Unit Course Assessment Report - Four Column

Guam Community College

Culinary Arts AA

Mission Statement: The Culinary Arts AS program will introduce students to careers in the field of Culinary Arts and teach them the basic skills and knowledge they will need to achieve success. Students will experience all aspects of the Culinary Arts and will build good business and management skills.

Vision Statement: The Culinary Arts AS program will provide students with the knowledge and skills needed to become successful Culinary professionals.

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Culinary Arts AA - HS237 - Principles of European Cuisine - SLO#1 AY08-09 - Demonstrate positive work ethics required of them using practical recipes in the preparation of European Cuisine in the traditional ways. The emphasis is on French or Classical Cuisine, terminology and sauces, and Mediterranean cuisine is also introduced. (Created By Culinary Arts AA) **Start Date:** 01/14/2009 **End Date:** 03/08/2010	**Artifact/Instrument/Rubric/Method/Tool Description:** Students are introduced to the preparation of European Cuisine in the traditional ways. The emphasis is on French or Classical Cuisine, terminology and sauces; Mediterranean cuisine is also introduced. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Course Outcome Status: Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** N/A			
Culinary Arts AA - HS237 - Principles of European Cuisine - SLO#2 AYO8-09 - Perform skills and tasks associated with the culinary field of European cuisine through skill development and the details of preparation associated with the demands that Escoffier has established in a professional kitchen. (Created By Culinary Arts AA) **Start Date:** 08/14/2009 **End Date:**	**Artifact/Instrument/Rubric/Method/Tool Description:** Students are introduced to the preparation of European Cuisine in the traditional ways. The emphasis is on French or Classical Cuisine, terminology and sauces; Mediterranean cuisine is also introduced. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-		

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	defined criteria.		
Culinary Arts AA - HS237 - Principles of European Cuisine - SLO#3 AYO8-09 - Interpret the fundamentals of Escoffier to prepare and adapt new ideas of food service, as Emphasis will be placed on classical cuisine, and presentation of the different varieties foods from the regions of Europe and the Mediterranean. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Students are introduced to the preparation of European Cuisine in the traditional ways. The emphasis is on French or Classical Cuisine, terminology and sauces; Mediterranean cuisine is also introduced. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS237 - Principles of European Cuisine - Work Ethics - SLO#1 FA2010 - SP2012: Upon successful completion of this course, the student will be able to demonstrate positive work ethics required of them using practical recipes in the preparation of European Cuisine in the traditional ways. The emphasis is on French or Classical Cuisine, terminology and sauces, and Mediterranean cuisine is also introduced. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:**	**Artifact/Instrument/Rubric/Method/Tool Description:** The chef instructor will observed and a sample tasting of the country through random selection of a 3 course meal created by culinary students using practical recipes in a proficient manner in that region , using ingredients distributed by instructor. **Type of Artifact/Instrument/Rubric/Method/Tool:** Observations **Criterion (Written in %):** 80% of all students will receive a 3 or better on all scan competencies and through culinary authenticity of the region of that country representing. **Related Documents:**	10/10/2011 - N= 32 84% receive a 3 or better on all scan competencies and through culinary authenticity of the region of that country representing. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** Euro Scan.pdf Euro Scan.pdf	03/07/2012 - Instructor will provide students with more practices in European recipes **Implementation Status:** 03/07/2012 - N/A

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
N/A **Type of Industry National Certification:** No national certification is available for this course	[Oberservation Rubric](#)		
Culinary Arts AA - HS237 - Principles of European Cuisine - Skills - SLO#2 FA2010 - SP2012: Upon successful completion of this course, the student will be able to perform skills and tasks associated with the culinary field of European cuisine through skill development and the details of preparation associated with the demands that Escoffier has established in a professional kitchen. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2011 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course.	**Artifact/Instrument/Rubric/Method/Tool Description:** A panel of chef instructors will do a tasting of a 3course regional meal of a European country through random selection created by culinary students practical exam, following the guide lines set by chef instructor in a proficient manner. **Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):** 80% of all students will attain 350 points or better on chef instructors score sheets. **Related Documents:** [HS-237-1 European Cuisine Grade Sheet.pdf](#) [HS-237-2 European Cuisine Grade Sheet .pdf](#)	10/10/2011 - N= 32 84% of all students have attain 350 points or better on chef instructors score sheets. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** [HS-237-1 European Cuisine Grade Sheet[1].pdf](#) [HS-237-2 European Cuisine Grade Sheet [1].pdf](#)	03/07/2012 - Instructor will review lessons give quizes and go over lessons that will be on exam.
Culinary Arts AA - HS237 - Principles of European Cuisine - Classical Food Preperation - SLO#3 FA2010 - SP2012: Upon successful completion of this course, the student will be able to interpret the fundamentals of Escoffier to prepare and adapt new ideas of food service, as Emphasis will be placed on classical cuisine, and presentation of the different varieties foods from the regions of Europe and the Mediterranean. (Created By Culinary Arts AA) **Start Date:** 10/11/2010	**Artifact/Instrument/Rubric/Method/Tool Description:** The students will be given a written exam with questions associated with the demands that Escoffier has established, classical cuisine ,terminology, and sauces. The culinary students in groups will do a presentation of the traditional ways of European cuisine and culture through random selection of European countries. **Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):**	01/11/2012 - N= 27 84% of all students have achieve 350 points or better out of 500 points on the written and presentation exams. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Budget Related Performance Indicators:** NA **Related Documents:**	03/07/2012 - Instructor will review lessons give quizes and go over lessons that will be on exam. **Implementation Status:** 03/07/2012 - 1

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
End Date: 03/12/2011 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course.	80% of all students will achieve 350 points or better out of 500 points on the written and presentation exams. **Related Documents:** euro student exam no anwsers.pdf HS-237-1 European Cuisine Grade Sheet.pdf HS-237-2 European Cuisine Grade Sheet .pdf	HS-237-1 European Cuisine Grade Sheet[1].pdf HS-237-2 European Cuisine Grade Sheet [1].pdf	
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - SLO#1 AY08-09 - Demonstrate positive work ethics required of them using practical recipes in garde manger for the production of cold food preparations, salads, dressings, appetizers and hors d'ouevers. for impressive plate presentations and incorporates techniques that utilize the tools that are needed in garde manger. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Students work in groups to create cold food presentations consisting of different compositions of salads, cold sauces and dressings, sandwiches, pates, smoked meats, cold seafood, mousses, and aspics. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - SLO#2 AY08-09 - Perform skills and tasks associated in garde manger through skill development and application of techniques under pressures associated with the demands in a professional garde manger kitchen after completion of this course. (Created By Culinary Arts AA)	**Artifact/Instrument/Rubric/Method/Tool Description:** Students will be given a practical exam to create individually a complex salad with a dressing, terrine with aspic, assorted hor d' Oeuvres utilizing smoked meats and mousses. **Type of**		

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Start Date: 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool:** Skills proficiency checklist **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria and skills proficiency checklist.		
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - SLO#3 AY08-09 - Interpret the fundamentals of garde manger, as Emphasis will be placed on the preparation and presentation of the different varieties of cold food preparations, salads, dressings, appetizers and hors d?oeuvres, and application of the importance of Mise en place and culinary terms used in Garde Manger. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Students work in groups to plan and create various types of buffets for a number of functions, including weddings. Table and serving layouts, menu planning and production are all aspects of this course. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - Work Ethics - SLO#1 FA2010 - SP2012: Upon successful completion of this course, the student will be able to demonstrate positive work ethics required of them using practical recipes in garde manger for the productioncold food preparations, salads, dressings, appetizers and hors d'ouevers. for impressive plate presentations and incorporates techniques that utilize the tools that are needed in garde manger. (Created By Culinary Arts AA)	**Artifact/Instrument/Rubric/Method/Tool Description:** Scan competency check list **Type of Artifact/Instrument/Rubric/Method/Tool:** Skills proficiency checklist **Criterion (Written in %):** 75 % of the students will earn a 3 or higher on the scan competencies check list. **Related Documents:** Garde Manger Scans.doc	01/10/2012 - N= 17 and 100% earned a 3 or higher on the scan competencies check list. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:**	03/07/2012 - Improvement for next year is to stay consistant with scan competency checklist and more hands on skill with recipes and demonstrations. **Implementation Status:** 03/07/2012 - N/A 02/17/2012 - The instructor intend to spend more time in practicing this skill and review before

