

Course Learning Report

Course: CULN 160, Dining Room Service

Date: Fall 2013 module #2

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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.

Next Step#1 Changing to new text book by Fall 2014

Next Step #2 Review and revise quizzes and exams by 2014

Status:

Next Step#1 To be implemented by Fall 2014

Next Step #2 To be implemented by Fall 2014

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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: Differentiate the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.	What: Bar setup, wine knowledge testing, wine and food pairing, and service procedures lectures, hands-on demonstrations, and guest speaker presentation. How: Daily participations, performance evaluations, quizzes, exams, and practical exam. Who : Aaron Chau When: From the beginning of module till end of module.	Expected: > 70%	Results: 100%	Action: NA Date:
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation,	Competency 2: Explain laws and procedures related to responsible alcoholic service.	What: Federal and City and County of Honolulu liquor law. Liabilities and Dram Shop law.	Expected: > 70%	Results: 100%	Action: NA Date:

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.		Presentations and case studies. How: Quizzes and exams. Who : Aaron Chau When: From the beginning of module till end of module.			
	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: Lectures, presentations, demonstrations, daily participations and performance, quizzes and exams. Restaurant service evaluation project. How: Quizzes, exams, daily participation and performance. Who : Aaron chau When:	Expected: > 70%	Results: 100%	Action: NA Date:
	Competency 5: N/A	What: How:	Expected:	Results:	Action: Date:

		Who : When:			
	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: