

Unit Assessment Report - Four Column

Guam Community College

Food & Beverage Management AS

Mission Statement: The mission of the Food & Beverage Management Program is to provide training, education, and support services in the area of Food & Beverage Service that meets the career and employment goals of the regions workforce, and to work in partnership with the industry and its many components to advance workforce development in Guam and Micronesia.

Vision Statement: To prepare students for a wide variety of career opportunities and to enhance their growth potential within the Food & Beverage industry.

Student Learning Outcomes (SLOs)	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
<p>Food & Beverage Management AS - SLO#1 Skill Demonstration - SLO#1 FA 2010 - SP 2012: Upon successful completion of this program, students will be able to demonstrate competency in the skills needed to work as a professional in the Food & Beverage industry.</p> <p>Program Level SLO Domain Types: SLO-Behavioral 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: HS 140 Final Menu Creation</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Portfolio Evaluation</p> <p>Criterion (Written in %): 70% of all students will achieve a score of 70% or better</p> <p>Anticipated Use of Assessment Result: Gauge the students ability to comprehend and understand menu planning.</p> <p>Budget-Related Proposed Outcomes: 2. To provide equipment and maintenance of the equipment in labs to provide students with best opportunity to complete the student learning outcomes successfully.</p>		
	<p>Artifact/Instrument/Rubric/Method/Tool Description: HS 208 EI AH&LA F & B Service Exam</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Industry/National Standardized Exams</p> <p>Criterion (Written in %): 70% of students will score 70% or better on the exam</p> <p>Anticipated Use of Assessment Result: To determine achievement of SLO</p> <p>Budget-Related Proposed Outcomes: 1. Provide learning experiences for students</p>		

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	<p>that leads to their employment or their continued education.</p> <p>Artifact/Instrument/Rubric/Method/Tool Description: HS 222 EI AH&LA Exam</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Industry/National Standardized Exams</p> <p>Criterion (Written in %): 70% of students will achieve 70% or better on the exam</p> <p>Anticipated Use of Assessment Result: Determine students achievement of SLO</p> <p>Budget-Related Proposed Outcomes: 1. Provide learning experiences for students that leads to their employment or their continued education.</p>		
	<p>Artifact/Instrument/Rubric/Method/Tool Description: HS245 SCANS Competency completions</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Skills proficiency checklist</p> <p>Criterion (Written in %): 70% of students will achieve a score of 3 or better on all SCANS competencies</p> <p>Anticipated Use of Assessment Result: Determine the success of the hands on application of cooking techniques and SLO's.</p> <p>Budget-Related Proposed Outcomes: 2. To provide equipment and maintenance of the equipment in labs to provide students with best opportunity to complete the student learning outcomes successfully</p>		
	<p>Artifact/Instrument/Rubric/Method/Tool Description: HS294 Practicum Portfolio</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool:</p>		

Student Learning Outcomes (SLOs)	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
	<p>Capstone Experience Criterion (Written in %): 80% of students will score 80% on the portfolio Anticipated Use of Assessment Result: To measure the abilities of the students in relationship to the SLO's of the program Budget-Related Proposed Outcomes: 1. Provide learning experiences for students that leads to their employment or their continued education</p> <hr/> <p>Task Name: HS294 Practicum Task Description: One site work experience</p>		
<p>Food & Beverage Management AS - SLO#2 Preparedness to take and pass a National Exam - SLO#2 FA 2010 - SP 2012: Upon successful completion of this program, students will be able to demonstrate preparedness to successfully pass one of several local and/or nationally recognized Food & Beverage Certification Exams. Program Level SLO Domain Types: SLO-Cognitive outcomes Start Date: 10/11/2010 End Date: 03/12/2012 SLO Status: Currently being assessed</p>	<p>Artifact/Instrument/Rubric/Method/Tool Description: HS203a NRAEF ServSafe Food Protection Manager Certification Type of Artifact/Instrument/Rubric/Method/Tool: Industry/National Standardized Exams Criterion (Written in %): 80% of Students will achieve 75% or better on exam. Anticipated Use of Assessment Result: Determine the students achievement of the SLO Budget-Related Proposed Outcomes: 1. Provide learning experiences for students that leads to their employment or their continued education</p>		
<p>Program Level SLO Industry National Certification: Yes Type of Industry National Certification: Educational Institute of the American Hotel & Lodging Association National Restaurant Association Education Foundation. These</p>	<p>Artifact/Instrument/Rubric/Method/Tool Description: HS203b HACCP Plan Type of Artifact/Instrument/Rubric/Method/Tool: Portfolio Evaluation Criterion (Written in %):</p>		

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<p>exams do not apply to all courses.</p>	<p>80% of students will achieve a 75% score or better on their plan.</p> <p>Anticipated Use of Assessment Result: To evaluate the students ability to achieve the SLO</p> <p>Budget-Related Proposed Outcomes: 1. Provide learning experiences for students that leads to their employment or their continued education</p> <hr/> <p>Task Name: AH & LA EI Exams, NRAEF Certification Exams</p> <p>Task Description: NRAEF exams related to HS-203a, & HS-206</p> <p>AH & LA exams related to HS-206, HS-208,</p>		
<p>Food & Beverage Management AS - SLO#3 Work Ethics - SLO#3 FA 2010 - SP 2012: Upon successful completion of this program, students will be able to apply an appropriate work ethic and professional demeanor as it relates to the Food & Beverage industry.</p> <p>Program Level SLO Domain Types: SLO-Behavioral 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: HS294 Competency Checklist</p> <p>Type of Artifact/Instrument/Rubric/Method/Tool: Capstone Experience</p> <p>Criterion (Written in %): Student will complete all competencies with a score of 70% or better</p> <p>Anticipated Use of Assessment Result: The results will give the faculty and advisory committee the information needed to make possible revisions to the curriculum or to continue the program as developed.</p> <p>Budget-Related Proposed Outcomes: Provide learning experiences for students that leads to their employment or their continued education.</p> <hr/> <p>Task Name: Food & Beverage Practicum</p>		

Student Learning Outcomes (SLOs)	Means of Assessment & Criteria (Written in %) / Tasks	Data Collection Status/Summary of Results	Use of Summary Result & Implementation Status
	Task Description: Student will complete 300 hours of on site, hands on experience.		