

Course Learning Report

Course: CULN 155, Intermediate Baking

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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.

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 skills in more advanced decorating techniques and more complex preparations of pastry, confections and dessert products.	What: Embedded Assignment How: Practical exam where they have to perform particular skills and baking methods and use of equipment; Daily lab work Who : Instructor When: practical and daily lab work	Expected: 75% or higher as per rubric	Results: 90% exceed; 10% met	Action: Give students the opportunity to practice before class time to pastry methods, skills, use of tools and equipment to make them feel more comfortable using during class time. Date:. Aug. - Oct 2013
N/A	Competency 2:	What:	Expected:	Results:	Action:
PLO #2: Incorporate within their work ethic the standards in attendance, behavior, grooming and dress that reflect the mature work attitude expected of industry	Competency 3: 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: Spring 2014 – 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 utmost importance Date: Aug. – Oct.2013

professionals.					
	Competency 4: N/A	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 5: N/A	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 6:	What: How: Who : When:	Expected:	Results:	Action: 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: