporting Period: 2017 - 2018

05/07/2018

Conclusion: Inconclusive

Last semester it was not in blackboard so it will be added this spring semester and we will be able to track the data.

Analysis of Results: new assessment since the test was not administered through blackboard and therefore we could not track data. spring 19 will generate data.

of Traditional Students Assessed: 15
of Traditional Students Who Successfully Completed Assessment: 15
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[GM ILO PLO results SP 19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: aligned and put in blackboard ready for assessment (05/07/2019)

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

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

12 students, 6 each from 2 classes, were assessed; 10 students met the threshold while 2 students did not.

Analysis of Results: 83% of students assess met the threshold while 17% did not.

of Traditional Students Assessed: 12
of Traditional Students Who Successfully Completed Assessment: 10
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics GM 01 Practical Exam Spring 2021.docx](#)

[Column Statistics GM 02 Practical Exam.docx](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: None at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Inconclusive

CUL 1305-01

Analysis of Results: we were going to start this this semester but decided not to assess it because we had to move to online because of covid 19. We will start again next semester because we are more prepared even if we go online.

of Traditional Students Assessed: 0

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of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: we will try it next semester (07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Inconclusive

CUL 1305-02 Final Practical Exam

Analysis of Results: we were going to start this this semester but decided not to assess it because we had to move to online because of covid 19. We will start again next semester because we are more prepared even if we go online.

of Traditional Students Assessed: 0

of Traditional Students Who Successfully Completed Assessment: 0

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Continuous Improvement Action Plans

Continuous Improvement Action Plan: we were going to start this this semester but decided not to assess it because we had to move to online because of covid 19. We will start again next semester because we are more prepared even if we go online. (07/28/2020)

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

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.

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* **Outcome Status:** Active - Learning

* **Planned Assessment Cycle:** 2017 - 2018, 2018 - 2019, 2019 - 2020, 2020 - 2021

Start Date: 08/18/2017

Reason for Archival: on going

Assessment Measures

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

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

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

Related Documents:

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

Results

Reporting Period: 2020 - 2021

06/25/2021

Conclusion: Assessment Goal/Threshold Met

41 students, from 4 classes, assessed; 38 students met the threshold while 3 students did not.

Analysis of Results: Of the 41 students (from 4 classes) that were assessed, 93% met the threshold while 7% did not.

of Traditional Students Assessed: 23

of Traditional Students Who Successfully Completed Assessment: 21

of Online Students Assessed: 18

of Online Students Who Successfully Completed Assessment: 17

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[HF Monday Assessment proof Spring 2021.pdf](#)

[HF online Assessment proof Spring 2021.pdf](#)

[HF Thursday Assessment proof Spring 2021.pdf](#)

[HF Tuesday Assessment proof Spring 2021.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Non at this time. (06/25/2021)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2307-01 Test 1- 9 students assessed and all met threshold at 100%

Analysis of Results: 9 students assessed- 7 students made 90 - 100, 1 student made 70 - 79. Therefore the threshold was met 100%.

of Traditional Students Assessed: 9

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Nutrition 01 test 1 Sp 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Continuous Improvement Action Plan: Nutrition 01 test 1

These three reports are from the Healthy Foods Monday night class. There were nine students that completed quiz #1. The

Program - Culinary Arts (AAS)

average score was 82.8%. The current goal of 70% is being met and exceeded. The power point slides that the instructor uses in lecture are available in the Learning Management System class shell. This may help the students to review and learn the material. The book is easy to understand, which makes reading the material and preparing for class easier. The instructor will continue to find new ways to engage the students while in the classroom and using the Learning Management System tools.

(07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2307-02 test 1- 11 students assessed. All students met or exceeded threshold.

Analysis of Results: 11 student assessed 8 students made-90 - 100, 2 made 80 - 89, 1 made 70 - 79. All made above the threshold. 100%

of Traditional Students Assessed: 11

of Traditional Students Who Successfully Completed Assessment: 11

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Nutrition 02 Test 1 Sp 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Nutrition 02 Test 1

These three reports are from the Healthy Foods Tuesday class. There were eleven students that completed quiz #1. The average score was 91.4%. The current goal of 70% is being met and exceeded. The power point slides that the instructor uses in lecture are available in the Learning Management System class shell. This may help the students to review and learn the material. The book is easy to understand, which makes reading the material and preparing for class easier. The instructor will continue to find new ways to engage the students while in the classroom and using the Learning Management System tools.

(07/28/2020)

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2307-03-test 1- 9 students assessed and all made in the 90-100 range so 100% made the threshold.

Analysis of Results: 9 students made 90-100. 100% made the threshold.

of Traditional Students Assessed: 9

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Column Statistics Nutrition 03 Test 1 Sp 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: Nutrition 03 Test 01

These three reports are from the Healthy Foods Thursday class. There were nine students that completed quiz #1. The average score was 87.2%. The current goal of 70% is being met and exceeded. The power point slides that the instructor uses in lecture are available in the Learning Management System class shell. This may help the students to review and learn the material. The book is easy to understand, which makes reading the material and preparing for class easier. The instructor will continue to find new ways to engage the students while in the classroom and using the Learning Management System tools.

(07/28/2020)

Program - Culinary Arts (AAS)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

34 students in 3 classes took the exam and only two did not meet threshold.

