**Assessment Plan**

**for Workforce and FOS Programs**

**Program/Track Name: \_\_\_\_\_\_\_Culinary Arts \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Description of Program-Level Learning Outcomes**

Please indicate the Program Learning Outcomes for the degree, degree track, or certificate below:

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| Program-Level Learning Outcomes |
| Program Learning Outcome 1: | Demonstrate proficiency in knife handling and classic knife cuts |
| Program Learning Outcome 2: | Demonstrate and explain proficiency in classic and modern cooking techniques |
| Program Learning Outcome 3: | Employ proper food safety and sanitation procedures and personal hygiene |
| Program Learning Outcome 4: | Calculate basic measuring conversions, food costing, and yield management |
| Program Learning Outcome 5: | Operate commercial kitchen equipment including: set up, safe operating, and cleaning  |
| Program Learning Outcome 6: | Classify and relate food allergens and special dietary needs |
| Program Learning Outcome 7: |  |
| Program Learning Outcome 8: |  |

**Section I: Technical Courses**

For **all technical courses** in the program, indicate in the table on the following page whether and/or how the course will support the program learning outcomes. You should include courses outside your discipline area and work collaboratively with those disciplines to determine whether and/or how those course(s) will support the program learning outcomes. **Please note** that it is understandable if courses from outside the discipline do not assess the program-level learning outcomes and serve only to introduce, practice and/or emphasize the program outcomes. It is also possible that technical courses outside of your discipline may not directly support the specific program-level learning outcomes you have identified.

***How to complete the program map?***

For each technical course in your program, please indicate whether any program-level learning outcome is introduced to students (I), practiced by students (P), emphasized for students (E), or formally assessed (A).

For example, if course WXYZ 1234 introduces students to one of the program outcomes, then enter “I” for that specific program outcome in the appropriate column. Please note that a course can be “I”, “P”, “E” and/or “A” in any program outcome. The labels in the following table apply SOLELY to the program level learning outcomes defined above. (It is NOT necessary for every course to address a program level learning outcome, and it is NOT necessary that Assessment or program level learning outcomes occur in every course.)

**Program Map ▼**

I=Introduced P=Practiced E=Emphasized A=Assessed

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Program Courses | Program Learning Outcome 1 | Program Learning Outcome 2 | Program Learning Outcome 3 | Program Learning Outcome 4 | Program Learning Outcome 5 | Program Learning Outcome 6 |
|  | Demonstrate proficiency in knife handling and classic knife cuts | Demonstrate and explain proficiency in classic and modern cooking techniques | Employ proper food safety and sanitation procedures and personal hygiene | Calculate basic measuring conversions, food costing, and yield management | Operate commercial kitchen equipment including: set up, safe operating, and cleaning  | Classify and relate food allergens and special dietary needs |
| CHEF 1301 Basic Food Preparation | I, P, E | I, P, E | I, P, E | I, P, E | I, P, E | I |
| CHEF 2331Advanced Food Preparation | P, E, **A** | P, E | P, E | P, E | P, E | P, E |
| CHEF 2302 Saucier | P, E | P, E, **A** | P, E | P, E | P, E | P, E |
| CHEF 1341 American Regional Cuisine | P, E | P, E | P, E | P, E, **A** | P, E, **A** | P, E |
| CHEF 1310Garde Manger | P, E | P, E | P, E, **A** | P, E | P, E | P, E |
| RSTO 1304 Dining Room Service  |  |  | P, E |  | P, E | P, E |
| CHEF 1314 A la Carte  | P, E | P, E | P, E | P, E | P, E | P, E, **A** |
| CHEF 1305 Safety and Sanitation |  |  | I, E |  |  | I |
| CHEF 2380 Culinary Co-op | P, E | P, E | P, E | P, E | P, E | P, E |
| PSTR 1301 Fundamentals of Baking  |  |  | I, P, E | I, P, E | I, P, E | P, E |
| HAMG 1324Hospitality Human Resources |  |  |  |  |  |  |
| IFWA 1310 Nutrition and Menu Planning |  |  |  |  |  | I, P, E |
| HAMG 1321Introduction to Hospitality  |  | **I** | **I** |  | **I** | **I** |
| RSTO 1325 Purchasing for Hospitality |  |  |  | I, P, E |  |  |
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**Assessment Plan for Program Learning Outcomes**

Review existing assessment methods and current practices for collecting/gathering student data to identify direct (and possibly indirect methods of assessment). Remember that the data will need to be gathered, analyzed, and used to support the program’s continuous improvement processes.

**Note:** Because courses from other disciplines already have assessment plans in place, they do not have to be included in this assessment plan. Nonetheless, proposers must work collaboratively with these other disciplines to stay current and up-to-date with the assessment plans in these courses.

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| Program-Level Learning Outcome (e.g. Students will describe the impact of various cultures on American cuisine.) | Assessment Measure(s) and Where Implemented in Curriculum – Description of Instrument(s)/ process(s) used to measure results and indication of where the assessment will be collected in curriculum. (e.g. Essay on Cultural influences on American cuisine in CUIS 1300.) | Targets- Level of Success Expected(e.g. 80% of students score 2.5 or better on rubric for essay on cultures and cuisine.) |
| PLO #1 Demonstrate proficiency in knife handling and classic knife cuts | Students take a timed final practical exam executing knife cuts in **CHEF2331 Advanced Food Preparation** lab kitchen. The students are required to execute various, standard, culinary knife cuts. Students are graded based on quality of cuts, meeting time goal, and proper knife cutting technique. | Class average score of 80% or higher on the **final knife skills practical exam**. Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #2 Demonstrate and explain proficiency in classic and modern cooking techniques | Students illustrate proficiency during a timed final practical exam in **CHEF2302 Saucier** lab kitchen. The students are graded based on how well they adhere to the assigned recipes ingredient quantity, procedure, and portion size. Students present their dishes in classical & modern plating styles. | Class average score of 75% or higher on the **final food preparation practical exam.**Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #3 Employ proper food safety and sanitation procedures and personal hygiene | Students illustrate food safety, sanitation & personal hygiene during a practical lab session in **CHEF1310 Garde Manger**. Students will be individually evaluated during lab production in class session 12. | Class average score of 75% or higher on the **food safety, sanitation & personal hygiene practical exam.**Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #4 Calculate basic measuring conversions, food costing, and yield management | Students take a graded recipe conversion & costing exam that includes yield calculation in **CHEF1341 American Cuisine** as part of final written exams. As part of the exam, Students reference provided vendor price sheets and industry product yields. | Class average score of 75% or higher on the **final recipe conversion & costing exam.**Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #5 Operate commercial kitchen equipment including: set up, safe operating, and cleaning  | Students in **CHEF1341 American Regional Cuisine** will be assessed individually between 3rd and 8th weeks. Students will be assessed in three categories for each piece of equipment, 1) Preparation before use “set-up”, 2) Proper use of equipment, 3) Proper post-use cleaning & storage handling | Class average score of 75% or higher on the **equipment handling & cleaning lab assignment**.Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #6 Classify and relate food allergens and special dietary needs | Students in **CHEF 1345 A la Carte Cooking**, execute a menu recipe project and identify any of “the big eight” food allergens contained in their recipes for production and service to guests. Student cooks and servers are made aware of those ingredients. Communication of allergens are made to guests through student servers and print copy menus. Alternate menu offerings and/or adjusted recipes are made available whenever guest with allergy requests. | Class average score of 75% or higher on the **guest allergen/dietary needs response project assignment**.Class result data is to be sent to Workforce Dean office admin. assistant. The file needs to contain class name & section #, Instructor name & CRN #. |
| PLO #7 |  |  |
| PLO #8 |  |  |