

SHS Program Assessment SY 2019-2020

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

Description: Students performance was assessed at the recent GCC-hosted SHS Faculty Monthly meeting held on February 18, 2020 at SHS Library. ProStart III students prepared and served sandwiches, salads, desserts and beverages.

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

Date: February 18, 2020

Location/Room: Southern Highschool Library

Class Section: CTTT075 ProStart III

Assessment: Kitchen Lab Experience

Instructor: Chef Karen J Quitugua

Results:

Total Number Attended Class	11 students
Total Number passing	11 students
Total Number failing	0
Total Points Possible	100%
Highest Score	2 students scored 68 points out of 70 or 97%
Lowest Score	1 student scored 47 points out of 70 or 67%

Summary of Results

Data was collected from CTTT075 ProStart III class SP2020 from kitchen lab activity that took place on February 18, 2020. Number of enrolled students was **N=11**. Out of 11, 10 students scored 70% and up in the Kitchen Lab Experience.

It should be noted that my existing ProStart III class started from a group of 18 students.