

CENTRAL NEW MEXICO COMMUNITY COLLEGE

ASSESSMENT REPORT

Due to SAAC by October 15

PART 1: CONTACT & PROGRAM IDENTIFICATION

Report Year and Contact Information:			
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Academic Year	Contact Person	Email	Phone Number

Subject of this Assessment Report:		
Program: Culinary Arts (Baking and Pastry Concentration) <input type="checkbox"/> Certificate <input type="checkbox"/> AA <input type="checkbox"/> AS <input checked="" type="checkbox"/> AAS	Program: Baking (Embedded) <input checked="" type="checkbox"/> Certificate <input type="checkbox"/> AA <input type="checkbox"/> AS <input type="checkbox"/> AAS	Discipline Area: Gen Ed Area:

PART 2: EVIDENCE OF ACHIEVEMENT OF PROGRAM OUTCOMES

Summary of Program Success in Achieving Desired Outcomes:
<p>The Baking and Pastry Program at Central New Mexico Community College takes great pride in offering excellent quality of instruction and attention to detail to the science of baking and pastry arts.</p> <p>The program provides focused, in-depth study of the principles, methods and skills necessary to become a bakeshop professional. The students first spend time learning the basics of culinary arts, such as knife skills, classic methods and techniques, and presentation, all of which are used in the hot food kitchen as well as the bakery. Then the student moves into the bakery to build a foundation of classical baking and pastry; moving on to more advanced pastry/confectionery techniques.</p> <p>During the Beginning Baking course, students learn the foundation of bakeshop ingredients, ingredient scaling, baking math, and a wide range of from scratch baked goods. Some of the items produced in this course are yeasted breads, quick breads, pies, tarts, cookies, simple decorated cakes, and dessert bars. During the Intermediate Baking course the students focus on broadening their skill set with artisan breads, pate a choux, custards, more complex style cake decorating, chocolate ganache, and some classical French desserts.</p> <p>During our Retail Baking Operations course we introduce students to large volume baking of items that will sale in our retail sales within the culinary building. Students also have the opportunity to design their own unique bakery business concepts, to complete test baking of their own recipes, as well as to cost out the items within proper food service budgets for retail. This allows them to be creative and learn how to improve upon recipe outcomes for their future careers.</p>

The Advanced Baking and Pastry course puts focus on chocolate work, sugar work, Isomalt, advanced tortes, gum paste, marzipan, plated desserts and soufflés. This course better prepares students for the competitive field of pastry arts.

Our in-depth program and Lab classes expose our students to the complete learning experience, starting with the most basic baking skills and moving through to exciting advanced techniques. Our program is designed and created to meet the strict American Culinary Federation curriculum. We are excited to be a significant part of future pastry professionals.

Description and Evaluation of Recent Changes Made in Support of Student Learning:

Baking and Pastry Program:

We continue to follow the American Culinary Federation Baking Curriculum – using the required curriculum to guide the direction and production of all the baking classes.

Focus on standardizing curriculum during Fall 2016 and Spring 2017 for the beginning, intermediate and advanced baking classes.

Baking classes were redesigned to be consistent, uniform and standardized which allows all classes to mirror each other with production and weekly instruction. This assures all students receive the same direction and instruction through the baking program.

We are excited to welcome a new member to our baking faculty who adds a new vision and experience to the baking program.

We continued to refine the Feedback-Critique Sheet Form for all Baking students to use with all completed baked products. It is used as an evaluation and feedback tool for all baked items students have produced in 1130/1132 Baking Lab classes.

A welcomed addition to the Culinary and Baking Lab classes are the Sustainability Programs which has students and Staff recycling and composting products daily. A program developed in-house by Culinary and Hospitality professionals has the usable products being collected by a local company which then provides economical and efficient organic waste collection services for food service and processing facilities in central New Mexico. This program takes the food that would ordinarily go to the landfill and produce methane – a potent greenhouse gas – and turn it into compost for our local farmers and gardeners.

