

JFKHS ProStart 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. JFKHS Students were placed at the Hyatt Regency Guam and in class skills lab activities, were utilized as the training site to apply workplace soft skills. Students who worked back of the house were given opportunities. Between Summer 2022- 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 FA2022 graduating from various work experience activities. Total number of students that started in the cohort was 29. 14 students are expected to complete the program in SP2023. Out of 29 students 9 students have completed a minimum of 180 hours of WE and upon graduation will receive the Certificate of Mastery. 4 out of 9 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=29. Out of 29, 9** students scored **80%** 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 and In-School Events

Location/Room: Hyatt Regency Hotel / ProStart Classroom G104 at JFK

Assessment: Work Experience Evaluation

Instructor: Regine Olarte

Results:

Total Number Students in cohorts	29 students
Total Number passing	29
Total Number failing	0
Highest Score	98%
Lowest Score	80%

