

Culinary Arts
Program Assessment Plan

Last Revised 12/14/2009

Catalog Description

The Culinary Arts program leads to an associate in applied science degree and is designated as an extended degree program in that the student must complete a minimum of 73 or more required credit hours. This program is designed to prepare the student to become a professional culinarian leading to an Executive Chef or Management position. The first year emphasizes basic cooking and baking methods and principles, proper use of tools and equipment and sanitation and safety procedures. Management principles and financial operations will be presented. The students practice these skills with an emphasis on classical and international cuisines, fine dining concepts and supervisory skills. Upon graduation, students will be eligible for certification by the American Culinary Federation.

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Learning Outcome

The CUL graduate demonstrates knowledge and skills necessary to prepare food in a commercial kitchen.

Benchmark	Assessment Method	Assessment Date
163.1A 90% of the students will receive a 75% grade or higher in capstone course, CUL2400.	Report on students final grade performance in CUL 2400 course. Final grade includes quiz and test scores, daily evaluation score on skill performance in kitchen duties (based on program standard evaluation form)and course project requirements.	4/1/2010
163.1B 90% of CUL students will pass the A.C.F. cooks certification practical test with 75% or higher when taken at completion of program requirements.	A.C.F. practical exam will be taken by student at completion of core culinary coursework. Test evaluated by A.C.F. standards with certified judges.	5/1/2010

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Learning Outcome

The CUL graduate demonstrates competencies in food and beverage business operations process (i.e. cost analysis, purchasing, and product development).

Benchmark		Assessment Method	Assessment Date
163.2A	80% of the students will receive a 75% grade or higher in CUL 1240	Report on summary of final grade outcomes in CUL 1240 course which includes quiz, final test scores, and course project requirements. CUL 1240 Menu Project requirements available for review.	4/1/2010
163.2B	80% of the CUL students will achieve 80% or higher on final grade in CUL2020	Report on summary of CUL2020 final grade outcomes.	5/1/2010

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The CUL graduate demonstrates to their supervising chef, the ability and skills to successfully perform work assignments and maintain employment in a professional kitchen.

Benchmark		Assessment Method	Assessment Date
163.3A	85% of the students will receive an above satisfactory rating from the supervising chef during their internship. Standard evaluation form will be provided to chef.	Completed evaluation reports are submitted directly to program coordinator who oversees culinary internships. Two evaluations are required during internship.	6/1/2010

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The CUL graduate demonstrates the qualities required of a professional chef in an upscale dining market such as, artistry, creativity and refined skills to produce a quality food product.

Benchmark	Assessment Method	Assessment Date
163.4A 80% of the students will receive a 75% grade or higher on their cold platter project requirement as defined in CUL 2130.	Utilizing knowledge and skills attained through practice in class, students will independently plan and produce a buffet cold platter as defined by chefs standards. Students work to be evaluated utilizing some of the standards and criteria for platters produce in ACF Salon competitions.	4/1/2010
163.4B 80% of the students will receive 75% or higher on the plated dessert practical test for CUL2420.	Utilizing knowledge and skills practiced in CUL 2420 the student will independently plan and execute a plated dessert appropriate for an upscale dining operation. The dessert will meet the industry standards as defined in the course outline. A standard evaluation form will be used by the chef instructor with score to be translated into a grade %.	4/1/2010