

ASSESSMENT DAY

College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

April 22, 2016

Academic Assessment

	LEVEL	FOCUS	CONDUCTED BY	FREQUENCY
Academic Success Committee	Program	<ul style="list-style-type: none"> Quality of assessment practices 	Committee of peers	Years 1 & 2
Instructional Program Review	Program / Cluster	<ul style="list-style-type: none"> Enrollment, retention, completion Industry certifications and job placement Program budget and staffing Advisory committees Curriculum changes 	Committee of peers	Year 3
Assessment Day	Course/ Program	<ul style="list-style-type: none"> Enrollment by demographics Graduation and retention Average class size Course success rate Placement rate SLOs, PLOs and ILOs 	Program Chair and Faculty	Years 1, 2, 3

Programs

[1034 - Baking and Pastry](#)

[0819 - Culinary Arts](#)

[2226 - Culinary Management](#)

[1203 - Customer Service Representative](#)

[2012 - Hospitality Management](#)

Courses

FOS1201 Sanitation and Safety	FSS0070 Artisan Breads	FSS0071 Cakes and Petit Fours
FSS0072 Desserts Production and Presentation	FSS0291 Chocolate and Pastillage and Sugar	FSS1063 Baking
FSS1063L Baking Lab	FSS1202 Food Production I	FSS1202L Food Production I Lab
FSS1222 Food Production II	FSS1222L Food Production II Lab	FSS1240 Contemporary American Cuisine
FSS1240L Contemporary American Cuisine Lab	FSS1242 International Cuisine	FSS1242L International Cuisine Lab
FSS1270 Introduction to Craft Beer and Wine	FSS2210 Food Production III	FSS2210L Food Production III Lab
FSS2284 Catering and Buffet Management	FSS2284L Catering and Buffet Management Lab	HFT1000 Introduction to Hospitality Industry
HFT1261 Hospitality Service	HFT1410 Lodging Operations I	HFT1940 Hospitality Practicum I (Basic)
HFT1940L Hospitality Practicum I Lab (Basic)	HFT1941 Hospitality Practicum II (Intermediate)	HFT1941L Hospitality Practicum II Lab (Intermediate)
HFT2009 Hospitality Professionalism	HFT2276 Resorts: Management and Operations	HFT2282 Hospitality Supervision
HFT2283 Hospitality Contract Management	HFT2454 Hospitality Purchasing and Controls	HFT2500 Hospitality Marketing
HFT2600 Hospitality Law	HFT2671 Event Risk Management	HFT2750 Event Industry
HFT2780 Introduction to Casino Operations	HFT2942 Hospitality Practicum III (Advanced)	HFT2942L Hospitality Practicum III Lab (Advanced)
HMV0103 Pastry I	HMV0104 Advanced Pastry	HMV0145 Wholesale Bakeshop Production
HMV0146 Retail Bakeshop Production	HUN1203 Culinary Nutrition	MNA0084 Customer Service Representative
MNA0086 Customer Care Specialist		

Action Items from Last Assessment Day

Assessment Day (02/26/2015)

1. Marketing and recruitment opportunities.
2. Financial Aid for the Baking and Pastry certificate.
3. Find out why students are not graduating (Is it Gen Ed, other factors?).
4. Request a mandatory orientation before students can register in their first semester.
5. Remove word “Culinary” from the Baking and Pastry certificate program.
6. Assessment results must be given per assessment measure (three are the minimum).
7. Revise 70% level of achievement (Hospitality programs).

Headcount by Major

Major	2012-2013	2013-2014	2014-2015
2226 - Culinary Management	229	255	247
2012 - Hospitality Management	109	117	123
1034 - Baking And Pastry	38	48	56
0819 - Culinary Arts			4
1203 - Customer Service Representative			
Total	373	417	425

College Headcount decreased: 2012/13 (9.6%), 2013/14 (6%), 2014/15 (7%)

Average Age by Program

Program	2012-2013	2013-2014	2014-2015
0819 - Culinary Arts			24.5
1034 - Baking And Pastry	33.4	31.9	29.6
2012 - Hospitality Management	27.6	30.3	32.0
2226 - Culinary Management	30.0	32.2	31.9

Calculation excludes individuals whose birthdates are not reported.

	2012-2013	2013-2014	2014-2015
All Programs	29.4	31.7	31.8
Daytona State College	26.7	26.6	26.4

Gender

Program	2012-2013		2013-2014		2014-2015	
	Female	Male	Female	Male	Female	Male
0819 - Culinary Arts					25%	75%
1034 - Baking and Pastry	87%	13%	75%	25%	86%	14%
2012 - Hospitality Management	63%	37%	58%	42%	57%	43%
2226 - Culinary Management	43%	57%	44%	56%	46%	54%

Blank cells or missing years indicate no enrollment. Excludes individuals whose gender is not reported.

Major	2012-2013		2013-2014		2014-2015	
	Female	Male	Female	Male	Female	Male
Daytona State College	60%	40%	59%	41%	60%	40%

Race / Ethnicity by Program 2012-13

	Headcount	Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacific Islander	2 or More Races	White
1034 - Baking and Pastry	38			5%	18%		3%	74%
2012 - Hospitality Management	109	1%		17%	11%		1%	70%
2226 - Culinary Management	229		1%	23%	10%		2%	62%
Total All Programs	373	0%	1%	19%	11%		2%	66%

Excludes individuals whose race / ethnicity is not reported.
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

Race / Ethnicity by Program 2013-14

	Headcount	Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacific Islander	2 or More Races	White
1034 - Baking And Pastry	48		6%	10%	19%			65%
2012 - Hospitality Management	117	1%	2%	20%	8%			68%
2226 - Culinary Management	255		1%	22%	15%	1%	1%	59%
Total All Programs	417	0%	2%	20%	13%	0%	1%	62%

Excludes individuals whose race / ethnicity is not reported.
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

Race / Ethnicity by Program 2014-15

	Headcount	Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacific Islander	2 or More Races	White
1034 - Baking and Pastry	56		4%	9%	7%		2%	75%
2012 - Hospitality Management	123	1%	1%	17%	11%		1%	69%
2226 - Culinary Management	247		1%	26%	12%		1%	59%
0819 - Culinary Arts	4			25%	25%			25%
Total All Programs	425		1%	21%	11%		1%	63%
DSC		0.5%	2%	14%	13%	0.2%	2%	67%

Excludes individuals whose race / ethnicity is not reported.
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

Graduates in Major

Major	2012-2013	2013-2014	2014-2015
2226 - Culinary Management	11	22	39
2012 - Hospitality Management	13	13	25
1034 - Baking and Pastry	20	16	19
1203 - Customer Service Rep.	14		
Total	58	51	83

Blank cells or missing years indicate no graduates.

Graduation Rates

Major	Fall Cohort Year	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
1034- Culinary Ops- Baking and Pastry Specializations	2012	12	6	50.0%	7	58.3%
	2013	22	15	68.2%	18	81.8%
	2014	20	4	20.0%	4	20.0%
2012- Hospitality Management	2010	39	4	10.3%	4	10.3%
	2011	44	8	18.2%	9	20.5%
	2012	40	11	27.5%	11	27.5%
2226- Culinary Management	2010					
	2011	95	9	9.5%	17	17.9%
	2012	97	19	19.6%	19	19.6%

Less than College average (150%- 44.8%, 200%- 49.23%)

Fall terms include prior Summer term enrollment in major.

0819 started in FA14.

1203 started in FA12 and has had no enrollment since.

2226 was 3504- AAS degree prior to FA11.

Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
1034 Baking and Pastry	2011	26	14	12			6	50.00%	50.0%
	2012	27	14	13			6	46.15%	46.2%
	2013	35	20	15			8	53.33%	53.3%
2012 Hospitality Management	2011	70	8	62	7	11.29%	26	41.94%	53.2%
	2012	76	12	64	10	15.63%	33	51.56%	67.2%
	2013	88	12	76	6	7.89%	39	51.32%	59.2%
2226 Culinary Management	2011	90	3	87	6	6.90%	42	48.28%	55.2%
	2012	158	8	150	9	6.00%	73	48.67%	54.7%
	2013	189	14	175	15	8.57%	95	54.29%	62.9%

Less than College average (FT- 60.48%, PT- 52.08%)

Registered - Includes all students enrolled in the fall term of the specified year, with the specified program as their primary major.

Exclusions - Includes students who are deceased or graduated fall of the specified year or the following spring or summer.

Not retained - Students who were not registered the following fall term.

Retained by DSC - Students who were still registered at DSC the following fall but with a different primary major.

Retained by Program - Students who were registered the following fall with the same primary major.

