|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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** | | | | |
| **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 | 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 |