

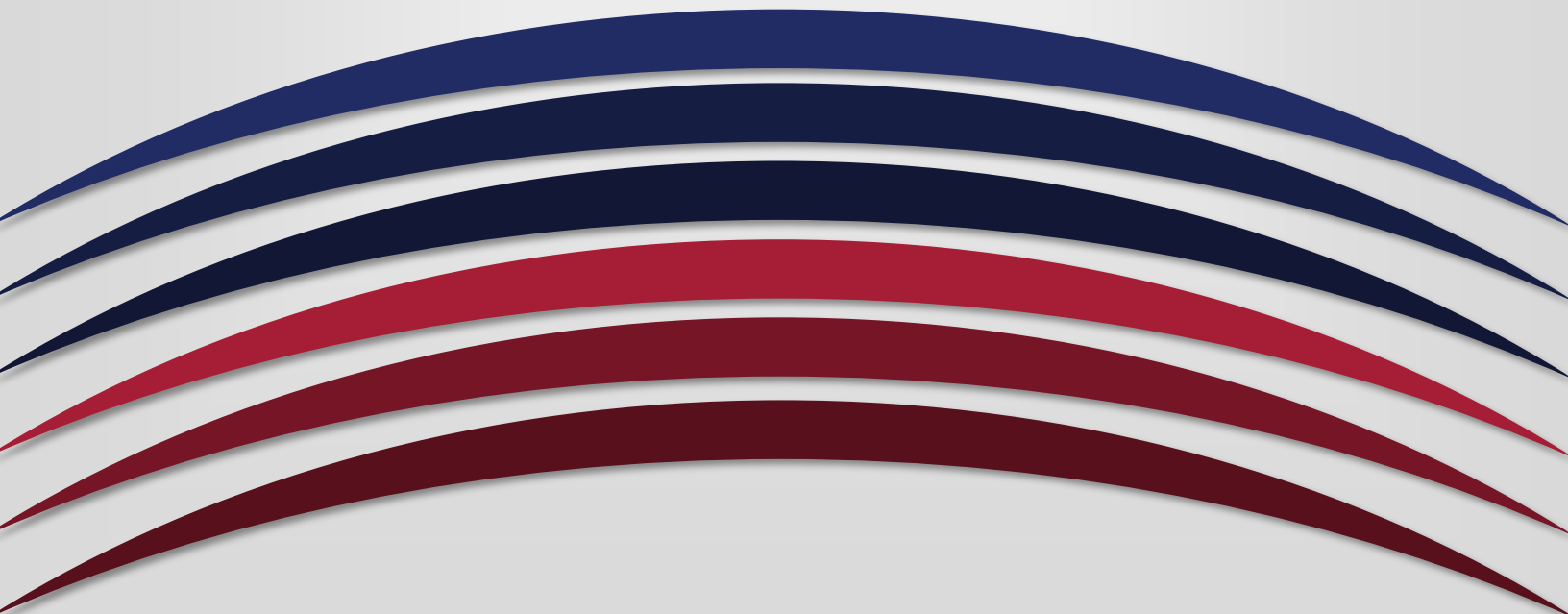
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: BAK 1307

Academic Year: 2022/2023

Due to Chair/Program Director and Faculty Assessment Chair by
September 1



1. Name of course: Centerpiece Cakes - BAK 1307
2. Name of individual(s) compiling report: Cathy Kincaid
3. Date of submission: 5/10/23
4. Academic year: 2022/ 2023

Course-Level Learning Outcomes

1. What are the Course-Level Outcomes (CLOs)?

Centerpiece Cakes

- Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.
- Discuss the development of cake, icing, piping and decorating, from the historical background to modern cake design.
- Perform recipe yield conversions.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Define cake and decorating terminology.
- Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires.
- Discuss the variety of convenience products available and its role in a variety of cake production settings.
- Discuss and demonstrate creativity using given criteria to design a celebration cake, utilizing different techniques learned in class.
- Prepare a variety of cakes & buttercreams, utilizing different mixing methods.
- Practice beginning decorating skills and piping, to include border designs, rosettes, swags, bows and fleur de lis. Demonstrate proficiency in writing with a variety of mediums to include piping gel, chocolate and royal icing.
- Discuss, prepare and evaluate a variety of royal icing flowers.
- Discuss, prepare and evaluate the production of petit fours, decorative iced cookies and cupcakes.
- Discuss, prepare and evaluate marzipan, fondant and gumpaste decorations to include a marzipan rose, bows, plaques and flat cake decorations.
- Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry.
- Discuss how to streamline production of specialty cakes in a professional environment

Which CLOs were addressed for the academic year?

All CLOs were covered and addressed.

Which CLOs are being addressed in your assessment plan in the upcoming academic year?

The final exam covers all terminology and techniques used during the semester.

How does this report connect or map to program-level or institutional-level outcomes?

- Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.
- Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
- Communicate clearly and professionally, both verbally and in writing.
- Develop strategies to improve business performance using creativity and problem-solving skills, based on operational theory and procedures.
- Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
- Develop and apply ethical and sustainable hospitality industry policies.

For each Course Level Outcome assessed this academic year, please complete the chart below, providing the assessment data for both fall and spring, and then a total for the academic year.

Assessment Tool/Methods	Final Practical Exam	
Learning Objective Assessed	<ul style="list-style-type: none"> • Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen. • Define cake and decorating terminology. • Identify and use a variety of equipment and tools, including paper cornets, piping bags, couplers, tips, cutters, food colors and florist wires. • Practice beginning decorating skills and piping, to include border designs, rosettes, swags, bows and fleur de lis. Demonstrate proficiency in writing with a variety of mediums to include piping gel, chocolate and royal icing. • Discuss and demonstrate the use of complementary colors and appropriate designs based on themes and artistry. • Discuss how to streamline production of specialty cakes in a professional environment 	
How do you define success?	Improvement in skill from beginning of the semester. Students ability to plan, organize, bake, and decorate cakes.	
How many students completed the assessment, and how many were successful?	Fall 10 Student 9 Scored above 70% 90% Success Rate	Spring 15 Students 15 Scored about 70% 100 Success Rate

Total Results	25 Students Assessed 24/25 achieved over 70%	
Was the benchmark/goal for this academic year met?	Yes	<i>No</i>
Notes	1 student did not take the final practical exam and therefore failed. All other students did very well and had great results	

2. **What is your analysis of the findings?** According to assessment, students were very successful

6. **What is the action plan for the upcoming academic year?**

Explain. Continue current methods for assessment of student's skills and progress. Piping practice, practicals, and evaluations are an effective method for student improvement and mapping their progression.