Food Service Management/Culinary Arts

HOW ARE WE USING THE RESULTS OF ASSESSMENTS TO MAKE CHANGES?

It is important for accreditation to answer the following questions:

1. What courses/certificates/programs have you assessed this past year?

Safety & Sanitation 050
Students are given several quizzes, assignments and a sanitation inspection assignment as part of their assessment to see if they understand the course matter. The assignments turned in are discussed in class as well and is directly related to the quizzes given. The students have to take a midterm and final exam and this shows comprehension of the subject matter.

Food Production 101
For Food Production 101, which is the foundation of Culinary Arts in our discipline, the chef instructors use various methods to assess student learning outcomes. Below please find the assessment tools used:

- Core Competencies – Students must prepare and complete several techniques and cooking methods and check it off in the core competencies throughout the semester
- Knife Cuts Template – Students practice several times during the semester in a knife cuts practical exercise where they are timed.
- Herb & Spice Project – Students have to research a specific herb or spice and present in front of the class. The criteria are origin, uses in today’s kitchen, medicinal uses and folklore.
- NRAEF Quizzes are given to prepare student for the statewide certificate examination in Food Production
- Class midterm and final exams are used to assess student’s understanding of the course content

Internship/Externship 108
In the Internship/Externship course, students are given assignments that help them create a portfolio and assignments that aid in the preparation of the portfolio. The students have to complete 108 hours of internship (CAI) and 108 hours of externship (outside industry experience). The students are assessed by the portfolios, interview project final and when they turn in their Internship/Externship Time Sheets.
Catering 110

The Catering 110 class uses several activities that assess student’s comprehension of the course content. Quizzes are implemented and a Catering Manual Project is assigned to the students so that the group is assessed as a team. The final is assessed as well and comprises of students creating a menu and presenting the menu in front of the class. Samples of their food is also presented and copies of the menu provided to the chef instructor, which acts as the guest or client for their catering bid.

2. Summarize the analysis of your assessment results for courses in your area.

The assessment review for Safety & Sanitation works and students comprehend the material better by doing the assignments, taking the quizzes, midterm and final exams.

For Food Production 101, the knife cuts practicals given have shown improvement in technique and speed for students as they are timed during every practical. The Core Competencies that the students have to perform teaches them the skills needed to advance to Food Production 102, where advance skills and techniques are taught.

In the Internship/Externship course, the assessment materials and subject matter discussed in class is a great tool for them to get a job in the industry. A few students this semester was offered a position and because they showed up in proper uniform and provided an extensive portfolio, they got the job they were applying for. This is the student success we are looking for in this course.

The Catering course uses the Catering Manual and Final Presentation as a means to assess the student’s complete understanding on how to create a catering company from start to finish. The Final Presentation assesses the students understanding on how to present for guests and clients in a catering bid environment.

3. How have the results of your assessments been shared and discussed among the members of your program? (Provide dates and minutes of meetings or transcript of online discussion)

4. How have the results of your assessments been shared and discussed with members of your advisory committee (if vocational program)?

5. Based on the discussion and analysis of your assessment results, what changes have you made or plan to make (provide dates, description of changes, and person responsible).
6. What is your assessment plan for the program and courses for the upcoming program review period? Provide dates, SLO(s) to be measured, means of assessment, and person to be responsible.

Written responses to these questions are due by December 2, 2011. These answers will be important evidence for accreditation.