

**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**

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

Outcome(s) assessed:

1	<b><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></b>
2	<b><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></b>

Classes/Cohort Assessed:  
 CULN 1103, Fall 2011 and Spring 2012 for outcome 2  
 CULN 1110 Fall 2011 and Spring 2012 for outcome 1 and 2  
 CULN 1112 Spring 2012 for outcome 1 and 2

Measurement tool(s):  
 ServSafe Certification

Final Practicals

Type of tool (for each tool listed above, indicate type of tool):

ServSafe Standardized Test

Final Practical Rubrics (because of new curriculum these rubrics are not yet standardized)

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

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

**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><b>Gen Ed Area</b> (see definitions) _____</p> <p>AA/AS <input type="checkbox"/></p> <p>AAS <input type="checkbox"/></p>	or	<p><b>Program</b> <u>Culinary Fundamentals</u></p> <p>Certificate <input checked="" type="checkbox"/></p> <p>AA/AS <input type="checkbox"/></p> <p>AAS <input type="checkbox"/></p>
<p><b>Or Discipline Area</b> (see definitions) _____</p>		
<p>Data Results Period upon which this Action Plan is based (period which ended 6/30/xx): <b>Fall 2011 – Summer 2012</b></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 measured courses.</p>		

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.

#### **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 Culinary Fundamentals Certificates is designed to measure outcomes we have determined are necessary for success upon completion. Some outcomes will be measured at multiple 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.

- 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	<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>



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

<b>Outcome #</b>	<b>When Measured</b>	<b>Where measured (i.e. what course(s))</b>	<b>Measurement tool(s) &amp; Type of tool</b>
1	2012 to 2017	CULN 1110, 1112	Practical Finals utilizing standardized rubrics (direct)
2	2012 to 2017	CULN 1103, 1110, 1112	ServSafe Standardized Exam in CULN 1103 (external); Practical Finals utilizing standardized rubrics (direct)