

## OHS Program Assessment Narrative

*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 OHS, Hyatt Regency and Dusit Thani Training site were used to apply workplace soft skills. Students have worked both front of the house and back of the house opportunities were given. Between Summer 2018- Fall 2019 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 cohort that started in FA2017 graduating in SP2020 from various work experience activities. Total number of students that started in cohort was 40. 16 students are expected to complete the program in SP2020. Out of 40 students 16 students have completed a minimum of 180 hours of WE and upon graduation will receive the Certificate of Mastery. 9 out of 16 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=16**. **Out of 16, 16** 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 Dusit Thani Hotel

**Assessment:** Work Experience Evaluation

**Instructor:** Kennylyn Miranda

### Results:

<b>Total Number Students in cohorts</b>	40 students
<b>Total Number passing</b>	16
<b>Total Number failing</b>	0
<b>Highest Score</b>	100% = 70 points
<b>Lowest Score</b>	90% = 63 points

