PLO Assessment

Acad Program - Culinary Arts (AAS)

Culinary Arts AAS PLO 1

Program Learning Outcome: Upon completion of this program, students will be able to demonstrate appropriate culinary skills used in the food service industry.
Outcome Status: Active
Assessment Years: 2024 - 2025, 2023 - 2024

Assessment Method	Assessment Result
Method Status: Active **Assessment Method Category:** Demonstration **Assessment Method:** Demonstration of proper cutting techniques **Benchmark:** 70% of the students enrolled in CULN 1506 will demonstrate proper cutting techniques with a minimum passing score of 70.	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 85% of the students demonstrated proper cutting techniques. **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met **Additional Notes**: Billedeaux (DE), Gillett (DE), Jackson, Thomas, Angelle **Analysis**: Out of five sections of this course, only one did not meet the benchmark. Overall, the average score is good, but we must reach the benchmark in all sections. **How did the previous cycle's improvement plan impact the data above?**: Having more measurable skills for this PLO increased the pass rate. **Improvement Plan**: Monitor student progress throughout the course to ensure they are able to perform the assessment.
Method Status: Active **Assessment Method Category:** Demonstration **Assessment Method:** Demonstration of proper cooking techniques **Benchmark:** 70% of the students enrolled in CULN 1323 will demonstrate proper cooking techniques, i.e., sautéing, frying, baking, broiling, with a minimum passing score of 70.	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 94% of the students **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met **Additional Notes**: Jackson, Fusilier **Analysis**: Students performed well with this assessment. **How did the previous cycle's improvement plan impact the data above?**: The pass rate increased this cycle. **Improvement Plan**: Continue to monitor students throughout the course to ensure they are properly performing the techniques they are assigned.

Culinary Arts AAS PLO 2

Program Learning Outcome: Upon completion of this program, the student will be able to apply managerial skills to establish efficient commercial kitchen and dining room operations.
Outcome Status: Active

Assessment Years: 2024 - 2025, 2023 - 2024

Assessment Method	Assessment Result
Method Status: Active **Assessment Method Category:** Rubric **Assessment Method:** Restaurant Business and Marketing Plan **Benchmark:** 70% of the students enrolled in CULN 2433 will earn a minimum passing score of 70 on the Chapter 5 Restaurant Business and Marketing Plan.	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 80% of the students were successful on the assessment. **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met **Additional Notes**: Sonnier **Analysis**: The pass rate is lower this year than the previous cycle. **How did the previous cycle's improvement plan impact the data above?**: Since the pass rate was lower this cycle, a new improvement plan needs to be implemented, **Improvement Plan**: We will review the assessment for updates or a replacement.
Method Status: Active **Assessment Method Category:** Exam **Assessment Method:** Calculating Revenue and Expenses Chapter 7 Exam **Benchmark:** 70% of the students enrolled in CULN 1103 will earn a minimum passing score of 70 on the Chapter 7 Calculating Revenue and Expenses exam.	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 87% of students who took the Calculating Revenue and Expenses chapter 7 exam passed. **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met **Additional Notes**: Billedeaux (DE), Gillett (DE), Jackson, Montiville, Sonnier, Angelle **Analysis**: Overall, the students fared well. Two sections did not meet the benchmark, however. **How did the previous cycle's improvement plan impact the data above?**: This was a new assessment in the previous cycle. Students are doing well with it. **Improvement Plan**: More instruction needs to be provided in the online sections.

Culinary Arts AAS PLO 3

Program Learning Outcome: Upon completion of this program, the student will have developed personal and professional behavior consistent with success in the food service industry.
Outcome Status: Active
Assessment Years: 2024 - 2025, 2023 - 2024

Assessment Method	Assessment Result
Method Status: Active **Assessment Method Category:** Demonstration **Assessment Method:** Demonstration of proper American table service	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 95% of students properly demonstrated American table service. **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met

Assessment Method	Assessment Result
Benchmark: 70% of the students enrolled in CULN 1172 will demonstrate proper American table service with a minimum passing score of 70.	**Additional Notes**: Billedeaux (DE), Hutton, Gillette (DE), Raiford, Sonnier **Analysis**: The results are higher than the previous cycle. **How did the previous cycle's improvement plan impact the data above?**: We had planned to raise the benchmark but failed to do so. Therefore, there was no impact from the improvement plan. **Improvement Plan**: The program coordinator will work with faculty to determine if another element needs to be added to this assessment.
Method Status: Active **Assessment Method Category:** Capstone Assignment **Assessment Method:** Internship **Benchmark:** 70% of the students enrolled in the CULN 2110 internship will successfully complete 405 hours of supervised work in-person in a concentration-specific position in the local workforce with a score of 2 or higher on their evaluation by their immediate supervisor.	**Assessment Result Date**: 07/08/2025 **Assessment Result**: 100% of students successfully completed the internship. **Reporting Period**: 2024 - 2025 **Result Type**: Benchmark Met **Additional Notes**: Sonnier **Analysis**: Students performed as expected in the internship, using the skills they have learned in this program. **How did the previous cycle's improvement plan impact the data above?**: The added close supervision proved beneficial for the students. **Improvement Plan**: The instructor will continue to provide close supervised instruction to the interns on campus and will visit the off-campus internship sites while observing students.