ASSESSMENT DAY

College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

April 1, 2022

Strengths

Challenges

Recommendations

Academic Assessment

	LEVEL	FOCUS	CONDUCTED BY	FREQUENCY
Academic Success Committee	Program	• Quality of assessment practices	Committee of peers	Years 1 & 2
Instructional Program Review	Program / Cluster	• 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	• 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

2012 - Hospitality Management

0825 – Hospitality Beverage Science

6001 – BAS, Hospitality Concentration

School of Hospitality & Culinary Management
Last Assessment Day Action Items

Last Assessment Day (04-02-2021)

- Work with marketing for hand-out materials for recruitment;

- Update the look of the program (uniforms, brochures, etc);

- Request Perkins funds for equipment etc.;

- Advising will look into getting the culinary students into program specific courses first and then add Gen Ed courses as they progress in the program;

- Look into piloting a Gen Ed courses as a cohort, so all the students within the program can be part of the same Gen Ed course/section.

For IE: Karla contact Taryn re: utilizing Civitas (outreach)

Program Learning Outcomes
A.S. Culinary Management #222600

Graduates of the Program will be able to:

PLO 1: Define the organization and layout of a foodservice operation.

PLO 2: Apply and supervise others on the principles of sanitation and safety.

PLO 3: Use learned knife skills in the preparation of meats and vegetables.

PLO 4: Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods.

PLO 5: Demonstrate professionalism that is appropriate to the industry.

PLO 6: Apply basic management principles demanded within the industry.

PLO 7: Discuss and identify indigenous ingredients common to various international cuisines.

PLO 8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic.

PLO 9: Demonstrate basic professional food preparation in organized manner.

PLO 10: Identify and utilize food service equipment and tools.

PLO 11: Prepare complex contemporary recipes for table and banquet service.

PLO 12: Demonstrate contemporary plating techniques.

PLO 13: Analyze food dishes for nutritional content.

PLO 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.

Program Learning Outcomes
Culinary Arts A.S. Certificate #081900

Graduates of the Program will be able to:

PLO 1: Identify organization and functions of the culinary industry.

PLO 2: Demonstrate skills in food service and beverage sanitation and safety and management services.

PLO 3: Recognize, identify and demonstrate usage of foods.

PLO 4: Demonstrate proficiency in employability skills.

PLO 5: Demonstrate the application of mathematics commonly used in the culinary industry.

PLO 6: Analyze recipe costs and portion sizes.

PLO 7: Identify the organization and functions of the culinary industry.

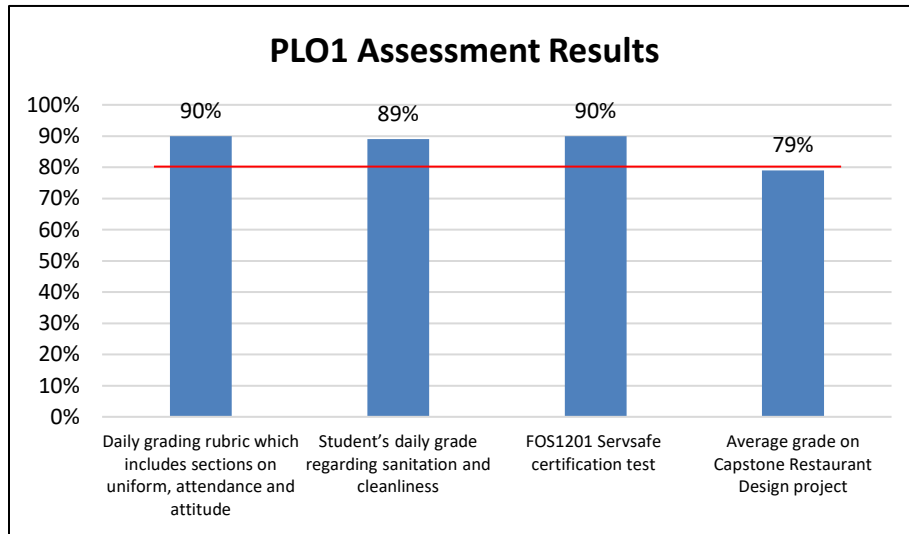**PLO 8**: Demonstrate equipment operation and maintenance skills.

PLO 9: Analyze labor, fire and liquor laws that affect the culinary industry.

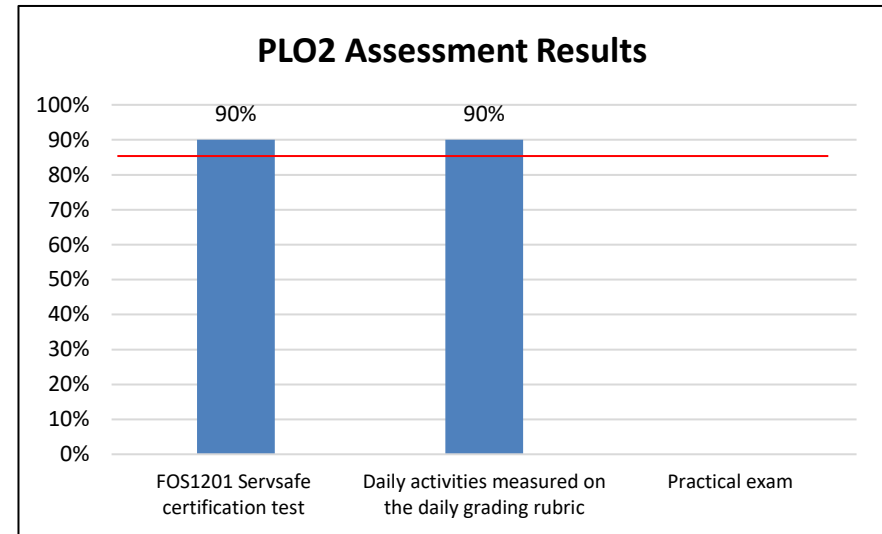**PLO 10**: Plan and maintain purchasing and receiving procedures.

PLO 11: Demonstrate skill in preparing foods for cooking.
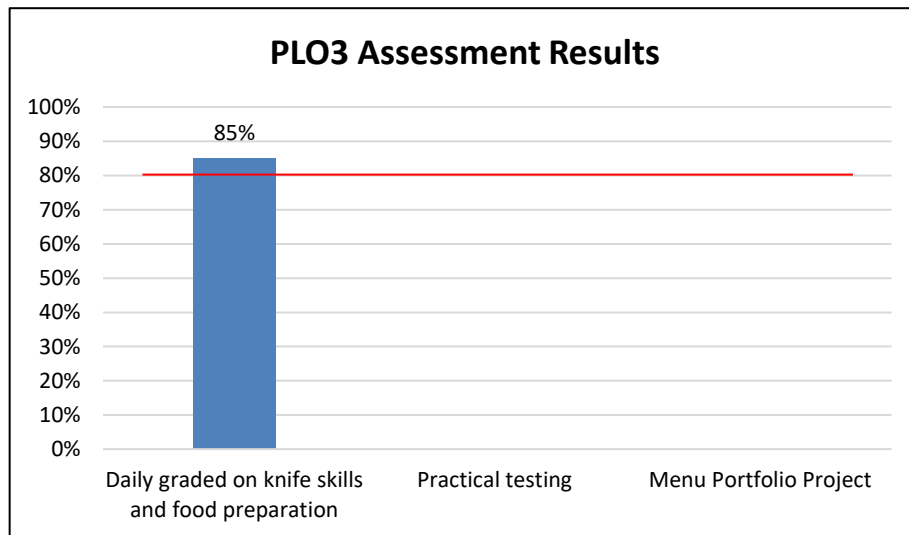
Assessment Results – 2020-2021
#222600 and #081900

PLO1 Assessment Results

Bar values: 90%, 89%, 90%, 79%
Categories: Daily grading rubric which includes sections on uniform, attendance and attitude; Student's daily grade regarding sanitation and cleanliness; FOS1201 Servsafe certification test; Average grade on Capstone Restaurant Design project

PLO1: Define the organization and layout of a foodservice operation. *Target: 80% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results

Bar values: 90%, 90%
Categories: FOS1201 Servsafe certification test; Daily activities measured on the daily grading rubric; Practical exam

PLO2: Apply and supervise others on the principles of sanitation and safety. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO3 Assessment Results

Bar values: 85%
Categories: Daily graded on knife skills and food preparation; Practical testing; Menu Portfolio Project
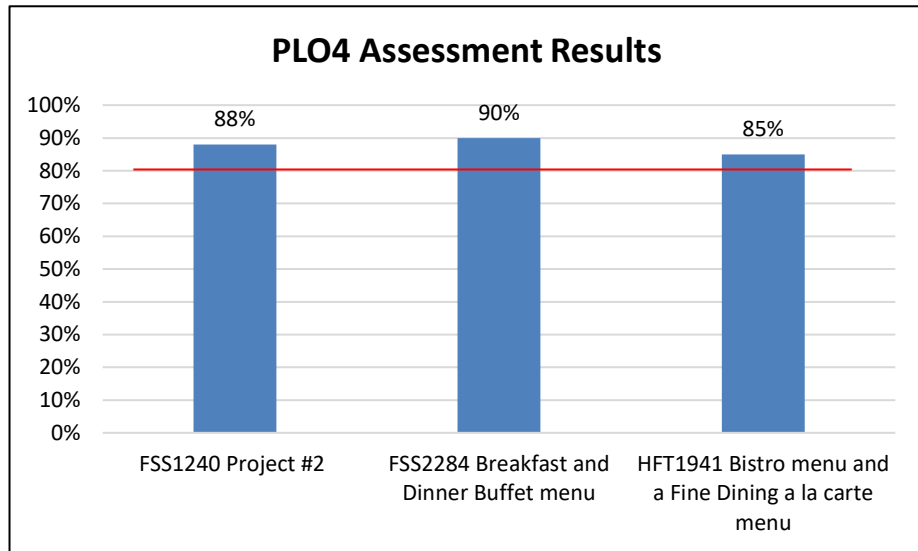
PLO3: Use learned knife skills in the preparation of meats and vegetables. *Target: 80% of students achieved 70% or higher in all assessment measures.*

Assessment Results – 2020-2021
#222600 and #081900

PLO4 Assessment Results

PLO4: Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods. *Target: 80% of students achieved 70% or higher in all assessment measures.*

PLO5 Assessment Results
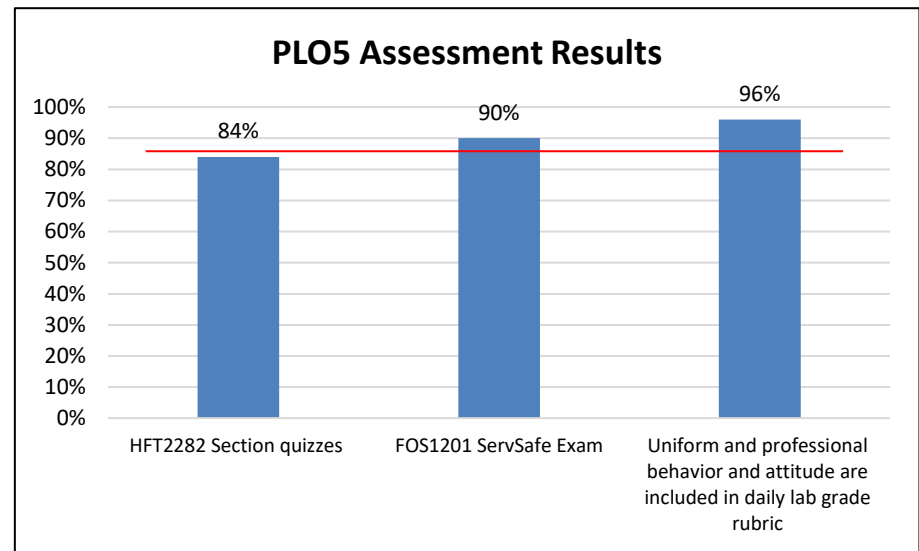
PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO6 Assessment Results

PLO6: Apply basic management principles demanded within the industry. *Target: 80% of students achieved 70% or higher in all assessment measures.*

Assessment Results – 2020-2021
#222600 and #081900

PLO7 Assessment Results
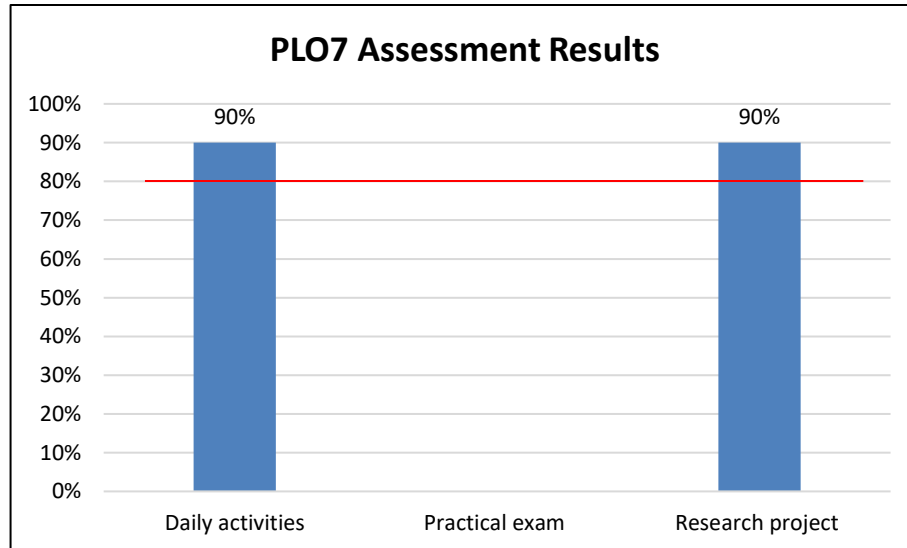
PLO7: Discuss and identify indigenous ingredients common to various international cuisines. *Target: 80% of students achieved 70% or higher in all assessment measures.*
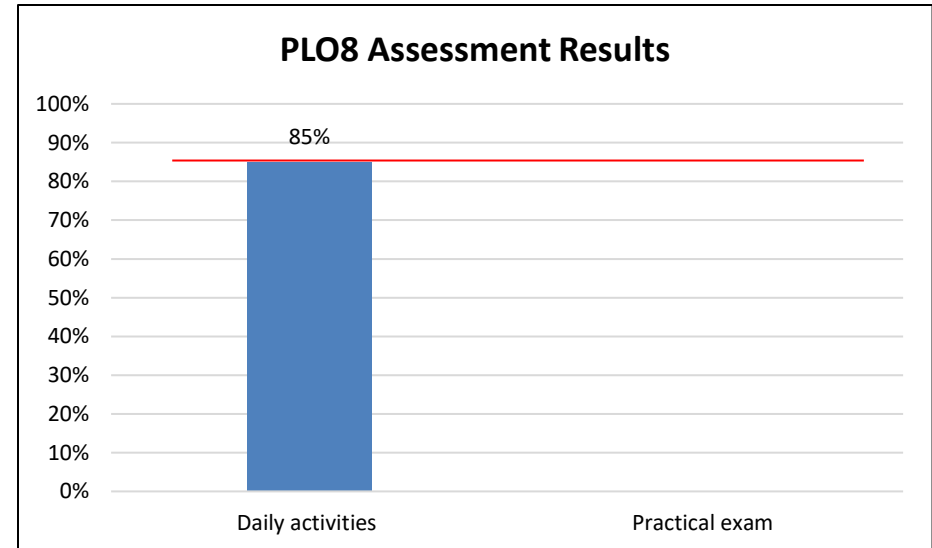
PLO8 Assessment Results

PLO8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO9 Assessment Results

PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 80% of students achieved 70% or higher in all assessment measures.*
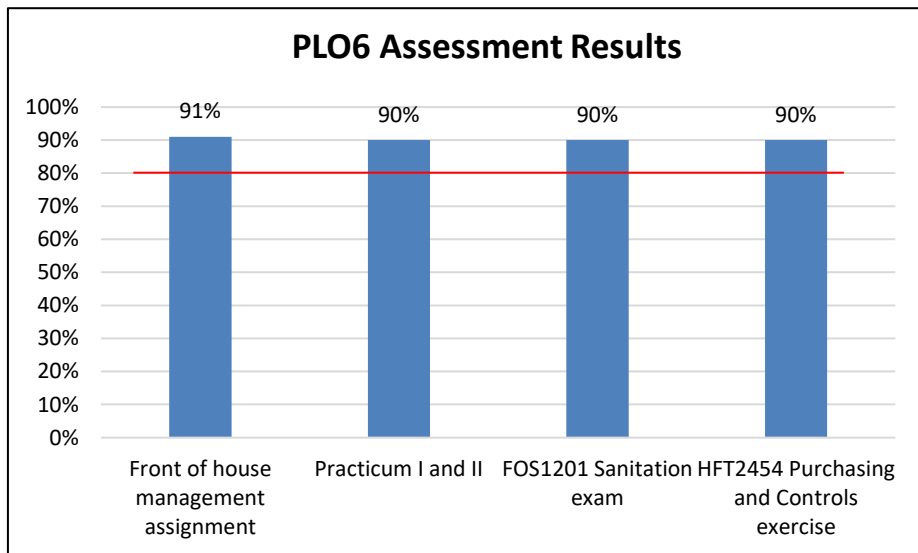
Assessment Results – 2020-2021
#222600 and #081900

