**Date:** 3-4-2014 \*AY16 bmb **Name of Administrative or Academic and Student Support Unit: Institute of Hospitality & Culinary Education ~ Pastry Arts**

**Contact name:** Karen Musa **Contact email: kmusa@collin.edu** **Contact phone: 972 377 1672** **Office Location: PRC L 229**

**Mission:**

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| **The Institute of Hospitality & Culinary Education prepares students for the demands of the fast-paced hospitality and foodservice industry. We are committed to developing skills, strengthening character and work ethic, and challenging the student’s intellectual and creative curiosity.** |

**PART I: Might not change from year to year**

| A. Outcomes(s)  Results expected in this department/program | B. Measure(s)  The instrument or process used to measure results | C. Target(s) The level of success expected |
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| CAP | All students in the capstone PSTR 2331 are submitting their CAP. | Monitor weighted grade for the CAP over the course of the next four years. A grade of **80%** or more should be achieved. |
| The average score that each class will obtain in the  area of ingredient identification and utilization is **75%**  or higher | Continue to target this as a SLO in all PSTR courses | Tests need to reflect verbiage regarding ingredients identification. Students should be able to demonstrate verbally the types of ingredients they are using in their lab classes. |
| The average score that each class will obtain in the  area of culinary math is **75%** or higher | Continue to target this as a SLO in all PSTR courses | Identify a certain number of questions on each test that will demonstrate an understanding of basic culinary math. Able to calculate during the lab recipe conversions |
| The average score that each class will obtain in the  area of pastry practical exams is **75%** or higher | Continue to target this as a SLO in all PSTR courses | The average score that each class will obtain in the  area of pastry practical exams is **75%** or higher |
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**PART II: For academic year 2014/2015 (enter year i.e. 2011-12)**

**From Part I**

| A. Outcomes(s)  Results expected in this department/program | D. Action Plan Years 5 & 2  Based on analysis of previous assessment, create an action plan and include it here in the row of the outcomes(s) it addresses. | E. Implement Action Plan  Years 1 & 3  Implement the action plan and collect data | F. Data Results Summary  Years 2 & 4  Summarize the data collected | G. Findings  Years 2 & 4  What does data say about outcome? |
| --- | --- | --- | --- | --- |
| Monitor weighted grade for the CAP over the course of the next four years. A grade of **80%** or more should be achieved. | Promote CAP in each PSTR course |  | Students scored on average 84% | Scores were achieved |
| Tests need to reflect verbiage regarding ingredients identification. Students should be able to demonstrate verbally the types of ingredients they are using in their lab classes. | Place emphasis on ingredient identification in each PSTR course | Implemented terminology assignments per class. Daily discussion and lecture using specific ingredients | Nothing specific was collected, but students were able to complete labs without labeling ingredients. | Students are able to recoginize and identify specific ingredients used |
| Identify a certain number of questions on each test that will demonstrate an understanding of basic culinary math. Able to calculate during the lab recipe conversions | Devise a separate quiz to assess the students understanding of culinary math |  | Students averaged 85% on practicals | Rubrics were introduced to each practical so students achievments were graded with continuity |
| The average score that each class will obtain in the  area of pastry practical exams is **75%** or higher | Communicate criteria for grading practical exams in advance to students | Create a separate math component for each class that students are tested on | Students averaged 88% on math | Students have a higher %average, but certain math portions are directly associated with practical procedures…ie if the math is incorrect the practical product will fail. |
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