Average Class Size by Course (1 of 2)

Major and Associated Courses		2012-2013		2013-2014		2014-2015	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
1034 - Baking and Pastry	FSS0070	2	11	2	15	4	9
	FSS0071	2	12	2	15	2	14
	FSS0072	2	10	2	13	2	10
	FSS0291	2	11	1	18	2	12
	HMV0103	2	11	2	15	3	10
	HMV0104	2	12	2	13	2	12
	HMV0145	1	17	2	13	2	10
	HMV0146	2	9	1	18	1	16
	Major	15	11	14	15	18	11
2226 - Culinary Management	FOS1201	7	20	5	23	6	21
	FSS1063	4	14	4	15	4	15
	FSS1202	8	14	6	14	7	15
	FSS1222	7	15	6	14	7	13
	FSS1240	3	16	2	18	3	16
	FSS1242	2	19	3	14	4	15
	FSS1270			2	35	2	34
	FSS2210	2	20	3	16	4	14
	FSS2284	5	18	5	16	5	13
	Major	38	17	36	17	42	16

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

Average Class Size by Course (2 of 2)

Major and Associated Courses		2012-2013		2013-2014		2014-2015	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT1000	7	28	7	23	6	23
	HFT1261	2	22				
	HFT1410	1	23	1	25	1	28
	HFT1820	5	17	1	14		
	HFT1940	4	18	4	18	4	18
	HFT1941	4	19	4	19	4	17
	HFT2009			2	18	2	20
	HFT2276			2	26	2	21
	HFT2282	4	23	3	30	3	27
	HFT2283	1	9				
	HFT2313	1	11				
	HFT2454	3	21	3	22	4	16
	HFT2461	1	23				
	HFT2500			1	15	2	13
	HFT2600	2	20				
	HFT2671	1	7				
	HFT2742	1	7				
	HFT2750	2	18	2	20	2	21
	HFT2780			2	25	3	10
	HFT2942	3	17	3	19	3	14
HUN1203	5	24	3	19	3	23	
MNA0084	1	16					
MNA0086	1	14					
	Major	49	20	38	21	39	19
	School	102	17	88	19	99	16

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

Average Class Size by Course – Multiple Methods Only (1 of 2)

Major and Associated Courses			2012-2013		2013-2014		2014-2015	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT1000	Hybrid					1	28
		Lecture	3	28	3	23	2	19
		Online	4	28	4	23	3	24
		Course	7	28	7	23	6	23
	HFT1261	Lecture	1	18				
		Online	1	25				
		Course	2	22				
	HFT1410	Lecture			1	25	1	28
		Online	1	23				
		Course	1	23	1	25	1	28
	HFT1820	Lecture	3	13				
		Online	2	23	1	14		
		Course	5	17	1	14		
	HFT2276	Lecture			1	18	1	14
		Online			1	33	1	27
		Course			2	26	2	21
	HFT2282	Lecture	2	20	1	30	1	30
		Online	2	26	2	31	2	25
		Course	4	23	3	30	3	27
	HFT2750	Hybrid					1	13
		Lecture	1	15	1	13		
		Online	1	21	1	27	1	29
		Course	2	18	2	20	2	21

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

Average Class Size by Course – Multiple Methods Only (2 of 2)

Major and Associated Courses			2012-2013		2013-2014		2014-2015	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HUN1203	Hybrid					1	29
		Lecture	3	22	2	21	1	22
		Online	2	26	1	17	1	18
		Course	5	24	3	19	3	23
2226 - Culinary Management	FOS1201	Lecture	7	20	5	23	5	24
		Online					1	6
		Course	7	20	5	23	6	21

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

Course Success Rates (1 of 2)

Major	Course	2012-2013		2013-2014		2014-2015	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 - Baking and Pastry	FSS0070	22	100%	30	93%	37	92%
	FSS0071	24	100%	30	90%	28	100%
	FSS0072	20	100%	26	96%	20	95%
	FSS0291	21	100%	18	89%	24	96%
	HMV0103	22	100%	30	90%	31	97%
	HMV0104	23	78%	26	96%	23	96%
	HMV0145	17	100%	26	92%	22	95%
	HMV0146	18	94%	18	94%	16	100%
	Major	167	96%	204	93%	201	96%
2226 - Culinary Management	FOS1201	138	89%	115	92%	127	94%
	FSS1063	56	98%	61	95%	61	95%
	FSS1063L	56	98%	61	95%	61	95%
	FSS1202	111	93%	85	94%	102	92%
	FSS1202L	111	92%	85	93%	102	92%
	FSS1222	106	95%	81	94%	94	86%
	FSS1222L	106	95%	81	94%	94	86%
	FSS1240	49	94%	35	97%	47	94%
	FSS1240L	49	94%	35	97%	47	94%
	FSS1242	37	95%	42	100%	59	98%
	FSS1242L	37	95%	42	100%	59	98%
	FSS1270			69	99%	68	91%
	FSS2210	40	95%	48	100%	57	91%
	FSS2210L	40	95%	48	100%	57	91%
	FSS2284	91	89%	81	99%	66	91%
	FSS2284L	91	89%	81	99%	66	91%
Major	1118	93%	1050	96%	1167	92%	

■ Indicates more than 5% decrease from prior year.

Source: IR Program Assessment Data

Course Success Rates (2 of 2)

Major	Course	2012-2013		2013-2014		2014-2015	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1000	196	97%	161	94%	137	91%
	HFT1261	43	98%				
	HFT1410	23	96%	25	88%	29	100%
	HFT1820	86	88%	14	100%		
	HFT1940	73	100%	71	99%	71	96%
	HFT1940L	73	100%	71	99%	71	96%
	HFT1941	77	94%	74	99%	68	94%
	HFT1941L	77	94%	74	99%	68	94%
	HFT2009			35	91%	39	92%
	HFT2276			51	94%	41	90%
	HFT2282	92	90%	91	96%	80	98%
	HFT2283	9	78%				
	HFT2313	11	100%				
	HFT2454	62	98%	67	94%	66	98%
	HFT2461	23	100%				
	HFT2500			15	100%	25	100%
	HFT2600	39	95%				
	HFT2671	7	100%				
	HFT2742	7	100%				
	HFT2750	36	89%	40	90%	42	90%
	HFT2780			50	98%	29	97%
	HFT2942	51	92%	58	91%	41	85%
	HFT2942L	51	92%	58	91%	41	85%
	HFT2949			1	100%		
	HUN1203	118	81%	58	83%	69	87%
	MNA0084	16	100%				
MNA0086	14	100%					
	Major	1184	94%	1014	95%	917	93%
	School	2469	94%	2268	95%	2285	93%

■ Indicates more than 5% decrease from prior year.

Source: IR Program Assessment Data

Course Success Rates by Instructional Method – Multiple Methods Only (1 of 2)

Major, Associated Courses and Instructional Method			2012-2013		2013-2014		2014-2015	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	HMV0145	DIS			1	100%	2	100%
		Lecture	17	100%	25	92%	20	95%
		Course	17	100%	26	92%	22	95%
2012- Hospitality Management	HFT1000	Hybrid					28	75%
		Lecture	85	98%	70	93%	37	92%
		Online	111	96%	91	96%	72	97%
		Course	196	97%	161	94%	137	91%
	HFT1261	Lecture	18	100%				
		Online	25	96%				
		Course	43	98%				
	HFT1410	DIS					1	100%
		Lecture			25	88%	28	100%
		Online	23	96%				
		Course	23	96%	25	88%	29	100%
	HFT1820	Lecture	40	85%				
		Online	46	91%	14	100%		
		Course	86	88%	14	100%		
	HFT2276	Lecture			18	94%	14	93%
		Online			33	94%	27	89%
		Course			51	94%	41	90%
	HFT2282	Lecture	40	88%	30	97%	30	100%
		Online	52	92%	61	95%	50	96%
		Course	92	90%	91	96%	80	98%
	HFT2454	DIS					2	100%
		Lecture	62	98%	67	94%	64	98%
		Course	62	98%	67	94%	66	98%

■ Indicates more than 5% decrease from prior year.

Source: IR Program Assessment Data

Course Success Rates by Instructional Method – Multiple Methods Only (2 of 2)

Major, Associated Courses and Instructional Method			2012-2013		2013-2014		2014-2015	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT2750	Hybrid					13	85%
		Lecture	15	100%	13	92%		
		Online	21	81%	27	89%	29	93%
		Course	36	89%	40	90%	42	90%
	HFT2780	DIS			1	100%		
		Lecture			49	98%	29	97%
		Course			50	98%	29	97%
	HUN1203	Hybrid					29	86%
		Lecture	67	87%	41	88%	22	82%
		Online	51	75%	17	71%	18	94%
		Course	118	81%	58	83%	69	87%
	2226 – Culinary Management	FOS1201	Lecture	138	89%	115	92%	121
Online							6	83%
Course			138	89%	115	92%	127	94%
FSS1240		DIS	1	100%				
		Lecture	48	94%	35	97%	47	94%
		Course	49	94%	35	97%	47	94%

■ Indicates more than 5% decrease from prior year.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (1 of 6)

Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
1034 – Baking and Pastry	FSS0070	FA	B term			16	100%	15	100%	
		SP	A term	11	100%	14	86%	13	92%	
			B term					4	75%	
			Session	11	100%	14	86%	17	88%	
		SU	Full term	11	100%			5	80%	
	Course				22	100%	30	93%	37	92%
	FSS0071	FA	A term	15	100%	14	93%	14	100%	
		SP	A term	9	100%	16	88%	14	100%	
		Course				24	100%	30	90%	28
	FSS0072	FA	A term	11	100%	10	90%	8	100%	
		SP	B term	9	100%	16	100%	12	92%	
		Course				20	100%	26	96%	20
	FSS0291	FA	Full term	13	100%			15	93%	
		SP	Full term	8	100%	18	89%	9	100%	
		Course				21	100%	18	89%	24
	HMV0103	FA	A term	13	100%	15	93%	14	93%	
		SP	A term	9	100%	15	87%	13	100%	
		SU	Full term					4	100%	
		Course				22	100%	30	90%	31
	HMV0104	FA	B term	16	75%	15	93%	9	89%	
		SP	B term	7	86%	11	100%	14	100%	
		Course				23	78%	26	96%	23
	HMV0145	FA	B term	17	100%	15	93%	11	91%	
		SP	A term					1	100%	
			B term			10	90%	1	100%	
			Full term			1	100%			
			Session			11	91%	2	100%	
		SU	Full term					9	100%	
Course				17	100%	26	92%	22	95%	

Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (2 of 6)

Major or Dept., Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015	
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	HMV0146	FA	B term	9	89%				
		SP	B term	9	100%	18	94%	16	100%
		Course		18	94%	18	94%	16	100%
2012- Hospitality Management	HFT1000	FA	A term	60	97%	47	96%	40	95%
			B term	29	100%	28	93%	21	90%
			Session	89	98%	75	95%	61	93%
		SP	A term	34	100%	30	100%	29	100%
			B term	27	93%	25	88%	28	75%
			Session	61	97%	55	95%	57	88%
		SU	Full term	46	96%	31	94%	19	95%
	Course		196	97%	161	94%	137	91%	
	HFT1261	FA	B term	18	100%				
		SP	B term	25	96%				
		Course		43	98%				
	HFT1410	FA	A term	23	96%	25	88%	28	100%
		SP	A term					1	100%
		Course		23	96%	25	88%	29	100%
	HFT1820	FA	A term	20	80%				
			B term	15	100%				
			Session	35	89%				
		SP	A term	16	69%				
			B term	9	89%				
			Session	25	76%				
		SU	Full term	26	100%	14	100%		
	Course		86	88%	14	100%			

Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (3 of 6)

Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015	
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1940	FA	A term	19	100%	19	100%	20	85%
			B term	13	100%	21	100%	19	100%
			Session	32	100%	40	100%	39	92%
		SP	A term	23	100%	20	95%	23	100%
		SU	Full term	18	100%	11	100%	9	100%
		Course	73	100%	71	99%	71	96%	
	HFT1941	FA	Full term	21	90%	21	100%	21	95%
			B term	18	100%	18	100%	21	95%
		SP	Full term	21	90%	20	95%	21	90%
			Session	39	95%	38	97%	42	93%
		SU	Full term	17	94%	15	100%	5	100%
		Course	77	94%	74	99%	68	94%	
	HFT2009	FA	B term			20	90%	20	95%
		SP	B term			15	93%	19	89%
			Course			35	91%	39	92%
	HFT2276	FA	B term			18	94%	14	93%
		SP	B term			33	94%	27	89%
			Course			51	94%	41	90%
	HFT2282	FA	B term	31	97%	32	97%	31	100%
		SP	A term	13	69%	30	97%	30	100%
			B term	27	96%				
			Session	40	88%	30	97%	30	100%
		SU	Full term	21	86%	29	93%	19	89%
		Course	92	90%	91	96%	80	98%	
	HFT2454	FA	A term	21	100%	29	97%	15	93%
			B term					12	100%
			Session	21	100%	29	97%	27	96%
SP		A term	13	100%	17	94%	15	100%	
		B term	28	96%	21	90%	24	100%	
		Session	41	98%	38	92%	39	100%	
	Course	62	98%	67	94%	66	98%		
HFT2500	FA	A term					15	100%	
	SP	B term			15	100%	10	100%	
		Course			15	100%	25	100%	

Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (4 of 6)


Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015	
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT2600	FA	B term	13	92%				
		SP	A term	26	96%				
		Course		39	95%				
	HFT2750	FA	A term					29	93%
			B term	21	81%	27	89%	29	93%
		Session		21	81%	27	89%	29	93%
		SP	B term	15	100%	13	92%	13	85%
	Course		36	89%	40	90%	42	90%	
	HFT2780	FA	B term			19	95%	9	100%
		SP	A term			31	100%	10	90%
		SU	Full term					10	100%
		Course				50	98%	29	97%
	HFT2942	FA	Full term	17	82%	25	88%	16	88%
		SP	Full term	20	95%	18	89%	12	67%
		SU	Full term	14	100%	15	100%	13	100%
		Course		51	92%	58	91%	41	85%
	HUN1203	FA	A term	18	94%	19	95%	22	82%
			B term	29	76%				
			Session		47	83%	19	95%	22
		SP	A term	25	84%	22	82%	29	86%
B term			24	83%					
Session		49	84%	22	82%	29	86%		
SU		Full term	22	73%	17	71%	18	94%	
Course		118	81%	58	83%	69	87%		
2226 – Culinary Management	FA	A term	45	91%	55	95%	30	100%	
		B term	25	96%			28	86%	
		Session		70	93%	55	95%	58	93%
	SP	A term	23	96%	28	89%	28	93%	
		B term	12	75%	18	89%	29	97%	
		Full term	25	80%					
		Session		60	85%	46	89%	57	95%
	SU	Full term	8	88%	14	93%	12	100%	
	Course		138	89%	115	92%	127	94%	

Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (5 of 6)


Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2226 – Culinary Management	FSS1063	FA	A term	14	100%	15	100%	16	100%	
			B term	12	100%	17	88%	15	100%	
			Session	26	100%	32	94%	31	100%	
		SP	A term	16	94%	15	100%	14	86%	
			B term	14	100%	14	93%	16	94%	
			Session	30	97%	29	97%	30	90%	
	Course				56	98%	61	95%	61	95%
	FSS1202	FA	A term	59	92%	44	98%	40	88%	
			SP	A term	41	95%	41	90%	48	94%
			SU	Full term	11	91%			14	100%
		Course				111	93%	85	94%	102
	FSS1222	FA	B term	53	94%	43	95%	43	93%	
			SP	B term	40	95%	38	92%	39	77%
			SU	Full term	13	100%			12	92%
		Course				106	95%	81	94%	94
	FSS1240	FA	A term	22	91%	19	95%	16	100%	
			B term	1	100%			15	87%	
			Session	23	91%	19	95%	31	94%	
		SP	A term	16	100%	16	100%	16	94%	
		SU	Full term	10	90%					
		Course				49	94%	35	97%	47
	FSS1242	FA	A term					15	100%	
			B term	22	91%	15	100%	16	100%	
			Session	22	91%	15	100%	31	100%	
		SP	A term	15	100%			18	100%	
			B term			16	100%			
			Session	15	100%	16	100%	18	100%	
SU		Full term			11	100%	10	90%		
Course				37	95%	42	100%	59	98%	

 Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Course Success Rates by Multiple Session/Sub-session Only (6 of 6)

Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2226 – Culinary Management	FSS1270	FA	A term			35	100%			
			B term					34	88%	
		Session					35	100%	34	88%
		SP	B term			34	97%	34	94%	
		Course					69	99%	68	91%
	FSS2210	FA	B term	21	95%	18	100%	15	93%	
		SP	B term	19	95%	15	100%	31	87%	
		SU	Full term			15	100%	11	100%	
		Course			40	95%	48	100%	57	91%
	FSS2284	FA	A term	17	94%	20	95%	10	90%	
			B term	18	83%	17	100%	15	93%	
			Session			35	89%	37	97%	25
		SP	A term	20	90%	19	100%	19	95%	
			B term	21	86%	17	100%	16	81%	
			Session			41	88%	36	100%	35
		SU	Full term	15	93%	8	100%	6	100%	
		Course			91	89%	81	99%	66	91%

 Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Overall Course Success Rates by Session/Sub-session

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
1034 – Baking and Pastry	FA	A term	39	100%	39	92%	36	97%	
		B term	42	88%	46	96%	35	94%	
		Full term	13	100%			15	93%	
		Session	94	95%	85	94%	86	95%	
	SP	A term	29	100%	45	87%	41	98%	
		B term	25	96%	55	96%	47	96%	
		Full term	8	100%	19	89%	9	100%	
		Session	62	98%	119	92%	97	97%	
	SU	Full term	11	100%			18	94%	
	Major			167	96%	204	93%	201	96%
2012- Hospitality Management	FA	A term	177	95%	139	95%	169	93%	
		B term	201	94%	165	94%	126	97%	
		Full term	38	87%	46	93%	37	92%	
		Session	416	94%	350	94%	332	94%	
	SP	A term	182	91%	150	95%	137	96%	
		B term	180	94%	141	94%	142	89%	
		Full term	41	93%	38	92%	33	82%	
		Session	403	93%	329	94%	312	92%	
	SU	Full term	164	93%	132	93%	93	96%	
	Major			983	93%	811	94%	737	93%
2226 – Culinary Management	FA	A term	157	92%	188	97%	127	95%	
		B term	152	93%	110	96%	181	92%	
		Session	309	93%	298	97%	308	93%	
	SP	A term	131	95%	119	94%	143	94%	
		B term	106	92%	152	95%	165	88%	
		Full term	25	80%					
		Session	262	92%	271	95%	308	91%	
	SU	Full term	57	93%	48	98%	65	97%	
	Major			628	93%	617	96%	681	92%
	Total			1778	93%	1632	95%	1619	93%

Indicates more than 5% difference between sessions or sub-sessions.