PLO10 Assessment Results
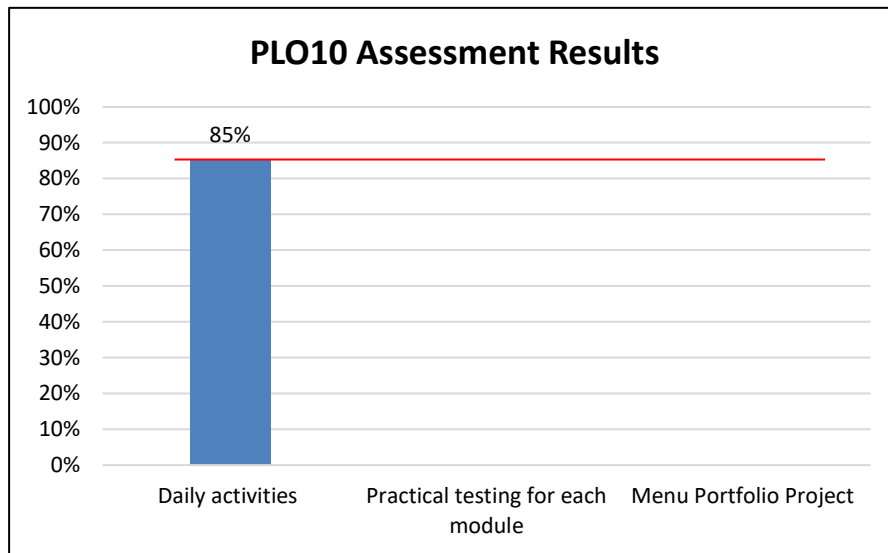
PLO10: Identify and utilize food service equipment and tools. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO11 Assessment Results
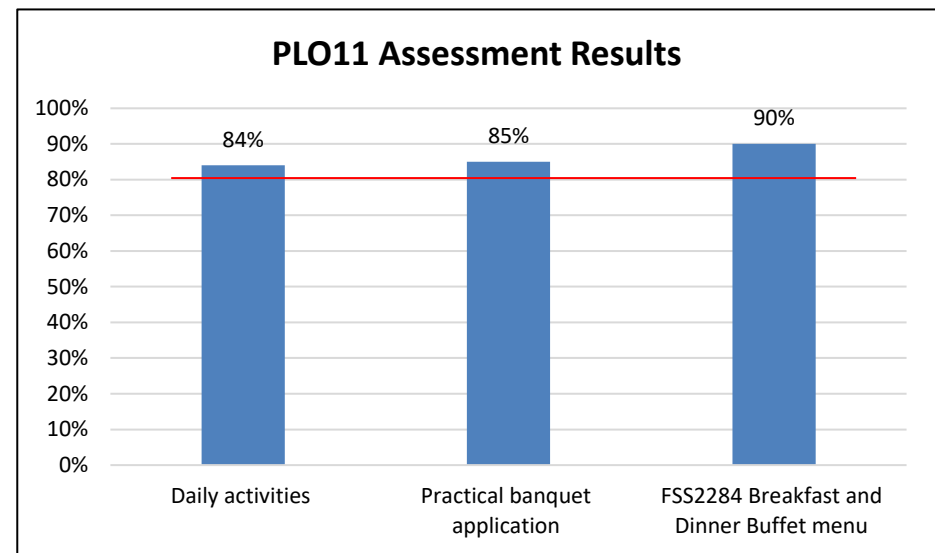
PLO11: Prepare complex contemporary recipes for table and banquet service. *Target: Daily activities measured on the daily grading rubric – Target is 80% or higher. Practical banquet application – Target is 80% or higher in this area. Catering and Buffet – Target is students passing this section.*

PLO12 Assessment Results

PLO12: Demonstrate contemporary plating techniques. *Target: 80% of students achieved 70% or higher in all assessment measures.*

Assessment Results – 2020-2021
#222600 and #081900
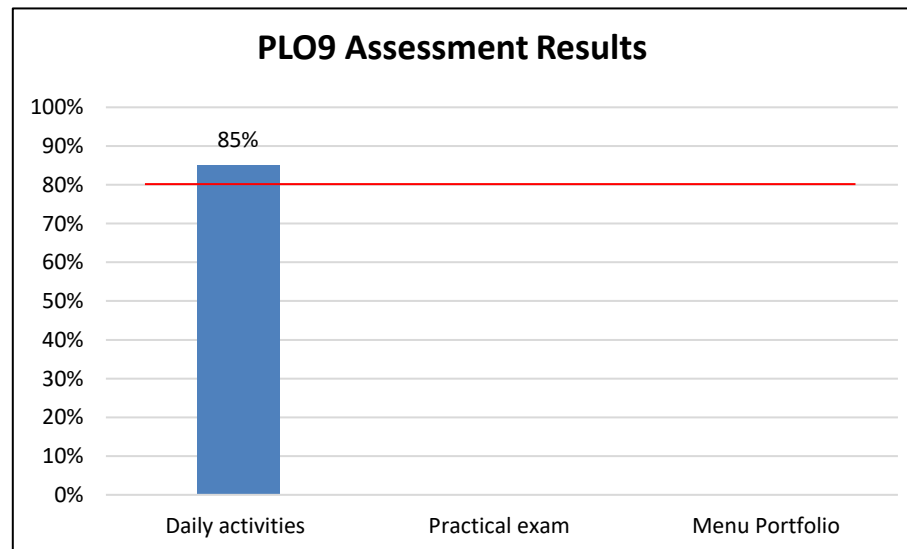
PLO13 Assessment Results

88% (Menu Project), 90% (Two week diet diary)
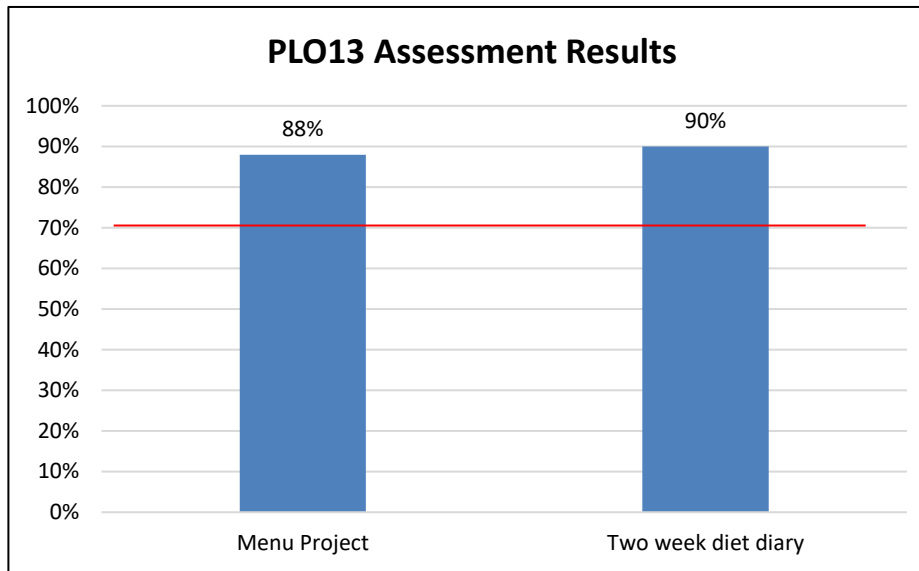
PLO13: Analyze food dishes for nutritional content. *Target: 70% of students achieved 70% or higher in all assessment measures.*
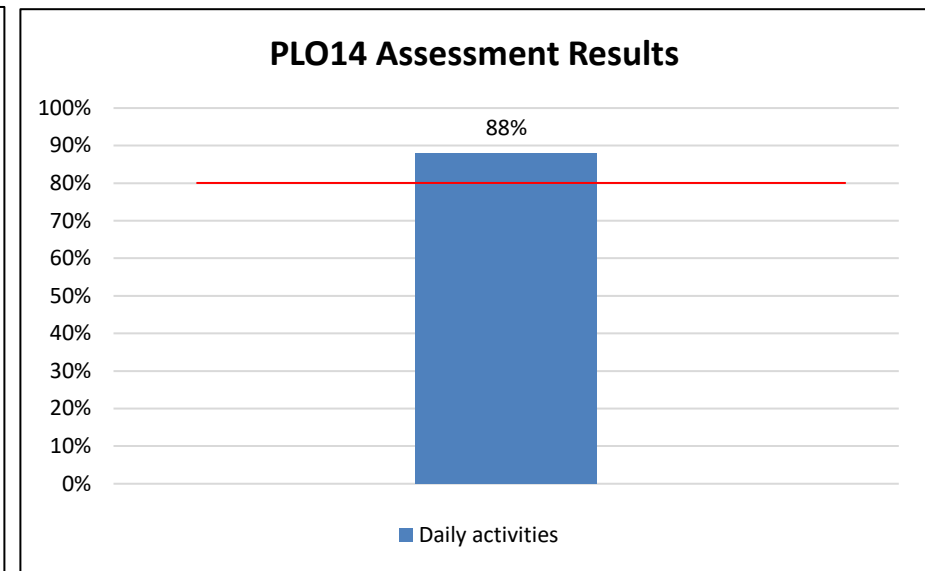
PLO14 Assessment Results

88% (Daily activities)

PLO14: 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. *Target: 80% of students achieved 70% or higher in all assessment measures.*

Program Learning Outcomes
Baking and Pastry Arts #082600

PLO 1: Demonstrate basic and advanced techniques used in pastry and baking.

PLO 2: Apply sanitation procedures that comply with FDA principles and requirements.

PLO 3: Demonstrate skills needed for employment within a professional baking and pastry business.

PLO 4: Interpret basic nutrition principles and how they impact customers' dietary restrictions.

PLO 5: Utilize multiple baking and cooking techniques to create pastries, desserts, artisan breads, and chocolates.

Assessment Results – 2020-2021
#082600

PLO1 Assessment Results
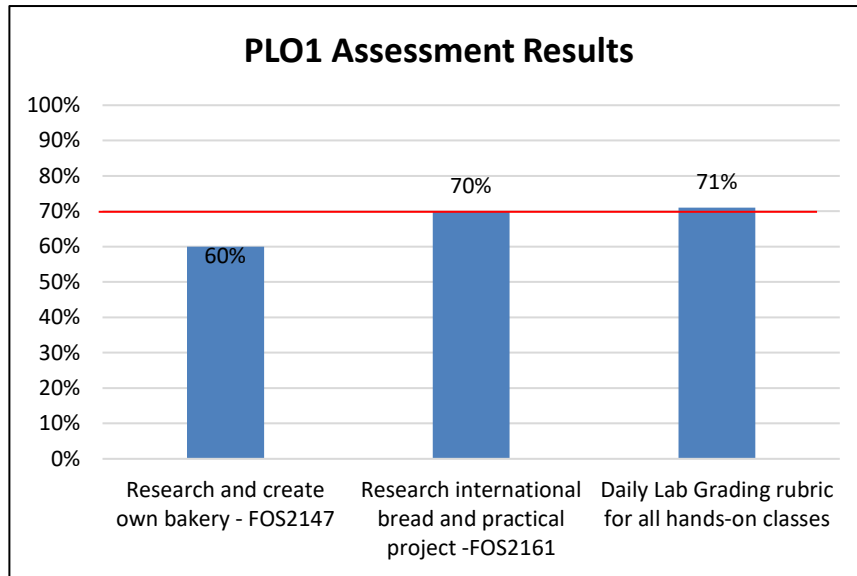
PLO1: Demonstrate basic and advanced techniques used in pastry and baking. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results
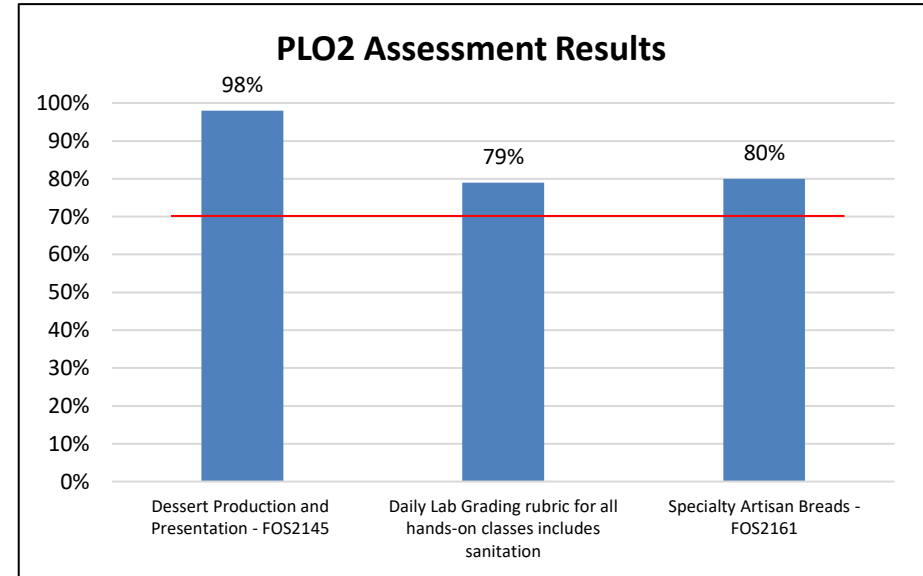
PLO2: Apply sanitation procedures that comply with FDA principles and requirements. *Target: 70% of students achieved 70% or higher in all assessment measures.*
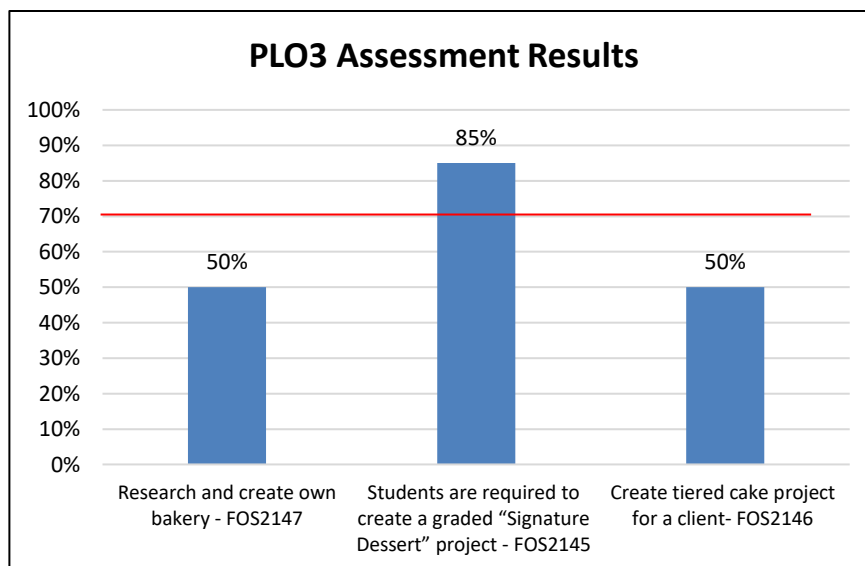
PLO3 Assessment Results

PLO3: Demonstrate skills needed for employment within a professional baking and pastry business. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results – 2020-2021
#082600