PART 3: REPORT ON RECENT ASSESSMENT OF STUDENT LEARNING PROCESSES

Learning Outcome(s)/Exit Competencies Assessed: <i>To add rows: right –click in cell below and select "Insert," "Insert Rows Above"</i>	Classes/Cohorts Assessed:
(1) 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.	CULN 1110 Fall 2016 and Spring 2017 CULN 1112 Fall 2016 and Spring 2017 (Degree only)

(2) Demonstrate knowledge of the fundamentals of baking science by preparing a variety of products according to standard recipes using proper hand tools and equipment and techniques.	CULN 1130 Fall 2016 and Spring 2017 CULN 1131 Fall 2016 and Spring 2017
(3) 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.	CULN 1103 Fall 2016 and Spring 2017 CULN 1110 Fall 2016 and Spring 2017 CULN 1112 Fall 2016 and Spring 2017 (Degree only) CULN 1132 Fall 2016 and Spring 2017
(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. (Degree only)	CULN 1103 Fall 2016 and Spring 2017 HT 2215 Fall 2016 and Spring 2017

Measurement Tool(s) Used: <i>To add rows: right-click in cell below and select "Insert," "Insert Rows Above"</i>	Enter X's for type of tool				Initial Achievement Target or Expectation:
	Internal	External	Direct	Indirect	
(1) Practical Cooking finals using standardized rubrics	X		X		Rubric score: 75% of students achieve score of 3 or higher
(2) Practical Baking Finals using Rubrics	X		X		
(3) Practical Cooking finals using standardized rubrics (hygiene/sanitation standards)	X		X		Rubric score: 75% of students achieve score of 3 or higher
(3) ServSafe Food Manager Standardized Exam (total score)		X	X		80% of students taking exam pass (i.e. score 75% or higher)
(7) ServSafe Food Manager Standardized Exam (domain score for Receipt/Storage/Transport of food) (Degree and FSMG certificate only)		X	X		75% of students score 75% or higher on domain score for Receipt/Storage/Transport of food on ServSafe Food Manager Standardized Exam
(7) Targeted exam/homework questions(Degree and FSMG certificate only)	X		X		Rubric score: 75% of students achieve score of 3 or higher

Assessment Results/Findings:

Outcome #1 (Cooking): 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.

Practical cooking rubric: CULN 1110, CULN 1112

Performance or Objective	Below CNM Standards 0	Beginning 1	Developing 2	Accomplished 3	Exemplary 4
Demonstrate the ability to prepare a variety of hot and cold food products.	Is not able to produce food that is safe to eat, flavorful, cooked correctly, and/or presented properly within class time.	Less than 50% of the time, produces food that is safe to eat, flavorful, cooked correctly, and presented properly within class time.	More than 50% of the time produces food that is safe to eat, flavorful, cooked correctly, and presented properly within class time.	At least 75% of the time produces food that is safe to eat, cooked correctly, flavorful, and presented properly within class time.	With a professional sense of urgency, consistently produces food that is safe to eat, cooked correctly, flavorful, properly and creatively presented, within class time, and adopt problem-solving techniques to achieve this.

<p>Demonstrate the ability to read recipes and successfully produce the correct end-product.</p>	<p>Is not able to read recipes and successfully produce the correct end-product.</p>	<p>Less than 50% of the time, can read and successfully complete recipes within class time.</p>	<p>More than 50% of the time is able to read and successfully complete recipes within class time.</p>	<p>At least 75% of the time is able to read and successfully complete recipes within class time.</p>	<p>With a professional sense of urgency, is consistently able to read and successfully produce end-results from recipes, and adopt problem-solving techniques to achieve this.</p>
<p>Demonstrate correct knife, tool, and equipment skills and techniques.</p>	<p>Is not able to correctly and safely use knives, tools, & equipment.</p>	<p>Correctly and safely uses knives, tools, & equipment less than 50% of the time.</p>	<p>Correctly and safely uses knives, tools, & equipment more than 50% of the time.</p>	<p>Correctly and safely uses, and maintains, knives, tools, & equipment at least 75% of the time.</p>	<p>With a professional sense of urgency, consistently uses, sharpens and maintains knives, tools, and equipment correctly, and adopt problem-solving techniques to achieve this.</p>

Results:

Competency area: Demonstrate the ability to prepare a variety of hot and cold food products.							
Performance level							
0	1	2	3	4	total	Term	Course
0	3	7	15	18	43	Fall 2016	CULN 1110
1	3	1	7	12	24	Fall 2016	CULN 1112
0	0	3	12	19	34	Spring 2017	CULN 1110
0	0	4	8	9	21	Spring 2017	CULN 1112
1	6	15	42	58	122	Total	
					82.0%	meeting target (3 or 4)	