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Start Date: 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course **Course-level SLO Plan reflects/incorporates:** N/A		NA **Related Documents:** Scan sheet.pdf Scan Sheet.pdf	administering the test.
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - Culinary Skills - SLO#2 FA2010 - SP2012: Upon successful completion of this course, the student will be able to perform skills and tasks associated in garde manger through skill development and application of techniques under pressures associated with the demands in a professional garde manger kitchen after completion of this course. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course.	**Artifact/Instrument/Rubric/Method/Tool Description:** Students will be given a practical exam to create individually a complex salad with a dressing, terrine with aspic, assorted hor d' Oeuvres utilizing smoked meats and mousses. **Type of Artifact/Instrument/Rubric/Method/Tool:** Skills proficiency checklist **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria and skills proficiency checklist.	01/10/2012 - N= 15 88% accuracy according to instructor-defined criteria and skills proficiency checklist. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** N/A **Related Documents:** Practical exam .pdf Pratical exam .pdf Garde Manger Grade sheet .pdf	03/07/2012 - Improvement for next year is to stay consistant with scan competency checklist and more hands on skill with recipes and demonstrations.
Culinary Arts AA - HS238 - Garde Manger/Cold Food Pantry - Culinary Knowledge - SLO#3 FA2010 - SP2012: Upon successful completion of this course, the student will be able to interpret the	**Artifact/Instrument/Rubric/Method/Tool Description:** The student will be given a written exam coerving all chapters discuss in the Professional Garde Manger text book	01/10/2012 - N= 15 88% earn a 75% or higher in final written exam. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result**	03/07/2012 - Instructor wil quiz students on a weekly basis of previous lessons.

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
fundamentals of garde manger, as Emphasis will be placed on the preparation and presentation of the different varieties of cold food preparations, salads, dressings, appetizers and hors d?oeuvres, and application of the importance of Mise en place and culinary terms used in Garde Manger. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course	**Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):** 75 % of the students will earn a 75% or higher in final written exam. **Related Documents:** Garde Manger Final Exam.pdf	**Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Budget Related Performance Indicators:** NA **Related Documents:** Garde Manger .pdf	
Culinary Arts AA - HS244 - Baking and Breads - SLO #1 AY08-09 - Upon sucessful completion of this course, the students will understand the 12 steps in baking and demonstrate the process from scaling, mixing, bulk fermentation, folding, dividing, pre-shaping, bench resting, shaping, final fermentation, scoring, baking and cooling. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Scanns Skills Evaluation Sheet Students will demonstrate the 12 steps of the baking process and will be evaluated through the Scanns Skills Evaluation. **Type of Artifact/Instrument/Rubric/Method/Tool:** Other (indicate the specific tool in the Method field/box) **Criterion (Written in %):** 75% of all students will be able to perform all steps in the baking process 100% of the time. **Related Documents:** Pain au Levain Scanns.doc	11/09/2009 - We did not fully understand what type of information was needed for this process, or what data was needed to be tracked and collected. The end result is the data that was collected will not reflect a true result of this SLO. What was collected - The scanns form was used for this class and scores were recorded for the day, the forms were not collected and saved. Points were deducted from the scanns scores earned such as being late for class, not in proper uniform, participation in class, etc. There for the scanns score does not reflect a true measure of the results. Results: 100% of the students demonstrated the baking process 72.4% of the time. **Summary of Result Type:** Issues Found **Data Collection Status/Summary of Result Status:**	11/09/2009 - In the future, a copy of the scanns document will be retained as well as a spreadsheet created to collect, track, and calcuate the true results of this SLO.

