

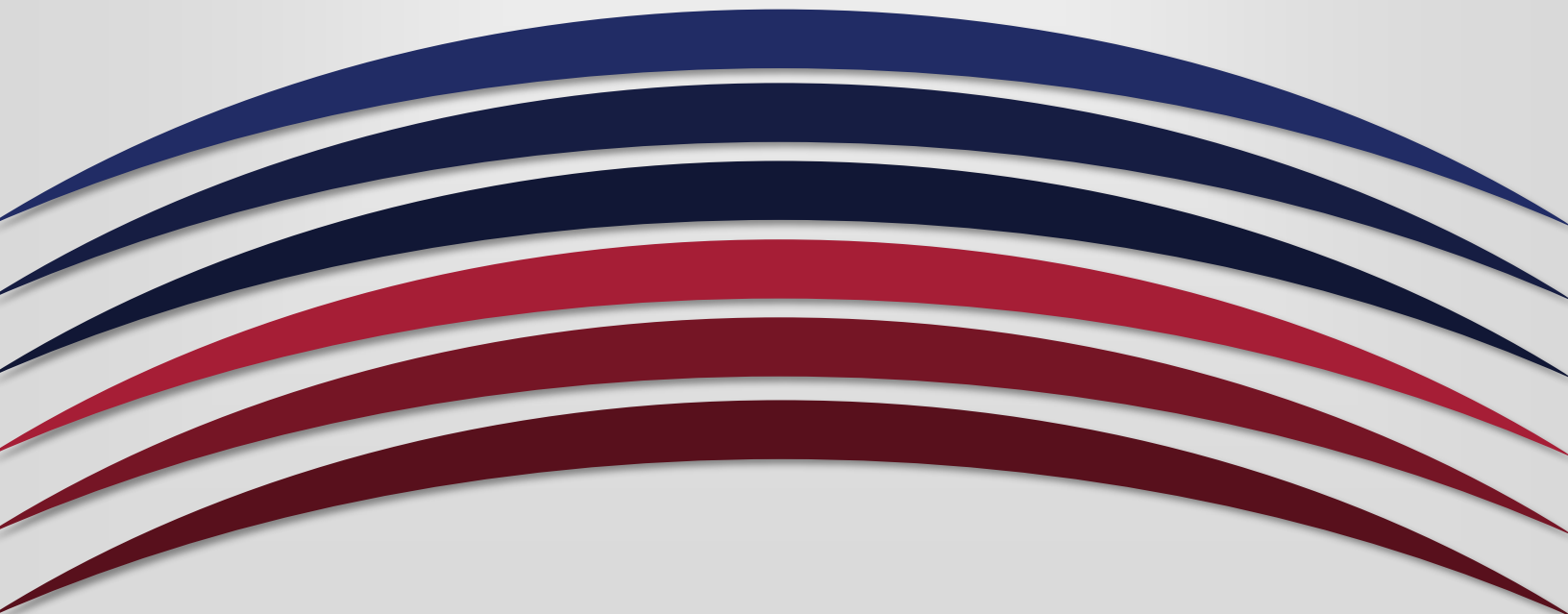
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: CUL 1305

Academic Year: 2022-2023

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



1. Name of course: CUL 1305 Garde Manger
2. Name of individual(s) compiling report: Robert L. Hall
3. Date of submission: 9/15/23
4. Academic year: 2022-2023

Course-Level Learning Outcomes

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

- Trace the beginning of the garde manger.
- Describe the growth of the guilds.
- Explain the origin of restaurants and the role of the garde manger.
- Compare and contrast the garde manger of past and present.
- Understand the role of a garde manger as a businessperson and the skills required to practice this profession.
- Demonstrate professionalism and sanitation practices.
- **Define culinary terminology.**
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.
- Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
- Define, describe, identify and, prepare cold emulsion sauces; evaluate the quality of those sauces.
- Define, describe, and prepare basic vinaigrettes; evaluate the quality of those vinaigrettes.
- Prepare and repair mayonnaise sauces
- Define, describe, identify, and prepare dairy-based sauces, salsas, coulis and purées, and miscellaneous sauces; evaluate the quality of those sauces.
- Explain the preparation of coating sauces including the use of gelatin; prepare and utilize coating sauces and evaluate the quality of the finished product.
- Define, describe, identify, prepare and/or utilize a variety of condiments such as mustard, ketchup, chutney, relish, and compote; evaluate the quality of the finished product.
- Define, and describe the process of making flavored oils and vinegars.
- Explain the role of pickles.
- Define, and describe the process of making chips and crisps; prepare a variety of chips and crisps and evaluate the quality of the finished product.
- **Soups and Sauce:**

- a. Identify cold soups and sauces used in the Garde Manger area of a foodservice establishment.
 - b. Produce several types of cold soups and sauces using a food processor and blender
 - c. Analyze and evaluate the quality of soups and sauces produced in conjunction with the foods served
- **Canapés, Hors d' Oeuvres and Appetizers:**
 - Explain the history and defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each.
 - Describe the types of international items that can be used as hors d'oeuvres on a buffet line or as passed canapés.
 - Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.
 - Assess and evaluate the quality of items produced.
 - Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
 - **Forcemeats and Aspic:**
 - a. Define the various types of forcemeats including sausage, pate, terrine and mousse.
 - b. Produce an assortment of sausages using casings and free form.
 - c. Produce a variety of pates, mousses and or terrines to include vegetables and proteins.
 - d. Utilize different types of binders in the process of making a forcemeat to include aspic, panadà, or other binding agent.
 - e. Utilize aspic as a form of garnish or binder in a salad, pate, or canapé
 - f. Assess and evaluate the quality of items produced.
 - Identify and prepare a variety of breakfast meats; evaluate the quality of those prepared meats.
 - Demonstrate and evaluate the quality of prepared plates, platters and trays.
 - **Decoration:**
 - a. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing vegetable and or fruit carvings.
 - Produce an attractive fruit, cheese and vegetable tray using form and functionality.
 - Define and describe various methods in which food is preserved including brining, salting, curing and smoking.
 - Prepare foods for preservation and prepare preserved foods; evaluate the quality of those foods.

Discuss how various cheeses are made and their uses.
 - Define, describe, utilize, taste and evaluate the quality of a variety of cheeses in different categories.
 - **Salads and Dressings:**
 - a. Identify the basic types of salads and their uses in the modern menu.

- b.* Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
 - c.* Produce mixed green, composed, entree, protein, starch, and fruit salad.
 - d.* Analyze and evaluate the quality of salads and dressings produced
- Identify a variety of common salad greens; prepare and dress greens for a salad and evaluate the quality of a properly prepared and dressed green salad.
- Identify, describe, and prepare a variety of composed salads; evaluate the quality of those products.
- **Sandwiches:**
 - a.* Explain the history and defining characteristics of the sandwich, as well as the most popular modern variations.
 - b.* Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich.
 - c.* Produce an assortment of both hot and cold varieties of sandwiches.
 - d.* Assess and evaluate the quality of sandwiches produced.

Culinary Math Objectives:

- Perform recipe yield conversions.
- Perform the process of recipe costing.
- Determine the selling price of menu items.

2. Which CLOs were addressed for the academic year?

- Trace the beginning of the garde manger.
- Describe the growth of the guilds.
- Explain the origin of restaurants and the role of the garde manger.
- Compare and contrast the garde manger of past and present.
- Understand the role of a garde manger as a businessperson and the skills required to practice this profession.
- Demonstrate professionalism and sanitation practices.
- **Define culinary terminology.**
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.
- Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
- Define, describe, identify and, prepare cold emulsion sauces; evaluate the quality of those sauces.
- Define, describe, and prepare basic vinaigrettes; evaluate the quality of those vinaigrettes.
- Prepare and repair mayonnaise sauces
- Define, describe, identify, and prepare dairy-based sauces, salsas, coulis and purées, and miscellaneous sauces; evaluate the quality of those sauces.
- Explain the preparation of coating sauces including the use of gelatin; prepare and utilize coating sauces and evaluate the quality of the finished product.

