

Report : Operational Plan Details for : Culinary Arts & Occupations

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Workspace : Program Assessment Plans

Operational Plan : 2018-2020 Assessment Cycle: Use of Results and Status Report

Operational Plan Template : Academic Program Operational Plan Template

Report Generated : Friday, September 04, 2020

Actions and Status Report

Culinary Arts & Occupations Outcome Set (2018-2020)

Outcome

SLO 1

Demonstrate safety and sanitary practice and preparation in all areas of the kitchen.

Action Plan for SLO 1

Action Plan Details:

Sanitation Checklist: Instruction will continue to emphasize the 7 steps for handwashing. A checklist/rubric will be incorporated to ensure that students are aware of each step and that all 7 steps must be completed during a performance evaluation in order to earn a passing score. This additional activity should help to reinforce this component of safety and sanitation in the kitchen and further preparing students to perform well on the Chapter 1 test related to providing safe food. Results in the action plan year on this assessment will be compared to results from the 2018-2020 cycle to assess for gains in student outcomes.

Measures:

Course Alignment: CULN 1130
Acceptable Target: At least 90% of the students will be able to perform Kitchen Sanitation & Safety Procedure.
Measure Description: Performance
Evaluation: Written Exam - Chapter 1 Test 1
- Sanitation and Safety: Providing Safe Food

SLO 2

Action Plan for SLO 2

Demonstrate basic kitchen management skills, including purchasing, inventory and front of-the-house operations.

Action Plan Details:

Video Demonstration of Front of House Operations: Video related to appropriate serving techniques will be shown to demonstrate correct front of house operations and increase students understanding of this concept. Students will be administered a quiz following the video demonstration. At least 90% of students should successfully pass the quiz.

Measures:

Course Alignment: CULN 1170
Acceptable Target: At least 70% of students will be able to demonstrate the understanding of front of house the operations and management.
Measure Description: Written Exam - Chapter 1 Test - Dining Room Service

SLO 3

Understand the International diversity, history, and evolution of the culinary arts and principles of food identification.

Action Plan for SLO 3

Action Plan Details:

Food Demonstration: Lecture time will be devoted to discussing the different types of cooking equipment that vary by region as well as the different spices used and how spices arrived in the Americas. To assess student's knowledge of international cuisine, students will be assigned a dish to adequately prepare using one of the equipment types or spices discussed during class lecture.

Measures:

Course Alignment: CULN 1101
Acceptable Target: At least 75% of students will be able to demonstrate the understanding of International Culinary history.
Measure Description: Written Exam - Chapter 1 - The Food Service Industry

SLO 4

Understand and demonstrate basic food knowledge needed for any commercial kitchen.

Action Plan for SLO 4

Action Plan Details:

Commercial Kitchen Site Visit: A commercial kitchen site visit will be added to course instruction. The instructor will arrange a site visit (virtual or face to face) that will expose students to commercial

kitchen equipment and what the equipment is used for. A quiz related to commercial kitchen equipment will be administered to check student understanding.

Measures:

Course Alignment: CULN 1140

Acceptable Target: At least 85% of students will be able to demonstrate efficient commercial kitchen preparation.

Measure Description: Performance Evaluation - Preparation Efficiency Checklist

SLO 5

Perform practical experience within a restaurant commercial kitchen.

Action Plan for SLO 5

Action Plan Details:

Welcome to Externship Overview: A welcome to externship overview will be provided to students. Students will be made aware that performances are graded on attendance, timeliness, equipment skills, ability to be a team player, understanding restaurant lingo, following recipes, knowing deadlines, being ready when restaurant opens, taking note when needed, and alerting staff when certain foods are out of stock. Students who receive employer feedback for improvement will be required to submit an improvement plan addressing how they will correct actions. Weekly follow ups with employers will inform instructor on whether student is making the needed improvements. Note: Students receiving positive employer feedback will not be required to submit an improvement plan.

Measures:

Course Alignment: CULN 2540

Acceptable Target: At least 85% of students will be able to demonstrate proper daily productivity, care of tools safety habits, and work quality in a restaurant kitchen environment.

Measure Description: Performance Evaluation - Student Worker Evaluation - On the Job Training Program (Items D, E, F, G)