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Findings By Assessment Method  
 Oklahoma State University Technical Branch-Okmulgee  
 Hospitality Services Technologies Division

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Objective: **Core Objective 1: Communication** - Effectively communicate electronically, verbally and in writing. [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1325** - Bread and Pastry Production [View Syllabus](#)  
**ENGL 1033** - Technical Writing I  
**ENGL 1113** - Freshman Composition I [View Syllabus](#)  
**ENGL 1213** - Freshman Composition II [View Syllabus](#)  
**ENGL 2033** - Technical Writing II  
**SPCH 1113** - Introduction to Speech Communications [View Syllabus](#)

Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review printed and electronically stored copies of samples of writing and presentations to determine if students have demonstrated their ability to communicate effectively using standard evaluation procedures.	80% of all Culinary graduates will demonstrate their ability to communicate electronically, verbally and in writing with an accuracy of 74% (or above).	Students will provide printed and electronically stored copies of required samples of writing and presentations in ENGL 1033 Technical Writing I (Professional Essay), ENGL 1113 Freshman Comp I (Portfolio and Essay), ENGL 1213 Freshman Comp II (Research Paper), ENGL 2033 Technical Writing II (Incident Report), or	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

		SPCH 1113 Intro to Speech (Persuasive Speech) to be evaluated by Communications faculty in each Communications course.	
Faculty will review applications of communication via writing and presentations to determine if students have demonstrated their ability to communicate effectively using standard evaluation procedures.	80% of all Culinary graduates will demonstrate their ability to communicate electronically, verbally and in writing with an accuracy of 74% (or above).	Students will provide required samples of writing and presentations in their Bread/Pastry Portfolio to be evaluated during CUA 1325 Bread/Pastry Production	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

#### Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Core Objective 1: Communication Formative</p> <p><b>DESCRIPTION:</b> For the formative assessment of Communication, the following quantitative results were achieved:</p> <p>Technical Writing I, ENGL 1033: 0 of 1 passed            Freshman Comp I, ENGL 1113 12 of 13 passed            Freshman Comp II, ENGL 1213 1 of 1 passed</p>			Yes

A total of 13 fo 15, or 87%, of students passed this objective.

**TYPE:** Distinction / Strength

**NOTES:** No action required.

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**04/28/2006** -- Core

No

Objective 1:  
Communication  
Summative

**DESCRIPTION:**

Quantitative results for

Assessment of an oral presentation of the Bread/Pastry portfolio in Bread & Pastry Production CUA 1325 was taken during students' Freshman year and resulted in 14 or 14 students passing the assessment for the Fall 2004 Cohort and 1 of 1 failing from the Fall 2003 Cohort, who took the course in which the assessment occurred during his/her second year. This totals a 93% achievement rate.

**TYPE:** Distinction / Strength

**NOTES:** No action is required at this time.

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Objective: **Core Objective 2: Problem Solving** - Demonstrate logical, systematic problem-solving techniques. [\[Hide Objective Detail\]](#)

**Programs:** Culinary Arts  
**Start Date:** 09/01/2004  
**End Date:** 05/06/2005  
**Status:** Open  
**Assessment Evaluation:** The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or the data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

**Related Courses:** **CUA 2624** - Culinary Arts Capstone [View Syllabus](#)  
**MATH 1473** - Mathematical Structures I  
**MATH 1513** - College Algebra [View Syllabus](#)  
**MATH 1613** - Trigonometry  
**MATH 2003** - Business Mathematics  
**MATH 2113** - Plane Analytic Geometry  
**MATH 2123** - Technical Calculus I  
**MATH 2133** - Technical Calculus II  
**MATH 2423** - Math Concepts for Educators  
**MATH 2713** - Elementary Calculus  
**MATH 3103** - Discrete Mathematics [View Syllabus](#)

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solving solutions to determine if students have demonstrated their ability to utilize logical, systematic problem-solving techniques.	80% of all Culinary graduates will demonstrate their ability to demonstrate logical, systematic problem-solving techniques with an accuracy of 74% (or above).	Students will complete a portfolio of written assignments and exams in MATH 2003 Business Mathematics or any higher level math course.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solving solutions to	80% of all Culinary graduates will demonstrate their ability to demonstrate logical, systematic problem-solving techniques	Students will complete a portfolio of written assignments and exams in Culinary Capstone CUA 2624.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions

determine if students with an accuracy of  
 have demonstrated 74% (or above).  
 their ability to utilize  
 logical, systematic  
 problem-solving  
 techniques.

taken, and follow-up  
 findings will be  
 documented on  
 TracDat's Findings  
 form.

Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Core            Objective 2 - Problem            Solving 2003 Cohort            Formative  <b>DESCRIPTION:</b>            Results for formative            assessment of Problem            Solving are:</p> <p>MATH 1513 College            Algebra: 0 of 1            MATH 2003 Business            Math: 3 of 5</p> <p>This is a 50% pass rate.            Other Culinary majors            tookt his course over the            summer, which is not            reported in this report.  <b>TYPE:</b> Problem /            Limitation  <b>NOTES:</b> The national            pass rate for College            Algebra is 50%. There            is a tendency for            Culinary Arts majors            and other students in the            Arts to dislike            mathematics.            Discussion with            Mathematics faculty is            in order to include more            practical math situations            in Business Math.</p>			No

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**04/28/2006** -- Core  
Objective 2 - Problem  
Solving 2003 Cohort  
Summative

No

**DESCRIPTION:**

Culinary Capstone CUA  
2624 was offered during  
the summer semestser  
and is not included in  
this reporting period.

**TYPE:** Distinction /  
Strength

**NOTES:** This objective  
will be evaluated  
summatively during the  
next reporting period.

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Objective: **Core Objective 3 - Ethics** - Develop and display a sense of personal, social and professional work ethics. [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or the data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 2808** - Culinary Arts Internship [View Syllabus](#)  
**PHIL 1213** - Ethics [View Syllabus](#)

Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review the required Code of Ethics Analysis assignment and reflective essay, as	80% of all Culinary graduates will demonstrate their ability to display a sense of personal,	Students will create a Reflective Essay which reflects tge application of ethical principles to their	Data gathered will be used to make inferences about the program effectiveness by

well as, printed and electronically stored copies of "required" samples of applied personal, social and professional ethics in the documentation of solutions to projects and or case studies to determine if students have demonstrated their ability to display a sense of personal, social and professional work ethics.	social and professional work ethics with an accuracy of 74% (or above).	discipline and is completed and evaluated in Ethics PHIL 1213.	content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of ethical evidence in internships to determine if students have demonstrated their ability to access and use technology appropriate for the various Culinary functions within an organization.	80% of all Culinary graduates will have demonstrated personal, social and professional ethics 74% (or above) by the time of internship as assessed by their Internship Evaluation.	Students will complete an Internship CUA 2808 with no industry/employer reservations by the sixth semester.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

### Findings

Finding	Action Taken	Follow-Up	Resolved
<b>04/28/2006</b> -- Core Objective 3 - Ethics 2003 Cohort Formative <b>DESCRIPTION:</b> Quantitative results for Ethics are 3 of 4 or 75% of students passed the ethics essay in PHIL 1213 from the Fall 2004 Cohort and 3 of 3			No

students failed this assessment from the Fall 2003 Cohort during the same reporting period. The Notes below draw conclusions from these findings.

**TYPE:** Distinction / Strength

**NOTES:** Because Culinary Arts majors are likely to take only course work that will provide them with skills to get a job in the Hospitality and Culinary industry without necessarily earning the AAS and taking General Education course work, the numbers reported above are not necessarily reflective of the ethical values that students are learning at the college. Culinary faculty believe that when the final graduating class is reviewed, results will indicate a much higher success rate. Feedback from employers regarding OSU-Okmulgee students support faculty conclusions.

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**04/28/2006** -- Core Objective 3 - Ethics 2004 Cohort Summative  
**DESCRIPTION:** The summative assessment of Ethics occurs in Culinary Internship

No

CUA 2808. Currently, feedback has been qualitative in nature and collected via one-on-one discussions with employers and with Advisory Committee members who also serve as employers. During the the Fall 2005 Advisory Committee, the chair of the Advisory Committee rated most OSU-Okmulgee Culinary interns employed at his elite restaurant as at least an "8 out of 10 with promise for improvement."

