

UNIVERSITY OF ALASKA FAIRBANKS
2021-2025 Student Learning Outcomes Assessment Plan
Culinary Arts and Hospitality, Associate of Applied Science
 UAF, Community and Technical College

MISSION STATEMENT: To be the leaders in foodservice education by providing our community with well qualified foodservice employees. We will continue to hold our students to the highest industry standards. The department is dedicated to student centered learning by providing focused educational subject matter, accomplished in part by leading a student operated restaurant service and externship opportunities.

GOAL STATEMENT: Upon completion of the AAS degree, students will have acquired a solid foundation of the knowledge, culinary skills and restaurant skills necessary to be successful in a professional foodservice setting. The advanced foundational knowledge and skills learned from a broad spectrum of topics will help students to secure gainful employment and begin their ascent up the employment ladder. Students will be on their way to achieving their personal goals in the foodservice industry.

Intended Outcome / Objectives	Assessment Criteria and Procedures	Implementation (What When Who)
1. Professional Food Service Operations 1a. Students will be able to demonstrate food production in a variety of settings to include restaurant, catering and events. Food production must meet food safety, presentation and timeliness standards. 1b. Students will be able to utilize food costing methods, demonstrate inventory controls and menu planning strategies.	<u>Instrument 1:</u> Daily checkpoints for exhibiting required behaviors, safety and sanitation. <u>Instrument 2:</u> Public feedback on food production via guest questionnaires and comment cards. <u>Instrument 3:</u> Quizzes and projects measuring knowledge on each subject, to include menu costing of real world menus and items.	<u>What:</u> Questionnaires in paper form given to student restaurant guests. Online quizzes and projects. Online scoresheets evaluating attendance and participation. <u>When:</u> Questionnaires during bistro operations in spring, also after events held through the year. Quizzes and evals during spring and fall courses. <u>Who:</u> CAH Faculty, dining guests and event participants.
2. Advanced Culinary Techniques 2a. Students will demonstrate proper utilization of vegetables grains and starches in relation to complete entrees, side dishes and desserts. 2b. Students will demonstrate utilization of garde manger techniques in relation to cold foods preparations, preservation of food items and platter displays.	<u>Instrument 1:</u> Culinary Skills Checklist used to evaluate student skill development and knowledge through each culinary lab session. <u>Rubric:</u> A document listing essential skills and knowledge relating to Culinary Arts Certificate SLO's - A checklist reflecting a student's demonstrated ability to produce or explain skills or topics <u>Instrument 2:</u> Faculty survey measuring student competencies in relation to culinary arts student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing faculty to assess : - techniques, processes, methods and ingredients used in cooking; - methods and processes to add flavor to foods; and, - preparation and evaluation of various stocks, soups and sauces. <u>Instrument 2:</u> Student survey self measuring competencies in relation to culinary arts student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing students to self-asses :	<u>What:</u> Completed surveys will be collected from students and relevant faculty Practical examinations will be conducted in lab courses Skills checklists will be utilized in both spring and fall throughout each semester <u>When:</u> Data collected every spring semester, assessment every other year. Practical examinations will occur at the end of fall and spring semesters in 4 credit lab courses <u>Who:</u> CAH faculty.

	- techniques, processes, methods and ingredients used in cooking; - methods and processes to add flavor to foods; and, - preparation and evaluation of various stocks, soups and sauces. <u>Instrument 3:</u> A practical examination consisting of a variety of challenges relating to Culinary Arts <u>Rubric:</u> A rubric rating the items produced representative of core concepts of culinary arts in regards to: - techniques, processes, methods and ingredients used in cooking; - methods and processes to add flavor to foods; and, - preparation and evaluation of various stocks, soups and sauces. - production, sanitation, workflow, time management	
3. Baking and Pastry Arts 3a. Students should be able to demonstrate foundation-level techniques, processes, methods and ingredients used to prepare baked goods. 3b. Students should be able to prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and toppings for pastries and baked goods.	<u>Instrument 1:</u> Bakery Skills Checklist used to evaluate student skill development and knowledge through each bakery lab session. <u>Rubric:</u> A document listing essential skills and knowledge relating to Baking and Pastry Certificate SLO's - A checklist reflecting a student's demonstrated ability to produce or explain skills or topics <u>Instrument 2:</u> Faculty survey measuring student competencies in relation to baking and pastry student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing faculty to assess : - techniques, processes, methods and ingredients used to prepare baked goods; and, - prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and toppings for pastries and baked goods. <u>Instrument 3:</u> Student survey self measuring competencies in relation to baking and pastry student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing students to self-asses : - techniques, processes, methods and ingredients used to prepare baked goods; and, - prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and toppings for pastries and baked goods.	<u>What:</u> Completed surveys will be collected from students and relevant faculty Practical examinations will be conducted in lab courses Skills checklists will be utilized in both spring and fall throughout each semester <u>When:</u> Data collected every spring semester, assessment every other year. Practical examinations will occur at the end of fall and spring semesters in 4 credit lab courses <u>Who:</u> CAH faculty.

