Outcome Assessment Timeline

Academic Programs

Culinary Arts

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| **APR /SLO 3-Year Cycle** | **2018-2021** | | |
| **Course ID** | **Course-Level Student Learning Outcome (CSLO)** | **Measure/Collect Data** | **Discuss & Plan** |
| Enter your course designator and number here | Enter SLO #1 here | Insert date | Insert date |
| Enter SLO #2 here (add more rows as necessary) |  |  |
| CA 170 | CA 170 - SLO #1 Student will read recipes and apply cooking techniques learned in class to produce daily food items for consumption and evaluation. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 170 - SLO #2 Student will demonstrate accountability for their personal actions in the learning environment. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 170 - SLO #3 Student will use statistical information gathered from research to analyze a variety of aspects of the hospitality business. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 171 | CA 171 - SLO #1 Student will read recipes and apply cooking techniques learned in class to produce daily food items for consumption and evaluation. | Fall 2018, Fall 2019, Fall 2020 | Spring 2021 |
| CA 171 - SLO #2 Student will apply personal skills, attitudes, cultural awareness, and skill proficiency in the classroom. | Fall 2018, Fall 2019, Fall 2020 | Spring 2021 |
| CA 172 | CA 172 - SLO #1 Student will read recipes and apply cooking techniques learned in class to produce daily food items for consumption and evaluation. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 172 - SLO #2 Student will apply personal skills, attitudes, cultural awareness and skill proficiency in the classroom, in preparation for the workplace. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 172 - SLO #3 Student will prepare a menu based project utilizing materials found from various multimedia sources. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 173 | CA 173 - SLO #1 Student will read recipes and apply cooking techniques learned in class to produce daily food items for consumption and evaluation. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 173 - SLO #2 Student will study and research various cultures and demonstrate their foods and cooking techniques. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 181 | CA 181 - SLO #1 Student will read the required material and respond to direct questions in the classroom. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 181 - SLO #2 Students, as a group, will prepare a research paper on safety and sanitation in the kitchen and present the information to the class through oral presentation. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 182 | CA 182 - SLO #1 Students will analyze recipes in order to produce baked goods on a daily basis, using learned techniques from lecture and demonstration. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 182 - SLO #2 Students will develop and produce a seasonal pastry menu to be presented to the instructor for analysis. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 183 | CA 183 - SLO #1 Students will present a topic of research related to food cost and control to the class as a group project. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 183 - SLO #2 Students will create a menu, analyze the food costs and evaluate the potential profitability of the menu items. | Fall 2018, Spring 2019, Fall 2019, Spring 2020, Fall 2020 | Spring 2021 |
| CA 184 | CA 184 - SLO #1 Students will prepare pastry items on a daily basis after evaluating and analyzing recipes, techniques and procedures. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 184 - SLO #2 Students will explore pastries from around the world. focusing on the diversity of food and culture. | Spring 2019, Spring 2020 | Spring 2021 |
| CA 185 | CA 185 - SLO #1 Students will measure ingredients and prepare recipes daily. | Summer 2019, Summer 2020 | Spring 2021 |
| CA 185 - SLO #2 Students will analyze texture and flavor profiles of ingredients used in class. | Summer 2019, Summer 2020 | Spring 2021 |
| CA 185 - SLO #3 Students will learn and analyze cultural diversity through food growing customs and cooking preparations. | Summer 2019, Summer 2020 | Spring 2021 |
| CA 186 | CA 186 - SLO #1 Students will analyze and prepare recipes on a daily basis. | Fall 2018, Fall 2019, Fall 2020 | Spring 2021 |
| CA 186 - SLO #2 Students will research and prepare breads from across the world and analyze their cultural differences. | Fall 2018, Fall 2019, Fall 2020 | Spring 2021 |
|  | | | |
| **Program** | **Program-Level Student Learning Outcome (PSLO)** | **Measure/Collect Data** | **Discuss & Plan** |
|  |  |  |  |
| **Enter title and program number (e.g., English Associate in Arts Transfer**  01406) | Enter PSLO | Insert date  (e.g., 2017-2020) | Insert date  (e.g., Fall 2020) |
| Culinary Arts Associate in Science Degree 01825 | PSLO #1 Demonstrate the ability to apply problem solving strategies and integrate technical knowledge. | Spring 2018, Spring 2019, Spring 2020 | Spring 2021 |

**Directions & Helpful Hints**

In the spaces provided on the timeline, please list course-level and program-level student learning outcomes and when each will be assessed.

**APR/SLO 3-Year Cycle**: The APR/SLO cycle begins with a compressive program review and ends just before the next comprehensive is due.

**Course ID:** Insert course designator (e.g., ENGL 114, MATH 60, COMM 103)

**Course-Level Student Learning Outcome (CSLO):** Write in each CSLO listed on the course outline of record. This can be accessed in CurricUNET.

**Measure:** Insert the semester(s) each CSLO will be measured, and entered into eLumen.

**Discuss & Plan:** State the semester the faculty will meet to discuss assessment results and create action plans as needed.

**Program:** State the program being assessed.

**Program-Level Student Learning Outcome (PSLO):** State the PSLO(s) for each program listed.

Considerations for Completing the SLO Assessment Timeline:

As per the SCEA contract, “The timeline shall ensure that all SLOs in all sections for each course are to be assessed at least once during the 3-year cycle, with a maximum number of course SLOs per section collected by a Unit member at any one time being three (3)”.

According to the ACCJC Standard II.A.3, “The institution identifies and regularly assesses learning outcomes for courses, programs, certificates. And degrees using established institutional procedures.”