## **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.)
- o **HOW** How will the assessment results be evaluated? (Example: rubric, answer key, observation checklist, rating scale, etc.)
- o 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 #5: Evaluate	Competency 1:	What: Team Tasting	Expected: Students	Results: students	Action: Need to
one's own ethics and	Define the roles of	Menu	work as a team to	worked well together	start earlier and give
traditions in relation	team dynamics,	How:	design a	to produce a good	the students more
to those of other	effective	Rubric/observation	contemporary menu.	menu.	time to practice and
peoples and embrace	communication, and	Who : me	100% of attending		adjust their menus.
the diversity of	leadership in	When: throughout	students to get 90% or		Date:
human experience	producing a	the quarter	higher		
while actively	contemporary menu.				
engaging in local,					
regional and global					
communities					
PLO #1: Integrate the	Competency 2:	What: Team Tasting	Expected: Create a	Results: Students did	Action: Need to
knowledge, skills and	Select and use the	Menu	restaurant concept	a good job.	start earlier and give
attitudes in all areas	proper cooking		with a kitchen layout		the students more
of basic food	technologies,	How:	and equipment		time to organize
preparation,	equipment, supplies,	Rubric/observation	needed to complete		their concept.
advanced culinary	and production set-up	Who : me	their menu efficiently.		Date:
arts, basic baking,	required to produce a	When: throughout	100% of attending		
nutrition, menu	contemporary menu.	the quarter	students to get 90% or		
planning, guest			higher		
services, and					
operational controls					
and management					
required to meet the					
requirements for a					
Certified Culinarian					
by the American					
Culinary Federation					
Foundation.	6	AA/Is at a days	E	Dec les differences	A although the
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 research and academic and global communities.  Product the impact of the target market's how: group demographics and between developed by the world's leading communities.  Product quality and taste, plate product quality and taste, plate appropriate with sit me. assignment menus to their target market to most to their target market of attending students to get 90% or higher.  When: first week of class  What: Modern chef recipe duplication and practical and global and global and global and global and global and global communities.  PLO #7: Explore and a cademic perspectives to end a cademic perspectives to end a cademic perspectives to end and academic and skills from a variety of cultural and global communities.  PLO #7: Explore and a global and global and global and global communities.  PLO #7: Explore and a global and global and global and global and global communities.  PLO #7: Explore and sarried and global and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global communities.  PLO #7: Explore and sorticated and global and global and global and		T	Τ .	T		T
integrity to solve problems and/or achieve goals utilizing the skills of critical thinking, creative thinking, creative thinking, creative thinking, and quantitative/symbolic reasoning.  PLO #7: Explore and swithsize and academic communities.  PLO #7: Explore and swithsize the chinques to enable goal and golobal communities.  PLO #7: Explore and solve goals and academic variety of cultural and global communities.  PLO #7: Explore and synthesize the chinques to enable goals and golobal communities.  PLO #7: Explore and synthesize the chinques to enable goals and golobal communities.  PLO #7: Explore and synthesize the chinques to evaluate unique and contrast traditional and cademic variety of cultural and academic variety of cultural and variety of cultural and variety of cultural variety of c				· ·	· ·	
problems and/or achieve goals utilizing the skills of critical thinking, creative thinking, information guantitative/symbolic reasoning.  PLO #77: Explore and soft goals and global communities.  PLO #77: Explore and synthesize and skills from a variety of cultural and academic synthesize communities.  PLO #77: Explore and synthesize and global communities.  PLO #77: Explore and synthesize a		_		_		_
achieve goals utilizing the skills of critical product quality and taste, plate presentations, and service that will quantitative/symbolic reasoning.  PLO #7: Explore and synthesize knowledge, attitudes and academic communities.  PLO #7: Explore and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize theoretical and global communities.  PLO #7: Explore and synthesize theoretical and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic and skills from a communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and dacademic contemporary culinary techniques, and global communities.  PLO #7: Explore and skills from a variety of cultural and academic contemporary culinary techniques, and global communities.  PLO #7: Explore and skills from a variety of cultural and academic contemporary culinary techniques, and global communities.  PLO #7: Explore and contrast traditional and classical cooking end contemporary culinary techniques, and global communities.  PLO #7: Explore and contrast traditional and cademic contemporary culinary techniques, and global communities.  PLO #7: Explore and contrast traditional and cademic contemporary culinary techniques, and global communities.  PLO #7: Explore and contrast traditional and cademic contemporary culinary techniques, and global contemporary culinary techniques, and global communities.  PLO #7: Explore and contrast traditional and contemporary culinary techniques, and global contemporary culinary techniques, an	<b>.</b>	• •	•		, · · · · · · · · · · · · · · · · · · ·	their individual
