

OSU-Okmulgee
Academic Programs Form A
ASSESSMENT REPORT FOR

Hospitality Services Technology

(Unit)

Food Services Management--Culinary Arts

(Program Emphasis or Specialization)

A.A.S.

(Degree: A.S. or A.A.S)

June 12, 2003 – September 30, 2004

(Assessment Period Covered)

Summer 2004

(Date Submitted)

Submitted By:

Scott Galloway

(Chair or Faculty Assessment Representative)

OSU-Okmulgee
Academic Programs Form B
ASSESSMENT REPORT FOR
Food Service Management--Culinary Arts

Hospitality Services Technology

Unit

Food Services Management—Culinary Arts

Program of Study

2003 –2004

(Assessment Period Covered)

August 2004

(Date Submitted)

Expanded Statement of Institutional Purpose Linkage

Reference Institutional Mission Statement below:

OSU-Okmulgee’s mission is to serve as the lead institution of higher education in Oklahoma and the region providing comprehensive, high-quality, advancing technology programs and services to prepare and sustain a diverse student body as competitive members of a world-class workforce and contributing member of society.

Indicate Mission/Purpose of the Unit and relate it to the OSU-Okmulgee Mission below:

Unit Mission:

The Hospitality Service Technology Unit prepares students with the professional competencies needed for the American Culinary Federation Certification as Chefs and Food Service Managers.

Indicate Mission/Purpose of the Program of Study (Emphasis or Specialization) and relate it to the Unit Mission below:

Program/Emphasis or Specialization Mission:

(same as Unit mission)

List Intended Program of Study Objectives to be Assessed This Year:

Core Objective 1.

Demonstrate the ability to effectively communicate electronically, verbally and in writing.

Core Objective 2.

Demonstrate logical, systematic problem-solving techniques

Core Objective 3.

Develop and display a sense of personal, social and professional work ethics

Core Objective 4.

Explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts one’s industry or field of study

Core Objective 5.

Access and use technology appropriate to one's industry or field of study

Program Objective 6.

Follow safety policies and procedures as defined by industry

Program Objective 7.

Develop proficiency in classic and contemporary culinary techniques.

Program Objective 8.

Prepare American, Regional, Asian, European and other international dishes.

Program Objective 9.

Demonstrate having learned basic baking, pastry and catering skills.

Program Objective 10.

Explore nutrition, menu development, food safety, cost controls and develop written communications skills.

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Intended Educational (Student) Objective #1

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 1: Effectively communicate electronically, verbally and in writing

A. First Means of Assessment for Objective Identified Above:

1 a. Means of Program Assessment & Criteria for Success: 80% of the students who take Technical Writing I ENGL 1033 will satisfy this objective with a proficiency of 74% or higher on a student's professional resume. Or 80% of students who take Freshman Composition I ENGL 1113 will satisfy this objective with a proficiency of 74% or higher on a portfolio and in-class essay evaluated by a team of writing faculty.

Assessment Type: Formative Summative

1a. Description of Data Collection & Assessment Results:

94% of all CUA students in ENGL 1033 scored at the 74% proficiency level or higher. 86% of all CUA students in ONGL 1113 scored at the 74% proficiency level or higher.

1 a. Use of Results to Improve Instructional Program:

Currently students are exceeding expectations for this formative measure of communication. Results will be reviewed again after a second complete academic cycle.

B. Second Means of Assessment for Objective Identified Above:

2 b. Means of Program Assessment & Criteria for Success:

80% of CUA 1325 Bread/Pastry Production students will satisfy this objective with a 74% or higher on their Bread/Pastry portfolio.

Assessment Type: Formative Summative

2 b. Description of Data Collection & Assessment Results:

This course is generally offered in the spring semester; however, data was not available for the spring 2004 semester because the system was implemented in Hospitality until mid-spring 2004. This will be summatively asses beginning the with Spring 2005 group.

2 b. Use of Results to Improve Instructional Program:

NA at this time.

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Intended Educational (Student) Objective #2

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 2: Demonstrate logical, systematic problem-solving techniques

A. First Means of Assessment for Objective Identified Above:

2a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking Business Math MATH 2003 will attain at least a 74% proficiency on all exams and assignments.

