

**ASSESSMENT REPORT
CENTRAL NEW MEXICO COMMUNITY COLLEGE**

The purpose of this form is to provide a written summary of your assessment results for the current assessment cycle.

Fall 2011 – Summer 2012

(Assessment Period Covered)

July 3, 2012

(Date Report Submitted)

See definitions for each category in Assessment Process document

Choose one:			
Gen Ed Area (see definitions) _____	or	Program	Culinary Arts (Culinary Arts Concnetration)
AA/AS <input type="checkbox"/>		Certificate	<input type="checkbox"/>
AAS <input type="checkbox"/>		AA/AS	<input type="checkbox"/>
		AAS	<input checked="" type="checkbox"/>
Discipline Area (see definitions) _____			

Outcome(s) assessed:

1	<i>Demonstrate the ability to prepare a variety of hot and cold food products according to standard recipes as well as application of basic cooking methods using proper knife, tool, and equipment techniques.</i>
2	Demonstrate knowledge of the fundamentals of baking science by preparing a variety of products according to standard recipes using proper had, tool, and equipment techniques.
3	<i>Demonstrate hygiene and sanitation standards in a kitchen setting. Describe basic principles of sanitation, safety, and procedures to determine and monitor critical control points in a professional food service setting.</i>
4	Describe the elements of a high quality customer service system; perform dining room service functions using a variety of types of service.
5	Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide variety of hospitality operations.
6	Identify styles, production methods and service of a variety of alcoholic and non-alcoholic beverages; explain laws and procedures related to responsible alcohol service.
7	Describe and evaluate procedures for proper receiving, storage, and control of food and non-food items; apply knowledge and quality standards and regulations to purchasing decisions.

8	Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
<p>Classes/Cohort Assessed:</p> <p>CULN 1103, Fall 2011 and Spring 2012 for outcome 3 CULN 1110 Fall 2011 and Spring 2012 for outcome 1 and 3 CULN 1112 Spring 2012 for outcome 1 and 3 CULN 1130 Fall 2011 and Spring 2012 for outcome 3 CULN 1132 Fall 2011 and Spring 2012 for outcome 3</p>	
<p>Measurement tool(s):</p> <p>ServSafe Certification Final Practicals</p>	
<p>Type of tool (for each tool listed above, indicate type of tool):</p> <p>ServSafe Standardized Test Final Practical Rubrics (because of new curriculum these rubrics are not yet standardized)</p>	

Achievement Target (if more than one measurement tool, list target for each tool separately):

ServSafe Standardized Test score of 75%

Rubric score of 75%

Assessment Results/Findings (if more than one measurement tool, list results for each tool separately):

ServSafe Test Scores:

Fall 2011: 56/61 achieved target (avg. score 86.73%)

Spring 2012: 48/52 achieved target (avg. score 84.93)

Rubrics:

Safety and Sanitation:

Fall 2011:

CULN 1110 (Score of 3 or above achieved target):

Competency	0	1	2	3	4
Handwashing/hygiene (fall)	0	1	2	25	39
Food handling (fall)	0	1	3	32	31

CULN 1130 (Score of 15 or above achieved target):

CULN 1130	(5) 20/20
(20 Students)	(1) 19/20
	(8) 18/20
	(6) 17/20

CULN 1132: (Score of 15 or above achieved target):

CULN 1132	
(18 Students)	(7) 20/20
	(5) 19/29
	(4) 18/20
	(2) 17/20

Spring 2012:

CULN 1110 (Score of 3 or above achieved target):

Competency	0	1	2	3	4	
Handwashing/hygiene (fall)	1	1	7	10	36	
Food handling (fall)	0	0	3	24	28	

CULN 1112 (Score of 12 or above achieved target):

16/16=20 15/16=3 14/16=8 13/16=3 12/16=2 9/16=1

CULN 1130 (Score of 15 or above achieved target):

CULN130	
(17 Students)	(2) 20/20
	(7) 19/20
	(4) 18/20
	(3) 17/20
	(1) 15/20

CULN 1132 (Score of 15 or above achieved target):

CULN 1132	(5) 20/20
(15 Students)	(8) 19/20
	(1) 18/20
	(1) 16/20

Cooking Skills:

Fall 2011:

CULN 1110 (Score of 3 or above achieved target):

4/4= 30 3/4=25 2/4=8 1/4=3

Spring 2012:

CULN 1110 (Score of 6 or above achieved target):

8/8=11 7/8=13 6/8=15 5/8=8 4/8=4 3/8=2 2/8=2

CULN 1112 (Score of 4 or above achieved target):

5/5=27 4/5=10

Action Plan (close the loop):

Generally the data shows students are successfully meeting these assessment goals.

Beginning Fall of 2012 establish standardized rubrics across courses. This was not done this year due to significant changes to curriculum in the measured courses.

Cooking rubric scores for CULN1110 are not reflective of overall achievement. They reflect specific tasks. As a result, it over represents the failure rate for students in the area of cooking skills. We need to develop an overall "cooking skill" rubric that is more reflective of student outcomes.