**TYPE:** Distinction / Strength

**NOTES:** Qualitative methods are valued over quantitative methods for some objectives.

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Objective:	<b>Core Objective 4 - History and Government</b> - Explain the cultural heritage and primary element of the history and government of the U.S. and its people, especially as it impacts one's industry or field of study. <a href="#">[Hide Objective Detail]</a>
Programs:	Culinary Arts
Start Date:	09/01/2004
End Date:	05/06/2005
Status:	Open
Assessment Evaluation:	The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or the data gathering processes related to this objective. The resulting actions will be documented in the annual

assessment report.

Related Courses: **CUA 1173** - Culinary Concepts [View Syllabus](#)  
**HIST 1483** - US History to 1865 [View Syllabus](#)  
**HIST 1493** - US History Since 1865  
**POLS 1113** - US Government [View Syllabus](#)

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts the Culinary Arts discipline.	80% of all Culinary graduates will demonstrate their ability to explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts the discipline of Culinary Arts with an accuracy of 74% (or above).	Students will complete a portfolio of assignments and exams in HIST 1483 US History to 1865, HIST 1493 US History Since 1865, or POLS 1113 US Government.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts the Culinary Arts discipline.	80% of all Culinary graduates will demonstrate their ability to explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts the Culinary Arts discipline, with an accuracy of 74% (or above).	Students will complete a final proficiency exam measuring knowledge of Culinary history during their first semester in Culinary Concepts CUA 1173.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Core Objective 4 - History and Government 2003 Cohort Formative  <b>DESCRIPTION:</b>                      Findings for the formative assessment of this objective are:</p> <p>Fall 2004 Cohort: 5 of 7 or 71% passed the assessment at the 74% benchmark                      Fall 2003 Cohort: 9 of 9 or 0% passed the assessment at the 74% benchmark  <b>TYPE:</b> Problem / Limitation  <b>NOTES:</b> Coding in reporting assessment results for Core Objective 4 indicated that training was needed for History faculty, which occurred in August 2005.</p>			No
<p><b>04/28/2006</b> -- Core Objective 4 - History and Government 2003 Cohort Summative  <b>DESCRIPTION:</b>                      Summative results for the Fall 2003 Cohort measured in Culinary Concepts CUA 1173 shows 49 of 54 or 91% passed the assessment. There are no results for students in the previous cohort to report.</p>			Yes

**TYPE:** Distinction / Strength

**NOTES:** The objective of history, specifically as it relates to the Culinary Discipline, is being accomplished.

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Objective: **Core Objective 5 - Technology** - Access and use technology appropriate to one's industry or field of study. [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or the data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 2225** - Culinary Applications II  
**GTIT 1133** - Computer Literacy & Applications

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to access and use technology appropriate for the various Culinary functions within an organization.	80% of all Culinary graduates will access and use technology appropriate for the various Culinary functions within an organization with an accuracy of 74% (or above).	Students will complete a portfolio of assignments and exams in Computer Literacy & Applications GTIT 1133 during their first semester.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

<p>Faculty will review demonstrations and student examples of applied principles, and printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to access and use technology appropriate for the various Culinary functions within an organization.</p>	<p>80% of all Culinary graduates will demonstrate their ability to access and use technology appropriate to the discipline of Culinary Arts with an accuracy of 74% (or above).</p>	<p>Students will complete a final applications exam in Culinary Applications II CUA 2225 by the sixth semester.</p>	<p>Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.</p>
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Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Core Objective 5 - Technology 2003 Cohort Formative  <b>DESCRIPTION:</b> The formative assessment in GTBT 1173 resulted in 2 of 10 students passing at the benchmark. There was concern that IT faculty, except for the chair of the Assessment Committee, who teach this course, did not fully understand proper coding of assessment results at this time.  <b>TYPE:</b> Problem / Limitation  <b>NOTES:</b> Training occurred in August 2005 and should have taken care of this issue.</p>			Yes
<hr/> <p><b>04/28/2006</b> -- Core</p>			No

Objective 5 -  
 Technology 2003  
 Cohort Summative  
**DESCRIPTION:** This  
 assessment in Culinary  
 Applications II CUA  
 2225 which was offered  
 in the summer. No  
 results are reported  
 during this cycle.  
**TYPE:** Distinction /  
 Strength

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Objective: **Technical Program Objective 1: Safety** - Follow safety policies and procedures as defined by industry [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1184** - Skill Development I [View Syllabus](#)  
**CUA 1201** - Food Safety

Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated	80% of all Culinary graduates will demonstrate their ability to follow safety policies and procedures as defined by the field of Culinary Arts with	Students will complete a portfolio of hands-on assignments and exams in Skill Development I CUA 1184.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up

their ability to perform safely in the field of Culinary Arts.	an accuracy of 74% (or higher).		findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to perform safely in the field of Culinary Arts.	80% of all Culinary graduates will demonstrate their ability to follow safety policies and procedures as defined by the field of Culinary Arts with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Food Safety CUA 1201.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Technical Program Objective 1 - Safety Formative</p> <p><b>DESCRIPTION:</b> Formative assessment of Safety was assessed in Skill Development I CUA 1184. 28 of 30 students or 93% passed this measure from the Fall 2004 Cohort.</p> <p>Safety is qualitatively assessed through out the program. When students are observed performing any activity in an unsafe manner, immediate compliance is taught.</p> <p><b>TYPE:</b> Distinction / Strength</p> <p><b>NOTES:</b> No action required.</p>			Yes

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**04/28/2006** -- Technical  
Program Objective 1 -  
Safety Summative

Yes

**DESCRIPTION:**

Summative assessment was conducted in Food Safety CUA 1201 with 36 of 37 or 97% of students achieving the benchmark level of performance. A departmental expectation of 100% is preferred to the 80% College benchmark.

**TYPE:** Distinction / Strength

**NOTES:** No action required at this time.

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Objective: **Technical Program Objective 2: Culinary Techniques** - Develop proficiency in classic and contemporary culinary techniques [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1284** - Skill Development II [View Syllabus](#)  
**CUA 2225** - Culinary Applications II

Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review	80% of all Culinary	Students will	Data gathered will be

demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to perform necessary Culinary techniques.	graduates will demonstrate their ability to demonstrate proficiency in classic and contemporary culinary techniques with an accuracy of 74% (or higher).	complete a portfolio of hands-on assignments and exams in Skill Development II CUA 1284.	used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
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Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to perform necessary Culinary techniques.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in classic and contemporary culinary techniques with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Culinary Applications II CUA 2225.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
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Findings

Finding	Action Taken	Follow-Up	Resolved
<p><b>04/28/2006</b> -- Technical Program Objective 2: Culinary Techniques Formative</p> <p><b>DESCRIPTION:</b> Formative assessment of Culinary Techniques occurs in Skills Development II CUA 1284 with findings as follows:</p> <p>26 of 31 or 84% of the Fall 2004 Cohort achieved this level of performance. Qualitative feedback concurs with this</p>			Yes

quantitative  
measurement.

**TYPE:** Problem /  
Limitation

**NOTES:** Results for the  
Formative assessment of  
the Fall 2003 Cohort are  
not reported as training  
was required for  
accurate coding.

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**04/25/2006** -- Technical  
Program Objective 2:  
Culinary Techniques  
Summative

Yes

**DESCRIPTION:**  
Culinary Applications II  
CUA 2225 was not  
offered during this  
reporting period.  
Summative assessment  
of this objective will be  
reported during the next  
assessment reporting  
period.

**TYPE:** Problem /  
Limitation

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Objective: **Technical Program Objective 3: International Dish Preparation** -  
Prepare American, Regional, Asian, European and other international  
dishes [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment  
Evaluation: The faculty and staff of the Culinary Arts program will meet each year,  
beginning in 2005, to review the data which has been collected to  
determine if any adjustments need to be made to the curriculum, the

assessment methods or data gathering processes related to this objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1284** - Skill Development II [View Syllabus](#)  
**CUA 2225** - Culinary Applications II

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to prepare a variety of international dishes.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in International Dish preparation with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Skill Development II CUA 1284.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated their ability to prepare a variety of international dishes.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in International Dish preparation with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Culinary Applications II CUA 2225.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

#### Findings

Finding	Action Taken	Follow-Up	Resolved
<b>05/01/2006</b> -- Technical Program Objective 3: International Dish Preparation Formative <b>DESCRIPTION:</b> Analysis of the portfolio of Skills Development II produced the following empirical findings:			Yes

26 of 31 students (84%)  
achieved or exceeded  
the benchmark level of  
performance for the  
formative assessment.

**TYPE:** Distinction /  
Strength

**NOTES:** No action  
required at this time.

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**05/01/2006** -- Technical  
Program Objective 3:  
International Dish  
Preparation Summative

Yes

**DESCRIPTION:** This  
course was offered  
during the summer  
semester, which was not  
included in this  
reporting period. This  
will be evaluated in the  
next annual assessment  
report.

