

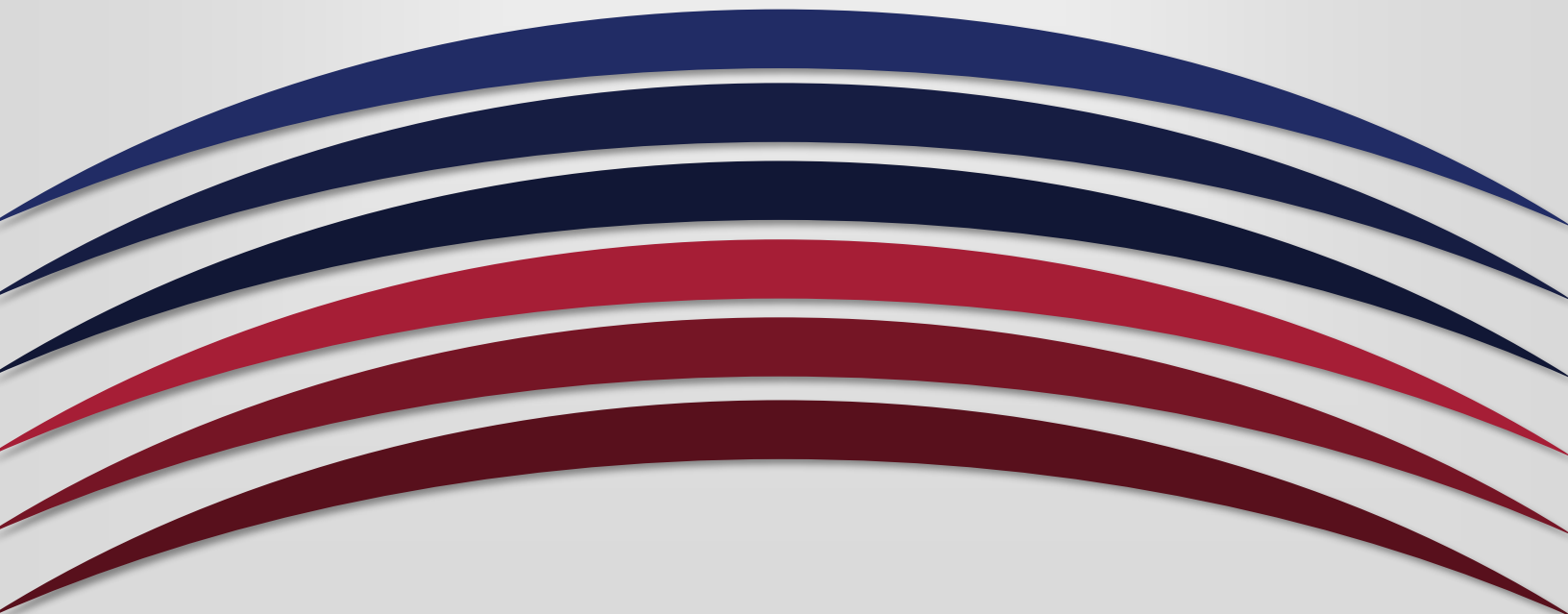
UNIVERSITY OF ARKANSAS  
**PULASKI TECH**

**Course-Level Assessment Report**

**Course: CUL 2302**

**Academic Year: 2022-2023**

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



1. Name of course: CUL 2302 Food Production III
2. Name of individual(s) compiling report: Marquis Thompson
3. Date of submission: 9/15/23
4. Academic year: 2022-2023

## Course-Level Learning Outcomes

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

#### 1 Sanitation & Safety

- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
- List the major reasons for and recognize signs of food spoilage and contamination.
- Identify proper methods of waste disposal and recycling.
- Utilize safety and sanitation practices when preparing, cooking and serving all food items in the professional kitchen.
- Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
- Demonstrate how to maximize food freshness, quality, safety and sanitation when serving hot foods and cold foods.

#### Business & Math Skills

- Perform basic math functions to include fractions, weights and measurements.
  - b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
- Evaluate the components and functions of a standardized recipe
  - b. Convert recipes using a yield formula to increase and decrease quantities.
- Perform costing calculations utilizing current technology.

#### Food Preparation

- Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving. a. Assess these skills through a well-developed rubric
- Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking.
- Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
- Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.

- Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:
  - steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poele, stew, and braise.
- Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
  - Moist heat methods to include steam, deep and shallow poach, simmer and boil.
  - Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
  - Combination cooking methods to include stew and braise.
- Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.

### **Garde Manger**

- 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.
- Explain the design principles and layout of a modern buffet, incorporating sanitation and off-premise catering challenges when feeding quantity foods.
- Salads and Dressings- Identify the basic types of salads and their uses in the modern menu.
  - Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
  - Produce mixed green, composed, entree, protein, starch and fruit salad.
- Sandwiches- Produce an assortment of both hot and cold varieties of sandwiches.
- Canapés, Hors d' Oeuvres and Appetizers- Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.

### **Nutrition**

- Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.).
- Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends.