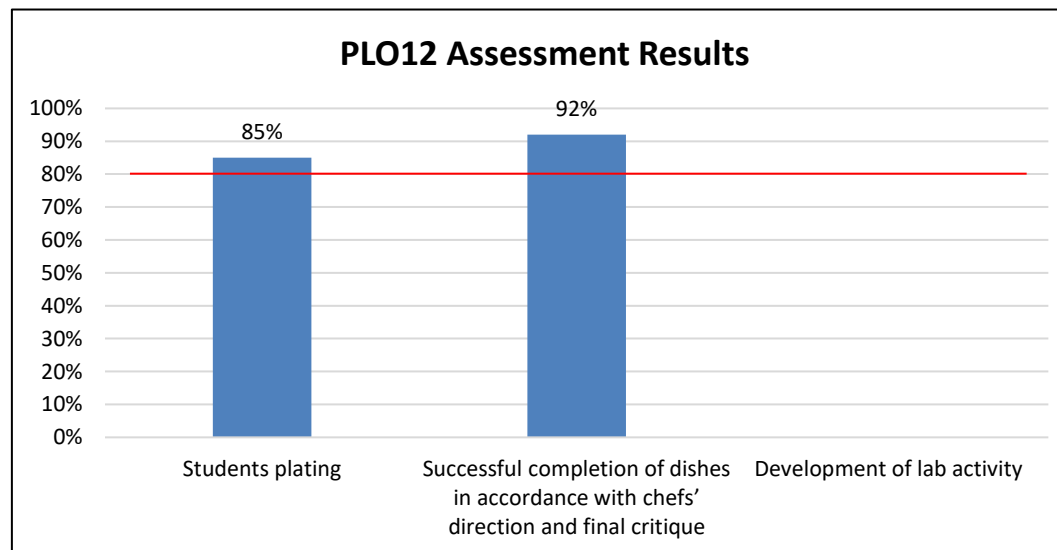## PLO4 Assessment Results
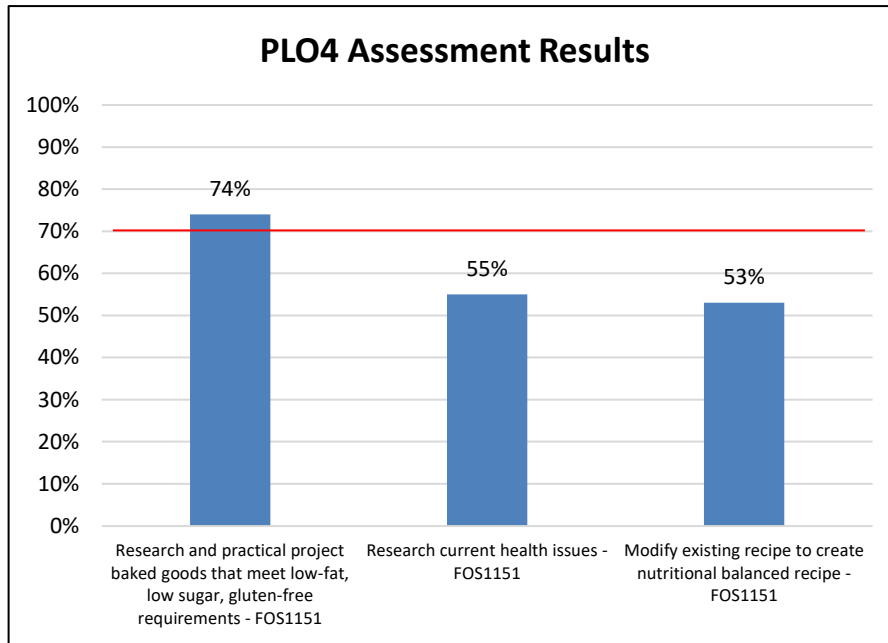
PLO4: Interpret basic nutrition principles and how they impact customers' dietary restrictions. *Target: 70% of students achieved 70% or higher in all assessment measures.*
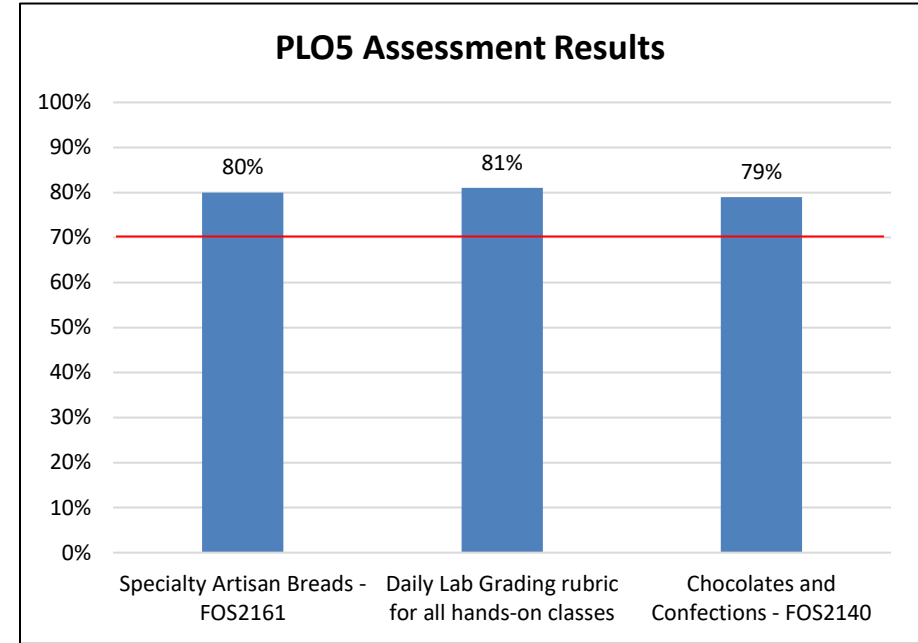
PLO5 Assessment Results

PLO5: Utilize multiple baking and cooking techniques to create pastries, desserts, artisan breads, and chocolates. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Program Learning Outcomes
Hospitality Management AS Degree Code #201200

PLO 1: Discuss the various components of a successful lodging operation.

PLO 2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors.

PLO 3: Discuss the specialized needs of marketing within the hospitality industry.

PLO 4: Describe leadership styles applicable to the hospitality industry.

PLO 5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills.

PLO 6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems.

PLO 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 – 2020-2021
201200

PLO1 Assessment Results

Bars: HFT1410 In-depth career project 97%; HFT2276 Various segments of the resorts industry 95%; HFT2780 Daily activities and projects 93%

PLO1: Discuss the various components of a successful lodging operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*
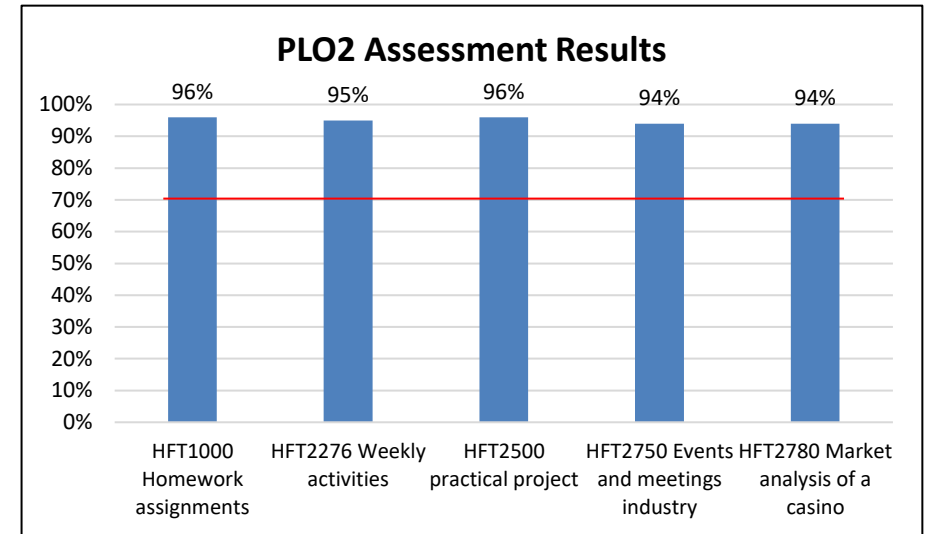
PLO2 Assessment Results

Bars: HFT1000 Homework assignments 96%; HFT2276 Weekly activities 95%; HFT2500 practical project 96%; HFT2750 Events and meetings industry 94%; HFT2780 Market analysis of a casino 94%

PLO2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors. *Target: 70% of students achieved 70% or higher in all assessment measures.*
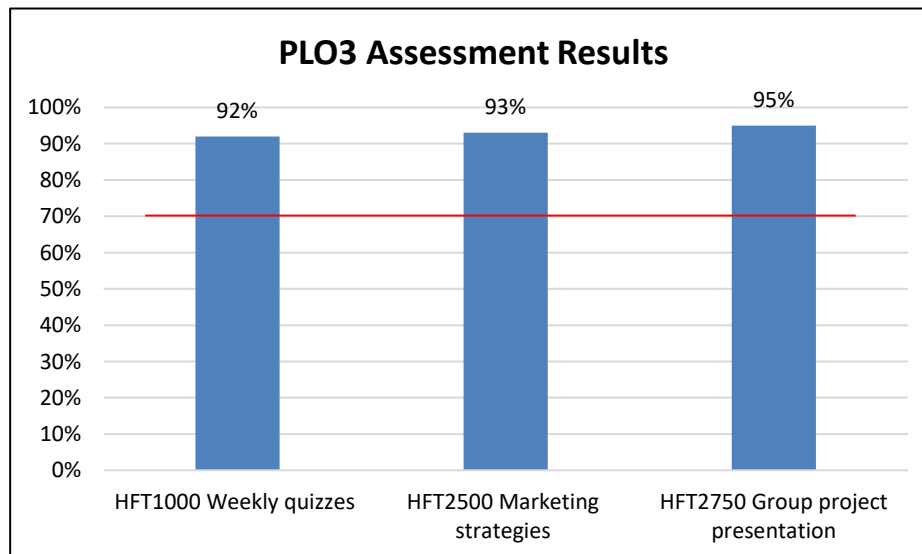
PLO3 Assessment Results

Bars: HFT1000 Weekly quizzes 92%; HFT2500 Marketing strategies 93%; HFT2750 Group project presentation 95%

PLO3: Discuss the specialized needs of marketing within the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO4 Assessment Results

Bars: HFT2282 Career analysis 96%; FOS1201 Observe a restaurant and write a recommendation to improve the sanitation and safety standards 96%; HFT2009 Career portfolio 95%
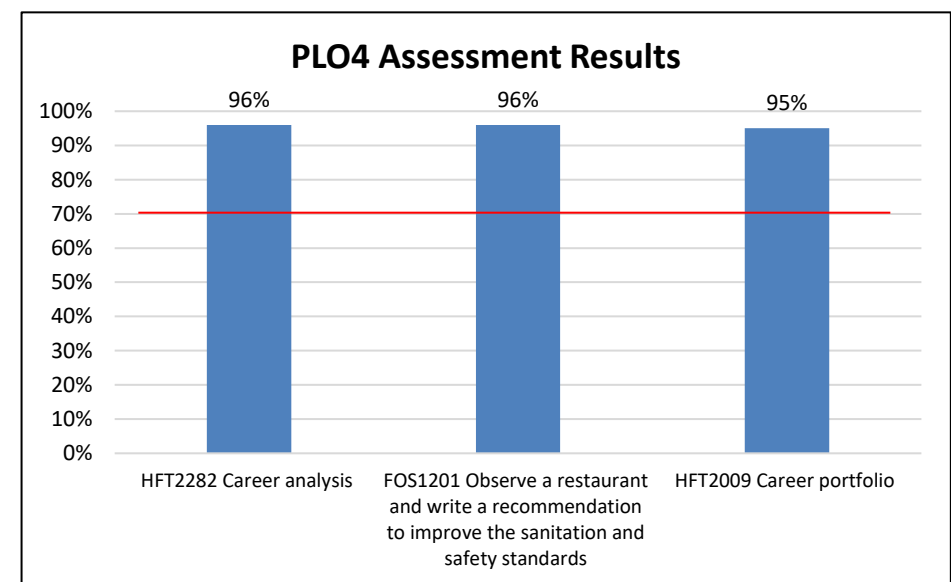
PLO4: Describe leadership styles applicable to the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results – 2020-2021
201200

PLO5 Assessment Results
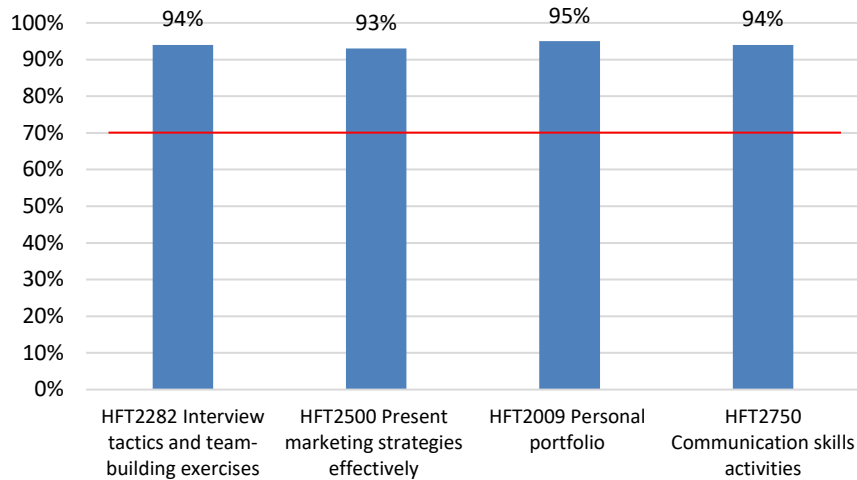
PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO6 Assessment Results
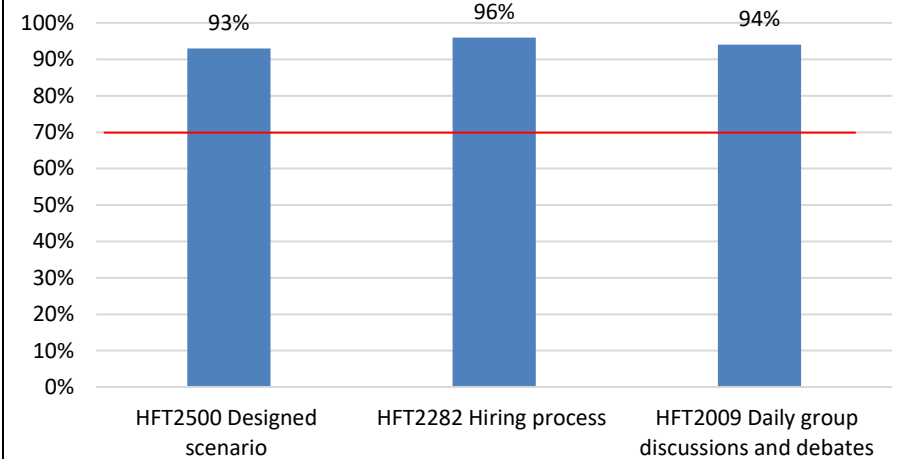
PLO6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO7 Assessment Results
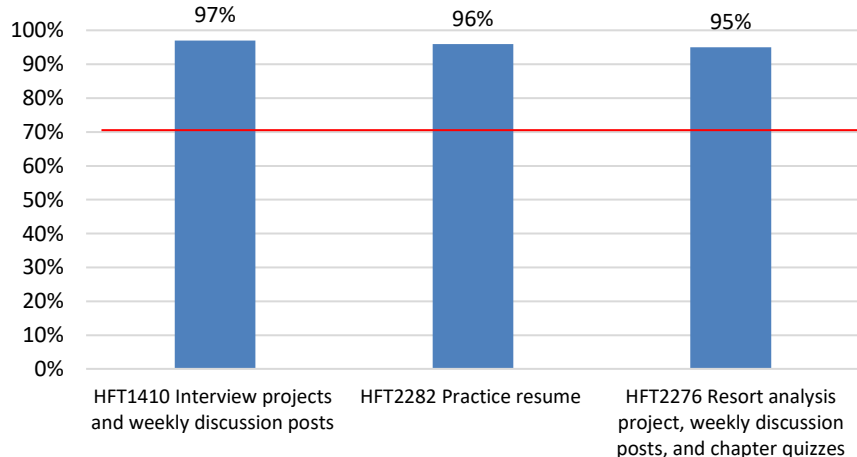
PLO7: Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Program Learning Outcomes
Hospitality Beverage Science A.S. #082500
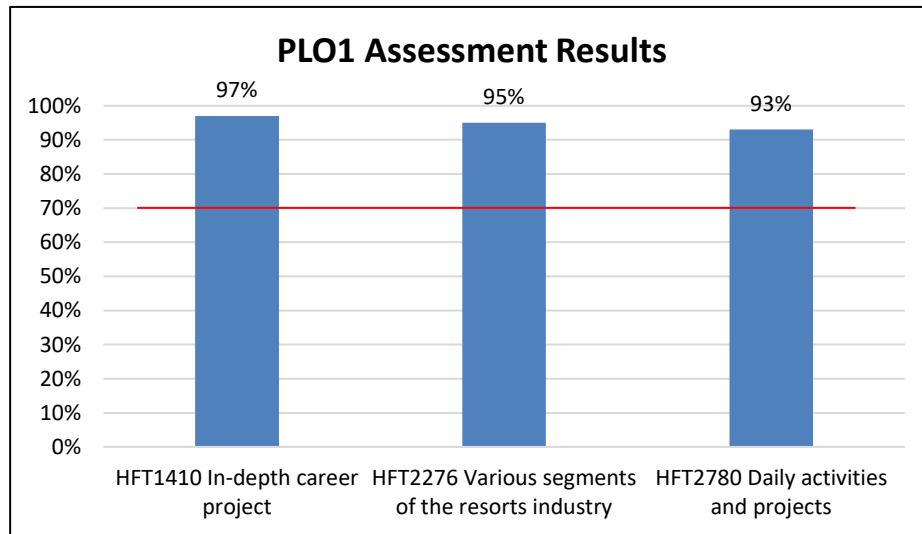
PLO 1: Handle and process brewing ingredients for making beer.

PLO 2: Manage yeast propagation and cultivation in a craft brewery setting.

PLO 3: Discuss wine production, identification, production methods, and proper service technique.

PLO 4: Pair wines and beer with appropriate food choices.

PLO 5: Understand standard cleaning, sanitizing, and safety procedures in a commercial brewery or bar.

PLO 6: Demonstrate skills in sanitation and safety procedures for a commercial brewery or bar.

PLO 7: Demonstrate beverage servings in a commercial setting while conforming to safe practices and applicable laws.

PLO 8: Identify and explain the various components of beverage management in accordance with federal, state and local regulations.

PLO 9: Demonstrate the ability to design a beverage menu.

PLO 10: Identify and develop a marketing plan for beverage products for a hospitality establishment.

