## Culinary Arts PLOs '16-'17

### Acad Program - Culinary Arts and Occupations (AAS)

**Unit Assessment Coordinator:** David Shankle  
**Mission:** The mission of the Culinary Arts program is to prepare students for professions in the food service industry.

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<th>Program Learning Outcomes</th>
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<th>Action Taken (Use of Results)</th>
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| **PLO #1** - Upon completing this program, students will be able to demonstrate appropriate knife skills for the food service industry.  
**Outcome Status:** Active/Ongoing  
**Assessment Year:** 2016 - 2017, 2017 - 2018, 2018 - 2019  
**Start Date:** 07/01/2016 | Rubric - Culinary students will demonstrate cutting techniques in CULN 1506.  
**Criterion:** 70% of Culinary students in CULN 1506 will score a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. | **Reporting Period:** 2016 - 2017 EoY  
**Result Type:** Criterion Met  
91% (32/35) of Culinary students in CULN 1506 scored a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)  
**Analysis:** The criteria was met, but the criterion will be increased for 2017-2018. | **Action Taken (Use of Results):** While the criteria was successfully met, the benchmark was likely set too low. Next year the criteria will be raised to 80% of the Culinary students will score a 70 or better in an effort to create continuous improvement. (05/23/2017)  
**Follow-Up:** 2017-2018 Criterion to be changed. (04/19/2018) |
| **PLO #2** - Upon completing this program, students will be able to demonstrate appropriate cooking techniques for the food service industry.  
**Outcome Status:** Active/Ongoing | Rubric - Culinary students will demonstrate cooking techniques in CULN 2413.  
**Criterion:** 70% of Culinary students in CULN 2413 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric. | **Reporting Period:** 2016 - 2017 EoY  
**Result Type:** Criterion Met  
96% (24/25) of Culinary students in CULN 2413 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)  
**Analysis:** While the criteria was met, the criterion for 2017-2018 will be increased. | **Action Taken (Use of Results):** In an effort to instill continuous improvement, the criterion will be increased for 2017-2018. 80% of Culinary students in CULN 2413 will score 70 or better on the Finished Product section of the |
### Program Learning Outcomes

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<tr>
<td><strong>Start Date:</strong></td>
<td>07/01/2016</td>
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#### Assesment Methods

- **Rubric** - Culinary students will demonstrate cooking techniques in CULN 1603.
  - **Criterion:** 70% of Culinary students in CULN 1603 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric.

#### Assessment Results

- **Reporting Period:** 2016 - 2017 EoY
- **Result Type:** Criterion Met
- **96% (23/24) of Culinary students in CULN 1603 scored 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)**
- **Analysis:** While the criterion was met, it will be increased for 2017-2018 to enhance continuous improvement.

#### Action Taken (Use of Results)

- Lab Evaluation grading rubric. (05/23/2017)

- **Action Taken (Use of Results):** The criterion for 2017-2018 will be increased to 80% of Culinary students in CULN 1603 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)

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**PLO #3** - Upon completing this program, students will be able to demonstrate appropriate baking techniques for the food service industry.

- **Outcome Status:** Active/Ongoing
- **Assessment Year:** 2016 - 2017, 2017 - 2018, 2018 - 2019
- **Start Date:** 07/01/2016

- **Rubric** - Culinary students will demonstrate baking techniques in CULN 1953.
  - **Criterion:** 70% of Culinary students in CULN 1953 will score a 70 or better on the Finished Product section of the Lab Evaluation grading rubric.

- **Reporting Period:** 2016 - 2017 EoY
- **Result Type:** Criterion Met
- **96% (23/24) of Culinary students in CULN 1953 scored a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)**
- **Analysis:** While the criterion was met, it will be increased in 2017-2018 to enhance continuous improvement.

- **Action Taken (Use of Results):** No additional action needed at this time. (08/22/2017)

- **Action Taken (Use of Results):** The criterion will be increased in 2017-2018 to 80% of Culinary students in CULN 1953 will score a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)

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**PLO #4** - Upon completing this program, students will be able to demonstrate basic management skills in the food service industry.

- **Outcome Status:** Active/Ongoing
- **Assessment Year:** 2016 - 2017, 2017 - 2018, 2018 - 2019
- **Start Date:** 07/01/2016

- **Rubric** - Culinary students will demonstrate basic management skills in CULN 2433.
  - **Criterion:** 70% of Culinary students in CULN 2433 will score a 70 or better on the Assessment Measurable Evaluation and grading rubric.

- **Reporting Period:** 2016 - 2017 EoY
- **Result Type:** Criterion Met
- **87% (13/15) of Culinary students in CULN 2433 scored a 70 or better on the Assessment Product section of the Lab Evaluation grading rubric. (05/23/2017)**
- **Analysis:** The results were met.

- **Action Taken (Use of Results):** No additional action needed at this time. (08/22/2017)

- **Action Taken (Use of Results):** The criterion for 2017-2018 will be increased to 80% based on the high scores this year. (08/22/2017)

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<td>Rubric - Culinary students will demonstrate cooking techniques in CULN 1603.</td>
<td><strong>Reporting Period:</strong> 2016 - 2017 EoY</td>
<td>Lab Evaluation grading rubric. (05/23/2017)</td>
</tr>
<tr>
<td><strong>Criterion:</strong> 70% of Culinary students in CULN 1603 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric.</td>
<td><strong>Result Type:</strong> Criterion Met</td>
<td><strong>Action Taken (Use of Results):</strong> The criterion for 2017-2018 will be increased to 80% of Culinary students in CULN 1603 will score 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017)</td>
</tr>
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| Rubric - Culinary students will demonstrate baking techniques in CULN 1953. | **Reporting Period:** 2016 - 2017 EoY | **Action Taken (Use of Results):** No additional action needed at this time. (08/22/2017) |
| **Criterion:** 70% of Culinary students in CULN 1953 will score a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. | **Result Type:** Criterion Met | **Action Taken (Use of Results):** The criterion will be increased in 2017-2018 to 80% of Culinary students in CULN 1953 will score a 70 or better on the Finished Product section of the Lab Evaluation grading rubric. (05/23/2017) |

| Rubric - Culinary students will demonstrate basic management skills in CULN 2433. | **Reporting Period:** 2016 - 2017 EoY | **Action Taken (Use of Results):** No additional action needed at this time. (08/22/2017) |
| **Criterion:** 70% of Culinary students in CULN 2433 will score a 70 or better on the Assessment Measurable Evaluation and grading rubric. | **Result Type:** Criterion Met | **Action Taken (Use of Results):** The criterion for 2017-2018 will be increased to 80% based on the high scores this year. (08/22/2017) |

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<td>skills in CULN 1172.</td>
<td></td>
<td>85% (29/34) of Culinary students in CULN 1172 scored a 70 or better on the Assessment Measurable Evaluation and grading rubric. (05/23/2017)</td>
<td>2017-2018 to 80% of Culinary students in CULN 1172 will score a 70 or better on the Assessment Measurable Evaluation and grading rubric. (05/23/2017)</td>
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**Criterion:** 70% of Culinary students in CULN 1172 will score a 70 or better on the Assessment Measurable Evaluation and grading rubric.

**Analysis:** While the criterion was met, it will be increased in 2017-2018.