### **Menu Planning**

- Create menu descriptions following established truth-in-menu guidelines.
- Apply principles of nutrition when developing recipes and menu choices to include labeling laws that address allergies and raw food.
- Determine food, labor cost and equipment utilization when determining menu item placement, flow of the operation, and successful manageability of the foodservice operation.
- Determine menu prices using the percentage or factor methods in order to determine industry standard food costs.
- Discuss menu-planning resources to include internet, professional sources, vendors, and foodservice associations.
- Explain the importance of product mix, and check average and their impact on profit contribution.

- Develop a menu layout for a foodservice operation to include an example of a cyclical, a la carte, prix-fixe, table d' hôte, or buffet.

### Dining Room Service

- Explain the importance of communication between the front and back of the house employees.
- Describe the various functions of dining service personnel.
- Perform the duties associated with a front and back server.
- Discuss sales techniques used in increasing the guest check average.
- Develop a guest service process when handling difficult guest situations to include accommodating the disabled.
- Analyze and assess the training procedures required when working with the dining room personnel
- Explain the importance of using proper automated procedures when processing guest checks (include POS, Square, and Google).

## 2. Which CLOs were addressed for the academic year?

### Sanitation & Safety

- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
- List the major reasons for and recognize signs of food spoilage and contamination.
- Identify proper methods of waste disposal and recycling.
- Utilize safety and sanitation practices when preparing, cooking and serving all food items in the professional kitchen.
- Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
- Demonstrate how to maximize food freshness, quality, safety and sanitation when serving hot foods and cold foods.

### Business & Math Skills

- Perform basic math functions to include fractions, weights and measurements.
  - b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
- Evaluate the components and functions of a standardized recipe
  - b. Convert recipes using a yield formula to increase and decrease quantities.
- Perform costing calculations utilizing current technology.

### Food Preparation

- Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving. a. Assess these skills through a well-developed rubric

- Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking.
- Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
- Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.
- Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:
  - steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poele, stew, and braise.
- Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
  - Moist heat methods to include steam, deep and shallow poach, simmer and boil.
  - Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
  - Combination cooking methods to include stew and braise.
- Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.

### **Garde Manger**

- 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.
- Explain the design principles and layout of a modern buffet, incorporating sanitation and off-premise catering challenges when feeding quantity foods.
- Salads and Dressings- Identify the basic types of salads and their uses in the modern menu.
  - Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
  - Produce mixed green, composed, entree, protein, starch and fruit salad.
- Sandwiches- Produce an assortment of both hot and cold varieties of sandwiches.
- Canapés, Hors d' Oeuvres and Appetizers- Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.

### **Nutrition**

- Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.).
- Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends.

### **Menu Planning**

- Create menu descriptions following established truth-in-menu guidelines.
- Apply principles of nutrition when developing recipes and menu choices to include labeling laws that address allergies and raw food.
- Determine food, labor cost and equipment utilization when determining menu item placement, flow of the operation, and successful manageability of the foodservice operation.

- Determine menu prices using the percentage or factor methods in order to determine industry standard food costs.
- Discuss menu-planning resources to include internet, professional sources, vendors, and foodservice associations.
- Explain the importance of product mix, and check average and their impact on profit contribution.
- Develop a menu layout for a foodservice operation to include an example of a cyclical, a la carte, prix-fixe, table d' hôte, or buffet.

### **Dining Room Service**

- Explain the importance of communication between the front and back of the house employees.
- Describe the various functions of dining service personnel.
- Perform the duties associated with a front and back server.
- Discuss sales techniques used in increasing the guest check average.
- Develop a guest service process when handling difficult guest situations to include accommodating the disabled.
- Analyze and assess the training procedures required when working with the dining room personnel
- Explain the importance of using proper automated procedures when processing guest checks (include POS, Square, and Google).

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

### **Sanitation & Safety**

- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
- List the major reasons for and recognize signs of food spoilage and contamination.
- Identify proper methods of waste disposal and recycling.
- Utilize safety and sanitation practices when preparing, cooking and serving all food items in the professional kitchen.
- Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
- Demonstrate how to maximize food freshness, quality, safety and sanitation when serving hot foods and cold foods.

### **Business & Math Skills**

- Perform basic math functions to include fractions, weights and measurements.
  - b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
- Evaluate the components and functions of a standardized recipe

- b. Convert recipes using a yield formula to increase and decrease quantities.
- Perform costing calculations utilizing current technology.

### **Food Preparation**

- Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving. a. Assess these skills through a well-developed rubric
- Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking.
- Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.
- Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.
- Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:
  - steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poele, stew, and braise.
- Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
  - Moist heat methods to include steam, deep and shallow poach, simmer and boil.
  - Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.
  - Combination cooking methods to include stew and braise.
- Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.

### **Garde Manger**

- 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.
- Explain the design principles and layout of a modern buffet, incorporating sanitation and off-premise catering challenges when feeding quantity foods.
- Salads and Dressings- Identify the basic types of salads and their uses in the modern menu.
  - Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
  - Produce mixed green, composed, entree, protein, starch and fruit salad.
- Sandwiches- Produce an assortment of both hot and cold varieties of sandwiches.
- Canapés, Hors d' Oeuvres and Appetizers- Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.