Assessment Results – 2020-2021
#082500

PLO1 Assessment Results
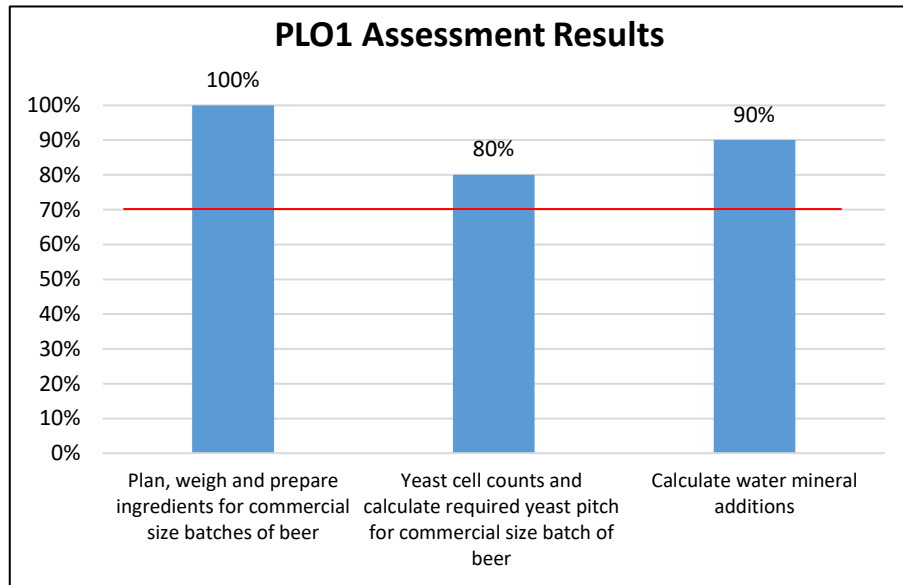
PLO1. Handle and process brewing ingredients for making beer. *Target: 70% of students achieving 70% or higher*

PLO2 Assessment Results
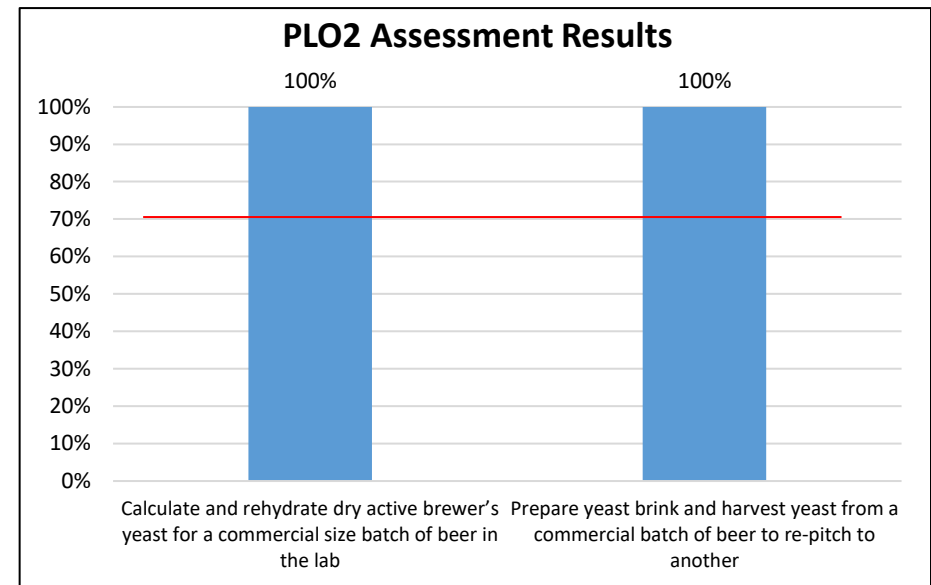
PLO2. Manage yeast propagation and cultivation in a craft brewery setting. *Target: 70% of students achieving 70% or higher*
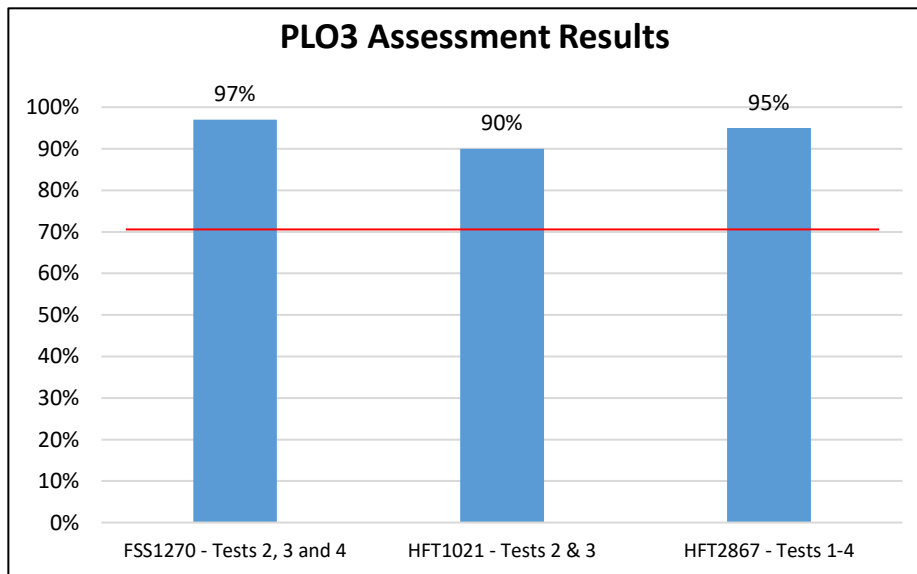
PLO3 Assessment Results

PLO3. Discuss wine production, identification, production methods, and proper service technique. *Target: 70% of students achieving 70% or higher*

PLO4 Assessment Results
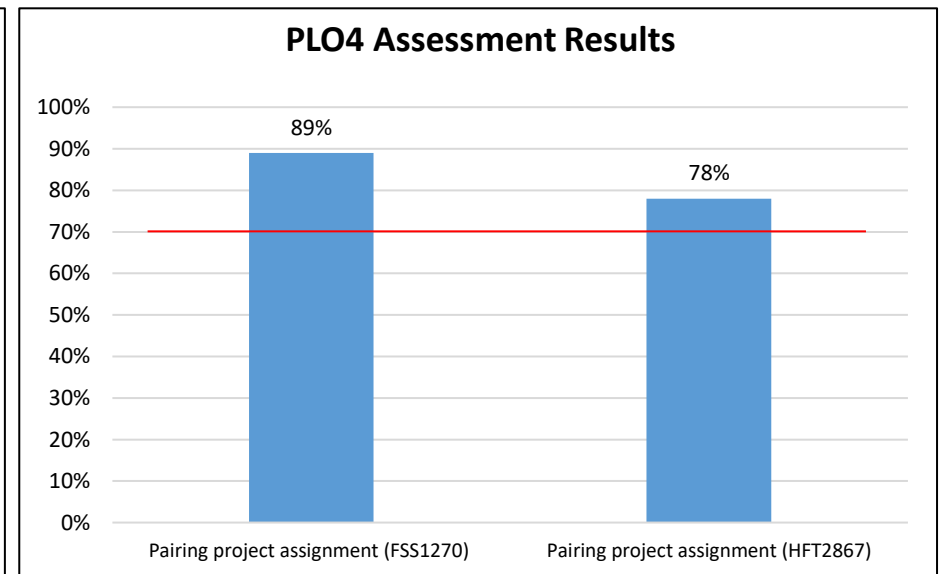
PLO4. Pair wines and beer with appropriate food choices. *Target: 70% of students achieving 70% or higher*
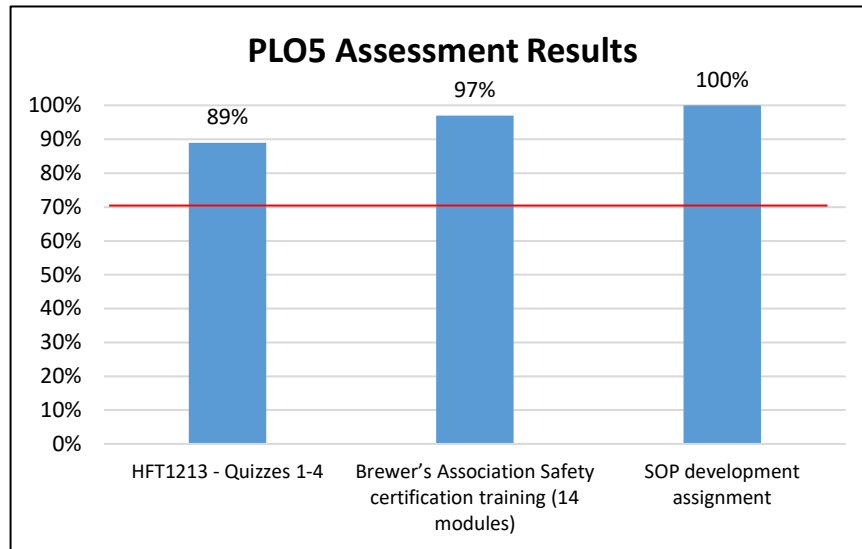
Assessment Results – 2020-2021
#082500

PLO5 Assessment Results

89% — HFT1213 - Quizzes 1-4
97% — Brewer's Association Safety certification training (14 modules)
100% — SOP development assignment

PLO5. Understand standard cleaning, sanitizing, and safety procedures in a commercial brewery or bar. *Target: 70% of students achieving 70% or higher*

PLO6 Assessment Results

100% — Project - brew commercial size batch of beer
95% — Perform draft line cleaning assignment on 10 draft beer lines according to industry standards

PLO6. Demonstrate skills in sanitation and safety procedures for a commercial brewery or bar. *Target: 70% of students achieving 70% or higher*

PLO7 Assessment Results

100% — HFT1021 - Test 1
100% — HFT1021 - Lab Evals
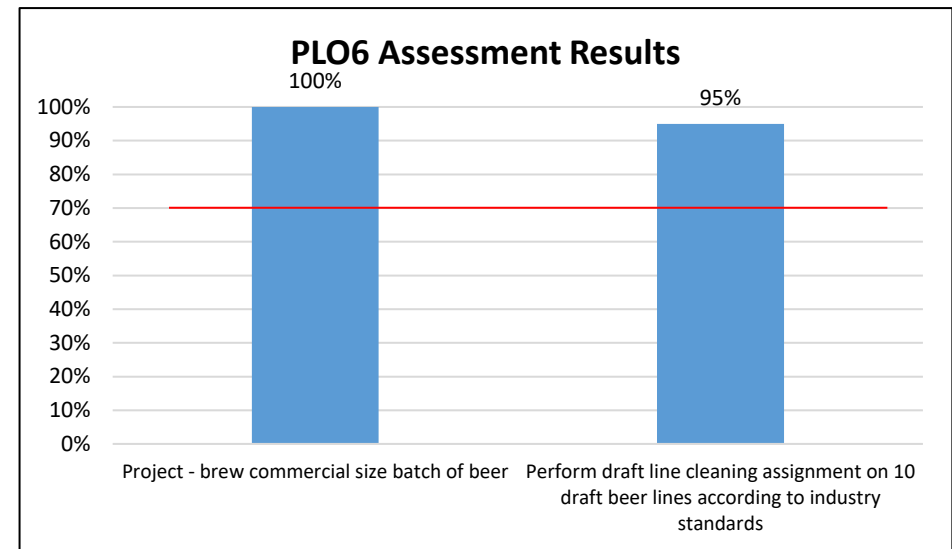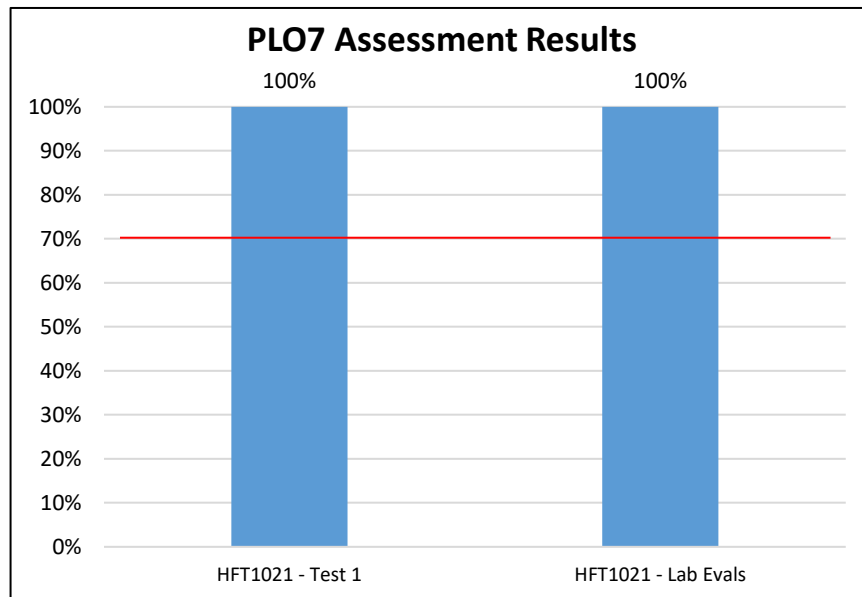
PLO7. Demonstrate beverage servings in a commercial setting while conforming to safe practices and applicable laws. *Target: 70% of students achieving 70% or higher*
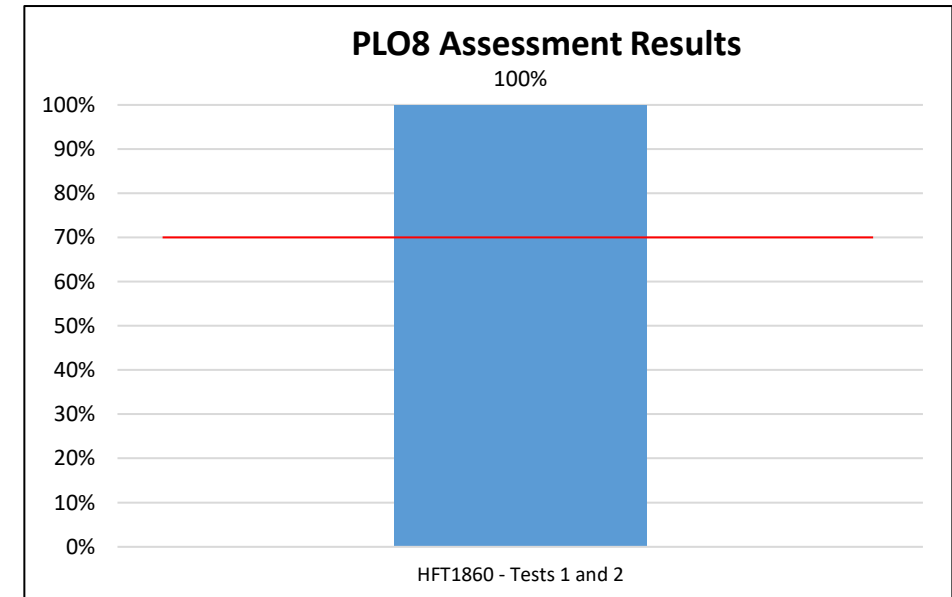
PLO8 Assessment Results

100% — HFT1860 - Tests 1 and 2

PLO8. Identify and explain the various components of beverage management in accordance with federal, state and local regulations. *Target: 70% of students achieving 70% or higher*

Assessment Results – 2020-2021
#082500

PLO9 Assessment Results

89% — HFT1201 - Test 2
99% — Beverage menu assignments
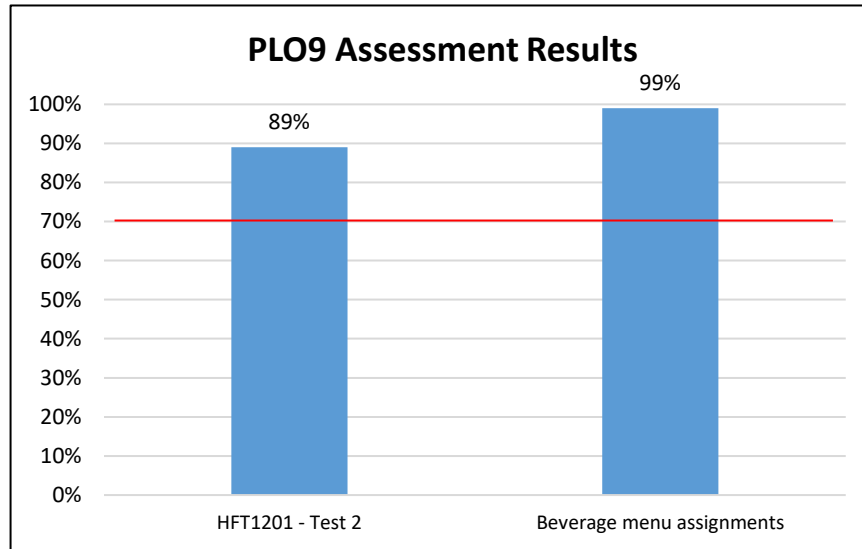
PLO9. Demonstrate the ability to design a beverage menu. *Target: 70% of students achieving 70% or higher*
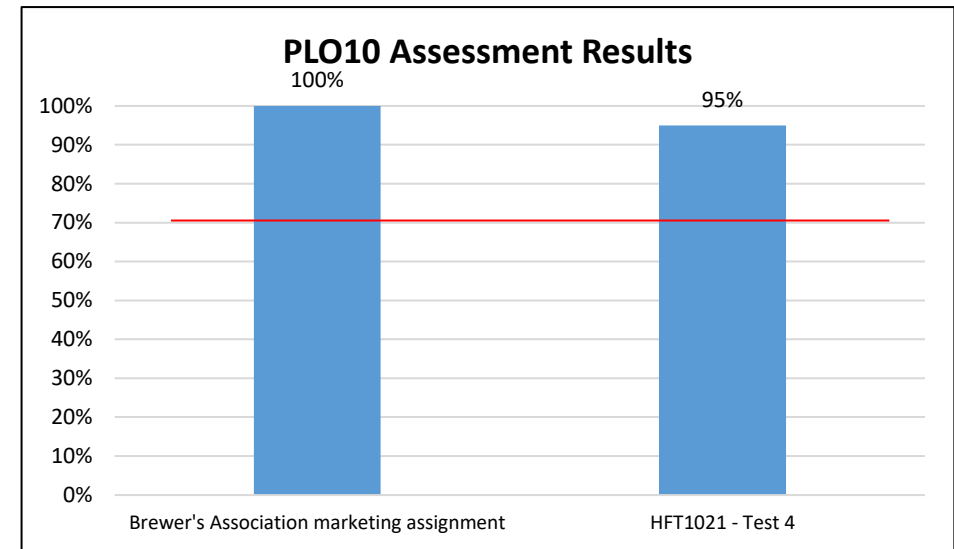
PLO10 Assessment Results

100% — Brewer's Association marketing assignment
95% — HFT1021 - Test 4

PLO10. Identify and develop a marketing plan for beverage products for a hospitality establishment. *Target: 70% of students achieving 70% or higher*

Program Learning Outcomes
BAS – Hospitality #600100

PLO 1: Demonstrate effective communications that integrate decision-making and analytical thinking skills.