Competency area: Demonstrate the ability to read recipes and successfully produce the correct end-product.							
Performance level							
0	1	2	3	4	total	Term	Course
0	2	8	10	23	43	Fall 2016	CULN 1110
1	3	1	7	12	24	Fall 2016	CULN 1112
0	0	7	12	15	34	Spring 2017	CULN 1110
0	0	3	7	11	21	Spring 2017	CULN 1112
1	5	19	36	61	122	Total	
					79.5%	meeting target (3 or 4)	

Competency area: Demonstrate correct knife, tool, and equipment skills and techniques.							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	2	15	26	43	Fall 2016	CULN 1110
1	0	4	7	12	24	Fall 2016	CULN 1112
0	2	7	12	13	34	Spring 2017	CULN 1110
0	0	1	7	13	21	Spring 2017	CULN 1112
1	2	14	41	64	122	Total	
					86.1%	meeting target (3 or 4)	

Outcome #2 (Baking Fundamentals): 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.

Practical Baking rubric: CULN 1130, CULN 1132

Performance or Objective	Below CNM Standards 0	Beginning 1	Developing 2	Accomplished 3	Exemplary 4
Demonstrate the ability to prepare a variety of Baked Products	Is not able to produce food that is salable, scaled and baked correctly, and presented properly within class time.	Less than 50% of the time, produces food that is salable, scaled and baked correctly, and presented properly within class time.	More than 50% of the time produces food that is salable, scaled and baked correctly, and presented properly within class time.	At least 75% of the time produces food that is salable, scaled and baked correctly, flavorful, and presented properly within class time.	With a professional sense of urgency, consistently produces food that is salable, scaled and baked correctly, and produced within class time. Problem-solving techniques to achieve this was evident.
Demonstrate the ability to read formulas and successfully produce the correct end-product.	Is not able to read formulas and successfully produce the correct end-product.	Less than 50% of the time, can read and successfully complete formulas within class time.	More than 50% of the time is able to read and successfully complete formulas within class time.	At least 75% of the time is able to read and successfully complete formulas within class time.	With a professional sense of urgency, is consistently able to read and successfully produce end-results from formulas, and adopt problem-solving techniques to achieve this.
Demonstrate correct knife, tool, and equipment skills and techniques.	Is not able to correctly and safely use knives, tools, & equipment.	Correctly and safely uses knives, tools, & equipment less than 50% of the time.	Correctly and safely uses knives, tools, & equipment more than 50% of the time.	Correctly and safely uses, and maintains, knives, tools, & equipment at least 75% of the time.	With a professional sense of urgency, consistently uses, sharpens and maintains knives, tools, and equipment correctly, and adopt problem-solving techniques to achieve this.

Results:

Competency area: Demonstrate the ability to prepare a variety of baked products.							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	0	12	9	21	Fall 2016	CULN 1130
0	0	0	10	23	33	Fall 2016	CULN 1132
0	0	0	12	9	21	Spring 2017	CULN 1130
0	0	0	0	0	0	Spring 2017	CULN 1132
0	0	0	34	41	75	Total	
					100%	meeting target (3 or 4)	

Competency area: Demonstrate the ability to read formulas and successfully produce the correct end-product.							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	0	13	8	21	Fall 2016	CULN 1130
0	0	0	11	22	33	Fall 2016	CULN 1132
0	0	0	10	11	21	Spring 2017	CULN 1130
0	0	0	4	12	16	Spring 2017	CULN 1132
0	0	0	38	53	91	Total	
					100%	meeting target (3 or 4)	

Competency area: Demonstrate correct knife, tool, and equipment skills and techniques.							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	0	13	8	21	Fall 2016	CULN 1130
0	0	0	9	24	33	Fall 2016	CULN 1132
0	0	0	14	7	21	Spring 2017	CULN 1130
0	0	0	4	12	16	Spring 2017	CULN 1132
0	0	0	40	51	91	Total	
					100%	meeting target (3 or 4)	

Outcome #3 (Safety and Sanitation): 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.