Source: IR Program Assessment Data

Placement Rates								
Program Title	Major(s)	2010/11		2011/12		2012/13		Average Annual Salary
		DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	
Baking and Pastry	1034	61%	61%	77%	71%	43%	48%	\$**,***
Culinary Management	2226	Previously an AAS degree program		67%	68%	100%	82%	\$**,***
Hospitality Management	2012	100%	95%	100%	88%	91%	84%	\$**,***

Notes:

Graduates in cohort year are tracked in the following year and reported 1 year later.

All continuing education outcomes are based on enrollment data for the fall semester and preliminary winter/spring semester.

All employment outcomes are based on the October - December quarterly data each year.

Individuals are only counted in one educational sector.

Full quarter earnings displayed only when 10 or more graduates are employed full time/full quarter.

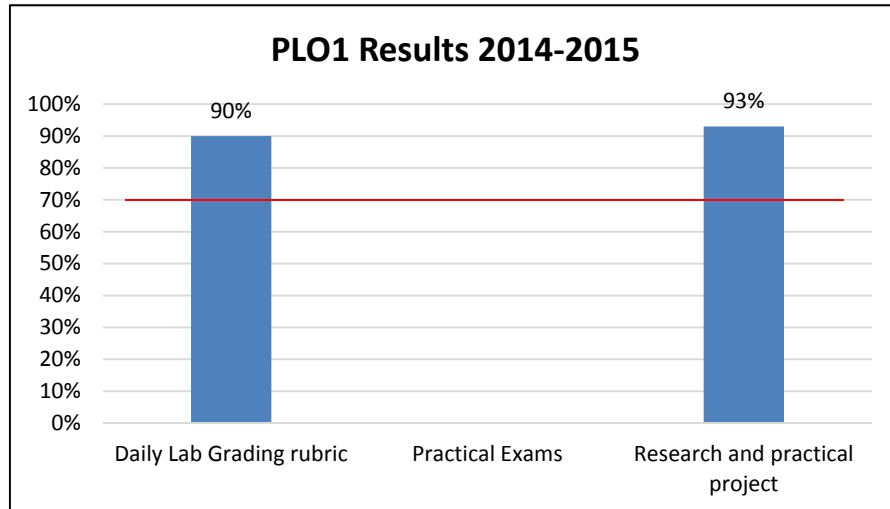
Source: IR Program Assessment Data

Program Learning Outcomes

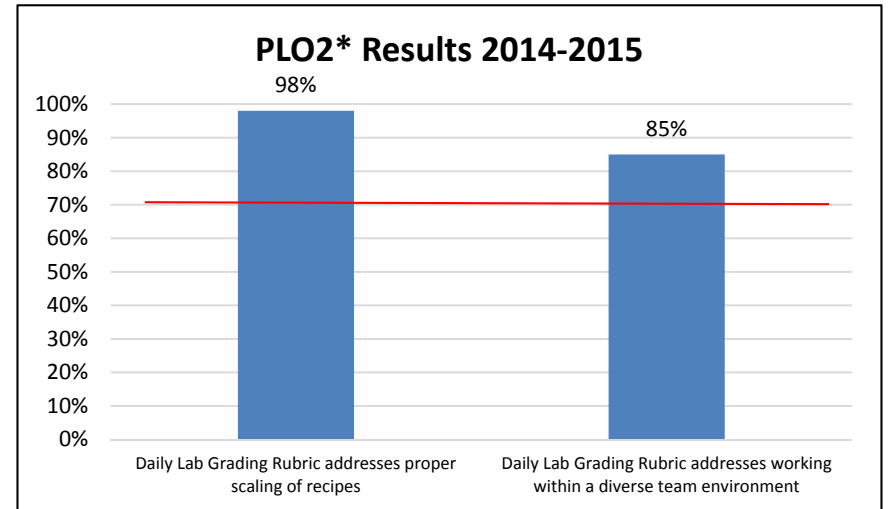
Culinary Operations - Baking and Pastry Specialization #1034

1. Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry.
2. Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community.
3. Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place.
4. Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding.
5. Create an atmosphere that fosters student retention and encourages progress towards completion of their certification.

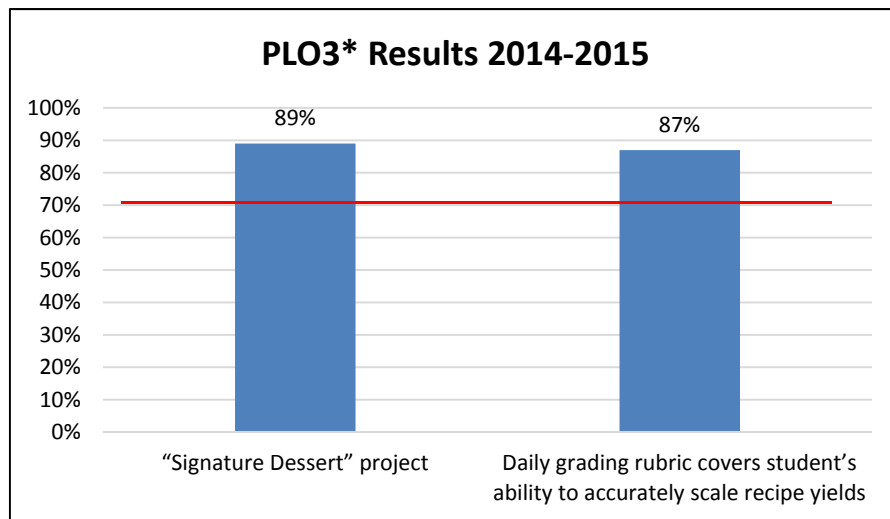
Assessment Results 2014-2015



Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry



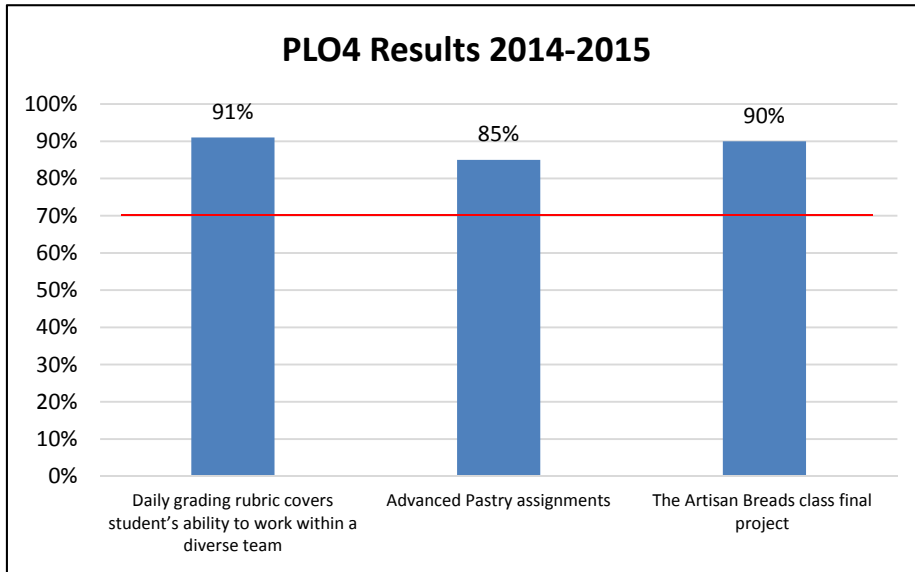
Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community



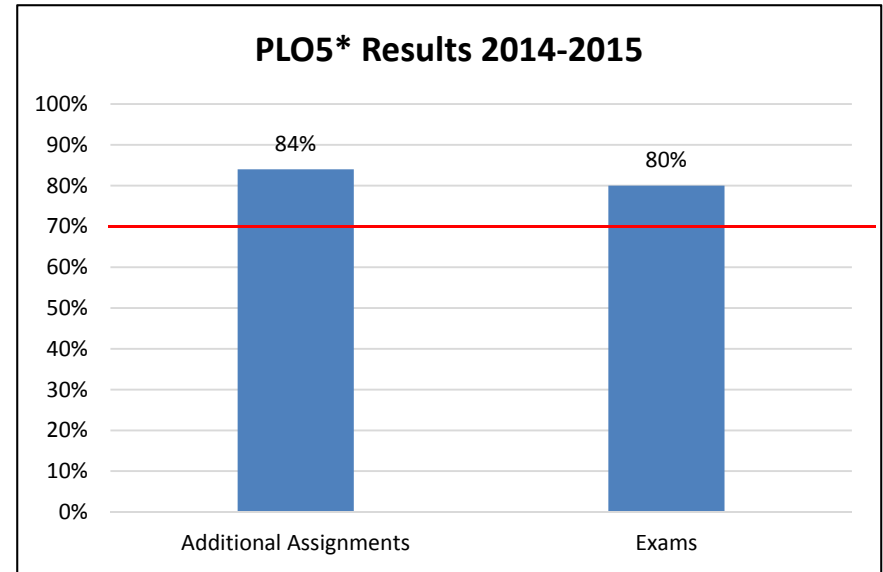
Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place

* *Third Assignment is Indirect*

Assessment Results 2014-2015



Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding



Create an atmosphere that fosters student retention and encourages progress towards completion of their certification

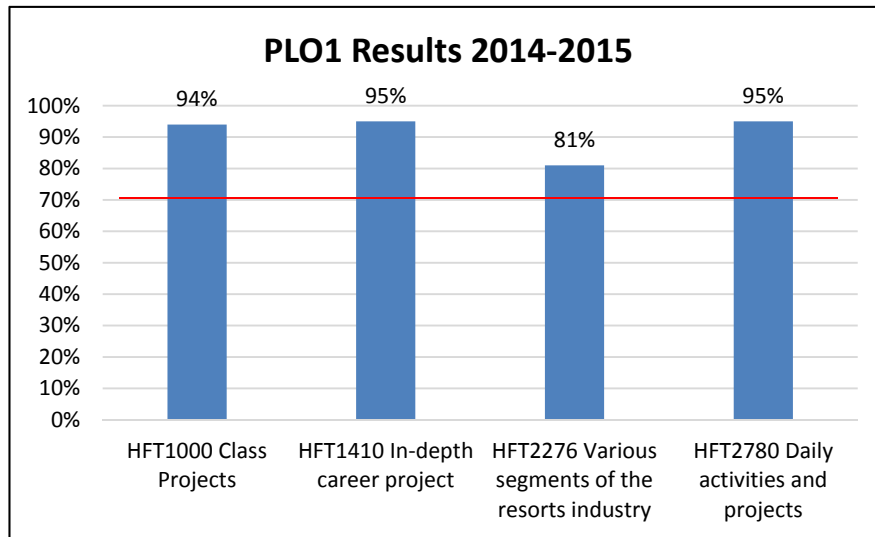
* *Third Assignment is Indirect*

Program Learning Outcomes

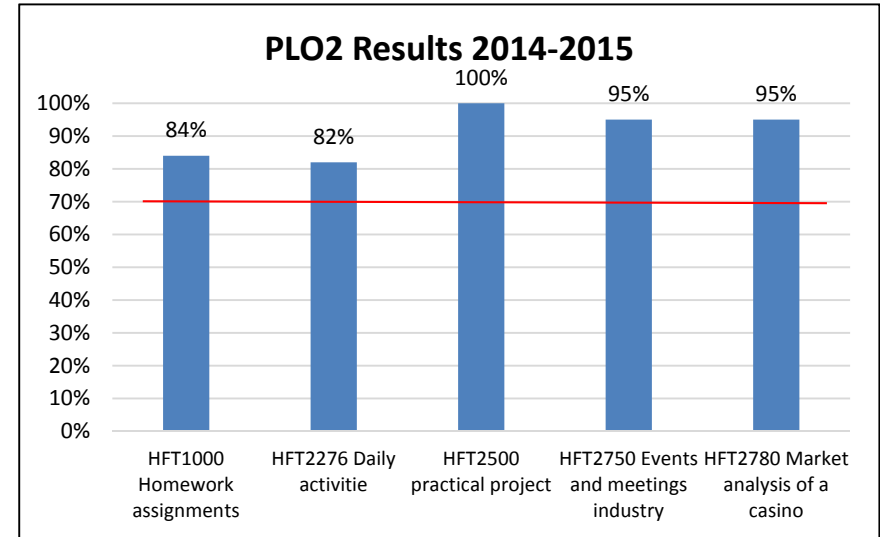
Hospitality Management AS Degree Code #2012

1. Discuss the various components of a successful lodging operation.
2. Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors.
3. Discuss the specialized needs of marketing within the hospitality industry.
4. Describe leadership styles applicable to the hospitality industry.
5. Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills.
6. Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems.
7. Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants.

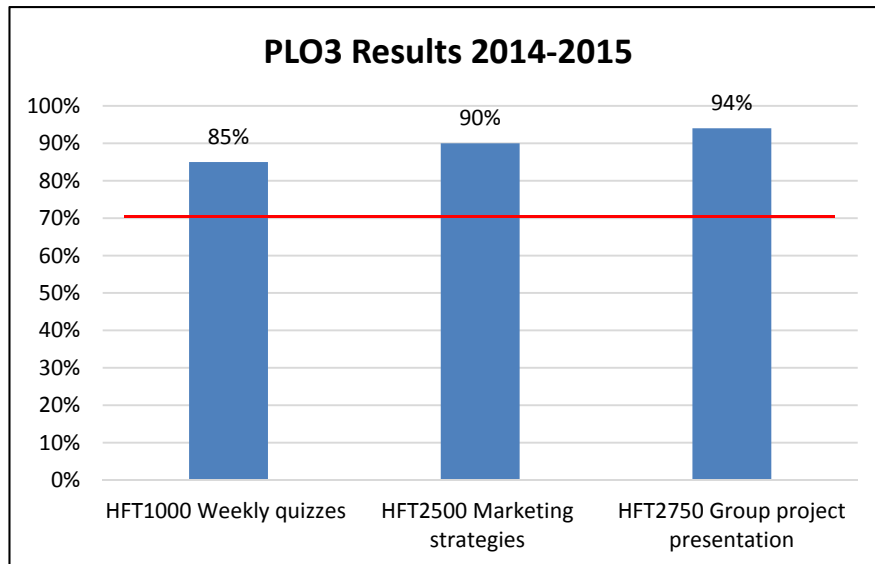
Assessment Results 2014-2015



Discuss the various components of a successful lodging operation

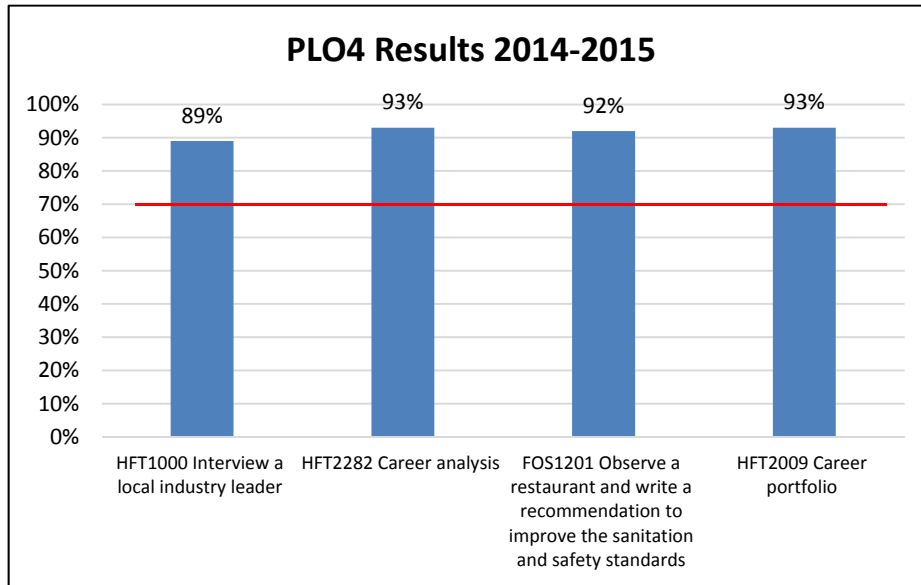


Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors

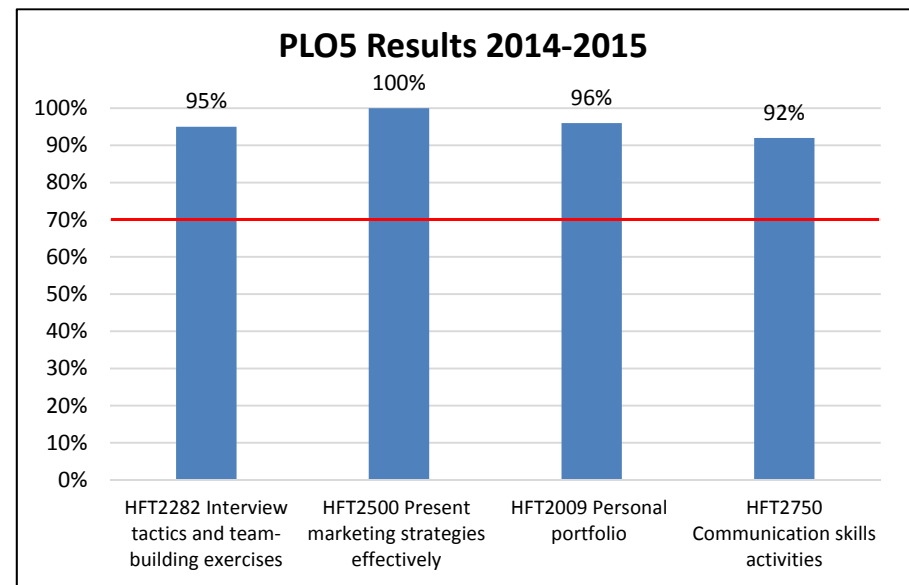


Discuss the specialized needs of marketing within the hospitality industry

Assessment Results 2014-2015

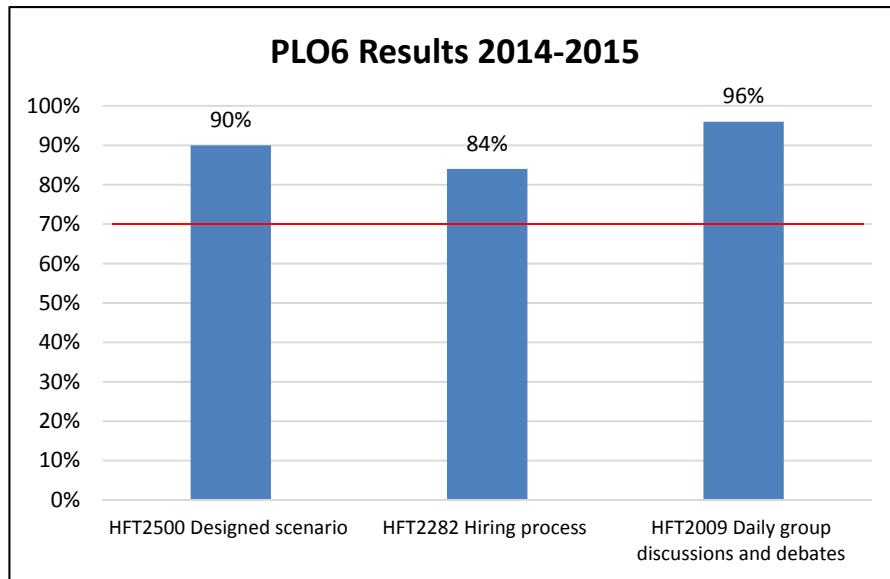


Describe leadership styles applicable to the hospitality industry

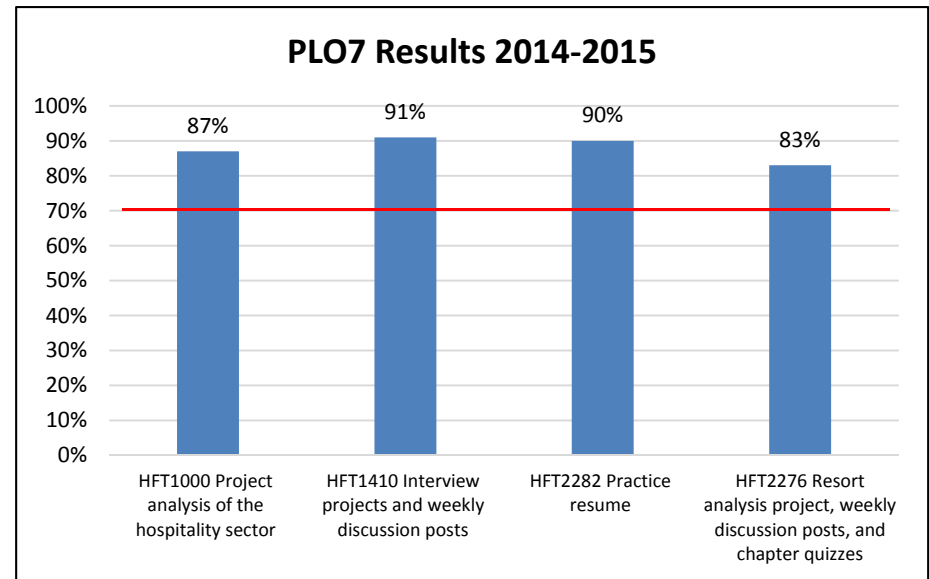


Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills

Assessment Results 2014-2015



Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems



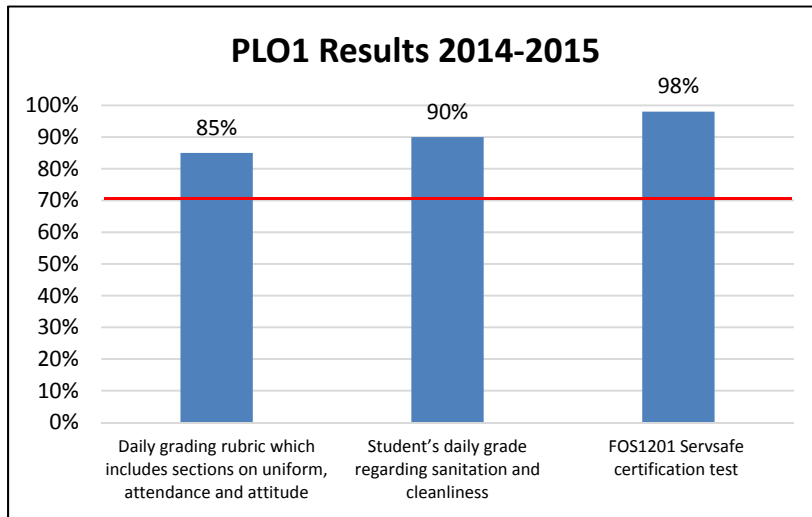
Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants

Program Learning Outcomes

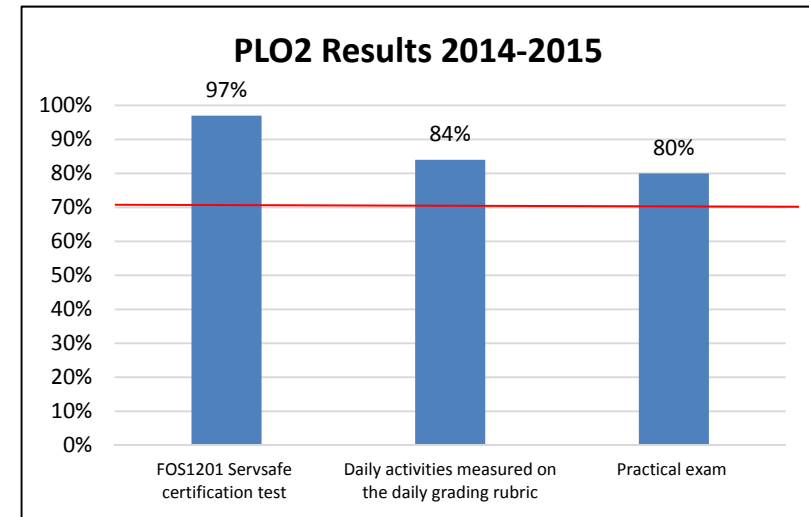
A.S. Culinary Management #2226

1. Define the organization and layout of a foodservice operation.
2. Apply and supervise others on the principles of sanitation and safety.
3. Use learned knife skills in the preparation of meats and vegetables.
4. Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods.
5. Demonstrate professionalism that is appropriate to the industry.
6. Apply basic management principles demanded within the industry.
7. Discuss and identify indigenous ingredients common to various international cuisines.
8. Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic.
9. Demonstrate basic professional food preparation in organized manner.
10. Identify and utilize food service equipment and tools.
11. Prepare complex contemporary recipes for table and banquet service.
12. Demonstrate contemporary plating techniques.
13. Analyze food dishes for nutritional content.
14. Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts.

