Course Learning Report

Course: CULN 208, Principles of Culinary Competition II

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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.)
- o 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)
- o 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:

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. PLO #1: Integrate	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. Competency 4:	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 Results: students did	Action: : gave to much leeway, hopefully will have enough students this year to cut the weak links Date: Action: need to get
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skills and attitudes	components of a	trials	practiced at class		practice and
skills and attitudes in all areas of basic	components of a properly balanced and	trials	practiced at class		practice and modernize the
the knowledge,	Analyze and apply the	individual cooking	competition what was	fairly well	more outside

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.					
	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)	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 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.	composition and progression of courses; and 12) storage, shelf life and transportation of foods and centerpieces. 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,	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:
Foundation.	include transportation, lodging, food and beverage.				
PLO #1: Integrate	Competency 8:	What: Team and	Expected: skills are	Results: not all were	Action: : gave to
the knowledge,	Plan, design and	individual cooking	learned and practiced	up to the standard	much leeway,
skills and attitudes	create a cold food	trials	with the intent on	ap to the otaliaara	hopefully will have
in all areas of basic			I WILL CITE THE CITE OFF	İ	LIOPCIAILY WILL HAVE
IN ALL ARABE AT NACIO	platter that		getting good at them		enough students this

advanced culinary	requirements for cold	rubric	a gold medal		links
arts, basic baking,	food displays including				
nutrition, menu	1) serving methods,	Who : me			Date:
planning, guest	layout and	When: throughout the			
services, and	presentation,	quarter			
operational	implementing the				
controls and	strong line/weak line				
management	theories; 2) cooking				
required to meet	fundamentals				
the requirements	(garnishes); 3)				
for a Certified	ingredient				
Culinarian by the	compatibility, 4)				
American Culinary	competencies; 5)				
Federation	workmanship; and 6)				
Foundation.	portion and nutritional				
	size				
PLO #1: Integrate	Competency 9:	What: Team and	Expected: everyone	Results: not all were	Action: gave to much
the knowledge,	Conduct a skills and	individual cooking	pushes themselves to	up to the standard	leeway, hopefully
skills and attitudes	attributes inventory.	trials	get better and tries		will have enough
in all areas of basic			their hardest		students this year to
food preparation,		How: observation and			cut the weak links
advanced culinary		rubric			Date:
arts, basic baking,					
nutrition, menu		Who : me			
planning, guest		When: throughout the			
services, and		quarter			
operational					
controls and					
management					
required to meet					
the requirements					
for a Certified					
Culinarian by the					
American Culinary					

Federation Foundation.					
	Compotonou 10	What: course	Funactadi taam ta ba	Results: students did a	Actions gave to much
PLO #1: Integrate	Competency 10: Formulate and		Expected: team to be		Action: gave to much
the knowledge, skills and attitudes	institute a three phase	assignment How: observational	organized and ready	good job	leeway, hopefully will have enough
in all areas of basic	action plan.	checklist			students this year to
	action plan.	Who : me			cut the weak links
food preparation,					Date:
advanced culinary		When: throughout the			Date:
arts, basic baking,		quarter			
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.	Commente may 11.	\\/\bat.	Cura ata di all'atu danta	Decultor come vices to	A ations, asses to most ab
PLO #1: Integrate	Competency 11:	What:	Expected: all students	Results: some were to	Action: gave to much
the knowledge, skills and attitudes	Practice and solicit feedback.	How: group discussion Who: all	participate in group discussions with	hesitant to say how	leeway, hopefully
	тееораск.			they feel	will have enough
in all areas of basic		When: throughout the	positive and negative feedback		students this year to cut the weak links
food preparation,		quarter	Тееораск		
advanced culinary					Date:
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.					
PLO #1: Integrate	Competency 12:	What: Team and	Expected: skills are	Results: students did a	Action: need to get
the knowledge,	Apply techniques,	individual cooking	learned and practiced	good job	more outside
skills and attitudes	technical skills and	trials	with the intent on		practice and
in all areas of basic	other functions of		getting good at them		modernize the
food preparation,	food presentations.	How: observation and	and ultimately getting		techniques and
advanced culinary		rubric	a gold medal		tastes used for the
arts, basic baking,		Who : me			menu
nutrition, menu		When: throughout the			
planning, guest		quarter			Date:
services, and					
operational					
controls and					
management					
required to meet					
the requirements					
for a Certified					
Culinarian by the					
American Culinary					
Federation					
Foundation.					