

# Course Learning Report

**Course:** CULN 208, Principles of Culinary Competition II

**Date:** 6-26-2014

**Author:** Jason Peel

## 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: Compete in a regional and/or national ACF culinary competition according to the prerequisites of culinary competition and ACF membership requirements.	What: going to competition How: by the judges and rubric Who : the judges When: during the ACF competition date	Expected: gold medal	Results: silver medal	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: Plan, implement and participate in a regional and/or national ACF competition at an offsite location.	What: How: observational checklist Who :me When: throughout the quarter	Expected: gold medal	Results: silver medal	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.					
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: Assess and apply the training required in regional and/or national ACF culinary competition, identifying quality food displays through lecture and hands-on lab experiences.	What: Team and individual cooking trials  How: observation and rubric Who : me When: throughout the quarter	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting a gold medal	Results: not all were up to the standard	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak links  Date:
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic	Competency 4: Analyze and apply the components of a properly balanced and	What: Team and individual cooking trials	Expected: create in the competition what was practiced at class	Results: students did fairly well	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.	designed food display for a regional and/or national ACF culinary competition.	How: observation and rubric  Who : me When: throughout the quarter			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: Work in a team environment	What: Team and individual cooking trials  How: observation and rubric  Who : me When: throughout the quarter	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting a gold medal	Results: not all were up to the standard	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak links  Date:

Federation Foundation.					
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 6: Design, practice, implement and participate in an ACF regional 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) 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	What: Team and individual cooking trials  How: observation and rubric Who : me When: throughout the quarter	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting a gold medal	Results: not all were up to the standard	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak links  Date:

	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 management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.	Competency 7: Plan and implement the logistical requirements to compete at a remote location including the aspects of 1) organization; 2) safety and sanitation; 3) teamwork and work flow; 4) cooking techniques and skills; 5) butchery skills; 6) time management; 7) purchasing, receiving and storage; 8) packing and shipping; and 9) travel arrangements to include transportation, lodging, food and beverage.	What: Team and individual cooking trials  How: observation and rubric  Who : When: throughout the quarter	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting a gold medal	Results: not all were up to the standard	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak links  Date:
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation,	Competency 8: Plan, design and create a cold food platter that demonstrates all	What: Team and individual cooking trials  How: observation and	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting	Results: not all were up to the standard	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak

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.	requirements for cold food displays including 1) serving methods, layout and presentation, implementing the strong line/weak line theories; 2) cooking fundamentals (garnishes); 3) ingredient compatibility, 4) competencies; 5) workmanship; and 6) portion and nutritional size	<p>rubric</p> <p>Who : me</p> <p>When: throughout the quarter</p>	a gold medal		<p>links</p> <p>Date:</p>
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 9: Conduct a skills and attributes inventory.	<p>What: Team and individual cooking trials</p> <p>How: observation and rubric</p> <p>Who : me</p> <p>When: throughout the quarter</p>	Expected: everyone pushes themselves to get better and tries their hardest	Results: not all were up to the standard	<p>Action: gave to much leeway, hopefully will have enough students this year to cut the weak links</p> <p>Date:</p>

Federation Foundation.					
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 10: Formulate and institute a three phase action plan.	What: course assignment How: observational checklist Who : me When: throughout the quarter	Expected: team to be organized and ready	Results: students did a good job	Action: gave to much leeway, hopefully will have enough students this year to cut the weak links 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	Competency 11: Practice and solicit feedback.	What: How: group discussion Who : all When: throughout the quarter	Expected: all students participate in group discussions with positive and negative feedback	Results: some were to hesitant to say how they feel	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.					
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 12: Apply techniques, technical skills and other functions of food presentations.	<p>What: Team and individual cooking trials</p> <p>How: observation and rubric</p> <p>Who : me</p> <p>When: throughout the quarter</p>	Expected: skills are learned and practiced with the intent on getting good at them and ultimately getting a gold medal	Results: students did a good job	<p>Action: need to get more outside practice and modernize the techniques and tastes used for the menu</p> <p>Date:</p>