**CENTRAL NEW MEXICO COMMUNITY COLLEGE
ASSESSMENT REPORT – Part II
Action Plan & Assessment Plan Update**

The purpose of this form is to provide a written summary of your assessment action plan for the designated assessment cycle and provide an updated assessment cycle plan for the current 5-year cycle

Fall 2011 – Summer 2012

October 2, 2012

(Report Period)

(Date Report Submitted)

Scott Clapp/sclapp@cnm.edu/224-3896

(Contact Person/email/phone)

Indicate **ONE** of the following 3 areas for this assessment report and insert the name of the general education area, certificate, degree or discipline on the appropriate line:

See definitions for each category in Assessment Process document

<p>Gen Ed Area (see definitions) _____</p> <p>AA/AS <input type="checkbox"/></p> <p>AAS <input type="checkbox"/></p>	or	<p>Program _____</p> <p>Culinary Arts (Culinary Arts Concentration)</p> <p>Certificate <input type="checkbox"/></p> <p>AA/AS <input type="checkbox"/></p> <p>AAS <input checked="" type="checkbox"/></p>
<p>Or Discipline Area (see definitions) _____</p>		
<p>Data Results Period upon which this Action Plan is based (period which ended 6/30/xx): Fall 2011 – Summer 2012</p>		
<p>Action Plan (close the loop): Generally the data shows students are successfully meeting these assessment goals.</p> <p>Beginning Fall of 2012 establish standardized rubrics across courses. This was not done this year due to significant changes to curriculum in the</p>		

measured courses.

Cooking rubric scores for CULN1110 are not reflective of overall achievement. They reflect specific tasks. As a result, it over represents the failure rate for students in the area of cooking skills. We need to develop an overall “cooking skill” rubric that is more reflective of student outcomes. These rubrics are currently under development and the goal is to begin using them in Fall 2012 in CULN 1110 and CULN 1112.

We are considering removal of CULN 2212 from Outcome #1 below. CULN 2212 has a significantly revised curriculum and is being taught for the first time using this curriculum in Fall 2012. Current classroom assessment does not contain a practical final by which to measure this outcome. A decision will be made by Spring 2013 as to whether or not to include CULN 2212 in assessing this outcome.

ASSESSMENT PLAN

The assessment plan includes three parts:

1. **The plan description** (This should be a brief written description of the assessment plan(s) for the area/certificate/degree/discipline. If all outcomes are not shown in item #3 below as assessed in the 5 year cycle, this description must include information about their eventual assessment)
2. **The student learning outcomes for the area/program/discipline** for the 5 year cycle.
3. **The assessment cycle timeline**

1 Plan Description

Our assessment plan for the AAS in Culinary Arts is designed to measure a variety of outcomes we have determined are necessary for success upon graduation and that also measure our compliance with our accrediting body’s (American Culinary Federation Educational Foundation) “Knowledge and Competencies”. Some outcomes will be measured at various points in the program to provide assessment of how our students are progressing. Some outcomes are simply measured at a single point because they are measured by standardized testing or are primarily taught in only one course.

- 2 **Provide the list of current student learning outcomes for this area or program (you may add more lines if necessary by right clicking and choosing insert row below):**

1	<i>Demonstrate the ability to prepare a variety of hot and cold food products according to standard recipes as well as application of basic cooking methods using proper knife, tool, and equipment techniques.</i>
2	Demonstrate knowledge of the fundamentals of baking science by preparing a variety of products according to standard recipes using proper had, tool, and equipment techniques.
3	<i>Demonstrate hygiene and sanitation standards in a kitchen setting. Describe basic principles of sanitation, safety, and procedures to determine and monitor critical control points in a professional food service setting.</i>
4	Describe the elements of a high quality customer service system; perform dining room service functions using a variety of types of service.
5	Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide

	variety of hospitality operations.
6	Identify styles, production methods and service of a variety of alcoholic and non-alcoholic beverages; explain laws and procedures related to responsible alcohol service.
7	Describe and evaluate procedures for proper receiving, storage, and control of food and non-food items; apply knowledge and quality standards and regulations to purchasing decisions.
8	Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.

3 Assessment Cycle timeline for the above student learning outcomes for the next five years.

Outcome #	When Measured	Where measured (i.e. what course(s))	Measurement tool(s) & Type of tool
1	2011to 2017	CULN 1110, 1112, 2212	Practical Finals utilizing standardized rubrics (direct)
2	2012 to 2014	CULN 1130, 1132	Practical Finals utilizing standardized rubrics (direct)
3	2011to 2017	CULN 1103, 1110, 1112, 1130, 1132, 2012	ServSafe Standardized Exam in CULN 1103 (external); Practical Finals utilizing standardized rubrics (direct)
4	2012 to 2014	HT 1164, CULN 2212	HT 1164 Customer Service Exam Score (external); CULN 2212 dining room service assessment by standardized rubric
5	2014 to 2016	HT 2201	HT 2201 ManageFirst Exam (external); HT 2201 Final Project (direct) (tentative)
6	2013 to 2015	HT 1164	ServSafe Alcohol Exam Score (external); HT 1164 Beverage Assessment
7	2013 to 2015	CULN 1103, 2215	ServSafe Standardized Exam in CULN 1103 (external); CULN 2215 assessment to be determined
8	2014 to 2016	NUTR 1010, CULN 2212	Assessment measures to be determined