**Argosy University**
**College of Creative Arts and Design**
**Art of Cooking Diploma Assessment Review**
**FY17 (2016-2017)**

To support program quality and integrity, the San Diego campus of the College of Art and Design's Art of Cooking diploma program undergoes annual assessment reviews. Below are some statistics, findings, interventions and outcomes related to those reviews. If you have any questions, please contact Dr. Melinda Lester, Senior Director of Institutional Effectiveness at 714-338-4211 or mlester@aii.edu.

| By The Numbers | | FY16 | FY17 | FY18 |
|---|---|---|---|---|
| Annual Enrollment | | 46 | 27 | 24 |
| Annual Enrollment Demographics: Race and/or Ethnicity | | | | |
| American Indian or Alaska Native | | 2 | | |
| Asian | | | | 1 |
| Black or African American | | | | 1 |
| Hispanic/Latino | | 5 | 10 | 7 |
| Native Hawaiian or Other Pacific Islander | | | | |
| Race and Ethnicity Unknown | | 26 | 12 | 9 |
| Two or more races | | 13 | 5 | 4 |
| White | | | | 2 |
| Gender | | | | |
| Female | | 23 | 12 | 10 |
| Male | | 23 | 15 | 13 |
| | | | | |
| Annual Graduation (Total Headcount) | | 7 | 3 | 2 |
| Completion Rate - (Expected program length = 5 quarters or 55 weeks) | On Time – % of students who completed the program within 100% of the expected program length. | 8.2% | 8.7% | 22.2% |
| | 150% – % of students who completed the program within 150% of the expected program length. | 8.2% | 17.9% | 5.3% |
| | 200% – % of students who completed the program within 200% of the expected program length. | 9.6% | 3.7% | 17.2% |
| | | | | |
| Job Placement (Headcount of Students Available) | | 7 | 1 | N/A* |
| Job Placement Rates (% of Students who accepted a position within 6 months of graduation) | | 28.6% | 100% | N/A* |

*Not Yet Reported

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# FY17 Achievement of Program Outcomes

The annual review process includes direct and indirect assessments, with rubrics, tests, surveys and metrics used to measure the success of the Student Learning Outcomes (SLOs) for each program. The categories included herein to compile the results are *Mostly Successful, Needs Improvement, Not Successful* and *Insufficient or No Data*.

The category of "*Mostly Successful*" required the program or department to have the majority of their goals achieved (75% and above). The category of "*Needs Improvement*" was indicated where 50-74% of the program goals showed some success. The "*Not Successful*" category was indicated when a program goal was not meeting the success rate indicated in the Criteria for Success for that SLO at 49% or below. "*Insufficient Data*" was indicated when there was not enough information about the program goal to make a decision about the overall goal. This would include not having enough graduates, a newer program at the campus, or results not reported.

| S | Mostly Successful - Combined scores at 75% and above | NI | Needs Improvement - Combined scores at 50-74% | N | Not Successful – Combined scores 49% and below | ND | No Data |
|---|---|---|---|---|---|---|---|

**Outcome 1.** Graduates establish and maintain safety and sanitation procedures.

| Measure | Criteria for Success | # Students Assessed | Results |
|---|---|---|---|
| 1a. Garde Manger Floor scoring sanitation rubric | Assessment results should average a 3.5 on a scale of 1.0 – 5.0 | 6 | 3.8 |
| 1b. Completion of 15 hours of instruction in sanitation and safety. | 100% of students meet the co-requisite / prerequisite for culinary labs | 6 | 87.5% |

**Outcome 2.** Graduates demonstrate the ability to prepare standardized recipes using a variety of cooking techniques which meet industry quality standards.

| Measure | Criteria for Success | # Students Assessed | Results |
|---|---|---|---|
| 2b. Program Exit Practical Exam – total cooking grade. | Assessment results should average a 3.5 on a scale of 1.0 – 5.0 | 2 | 3.7 |

**Outcome 3.** Graduates prepare a variety of recipes utilizing the correct techniques, ingredients and equipment which meet industry quality standards.

| Measure | Criteria for Success | # Students Assessed | Results |
|---|---|---|---|
| 3a. Asian Cuisine Exit Practical Exam Grade, include written exam and product ID. | Assessment results should average a 3.5 on a scale of 1.0 – 5.0 | 4 | 4.3 |

**Outcome 4.** Graduates define and articulate the core values of the culinary professional.

| Measure | Criteria for Success | # Students Assessed | Results |
|---------|---------------------|---------------------|---------|
| 4a. Faculty developed scoring rubric, based on industry standards during the Exit Practical – Oral assessments | Assessment results should average a 3.5 on a scale of 1.0 – 5.0 on appropriate components on the assessment. | N/A | ND |

## Closing the Loop: Results of FY17 Action Plan and Use of Results

| Outcome | Main Issue | Action Taken | Results of Action Taken |
|---------|------------|--------------|-------------------------|
| **1** | Completion of MyServSafeLab and ServSafe Exam results need improvement.<br><br>Students take an online module called MyServSafeLab. Once the training is completed, students prefer to take the easier Food Handler test.<br><br>Two students did take the exam, but only one at the indicated benchmark of 85% on the first try.<br><br>Passing the modules and exam is a prerequisite for continuing their studies and enrolling in kitchen courses. | Taken in the first quarter or two, the MyServSafeLab module is included as part of the course Concepts and Theories of Culinary Techniques. The modules are a co-requisite of the course and subsequent kitchen courses require passing the modules.<br><br>Faculty in the Concepts course will more closely monitor the progress by the students, assign points for section completion, and encourage the students to complete. One hour of the course time was dedicated weekly to concentrating on the outcomes of this module. | Preliminary results show some improvement in the results of those enrolled. Continue to monitor and assess viability of other means of improvement of scores.<br><br>If a student does not successfully complete the MyServSafeLab, they are not allowed to take and kitchen/lab courses until it is completed. |
| | Improve Retention<br><br>Being a small program, the students in the program need to be supported to assure they are able to persist in the courses through graduation. | Retention rates have fluctuated over the past few years from 38.9% to 51.3% to 45.0%. This program feeds to the Culinary Arts associate program where some students gravitate.<br><br>With the BrightSpace modules being implemented, more specific information will be available to track students issues and needs.<br><br>Additionally, faculty in-service training on the modules and the importance will be implemented. | With the introduction of BrightSpace modules in the student information system, the faculty training on updating their course shells in a timely basis has helped with this issue. |