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
		Open **Budget Implications:** No budget impact **Notes:** The Budget for the class/SLO should not be effected by the results. When this process is repeated for this SLO, the proper data will be recorded and stored for a true and accurate result.	
		09/04/2009 - 1 **Summary of Result Type:** Issues Found **Data Collection Status/Summary of Result Status:** Open **Budget Implications:** No budget impact	
Culinary Arts AA - HS246 - Buffet Service / Catering - SLO #1 AY08-09 - Upon sucessful completion of this class, the students will write a Banquet Event Order, plan an event and execute the event given a set of criteria on a budget specified by the group project criteria. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Students will create a Banquet Event Order following a set of criteria that will be evaluated by the Chef Instructor. **Type of Artifact/Instrument/Rubric/Method/Tool:** Other (indicate the specific tool in the Method field/box) **Criterion (Written in %):** 75% of students will be able to write a BEO with 100% accuracy **Related Documents:** HS 246 GP #1.doc HS 246 GP #2.doc HS 246 GP #3.doc HS 246 GP #4.doc GCC CAA BEO MASTER.doc		
Culinary Arts AA - HS246 - Buffet Service / Catering - SLO#2 AY08-09 - Meet with	**Artifact/Instrument/Rubric/Method/Tool Description:**		

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
clients for the initial interview, research the event, hold a second meeting with clients to discuss details and evaluate whether or not to accept the event. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	Interview with client form & recipe costing form. **Type of Artifact/Instrument/Rubric/Method/Tool:** Other (indicate the specific tool in the Method field/box) **Criterion (Written in %):** 75% of the students will be able to complete these tasks 100% correctly. **Related Documents:** GCC CAA Event Interview Form.doc		
Culinary Arts AA - HS246 - Buffet Service / Catering - SLO #3 08-09 - Understand and describe the 7 Catering Functions. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** no national certification is available for this course	**Artifact/Instrument/Rubric/Method/Tool Description:** Class Projects and final Exam **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** 75% of the students will pass the final exam with a 75% or better.		
Culinary Arts AA - HS247 - International Cuisine - SLO#1 AY 08-09 - Discuss the cultural importance of ingredients used in the countries studied. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A			

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Culinary Arts AA - HS247 - International Cuisine - SLO #2 AY 08-09 - Demonstrate the proper use of cooking equipment and proper techniques used in the countries studied. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A			
Culinary Arts AA - HS247 - International Cuisine - SLO # 3 AY 08-09 - Students will be able to identify ingredients found in International kitchens, describe what country it is used in the most, and create dishes ?inspired? by the counties studied. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A			
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - SLO#1 AY08-09 - Upon sucessfull completion of this course, students will demonstrate the different methods of measurement, conversions of measurement between metric and imperial, and the tools used for measurement in different recipes. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010	**Artifact/Instrument/Rubric/Method/Tool Description:** Instructor will visually monitor students' measuring techniques and use of tools during labs. Oral Quizzes and written exams demonstrating the ability of conversions will be administered. **Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):** 80% of students will pass all oral & written quizzes with a 100%. All students will		

