

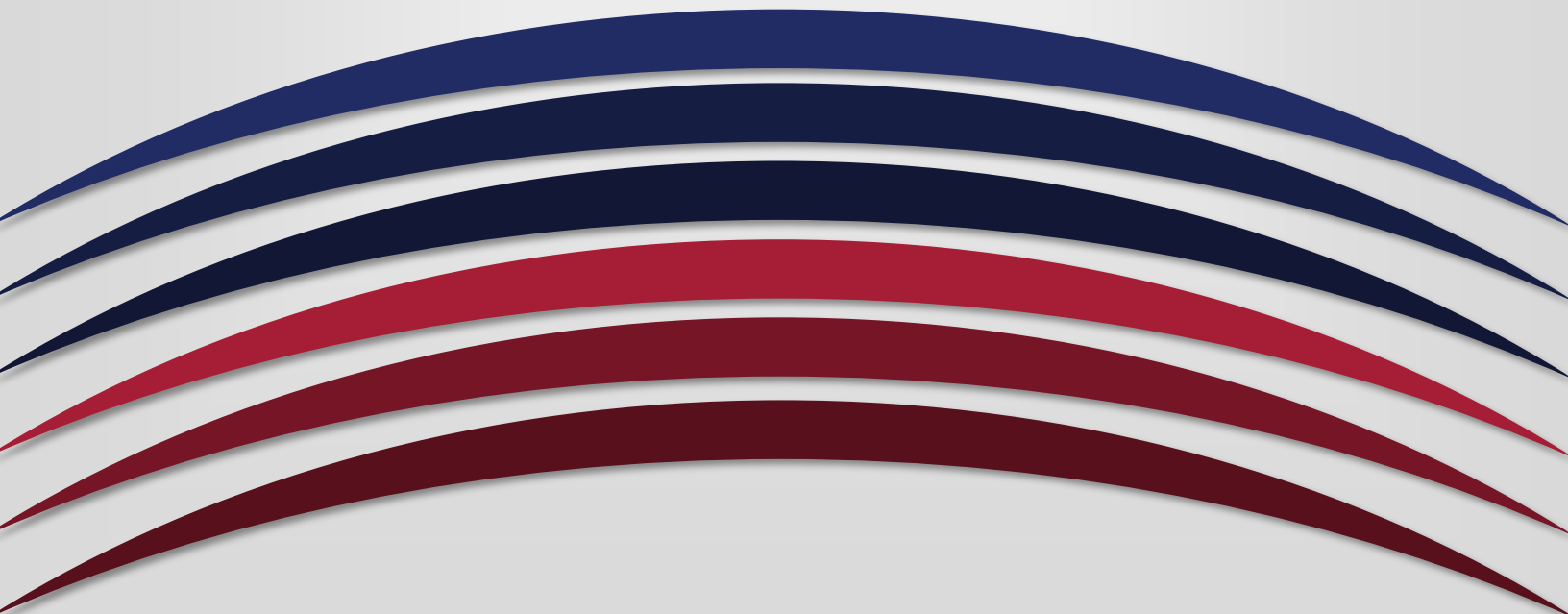
UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: CUL 2303 _____

Academic Year: __2022-2023__

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



1. Name of course: Meat and Seafood CUL 2303
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)?

The student will:

- Demonstrate professionalism and sanitation practices.
- Define culinary terminology.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Be able to identify, purchase, receive, store, and fabricate various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Evaluate the quality of various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Discuss the proper cooking methods that apply to various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Define and discuss the structure and composition of meats, poultry, fish and shellfish.
- Identify the primal, subprimal and fabricated cuts of beef, veal, lamb, pork.
- Outline yield and quality grades and National Association of Meat Purveyors (NAMP) specifications for meats.
- Identify various kinds and classes of poultry.
- Discuss and outline poultry inspection and grading practices.
- Discuss and outline game inspection practices.
- Define the various classifications of fish and shellfish.
- Discuss and outline fish and shellfish inspection and grading practices.
- Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation.

Culinary Math Objectives:

- Calculate yield, waste, and cost of various types of meat and seafood.
- Calculate the yield percent of a nonfabricated fruit or vegetable, applying the steps of a yield test.
- Apply the terms *as-purchased quantity (APQ)*, *edible portion quantity (EPQ)*, and *trim* correctly.
- Calculate the yield percent when given the weights of the as-purchased quantity and edible portion quantity of a fruit or vegetable.
- Identify the factors that might affect yield percent.
- Calculate the as-purchased quantity when the edible portion quantity is given.
- Calculate the edible portion quantity when the as-purchased quantity is given.

