

**Argosy University
College of Creative Arts and Design
Culinary Arts Associate of Science Assessment Review
FY17 (2016-2017)**

To support program quality and integrity, the Hollywood campus of the College of Art and Design’s Culinary Arts associate 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		69	74	58
Annual Enrollment Demographics: Race and/or Ethnicity				
American Indian or Alaska Native				
Asian		5	3	6
Black or African American		10	13	13
Hispanic/Latino		31	41	29
Native Hawaiian or Other Pacific Islander		1		1
Race and Ethnicity Unknown		9	2	3
Two or more races		1	1	2
White		12	14	4
Gender				
Female		27	31	18
Male		42	42	38
Annual Graduation (Total Headcount)				
		20	19	18
Completion Rate - (Expected program length = 6 quarters or 66 weeks)	On Time – % of students who completed the program within 100% of the expected program length.	13.4%	19.7%	16.9%
	150% – % of students who completed the program within 150% of the expected program length.	23.8%	18.3%	22.5%
	200% – % of students who completed the program within 200% of the expected program length.	31.3%	24.5%	18.3%
Job Placement (Headcount of Students Available)				
		17	14	N/A*
Job Placement Rates (% of Students who accepted a position within 6 months of graduation)				
		82.4%	71.4%	N/A*

*Not Yet Reported

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
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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	22	4.2
1b. Completion of 15 hours of instruction in sanitation and safety.	100% of students meet the co-requisite / prerequisite for culinary labs	43	100%
1c. ServSafe exam	85% of students attempting the ServSafe exam pass on the first attempt.	13	53.8%

Outcome 2. Graduates prepare standardized recipes using a variety of cooking techniques which meet industry quality standards.

Measure	Criteria for Success	# Students Assessed	Results
2a. American Regional Exit Practical – Cooking grade.	Assessment results should average a 3.5 on a scale of 1.0 – 5.0	40	4.1
2b. Program Exit Practical Exam – total cooking grade.	Assessment results should average a 3.5 on a scale of 1.0 – 5.0	20	3.5

*Course not offered this year

Outcome 3. Prepare a variety of international 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	32	4.3
3b. World Cuisine Final Exam Grade – include both written final exam and Product ID.	Assessment results should average a 3.5 on a scale of 1.0 – 5.0	34	4.4

Outcome 4. Graduates describe and perform tasks related to common business practices in the culinary industry, including inventory, menu planning, cost control, and food purchasing.

Measure	Criteria for Success	# Students Assessed	Results
4a. Associate Level Capstone Rubric Grade ONLY This is not the grade from the course	Assessment results should average a 3.5 on a scale of 1.0 – 5.0 on appropriate components on the assessment.	30	4.2

Outcome 5. Graduates describe the principles of food and beverage management.

Measure	Criteria for Success	# Students Assessed	Results
5a. Food and Beverage Operations Course Final Exam Score.	Assessment results should average a 3.5 on a scale of 1.0 – 5.0	26	3.5

Outcome 6. Graduates apply standard Human Resource principles in regards to recruiting, retaining, and developing staff.

Measure	Criteria for Success	# Students Assessed	Results
6a. 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.	17	4.1
6b. Assessed in Capstone class final exit written assignment.	80% of students will complete the capstone final exit written assignment with a score of 70% or better.	17	4.1

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

Outcome	Main Issue	Action Taken	Results of Action Taken
<p>1</p>	<p>ServSafe Exam results need improvement.</p> <p>Students take an online module called MyServSafeLab. Once the training is completed, students prefer to take the easier Food Handler test.</p> <p>Seven of thirteen students (53.8%) did pass the modules and exam, but not at the indicated benchmark of 85% on the first try.</p> <p>Passing the modules and exam is a prerequisite for continuing their studies and enrolling in kitchen courses.</p>	<p>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.</p> <p>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.</p>	<p>Preliminary results show some improvement in the results of those enrolled. Continue to monitor and assess viability of other means of improvement of scores.</p> <p>If a student does not successfully complete the MyServSafeLab, they are not allowed to take and kitchen/lab courses until it is completed.</p>