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Course Outcome Status: Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	demonstrate the proper use of measuring tools with a 100% accuracy. **Related Documents:** Converting Between Standard English and Metric Units.doc Measurement Conversions Quiz.doc		
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - SLO#2 AYO7-08 - Perform skills and tasks associated with the culinary field of patisserie through skill development and application of techniques under pressures associated with the demands in a professional pastry production kitchen after completion of this course. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** The production of cakes, puff pastries, creams, and soufflés are the results of the application of techniques and skills gained through the study of this course. Emphasis will be placed on the preparation and presentation of petit fours and cakes. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - SLO#3 AY08-09 - Interpret the fundamentals of Patisserie food service, as Emphasis will be placed on the preparation and presentation of the different varieties of pastries. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** The production of cakes, puff pastries, creams, and soufflés are the results of the application of techniques and skills gained through the study of this course. Emphasis will be placed on the preparation and presentation of petit fours and cakes. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - SLO#4 AY08-09 - Demonstrate knowledge in methods of basic chocolate work, decorating cakes, individual pastries, and plated desserts. Application of the importance of Mise en place and culinary terms used in Patisserie. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** The production of cakes, puff pastries, creams, and soufflés are the results of the application of techniques and skills gained through the study of this course. Emphasis will be placed on the preparation and presentation of petit fours and cakes. **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - Work Ethics - SLO#1 FA2010 - SP2012: Upon successful completion of this course, the student will be able to demonstrate positive work ethics required of them using practical recipes in the pastry kitchen Patisserie for the production of cakes, puff pastries, creams, and soufflés, for impressive plate presentations and incorporates techniques that utilize the tools that are needed to produce pastries. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course	**Artifact/Instrument/Rubric/Method/Tool Description:** The student will individually create a cake incorporating fondant, chocolate work, butter cream, and cake decorations following recipes in the fundamentals of patisserie in a proficient manner, using ingredients distributed by instructor. **Type of Artifact/Instrument/Rubric/Method/Tool:** Skills proficiency checklist **Criterion (Written in %):** 75% of all students will earn a 3 or higher on all scan compentency check list **Related Documents:** Patisserie Scann.pdf Patisserie Scan high.pdf Patisserie Scan low.pdf	10/10/2011 - N= 22 100% students will earn a 3 or higher on all scan compentency check list **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** Patisserie Scan high[1].pdf Patisserie Scan low[1].pdf	03/07/2012 - The instructor intend to spend more time in practicing this skill and review before administering the test.
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - Culinary Skills -	**Artifact/Instrument/Rubric/Method/Tool Description:**	10/10/2011 - N= 19 86% students will earn a 350	

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
SLO#2 FA2010 - SP2012: Upon successful completion of this course, the student will be able to perform skills and tasks associated with the culinary field of patisserie through skill development and application of techniques under pressures associated with the demands in a professional pastry production kitchen. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2011 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course	The student will be given a practical exam of them individually creating a cake incorporating fondant, chocolate work, butter cream, and cake decorations recipes in the fundamentals of patisserie in a proficient manner, using ingredients distributed by instructor. **Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):** 75% of all students will earn a 350 points or higher out of 500 points on practical exam. **Related Documents:** Patisserie Grade Sheet.pdf HS 248 Syllabus.pdf	points or higher out of 500 points on practical exam. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** Patisserie Grade Sheet[2].pdf	03/07/2012 - Instructor will review lessons give quizes and go over lessons that will be on exam. ────────────────
Culinary Arts AA - HS248 - Patisserie - Fundamentals of Patisserie - Culinary Knowledge - SLO#3 FA2010 - SP2012: Upon successful completion of this course, the student will be able to interpret the fundamentals of Patisserie food service as emphasis will be placed on the preparation and presentation of the different varieties of pastries. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2011 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course.	**Artifact/Instrument/Rubric/Method/Tool Description:** The students will be giving a written exam covering all sections in the fundamentals of patisserie. **Type of Artifact/Instrument/Rubric/Method/Tool:** Essay Questions **Criterion (Written in %):** 75% of all students will earn a 350 points out 500 or higher on Final written exam. **Related Documents:** HS-248 Pattisserie Exam .pdf Patisserie Grade Sheet.pdf	10/10/2011 - N= 11 50% students will earn a 350 points out 500 or higher on Final written exam. **Summary of Result Type:** Criterion Not Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** Patisserie Grade Sheet[2].pdf	03/07/2012 - Instructor will review lessons give quizes and go over lessons that will be on exam. ────────────────
Culinary Arts AA - HS249 - Advanced Food Preparation - SLO#1 AY08-09 - Upon			

