

**CENTRAL NEW MEXICO COMMUNITY COLLEGE  
ASSESSMENT CYCLE PLAN**

*Due to SAAC by September 30 following new program approval or at the end of the prior cycle plan*

Cycle Plan Years and Contact Information:			
<u>2011-15</u>	<u>Jim Chong</u>	<u><a href="mailto:Jchong2@cnm.edu">Jchong2@cnm.edu</a></u>	<u>224-4000 ext 50256</u>
<b>Cycle Years</b>	<b>Contact Person</b>	<b>Email</b>	<b>Phone Number</b>

Subject of this Assessment Report:		
<b>Program:</b> <u>HVAC Residential</u> <input checked="" type="checkbox"/> Certificate <input type="checkbox"/> AA <input type="checkbox"/> AS <input type="checkbox"/> AAS	<b>Gen Ed Area:</b> _____ Applicable to: <input type="checkbox"/> AA/AS <input type="checkbox"/> AAS	<b>Discipline Area:</b> _____

Plan Description:
The assessment plan is to measure the students' successful passing rate on the EPA refrigerant management certification. This certification allows the student to work with refrigerants and refrigeration systems.

Student Learning Outcomes/Exit Competencies:	When Measured:	Where Measured:	How Measured:
1. Successful completion of the Type I EPA refrigerant management certification.	Fall 2011-Spring 2013	HVAC 1115 Refrigerant Management	EPA (Environmental Protection Agency) written exam by AHRI (Air Conditioning, Heating and Refrigeration Institute)
2. Successful completion of the Type II EPA refrigerant management certification.	Fall 2011-Spring 2013	HVAC 1115 Refrigerant Management	EPA (Environmental Protection Agency) written exam by AHRI (Air Conditioning, Heating and Refrigeration Institute)
3. Successful completion of the Type III EPA refrigerant management certification.	Fall 2013-Spring 2015	HVAC 1115 Refrigerant Management	EPA (Environmental Protection Agency) written exam by AHRI (Air Conditioning, Heating and Refrigeration Institute)
4. Successful completion of the Type Universal EPA refrigerant management certification.	Fall 2013-Spring 2015	HVAC 1115 Refrigerant Management	EPA (Environmental Protection Agency) written exam by AHRI (Air Conditioning, Heating and Refrigeration Institute)