### **Nutrition**

- Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, heart-healthy menus, food allergies, alternative dieting, vegetarian, etc.).
- Discuss and demonstrate cooking techniques that apply sound nutritional principles and current industry trends.

### Menu Planning

- Create menu descriptions following established truth-in-menu guidelines.
- Apply principles of nutrition when developing recipes and menu choices to include labeling laws that address allergies and raw food.
- Determine food, labor cost and equipment utilization when determining menu item placement, flow of the operation, and successful manageability of the foodservice operation.
- Determine menu prices using the percentage or factor methods in order to determine industry standard food costs.
- Discuss menu-planning resources to include internet, professional sources, vendors, and foodservice associations.
- Explain the importance of product mix, and check average and their impact on profit contribution.
- Develop a menu layout for a foodservice operation to include an example of a cyclical, a la carte, prix-fixe, table d' hôte, or buffet.

### Dining Room Service

- Explain the importance of communication between the front and back of the house employees.
- Describe the various functions of dining service personnel.
- Perform the duties associated with a front and back server.
- Discuss sales techniques used in increasing the guest check average.
- Develop a guest service process when handling difficult guest situations to include accommodating the disabled.
- Analyze and assess the training procedures required when working with the dining room personnel
- Explain the importance of using proper automated procedures when processing guest checks (include POS, Square, and Google).

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

### 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"> <li>• Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.</li> <li>• Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.</li> <li>• Utilize safety and sanitation practices when preparing, cooking and serving all food items in the professional kitchen.</li> <li>• Demonstrate the proper process in cooling, storing, labeling and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.</li> <li>• Demonstrate how to maximize food freshness, quality, safety and sanitation when serving hot foods and cold foods.</li> <li>• Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking.</li> <li>• Identify, describe, and utilize herbs, spices, and seasonings by themselves and in a combination that exemplify national and international cooking medians.</li> <li>• Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.</li> <li>• Define, and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include:             <ol style="list-style-type: none"> <li>a. steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, poele, stew, and braise.</li> </ol> </li> <li>• Evaluate and analyze the preparation of a variety of proteins (including beef, chicken, pork, fish, game, lamb and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.             <ol style="list-style-type: none"> <li>a. Moist heat methods to include steam, deep and shallow poach, simmer and boil.</li> <li>b. Dry heat methods to include deep fry, sauté, pan fry, grill, and roast.</li> <li>c. Combination cooking methods to include stew and braise.</li> </ol> </li> <li>• Demonstrate how to prepare and cook classical stocks, soups, and mother and compound sauces.</li> <li>•</li> </ul>

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?	<b>Fall</b> 10 students assessed 9 successful (90% success rate)	<b>Spring</b> 12 students assessed 10 successful (83.3% success rate)	
Total Results	Across all sections, 22 students took the final practical exam. 19 achieved a score at or above 70% (86.4%).		
Was the benchmark/goal for this academic year met?	<b>Yes</b> X	<b>No</b>	
Notes			

Assessment Tool/Method	Final Written Exam
Learning Objective Assessed	<ul style="list-style-type: none"> <li>• List the major reasons for and recognize signs of food spoilage and contamination.</li> <li>• Identify proper methods of waste disposal and recycling.</li> <li>• Perform basic math functions to include fractions, weights and measurements.             <ul style="list-style-type: none"> <li>a. b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.</li> </ul> </li> <li>• Evaluate the components and functions of a standardized recipe             <ul style="list-style-type: none"> <li>a. b. Convert recipes using a yield formula to increase and decrease quantities.</li> </ul> </li> <li>• Perform costing calculations utilizing current technology.</li> <li>• Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving. a. Assess these skills through a well-developed rubric</li> <li>• Create menu descriptions following established truth-in-menu guidelines.</li> <li>• Apply principles of nutrition when developing recipes and menu choices to include labeling laws that address allergies and raw food.</li> <li>• Determine food, labor cost and equipment utilization when determining menu item placement, flow of the operation, and successful manageability of the foodservice operation.</li> <li>• Determine menu prices using the percentage or factor methods in order to determine industry standard food costs.</li> <li>• Discuss menu-planning resources to include internet, professional sources, vendors, and foodservice associations.</li> </ul>

	<ul style="list-style-type: none"> <li>• Explain the importance of product mix, and check average and their impact on profit contribution.</li> <li>• Develop a menu layout for a foodservice operation to include an example of a cyclical, a la carte, prix-fixe, table d' hôte, or buffet.</li> </ul>	
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?	<b>Fall</b> 10 students assessed 10 successful (100% success rate)	<b>Spring</b> 11 students assessed 10 successful (90.9% success rate)
Total Results	Across all sections, 21 students took the final practical exam. 20 achieved a score at or above 70% (95.2%).	
Was the benchmark/goal for this academic year met?	<b>Yes</b> X	<b>No</b>
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 Food III assessment plan is anticipated for the 2023-2024 academic year.