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 certificate, students will have acquired a solid foundation of the knowledge and baking skills necessary to be successful in a professional bakery setting. The foundational knowledge and skills will prepare students to enter the workforce and begin to ascend up the employment ladder while in pursuit of achieving their personal goals in the foodservice industry.

<table>
<thead>
<tr>
<th>Intended Outcome / Objectives</th>
<th>Assessment Criteria and Procedures</th>
<th>Implementation (What When Who)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Baking and Pastry Arts</td>
<td>Instrument: Assigned baking and pastry tasks in preparation for the Annual Culinary Arts and Hospitality Scholarship Dinner Rubric: Baking and Pastry Arts rubric will be used to rate the student’s abilities and knowledge in the following areas: • 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.</td>
<td>What: Completed score sheets will be collected for assigned culinary tasks. When: Data collected every spring semester, assessment every other year. Who: CAH faculty.</td>
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<tr>
<td>1a. Students should be able to demonstrate foundation-level techniques, processes, methods and ingredients used to prepare baked goods.</td>
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<tr>
<td>1b. 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.</td>
<td>Min. Standard: 85% of students meet or exceed expectations.</td>
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<tr>
<td>2. Culinary Arts</td>
<td>Instrument: Assigned culinary tasks in preparation for the Annual Culinary Arts and Hospitality Scholarship Dinner Rubric: Culinary Arts rubric will be used to rate the student’s abilities and knowledge in the following areas: • techniques, processes, methods and ingredients used in cooking; and, • methods and processes to add flavor to foods;</td>
<td>What: Completed score sheets will be collected for assigned culinary tasks. When: Data collected every spring semester, assessment every other year. Who: CAH faculty.</td>
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<tr>
<td>2a. Students should be able to demonstrate foundation-level techniques, processes, methods and ingredients used in cooking.</td>
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<td>2b. Students should be able to apply various methods and processes to add flavor to foods.</td>
<td>Min. Standard: 85% of students meet or exceed expectations.</td>
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| **3. Professionalism in the Workplace**  
3a. Knowledge of Industry: Students should be able to demonstrate an understanding of the history and workings of the culinary arts and hospitality industry.  
3b. Communication: Students should be able to effectively provide information to supervisors, co-workers, and subordinates in written form, email, or in person.  
3c. 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.  
3d. Human Relations: Students should be able to apply human relation skills that lead to effective working relationship with supervisors, co-workers and subordinates. | **Instrument**: Performance in preparation for and during the Annual Culinary Arts and Hospitality Scholarship Dinner.  
**Rubric**: Professionalism in the Workplace rubric will be used to rate the student’s abilities and knowledge in the following areas:  
- 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.  
**Min. Standard**: 85% of students meet or exceed expectations. | **What**: Completed score sheets will be collected for assigned culinary tasks.  
**When**: Data collected every spring semester, assessment every other year.  
**Who**: CAH faculty. |
| **4. Safety in the Workplace**  
4a. Tools and Equipment: Students should be able to demonstrate proficient and proper use of tools and equipment.  
4b. 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. | **Instrument**: Tools and equipment proficiency and safety assessment check-off.  
**Rubric**: Being developed.  
**Min. Standard**: 90% of students meet or exceed expectations.  
**Instrument**: Certification exam  
**Rubric**: Being developed.  
**Min. Standard**: 90% of students meet or exceed expectations. | **What**: 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)  
**When**: Data collected every semester, assessment every other year.  
**Who**: CAH faculty. |