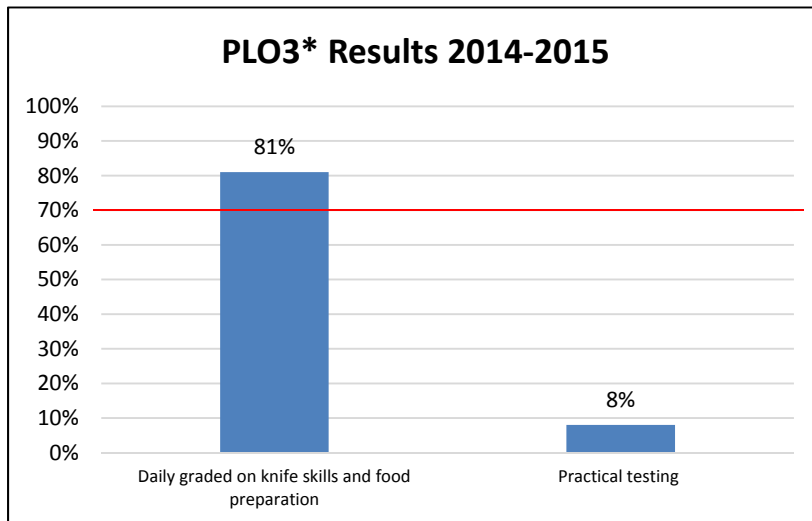
Assessment Results 2014-2015



Define the organization and layout of a foodservice operation



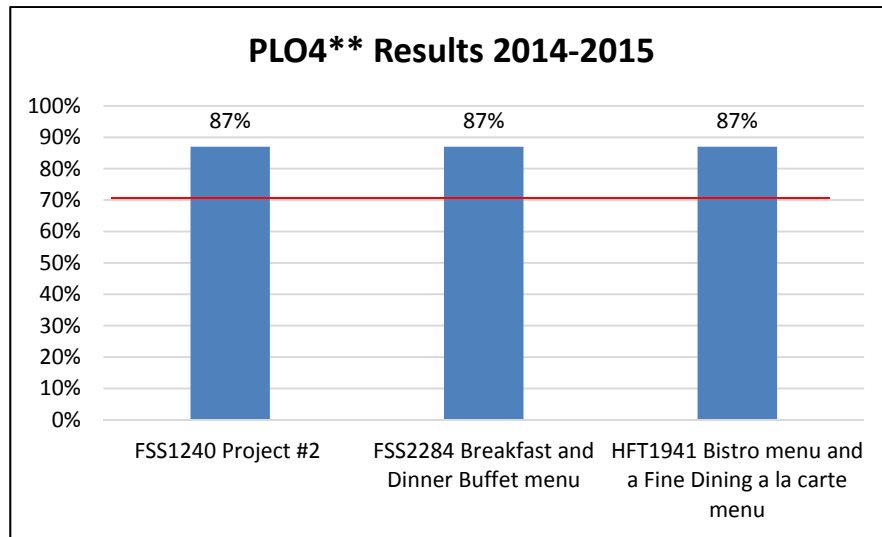
Apply and supervise others on the principles of sanitation and safety



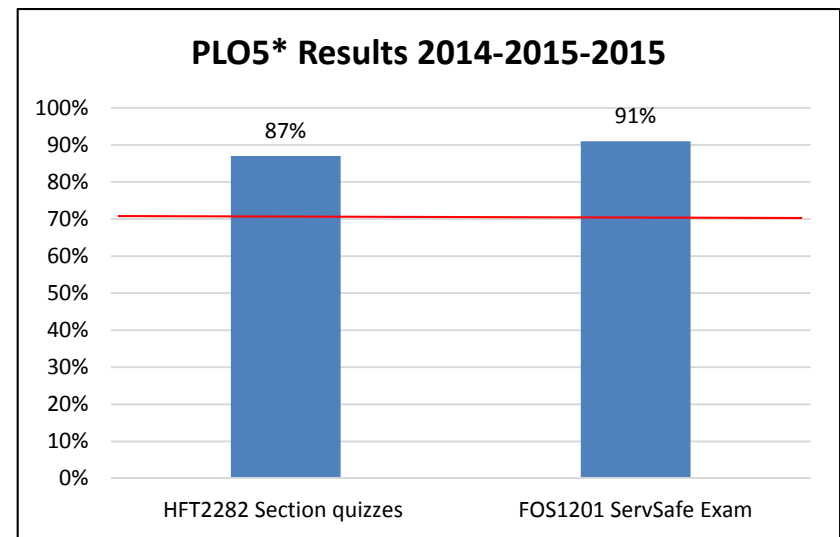
Use learned knife skills in the preparation of meats and vegetables

* *Third Assignment is Indirect*

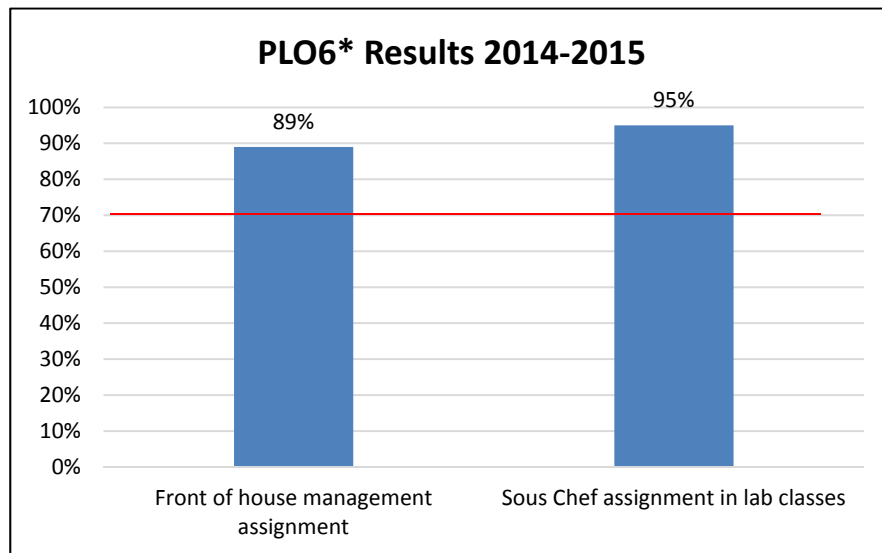
Assessment Results 2014-2015



Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods



Demonstrate professionalism that is appropriate to the industry

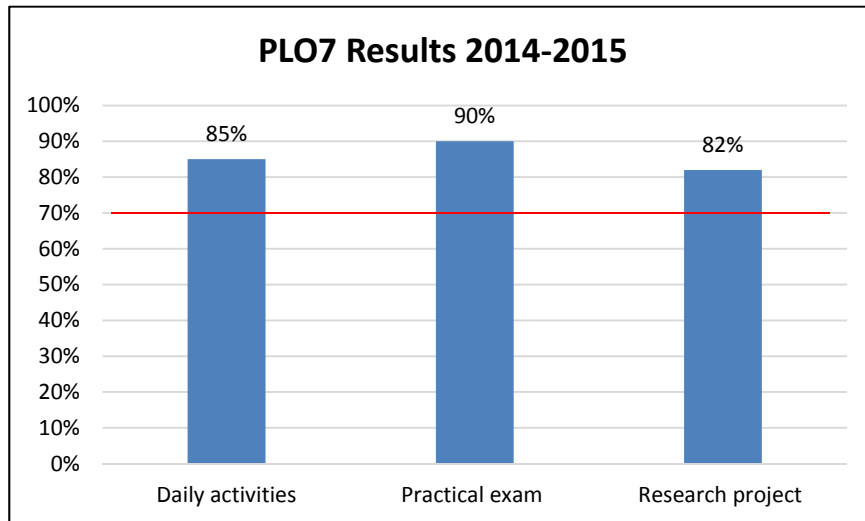


Apply basic management principles demanded within the industry

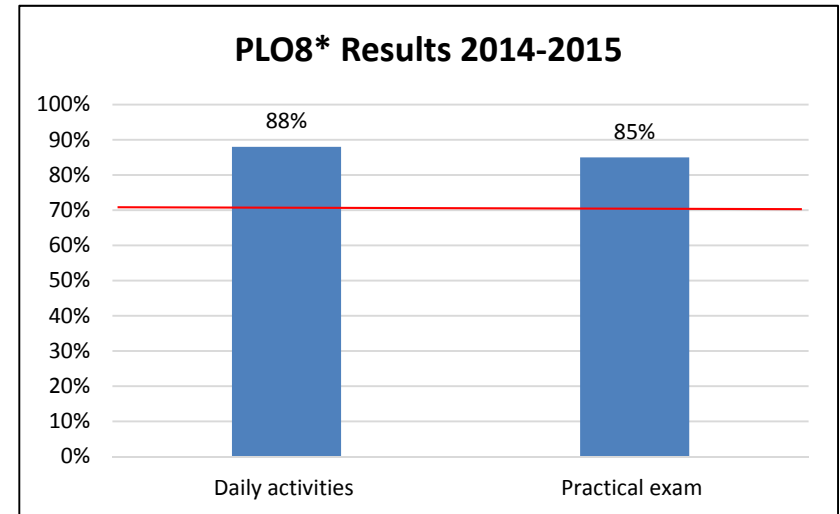
* *Third Assignment is Indirect*

** *One results given for all outcomes*

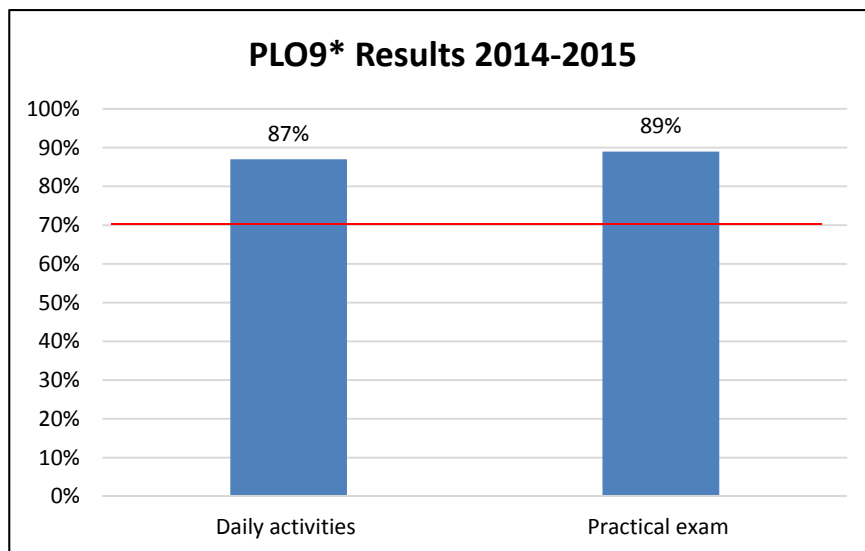
Assessment Results 2014-2015



Discuss and identify indigenous ingredients common to various international cuisines



