

Course Learning Report

Course: CULN 222, Asian/Pacific Cuisine Spring 2014 1st Module – CRN# - 34059

Date: 5/20/14

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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 |
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| 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: Use specialty knives, tools, and equipment to produce Asian or Pacific menus. | What: Embedded Assignment How: Practical exam where they have to perform particular cuts and use of equipment; Daily lab work Who : Instructor When: practical and daily lab work | Expected: 75% or higher as per rubric | Results: 75% exceed; 25% met | Action: Give students the opportunity to practice before class time using different knives, tools and equipment to make them feel more comfortable using the equipment. Date: March-May 2014 |
| 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: Apply fundamental Asian or Pacific cooking principles and preparation techniques. | Embedded Assignment; How: Practical exam where they have to cook required dishes using the cooking principles and preparation techniques; Daily lab work; | Expected: 75% or higher as per rubric | Results: 70% exceed; 30% met | Action: Continue to show and demonstrate; monitor cooking techniques; give students more opportunities to practice their cooking techniques and preparation |

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| operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation. | | Who : Instructor When: practical and daily lab work | | | methods to strengthen their skills. Date: March-May 2014 |
| 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: Operate and maintain kitchen equipment and tools that meet sanitation and safety codes. | What: Embedded Assignment How: Demonstrate and sign off an equipment check list that they understand and know how to operate and maintain the equipment. Who : Instructor When: First 2 weeks of class | Expected: 75% or higher as per rubric | Results: 90% exceed; 10% met | Action: Continue to monitor; demonstrate, explain and assess when need on how to operate equipment safely and correctly. Date: March-May 2014 |
| PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic | Competency 4: Apply safety, sanitation, handling, operation, and | What: Embedded Assignment; Teaching philosophy; How: Demonstrate | Expected: 75% or higher as per rubric | Results: 95% exceed; 5% met | Continue to monitor and teach; Give more detailed information and demonstrations |

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| 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. | maintenance guidelines for handling culinary tools, kitchenware, and equipment as required by standard program operational procedures. | and sign off an equipment safety check list that they understand and know how to operate and maintain the equipment. Who : Instructor When: Spring 2014 2 nd module | | | on the safety, sanitation, handling, operation for culinary tools, kitchenware and equipment; Date: March-May 2014 |
| PLO #7 Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities. | Competency 5: Discuss the value of culinary cultural diversity that will allow students to relate to the international food industry. | What: Embedded Assignment; How: First 2 weeks of class have discussion about ethnic cuisines and how they all interrelate with each other; Ethnic quizzes on the different cultures and food; Who : Instructor When: Daily lab | Expected:75% or higher as pre Rubric | Result: 60% exceed; 40% met | Action: Have open discussions to broaden their horizon; discuss the importance of learning from each culture to enhance one's knowledge; Date: March-May 2014 |
| | Competency 6: N/A | What How: Who : When: | Expected: | Results: | Action: Date: |

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| 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 7: 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: 85% exceeded; 15% met | Action: Continue to stress the importance of being prompt to class, clean attendance record; clean and pressed attire is of upmost importance Date: March-May 2014 |
| | Competency 8: N/A | 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: |