	<u>Instrument 4:</u> A practical examination consisting of a variety of challenges relating to baking and pastry <u>Rubric:</u> A rubric rating the items produced representative of core concepts of baking and pastry in regards to: ● techniques, processes, methods and ingredients used in baking and pastry ● production, sanitation, workflow, time management ● flavor, presentation and appearance	
4. Culinary Arts 4a. Students should be able to demonstrate foundation-level techniques, processes, methods and ingredients used in cooking. 4b. Students should be able to apply various methods and processes to add flavor to foods. 4c. Students should be able to prepare and evaluate various stocks, soups and sauces. 4d. Students should be able to apply principles of nutrition to develop and evaluate recipes according to dietary guidelines. 4e. Students should be able to demonstrate advanced skills and knowledge related to protein fabrication, preparing and evaluating various non-meat food items, food preparation for service in an a la carte environment, and garde manger.	<u>Instrument 1:</u> Culinary Skills Checklist used to evaluate student skill development and knowledge through each culinary lab session. <u>Rubric:</u> A document listing essential skills and knowledge relating to Culinary Arts Certificate SLO's ● A checklist reflecting a student's demonstrated ability to produce or explain skills or topics <u>Instrument 2:</u> Faculty survey measuring student competencies in relation to culinary arts student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing faculty to assess : ● techniques, processes, methods and ingredients used in cooking; ● methods and processes to add flavor to foods; and, ● preparation and evaluation of various stocks, soups and sauces. <u>Instrument 2:</u> Student survey self measuring competencies in relation to culinary arts student learning outcomes <u>Rubric:</u> A survey utilizing a likert scale allowing students to self-asses : ● techniques, processes, methods and ingredients used in cooking; ● methods and processes to add flavor to foods; and, ● preparation and evaluation of various stocks, soups and sauces. <u>Instrument 3:</u> A practical examination consisting of a variety of challenges relating to Culinary Arts <u>Rubric:</u> A rubric rating the items produced representative of core concepts of culinary arts in regards to: ● techniques, processes, methods and ingredients used in cooking; ● methods and processes to add flavor to foods; and, ● preparation and evaluation of various stocks, soups and sauces. ● production, sanitation, workflow, time management	<u>What:</u> Completed surveys will be collected from students and relevant faculty Practical examinations will be conducted in lab courses Skills checklists will be utilized in both spring and fall throughout each semester <u>When:</u> Data collected every spring semester, assessment every other year. Practical examinations will occur at the end of fall and spring semesters in 4 credit lab courses <u>Who:</u> CAH faculty.

5. Professionalism in the Workplace 5a. Knowledge of Industry: Students should be able to demonstrate an understanding of the history and workings of the culinary arts and hospitality industry. 5b. Communication: Students should be able to effectively provide information to supervisors, co-workers, and subordinates in written form, email, or in person. 5c. Computation: Students should be able to perform recipe conversions, calculate yield analysis, determine food and restaurant costs, determine menu price, and interpret profit and loss statements. 5d. Human Relations: Students should be able to apply human relation skills that lead to effective working relationship with supervisors, co-workers and subordinates	<u>Instrument 1:</u> Faculty survey measuring student competencies in relation to professionalism in the workplace <u>Rubric:</u> A survey utilizing a likert scale allowing faculty to assess : ● understanding of the history and workings of the culinary arts and hospitality industry; ● effective communication between supervisors, co-workers, and subordinates in written form, email, or in person; ● recipe conversions, yield calculations and analysis, food and restaurant costs, menu pricing, and interpretation of profit and loss statements; and ● human relation skills that lead to effective working relationship with supervisors, co-workers and subordinates.	<u>What:</u> Completed surveys will be collected from students and relevant faculty <u>When:</u> Data collected every spring semester, assessment every other year. <u>Who:</u> CAH faculty.
6. Safety in the Workplace 6a. Tools and Equipment: Students should be able to demonstrate proficient and proper use of tools and equipment. 6b. Food Safety and Sanitation: Students should be able to demonstrate safe receiving, handling and processing of food; identification and properly handling of food spoilage; and application of safety and sanitation measures to minimize food borne illness and injury.	<u>Instrument:</u> Tools and equipment proficiency and safety assessment check-off. <u>Rubric:</u> Being developed. <u>Min. Standard:</u> 90% of students meet or exceed expectations. <u>Instrument:</u> Certification exam <u>Rubric:</u> Being developed. <u>Min. Standard:</u> 90% of students meet or exceed expectations.	<u>What:</u> Tools and equipment proficiency and safety check off assessment will be assessed each semester. ServSafe Managers certification exam from the National Restaurant Association Education Foundation given in CAH F150 (Food Service Sanitation) <u>When:</u> Data collected every semester, assessment every other year. <u>Who:</u> CAH faculty.