|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Program/Discipline Learning Outcomes** | | | | |
| **Academic Year: 2017-2018** | | | | |
| **Program/Discipline: (indicate program/discipline here) Culinary Arts Certificate** | | | | |
| **PROGRAM/DISCIPLINE CONTACT** | | | | |
| **FACULTY: David L. Hooper** | | | **OFFICE: BW240** | |
| **EMAIL: hooperdavidl@jccmi.edu** | | | **PHONE: 517.990.1393** | |
| **Learning Outcome:**  **(Successful students will be able to)** | | **Course(s) in which the assessment will be performed** | **Semesters the outcome will be assessed** | **Assessment tools used for learning outcome** |
| 1 | Students will assess the leadership, supervisory, and human relations skills within the hospitality industry. | CUL100 | Fall | Quizzes, written exam, and research project (based on industry related field trip). |
| 2 | Students will achieve national certification as a ServSafe Food Protection Manager. | CUL101 | Fall | Quizzes, two practice exams, homework.  National Restaurant Association ServSafe Manager Exam. Must pass exam with 75% or higher with single attempt. |
| 3 | Students will demonstrate skill in baking and pastry methods and techniques, product knowledge, and food handling and organization. | CUL115 | Winter | Satisfy a variety of course competencies (multiple attempts). Written Final Exam, Practical Final Exam. Must pass practical exam with 75% or higher with single attempt. |
| 4 | Students will demonstrate knowledge in culinary nutrition | CUL118 | Spring | Satisfy a variety of course competencies (multiple attempts). Written Final Exam. |
| 5 | Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism. | CUL120, CUL121 | Fall, Winter | Satisfy a variety of course competencies (multiple attempts). Written Final Exam, Practical Final Exam. Must pass practical exam with 75% or higher with single attempt. |
| 6 | Students will demonstrate skill in international and regional cuisine methods of cookery, techniques, product knowledge, and food handling and organization. | CUL 227 | Fall | Quizzes, written exam, and research project. |