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
sucessful completion of this course, students will demonstrate 13 different cooking methods without further instruction with a variety of food items. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** Instructor will visually monitor students and administer a skills test during each cooking method assessment. **Type of Artifact/Instrument/Rubric/Method/Tool:** Lab/Skills Test **Criterion (Written in %):** 75% of students will pass skills assessment with 95% accuracy. **Related Documents:** Skills Assesment HS 249.xls	10/11/2009 - We did not fully understand what type of information was needed for this process, or what data was needed to be tracked and collected. The end result is the data that was collected will not reflect a true result of this SLO. What was collected - The scanns form was used for this class and scores were recorded for the day, the forms were not collected and saved. Points were deducted from the scanns scores earned such as being late for class, not in proper uniform, participation in class, etc. There for the scanns score does not reflect a true measure of the results. Results: Out of 13 students, 3 students met the criteria, or 23% of the students met the criteria. **Summary of Result Type:** Criterion Not Met **Data Collection Status/Summary of Result Status:** Open **Budget Implications:** No budget impact **Notes:** There is no impact on the Budget	11/10/2009 - In the future, a copy of the scanns document will be retained as well as a spreadsheet created to collect, track, and calcuate the true results of this SLO.
Culinary Arts AA - HS249 - Advanced Food Preparation - SLO#2 AY08-09 - Perform skills and tasks associated with the culinary field of Advanced Food Preparation through skill development and application of techniques under pressures associated with the demands in a professional kitchen after completion of this course. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle	**Artifact/Instrument/Rubric/Method/Tool Description:** This course is a continuation of the Food Production Principles class HS 245 - further skill development, techniques and presentations. Based on contemporary North American Cuisine, this course will help students to prepare for their careers and to help professional cooks advance in their careers - in the culinary arts as practiced today in the top-quality food service operations **Type of Artifact/Instrument/Rubric/Method/Tool:**		

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Capstone Course/CTE Related Course: N/A	Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS249 - Advanced Food Preparation - SLO#3 AY08-09 - Interpret the fundamentals of Advanced Food preparation, as Emphasis will be placed on the preparation and presentation through mise en place, fabrication, grilling, broiling, roasting, baking, sauté, pan frying, deep frying, steaming, submersion cooking, braising, and stewing, remaining true to the principles that govern classical and contemporary cooking concepts in the world of culinary arts. (Created By Culinary Arts AA) **Start Date:** 08/14/2008 **End Date:** 03/08/2010 **Course Outcome Status:** Completed the Assessment Cycle **Capstone Course/CTE Related Course:** N/A	**Artifact/Instrument/Rubric/Method/Tool Description:** This course is a continuation of the Food Production Principles class HS 245 - further skill development, techniques and presentations. Based on contemporary North American Cuisine, this course will help students to prepare for their careers and to help professional cooks advance in their careers - in the culinary arts as practiced today in the top-quality food service operations **Type of Artifact/Instrument/Rubric/Method/Tool:** Course Projects **Criterion (Written in %):** With 75% accuracy according to instructor-defined criteria.		
Culinary Arts AA - HS249 - Advanced Food Preparation - Work Ethics - SLO#1 FA2010 - SP2012: Upon successful completion of this course, the student will be able to demonstrate positive work ethics required of them using practical recipes in a professional kitchen in Advanced Food Preparation for the production of soups, salads, cold foods, fish and sea food, poultry, and meats, for impressive plate presentations and incorporates techniques that utilize the	**Artifact/Instrument/Rubric/Method/Tool Description:** A panel of judges will do a sample tasting of a pre practical exam of a 3 course meal individually created by culinary students own practcal recipes in a proficient manner, using ingredients distributed by instructor. **Type of Artifact/Instrument/Rubric/Method/Tool:** Capstone Experience **Criterion (Written in %):**	10/10/2011 - N= 18 94% students will get a 3 or better on all scan compentencies check list and 200 points or better out of 250 points from judges score sheets. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:**	03/07/2012 - The instructor intend to spend more time in practicing this skill and review before administering the test.