the skills of critical thinking, creative thinking, creative thinking, information literacy, and quantitative/symbolic reasoning.  PLO #7: Explore and synthesize and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enable communities.  PLO #7: Explore and synthesize thouseldege, attitudes and global communities.  PLO #7: Explore and synthesize theoretical and global communities.  PLO #7: Explore and synthesize traditional and cademic perspectives to and academic contemporary cultinary academic perspectives to and academic contemporary cultinary techniques to and academic contemporary cultinary techniques on and academic contemporary cultinary techniques, and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, or all properties and skills from a variety of cultural and academic contemporary cultinary techniques, and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, utilizing research, and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, of class calcooking the first week of class and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, of class and global contribute to the menu's success.  PLO #7: Explore and skills from a variety of cultural and academic contemporary cultinary techniques, of class and global contribute to the menu's expectation and global contribute	1'				·	
thinking, creative thinking, information literacy, and quantitative/symbolic reasoning.  PLO #7: Explore and somewhate of competency 5: Competency 5: Compare and contrails with synthesize howledge, attitudes and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and global communities.  PLO #7: Explore and synthesize wariety of cultural and skills from a variety of cultural and signal and academic communities.  PLO #7: Explore and some wariety of cultural and signal synthesize wariety of cultural and solid and academic contemporary cultinary techniques to enhance our local and a salilis from a variety of cultural and academic contemporary cultinary techniques, enhance our local and global communities.  PLO #7: Explore and communities.  PLO #7: Explore and contrast to onew recipe cultinary techniques, of class  The first week of class and sinch in the phaven't tries and s				get 90% or higher.	limiting them to a	
thinking, information literacy, and contribute to the menu's success.  PLO #7: Explore and synthesize Integrate theoretical and skills from a variety of cultural and global communities.  PLO #7: Explore and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize Integrate theoretical and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize Compare and contrast traditional and classical cooking enable and academic contemporary cultural and academic contemporary energectives to enable and skills from a variety of cultural and global communities.  PLO #7: Explore and contrast contemporary cultural and global contrailed and skills from a variety of cultural and academic contemporary cultural and academic contemporary cultural enable and sademic contemporary erspectives to enable and academic contemporary cultural perspectives to enable and global communities.  PLO #7: Explore and Synthesize knowledge, attitudes and skills from a variety of cultural and cademic contemporary cultural enable and sademic contemporary erspectives to enable and global communities.  PLO #7: Explore and Compare and contrast traditional and classical cooking techniques, utilizing research, and global communities.  PLO #7: Explore and Competency 6:  What: Team Tasting expected: Students to recate dishes of recate dishes o	the skills of critical	product quality and	When: first week of		target market.	workplace, other
literacy, and quantitative/symbolic reasoning.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and gehance our local and synthesize knowledge, attitudes and skills from a variety of cultural and gehance our local and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enample of the world's leading chefs.  PLO #7: Explore and Synthesize knowledge of new and learned thance our local and global cand global cand global cand global and practical knowledge, attitudes and skills from a variety of cultural and global cand global cand global cand global sand skills from a variety of cultural and academic perspectives to enample of the world's leading chefs.  PLO #7: Explore and contrast knowledge, attitudes and skills from a variety of cultural and academic contemporary perspectives to enhance our local and global cand and global analysis, and acommunities.  PLO #7: Explore and Compare and contrast traditional and classical cooking tach perspectives to enhance our local and global communities.  PLO #7: Explore and Compare and contrast traditional and classical cooking tach perspectives to enhance our local and global communities.  PLO #7: Explore and Compare and contrast traditional and classical cooking tach perspectives to enhance our local and global communities.  PLO #7: Explore and Compare and contemporary culinary techniques, utilizing research, analysis, and acommunities.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to get 90% or higher.  Expected: Students to get dishes of modern chefs that that have haven't tries or seen yet. 100% of attending students to get 90% or higher.  Expected: Students to get dishes of modern chefs that that that have have	thinking, creative	taste, plate	class			classes, etc.)