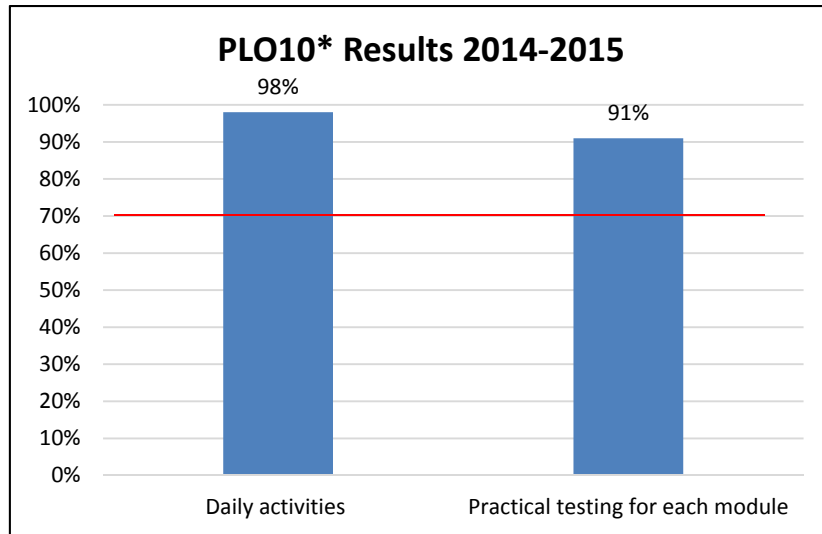
Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic



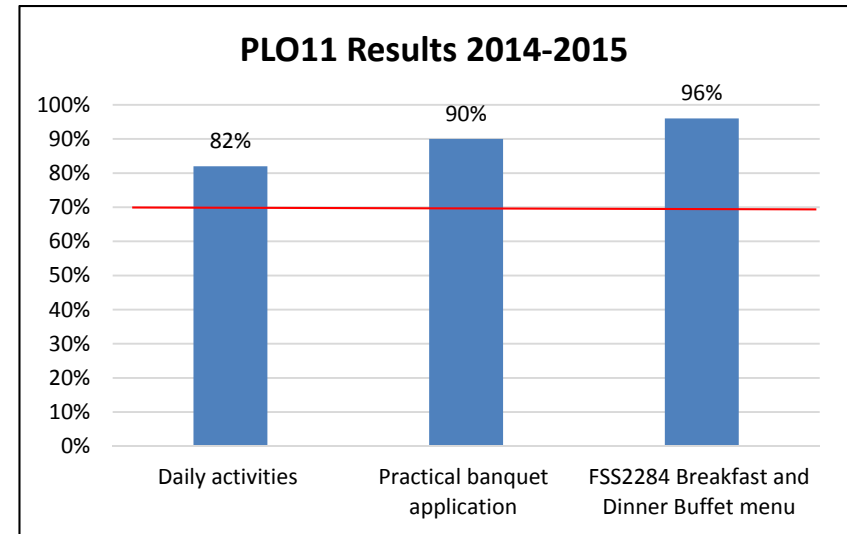
Demonstrate basic professional food preparation in organized manner

* *Third Assignment is Indirect*

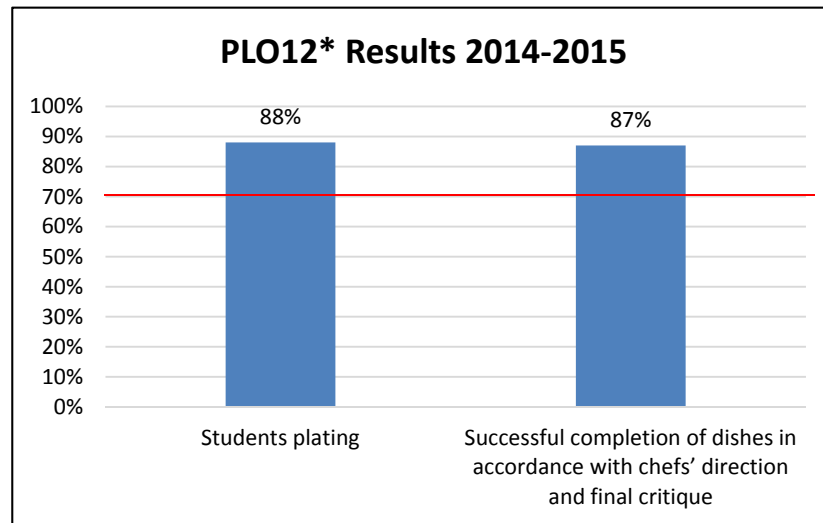
Assessment Results 2014-2015



Identify and utilize food service equipment and tools



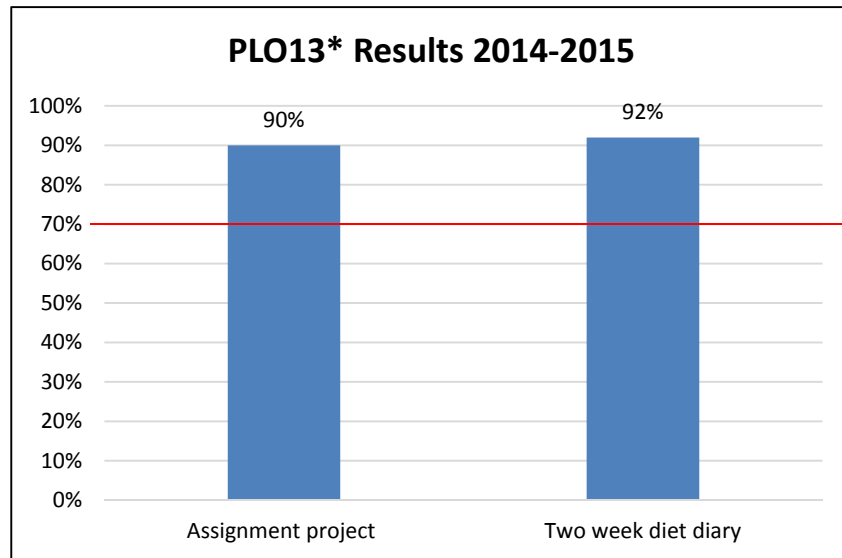
Prepare complex contemporary recipes for table and banquet service



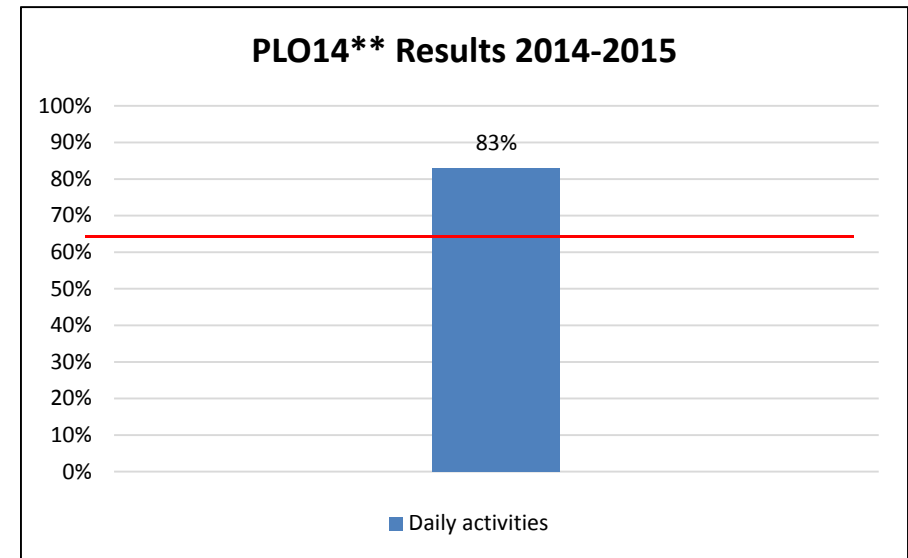
Demonstrate contemporary plating techniques

* Third Assignment is Indirect

Assessment Results 2014-2015



Analyze food dishes for nutritional content



Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts

** Third Assignment is Indirect*

*** Second and Third Assignment are Indirect*

Assessment Data 2013-2014 and 2014-2015: Programs and Institutional Learning Outcomes

Program	Critical/ Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	13/14	14/15	13/14	14/15	13/14	14/15	13/14	14/15
1034 Baking and Pastry	88%	86%-91%	90%	90%-93%	80%	85%-92%	90%	83%-92%
2226 Culinary Management	80%	75%-87%	98%	80%	90%	89%-90%	90%	88%-92%
2012 Hospitality Management	85%	91%-100%	82%	89%-93%	89%	89%-94%	90%	87%-92%