

OHS 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 OHS, Hyatt Regency, Fin Restaurant sites as well as OHS lab activities were used to apply workplace soft skills. Students have worked both in front of the house and back of the house opportunities were given during summer, fall 2022 and spring 2023. The Work Experience Program rating sheet assessment rubric based on a 5-0 grading scale.

Summary of Results

Data were collected from various WE activities cohorts that started in SP2022 graduating from various work experience activities. There were a total number of 19 students eligible for the SU22 Work Experience. 5 students are expected to complete the program in SU2022. Out of 19 students, 5 students have completed a minimum of 180 hours of WE and upon graduation will receive the Certificate of Mastery. 3 out of 5 students are currently working in the culinary industry. The work experience evaluation rating sheet was provided by 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=19**. **Out of 19, 4** 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 Activites/Events

Location/Room: Hyatt Regency Hotel, Fin Restaurant, OHS lab activites

Assessment: Work Experience Evaluation

Instructor: Hennessy S. Torres

Results:

Total Number Students in cohorts	19 students
Total Number passing	19
Total Number failing	0
Highest Score	94 %
Lowest Score	85 %