Assessment Type: Formative Summative

2 a. Description of Data Collection & Assessment Results: 33% of students taking Business Math MATH 2003 attained at least a 74% proficiency on all exams and assignments.

2 a. Use of Results to Improve Instructional Program:

There is concern that Culinary students are dropping out of Business Math. Faculty have discussed the importance of emphasizing mathematics to Culinary students and may consider changing this assessment to a portfolio assignment in Culinary Cost Control after the second cycle of data is collected.

B. Second Means of Assessment for Objective Identified Above:

2 b. Means of Program Assessment & Criteria for Success:

80% of students taking Culinary Capstone will attain at least a 74% proficiency on all exams and assignments.

Assessment Type: Formative Summative

2 b. Description of Data Collection & Assessment Results:

This course will not be completed by the current cohort until Summer 2005.

2 b. Use of Results to Improve Instructional Program:

Results will be reconsidered after data is collected. ^{Form C}

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Intended Educational (Student) Objective #3

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 3:

Develop and display a sense of personal, social and professional work ethics.

A. First Means of Assessment for Objective Identified Above:

3 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking Ethics PHIL 1213 will attain at least a 74% proficiency on a reflective essay.

Assessment Type: Formative Summative

3 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

Students took PHIL 1213 during Fall 2003, and data collection began Spring 2004. This formative data will be collected beginning Fall 2004.

3 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA

B. Second Means of Assessment for Objective Identified Above:

3 b. Means of Program Assessment & Criteria for Success:

80% of graduates will complete CUA 2808 Internship during the sixth semester.

Assessment Type: Formative Summative

3 b. Description of Data Collection & Assessment Results:

The cohort group will take CUA 2808 Internship during Fall 2005.

3 b. Use of Results to Improve Instructional Program:

NA

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Intended Educational (Student) Objective #4

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 4:

Explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts one's industry or field of study.

A. First Means of Assessment for Objective Identified Above:

4 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking HIST 1483 or HIST 1493 will attain at least a 74% proficiency on a final assessment exam.

Assessment Type: Formative Summative

4 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

79% of students taking HIST 1493 achieved this level of proficiency on the final exam. No students were reported for HIST 1483.

4 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

Students results were within 1% of the benchmark standard. Because this was the first cycle of the assessment process, student progress will be observed for the coming year before curricular changes will be made.

B. Second Means of Assessment for Objective Identified Above:

4 b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 1173 Culinary Concepts will attain at least a 74% proficiency on a final proficiency exam.

Assessment Type: Formative Summative

4 b. Description of Data Collection & Assessment Results:

This formative assessment was conducted during the first semester, Fall 2003, and was not collected for this cohort. The Fall 2004 cohort will be observed.

4 b. Use of Results to Improve Instructional Program:

NA

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Intended Educational (Student) Objective #5

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 5:

Access and use technology appropriate to one's industry or field of study.

A. First Means of Assessment for Objective Identified Above:

5 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking Information Technology GBTB 1173 will attain at least a 74% proficiency on a final assessment exam.

Type: Formative Summative

5a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

The cohort hasn't take this course yet. Next cohort will be observed.

5a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA

B. Second Means of Assessment for Objective Identified Above:

5b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 2225 Culinary Applications II will attain at least a 74% proficiency on a final hands on assessment.

Assessment Type: Formative Summative

5b. Description of Data Collection & Assessment Results:

100% of students who took this course gained proficiency at the required level.

5b. Use of Results to Improve Instructional Program:

This assessment is considered by faculty to be a good measure of student achievement for this criterion.

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Intended Educational (Student) Objective #8:

Objective 6:

Follow safety policies and procedures as defined by industry.

A. Formative Means of Assessment for Objective Identified Above:

4 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking CUA 1184 Skill Development I will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: ● Formative ○ Summative

4 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

86% of students achieved this level of proficiency for this objective.

4 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA at this time.

B. Summative Means of Assessment for Objective Identified Above:

4 b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 1201 Food Safety will attain at least a 74% proficiency on a composite evaluation of all hands-on assessment and written exams throughout the semester.