- Define, describe, identify, prepare and/or utilize a variety of condiments such as mustard, ketchup, chutney, relish, and compote; evaluate the quality of the finished product.
- Define, and describe the process of making flavored oils and vinegars.
- Explain the role of pickles.
- Define, and describe the process of making chips and crisps; prepare a variety of chips and crisps and evaluate the quality of the finished product.
- **Soups and Sauce:**
 - a. Identify cold soups and sauces used in the Garde Manger area of a foodservice establishment.
 - b. Produce several types of cold soups and sauces using a food processor and blender
 - c. Analyze and evaluate the quality of soups and sauces produced in conjunction with the foods served
- **Canapés, Hors d' Oeuvres and Appetizers:**
 - Explain the history and defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each.
 - Describe the types of international items that can be used as hors d'oeuvres on a buffet line or as passed canapés.
 - Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.
 - Assess and evaluate the quality of items produced.
 - Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
- **Forcemeats and Aspic:**
 - a. Define the various types of forcemeats including sausage, pate, terrine and, mousse.
 - b. Produce an assortment of sausages using casings and free form.
 - c. Produce a variety of pates, mousses and or terrines to include vegetables and proteins.
 - d. Utilize different types of binders in the process of making a forcemeat to include aspic, panadà, or other binding agent.
 - e. Utilize aspic as a form of garnish or binder in a salad, pate, or canapé
 - f. Assess and evaluate the quality of items produced.
- Identify and prepare a variety of breakfast meats; evaluate the quality of those prepared meats.
- Demonstrate and evaluate the quality of prepared plates, platters and trays.
- **Decoration:**
 - b. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing vegetable and or fruit carvings.
- Produce an attractive fruit, cheese and vegetable tray using form and functionality.

- Define and describe various methods in which food is preserved including brining, salting, curing and smoking.
- Prepare foods for preservation and prepare preserved foods; evaluate the quality of those foods.
Discuss how various cheeses are made and their uses.
- Define, describe, utilize, taste and evaluate the quality of a variety of cheeses in different categories.
- **Salads and Dressings:**
 - a. Identify the basic types of salads and their uses in the modern menu.
 - b. Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
 - c. Produce mixed green, composed, entree, protein, starch, and fruit salad.
 - d. Analyze and evaluate the quality of salads and dressings produced
- Identify a variety of common salad greens; prepare and dress greens for a salad and evaluate the quality of a properly prepared and dressed green salad.
- Identify, describe, and prepare a variety of composed salads; evaluate the quality of those products.
- **Sandwiches:**
 - a. Explain the history and defining characteristics of the sandwich, as well as the most popular modern variations.
 - b. Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich.
 - c. Produce an assortment of both hot and cold varieties of sandwiches.
 - d. Assess and evaluate the quality of sandwiches produced.

Culinary Math Objectives:

- Perform recipe yield conversions.
- Perform the process of recipe costing.
- Determine the selling price of menu items.

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

- Trace the beginning of the garde manger.
- Describe the growth of the guilds.
- Explain the origin of restaurants and the role of the garde manger.
- Compare and contrast the garde manger of past and present.
- Understand the role of a garde manger as a businessperson and the skills required to practice this profession.
- Demonstrate professionalism and sanitation practices.
- **Define culinary terminology.**
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition.

- Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
- Define, describe, identify and, prepare cold emulsion sauces; evaluate the quality of those sauces.
- Define, describe, and prepare basic vinaigrettes; evaluate the quality of those vinaigrettes.
- Prepare and repair mayonnaise sauces
- Define, describe, identify, and prepare dairy-based sauces, salsas, coulis and purées, and miscellaneous sauces; evaluate the quality of those sauces.
- Explain the preparation of coating sauces including the use of gelatin; prepare and utilize coating sauces and evaluate the quality of the finished product.
- Define, describe, identify, prepare and/or utilize a variety of condiments such as mustard, ketchup, chutney, relish, and compote; evaluate the quality of the finished product.
- Define, and describe the process of making flavored oils and vinegars.
- Explain the role of pickles.
- Define, and describe the process of making chips and crisps; prepare a variety of chips and crisps and evaluate the quality of the finished product.
- **Soups and Sauce:**
 - a. Identify cold soups and sauces used in the Garde Manger area of a foodservice establishment.
 - b. Produce several types of cold soups and sauces using a food processor and blender
 - c. Analyze and evaluate the quality of soups and sauces produced in conjunction with the foods served
- **Canapés, Hors d' Oeuvres and Appetizers:**
 - Explain the history and defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each.
 - Describe the types of international items that can be used as hors d'oeuvres on a buffet line or as passed canapés.
 - Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.
 - Assess and evaluate the quality of items produced.
 - Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
- **Forcemeats and Aspic:**
 - a. Define the various types of forcemeats including sausage, pate, terrine and, mousse.
 - b. Produce an assortment of sausages using casings and free form.
 - c. Produce a variety of pates, mousses and or terrines to include vegetables and proteins.

