

Course Learning Report

Course: CULN 330B, Special Topics: Food Science and Modernist Cuisine

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Author: Walter Rhee

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: Assess culinary topics as they relate to learning objectives.	What: Results from Kitchen from demonstration of how food science theory is applied. How: Tasting of the cooked dishes cooked according to food science concepts. Who : The students as well as the instructor. When: Each week.	Expected: Observation and actual tasting of finished product.	Results: Written report form of a retrospective journal.	Action: Initial syllabus did not include weekly retrospective journals. Will be included in the new syllabus. Date: Weekly .
PLO #4: Ethically compose and convey creative and critical perspectives to an intended audience using visual, oral, written, social, and other forms of communication.	Competency 2: Define the roles of team dynamics, effective communication, and leadership in producing the special topic menu.	What: How: Who : When: N/A. Class did not participate in Ho'okipa.	Expected: N/A. Class did not participate in Ho'okipa.	Results: N/A. Class did not participate in Ho'okipa.	Action: Date: N/A. Class did not participate in Ho'okipa.
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation,	Competency 3: Select the cooking technologies, equipment, supplies, and production set-up	What: How: Who : When:	Expected:	Results:	Action: Date:

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.	required to produce the special topic menu.	N/A to this class.	N/A to this class.	N/A to this class.	N/A to this 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 4: Evaluate the influence of geography, culture, religion and history on the presentation style and development of the special topic menu.	What: How: Who : When: N/A to this class.	Expected: N/A to this class.	Results: N/A to this class.	Action: Date: N/A to this class.
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	Competency 5: Apply advanced culinary techniques to the preparation and presentation of dishes reflective of the special topic menu.	What: How: Who : When: N/A to this class.	Expected: N/A to this class.	Results: N/A to this class.	Action: Date: N/A to this class.

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