PLO 2: Identify and apply management decision-making to include an appreciation for diversity, cultural awareness, and organizational behavior.

PLO 3: Apply human resource methods and concepts that are consistent with community, industry, and organizational standards, policies, and procedures.

PLO 4: Integrate effective and efficient management and behavioral principles for leading and managing resources.

PLO 5: Demonstrate the ability to apply legal and ethical decision-making in management situations.

PLO 6: Formulate and apply effective customer relations techniques and applications.

PLO 7: Demonstrate skill in managerial accounting concepts, analysis, and applications.

PLO 8: Integrate operational processes and information systems into a managerial-specific context.

PLO 9: Identify the strategic planning process to include development of an organizational mission statement with measurable goals, objectives, and activities.

PLO 10: Apply team processes, practices, and collaboration in a management-related context

PLO 11: Manage a project from inception to successful conclusion using critical thinking, communication, problem solving, and decision-making

Assessment Results – 2020-2021
BAS - Hospitality Concentration #600100
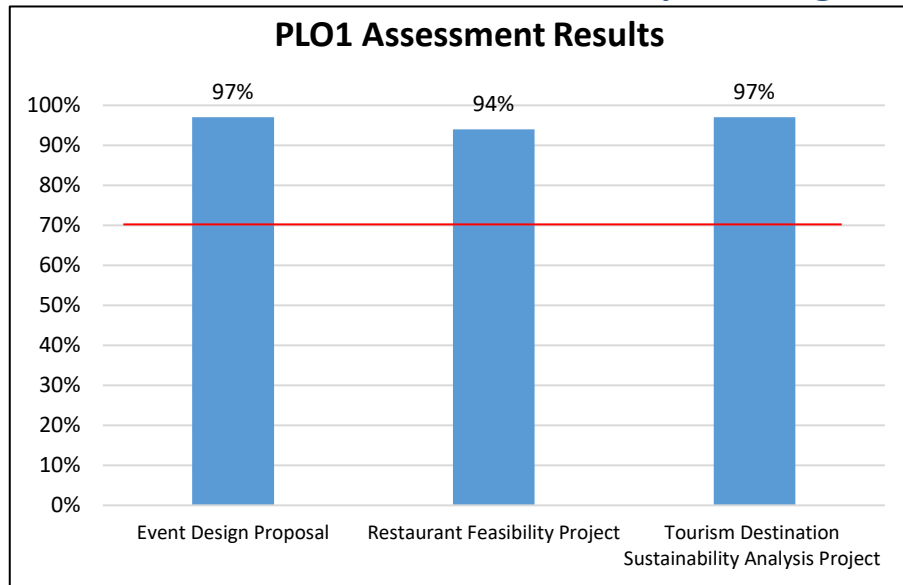
PLO1 Assessment Results

- Event Design Proposal: 97%
- Restaurant Feasibility Project: 94%
- Tourism Destination Sustainability Analysis Project: 97%

PLO1. Demonstrate effective communications that integrate decision-making and analytical thinking skills. *Target: 70% of students achieving 70% or higher*
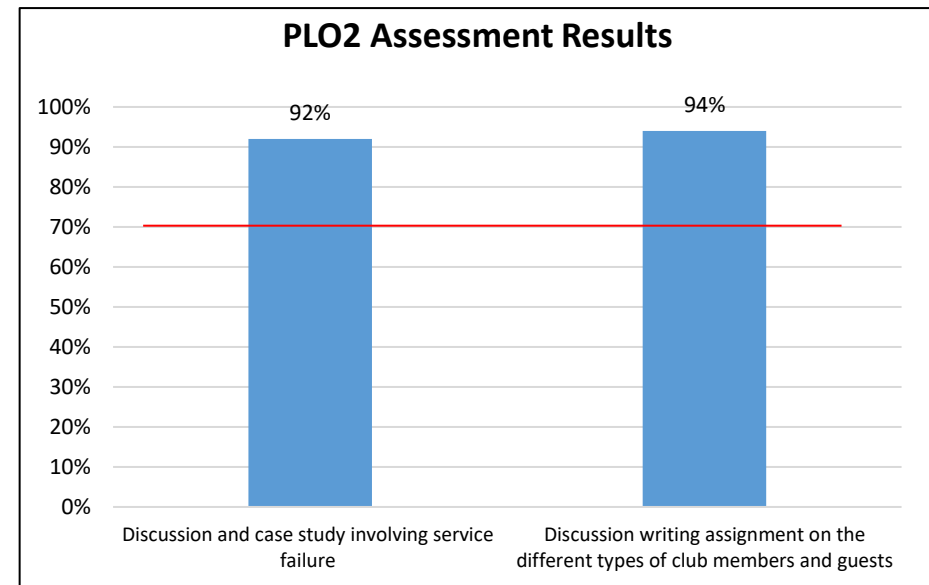
PLO2 Assessment Results

- Discussion and case study involving service failure: 92%
- Discussion writing assignment on the different types of club members and guests: 94%

PLO2. Identify and apply management decision-making to include an appreciation for diversity, cultural awareness, and organizational behavior. *Target: 70% of students achieving 70% or higher*
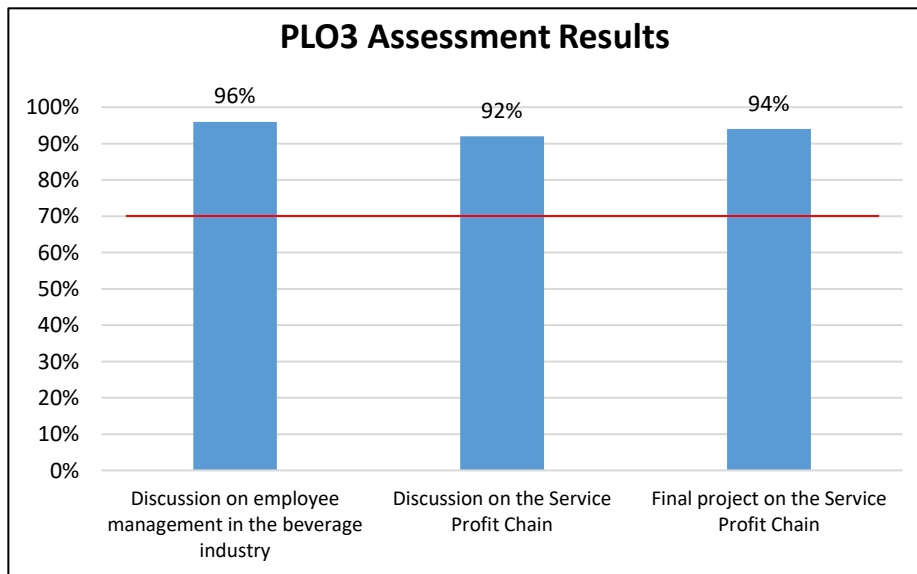
PLO3 Assessment Results

- Discussion on employee management in the beverage industry: 96%
- Discussion on the Service Profit Chain: 92%
- Final project on the Service Profit Chain: 94%

PLO3. Apply human resource methods and concepts that are consistent with community, industry, and organizational standards, policies, and procedures. *Target: 70% of students achieving 70% or higher*
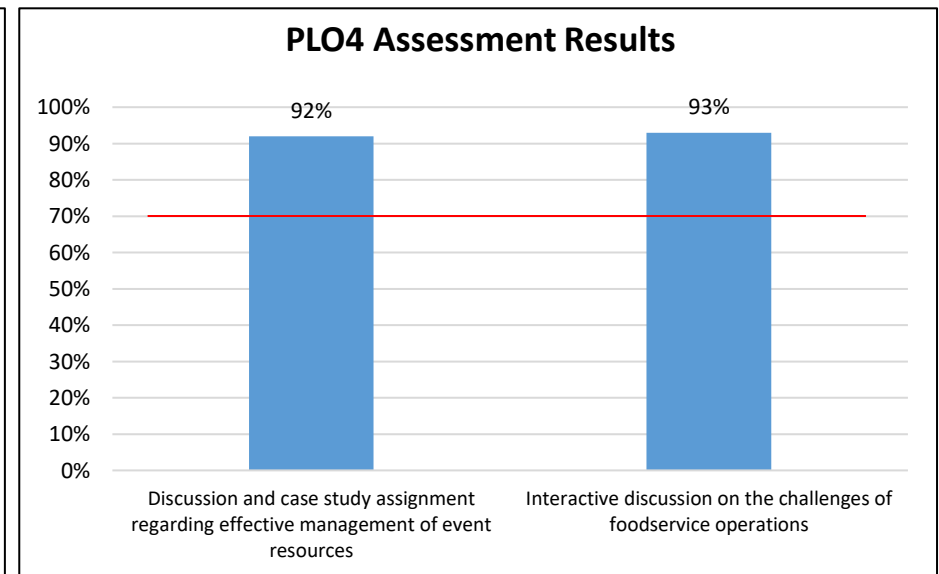
PLO4 Assessment Results

- Discussion and case study assignment regarding effective management of event resources: 92%
- Interactive discussion on the challenges of foodservice operations: 93%

PLO4. Integrate effective and efficient management and behavioral principles for leading and managing resources. *Target: 70% of students achieving 70% or higher*

Assessment Results – 2020-2021
BAS - Hospitality Concentration #600100

PLO5 Assessment Results

- Discussion on employee management: 96%
- Case study on the ethical and operational implications of "going green" in the restaurant industry: 95%
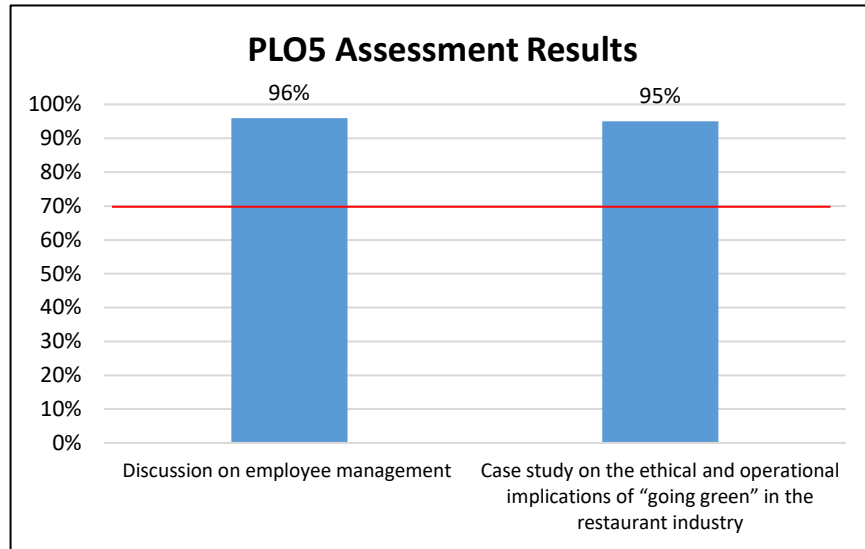
PLO5. Demonstrate the ability to apply legal and ethical decision-making in management situations. *Target: 70% of students achieving 70% or higher*
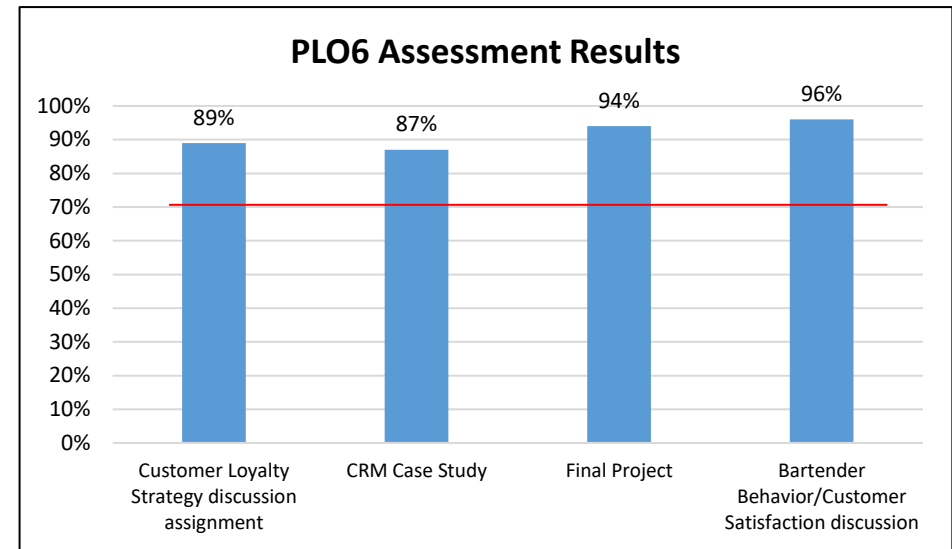
PLO6 Assessment Results

- Customer Loyalty Strategy discussion assignment: 89%
- CRM Case Study: 87%
- Final Project: 94%
- Bartender Behavior/Customer Satisfaction discussion: 96%

PLO6. Formulate and apply effective customer relations techniques and applications. *Target: 70% of students achieving 70% or higher*

PLO7 Assessment Results

- Financial Controls for the Hotel Industry Quiz: 92%
- Budgeting and Control Quiz for the Restaurant Industry: 87%

PLO7. Demonstrate skill in managerial accounting concepts, analysis, and applications. *Target: 70% of students achieving 70% or higher*

PLO8 Assessment Results

- Event Design Proposal: 96%
- Restaurant Feasibility Project: 94%
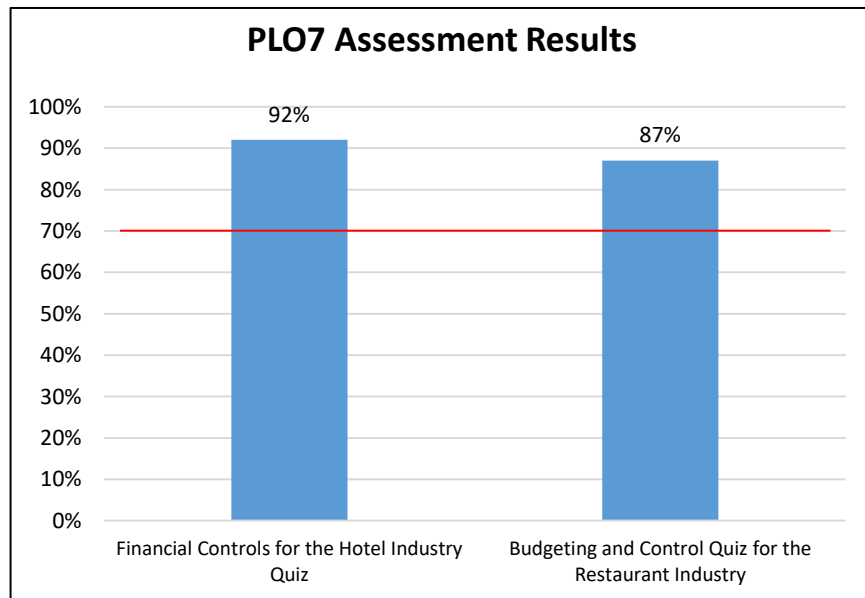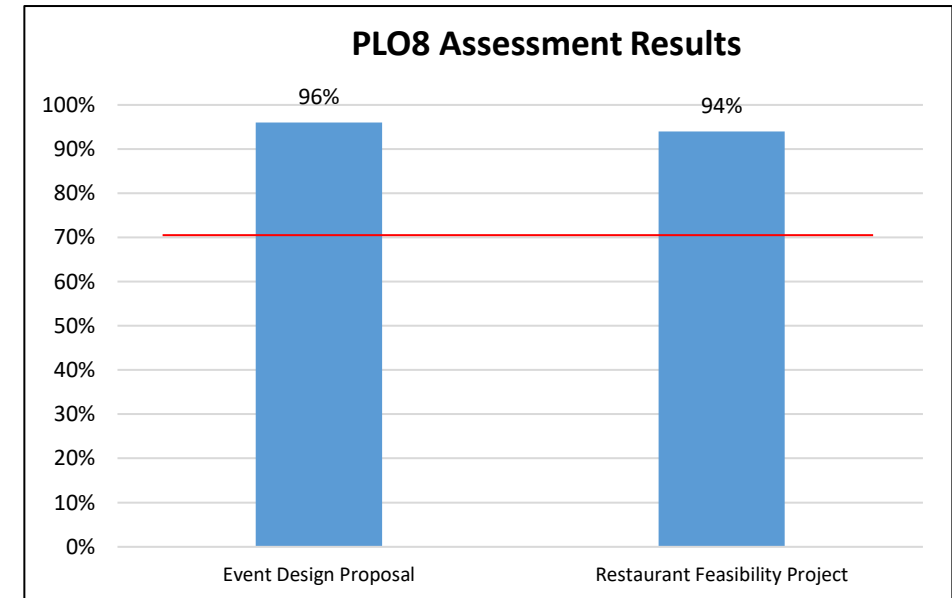
PLO8. Integrate operational processes and information systems into a managerial-specific context. *Target: 70% of students achieving 70% or higher*

