

GWHS Program Assessment Narrative

FA2019-SP2020 Upon completion of the program, students will be able to demonstrate workplace soft skills in various culinary and foodservice settings.

Descriptions:

1. Cohort 2017-20.
 - a. Enrollment: The total enrolled in this cohort started with 40 students.
 - i. GDOE SY 2018-19 The number reduced from 40 to 15 students.
 1. Seven students switched to another GCC Secondary program.
 2. Six failed ProStart I.
 3. Two were graduating seniors.
 4. Nine- status was unknown.
 - ii. GDOE SY 2019-20 The number reduced from 15 to 9 students.
 1. Five students withdrew from the program.
 2. One graduated from high school.
 - b. Issues
 - i. GDOE SY 2018-19: The transfer from GCC to GWHS campus left the kitchen with no stoves, exhaust fan ventilation. Also, kitchen and classroom space were combined so kitchen space was not acceptable. Students could only cook using rice cookers and a toaster oven. Toward the end of the school year, a new location on the GW campus was identified and renovated for kitchen.
 - ii. GDOE SY 2019-20: Stove and exhaust ventilation system purchased but still waiting for installation of electrical outlet for stove and installation of vents pending submitted work orders.
 - c. Assessments:
 - i. Kitchen lab rubric. Students were evaluated for each kitchen lab using a lab rubric. Number of enrolled students was **N=9. Out of 9, 9** students scored **90%** and higher in the Kitchen Lab Experience. Number of students who failed was **0**.
 - ii. Work experience. None of this cohort has participated in the Work Experience Program.

Students are to score a minimum of 70% in Kitchen Labs.

Date: Aug 2019 to Feb 2020

Location/Room: George Washington High School Room E106- Kitchen Lab

Assessment: Kitchen Labs

Instructor: Frank Evangelista

Results:

Total number enrolled	9 students
Total Number passing	9
Total Number failing	0

Total Points Possible	70 points
Highest Score	70 points
Lowest Score	64 points