

**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 San Diego 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		254	170	127
Annual Enrollment Demographics: Race and/or Ethnicity				
American Indian or Alaska Native				1
Asian			1	7
Black or African American			2	6
Hispanic/Latino		58	46	53
Native Hawaiian or Other Pacific Islander				
Race and Ethnicity Unknown		138	81	38
Two or more races		57	40	20
White		1		2
Gender				
Female		96	60	44
Male		158	108	80
Annual Graduation (Total Headcount)				
		37	29	28
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.	27.8%	18.4%	22.5%
	150% – % of students who completed the program within 150% of the expected program length.	27.4%	29.09%	20.7%
	200% – % of students who completed the program within 200% of the expected program length.	29.3%	28.4%	29.0%
Job Placement (Headcount of Students Available)				
		26	27	N/A*
Job Placement Rates (% of Students who accepted a position within 6 months of graduation)				
		69.2%	66.7%	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
----------	--	-----------	---	----------	--	-----------	----------------

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	35	4.1
1c. ServSafe exam	85% of students attempting the ServSafe exam pass on the first attempt.	38	90%

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. Program Exit Practical Exam – total cooking grade.	Assessment results should average a 3.5 on a scale of 1.0 – 5.0	35	3.7

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	39	4.2
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	43	4.0

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.	39	3.7

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	92	4.2

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.	52	3.5
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.	39	90%

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

Outcome	Main Issue	Action Taken	Results of Action Taken
6	<p>Oral Examination on the Exit Practical.</p> <p>52 students took and passed modules and exam, but faculty commented the oral exam is not up to the skills needed in the industry.</p>	<p>Students describe their food preparation in the exit practical. It is challenging to work under a time limit to prepare the food and discuss their progress at the same time. The oral exam process is under consideration to be done separately and not during the timing of the cooking process.</p>	<p>Continue to monitor the progress of the students – no current data to show results.</p>