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| **Program/Discipline Learning Outcomes** | | | | |
| **Academic Year: 2017-2018** | | | | |
| **Program/Discipline: (indicate program/discipline here) Culinary Arts & Hospitality Management** | | | | |
| **PROGRAM/DISCIPLINE CONTACT** | | | | |
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| **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 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. |
| 2 | Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism. | CUL115, CUL120, CUL121, CUL175, CUL227, CUL231 | 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. |
| 3 | Students will demonstrate skill in nutrition, culinary methods, and techniques, culinary knowledge, product knowledge, and food handling and organization. | CUL120, CUL121, CUL118 | Fall, Winter, Spring | 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 food and beverage costing and the labor cost control system as it relates to the hospitality industry. | CUL121, CUL224 | Fall, Winter | Quizzes, homework, written exams and Practical Exam (CUL121). Must pass practical exam with 75% or higher with single attempt. |
| 5 | Students will demonstrate skill in baking and pastry methods and techniques, product knowledge, and food handling and organization. | CUL120, CUL121, CUL115 | 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. | CUL175, CUL 227 | Fall | Quizzes, written exam, and research project. |
| 7 | Students will assess the leadership, supervisory, and human relations skills within the hospitality industry. | CUL100, CUL150 | Fall, Winter | Quizzes, written exam, and research project (based on industry related field trip). |
| 8 | Students will gain working experience from the hospitality industry at the end of the two year program. | CUL245 | Fall, Winter, Spring | Site supervisor evaluation and portfolio |