

PROGRAM ASSESSMENT PLANNING FORM

Program to be assessed:

Title: Baking/Pastry Program

Division: BCT

Department: CUL

Program Code: CTBAKP

Type of Award:

☐ A.A.
☒ Cert.

☐ A.S.
☐ Adv. Cert.

☐ A.A.S.
☐ Post-Assoc. Cert.

☐ Cert. of Completion

Assessment plan:

Learning outcomes to be assessed	Assessment tool	When assessment will take place	Describe population to be assessed	Number of students to be assessed
Recognize the basic principles of baking chemistry; apply baking, and pastry techniques for entry level food production	Test	Fall 2013/Every three years thereafter	CUL 104, 110, 114, 115, & 118	All graduating students from the baking/pastry program
Acquire general knowledge in foodservice sanitation, and nutrition.	Test	Fall 2013/Every three years thereafter	CUL 104, 110, 114, 115, & 118	All graduating students from the baking/pastry program

Scoring and analysis of assessment:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Attach the rubric/scoring guide.
Full-time departmental faculty will review results using a rubric.
2. Indicate the standard of success to be used for this assessment.
Seventy percent of the students must be level two or above
3. Indicate who will score and analyze the data (data must be blind-scored).
Full-time baking/pastry instructors will blind score the test; full-time faculty will analyze the data.
4. Explain the process for using assessment data to improve the program. The results will be available to the department and other involved faculty the semester following the assessment.

Submitted by:

Name: CAROL CALDER DEINZER / Carol Calder Deinzer Date: 3-6-13
Print/Signature
 Dept. Chair: _____ Date: _____
Print/Signature
 Dean: [Signature] Date: 3/8/13
Print/Signature

Please return completed form to the Office of Curriculum & Assessment, SC 257.

ASSESSMENT PLANNING FORM

Course/program- to be assessed:

Title: Baking/Pastry Program

Code: CTBAKP

Award type: Certificate

Division: HAT

Department: CUL

Assessment plan:

Learning outcomes to be assessed	Assessment tool	When assessment will take place	Course section(s)/other population	Number students to be assessed
Recognize the basic principles of baking chemistry; apply baking, and pastry techniques for entry level food production.	Pre/Post Test	Winter 2008/Every three years thereafter	CUL 110, 114, 115, 118, 124, 125	Analyze data collected from graduating students from the baking/pastry program
Acquire general knowledge in foodservice sanitation, and nutrition,	Pre/Post Test	Winter 2008/Every three years thereafter	CUL 110, 114, 115, 118, 124, 125,	Analyze data collected from graduating students from the baking/pastry program

Scoring and analysis plan:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Describe the scoring range to be used, or include a copy of the rubric.
Full-time departmental faculty will review results using a rubric.
2. Indicate the standard of success to be used for this assessment (e.g. 75% of students must meet all learning outcomes).
Seventy percent of the students must be proficient at level two or above.
3. Indicate who will score and analyze the data.
Full-time baking/pastry instructor will blind score the test; full-time departmental faculty will analyze the data.
4. Explain how and when the assessment results will be shared with the department and other involved faculty.
The results will be available to the department and other involved faculty the semester following the assessment.
5. Describe any additional assistance the department will require to complete this assessment.

Submitted by:

Name: *Carol Calder-Dunbar*
 Department Chair: *Jeanette Hagan*
 Dean: *Scott W. Hagan*

Date: *11-20-06*
 Date: *11-20-06*
 Date: *11/20/2006*

Please return completed form to the Office of Curriculum & Assessment, SC 247.