Assessment Type: ○ Formative ● Summative

4 b. Description of Data Collection & Assessment Results:

73.5% of students achieved this criterion at the required level. 53% of students from the spring semester and 94% of students from the summer semester achieved it.

4 b. Use of Results to Improve Instructional Program:

In retrospect, the spring semester had few students, and several of these students dropped this course. The summer semester showed greater success. Faculty will observe next year's cohort for trend data.

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Intended Educational (Student) Objective #10:

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 7:

Develop proficiency in classic and contemporary culinary techniques.

A. Formative Means of Assessment for Objective Identified Above:

5 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking CUA 1284 Skill Development II will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: Formative Summative

5 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

90% of students attained this proficiency at the benchmark level.

5 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA at this time.

B. Summative Means of Assessment for Objective Identified Above:

5 b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 2225 Culinary Applications II will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: Formative Summative

5 b. Description of Data Collection & Assessment Results:

100% of students attained this level of proficiency from this cohort.

5 b. Use of Results to Improve Instructional Program:

NA at this time.

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Intended Educational (Student) Objective #11:

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 8:

Prepare American, Regional, Asian, European and other international dishes.

A. Formative Means of Assessment for Objective Identified Above:

2 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?) (Arts and Sciences, formative)

80% of students taking CUA 1284 Skill Development II will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: Formative Summative

2 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

90% of students attained this level of proficiency for this cohort.

2 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA at this time.

B. Summative Means of Assessment for Objective Identified Above:

2 b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 2225 Culinary Applications II will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: Formative Summative

2 b. Description of Data Collection & Assessment Results:

100% of students attained this level of proficiency for this cohort.

2 b. Use of Results to Improve Instructional Program:

NA at this time.

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Intended Educational (Student) Objective #12:

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 9:

Demonstrate having learned basic baking, pastry and catering skills.

A. Formative Means of Assessment for Objective Identified Above:

2 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?) (Arts and Sciences, formative)

80% of students taking CUA 1325 Bread and Pastry Production will attain at least a 74% proficiency on a composite evaluation consisting of a final hands-on practical assessment.

Assessment Type: ● Formative ○ Summative

2 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

This data was not reported for the first year of the assessment process. Beginning with the Fall 2004 semester, the cohort will be observed for achievement of this objective.

2 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

NA at this time.

B. Summative Means of Assessment for Objective Identified Above:

2 b. Means of Program Assessment & Criteria for Success:

80% of students taking the Culinary Capstone course during the sixth semester will attain at least a 74% proficiency on a final written exam.

Assessment Type: ○ Formative ● Summative

2 b. Description of Data Collection & Assessment Results:

This cohort hasn't taken this course yet.

2 b. Use of Results to Improve Instructional Program:

NA at this time.

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Intended Educational (Student) Objective #13:

NOTE: There should be one form C for each intended outcome listed on form B. Intended outcome should be restated in the box immediately below with intended outcome number entered in the small blank spaces.

Objective 10

Explore nutrition, menu development, food safety, const controls and develop written communication skills.

A. Formative Means of Assessment for Objective Identified Above:

3 a. Means of Program Assessment & Criteria for Success: (How is outcome going to be measured and what will be considered acceptable success?)

80% of students taking CUA 1173 Intro to Culinary Concepts will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: ● Formative ○ Summative

3 a. Description of Data Collection & Assessment Results: (complete this section in spring after assessment results are in)

87% of students attained a 74% proficiency or higher.

3 a. Use of Results to Improve Instructional Program: (complete in spring based on findings)

No action required at this time.

B. Summative Means of Assessment for Objective Identified Above:

3 b. Means of Program Assessment & Criteria for Success:

80% of students taking CUA 2365 Quantity Food II will attain at least a 74% proficiency on a composite evaluation consisting of all hands-on assessments and written exams throughout the semester.

Assessment Type: ○ Formative ● Summative

3 b. Description of Data Collection & Assessment Results:

Students in this cohort haven't yet taken this course.

3 b. Use of Results to Improve Instructional Program:

NA at this time.