

GWHS Program Assessment Narrative

FA2022-SP2023 Upon completion of the course, students will be able to demonstrate workplace soft skills in various culinary and foodservice settings.

Description: Experiential Learning. Students will participate in a minimum of one experiential learning activity that will demonstrate workplace soft skills. For GWHS, Hyatt Regency and Subway Training site were used to apply workplace soft skills. Students have worked both front of the house and back of the house.

Summary of Results

Data were collected from various WE activities cohort that started in FA20 from various work experience activities. Total number of students that started in cohort was 15. Out of 15 students 2 students have completed a minimum of 180 hours of WE and upon graduation will receive the Certificate of Mastery. 2 out of 15 students are currently working in the culinary industry and 2 more have transitioned from GWHS to the GCC Culinary program and are currently pursuing their degree.

The work experience evaluation rating sheet was provided to the employer and used to measure students in workplace soft skills in various culinary and foodservice settings.

Description of the project is attached. Number of examinees was **N=15. Out of 15, 2** students scored **90%** and up in the Work Experience. Number of students who failed was **0**.

Students are to score a minimum of 70% in the Work Experience.

Date: Various WE Activities/Events

Location/Room: Hyatt Regency Hotel or Subway

Assessment: Work Experience Evaluation

Instructor: Kennylyn Miranda

Results:

Total Number Students in cohorts	15 students
Total Number passing	2
Total Number failing	0
Highest Score	98% = 50 points
Lowest Score	98% = 50 points