

Student Outcomes Assessment Summary 2016-2019

Culinary Arts

Programme: Culinary Arts

Programme Learning Outcomes	Means of Assessment and Criteria for Success	Assessment Schedule	Summary of Assessment Results	How Assessment Results Were Used
Demonstrate proficiency in basic terminology and techniques for Culinary arts and baking and Pastry arts to include food preparation, presentation, and service.	Culinary Proficiency knife skills: CUL 121 First time assessing this criterion.	Spring 2019	Goal Met 100% of the students met the goal.	No recommendations were needed as things went well. A baseline to be set at: at least 80% of the class will meet the criteria.