Practical sanitation rubric: CULN 1110, CULN 1112, CULN 1132, CULN 2232

	<u>Below CNM Standards</u>	<u>Beginning</u>	<u>Developing</u>	<u>Accomplished</u>	<u>Exemplary</u>
	0	<u>1</u>	2	3	4
Uniform and Hygiene	Evidence that student is unaware of uniform requirements or proper hygiene procedures	More than two modifications to uniform or person was necessary	Two modifications were needed (complete uniform not present, personal hygiene not satisfactory)	Uniform was clean and complete at least 90 % of the time.	On a regular basis, the student arrived to class in complete uniform clean and pressed, hair fully restrained, hand and nails clean and trimmed
Workstation	Evidence that student is unaware of proper station setup and/or sanitation standards	Poorly maintained, cross contamination and/or unsanitary conditions present. Tools not cleaned/ sanitized between use.	Not well maintained during observation, some knowledge present. Several incidences of unclean/ not sanitized tools/equipment	Moderately clean work space, one or two incidences of issues of unclean/ not sanitized tools equipment	Exceptional clean and sanitary area, no cross contamination evidence or unsanitary conditions
Tools and Equipment	Evidence student unaware of safe and/or proper use of tools and equipment	Improper use of tools and/or equipment was shown	More than two observations made of careless or improper use of tools and equipment	Illustrated proper use of tools and equipment in a safe manner at least 90% of the time.	Complete compliance with all safe use of tools and equipment
Work Habits	Evidence that student is unaware of proper work habits	Frequently touched hair, face, reaching into pockets. Little concern for cleanliness. Missed frequent hand washing	Poor hand washing frequency, general cleanliness not evident	Frequently washed hands, minimal incidences of hair/face Touching	Extreme care given to person; no incidences of touching face, hair or unclean surfaces
Cleanup	Evidence student is unaware of proper methods for cleaning and sanitizing tools and workstation	Equipment and tools not cleaned/ sanitized, or put away.	Most tools and area not clean/sanitized, or put away.	One or two tools / equipment not cleaned, sanitized and put away.	Observation showed all compliance with tools, area and equipment

Results:

Competency area: Uniform and Hygiene							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	1	14	28	43	Fall 2016	CULN 1110
0	0	2	4	18	24	Fall 2016	CULN 1112
0	0	1	7	13	21	Fall 2016	CULN 1130
0	0	1	5	27	33	Fall 2016	CULN 1132
0	0	0	12	2	14	Fall 2016	CULN 2232
0	0	5	42	88	135	Fall 2016	All classes
0	1	1	15	17	34	Spring 2017	CULN 1110
0	0	0	0	21	21	Spring 2017	CULN 1112
0	0	1	10	10	21	Spring 2017	CULN 1130
0	0	0	3	13	16	Spring 2017	CULN 1132
0	0	2	1	17	20	Spring 2017	CULN 2232
0	1	4	29	78	112	Spring 2017	All classes
					96.0%	meeting target (3 or 4)	

Competency area: Workstation							
Performance level							
0	1	2	3	4	total	Term	Course
0	0	4	11	28	43	Fall 2016	CULN 1110
0	3	1	5	15	24	Fall 2016	CULN 1112
0	0	1	7	13	21	Fall 2016	CULN 1130
0	0	1	5	27	33	Fall 2016	CULN 1132
0	0	1	13	0	14	Fall 2016	CULN 2232
0	3	8	41	83	135	Fall 2016	All classes
0	0	1	5	28	34	Spring 2017	CULN 1110
0	0	0	5	16	21	Spring 2017	CULN 1112
0	0	0	13	8	21	Spring 2017	CULN 1130
0	0	0	4	12	16	Spring 2017	CULN 1132
0	0	2	1	17	20	Spring 2017	CULN 2232
0	0	3	28	81	112	Spring 2017	All classes
					94.3%	meeting target (3 or 4)	

Competency area: Tools and Equipment							
Performance level							
0	1	2	3	4	total	Term	Course
0	1	4	9	21	35	Fall 2016	CULN 1110
0	0	3	8	21	32	Fall 2016	CULN 1112
0	0	0	6	15	21	Fall 2016	CULN 1130
0	0	0	4	29	33	Fall 2016	CULN 1132
0	0	1	13	0	14	Fall 2016	CULN 2232
0	1	8	40	86	135	Fall 2016	All classes
0	0	1	17	16	34	Spring 2017	CULN 1110
0	0	0	1	20	21	Spring 2017	CULN 1112
0	0	0	14	7	21	Spring 2017	CULN 1130
0	0	0	2	14	16	Spring 2017	CULN 1132
0	0	2	1	17	20	Spring 2017	CULN 2232
0	0	3	35	74	112	Spring 2017	All classes
					95.1%	meeting target (3 or 4)	

