

# Student Learning Outcomes Assessment Summary

## ***Culinary Arts, Certificate***

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

**2011-2012**

**Submitted by: Culinary Arts & Hospitality Department Faculty**  
**Contact Information: Michael Roddey; Asst. Professor, Dept. Chair; X 2903**  
**Date: September 17, 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 information
- b. Our students are finding gainful employment before and after graduation
- c. We do have some students who desire additional education and are able to move seamlessly in that direction
- d. Employers are becoming increasingly more satisfied with the level of preparedness our students have when performing on the job in both areas of regular or employment during externship. In addition, we are continuing to gather the information and incorporate feedback from employers to upgrade our instruction
- e. We, as do most culinary programs at the community college level recognize a high rate of attrition

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### **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 the 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. We are collaborating to ensure that we are emphasizing common bodies of knowledge that are pertinent throughout the curriculum (knife skills, professionalism, sanitation, team work, etc.) as well as techniques that move across the courses and build upon one another. Also, we have come together to ensure that we are evaluating consistently, applying the same levels of standard. We have also eliminated the "+ & -" from the grade structure and used the 75% as a basis for the minimum passing score. The overall improvement at the faculty level should help to improve our student retention rates.

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

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

# UAF Community & Technical College

## Culinary Arts – Certificate

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 certificate, students will have acquired a solid foundation of the knowledge and cooking skills necessary to be successful in a professional kitchen setting. The foundational knowledge and skills will prepare students to enter the workforce and begin to ascend up the employment ladder while in pursuit of 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 Certificate in Culinary Arts will be successfully employed in the food industry or will pursue additional education.	Certificate 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 certificate program will be pleased with the foundational knowledge and basic skill sets that the student has acquired throughout their education.	Employers will be surveyed to determine whether they are satisfied with graduates of the Culinary Arts certificate 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 & 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