

**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**

|  |                          |    |                                     |
|--|--------------------------|----|-------------------------------------|
| <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 2012 and Spring 2013 for outcome 2  
 CULN 1110 Fall 2012 and Spring 2013 for outcome 1 and 2  
 CULN 1112 Fall 2012 and Spring 2013 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 Direct/External  
Final Practical Rubrics 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                 |

**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 |
|----|--|---|---------------------------------------|--------------------------------|--|-----------------------------|-------------------------|-----------------------------|-------------------------|---------------------|

|       |   |           |           |           |  |           |           |           |           |           |
|-------|---|-----------|-----------|-----------|--|-----------|-----------|-----------|-----------|-----------|
| Total | 1 | <b>1</b>  | <b>1</b>  | <b>2</b>  |  | <b>0</b>  | <b>1</b>  | <b>0</b>  | <b>0</b>  | <b>0</b>  |
| Total | 2 | <b>7</b>  | <b>8</b>  | <b>5</b>  |  | <b>4</b>  | <b>6</b>  | <b>2</b>  | <b>3</b>  | <b>6</b>  |
| Total | 3 | <b>32</b> | <b>26</b> | <b>29</b> |  | <b>13</b> | <b>15</b> | <b>16</b> | <b>18</b> | <b>12</b> |
| Total | 4 | <b>13</b> | <b>18</b> | <b>17</b> |  | <b>36</b> | <b>31</b> | <b>35</b> | <b>32</b> | <b>35</b> |
| Total | N | <b>53</b> |           |           |  |           |           |           |           |           |

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 |
|----|------|---|---------------------------------------|--------------------------------|--|-----------------------------|-------------------------|-----------------------------|-------------------------|---------------------|

|       |   |          |          |          |  |          |          |          |          |          |
|-------|---|----------|----------|----------|--|----------|----------|----------|----------|----------|
| Total | 1 | <b>1</b> | <b>3</b> | <b>0</b> |  | <b>1</b> | <b>1</b> | <b>1</b> | <b>1</b> | <b>1</b> |
| Total | 2 | <b>2</b> | <b>2</b> | <b>2</b> |  | <b>3</b> | <b>5</b> | <b>1</b> | <b>2</b> | <b>1</b> |

|       |   |           |           |           |  |           |           |           |           |           |
|-------|---|-----------|-----------|-----------|--|-----------|-----------|-----------|-----------|-----------|
| Total | 3 | <b>26</b> | <b>18</b> | <b>24</b> |  | <b>5</b>  | <b>24</b> | <b>9</b>  | <b>26</b> | <b>7</b>  |
| Total | 4 | <b>3</b>  | <b>9</b>  | <b>6</b>  |  | <b>23</b> | <b>2</b>  | <b>23</b> | <b>3</b>  | <b>23</b> |
| Total | N | <b>32</b> |           |           |  |           |           |           |           |           |

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 |
|----|------|---|---------------------------------------|--------------------------------|--|-----------------------------|-------------------------|-----------------------------|-------------------------|---------------------|
|----|------|---|---------------------------------------|--------------------------------|--|-----------------------------|-------------------------|-----------------------------|-------------------------|---------------------|

|       |   |           |           |           |  |           |           |           |           |           |
|-------|---|-----------|-----------|-----------|--|-----------|-----------|-----------|-----------|-----------|
| Total | 1 | <b>0</b>  | <b>0</b>  | <b>1</b>  |  | <b>0</b>  | <b>1</b>  | <b>1</b>  | <b>0</b>  | <b>0</b>  |
| Total | 2 | <b>0</b>  | <b>1</b>  | <b>1</b>  |  | <b>1</b>  | <b>1</b>  | <b>0</b>  | <b>1</b>  | <b>0</b>  |
| Total | 3 | <b>21</b> | <b>3</b>  | <b>21</b> |  | <b>1</b>  | <b>21</b> | <b>8</b>  | <b>36</b> | <b>3</b>  |
| Total | 4 | <b>17</b> | <b>34</b> | <b>15</b> |  | <b>36</b> | <b>15</b> | <b>29</b> | <b>1</b>  | <b>35</b> |
| Total | N | <b>38</b> |           |           |  |           |           |           |           |           |

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.

**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><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> Culinary Fundamentals</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 2012 – Summer 2013</b></p>   |    |  |
| <p>Action Plan (close the loop):<br/>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 will continue that process this fall for newly assessed outcomes. In addition we will continue to refine our rubrics to better capture relevant</p> |    |  |

information.

## 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 Certificate 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 | <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                | 2013to 2017          | CULN 1110, 1112                             | Practical Finals utilizing standardized rubrics (direct/internal)  |
| 2                | 2013to 2017          | CULN 1103, 1110, 1112                       | ServSafe Standardized Exam in CULN 1103 (direct/external); Practical Finals utilizing standardized rubrics (direct/internal) |