

## SSHS Program Assessment SY19-20

*FA2019-SP2020 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 SSHS, Students were evaluated during kitchen labs, and during classroom group projects. Given the scores during this students were assessed, also using club projects. Students were given assessment and discussed ways to improve strengths and weakness.

### **Summary of Results:**

Data was collected from cohort that started in fall 2020 from various classroom work experience activities. The work experience evaluation rating sheet was provided by the student and used to measure student knowledge in workplace soft skills in various culinary and foodservice settings. Description of the evaluation is attached. Number of examinees was N=9. Out of 4, 16 students scored 60% and up in the Work Experience. Number of students who failed was 1.

Students are to score a maximum of 70% in the Student Evaluation.

**Date:** Various WE Activities/Projects/Kitchen Labs/Club Projects

**Location/Room:** SSHS ProStart Room 301

**Assessment:** Student Evaluation

**Instructor:** David Allen Hodge II

### **Results:**

<b>Total Number Attended Class</b>	10 students
<b>Total Number passing</b>	9
<b>Total Number failing</b>	0
<b>Highest Score</b>	66%
<b>Lowest Score</b>	51%