Competency area: Work Habits							
Performance level							
0	1	2	3	4	total	Term	Course
1	2	1	10	21	35	Fall 2016	CULN 1110
1	1	3	9	18	32	Fall 2016	CULN 1112
0	0	0	14	7	21	Fall 2016	CULN 1130
0	0	0	10	23	33	Fall 2016	CULN 1132
0	1	1	2	9	13	Fall 2016	CULN 2232
2	4	5	45	78	134	Fall 2016	All classes
0	0	3	26	6	35	Spring 2017	CULN 1110
0	0	1	6	14	21	Spring 2017	CULN 1112
0	0	0	14	7	21	Spring 2017	CULN 1130
0	0	0	2	14	16	Spring 2017	CULN 1132
0	0	2	1	17	20	Spring 2017	CULN 2232
0	0	6	49	58	113	Spring 2017	All classes
					93.1%	meeting target (3 or 4)	

Competency area: Cleanup							
Performance level							
0	1	2	3	4	total	Term	Course
1	0	1	15	18	35	Fall 2016	CULN 1110
0	0	2	9	21	32	Fall 2016	CULN 1112
0	0	0	6	15	21	Fall 2016	CULN 1130
0	0	0	4	29	33	Fall 2016	CULN 1132
0	0	1	13	0	14	Fall 2016	CULN 2232
1	0	4	47	83	135	Fall 2016	All classes
0	1	3	15	15	34	Spring 2017	CULN 1110
0	1	1	2	17	21	Spring 2017	CULN 1112
0	0	0	11	10	21	Spring 2017	CULN 1130
0	0	0	1	15	16	Spring 2017	CULN 1132
0	0	2	1	17	20	Spring 2017	CULN 2232
0	2	6	30	74	112	Spring 2017	All classes
					94.7%	meeting target (3 or 4)	

Competency area: ServSafe Food Manager Standardized Exam (total score)

Courses assessed: CULN 1003

					meeting target
Total by term	25	33	58	Fall 2017	56.9%
	24	47	71	Spring 2017	66.2%
	49	80	129	all terms	62.0%
Total by instructional method	32	62	94	F2F	66.0%
	17	18	35	DL	51.4%
	49	80	129	Total	62.0%

Outcome #5: Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide variety of hospitality operations.

Courses assessed: HT 2201

Competency area: ManageFirst Hospitality Human Resources Exam (total score)

10	13	23	Total Fall 2016
3	12	15	Total Spring 2017
13	25	38	Total all terms
		65.8%	meeting target

Outcome #7 Purchasing and Receiving: 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.

Tools: Targeted exam/homework questions, HT 2215 (objectives 1-3); ServSafe Food Manager Standardized Exam, CULN 1003, CULN 1103 (domain score for Receipt/Storage/Transport of food) (objective 4)

	Objective	Measurement tool	Below CNM Standards	Beginning	Developing	Accomplished	Exemplary
			0	1	2	3	4
1	Describe proper procedures for receiving and inspecting product as it enters the facility.	Targeted assignment question HT 2215 See below	Did not answer question; did not demonstrate grasp of concept.	Assessment missing 1 or more critical components.	Assessment missing more than 2 noncritical components.	Assessment missing 1-2 noncritical components.	Accurate and complete written assessment of receiving procedures.
2	Perform mathematical operations associated with purchasing and receiving.	Targeted assignment question HT 2215 See below	Did not answer question; incorrect procedure and answer.	--	Correct procedure followed; minor error in arithmetic	--	Accurate computation of cost of error.

3	Perform mathematical operations associated with purchasing and receiving.	Targeted exam questions: HT 2215	Accuracy on questions below 71%.	--	Accuracy on questions at 71-81%.	Accuracy on questions at 81-95%.	Accuracy on questions at 95% or higher.
4	Identify standards for safely inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits and vegetables.	ServSafe Food Safety Exam Section Domain 3 scores (Receipt/Storage/Transport of food)	Accuracy on questions below 75% (9/13 correct responses or below).	--	--	Accuracy on questions at 75-91% (10/13 or 11/13 correct responses).	Accuracy on questions at 92% or higher (12/13 correct responses or higher).

