

SHS Program Assessment SY19-20

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

Description: Kitchen Lab and skill development. Students to practice, develop, and demonstrate proficiency in basic culinary skills including food safety, workplace safety, teamwork and communication, and organization. A kitchen lab rating sheet assessment rubric based on a 5-0 grading scale.

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

Date: Various Kitchen Labs and In-school Events

Location/Room: ProStart Classroom and Kitchen Room 3104 at Southern Highschool

Class Section: CTTT075 ProStart III

Assessment: Kitchen Lab Experience

Instructor: Karen Rose J Quitugua

Results: Total Number

Total Number Attended Class	11 Students
Total Number passing	11 Students
Total Number failing	2 Students
Highest Score	97%
Lowest Score	67%

Summary of Results:

Data was collected from CTTT075 PSIII class SP2019 from various kitchen lab activities. The kitchen lab evaluation rating sheet was used to measure student knowledge in kitchen lab soft skills in various culinary and foodservice settings. Description of the project is attached.

Number of examinees was **N=11**. Out of **11, 9 students scored 86%** and up in the Kitchen lab. Number of students who failed was **0**.