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| **Program/Discipline Learning Outcomes** |
| **Academic Year: 2017-2018** |
| **Program/Discipline: (indicate program/discipline here) Culinary Arts & Hospitality Management – Bachelor of Applied Science**  |
| **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 | The successful student will identify the principles of business as they relate to marketing, leadership, management, and decision-making.  | HTM300, HTM330  | Fall (even year) | Course Project  |
| 2 | The successful student will apply the learned information with the goal of identifying a sound and financially healthy environment.  | HTM305 | Fall (odd year) | Capstone Project  |
| 3 | The successful student will learn to differentiate questionable ethical standards from sound ethical behavior within the hospitality industry.  | HTM313 | Fall (even year) | Capstone Project |
| 4 | The successful student will identify sound practices that aid in the management of clubs and special events.  | HTM 320 | Fall (odd year) | Final Exam  |
| 5 | The successful student will demonstrate technical, financial, operational knowledge as it relates to gaming and convention sales management.  | HTM325 | Fall (odd year) | Final Exam |
| 6 | Students will complete in-house training, assigned by a supervisor, while working directly in the hospitality industry  | CUL345, CUL 445, CUL455 | Fall, Winter, Spring | Portfolio |