quantitative/symbolic reasoning.  PLO #7: Explore and synthesize Integrate theoretical and practical knowledge, attitudes and skills from a variety of cultural and global communities.  PLO #7: Explore and skills from a variety of cultural and global communities.  PLO #7: Explore and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic to enlarge and contrast to get 90% or higher.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic contemporary cariety of cultural and academic contemporary enlarge and academic contemporary enlarge and academic and academic contemporary enlarge and academic contemporary enlarge and academic contemporary enlarge and solling and communities.  PLO #7: Explore and contrast to get 90% or higher.  PLO #7:	thinking, information	presentations, and				Date:
reasoning. menu's success.  PLO #7: Explore and synthesize Integrate theoretical and skills from a variety of cultural and academic perspectives to enhance our local and skills from a variety of cultural and academic perspectives to enhance our local and skills from a classial cooking variety of cultural and skills from a chance our local and global communities.  PLO #7: Explore and skills from a classical cooking enhance our local and skills from a classical cooking enhance our local and sademic perspectives to enhance our local and synthesize (and sacilla from a classical cooking enhance our local and sacilla from a dacademic perspectives to enhance our local and synthesize (and sacilla from a classical cooking enhance our local and global communities.  PLO #7: Explore and classical cooking enhance our local and global communities.  PLO #7: Explore and classical cooking enhance our local and global communities.  PLO #7: Explore and classical cooking enhance our local and global communities.  PLO #7: Explore and Competency 5:  Competency 5:  Competency 5:  What: individual; old to new recipe create an enced to recreate an en	literacy, and	service that will				
PLO #7: Explore and synthesize Integrate theoretical and practical knowledge, attitudes and skills from a variety of cultural and academic enables (compare and contrast knowledge, attitudes and skills from a variety of cultural and academic enables (compare and contrast knowledge, attitudes and skills from a variety of cultural and academic enables (compare and contrast knowledge, attitudes and skills from a variety of cultural and academic enables (compare and contrast knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and Synthesize knowledge, attitudes and practical knowledge, attitudes and practical how:  What: individual; old to new recipe create an escoffier dish into a modern chefs that show a new technique to get 90% or higher.  Expected: Students of a good job  Action: I like this exercise, just need to document everything better this time.  Action: I like this a good job  Action: I l	quantitative/symbolic	contribute to the				
synthesize knowledge, attitudes and skills from a variety of cultural and learned and global communities.  PLO #7: Explore and skills from a variety of cultural and sademic perspectives to enhance our local and skills from a variety of cultural and dearned technique and class and skills from a variety of cultural and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and scademic perspectives to enhance our local and academic on local and skills from a variety of cultural and academic perspectives to enhance our local and academic and skills from a variety of cultural and academic perspectives to enhance our local and academic and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Sylthesize knowledge, attitudes and sacademic perspectives to enhance our local and academic and global communities.  PLO #7: Explore and Competency 6:  What: individual; old to new recipe creation to new recipe creation techniques, of class to document everything better that they haven't tries on seen yet. 100% of attending students to get 90% or higher.  Expected: Students and a good job exercise, just need to recreate an modernized version with their particular style and flavors.  Who: me who: Team Tasting texpected: Students to get 90% or higher.  Who: me wodernized version with their particular style and flavors.  Utilizing research, analysis, and application.  PLO #7: Explore and Competency 6:  What: Team Tasting texpected: Students to Results: Not bad for Action: I like the	reasoning.	menu's success.				
