

**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 2012 – Summer 2013

(Assessment Period Covered)

July 3, 2013

(Date Report Submitted)

See definitions for each category in Assessment Process document

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

Classes/Cohort Assessed:

CULN 1103, Fall 2012 and Spring 2013 for outcome 3
 CULN 1110 Fall 2012 and Spring 2013 for outcome 1 and 3
 CULN 1112 Fall 2012 and Spring 2013 for outcome 1 and 3
 CULN 1130 Fall 2012 and Spring 2013 for outcome 2 and 3
 CULN 1132 Fall 2012 and Spring 2013 for outcome 2 and 3
 HT 1164 Fall 2012 and Spring 2013 for outcome 4
 CULN 2212 Fall 2012 and Spring 2013 for outcome 4

Measurement tool(s):

ServSafe Certification
 Final Practicals
 Customer Service Exam Score
 Service Rubric

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

ServSafe Standardized Test (Direct/External)
 Final Practical Rubrics (because of new curriculum these rubrics are not yet standardized)
 National Standardized Test (Direct/External)
 Service Rubric (Direct/Internal)

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

ServSafe Standardized Test 80% pass rate

Rubric score 75% of students achieve score of 3 or higher

National Standardized Test 80% pass rate

Rubric score 75% of students achieve score of 3 or higher

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

ServSafe Food Safety Manager Test Scores:

Semester	No. taking exam	Passed (75%)	Not passed (<75%)
Fall 2012	67	63 (94% pass rate)	4
Spring 2013	60	53 (88% pass rate)	7

ServSafe Customer Service Test Scores:

Semester	No. taking exam	Passed (75%)	Not passed (<75%)
Fall 2012	37	35 (95% pass rate)	2
Spring 2013	33	27 (82% pass rate)	6

Rubrics:

Cooking Skills and Safety and Sanitation:

CULN1110 Fall 2012:

ID	Name	Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup

Total	0	0	0	0		0	0	0	0	0
Total	1	0	0	0		0	0	0	0	0
Total	2	6	8	8		2	4	4	6	4
Total	3	34	40	28		26	34	28	32	22
Total	4	22	14	26		34	24	30	24	38
Total	N	62	62	62		62	62	62	62	62

CULN1110 Spring 2013

ID		Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	1	1	2		0	1	0	0	0
Total	2	7	8	5		4	6	2	3	6
Total	3	32	26	29		13	15	16	18	12
Total	4	13	18	17		36	31	35	32	35
Total	N	53								

CULN1112 Fall 2012

ID	Name	Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	1	3	0		1	1	1	1	1
Total	2	2	2	2		3	5	1	2	1
Total	3	26	18	24		5	24	9	26	7
Total	4	3	9	6		23	2	23	3	23
Total	N	32								

CULN1112 Spring 2013

ID	Name	Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	0	0	1		0	1	1	0	0
Total	2	0	1	1		1	1	0	1	0
Total	3	21	3	21		1	21	8	36	3
Total	4	17	34	15		36	15	29	1	35
Total	N	38								

CULN1130 Fall 2012

ID	Name	Baking: prepare variety of hot/cold food	Baking: read recipes/produce correct	Baking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	1	1	1		1	1	1	1	1
Total	2	2	2	2		6	6	6	6	6
Total	3	11	11	11		15	15	15	15	15
Total	4	24	24	24		18	18	18	18	18
Total	N	40								

CULN1132 Fall 2012

ID	Name	Baking: prepare variety of hot/cold food	Baking: read recipes/produce correct	Baking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	1	1	1		0	0	0	0	0
Total	2	2	2	2		4	4	4	4	4
Total	3	11	11	11		15	15	15	15	15
Total	4	24	24	24		19	19	19	19	19

Total	N	38								
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CULN1130 Spring 2013

ID	Name	Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	3	3	3		0	0	0	0	0
Total	2	7	7	7		7	7	7	7	7
Total	3	17	17	17		12	12	12	12	12
Total	4	12	12	12		20	20	20	20	20
Total	N	39								

