

Course Learning Report

Course: CULN 112, Sanitation and Safety_ CRN34011_S14

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Overview of Course Learning Report Concepts

Competency: Statement of what students are expected to know and be able to do by the time they complete the learning experience.

Assessment Method: The systematic collection, review, and use of information about educational experiences undertaken for the purpose of improving student learning and development. Consider the following:

- **WHAT** – What is the assessment tool? (Example: course assignment, test questions, paper, presentation, project, portfolio, etc.)
- **HOW** – How will the assessment results be evaluated? (Example: rubric, answer key, observation checklist, rating scale, etc.)
- **WHO** – Who will conduct the assessment? (Example: 4 out of 5 faculty)
- **WHEN** – When will the assessment be conducted (semester, year, week)? (Example: spring 2013 week 16, etc.)

Expected Level of Achievement: Benchmark or specific level of performance expected of students serving as a point of reference by which performance is measured.

Results of Assessment: Summary of assessment results after analyzing assessment noted in the *assessment method* column.

Next Steps: Recommendations for improvements (if there are any). Next steps can include revision to assessment methods, competency, syllabi, curriculum, teaching methods, student support, and other.

Continuing the Cycle of Improvement: If this is not the first cycle of assessment for this course / competency, what were the “**Next Steps**” from the previous assessment cycle? Include “**Next Steps**” status.

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PROGRAM OUTCOME	Competency	Assessment Method	Expected Level of Achievement	Results of Assessment	Next Steps
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation, advanced culinary arts, basic baking, nutrition, menu planning, guest services, and operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.	Competency 1: Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations.	What: ServSafe Food Protection Manager Certification Exam How: Answer key Who: Instructor When: End of 7 th week	Expected: 75% or higher	Results: 71% passed with 75% or higher	Action: Continue perfecting the delivery of the manager level sanitation and safety principles Date:
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation, advanced culinary arts, basic baking,	Competency 2: Reinforce personal hygiene habits and food handling practices that protects the health of the consumer.	What: Assignments & test questions How: Answer key & observation Who: Instructor When: Throughout 8 week course	Expected: 70% or higher	Results: 86% passed with 70% or higher	Action: Continue perfecting the lessons for reinforcing good personal hygiene. Date:

nutrition, menu planning, guest services, and operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.					
	Competency 3: N/A	What: How: Who : When:	Expected:	Results:	Action: Date:
PLO #2: Incorporate within their work ethic the standards in attendance, behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	Competency 4: Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	What:Dress code How:Observation Who :Instructor When:Throughout 8 week course	Expected: 70%	Results:100% passed with 70% or higher	Action: Continue reinforcing the benefits of a mature work attitude. Date:
	Competency 5: N/A	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 6:	What:	Expected:	Results:	Action:

		How: Who : When:			Date:
	Competency 7:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 8:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 9:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 10:	What: How: Who : When:	Expected:	Results:	Action: Date: