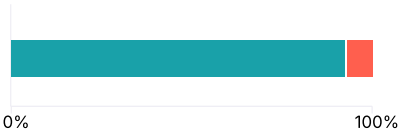
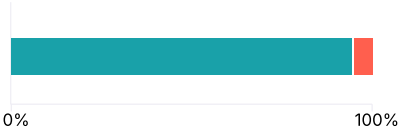
Reporting Year 2025-2026

Associate Of Applied Science Culinary Arts Learning Outcomes

Demonstrate Culinary Skills

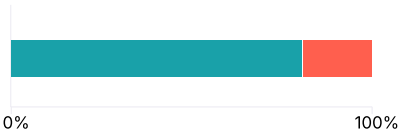
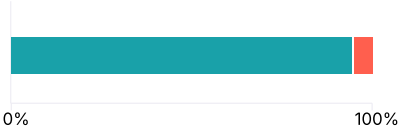
Upon completion of this program, students will be able to demonstrate appropriate culinary skills used in the food service industry.

MEASURES	RESULTS	ACTIONS
Demonstrate Proper Cutting Techniques Direct - Performance *Intro to Culinary Principles: CULN 1506* **Target** 70% of the will demonstrate proper cutting techniques with a minimum passing score of 70%	MET Demonstrate Proper Cutting Techniques Met Not Met  0% 100% Met: 93% Not Met: 7% Met Total: 93% Not Met Total: 7% **Analysis** These results indicate that students have developed a strong understanding of fundamental knife skills and cutting techniques, suggesting that instructional methods, demonstrations, hands-on practice, and feedback were effective in supporting student learning. The high success rate reflects students' ability to apply proper culinary techniques safely and accurately in a laboratory setting.	*No actions have been added.*
Demonstrate Proper Cooking Techniques Direct - Performance *A' La Carte: CULN 1323* **Target** 70% of the students will demonstrate proper cooking techniques, i.e., sauteing, frying, baking, broiling, with a minimum passing score of 70%.	MET Demonstrate Proper Cooking Techniques Met Not Met  0% 100% Met: 95% Not Met: 5% Met Total: 95% Not Met Total: 5% **Analysis** These results indicate that students have developed strong competency in essential cooking techniques and are effectively applying culinary principles in a practical setting. The high level of achievement suggests that instructional methods, laboratory experiences, demonstrations, and hands-on practice opportunities were successful in supporting student learning and skill development. Students demonstrated proficiency in executing	*No actions have been added.*

	cooking methods while maintaining appropriate quality, safety, and consistency standards.	

Demonstrate Managerial Skills

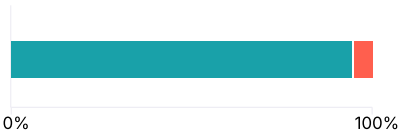
Upon competition of this program, the student will be able to apply managerial skills to establish efficient commercial kitchen and dining room operations.

MEASURES	RESULTS	ACTIONS
Restaurant Business and Marketing Plan Direct - Assignment *Food & Bevrge Operations: CULN 2433* **Target** 70% of the students will earn a minimum passing score of 70% on the chapter 5 Restaurant Business and Marketing Plan.	MET Restaurant Business and Marketing Plan Met Not Met  0% 100% Met: 81% Not Met: 19% Met Total: 81% Not Met Total: 19% **Analysis** The results suggest that most students have developed the managerial competencies necessary to support efficient foodservice operations. Students demonstrated an understanding of key operational concepts, including workflow management, staff coordination, customer service, resource allocation, and operational efficiency. The achievement of the benchmark indicates that course instruction, practical application activities, and operational simulations effectively supported student learning. However, the lower achievement rate compared to some program courses suggests there may be opportunities to further strengthen student understanding of complex management and operational decision-making concepts.	*No actions have been added.*
Calulating Revenue and Expenses Chapter 7 Exam Direct - Exam (Course-based) *Basic Skills Development: CULN 1103* **Target** 70% of the students enrolled will earn a minimum passing score of 70 on the Chapter 7 Calculating and Expenses exam	MET Calulating Revenue and Expenses Chapter 7 Exam Met Not Met  0% 100% Met: 95% Not Met: 5% Met Total: 95% Not Met Total: 5%	*No actions have been added.*

	Analysis These results indicate that students demonstrated a strong understanding of expense calculation principles and were able to apply mathematical and financial concepts effectively. The high pass rate suggests that instructional materials, classroom activities, practice exercises, and assessments successfully supported student learning. Students showed proficiency in calculating and analyzing expenses, which are essential skills for effective cost control and financial decision-making within the hospitality and culinary industries.	

Personal and Professional Behavior

Upon competition of this program, the student will have developed personal and professional behavior consistent with success in the food service industry.

MEASURES	RESULTS	ACTIONS
Demonstrate Proper American Table Service Direct - Performance *Essentials of Dining Rm Servic: CULN 1172* **Target** 70% of the students will demonstrate proper American table service with a minimum passing score of 70%.	MET Demonstrate Proper American Table Service Met Not Met  Met: 95% Not Met: 5% Met Total: 95% Not Met Total: 5% **Analysis** These results demonstrate that students have developed a strong understanding of American table service procedures and are able to apply appropriate service techniques in a dining room setting. Students showed proficiency in essential competencies such as guest interaction, table setup, order service, professionalism, and adherence to industry service standards. The high achievement rate suggests that classroom instruction, demonstrations, hands-on practice, and experiential learning opportunities effectively supported student mastery of these skills.	*No actions have been added.*
Culinary Production Internship Direct - Field Assessment *Culinary Productn Internship: CULN 2110* **Target**	MET Culinary Production Internship Met 	*No actions have been added.*

70% of the students complete 405 hours of supervised work in-person in a concentration specific position with a score of 2 or higher on their evaluation by their immediate supervisor.	 *Values are not shown when too close to each other. Click or use arrow keys to see details.* **Met:** 100% **Met Total:** 100% **Not Met Total:** **Analysis** These results indicate that all participating students successfully demonstrated the professional knowledge, technical skills, work ethic, and industry competencies expected within their concentration-specific positions. The successful completion of supervised work hours and favorable employer evaluations suggest that students were adequately prepared to meet workplace expectations and apply classroom learning in real-world settings. The results also reflect the effectiveness of the program's curriculum in preparing students for employment and professional success within the hospitality and culinary industries.	