Assessment Results – 2020-2021
BAS - Hospitality Concentration #600100

PLO9 Assessment Results

95%

Hotel Mission, Vision, and Pillars of Excellence Development Discussion assignment
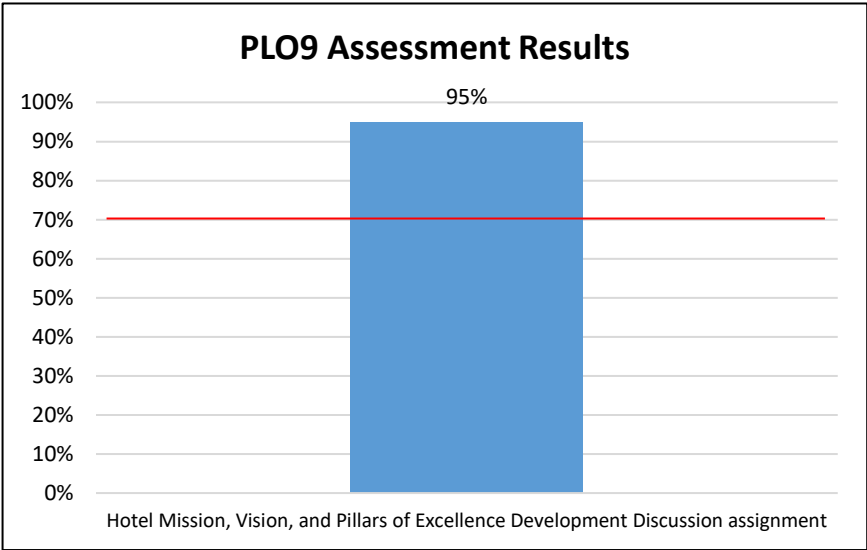
PLO9. Identify the strategic planning process to include development of an organizational mission statement with measurable goals, objectives, and activities. *Target: 70% of students achieving 70% or higher*

PLO10 Assessment Results

96%   97%

Event Design Proposal   Club Operations Scenario Discussion
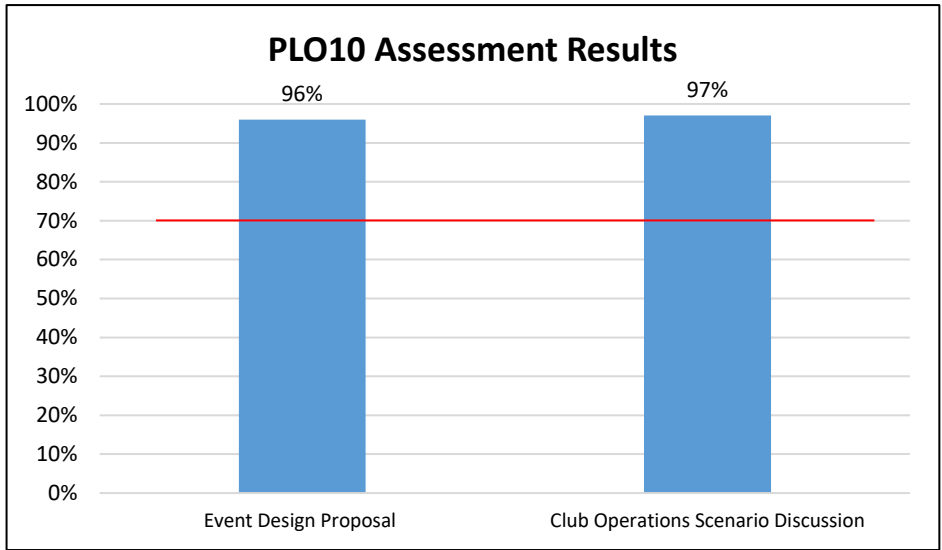
PLO10. Apply team processes, practices, and collaboration in a management-related context. *Target: 70% of students achieving 70% or higher*
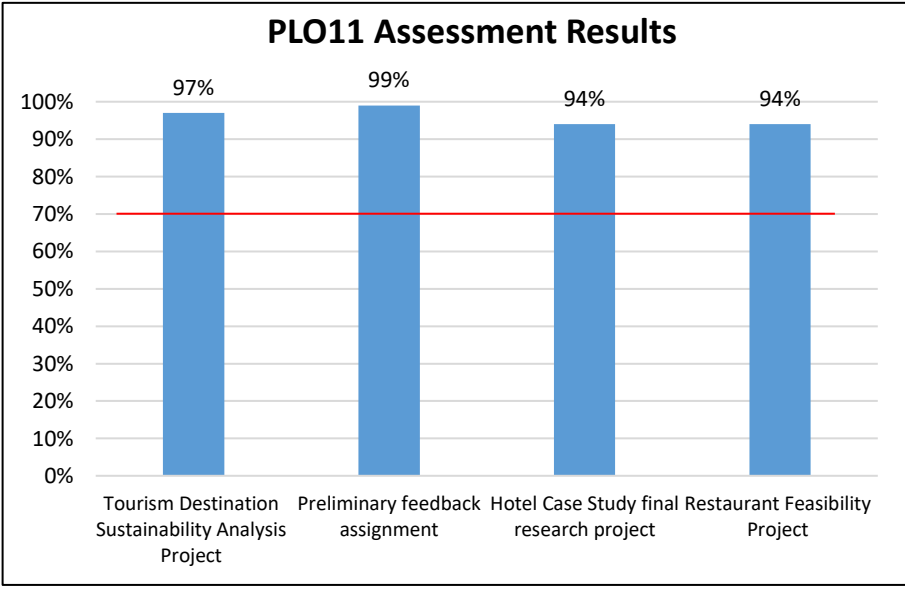
PLO11 Assessment Results

97%   99%   94%   94%

Tourism Destination Sustainability Analysis Project | Preliminary feedback assignment | Hotel Case Study final research project | Restaurant Feasibility Project

PLO11. Manage a project from inception to successful conclusion using critical thinking, communication, problem solving, and decision-making. *Target: 70% of students achieving 70% or higher*

Assessment Data 2019-2020 and 2020-2021: Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	19/20	20/21	19/20	20/21	19/20	20/21	19/20	20/21
0819 - Culinary Arts	85%-92%	85%-92%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-89%
0826 - Baking and Pastry Arts	50%-75%	60%-80%	50%-75%	70%-73%	50%-70%	60%-79%	70%	74%-81%
2226 - Culinary Management	85%-92%	85%-92%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-89%
2012 - Hospitality Management	92%-96%	93%-96%	90%-96%	93%-95%	93%-97%	93%-98%	95%-97%	95%-97%
0825 - Hospitality Beverage Science	70%	80%	78%-80%	89%	87%-90%	90%	70%	89%
6001 – BAS, Hospitality Concentration	87%-93%	94%-97%	88%-97%	96%-99%	86%-100%	92%-94%	87%-88%	96%94%

Headcount by Major

Major	2017-2018	2018-2019	2019-2020	2020-2021
0819 - CULINARY ARTS	40	17	37	41
0825 – HOSPITALITY BEVERAGE SCIENCE		7	17	13
0826 – BAKING AND PASTRY ARTS		11	32	34
1034 - BAKING AND PASTRY*	34	8		
2012 - HOSPITALITY MANAGEMENT	84	49	73	56
2226 - CULINARY MANAGEMENT	154	70	84	67
6001 – SUPERV & MGMT – HOSPITALITY CONC	22	38	31	47
Total	334	200	272	251

*Program Closed

Students are duplicated across programs, unduplicated in the total.

Source: IR Program Assessment Data

Graduates by Major

Major	2017-2018	2018-2019	2019-2020	2020-2021
0819 – Culinary Arts	13	7	2	7
0825 – Hospitality Beverage Science			2	6
0826 – Baking and Pastry Arts				7
1034- - Baking and Pastry*	20	10	1	
2012 - Hospitality Management	20	19	13	18
2226 - Culinary Management	25	42	18	13
6001 – BAS – Hospitality Conc.		4	11	12
Total	78	82	47	63

*Program Closed

Source: IR Program Assessment Data

Program and Race/Ethnicity	2018-2019	2019-2020	2020-2021
081900 - Culinary Arts Cert.	**7**	**2**	**7**
Black		1	2
Hispanic	1		1
Two or More Races	1	1	
Unknown			1
White		1	3
082500 - Hospitality Beverage Science		**2**	**6**
Black			2
Hispanic/Latino			1
White		2	3
082600 - Baking and Pastry Arts			**7**
Black			1
Hispanic/Latino			1
White			5
201200 - Hospitality Management A.S.	**18**	**13**	**18**
American Indian/Alas		1	
Asian		1	1
Black	4	2	2
Hispanic/Latino	1	1	3
Two or More Races		1	1
Unknown	1		
White	12	7	11
222600 - Culinary Management A.S.	**42**	**18**	**13**
Asian			1
Black	7	6	2
Hispanic/Latino	6	4	3
Two or More Races	1	1	3
Unknown	3		
White	25	7	4
600100 – BAS -Hospitality Concentration	**4**	**11**	**12**
Black			1
Hispanic/Latino	1	4	1
Unknown		1	
White	3	6	10
Grand Total	**81**	**47**	**63**

Time to Degree

Program	Average of Yrs to Degree (2019-2020 Graduates)	Average of Yrs to Degree (2020-2021 Graduates)
082500 – Hospitality Beverage Science		1.3
082600 – Baking and Pastry Arts		1.1
201200 - Hospitality Management A.S.	1.8	1.7
222600 - Culinary Management A.S.	2.6	1.4
600100 – BAS, Hospitality Concentration	1.6	2

Source: IR Program Assessment Data

Graduation Rates

Major.	Fall Cohort Year	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0825 – Hospitality Beverage Science	2018	2	1	50%	1	50%
	2019 - 200% In progress	7	3	42.9%	3	42.9%
	2020 – In progress	3	0	0%	0	0%
0826 – Baking and Pastry Arts	2018	1	0	0%	0	0%
	2019 - 200% In progress	14	4	28.6%	4	28.6%
	2020 – In progress	14	0	0%	0	0%
2012- Hospitality Management	2015	32	9	28.1%	10	31.3%
	2016	29	6	20.7%	7	24.1%
	2017 - 200% In progress	29	9	31%	9	31%
	2018 - In progress	28	15	53.6%	15	53.6%
2226- Culinary Management	2015	58	18	31%	20	34.5%
	2016	40	12	30%	14	35%
	2017 - 200% In progress	41	15	36.6%	15	36.6%
	2018 - In progress	49	20	40.8%	20	40.8%
6001 – BAS, Hospitality Conc.	2017 – In progress	4	3	75%	3	75%
	2018 - In progress	17	7	41.2%	7	41.2%

Source: IR Program Assessment Data

Graduation Rates by Race/Ethnicity (1 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0825 - Hospitality Beverage Science	2018	White	2	1	50%	1	50%
	2019 –200% In progress	White	7	3	42.9	3	42.9
	2020 – In progress	White	3	0	0%	0	0%
0826 - Baking and Pastry Arts	2018	White	1	0	0%	0	0%
	2019 –200% In progress	Black	1	1	100%	1	100%
		Hispanic	4	1	25%	1	25%
		White	9	2	22.2%	2	22.2%
	2020 – In progress	Black	2	0	0%	0	0%
		Hispanic	3	0	0%	0	0%
		Two or More Races	1	0	0%	0	0%
		White	8	0	0%	0	0%
2012- Hospitality Management	2016	Asian	1	0	0%	0	0%
		Black	5	0	0%	1	20%
		Hispanic	10	4	40%	4	40%
		Two or More Races	1	0	0%	0	0%
		White	12	2	16.7%	2	16.7%
	2017 – 200% In progress	Asian	1	1	100%	1	100%
		Black	6	1	16.7%	1	16.7%
		Hispanic	3	1	33.3%	1	33.3%
		Unknown	4	1	25%	1	25%
		White	15	5	33.3%	5	33.3%
	2018 – In progress	Asian	2	1	50%	1	50%
		Black	4	2	50%	2	50%
		Hispanic	7	3	42.9%	3	42.9%
		Two or More Races	1	0	0%	0	0%
		White	14	9	64.3%	9	64.3%

Source: IR Program Assessment Data

Graduation Rates by Race/Ethnicity (2 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
2226- Culinary Management	2016	Black	14	3	21.4%	4	28.6%
		Hispanic	4	1	25%	1	25%
		Unknown	1	1	100%	1	100%
		White	21	7	33.3%	8	38.1%
	2017 – 200% In progress	Black	5	4	80%	4	80%
		Hispanic	13	5	38.5%	5	38.5%
		Two or More Races	2	0	0%	0	0%
		Unknown	1	1	100%	1	100%
		White	20	5	25%	5	25%
	2018 – In progress	Asian	1	1	100%	1	100%
		Black	11	2	18.2%	2	18.2%
		Hispanic	13	4	30.8%	4	30.8%
		Two or More Races	3	3	100%	3	100%
		Unknown	3	2	66.7%	2	66.7%
		White	18	8	44.4%	8	44.4%
6001 – BAS, Hospitality Conc.	2017 – 200% In progress	Hispanic	2	2	100%	2	100%
		White	2	1	50%	1	50%
	2018 – In progress	Black	2	1	50%	1	50%
		Hispanic	2	1	50%	1	50%
		Two or More Races	1	0	0%	0	0%
		White	12	5	41.7%	5	41.7%

Source: IR Program Assessment Data

Graduation Rates By Gender (1 of 2)

Major	Fall Term	Gender	# Students	Graduation			
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
0825 – Hospitality Beverage Science	2018	Male	2	1	50%	1	50%
	2019	Female	1	0	0%	0	0%
		Male	6	3	50%	3	50%
	2020	Female	2	0	0%	0	0%
		Male	1	0	0%	0	0%
0826 – Baking and Pastry Arts	2018	Male	1	0	0%	0	0%
	2019	Female	11	4	36.4%	4	36.4%
		Male	2	0	0%	0	0%
		PrefNoAns	1	0	0%	0	0%
	2020	Female	13	0	0%	0	0%
		Male	1	0	0%	0	0%

Graduation Rates By Gender (2 of 2)

Major	Fall Term	Gender	# Students	Graduation			
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
2012- Hospitality Management	2015	Female	23	5	21.7%	6	26.1%
		Male	9	4	44.4%	4	44.4%
	2016	Female	15	3	20%	4	26.7%
		Male	14	3	21.4%	3	21.4%
	2017	Female	19	7	36.8%	7	36.8%
		Male	10	2	20%	2	20%
	2018	Female	19	10	52.6%	10	52.6%
		Male	7	3	42.9%	3	42.9%
		PrefNoAns	2	2	100%	2	100%
2226 - Culinary Management A.S.	2015	Female	30	10	33.3%	10	33.3%
		Male	25	7	28%	7	28%
		Unknown	3	1	33.3%	1	33.3%
	2016	Female	18	6	33.3%	7	38.9%
		Male	21	5	23.8%	6	28.6%
		PrefNoAns	1	1	100%	1	100%
	2017	Female	22	6	27.3%	6	27.3%
		Male	18	9	50%	9	50%
		Unknown	1	0	0%	0	0%
	2018	Female	31	12	38.7%	12	38.7%
		Male	18	8	44.4%	8	44.4%
6001 – BAS, Hospitality Conc.	2017	Female	2	2	100%	2	100%
		Male	2	1	50%	1	50%
	2018	Female	10	4	40%	4	40%
		Male	7	3	42.9%	3	42.9%

Source: IR Program Assessment Data

Persistence Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
					N	%	N	%	
0825 – Hospitality Beverage Science	FA18 to SP19	4	0	4	0	0%	2	50%	50%
	FA19 to SP20	12	1	11	0	0%	9	81.8%	81.8%
	FA20 to SP21	9	2	7	0	0%	5	71.4%	71.4%
0826 – Baking and Pastry Arts	FA18 to SP19	3	0	3	0	0%	2	66.7%	66.7%
	FA19 to SP20	24	0	24	1	4.2%	22	91.7%	95.8%
	FA20 to SP21	26	4	22	1	4.5%	19	86.4%	90.9%

Source: IR Program Assessment Data

Persistence Rates by Race/Ethnicity

Major	Fall Cohort Year	Race/ Ethnicity	# in Cohort	Excluded	Adjusted Cohort	Persistence by DSC		Persistence by Program		Total Persistence
0825 – Hospitality Beverage Science	FA18 to SP19	White	4	0	4	0	0%	2	50%	50%
	FA19 to SP20	Black	2	0	2	0	0%	1	50%	50%
		Hispanic	1	0	1	0	0%	1	100%	100%
		Unknown	9	1	8	0	0%	7	77.8%	77.8%
	FA20 to SP21	Black	1	0	1	0	0%	1	100%	100%
		Hispanic	1	1	0					
		White	7	1	6	0	0%	4	66.7%	66.7%
0826 – Baking and Pastry Arts	FA18 to SP19	Black	1	0	1	0	0%	1	100%	100%
		White	2	0	2	0	0%	1	50%	50%
	FA19 to SP20	Black	1	0	1	0	0%	1	100%	100%
		Hispanic	7	0	7	0	0%	6	85.7%	85.7%
		Two or More Races	1	0	1	0	0%	1	100%	100%
		White	15	0	15	1	6.7%	14	93.3%	100%
	FA20 to SP21	Black	2	1	1	0	0%	1	100%	100%
		Hispanic	6	1	5	1	20%	3	60%	80%
		Two or More Races	2	0	2	0	0%	2	100%	100%
		White	16	2	14	0	0%	13	92.9%	92.9%

Source: IR Program Assessment Data

Persistence Rates by Gender

Program and Cohort Year		Gender	Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
						N	%	N	%	
0825 – Hospitality Beverage Science	FA18 to SP19	Female	1	0	1	0	0%	0	0%	0%
		Male	3	0	3	0	0%	2	67%	67%
	FA19 to SP20	Female	2	0	2	0	0%	2	100%	100%
		Male	10	1	9	0	0%	7	91.7%	91.7%
	FA20 to SP21	Female	4	1	3	0	0%	2	66.7%	66.7%
		Male	5	1	4	0	0%	3	75%	75%
0826 – Baking and Pastry Arts	FA18 to SP19	Female	2	0	2	0	0%	1	50%	50%
		Male	1	0	1	0	0%	1	100%	100%
	FA19 to SP20	Female	16	0	16	1	6.3%	14	87.5%	93.8%
		Male	6	0	6	0	0%	6	100%	100%
		Unknown	2	0	2	0	0%	2	100%	100%
	FA20 to SP21	Female	24	4	20	1	5%	18	90%	95%
		PrefNoAns	1	0	1	0	0%	0	0%	0%
		Unknown	1	0	1	0	0%	1	100%	100%

Source: IR Program Assessment Data

Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
2012 Hospitality Management	2016	68	12	56	1	1.8%	29	51.8%	53.6%
	2017	64	17	47	1	2.1%	29	61.7%	63.8%
	2018	65	11	54	0	0%	34	63%	63%
	2019	66	15	51	0	0%	30	58.8%	58.8%
2226 Culinary Management	2016	137	28	109	3	2.8%	65	59.6%	62.4%
	2017	126	20	106	4	3.8%	60	56.6%	60.4%
	2018	106	38	68	0	0%	42	61.8%	61.8%
	2019	73	17	56	1	1.8%	27	48.2%	50%
600100 – BAS, Hospitality Conc.	2016	1	0	1	0	0%	1	100%	100%
	2017	8	0	8	0	0%	7	87.5%	87.5%
	2018	34	5	29	0	0%	23	79.3%	79.3%
	2019	36	13	23	1	4.3%	13	56.5%	60.9%

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.

Source: IR Program Assessment Data

Retention Rates by Race/Ethnicity (1 of 2)

Major	Fall Term	Race/Ethnicity	Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		Total Retained
						N	%	N	%	
2226 - Culinary Management	2017	Asian	2	0	2	0	0%	1	50%	50%
		Black	13	2	11	0	0%	7	63.6%	63.6%
		Hispanic	10	3	7	0	0%	4	57.1%	57.1%
		Two or More Races	1	1	0					
		Unknown	3	1	2	0	0%	1	50%	50%
		White	35	10	25	1	4%	16	64%	68%
	2018	Asian	3	0	3	0	0%	2	66.7%	66.7%
		Black	12	3	9	0	0%	6	66.7%	66.7%
		Hispanic	12	1	11	0	0%	7	63.6%	63.6%
		Two or More Races	3	0	3	0	0%	2	66.7%	66.7%
		Unknown	1	0	1	0	0%	0	0%	0%
		White	34	7	27	0	0%	17	63%	63%
	2019	Asian	1	1	0					
		Black	23	4	19	1	5.3%	9	47.5%	52.6%
		Hispanic	17	3	14	0	0%	8	57.1%	57.1%
		Two or More Races	3	2	1	0	0%	1	100%	100%
		White	29	7	22	0	0%	9	40.9%	40.9%

Source: IR Program Assessment Data

Retention Rates by Race/Ethnicity (2 of 2)

Major	Fall Term	Race/Ethnicity	Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		Total Retained
						N	%	N	%	
2012-Hospitality Management	2017	Black	21	2	19	0	0%	14	73.7%	73.7%
		Hispanic	27	3	24	1	4.2%	11	45.8%	50%
		Two or More Races	6	2	4	1	25%	1	25%	50%
		Unknown	6	1	5	0	0%	3	60%	60%
		White	66	12	54	2	3.7%	31	57.4%	61.1%
	2018	American Indian	1	0	1	0	0%	0	0%	0%
		Asian	1	0	1	0	0%	1	100%	100%
		Black	22	9	13	0	0%	9	69.2%	69.2%
		Hispanic	25	7	18	0	0%	11	61.1%	61.1%
		Two or More Races	4	1	3	0	0%	2	66.7%	66.7%
		Unknown	3	3	0					
		White	50	18	32	0	0%	19	59.4%	59.4%
	2019	American Indian	1	1	0	0	0%	0	0%	0%
		Asian	3	2	1	0	0%	0	0%	0%
		Black	8	1	7	0	0%	3	42.9%	42.9%
		Hispanic	13	2	11	0	0%	7	63.6%	63.6%
		Two or More Races	3	1	2	0	0%	0	0%	0%
		White	38	8	30	0	0%	20	66.7%	66.7%
600100 –BAS - Hospitality Conc	2017	Hispanic	3	0	3	0	0%	3	100%	100%
		White	5	0	5	0	0%	4	80%	80%
	2018	Black	1	0	1	0	0%	1	100%	100%
		Hispanic	8	2	6	0	0%	6	100%	100%
		Two or More Races	1	0	1	0	0%	0	0%	0%
		Unknown	1	0	1	0	0%	1	100%	100%
		White	23	3	20	0	0%	15	75%	75%
	2019	Black	3	0	3	0	0%	2	66.7%	66.7%
		Hispanic	6	3	3	0	0%	0	0%	0%
		Two or More Races	1	0	1	0	0%	1	100%	100%
		Unknown	1	1	0					
		White	25	9	16*	1	6.3%	10	62.5%	68.8%

Retention Rates by Gender

Major	Fall Term	Gender	Registered	Exclusions	Adjusted Cohort	Retained by Program	
						N	%
2012-Hospitality Management	2017	Female	37	6	31	20	65%
		Male	27	11	26	9	56%
	2018	Female	45	8	37	25	67.6%
		Male	20	3	17	9	52.9%
	2019	Female	43	11	32	21	65.6%
		Male	21	3	18	8	44.4%
		PrefNoAns	2	1	1	1	100%
2226 - Culinary Management	2017	Female	63	8	55	34	62%
		Male	60	12	48	25	52%
		PrefNoAns	1	0	1	0	0%
		Unknown	2	0	2	1	50%
	2018	Female	59	20	39	24	61.5%
		Male	46	18	28	17	60.7%
		PrefNoAns	1	0	1	1	100%
	2019	Female	40	9	31	15	48.4%
		Male	31	7	24	11	45.8%
		PrefNoAns	1	1	0		
		Unknown	1	0	1	1	100%
6001 – BAS Hospitality Conc.	2017	Female	5	0	5	4	80%
		Male	3	0	3	3	100%
	2018	Female	20	4	16	13	81.3%
		Male	14	1	13	10	76.9%
	2019	Female	20	7	13	9	69.2%
		Male	16	6	10	4	40%

Source: IR Program Assessment Data

Placement Rates

Program Title	Major	2015/16		2016/17		2017/18		2017/18		Average Annual Salary
		DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	
Culinary Arts	0819	0%	89%	100%	75%	88%	89%	50%	88%	$**,***
Baking and Pastry	1034	73%	70%	****%	59%	33%	****%	100%	60%	$**,***
					Revised	67%	67%	57%	57%	$**,***
Culinary Management	2226	57%	65%	91%	61%	100%	65%	N/A	65%	$**,***
					Revised	88%	78%	68%	68%	$28,052
Hospitality Management	2012	94%	92%	****%	88%	50%	80%	N/A	91%	$**,***
					Revised	78%	79%	88%	82%	$29,644

*Inactive Program

N/A - No placement data for the program.

(****), ($**,***), or (***%) - Number of graduates less than 10 but greater than 0 suppressed.

Indicates the College average above the State Averages

Indicates the College average same as the State Averages

Indicates the College average below the State Averages

Course Success Rates (1 of 2)

Major	Course	2017-2018		2018-2019		2019-2020		2020-2021		
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
0819 – Culinary Arts	HUN1203			20	85%	25	72%	28	71%	
0825 – Hospitality Beverage Science	FSS1287			4	100%	7	86%	10	90%	↑
	HFT1021					13	100%	5	60%	
	HFT1213			8	88%	12	92%	4	100%	↑
	HFT1860					14	93%	5	100%	
	HFT2009			21	86%	28	100%	16	88%	
	HFT2804			6	100%	10	100%	6	100%	
	HFT2822					4	100%	9	78%	
	HFT2867					9	100%	9	89%	
0826 – Baking and Pastry Arts	FOS1141			6	100%	18	100%	15	93%	
	FOS1142			5	100%	20	90%	14	93%	↑
	FOS1151					12	92%	9	89%	
	FOS2140			2	50%	6	100%	10	100%	
	FOS2145					16	100%	14	93%	
	FOS2146					12	83%	13	100%	↑
	FOS2147					12	100%	14	93%	
	FOS2161			8	88%	26	88%	19	95%	↑
2226 - Culinary Management	FOS1201*	93	94%	107	93%	112	87%	109	93%	
	FSS1063C^	62	97%	53	96%	44	89%	50	88%	
	FSS1202C**	96	89%	73	89%	75	88%	67	87%	
	FSS1222C**	79	92%	73	89%	56	93%	57	89%	
	FSS1240C	40	85%	45	93%	20	80%	16	81%	↑
	FSS1242C	33	91%	43	91%	31	84%	8	100%	
	FSS1270***	87	87%	98	93%	76	82%	72	90%	
	FSS2210C^	61	95%	40	95%	31	90%	28	86%	
	FSS2284C**	66	95%	61	90%	55	87%	45	91%	↑

*Also in 0826, 0819, and 2012   ***Also in 0819, 0825, and 2012
**Also in 0819 and 2012   ^Also in 0819

Source: IR Program Assessment Data

Course Success Rates (2 of 2)

Major	Course	2017-2018		2018-2019		2019-2020		2020-2021		
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2012- Hospitality Management	HFT1000*	113	93%	117	85%	106	85%	109	83%	
	HFT1410	50	88%	31	97%	35	91%	38	89%	
	HFT1940C^	71	99%	58	100%	44	86%	49	94%	↑
	HFT1941C^	63	100%	59	100%	44	84%	39	95%	
	HFT2009	17	94%							
	HFT2276	36	86%	34	97%	31	97%	35	94%	
	HFT2282***	72	96%	60	97%	65	94%	49	86%	
	HFT2454**	54	94%	55	93%	58	90%	50	86%	
	HFT2500	29	83%	29	97%	41	76%	43	95%	↑
	HFT2750	40	88%	39	95%	48	77%	44	86%	
	HFT2780	32	91%	27	89%	41	83%	37	95%	
	HFT2942C	51	92%	52	98%	22	86%	23	91%	
	HUN1203	40	80%							
6001 – BAS - Hospitality Concentration	HFT3373			15	93%	14	100%	15	100%	
	HFT3700	17	94%	21	95%	11	100%	27	96%	
	HFT4064			27	96%	17	94%	22	95%	↑
	HFT4253	15	93%	14	100%	14	100%	13	100%	
	HFT4277			17	100%	14	100%	23	100%	
	HFT4809			23	100%	14	100%	22	95%	
School		1,492	93%	1,466	94%	1363	88%	1290	90%	↑

*Also in 0826 and 2226   ***Also in 2226

**Also in 0826, 0825, and 2226   ^Also in 0819 and 2012

Indicates a success rate of 90% or higher
Indicates a success rate between 70% and 89%
Indicates a success rate below 70%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	Success	2019-2020 Enroll	Success	2020-2021 Enroll	Success
0819 - Culinary Arts	20	85%	25	72%	28	71%
HUN1203	20	85%	25	72%	28	71%
Asian			1	100%	1	100%
Black	4	100%	8	50%	2	100%
Hispanic/Latino	2	100%	4	100%	4	25%
Unknown					2	50%
Two or More Races	1	100%	1	0%	1	100%
White	13	77%	11	82%	18	78%
0825 - Hospitality Bev. Sci.	39	90%	97	97%	64	88%
FSS1287	4	100%	7	86%	10	90%
Black					2	100%
Hispanic			1	100%		
White	3	100%	6	83%	8	88%
HFT1021			13	100%	5	60%
Black			2	100%	1	100%
Hispanic/Latino			1	100%		
White			10	100%	4	50%
HFT1213	8	88%	12	92%	4	100%
Black					1	100%
Two or More Races			1	100%		
White	4	75%	11	91%	3	100%
HFT1860			14	93%	5	100%
Black			2	100%	1	100%
Hispanic/Latino			1	100%		
White			11	91%	4	100%
HFT2009	21	86%	28	100%	16	88%
Black	4	100%	5	100%	1	100%
Hispanic/Latino	2	100%	2	100%		
Two or More Races					1	100%
White	14	79%	21	100%	14	86%
HFT2804	6	100%	10	100%	6	100%
Black					1	100%
White	2	100%	10	100%	5	100%
HFT2822			4	100%	9	78%
Black			1	100%	2	100%
Hispanic/Latino					1	100%
White			3	100%	6	67%
HFT2867			9	100%	9	89%
Black			2	100%	1	100%
Hispanic/Latino			1	100%		
White			6	100%	8	88%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	Success	2019-2020 Enroll	Success	2020-2021 Enroll	Success
0826 - Baking and Pastry	21	90%	97	97%	108	94%
FOS1141	6	100%	18	100%	15	93%
Black	1	100%	1	100%	2	100%
Hispanic/Latino	1	100%	5	100%	3	100%
Two or More Races			1	100%	1	100%
White	4	100%	11	100%	9	89%
FOS1142	5	100%	20	90%	14	93%
Black			2	100%	1	100%
Hispanic/Latino	1	100%	4	100%	3	67%
Two or More Races			1	0%	1	100%
White	4	100%	13	92%	9	100%
FOS1151			12	92%	9	89%
Asian					1	100%
Black			1	100%		
Hispanic/Latino			3	100%	1	100%
White			8	88%	7	86%
FOS2140	2	50%	6	100%	10	100%
Asian			1	100%		
Black					1	100%
Hispanic/Latino	1	0%	2	100%	2	100%
White	1	100%	3	100%	7	100%
FOS2145			16	100%	14	93%
Asian			1	100%		
Black			1	100%	1	100%
Hispanic/Latino			5	100%	2	100%
Two or More Races					1	100%
White			9	100%	10	90%
FOS2146			12	83%	13	100%
Black			1	100%	1	100%
Hispanic/Latino			4	75%	3	100%
Two or More Races					1	100%
White			7	86%	8	100%
FOS2147			12	100%	14	93%
Asian			1	100%		
Black					2	100%
Hispanic/Latino			4	100%	1	100%
Two or More Races					1	100%
White			7	100%	10	90%
FOS2161	8	88%	26	88%	19	95%
Black	1	100%	3	100%	3	100%
Hispanic/Latino	2	50%	9	89%	3	100%
Two or More Races					1	100%
White	3	100%	14	86%	12	92%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	2018-2019 Success	2019-2020 Enroll	2019-2020 Success	2020-2021 Enroll	2020-2021 Success
2012 - Hospitality Mgmt.	160	95%	535	86%	516	89%
HFT1000	117	85%	106	85%	109	83%
Asian	3	100%	2	100%	2	100%
Black	11	82%	18	78%	21	76%
Hispanic	27	89%	15	93%	21	86%
Native Hawaiian			1	100%		
Two or More Races	5	60%	5	40%	7	100%
Unknown			1	100%	2	50%
White	71	86%	64	88%	56	84%
HFT1410	31	97%	35	91%	38	89%
Asian	1	100%	1	100%		
Black	3	100%	4	100%	4	75%
Hispanic	5	100%	5	40%	6	67%
Native Hawaiian					1	100%
Two or More Races	1	100%	2	100%	3	100%
White	21	95%	23	100%	24	96%
HFT1940C	58	100%	44	86%	49	94%
American Indian			1	100%		
Asian	1	100%	2	100%		
Black	10	100%	7	86%	10	90%
Hispanic	10	100%	10	100%	10	80%
Native Hawaiian					1	100%
Two or More Races	2	100%	4	50%	2	100%
Unknown					1	100%
White	34	100%	20	85%	25	100%
HFT1941C	59	100%	44	84%	39	95%
American Indian			1	100%		
Asian			3	100%		
Black	11	100%	4	100%	6	100%
Hispanic	10	100%	11	73%	9	100%
Native Hawaiian					1	100%
Two or More Races	2	100%	4	75%	2	100%
Unknown	1	100%	1	100%	1	100%
White	35	100%	20	85%	20	90%
HFT2276	34	97%	31	97%	35	94%
Asian	1	100%	1	100%	1	100%
Black	6	100%	7	100%	3	67%
Hispanic	5	80%	4	100%	4	100%
Native Hawaiian					1	100%
Two or More Races					2	100%
White	21	100%	19	95%	24	96%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	2018-2019 Success	2019-2020 Enroll	2019-2020 Success	2020-2021 Enroll	2020-2021 Success
2012 - Hospitality Mgmt.	160	95%	535	86%	516	89%
HFT2282	60	97%	65	94%	49	86%
Asian	1	100%	2	100%		
Black	10	100%	11	82%	14	79%
Hispanic	10	100%	10	90%	10	100%
Native Hawaiian					1	100%
Two or More Races	3	100%	5	80%	2	100%
Unknown	1	100%	1	100%		
White	35	94%	36	100%	22	82%
HFT2454	55	93%	58	90%	50	86%
Asian			3	100%		
Black	12	83%	11	100%	9	89%
Hispanic	14	93%	10	100%	8	88%
Native Hawaiian					1	100%
Two or More Races	3	100%	1	100%	4	100%
White	25	96%	33	82%	28	82%
HFT2500	29	97%	41	76%	43	95%
Asian	1	100%	1	100%		
Black	6	100%	10	80%	6	100%
Hispanic	1	100%	7	71%	4	100%
Native Hawaiian					1	100%
Two or More Races	1	100%	1	100%	4	100%
White	20	95%	22	73%	28	93%
HFT2750	39	95%	48	77%	44	86%
Asian	1	100%	1	100%		
Black	4	75%	14	57%	5	80%
Hispanic	5	100%	5	60%	5	100%
Two or More Races	1	100%	2	100%	3	100%
Unknown			1	100%		
White	28	96%	25	88%	31	84%
HFT2780	27	89%	41	83%	37	95%
Asian	1	100%	1	100%		
Black	4	100%	8	63%	2	50%
Hispanic	3	67%	6	83%	2	100%
Native Hawaiian					1	100%
Two or More Races	1	100%	1	100%	3	100%
Unknown					1	100%
White	17	88%	25	88%	28	96%

