

ASSESSMENT PLANNING FORM

Course/program- to be assessed:

Title: Culinary Arts
Award type: Certificate

Division: HAT

Code: CFCULC
Department: Culinary and Hospitality Mgt

Assessment plan:

Learning outcomes to be assessed	Assessment tool	When assessment will take place	Course section(s)/other population	Number students to be assessed
Ability to function effectively in a commercial kitchen	Daily Activity sheet Performance Evaluation and Competency Check List	Yearly <i>Each semester</i>	Culinary Arts certificate; CUL # 114, 120, 121, 150, 151, 210, 230, 231	100%
Prepare Serve and present foods and bake goods in a retail or restaurant setting.	Daily Activity sheet Performance test and Competency Check List	Yearly <i>Each semester</i>	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.
Checklists and performance evaluation attach.
2. Indicate the standard of success to be used for this assessment (e.g. 75% of students must meet all learning outcomes).
70% of 100
3. Indicate who will score and analyze the data.
Instructor assigned to that particular course will evaluate the data.
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 other involved faculty the semester following the assessment.
5. Describe any additional assistance the department will require to complete this assessment.
Advisory Committee will assist full time faculty with analyzing the data.

Submitted by:

Name: Paul McPhersonDate: 11/30/06Department Chair: Jim M. HaysDate: 11-20-06Dean: John W. [Signature]Date: 12/04/2006

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