

PROGRAM ASSESSMENT PLANNING FORM

WASHTENAW COMMUNITY COLLEGE

Program to be assessed:

Title: Culinary Arts and Hospitality Management

Division: HAT

Department: CHMD

Program Code: APCULD

Type of Award:

☐ A.A.

☐ A.S.

☒ A.A.S.

☐ Cert.

☐ Adv. Cert.

☐ Post-Assoc. Cert.

☐ Cert. of Completion

Assessment plan:

Learning outcomes to be assessed	Assessment tool	When assessment will take place	Describe population to be assessed	Number of students to be assessed
1. Identify the standard procedures for the production and management of bakery goods.	Skills USA Competency Exam, Section 1	Winter 2010 and every 3 years thereafter	All students enrolled in CUL 227 or CUL 132	All students completing the AS degree
2. Identify the standard procedures for food and beverage production and management.	Skills USA Competency Exam, Section 2	Winter 2010 and every 3 years thereafter	All students enrolled in CUL 227	All students completing the AS degree
3. Recognize the concepts related to Hospitality Management.	Skills USA Competency Exam, Section 3	Winter 2010 and every 3 years thereafter	All students enrolled in CUL 227 or CUL 174	All students completing the AS degree

Scoring and analysis of assessment:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Attach the rubric/scoring guide.

The Skills USA test will be administered in the WCC Testing Center and automatically scored against an answer key.

2. Indicate the standard of success to be used for this assessment.

Outcome 1. 75% of students will score 75% or higher on the Skills USA Competency Exam, Section 1.

Outcome 2. 75% of students will score 75% or higher on the Skills USA Competency Exam, Section 2.

Outcome 3. 75% of students will score 75% or higher on the Skills USA Competency Exam, Section 3.

3. Indicate who will score and analyze the data (data must be blind-scored).

The Skills USA Competency Exam is scored automatically and the data will be analyzed by the professional faculty in the School of Culinary and Hospitality Management.

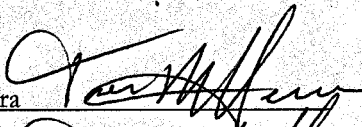
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WASHTENAW COMMUNITY COLLEGE

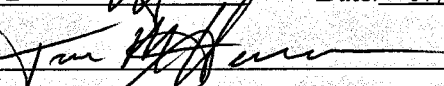
4. Explain the process for using assessment data to improve the program.

At the first faculty meeting following the assessment, the assessment data and results will be shared among the professional faculty and a plan of action for improvement will be developed.

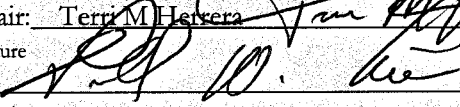
Submitted by:

Name: Terri M Herrera  Date: 07/15/09

Print/Signature

Dept. Chair: Terri M Herrera  Date: 07/15/09

Print/Signature

Dean:  Date: 7/29/09

Print/Signature

Please return completed form to the Office of Curriculum & Assessment, SC 247.

ASSESSMENT PLANNING FORM

Course/program- to be assessed:

Title: Culinary Arts and Hospitality Management
Award type: Associate in Science

Code: APCULD
Division: HAT

Department: CHMD

Assessment plan:

Learning outcomes to be assessed	Assessment tool	When assessment will take place	Describe population to be assessed	Number students to be assessed
Ability to function in a real life-learning environment for entry level food production, management and baking career.	ACF Accrediting Commission Standards. Pre-Test and Post Test conducted and Port folio Review lab.	Winter 2007/ Every three years thereafter	All	100%
Attendance, Sanitation, safety, professionalism, work ethics, dress and overall quality of work performance	ACF Accrediting Commission Standards. Pre-Test and Post Test conducted and Portfolio Review	Winter 2007/ Every three years thereafter	All	100%

Scoring and analysis plan:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Describe the scoring range to be used, or include a copy of the rubric.

Faculty/ ACF certification Board and the Advisory Committee for CHMD will review segments of students portfolios and evaluate a list of rubric used in basic industry competencies. (Note: a list of rubrics attached)

2. Indicate the standard of success to be used for this assessment (e.g. 75% of students must meet all learning outcomes).

75% of 100

3. Indicate who will score and analyze the data.

CHMD Advisory Committee/ ACF Executive board/ Professional Faculty in the Culinary and Hospitality Management Department.

4. Explain how and when the assessment results will be shared with the department and other involved faculty.

The results will be made available to the department and others involved the semester following the assessment.

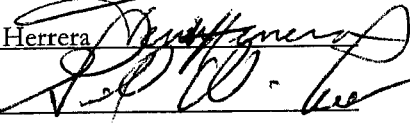
ASSESSMENT PLANNING FORM

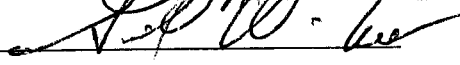
5. Describe any additional assistance the department will require to complete this assessment.

The faculty will need help gathering all required documents and Data for a yearly review commissioned by American Culinary Federation Certification Board

Submitted by:

Name: Terri M Herrera  Date: _____

Department Chair: Terri M Herrera  Date: _____

Dean: Granville Lee  Date: 12/04/2006

Please return completed form to the Office of Curriculum & Assessment, SC 247.