

# Student Learning Outcomes Assessment Summary

## **Culinary Arts & Hospitality, AAS**

*UAF Community & Technical College, College of Rural & Community  
Development*

**2012-2013**

Submitted by: Culinary Arts & Hospitality Department Faculty  
Contact Information: Michael Roddey; Asst. Professor, Dept. Chair; X 2903  
Date: December 7, 2012

### **1. Assessment information collected:**

- a. Employer survey from student externship
- b. Employer feedback from employees who are former students
- c. Student survey of employment or advanced education

### **2. Conclusions drawn from the information summarized above**

- a. We did not have realistic or obtainable assessment criteria and procedures in place to compile detailed data results.
- b. Our students are finding gainful employment before and after graduation
- c. We do have some students who desire additional education. Students are able to move seamlessly in that direction
- d. Employers are satisfied with the level of preparedness our students have. This has been shown on the job in both regular employment and during externships
- e. We, as do most culinary programs at the community college level recognize a high rate of attrition due to a variety of reasons.

## ***Culinary Arts, AAS***

### **3. Curricular changes resulting from conclusions drawn above**

- a. The SLOA plan for 12-13 has been presented in a reworked fashion to allow for realistic and obtainable information gathering
- b. Impacting delivery of curriculum, departmentally we have established an improved, collaborative working environment resulting in increased cohesiveness, open communication, and collegial support. The overall improvement at the faculty level should help to improve our student retention rates
- c. The development of a "Culinary Arts Capstone" course is currently in the developmental phase which will provide a holistic assessment of virtually the entire AAS curriculum

### **4. Identify the faculty members involved in reaching the conclusions drawn above and agreeing upon the curricular changes.**

- a. Jennifer Jolis, Assistant Professor
- b. Luis Manuel Martinez, Instructor
- c. Michael Roddey, Assistant Professor

**UAF Community & Technical College**  
**Culinary Arts & Hospitality- AAS**  
 Academic Outcomes Assessment Plan  
 Academic Year 2012-2013

| Expanded Statement of Institutional Purpose  | Intended Objectives/Outcomes   | Assessment Criteria and Procedures   | Implementation  |
|--|--|--|---|
| <p><b>Mission Statement:</b> To be the leaders in foodservice education by providing our community with well qualified foodservice employees. We will continue to hold our students to the highest industry standards. The department is dedicated to student centered learning by providing focused educational subject matter, accomplished in part by leading a student operated restaurant service and externship opportunities.</p> <p><b>Goal Statement:</b> Upon completion of the degree, students will have acquired a solid foundation of the knowledge, culinary skills and restaurant skills necessary to be successful in a professional foodservice setting. The advanced foundational knowledge and skills learned from a broad spectrum of topics will help students to secure gainful employment and begin their ascent up the employment ladder. Students will be on their way to achieving their personal goals in the foodservice industry</p> | Students will successfully pass the National Restaurant Association's ServSafe Food Protection Manager exam  | Students will sit for the national exam in CAH150  | Results will be analyzed through the scoring breakdown to determine if and where enhancements are necessary   |
|  | Students who complete their educational goals will be employed in the culinary arts/food service industry or will pursue additional education.   | Graduate students will be surveyed to create a SWOT of their education and assess their employment or education status after they graduate.  | Administration and analysis of the results of graduate surveys will be conducted and evaluated by the department faculty for corrective action as necessary                           |
|  | Employers of students from the Culinary Arts AAS program will be pleased with the advanced foundational knowledge and specific moldable skill sets that the student or graduate has acquired throughout their education. | Survey of externship sites to gain insight as to how prepared the students were for the externship experience.<br>&<br>Employers will be surveyed to determine whether they are satisfied with graduates of the CAH program. | Administration and analysis of the results of the externship site and graduate employers will be conducted and evaluated by the department faculty for corrective action as necessary |
|  | Computation skills sufficient for successful employment and retention  | Passed on from UAF/CTC assembly of data for core requirements  | Data will be evaluated by the department faculty to assess where as a program we can enrich this core topic   |
|  | Writing skills sufficient for successful employment and retention  | Passed on from UAF/ CTC assembly of data for core requirements   | Data will be evaluated by the department faculty to assess where as a program we can enrich this core topic   |
|  | Oral communication skills sufficient for successful employment and retention &<br>Human relation skills sufficient for successful employment and retention   | Passed on from UAF/CTC assembly of data for core requirements  | Data will be evaluated by the department faculty to assess where as a program we can enrich this core topic   |