CULN1132 Spring 2013

ID	Name	Cooking: prepare variety of hot/cold food	Cooking: read recipes/produce correct	Cooking: knife/tools/equipment		Sanitation: uniform/hygiene	Sanitation: workstation	Safety: tools and equipment	Sanitation: work habits	Sanitation: Cleanup
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Total	1	2	2	2		0	0	0	0	0
Total	2	3	3	3		6	6	6	6	6

Total	3	14	14	14		10	10	10	10	10
Total	4	19	19	19		22	22	22	22	22
Total	N	38								

Action Plan (close the loop):

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

Based on the previous year we developed standardized rubrics. This made collecting data much more efficient and easier to compare. This resulted in more valuable information.

These assessment measurements and tools are currently very effective measures for our program.

Due to curriculum changes final practicals were not administered in CULN2212. Therefore, data was not collected from this course. Beginning in fall 2013 this course has been eliminated. We will need to evaluate appropriate assessment methods for CULN2214 and CULN216 which will replace CULN2212.

**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 2012 – Summer 2013

September 18, 2013

(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 style="margin-left: 40px;">AA/AS <input type="checkbox"/></p> <p style="margin-left: 40px;">AAS <input type="checkbox"/></p>	or	<p>Program _____</p> <p style="margin-left: 40px;">Certificate <input type="checkbox"/></p> <p style="margin-left: 40px;">AA/AS <input type="checkbox"/></p> <p style="margin-left: 40px;">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 2012 – Summer 2013</p>		
<p>Action Plan (close the loop): Generally the data shows students are successfully meeting these assessment goals.</p> <p>Beginning in the fall of 2012 we started establishing standardized rubrics across courses. We were very successful doing that for several courses. We</p>		

will continue that process this fall for newly assessed outcomes. In addition we will continue to refine our rubrics to better capture relevant information.

We are in the process of revising curriculum for the advanced classes. We are incorporating two new courses (CULN 2214 and 2216) into the degree and eliminating CULN 2212. CULN 2212 is being removed from assessment. We will not attempt to measure outcomes in 2214 and 2216 this year until the curriculum is better established and proper measurement tools can be developed.

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 hand, 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 (in the future we will measure this in CULN 2214 as well, but are not doing so now until the proper measurement tool can be established based on new curriculum)	Practical Finals utilizing standardized rubrics (direct/internal); assessment measurement tool to be determined for CULN 2214
2	2012 to 2014	CULN 1130, 1132	Practical Finals utilizing standardized rubrics (direct/internal)
3	2011to 2017	CULN 1103, 1110, 1112, 1130, 1132, 2012	ServSafe Standardized Exam in CULN 1103 (direct/external); Practical Finals utilizing standardized rubrics (direct/internal)
4	2012 to 2014	HT 1164 (in the future we will measure this in CULN 2216 as well, but are not doing so now until the proper measurement tool can be established based on new curriculum)	HT 1164 Customer Service Exam Score (direct/external); assessment measurement tool to be determined for CULN 2216
5	2014 to 2016	HT 2201	HT 2201 ManageFirst Exam (direct/external); HT 2201 Final Project (direct/internal) (tentative)
6	2013 to 2015	HT 1164 (in the future we will measure this in CULN 2216 as well, but are not doing so now until the proper measurement tool can be established based on new curriculum)	ServSafe Alcohol Exam Score (direct/external); HT 1164 Beverage Assessment; assessment measurement tool to be determined for CULN 2216
7	2013 to 2015	CULN 1103, 2215	ServSafe Standardized Exam in CULN 1103 (external); CULN 2215 assessment to be determined Domain 3 scores (Receipt/Storage/Transport of food) in

			ServSafe Food Safety Exam in CULN 1103 (direct/external); HT 2215 targeted assignment and exam questions (direct/internal)."
8	2014 to 2016	NUTR 1010, CULN 2212	Assessment measures to be determined