**TYPE:** Problem /  
Limitation

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Objective: **Technical Program Objective 4: Catering Skills** - Demonstrate  
having learned basic baking, pastry and catering skills [\[Hide Objective  
Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment  
Evaluation: The faculty and staff of the Culinary Arts program will meet each year,  
beginning in 2005, to review the data which has been collected to  
determine if any adjustments need to be made to the curriculum, the  
assessment methods or data gathering processes related to this

objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1325** - Bread and Pastry Production [View Syllabus](#)  
**CUA 2624** - Culinary Arts Capstone [View Syllabus](#)

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated necessary Catering knowledge and skills.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in catering knowledge and skills with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Bread and pastry production CUA 1325.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated necessary Catering knowledge and skills.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in catering knowledge and skills with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Culary Capstone CUA 2624.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

#### Findings

Finding	Action Taken	Follow-Up	Resolved
<b>05/01/2006</b> -- Technical Program Objective 4: Catering Skills Formative <b>DESCRIPTION:</b> A practical, hands-on assessment in Bread and Pastry Production, CUA 1325, was used to measure developing			No

catering skills among students. All students, 14 of 14, achieved or exceeded this skill at the required benchmark level.

**TYPE:** Distinction / Strength

**NOTES:** No action required at this time.

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**05/01/2006** -- Technical Program Objective 4: Catering Skills Summative

Yes

**DESCRIPTION:** This assessment, measured in CUA 2624, Culinary Capstone, was offered during the summer semester and will be reporting in next year's assessment report.

**TYPE:** Problem / Limitation

**NOTES:** Not reported during this cycle.

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Objective: **Technical Program Objective 5: Nutrition and Management -** Explore nutrition, menu development, and cost controls [\[Hide Objective Detail\]](#)

Programs: Culinary Arts

Start Date: 09/01/2004

End Date: 05/06/2005

Status: Open

Assessment Evaluation: The faculty and staff of the Culinary Arts program will meet each year, beginning in 2005, to review the data which has been collected to determine if any adjustments need to be made to the curriculum, the assessment methods or data gathering processes related to this

objective. The resulting actions will be documented in the annual assessment report.

Related Courses: **CUA 1173** - Culinary Concepts [View Syllabus](#)  
**CUA 2514** - Dining Room Operations [View Syllabus](#)

#### Assessment Methods

Method	Criterion	Schedule	Action Plan
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated necessary knowledge and skills in nutrition, menu development, and cost control management.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in nutrition, menu development, and cost control with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Culinary Concepts CUA 1174.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.
Faculty will review demonstrations, printed and electronically stored copies of samples of problem solutions to determine if students have demonstrated necessary knowledge and skills in nutrition, menu development, and cost control management.	80% of all Culinary graduates will demonstrate their ability to demonstrate proficiency in nutrition, menu development, and cost control with an accuracy of 74% (or higher).	Students will complete a portfolio of hands-on assignments and exams in Dining Room Operations, CUA 2514.	Data gathered will be used to make inferences about the program effectiveness by content area. Observations, actions taken, and follow-up findings will be documented on TracDat's Findings form.

#### Findings

Finding	Action Taken	Follow-Up	Resolved
<b>05/01/2006</b> -- Technical Program Objective 5: Nutrition and Management Formative <b>DESCRIPTION:</b> A portfolio of assignments			Yes

and exams in Culinary Concepts, CUA 1173, was used to assess student achievement of this Objective. A total of 49 of 54 students (91%) of students met or exceeded this benchmark level of performance.

**TYPE:** Distinction / Strength

**NOTES:** No action required at this time.

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**05/01/2006** -- Technical Program Objective 5: Nutrition and Management Summative

No

**DESCRIPTION:** A portfolio of hands-on assignments and exams assessed in CUA 2514, Dining Room Operations, resulted in the following findings:

Fall 2004 Cohort: 4 of 7 students (57%) completed all assessments at or above the required skill level.

Fall 2003 Cohort: This data was incorrectly coded and is not reported here.

**TYPE:** Problem / Limitation

**NOTES:** This objective will be reviewed in the coming assessment cycle. Implications from findings will be addressed at that time.

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July 21, 2006

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