Source: IR Program Assessment Data

Course Success Rates by Race/Ethnicity (3 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Enroll	Success	2019-2020 Enroll	Success	2020-2021 Enroll	Success
2012 - Hospitality Mgmt.	160	95%	535	86%	516	89%
HFT2942C	52	98%	22	86%	23	91%
Asian			1	100%		
Black	9	100%	4	100%	4	75%
Hispanic	6	100%	5	80%	5	100%
Two or More Races	3	100%	3	100%	1	100%
Unknown					2	100%
White	32	97%	9	78%	11	91%
2226 - Culinary Mgmt.			500	87%	452	90%
FOS1201	107	93%	112	87%	109	93%
Asian					1	100%
Black	23	87%	29	76%	23	87%
Hispanic	23	96%	18	94%	23	91%
Native Hawaiian			1	100%	1	100%
Two or More Races	3	100%	6	83%	5	80%
Unknown			1	100%	2	100%
White	55	95%	57	89%	54	96%
FSS1063C	53	96%	44	89%	50	88%
Black	14	100%	11	82%	10	90%
Hispanic	11	100%	11	82%	9	89%
Two or More Races	4	100%	3	100%	4	100%
Unknown			1	100%	1	100%
White	23	91%	18	94%	26	85%
FSS1202C	73	89%	75	88%	67	87%
Black	15	93%	18	83%	10	80%
Hispanic	13	100%	15	100%	15	87%
Native Hawaiian			1	100%		
Two or More Races	3	100%	5	60%	3	100%
Unknown	1	100%	1	100%	2	100%
White	38	82%	35	89%	37	86%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	Success	2019-2020 Enroll	Success	2020-2021 Enroll	Success
2226 - Culinary Mgmt.	160	95%	500	87%	516	89%
FSS1222C	73	89%	56	93%	57	89%
Black	15	93%	12	83%	7	100%
Hispanic	13	100%	12	92%	11	100%
Native Hawaiian			1	100%		
Two or More Races	3	100%	2	100%	3	100%
Unknown	1	100%	1	100%	2	50%
White	38	82%	28	96%	34	85%
FSS1240C	45	93%	20	80%	16	81%
Asian			1	100%		
Black	8	100%	5	100%	5	80%
Hispanic	5	100%	6	67%	3	67%
Two or More Races	4	100%	1	100%	2	100%
White	24	88%	7	71%	6	83%
FSS1242C	43	91%	31	84%	8	100%
Asian			1	100%		
Black	10	100%	8	63%	3	100%
Hispanic	4	100%	6	100%	1	100%
Two or More Races	3	67%	3	100%		
White	24	88%	13	85%	4	100%
FSS1270	98	93%	76	82%	72	90%
Asian	2	100%	1	100%	1	100%
Black	17	94%	13	92%	15	93%
Hispanic	21	100%	15	73%	11	82%
Native Hawaiian					1	100%
Two or More Races	3	67%	2	100%	4	75%
Unknown	3	100%	2	50%	1	100%
White	52	90%	43	81%	39	92%
FSS2210C	40	95%	31	90%	28	86%
Asian			1	100%		
Black	7	86%	7	86%	7	86%
Hispanic	8	100%	5	100%	6	100%
Two or More Races	3	67%	3	100%	3	100%
Unknown	2	100%	1	100%	1	100%
White	20	100%	14	86%	11	73%

Source: IR Program Assessment Data

Course Success Rates by Race/Ethnicity (4 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Enroll	2018-2019 Success	2019-2020 Enroll	2019-2020 Success	2020-2021 Enroll	2020-2021 Success
2226 - Culinary Mgmt.	160	95%	500	87%	516	89%
FSS2284C	61	90%	55	87%	45	91%
American Indian			1	100%		
Asian	2	100%	1	100%		
Black	10	100%	11	73%	7	100%
Hispanic	11	100%	12	83%	8	88%
Hawaiian					1	100%
Two or More Races	5	80%	3	100%	3	100%
Unknown	1	100%	1	100%	1	100%
White	32	84%	26	92%	25	88%

Program, Course, and Race/Ethnicity	2018-2019 Enroll	2018-2019 Success	2019-2020 Enroll	2019-2020 Success	2020-2021 Enroll	2020-2021 Success
6001 BAS -Hospitality Conc.	117	97%	84	99%	122	98%
HFT3373	15	93%	14	100%	15	100%
Black			2	100%	2	100%
Hispanic/Latino	6	83%	3	100%		
Unknown			1	100%		
White	9	100%	8	100%	13	100%
HFT3700	21	95%	11	100%	27	96%
Asian					1	100%
Black					4	75%
Hispanic	1	100%	2	100%	1	100%
Two or More Races					1	100%
White	15	93%	9	100%	20	100%
HFT4064	27	96%	17	94%	22	95%
Asian					1	100%
Black			5	80%	2	100%
Hispanic	6	100%	2	100%	1	100%
Two or More Races					1	100%
White	19	95%	10	100%	17	94%
HFT4253	14	100%	14	100%	13	100%
Black	1	88%	2	100%	3	100%
Hispanic	4	100%	1	100%	1	100%
Two or More Races					1	100%
White	8	100%	11	100%	8	100%
HFT4277	17	100%	14	100%	23	100%
Asian					1	100%
Black			2	100%	2	100%
Hispanic/Latino	6	100%	2	100%	2	100%
Two or More Races			1	100%	1	100%
White	11	100%	9	100%	17	100%
HFT4809	23	100%	14	100%	22	95%
Asian					1	100%
Black	1	100%	2	100%	2	100%
Hispanic/Latino	6	100%	2	100%	1	100%
Two or More Races					1	100%
White	15	100%	10	100%	17	94%
Grand Total	1,466	94%	1,363	88%	1290	90%

Indicates a success rate of 90% or higher
Indicates a success rate between 70% and 89%
Indicates a success rate below 70%

Source: IR Program Assessment Data

Overall Success Rates by Race/Ethnicity

Program and Race/Ethnicity	2019-2020		2020-2021	
	Enroll	Success	Enroll	Success
0819 - Culinary Arts	25	72%	28	71%
Asian	1	100%	1	100%
Black	8	50%	2	100%
Hispanic/Latino	4	100%	4	25%
Two or More Races	1	0%	2	50%
Unknown			1	100%
White	11	82%	18	78%
0825 - Hospitality Beverage Science	97	97%	64	88%
Black	12	100%	10	100%
Hispanic/Latino	6	100%	1	100%
Two or More Races	1	100%	1	100%
White	78	96%	52	85%
0826 - Baking and Pastry Arts	122	93%	108	94%
Asian	3	100%	1	100%
Black	9	100%	11	100%
Hispanic/Latino	36	94%	18	94%
Two or More Races	2	50%	6	100%
White	72	93%	72	93%
2012 - Hospitality Management	535	86%	516	89%
American Indian/Alas	2	100%		
Asian	18	100%	3	100%
Black	98	82%	84	82%
Hispanic/Latino	88	84%	84	90%
Native Hawaiian/Paci	1	100%	8	100%
Two or More Races	28	75%	33	100%
Unknown	4	100%	7	86%
White	296	88%	297	90%

Program and Race/Ethnicity	2019-2020		2020-2021	
	Enroll	Success	Enroll	Success
2226 - Culinary Management	500	87%	452	90%
American Indian/Alas	1	100%		
Asian	5	100%	2	100%
Black	114	81%	87	90%
Hispanic/Latino	100	88%	87	90%
Native Hawaiian/Paci	3	100%	3	100%
Two or More Races	28	89%	27	93%
Unknown	8	88%	10	90%
White	241	88%	236	89%
6001 - BAS-Hospitality Conc.	84	99%	122	98%
Asian			4	100%
Black	13	92%	15	93%
Hispanic/Latino	12	100%	6	100%
Two or More Races	1	100%	5	100%
Unknown	1	100%		
White	57	100%	92	98%
Grand Total	1363	88%	1290	90%

Indicates a success rate of 90% or higher
Indicates a success rate between 70% and 89%
Indicates a success rate below 70%

Source: IR Program Assessment Data

Civitas – Programs

Captured on 12/16/2020
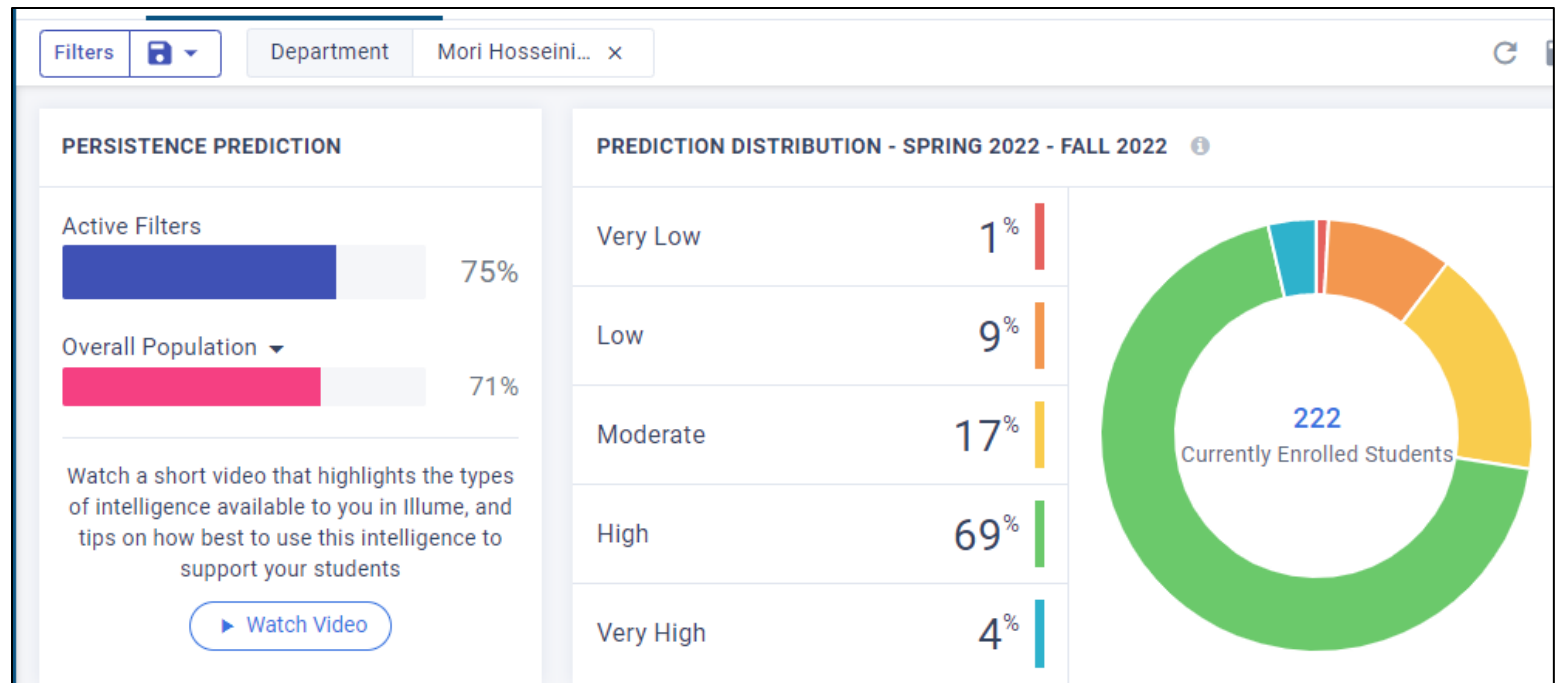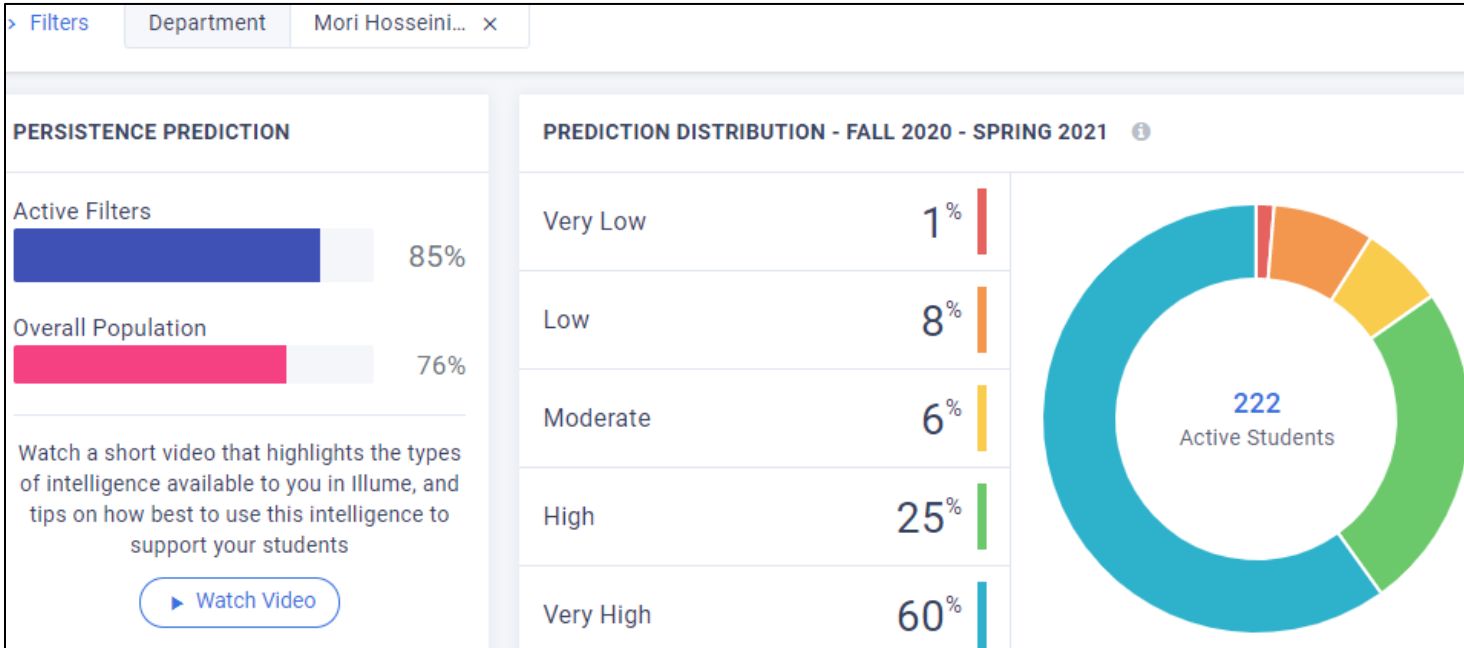
Captured on 3/22/2022

Civitas – illume Courses

Captured on 3/22/2022