Results:

Competency area: Describe proper procedures for receiving and inspecting product as it enters the facility.							
Performance level							
						% meeting target (3 or 4)	
0	1	2	3	4	total		
11	4	0	4	2	21	28.6%	Fall 2016
1	0	1	6	5	13	84.6%	Spring 2017
12	4	1	10	7	34	50.0%	Total all terms

Competency area: Perform mathematical operations associated with purchasing and receiving (calculate purchasing error).							
Performance level							
						% meeting target (3 or 4)	
0	1	2	3	4	Total		
1	0	4	0	16	21	76.2%	Fall 2016
2	0	5	0	9	16	56.3%	Spring 2017
3	0	9	0	25	37	67.6%	Total all terms

Competency area: Perform mathematical operations associated with purchasing and receiving (targeted exam questions).							
Performance level							

0	1	2	3	4	total	% meeting target (3 or 4)	
6	0	12	2	1	21	14.3%	Fall 2016
0	0	4	8	3	15	73.3%	Spring 2017
6	0	16	10	4	36	38.9%	Total all terms

Competency area: Identify standards for safely inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits and vegetables. ServSafe Food Manager Standardized Exam (domain 3 (Receipt, Storage, Transport of food) scores) (CULN 1003)

					% meeting target (>=75%)
40	39	15	94	Total Fall 2016	57.4%
11	10	14	35	Total Spring 2017	68.6%
51	49	29	129	Total all terms	60.5%
34	38	22	94	Total F2F	63.8%
17	11	7	35	Total DL	51.4%
51	49	29	129		60.5%

Analysis and Interpretation of Assessment Results/Findings:

Baking Program:

The 2016-2017 data reveals the process for learning has been successful for the assessment period of Fall 2016/Spring 2017. Students continue to be in the 89-90% top range for scoring in the classes during this time period.

Adjustments have been made to the Critique Sheet/Feedback form created to evaluate and critique student products. Faculty has continued to refine the form and use it to determine changes and revisions that can be made to the process.

A welcomed addition to the Baking Lab is the Sustainability Program which has students and Staff recycling and composting products daily.

Action Plan in Support of Student Learning:

Baking Program:

The Baking Program is in a state of change working towards curriculum changes for the coming year, Fall 2018. Newly developed instructional classes are being created for additional student learning and updating the program.

Please indicate with an X all of the following that characterize the types of changes described in the above action plan:

- Pedagogical change
 Course revision
 Process revision
 Curricular revision
 Budgetary reallocation
 Faculty training/development
 Assessment criteria revision
 Assessment methodology revision

Recommendations, Proposals, and/or Funding Requests:

Professional development should continue to be an important request by faculty to remain current with baking trends.
 The Baking Lab will need additional equipment for the newly developed curriculum for Fall 2018.

PART 5: ASSESSMENT CYCLE PLAN (Copy and paste from original plan if unchanged)

Cycle Years:	Plan Description:
2017-2021	Our assessment plan for the AAS in Culinary Arts and its embedded 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.

Student Learning Outcomes/Exit Competencies:	When Measured:	Where Measured:	How Measured:
1. Demonstrate the ability to prepare a variety of hot and cold food products according to standard recipes as well as application of basic cooking	2017-2021	CULN 1110	Practical Finals utilizing standardized rubrics (direct/internal)

methods using proper knife, tool, and equipment techniques.			
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.	2017-2021	CULN 1130, 1132	Critique Sheets/Instructor Feedback Form Practical Finals utilizing standardized rubrics (direct/internal)
3. 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.	2017-2021	CULN 1003 CULN 1110, 1130, 1132, 2232	ServSafe Standardized Exam(direct/external) Practical Finals utilizing standardized rubrics (direct/internal); assessment measurement tool to be determined for CULN 2214
4. Demonstrate Baking and Pastry skills with more advanced decorating techniques, more complex preparations of pastry, confections and dessert products. (Degree only)	2017-2021	CULN 2232 (Degree only)	Critique Sheets/Instructor Feedback Form Practical Finals utilizing standardized rubrics (direct/internal)
5. Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide variety of hospitality operations. (Degree only)	2017-2021	HT 2201	ManageFirst Exam (direct/external); HT 2201 (additional assessment to be determined.
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. (Degree only)	2017-2021	CULN 1003 HT 2215	Domain 3 scores (Receipt/Storage/Transport of food) in ServSafe Food Safety Exam(direct/external) targeted assignment and exam questions (direct/internal)
7. Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. (Degree only)	2018-2021	NUTR 1010; CULN 1110/1112	Assessment measures to be determined