2. Which CLOs were addressed for the academic year?

The student will:

- Demonstrate professionalism and sanitation practices.
- Define culinary terminology.
- Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen.
- Be able to identify, purchase, receive, store, and fabricate various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Evaluate the quality of various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Discuss the proper cooking methods that apply to various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish.
- Define and discuss the structure and composition of meats, poultry, fish and shellfish.
- Identify the primal, subprimal and fabricated cuts of beef, veal, lamb, pork.
- Outline yield and quality grades and National Association of Meat Purveyors (NAMP) specifications for meats.
- Identify various kinds and classes of poultry.
- Discuss and outline poultry inspection and grading practices.
- Discuss and outline game inspection practices.
- Define the various classifications of fish and shellfish.
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- Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation.

Culinary Math Objectives:

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- Identify the factors that might affect yield percent.
- Calculate the as-purchased quantity when the edible portion quantity is given.

Calculate the edible portion quantity when the as-purchased quantity is given.

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

Through this semester I have noticed that more emphasis needs to be put on food waste as well as proper food handling techniques. How to save and use the bones, carcasses, skin and fat for future uses. Displaying some of those techniques throughout the class would be beneficial. One example would be to make sausage with the scrapes of pork from butchering the whole pig, another could be to start a stock and the stocks, soups and sauces class drop and bag the stock, or vice versa. Throughout this semester we also spent time on learning proper cooking methods for the different types of proteins that we were handling. This gave the students a further understanding of the beginning to end process of the proteins, instead of having a gap of understanding. Utilizing these techniques for the

upcoming semester will help to further round out the students' knowledge of how to handle proteins and all the steps it takes up to serving it to guests.

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:

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

10. 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.. • Demonstrate mise en place, organization, sense of urgency and timing in a professional kitchen. • Evaluate the quality of various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish. • Identify the primal, subprimal and fabricated cuts of beef, veal, lamb, pork. • Identify various kinds and classes of poultry. 		
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?	Fall 13 students assessed 12 successful (92.3% success rate)	Spring 15 students assessed 14 successful (93.3% success rate)	
Total Results	Across all sections, 28 students took the final practical exam. 26 achieved a score at or above 70% (92.9%).		

Was the benchmark/goal for this academic year met?	Yes X	No
Notes		

Assessment Tool/Method	Final Written Exam
Learning Objective Assessed	<ul style="list-style-type: none"> • Define culinary terminology.. • Be able to identify, purchase, receive, store, and fabricate various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish. • Evaluate the quality of various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish. • Discuss the proper cooking methods that apply to various types of beef, lamb, veal, poultry, pork, variety meats, round fish, flat fish, crustaceans, and shellfish. • Define and discuss the structure and composition of meats, poultry, fish and shellfish. • Outline yield and quality grades and National Association of Meat Purveyors (NAMP) specifications for meats. • Discuss and outline poultry inspection and grading practices. • Discuss and outline game inspection practices. • Define the various classifications of fish and shellfish. • Discuss and outline fish and shellfish inspection and grading practices. • Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation. • Calculate yield, waste, and cost of various types of meat and seafood. • Calculate the yield percent of a nonfabricated fruit or vegetable, applying the steps of a yield test. • Apply the terms <i>as-purchased quantity (APQ)</i>, <i>edible portion quantity (EPQ)</i>, and <i>trim</i> correctly. • Calculate the yield percent when given the weights of the as-purchased quantity and edible portion quantity of a fruit or vegetable. • Identify the factors that might affect yield percent. • Calculate the as-purchased quantity when the edible portion quantity is given. • Calculate the edible portion quantity when the as-purchased quantity is given.
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?	Fall 11 students assessed 7 successful (63.6% success rate)	Spring 15 students assessed 13 successful (86.7% success rate)
Total Results	Across all sections, 26 students took the final practical exam. 20 achieved a score at or above 70% (76.9%).	
Was the benchmark/goal for this academic year met?	Yes X	No
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 midterm and for the final practical 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 Meat & Seafood assessment plan is anticipated for the 2023-2024 academic year.