Analysis of Results: 94% of students met threshold of 80%

of Traditional Students Assessed: 34

of Traditional Students Who Successfully Completed Assessment: 32

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[HF 01Column Stats Fall 2019.pdf](#)

[HF 02 column stats Fall 2019.pdf](#)

[HF03 column stats Fall 2019.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: we are keeping this in and adding sustainability paper as well for assessment.
(12/12/2019)

Reporting Period: 2018 - 2019

05/14/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 17

of Traditional Students Who Successfully Completed Assessment: 9

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

Continuous Improvement Action Plan: This assignment was the first quiz of the semester that was given on the learning management system. The time given to complete was 20 minutes. After hearing from my students that the time was not adequate, I increased the time allowed to 30 minutes. I also changed the attempts allowed from 1 to 2. The feedback from the students was helpful for me as the instructor. I modified the assignment to increase student success. (05/14/2019)

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

91% and higher made 80% or higher

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

of Traditional Students Assessed: 44

of Traditional Students Who Successfully Completed Assessment: 44

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

Program - Culinary Arts (AAS)

of Hybrid Students Who Successfully Completed Assessment: 0

of Concurrent Students Assessed: 0

of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

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

Related Courses

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Related Items

UA-PTC Co-Curricular Outcomes

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

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

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

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

UA-PTC Institutional Learning Outcomes

Program - Culinary Arts (AAS)

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
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

Program - Culinary Arts (AAS)

Related Course Outcomes

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, 2020 - 2021

Start Date: 08/18/2017

Assessment Measures

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

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

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

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

Results

Reporting Period: 2019 - 2020

07/28/2020

Conclusion: Assessment Goal/Threshold Met

CUL 2303 - Meat and Seafood Sustainability Paper- 8 evaluations, 95.5 was overall grade so threshold of 70% was met.

Analysis of Results: 8 evaluations, 95.5 was overall grade so threshold of 70% was met.

of Traditional Students Assessed: 8

of Traditional Students Who Successfully Completed Assessment: 8

of Online Students Assessed: 0

of Online Students Who Successfully Completed Assessment: 0

of Hybrid Students Assessed: 0

Program - Culinary Arts (AAS)

of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[Spring 2020 overall assessment.docx](#)
[Rubric Report for Sustainability Paper ms Spring 2020.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: see docs (07/28/2020)

Reporting Period: 2018 - 2019

12/12/2019

Conclusion: Assessment Goal/Threshold Met

5 students were evaluated and all met the threshold.

Analysis of Results: 75% of students made an 84% or higher

of Traditional Students Assessed: 5
of Traditional Students Who Successfully Completed Assessment: 5
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

[all docs meat fa19.pdf](#)

Continuous Improvement Action Plans

Continuous Improvement Action Plan: continuing with this but the students may need a review in citation page. Over half did incorrectly (12/12/2019)

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Met

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

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

of Traditional Students Assessed: 5
of Traditional Students Who Successfully Completed Assessment: 3
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

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

Reporting Period: 2018 - 2019

05/16/2019

Conclusion: Assessment Goal/Threshold Met

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

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

Program - Culinary Arts (AAS)

of Traditional Students Assessed: 9
of Traditional Students Who Successfully Completed Assessment: 6
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

Continuous Improvement Action Plans

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

Reporting Period: 2017 - 2018

01/10/2019

Conclusion: Assessment Goal/Threshold Met

Threshold met. Average scores were above 94%.

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

of Traditional Students Assessed: 14
of Traditional Students Who Successfully Completed Assessment: 14
of Online Students Assessed: 0
of Online Students Who Successfully Completed Assessment: 0
of Hybrid Students Assessed: 0
of Hybrid Students Who Successfully Completed Assessment: 0
of Concurrent Students Assessed: 0
of Concurrent Students Who Successfully Completed Assessment: 0

Related Documents:

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

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

[Sustainability Paper Results.pdf](#)

Continuous Improvement Action Plans

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

Related Courses

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

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

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

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

CUL 1305 - Garde Manger - (2 - Reinforced)

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

Program - Culinary Arts (AAS)

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

CUL 2304 - Banquets and Catering - (2 - Reinforced)
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CUL 2305 - Food Production IV - (2 - Reinforced)

CUL 2307 - Healthy Foods/Nutrition - (2 - Reinforced)
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CUL 2308 - Breakfast Cookery - (2 - Reinforced)
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CUL 2310 - International Cuisine - (2 - Reinforced)
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CUL 2317 - Cuisines of the Southern United States - (2 - Reinforced)

CUL 2323 - Restaurant Patisserie - (2 - Reinforced)
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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
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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)
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UA-PTC Institutional Learning Outcomes
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ILO 1: Information Literacy - Analyze information from credible sources
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ILO 2: Technology Literacy - Appropriately apply a variety of technology tools within one's discipline

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

ILO 4: Critical Thinking - Apply critical thinking skills to achieve a desired goal
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ILO 6: Cultural Awareness - Demonstrate awareness of cultural differences
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ILO 7: Professionalism - Demonstrate career readiness skills

Related Course Outcomes

CUL 2307 - Healthy Foods/Nutrition

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

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

Program - Culinary Arts (AAS)

* **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, 2020 - 2021

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

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

Program - Culinary Arts (AAS)

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.

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)

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 - 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 - Student 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

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, 2020 - 2021

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

Program - Culinary Arts (AAS)

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 - 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 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 - 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.

Program - Culinary Arts (AAS)

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 - 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, 2020 - 2021

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 perfmance 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 Tourismday 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

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

Program - Culinary Arts (AAS)

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: CCL04: 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, 2020 - 2021

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 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 - 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.

Program - Culinary Arts (AAS)

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 - 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: 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, 2020 - 2021

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.

Program - Culinary Arts (AAS)

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 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 - 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

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 Tourismday 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.

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_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 - 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

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