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

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**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 thearea 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 thearea 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 thearea 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 thearea 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 PlanYears 5 & 2Based 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 PlanYears 1 & 3Implement the action plan and collect data | F. Data Results SummaryYears 2 & 4Summarize the data collected | G. FindingsYears 2 & 4What 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 thearea 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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