

# Course Learning Report

**Course:** CULN 150, Fundamentals of Baking (Fall Module)

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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.

<b>PROGRAM OUTCOME</b>	<b>Competency</b>	<b>Assessment Method</b>	<b>Expected Level of Achievement</b>	<b>Results of Assessment</b>	<b>Next Steps</b>
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: Apply the fundamentals of baking science to the preparation of a variety of products.	Embedded Assignment; How: Practical exam where they have to bake and decorate pastry items using the baking principles and preparation techniques;  Who : Instructor  When: practical and daily lab work	Expected: 75% or higher as per rubric	Results: 80% exceed; 20% met	Action: Continue to show and demonstrate; monitor baking techniques; give students more opportunities to practice their baking and pastry techniques and preparation methods to strengthen their skills.  Date: Oct.- Dec. 2013
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	Competency 2: Use and care for equipment normally found in the bakeshop or baking area.	What: Embedded Assignment How: Demonstrate and sign off an equipment check list that they understand and know how to operate and maintain the equipment.	Expected: 75% or higher as per rubric	Results: 80% exceed; 20% met	Action: Continue to monitor; demonstrate, explain and assess when need on how to operate equipment safely and correctly.  Date: Oct.- Dec. 2013

operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.		Who : Instructor  When: First 2 weeks of class			
	Competency 3: N/A				
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: Embedded Assignment How: Attendance and Professionalism Score  Who : Instructor  When: Daily observation	Expected: 75% or higher as per Rubric	Results: 90% exceeded; 10% met	Action: Continue to stress the importance of being prompt to class, clean attendance record; clean and pressed attire is of upmost importance  Date: Oct.- Dec. 2013