**Assessment Plan**

**for Workforce and FOS Programs**

**Program/Track Name: \_\_\_\_\_\_\_Pastry 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 the production of classic and modern baking and pastry techniques as they apply to formulas. |
| Program Learning Outcome 2: | Employ proper food safety, sanitation procedures, and personal hygiene. |
| Program Learning Outcome 3: | Calculate basic measuring conversions, food costing, and yield management. |
| Program Learning Outcome 4: | Demonstrate the use of the metric system and baker’s percentage. |
| Program Learning Outcome 5: | Operate commercial bakery/pastry equipment including: set up, safe operating, and cleaning. |
| Program Learning Outcome 6: | Distinguish and compare baking and pastry techniques relating to allergies, healthy lifestyles and dietary guidelines. |

**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

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| --- | --- | --- | --- | --- | --- | --- |
| 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 the production of classic and modern baking and pastry techniques as they apply to formulas | Employ proper food safety and sanitation procedures and personal hygiene | Calculate basic measuring conversions, food costing, and yield management | Demonstrate the use of the metric system and bakers percentage | Operate commercial bakery equipment including: set up, safe operating, and cleaning | Distinguish and compare baking and pastry techniques relating to allergies, healthy lifestyles and dietary guidelines |
| PSTR 1301 Fundamental of Baking | I, P, E, | I, P | I | I, P | I, P, E | I |
| PSTR 1305  Breads and Rolls | I, P,E | P, E | P, E, | P, E, A | P, E | I, P |
| PSTR 1306  Cake Decorating | I, P, E | P,E | P, E, A | P,E | P,E |  |
| PSTR 1310  Pies Tarts and Teacakes | I, P, E, A | P,E | I, P, E, | P,E | P,E | P,E |
| PSTR 2301  Chocolates and Confections | I, P, E | P, E, | P, E | P, E | P, A | I, P |
| PSTR 2307  Cake 2 | I, P | P, E, A | P, E | P, E | P, E |  |
| PSTR 2331  Advanced Pastry | I, P, E | P, E | P, E | P, E | P, E | P, E, A, |
| CHEF 1301  Basic Food Prep | I |  |  |  |  |  |
| CHEF 1305  Safety and sanitation |  | I,P,E |  |  |  |  |
| PSTR 2380  Co-op |  | E |  |  | E |  |
| IFWA 1310  Nutrition and Menu |  |  | P, E |  |  | I, P, E |
| HAMG 1321  Intro to hospitality |  | P,E |  |  |  |  |
| RSTO 1325  Purchasing |  | P, E | P, E |  |  |  |
| HAMG 1324  Hospitality human resources |  |  |  |  |  |  |

**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(es) 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 the production of classic and modern baking and pastry techniques as they apply to formulas. | Students in PSTR 1310 Pies, Tarts and Teacakes complete a final cooking practical exam using a defined set of outcomes and a faculty developed scoring sheet. Students will be assessed on product quality, the appropriate use of techniques, and the application of standard baking/pastry formulas. | Students will score 80% or higher on the scoring sheet sections related to techniques and formula usage. |
| PLO #2: Employ proper food safety, sanitation procedures, and personal hygiene. | Students in PSTR 2307 Cake Decorating II create a multi-step cake project. Food safety, sanitation, and personal hygiene are evaluated throughout the preparation and final production of the cake | Students will score 80% or higher on the scoring sheet sections related to food safety, sanitation, and personal hygiene. |
| PLO #3: Calculate basic measuring conversions, food costing, and yield management. | Students in PSTR 1306 Cake Decorating I complete a costing and conversion exam to assess their ability to convert measurements, cost out ingredients in a recipe, and adjust the yield (amount) of product produced in a recipe. | Students will score 75% or higher on the costing and conversion exam. |
| PLO #4: Demonstrate the use of the metric system and baker’s percentage. | During the Sourdough practical in PSTR 1305 Breads and Rolls, students convert a metric-system based recipe utilizing the baker’s percentage method for adjusting the yield. Students turn in their adjusted recipe based on mathematical conversions. | Students will score 75% or higher on the baker’s percentage portion of the Sourdough practical. |
| PLO #5: Operate commercial bakery/pastry equipment including: set up, safe operating, and cleaning. | During the course PSTR2301 Chocolates and Confections, students will be individually asked to demonstrate proper use of equipment to include set up, operating and cleaning of specific items within the bake shop. Example equipment: Dough Sheeter, Tempering Machine, Mixers, and Ice Cream Machine. Each student in the course will be assessed on at least three different pieces of commercial equipment. | Students will score 85% or higher on their skills assessment related to commercial equipment. This is an average of their individual equipment assessments. |
| PLO #6: Utilize techniques and ingredients to support customers with allergies or healthier dietary requirements. | During the Dietary Modification Practical in PSTR2331 Advanced Pastry students are challenged to modify a recipe to adjust to a customer requirement chosen by the Chef Instructor. In this assignment students make modifications to recipes using alternative ingredients and techniques as they recreate a dish to the dietary needs of the customer. Product quality as well as an assessment of how well the needs of the customer were met are captured on a faculty-developed grading sheet for this assignment. | Students will score 80% or higher on the grading sheet for the Dietary Modification Practical. |
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