



Program Assessment Report

Foodservice Management AS

Foodservice Management AS: Program Assessment Report

SLO#1 FA2022-SP2023 Prioritizing Functions in Work Environment of Foodservice

SLO#1 FA2022-SP2023 Upon successful completion of the AS in Foodservice Management program, students will be able to perform food service manager tasks within a complex work environment.

Planned Assessment Cycles: Fall 2022 - Spring 2023

SLO Status: Currently Being Assessed

Type of Industry National Certification: Manage First Professional (MFP) Certification

Program Level SLO Industry National Certification: Yes

Historical Assessment Perspective: The Foodservice Management program curriculum has been updated to meet the National Restaurant Association Manager First curriculum.

Start Date: 10/10/2022

End Date: 03/13/2023

Mapping

Academic Affairs Division (AAD): (X - Highlight X to Align)

- **Program Review Goal (Budget Related Goals and Objectives FY 2022 Goal 3:** FY 2022
3. To fortify and improve accreditation processes continuously and systematically. (X)

ACCJC/WASC 2014 Standards: (X - Highlight to Align)

- **STANDARD I: Mission, Academic Quality and Institutional Effectiveness, and Integrity:** The institution demonstrates strong commitment to a mission that emphasizes student learning and student achievement. Using analysis of quantitative and qualitative data, the institution continuously and systematically evaluates, plans, implements, and improves the quality of its educational programs and services. The institution demonstrates integrity in all policies, actions, and communication. The administration, faculty, staff, and governing board members act honestly, ethically, and fairly in the performance of their duties. (X)

Board of Trustees (BOT): (X - Highlight X to Align)

- **Program Review Goal (Budget Related Goals and Objectives FY 2023 Goal 2:** FY 2023
2. To set an example by engaging all stakeholders in the college's continuous assessment and planning processes so that there is a clear understanding of roles and expectations among all constituents. (X)

Institution Goals 2014-2020: (X Highlight to Align)

- **Institutional Learning Outcome (ILO) 1:** ILO#1 (Institutional Learning Outcome)
Students will demonstrate use of acquired skills in effective communication, and quantitative analysis with proper application of technology. (X)

School of Trades and Professional Services (TPS): (X - Highlight X to Align)

- **Program Review Goal (Budget Related Goals and Objectives FY 2022 Goal 2:** FY 2022
2. To provide adequate assistance to support program growth via the curriculum process for both the course and program levels. (X)

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Assessment Method	Data Collection Status/Summary of Result (N=?)
<p>Assessment Method Type: Rubric</p> <p>Assessment Method Description: Student program learning outcomes will be assessed using an employer rating of student performance during his/her practicum experience. A rubric that delineates prescribed competencies appropriate for the program was created to assist mentors in an objective rating of student learning outcomes.</p> <p>Status: Inactive</p> <p>Criterion Description: All students (100%) participating in the program practicum will be rated by their respective employer a minimum rating of "meeting the prescribed competencies" for entry-level food service supervisors.</p> <p>Activity Schedule Description: The department chair is tasked to field students every spring semester. The Chair is also tasked to collect and summarize data and report the use of summary results.</p>	
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SLO#2 FA2022-SP2023 ISMP-Fostering 100% Student-Centered Success

SLO#2 FA2022-SP2023 ISMP-Fostering 100% Student-Centered Success Objective 2.2 Implement innovative strategies and practice flexibility in meeting student needs.

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SLO#3 FA2022-SP2023 IDEA Developing Specific Skills, Competencies

SLO#3 FA2022-SP2023 IDEA Developing Specific Skills, Competencies, and points of view needed by professionals in the field most closely related to this course.

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Manage First curriculum.

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