

Course Learning Report

Course: CULN 321, Contemporary Cuisines

Date:

Author:

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 #5: Evaluate one's own ethics and traditions in relation to those of other peoples and embrace the diversity of human experience while actively engaging in local, regional and global communities	Competency 1: Define the roles of team dynamics, effective communication, and leadership in producing a contemporary menu.	What: Team Tasting Menu How: Rubric/observation Who : me When: throughout the quarter	Expected: Students work as a team to design a contemporary menu. 100% of attending students to get 90% or higher	Results: students worked well together to produce a good menu.	Action: Need to start earlier and give the students more time to practice and adjust their menus. 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.	Competency 2: Select and use the proper cooking technologies, equipment, supplies, and production set-up required to produce a contemporary menu.	What: Team Tasting Menu How: Rubric/observation Who : me When: throughout the quarter	Expected: Create a restaurant concept with a kitchen layout and equipment needed to complete their menu efficiently. 100% of attending students to get 90% or higher	Results: Students did a good job.	Action: Need to start earlier and give the students more time to organize their concept. Date:
PLO #3: Make	Competency 3:	What: class	Expected: Students	Results: I think I	Action: Just have

effective decisions with intellectual integrity to solve problems and/or achieve goals utilizing the skills of critical thinking, creative thinking, information literacy, and quantitative/symbolic reasoning.	Predict the impact of the target market's demographics and psychographics upon the appropriate product quality and taste, plate presentations, and service that will contribute to the menu's success.	assignment How: group discussion/ observation Who : me When: first week of class	need to adjust their menus to their target market. 100% of attending students to get 90% or higher.	would rather just see the students own personality in the food, instead of limiting them to a target market.	the students graph the target market of their individual areas. (neighborhood, workplace, other classes, etc.) Date:
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 4: Integrate theoretical and practical knowledge of new and learned techniques to evaluate unique and creative dishes that have been developed by the world's leading chefs.	What: Modern chef recipe duplication How: Rubric/observation Who : me When: first week of class	Expected: Students create dishes of modern chefs that show a new technique that they haven't tries or seen yet. 100% of attending students to get 90% or higher.	Results: Students did a good job	Action: I like this exercise, just need to document everything better this time. Date:
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: Compare and contrast traditional and classical cooking techniques to contemporary culinary techniques, utilizing research, analysis, and application.	What: individual; old to new recipe creation How: Rubric/observation Who : me When: second week of class	Expected: Students need to recreate an Escoffier dish into a modernized version with their particular style and flavors. 100% of attending students to get 90% or higher.	Results: Students did a good job	Action: I like this exercise, just need to document everything better this time. Date:
PLO #7: Explore and synthesize	Competency 6: Design, produce and	What: Team Tasting Menu	Expected: Students to give their all to create	Results: Not bad for first time cooking	Action: I like the stress level that

knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.	evaluate a contemporary menu.	How: Rubric/observation Who : me When: at the end of the quarter	something that is from the heart and are truly proud of. 100% of attending students to get 90% or higher.	under this kind of pressure.	creating a menu of your own creates, it helps them prepare for the industry. 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.	Competency 7: Prepare a meal service that is evaluated on taste profiles, dish presentation and service.	What: Team Tasting Menu How: Rubric/observation Who : me When: at the end of the quarter	Expected: A decent service, with happy guests. 100% of attending students to get 90% or higher.	Results: Not bad for first time cooking under this kind of pressure.	Action: I like the stress level that creating a menu of your own creates, it helps them prepare for the industry. 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:
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