Institutional Learning Outcomes

UA-PTC supports a college-wide institutional learning assessment program which concerns effective instructional methods and promotes student learning achievement by assessing:

1. Communication
2. Critical Thinking
3. Cultural Awareness
4. Information Literacy
5. Professionalism
6. Quantitative Literacy
7. Technology Literacy

Department / Program Learning Outcomes

The Culinary department, consistent with the College's mission and the Division's objectives, encourages the success of its students in all technical fields and academic disciplines by promoting:

5. Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.
6. Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.
7. Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
8. Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.
9. Communicate clearly and professionally, both verbally and in writing.
10. Develop strategies to improve business performance using creativity and problem-solving skills, based on operational theory and procedures.
11. Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
12. Develop and apply ethical and sustainable hospitality industry policies.

Concentration: Culinary Arts

1. Identify principles of menu and food service facility layout and design.
2. Understand where food comes from, differences in growing practices and how to prepare a seasonal menu.

3. Demonstrate and discuss the differences in cuisines and ingredients used around the world.
4. Prepare regional, international, and classical cuisine dishes and demonstrate an understanding of how they are utilized in the contemporary food service industry.
5. Develop skills integral to success in the food industry including speed, stamina, dexterity, and timing.

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/Method	Final Practical Exam
Learning Objective Assessed	<ul style="list-style-type: none"> • Demonstrate professionalism and sanitation practices. • Define culinary terminology. • Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen. • Prepare and serve dishes with emphasis on flavor, color, texture, moisture, temperature, appearance, and nutrition. • Prepare and repair mayonnaise sauces • Define, describe, identify, and prepare dairy-based sauces, salsas, coulis and purées, and miscellaneous sauces; evaluate the quality of those sauces. • Define, describe, identify, prepare and/or utilize a variety of condiments such as mustard, ketchup, chutney, relish, and compote; evaluate the quality of the finished product. • Soups and Sauce: <ol style="list-style-type: none"> a. Produce several types of cold soups and sauces using a food processor and blender b. Analyze and evaluate the quality of soups and sauces produced in conjunction with the foods served • Canapés, Hors d' Oeuvres and Appetizers: • Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers. • Assess and evaluate the quality of items produced. • Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when

	<p>producing garnishes for canapés, hors d’oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.</p> <ul style="list-style-type: none"> • Forcemeats and Aspic: <ul style="list-style-type: none"> a. Produce an assortment of sausages using casings and free form. b. Produce a variety of pates, mousses and or terrines to include vegetables and proteins. c. Utilize different types of binders in the process of making a forcemeat to include aspic, panadà, or other binding agent. d. Utilize aspic as a form of garnish or binder in a salad, pate, or canapé e. Assess and evaluate the quality of items produced. • Identify and prepare a variety of breakfast meats; evaluate the quality of those prepared meats. • Demonstrate and evaluate the quality of prepared plates, platters and trays. • Decoration: <ul style="list-style-type: none"> d. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing vegetable and or fruit carvings. • Produce an attractive fruit, cheese and vegetable tray using form and functionality. • Prepare foods for preservation and prepare preserved foods; evaluate the quality of those foods. Discuss how various cheeses are made and their uses. • Define, describe, utilize, taste and evaluate the quality of a variety of cheeses in different categories. • Salads and Dressings: <ul style="list-style-type: none"> a. Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis. b. Produce mixed green, composed, entree, protein, starch, and fruit salad. c. Analyze and evaluate the quality of salads and dressings produced • Identify a variety of common salad greens; prepare and dress greens for a salad and evaluate the quality of a properly prepared and dressed green salad. • Identify, describe, and prepare a variety of composed salads; evaluate the quality of those products. • Sandwiches:
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	<p>a. Explain the history and defining characteristics of the sandwich, as well as the most popular modern variations.</p> <p>b. Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich.</p> <p>c. Produce an assortment of both hot and cold varieties of sandwiches.</p> <p>d. Assess and evaluate the quality of sandwiches produced.</p>		
How do you define success?	75% of students taking the certification written exam will score 70% or better on the exam.		
How many students completed the assessment, and how many were successful?	<p>Fall</p> <p>8 students assessed 8 successful (100% success rate)</p>	<p>Spring</p> <p>12 students assessed 12 successful (100% success rate)</p>	
Total Results	Across all sections, 22 students took the final practical exam. 20 achieved a score at or above 70% (100%).		
Was the benchmark/goal for this academic year met?	<p>Yes</p> <p>X</p>	<p>No</p>	
Notes			

Assessment Tool/Method	Final Written Exam
Learning Objective Assessed	<ul style="list-style-type: none"> Trace the beginning of the garde manger. Describe the growth of the guilds. Explain the origin of restaurants and the role of the garde manger. Compare and contrast the garde manger of past and present. Understand the role of a garde manger as a businessperson and the skills required to practice this profession. Define culinary terminology. Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage. Define, describe, identify and, prepare cold emulsion sauces; evaluate the quality of those sauces.

	<ul style="list-style-type: none"> • Define, describe, and prepare basic vinaigrettes; evaluate the quality of those vinaigrettes. • Define, describe, identify, and prepare dairy-based sauces, salsas, coulis and purées, and miscellaneous sauces; evaluate the quality of those sauces. • Explain the preparation of coating sauces including the use of gelatin; prepare and utilize coating sauces and evaluate the quality of the finished product. • Define, describe, identify, prepare and/or utilize a variety of condiments such as mustard, ketchup, chutney, relish, and compote; evaluate the quality of the finished product. • Define, and describe the process of making flavored oils and vinegars. • Explain the role of pickles. • Define, and describe the process of making chips and crisps; prepare a variety of chips and crisps and evaluate the quality of the finished product. • Soups and Sauce: <ul style="list-style-type: none"> a. Identify cold soups and sauces used in the Garde Manger area of a foodservice establishment. • Canapés, Hors d' Oeuvres and Appetizers: <ul style="list-style-type: none"> • Explain the history and defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each. • Describe the types of international items that can be used as hors d'oeuvres on a buffet line or as passed canapés. • Forcemeats and Aspic: <ul style="list-style-type: none"> a. Define the various types of forcemeats including sausage, pate, terrine and, mousse. • Decoration: <ul style="list-style-type: none"> • Define and describe various methods in which food is preserved including brining, salting, curing and smoking. • Discuss how various cheeses are made and their uses. • Define, describe, utilize, taste and evaluate the quality of a variety of cheeses in different categories. • Salads and Dressings: <ul style="list-style-type: none"> a. Identify the basic types of salads and their uses in the modern menu. b. Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
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	<p>c. Analyze and evaluate the quality of salads and dressings produced</p> <ul style="list-style-type: none"> Identify a variety of common salad greens; Identify, describe, and prepare a variety of composed salads; evaluate the quality of those products. <p>• Sandwiches:</p> <p>a. Explain the history and defining characteristics of the sandwich, as well as the most popular modern variations.</p> <p>b. Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich.</p> <p>Culinary Math Objectives:</p> <ul style="list-style-type: none"> Perform recipe yield conversions. Perform the process of recipe costing. Determine the selling price of menu items. 		
How do you define success?	75% of students taking the certification written exam will score 70% or better on the exam.		
How many students completed the assessment, and how many were successful?	<p>Fall</p> <p>8 students assessed 8 successful (100% success rate)</p>	<p>Spring</p> <p>12 students assessed 12 successful (100% success rate)</p>	
Total Results	Across all sections, 20 students took the final practical exam. 20 achieved a score at or above 70% (100%).		
Was the benchmark/goal for this academic year met?	<p>Yes</p> <p>X</p>	<p>No</p>	
Notes			

5. What is your analysis of the findings?

The outcome/threshold was met by the students. They were given multiple weeks to study the information for the final practical and final written exams which helped in the success of the students for the finals.

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

No change in the current Garde Manger assessment plan is anticipated for the 2023-2024 academic year.