

# Course Learning Report

**Course:** CULN 207, Principles of Culinary Competition I

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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: Prepare to enter a mock salon or state ACF culinary competition according to the prerequisites of culinary competition and ACF membership requirements.	What: Team and individual cooking trials How: rubric Who : me When: throughout the whole quarter	Expected: 100% of students getting 90% or higher to get a potential gold medal. Otherwise we shouldn't travel.	Results: students did awesome in class but got a silver medal for the competition	Action: need to get more outside practice and modernize the techniques and tastes used for the menu  Date:
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: Assess the amount of effort and training required to participate in a mock salon or state ACF culinary competition, identifying quality food displays through lecture and hands-on	What: Team and individual cooking trials  How: rubric Who : me When: throughout the whole quarter	Expected: 100% of students getting 90% or higher to get a potential gold medal. Otherwise we shouldn't travel.	Results: students did awesome in class but got a silver medal for the competition	Action: need to get more outside practice and modernize the techniques and tastes used for the menu  Date:

operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.	lab experiences.				
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 3: Analyze the components of a properly balanced and designed food display.	<p>What: Team and individual cooking trials</p> <p>How: rubric</p> <p>Who : me</p> <p>When: throughout the whole quarter</p>	Expected: 100% of students getting 90% or higher to get a potential gold medal. Otherwise we shouldn't travel.	Results: students did awesome in class but got a silver medal for the competition	<p>Action: need to get more outside practice and modernize the techniques and tastes used for the menu</p> <p>Date:</p>
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic	Competency 4: Work in a team environment.	What: Team and individual cooking trials	Expected: 100% of students getting 90% or higher to get a potential gold medal.	Results: students did awesome in class but got a silver medal for the competition	Action: need to get more outside practice and modernize the

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.		How: rubric Who : me When: throughout the whole quarter	Otherwise we shouldn't travel.		techniques and tastes used for the menu  Date:
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	Competency 5: Design and serve a hot food display for a mock salon or state ACF culinary competition skills salon, cooking phase and cold food presentation as defined by the ACF Student Team Competition Manual: 1) serving methods and presentation; 2) portion size and nutritional balance and sanitation procedures; 3)	What: Team and individual cooking trials  How: rubric Who : me When: throughout the whole quarter	Expected: 100% of students getting 90% or higher to get a potential gold medal. Otherwise we shouldn't travel.	Results: students did awesome in class but got a silver medal for the competition	Action: need to get more outside practice and modernize the techniques and tastes used for the menu  Date:

Federation Foundation.	ingredient compatibility; 4) creativity and practicality; 5) flavor, taste, texture and, doneness; 6) classical presentation; 7) classical cooking methodology and procedures; 8) portion size; 9) taste; 10) flavor progression, theme, variety of basic cooking skills and techniques; 11) menu composition and progression of courses; and 12) storage, shelf life and transportation of foods and centerpieces.				
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	Competency 6: Plan the logistical requirements to compete at a remote location including the aspects of 1) organization; 2) sanitation; 3) teamwork and work flow; 4) cooking techniques and skills; 5) butchery skills; and	What: Lecture and group discussion  How: observation Who : me When: throughout the whole quarter	Expected: 100% of students being competent in all areas	Results: some of the students didn't have time to grasp all the competencies	Action: gave to much leeway, hopefully will have enough students this year to cut the weak links Date:

management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.	6) time management.				
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 7: Plan and design a cold food platter that demonstrates all requirements for cold food displays including 1) serving methods; layout and presentation, implementing the strong line/weak line theories; 2) garnishes; 3) ingredient compatibility; 4) competencies; 5) workmanship; and 6) portion and nutritional size.	What: Lecture and group discussion  How: observation Who : me When: throughout the whole quarter	Expected:100% of students understanding the competencies	Results: some of the students didn't have time to grasp all the competencies	Action: gave to much leeway, hopefully will have enough students this year to cut the weak links  Date:
	Competency 8:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 9:	What: How:	Expected:	Results:	Action: Date:

		Who : When:			
	Competency 10:	What: How: Who : When:	Expected:	Results:	Action: Date: