

SSHS 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. For SSHS, Hyatt Regency, Pacific Islands Club Guam, Lotte Hotel Guam training sites as well as Prostart lab activities were used to apply workplace soft skills. Students have been given opportunities to work both front-of-the-house and back-of-the-house during Summer 2022. The Work Experience Program rating sheet assessment rubric is based on a 5-0 grading scale.

Summary of Results

Data were collected from various WE activities cohorts that started in SU2022 graduating from various work experience activities. There were a total number of 32 students eligible for the SU22 Work Experience. Out of 32 students 15 students have completed a minimum of 180 hours of WE and upon graduation will receive the Certificate of Mastery. 9 out of 15 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=15. Out of 32, 32** 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 Guam, Pacific Islands Club Guam, Lotte Hotel Guam, SSHS Prostart Lab Activities

Assessment: Work Experience Evaluation

Instructor: Philip Kelvin T. Callos

Results:

Total Number Students in cohorts	32 students
Total Number passing	32
Total Number failing	0
Highest Score	99%
Lowest Score	85%