knowledge, attitudes and skills from a variety of cultural and learned variety of cultural and learned enhance our local and global communities.  PLO #7: Explore and skills from a variety of cultural and academic perspectives to enhance our local and skills from a variety of cultural and dearned enhance our local and soluble formunities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global analysis, and communities.  PLO #7: Explore and Competency 5:  Compare and contrast traditional and creation Escoffier dish into a modernized version with their particular style and flavors.  When: individual; old to new recipe need to recreate an Escoffier dish into a modernized version with their particular style and flavors.  Who: me  What: individual; old to new recipe need to recreate an Escoffier dish into a modernized version with their particular style and flavors.  Utilizing research, analysis, and application.  PLO #7: Explore and Competency 6:  What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	PLO #7: Explore and	Competency 4:	What: Modern chef	Expected: Students	Results: Students did	Action: I like this
and skills from a variety of cultural and learned techniques to evaluate unique and enhance our local and global communities.  PLO #7: Explore and skills from a variety of cultural and academic perspectives to enhance our local and academic on the first week of class  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and solutions and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and contrast traditional and classical cooking enhance our local and global communities.  PLO #7: Explore and contrast traditional and classical cooking and sademic perspectives to evaluate unique and evaluate unique and creation and global communities.  PLO #7: Explore and contrast traditional and classical cooking and sademic perspectives to evaluate unique and evaluate unique and class and shills from a variety of cultural and academic and academic perspectives to and global communities.  PLO #7: Explore and contrast traditional and classical cooking techniques, and global communities.  PLO #7: Explore and contrast traditional and classical cooking techniques, and application.  PLO #7: Explore and contrast traditional and class and sills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and contrast traditional and class and sills from a variety of cultural and contrast traditional and class and sills from a variety of cultural and academic perspectives to enhance our local and sills from a variety of cultural and contrast traditional and class and sills from a variety of cultural and contrast traditional and class from the variety of cultural and contrast traditional and class from the variety of cultural and contrast traditional and class from the variety of cultural and contrast traditional and class from the variety of thi	synthesize	Integrate theoretical	recipe duplication	create dishes of	a good job	exercise, just need
variety of cultural and learned techniques to evaluate unique and creative dishes that and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic contemporary perspectives to evaluate unique and creative dishes that and global communities.  PLO #7: Explore and solutural and saddemic ontable traditional and cand academic enhance our local and global communities.  PLO #7: Explore and solutions and skills from a variety of cultural and academic operation enhance our local and global communities.  PLO #7: Explore and contrast traditional and candemic ontemporary perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 5:  Competency 5:  Competency 5:  What: individual; old to new recipe or seen yet. 100% of attending students to get 90% or higher.  Expected: Students agood job exercise, just need to document everything better this time.  Expective to style and flavors.  100% of attending students to get 90% or higher.  Date:  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### Competency 5:  ### C	knowledge, attitudes	and practical	How:	modern chefs that		to document
variety of cultural and learned techniques to techniques to enhance our local and global communities.  PLO #7: Explore and shills from a variety of cultural and academic oreaspectives to enhance our local and sold shills from a variety of cultural and global communities.  PLO #7: Explore and shills from a variety of cultural and global communities.  PLO #7: Explore and shills from a variety of cultural and global communities.  PLO #7: Explore and shills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and shills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Shills from a variety of cultural and academic perspectives to and global and global communities.  PLO #7: Explore and Competency 6:  What: individual; old to new recipe or seen yet. 100% of attending students to get 90% or higher.  Expected: Students a good job exercise, just need to document everything better this time.  Expected: Students or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% of attending students to get 90% or higher.  ### That they haven't tries or seen yet. 100% or higher.	and skills from a	knowledge of new	Rubric/observation	show a new technique		everything better
perspectives to enhance our local and global communities.  PLO #7: Explore and synthesize and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and synthesize and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 5: Compare and contrast traditional and class  What: individual; old to new recipe creation How: Rubric/observation with their particular style and flavors.  When: second week of class  Action: I like this exercise, just need to document everything better this time.  Who: me Who: me Who: me Who: me When: second week of class  PLO #7: Explore and Competency 6:  What: Team Tasting  Action: I like this exercise, just need to document everything better this time.  Date:  Results: Not bad for Action: I like the	variety of cultural	and learned	Who : me	that they haven't tries		this time.
enhance our local and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and contrast traditional and classical cooking techniques to enhance our local and global communities.  PLO #7: Explore and Synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and Competency 5: What: individual; old to new recipe creation Escoffier dish into a modernized version with their particular style and flavors.  Who: me who: me who: me style and flavors.  When: second week of class  When: second week of class  The provided in the particular style and flavors.  100% of attending students to get 90% or higher.  Results: Students did a good job exercise, just need to document everything better this time.  Who: me who: me style and flavors.  100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	and academic	techniques to	When: first week of	or seen yet. 100% of		Date:
enhance our local and global communities.  PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global contemporary perspectives to enhance our local and global communities.  PLO #7: Explore and Synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and Synthesize knowledge, attitudes and skills from a variety of cultural and academic enhance our local and global communities.  PLO #7: Explore and Competency 6:  What: individual; old to new recipe oreation with their particular style and flavors.  Who : me who: me with their particular style and flavors.  100% of attending students to get 90% or higher.  When: second week of class  The provided in the provided in the particular style and flavors.  100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6:  What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	perspectives to	evaluate unique and	class	attending students to		
communities. by the world's leading chefs.  PLO #7: Explore and synthesize Compare and contrast knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 5: What: individual; old to new recipe need to recreate an Escoffier dish into a modernized version with their particular style and flavors.  When: second week of class  What: Team Tasting Expected: Students Results: Students did a good job exercise, just need to document everything better to document everything better this time.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	enhance our local	creative dishes that		get 90% or higher.		
