

Unit 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.

Student Learning Outcomes (SLOs)	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
<p>Culinary Arts AA - SLO#2 Skills and Tasks - SLO#2 FA 2010 - SP 2012: Upon successful completion of this program, students will be able to perform skills and tasks associated with the culinary arts.</p> <p>Program Level SLO Domain Types: SLO-Affective outcomes</p> <p>Start Date: 10/11/2010</p> <p>End Date: 03/12/2012</p> <p>SLO Status: Currently being assessed</p> <p>Program Level SLO Industry National Certification: N/A</p>	<p>Artifact/Instrument/Rubric/Method/Tool Description: Final Exam Food Preparation Scoresheets from all classes Three Practicum Competency Checklists</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Lab/Skills Test</p> <p>Criterion (Written in %): 80% of all students will achieve a score of 80% or better on all Food Preparation Judges Scoresheets.</p> <p>80% of all students will complete practicum competency checklists.</p> <p>Anticipated Use of Assessment Result: Review of SCANS competencies to insure relevance to material and desired outcomes.</p> <p>Review of practicum competencies to insure relevance to industry standards and needs.</p> <p>Budget-Related Proposed Outcomes: none at this time</p>		