

Course Learning Report

Course: CULN 322, Advanced Asian 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 an advanced Asian menu.	What: Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: throughout the class.	Expected : Students work as a team to design a Kaiseki 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 an advanced Asian menu.	What: Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: throughout the class.	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 #7: Explore and	Competency 3:	What: Cultural Essay	Expected: Students to	Results: Students did	Action: I might have

synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to enhance our local and global communities.	Evaluate the influence of an Asian country's geography, culture, religion and history on the presentation style and development of the cuisine.	on the Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: second week of class.	write an essay on the culture of a dish (that must be recreated on their menu) from particular country they are creating their menu around. 100% of attending students to get 90% or higher.	a good job.	them create the original dish first (if we have time) before they recreate it for their 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 Federation Foundation.	Competency 4: Apply advanced culinary techniques to the preparation and presentation of dishes exclusive of Hawai'i or an Asian culinary region.	What: Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: throughout the class.	Expected: Students must use one local ingredient per dish and must use three new techniques learned in class in their menu. 100% of attending students to get 90% or higher.	Results: Students did a good job.	Action: I might have them use more local ingredients and techniques. Date:
PLO #7: Explore and synthesize knowledge, attitudes and skills from a variety of cultural and academic perspectives to	Competency 5: Compare and contrast differences in spices, seasonings, flavoring combinations, and food ingredients representative of a	What: New Spice "Show and Tell" from Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me	Expected: Students Source and bring in a new spice, write a brief description showing its origin and flavor profiles.	Results: Students did a good job.	Action: I like this exercise. Date:

enhance our local and global communities.	culinary region.	When: second week of class			
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 6: Design, produce and evaluate an advanced Asian menu.	What: Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: end of class	Expected: Students to give their all to create something that is from the heart and are truly proud of. 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:
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: Conceptual Kaiseki Tasting Menu How: Rubric/observation Who : me When: end of class	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 :	Expected:	Results:	Action: Date:

		When:			
	Competency 9:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 10:	What: How: Who : When:	Expected:	Results:	Action: Date: