

**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) _____	Program _____
or	Baking
AA/AS <input type="checkbox"/> AAS <input type="checkbox"/>	Certificate <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 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	Demonstrate Baking and Pastry skills with more advanced decorating techniques, more complex preparations of pastry, confections and dessert products.
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 2012 and Spring 2013 for outcome 3</p> <p>CULN 1110 Fall 2012 and Spring 2013 for outcome 1 and 3</p> <p>CULN 1112 Fall 2012 and Spring 2013 for outcome 1 and 3</p> <p>CULN 1130 Fall 2012 and Spring 2013 for outcome 2 and 3</p> <p>CULN 1132 Fall 2012 and Spring 2013 for outcome 2 and 3</p> <p>CULN 2232 Fall 2012 and Spring 2013 for outcome 4</p>	
<p>Measurement tool(s):</p> <p>ServSafe Certification</p> <p>Final Practicals</p>	
<p>Type of tool (for each tool listed above, indicate type of tool):</p> <p>ServSafe Standardized Test (Direct/External)</p> <p>Final Practical Rubrics (Direct/Internal)</p>	

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

Rubrics:

Cooking/Baking 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								

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.

CULN2212 is listed as a course measured for this degree. However, CULN2212 is not required for this degree. It will be removed from future assessment for this degree.

CULN2232 was not taught in the fall. Data was not gathered in the spring due to new part-time faculty teaching this course. A rubric is being developed that will be required to be used by all instructors of this course in the future.

**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 27, 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>AA/AS <input type="checkbox"/></p> <p>AAS <input type="checkbox"/></p>	or	<p>Program Culinary Arts (Baking and Pastry 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 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.

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	Demonstrate Baking and Pastry skills with more advanced decorating techniques, more complex preparations of pastry, confections and dessert products.
5	Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide variety of hospitality operations.
6	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.
7	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	2013 to 2017	CULN 1110, 1112	Practical Finals utilizing standardized rubrics (direct/internal)
2	2013 to 2014	CULN 1130, 1132	Practical Finals utilizing standardized rubrics (direct/internal)
3	2013 to 2017	CULN 1103, 1110, 1112, 1130, 1132, 2232	ServSafe Standardized Exam in CULN 1103 (direct/external); Practical Finals utilizing standardized rubrics (direct/internal)
4	2013 to 2014	CULN 2232	Practical Finals utilizing standardized rubrics (direct/internal)
5	2014 to 2016	HT 2201	HT 2201 ManageFirst Exam (direct/external); HT 2201 Final Project (direct/internal)
6	2013 to 2015	CULN 1103, 2232	ServSafe Standardized Exam in CULN 1103 (direct/external); CULN 2232 assessment to be determined
7	2014 to 2016	NUTR 1010	Assessment measures to be determined