communities. by the world's leading chefs.  PLO #7: Explore and synthesize Compare and contrast knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 5: What: individual; old to new recipe need to recreate an Escoffier dish into a modernized version with their particular style and flavors.  When: second week of class  What: Team Tasting Expected: Students Results: Students did a good job exercise, just need to document everything better to document everything better this time.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	and global	have been developed				
PLO #7: Explore and synthesize Compare and contrast knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 5: Compare and contrast traditional and classical cooking techniques, and global communities.  PLO #7: Explore and Competency 5: Competency 5: Compare and contrast to new recipe to need to recreate an Escoffier dish into a modernized version with their particular style and flavors.  Results: Students did a good job exercise, just need to document everything better this time.  PLO #7: Explore and Competency 6: What: Team Tasting expected: Students to get 90% or higher.  Expected: Students and a good job exercise, just need to document everything better this time.  PLO #7: Explore and Competency 6: What: Team Tasting expected: Students to get 90% or higher.  PLO #7: Explore and Competency 6: What: Team Tasting expected: Students to Results: Not bad for Action: I like the	communities.	by the world's leading				
synthesize Compare and contrast knowledge, attitudes and skills from a classical cooking variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 6:  Compare and contrast to new recipe create an Escoffier dish into a modernized version with their particular style and flavors. 100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6:  Vonew recipe conew recipe conew recipe to 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.  PLO #7: Explore and Competency 6:  What: Team Tasting Expected: Students to Results: Not bad for Action: I like the		chefs.				
synthesize Compare and contrast knowledge, attitudes and skills from a classical cooking variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 6:  Compare and contrast to new recipe create an Escoffier dish into a modernized version with their particular style and flavors. 100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6:  Vonew recipe conew recipe conew recipe to 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.  PLO #7: Explore and Competency 6:  What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	PLO #7: Explore and	Competency 5:	What: individual; old	Expected: Students	Results: Students did	Action: I like this
knowledge, attitudes and skills from a classical cooking variety of cultural and academic perspectives to enhance our local and global communities.  PLO #7: Explore and classical cooking traditional and classical cooking techniques to classical cooking techniques to Rubric/observation Who: me with their particular style and flavors.  Rubric/observation with their particular style and flavors.  Rubric/observation with their particular style and flavors.  100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the			to new recipe	•	a good job	exercise, just need
and skills from a classical cooking variety of cultural and academic contemporary perspectives to enhance our local and global communities.  PLO #7: Explore and classical cooking techniques to techniques to contemporary contemporary contemporary techniques, and splication.  How: Rubric/observation with their particular style and flavors.  Who: me with their particular style and flavors.  100% of attending students to get 90% or higher.  PLO #7: Explore and Competency 6:  What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	· •	•	•	Escoffier dish into a		
variety of cultural and academic contemporary culinary techniques, enhance our local and global communities.  PLO #7: Explore and Competency 6:  Rubric/observation Who : me style and flavors. When: second week of class students to get 90% or higher.  PLO #7: Explore and Competency 6:  Whistime.  Who : me style and flavors. 100% of attending students to get 90% or higher.  Expected: Students to Results: Not bad for Action: I like the	<u> </u>	classical cooking	How:			everything better
and academic contemporary perspectives to perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 6:  Who : me Who : me When: second week of class of	variety of cultural	_	Rubric/observation	with their particular		, -
perspectives to enhance our local and global communities.  PLO #7: Explore and Competency 6:  Culinary techniques, utilizing research, analysis, and application.  When: second week of class students to get 90% or higher.  PLO #7: Explore and Competency 6:  When: second week of class students to get 90% or higher.  Expected: Students to Results: Not bad for Action: I like the	· ·	· ·	-	· ·		
enhance our local utilizing research, and global communities.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to get 90% or higher.  Students to get 90% or higher.  Expected: Students to get 90% or higher.  Expected: Students to Results: Not bad for Action: I like the		· · · · · · · · · · · · · · · · · · ·				Date:
and global analysis, and application.  PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	' '					
communities.     application.       PLO #7: Explore and Competency 6:     What: Team Tasting Expected: Students to Results: Not bad for Action: I like the				_		
PLO #7: Explore and Competency 6: What: Team Tasting Expected: Students to Results: Not bad for Action: I like the	_			J -		
		- ' '	What: Team Tasting	Expected: Students to	Results: Not bad for	Action: I like the
	· ·					

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:	Expected:	Results:	Action:
	How:			Date:
	Who:			
	When:			