Course SLO Description	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
tools that are needed to advance their careers in the culinary arts. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A **Type of Industry National Certification:** No national certification is available for this course.	80% of all students will a 3 or better on all scan compentencies check list and 200 points or better out of 250 points from judges score sheets. **Related Documents:** Blank Scan .pdf Scan High.pdf Scan low.pdf	No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** HS 249 Scan High[1].pdf HS 249 Scan low[1].pdf	
		12/23/2010 - 17 of 19 students attained a score of 75% or higher **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** Over $500 **Notes:** N/A **Budget Related Performance Indicators:** N/A	03/07/2012 - The instructor intend to spend more time in practicing this skill and review before administering the test.
Culinary Arts AA - HS249 - Advanced Food Preparation - Culinary Skill - SLO#2 FA2010 - SP2012: Upon successful completion of this course, the student will be able to perform skills and tasks associated with the culinary field of Advanced Food Preparation through skill development and application of techniques under pressures associated with the demands in a professional kitchen after completion of this course. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed	**Artifact/Instrument/Rubric/Method/Tool Description:** A panel of judges will do a tasting of a 5 course fine dinningt meal practical exam individually created by culinary students, following the giude lines set by chef instructor in a proficient manner. **Type of Artifact/Instrument/Rubric/Method/Tool:** Faculty-developed tests **Criterion (Written in %):** 80% of all students will attain 350 points or better on judges score sheets and chef instructors score sheets combined. **Related Documents:** Advance Food Prep Grade sheet .pdf	10/10/2011 - N=17 89% students will attain 350 points or better on judges score sheets and chef instructors score sheets combined. **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** HS 249 Advance Food Prep Grade sheet [1].pdf	03/07/2012 - The instructor will set up pratice cooking practical tastings before final practical tasting exam. **Implementation Status:** 03/07/2012 - 1

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Capstone Course/CTE Related Course: Yes **Type of Industry National Certification:** No national certification is available for this course.		04/26/2011 - 15 out of 19 students have attain 350 points or better. 1 student received a score of 345 points 1 student received a score of 331 points 1 student received a score of 318 points 1 student received a score of 306 points **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact **Notes:** N/A **Budget Related Performance Indicators:** N/A	
		12/23/2010 - 18 of 19 students attained a score of 75% or higher **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** Over $500 **Notes:** N/A **Budget Related Performance Indicators:** N/A	
Culinary Arts AA - HS249 - Advanced Food Preparation - Culinary Knowledge - SLO#3 FA2010 - SP2012: Upon successful completion of this course, the student will be able to interpret the fundamentals of Advanced Food preparation, as Emphasis will be placed on the preparation and presentation through mise en place, fabrication, grilling, broiling, roasting, baking, sauté, pan frying, deep	**Artifact/Instrument/Rubric/Method/Tool Description:** Scan compententcies check list **Type of Artifact/Instrument/Rubric/Method/Tool:** Skills proficiency checklist **Criterion (Written in %):** 80% of all students will a 3 or better on all scan compentencies check list	10/10/2011 - N=16 84% students will obtain a 3 or better on all scan compentencies check list **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** No budget impact	03/07/2012 - The instructor intend to spend more time in practicing this skill and review before administering the test.

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frying, steaming, submersion cooking, braising, and stewing, remaining true to the principles that govern classical and contemporary cooking concepts in the world of culinary arts. (Created By Culinary Arts AA) **Start Date:** 10/11/2010 **End Date:** 03/12/2012 **Course Outcome Status:** Currently being assessed **Capstone Course/CTE Related Course:** N/A	**Related Documents:** Blank Scan .pdf Scan High.pdf Scan low.pdf	**Notes:** N/A **Budget Related Performance Indicators:** NA **Related Documents:** HS 249 SLO #3 Scan High[1].pdf HS 249 SLO#3 Scan low[1].pdf 12/23/2010 - 17 of 19 students atained a score of 75% or higher **Summary of Result Type:** Criterion Met **Data Collection Status/Summary of Result Status:** Course Level Data Collection Status **Budget Implications:** Over $500 **Notes:** N/A **Budget Related Performance Indicators:** N/A	