PROGRAM ASSESSMENT PLAN ~ 2014-15 through 2019-20
This document only needs to be updated when changes are made.

UNIT	WASHBURN INSTITUTE OF TECHNOLOGY
DIVISION	HUMAN SERVICES
Program	Culinary Arts
Date Prepared	August 2014
Date Revised	

PROGRAM MISSION
Cell will expand to accommodate text.

The mission of Washburn Tech Culinary Arts Program is to cultivate the knowledge and skills necessary to be a productive and motivated participant within the hospitality and restaurant community by providing a varied, creative, and supportive learning environment to the students.

PROGRAM STUDENT LEARNING OUTCOMES (PSLO)
If the program has more than 6 PSLO, hit "Tab" in the last cell to add another row. Cells will expand to accommodate text.

Upon completion of the program students will be able to:

PSLO 1	Apply proper safety and sanitation methods and standards in the commercial production of food.
PSLO 2	Identify and operate standard commercial food preparation equipment.
PSLO 3	Demonstrate the ability to communicate within a professional kitchen.
PSLO 4	Develop and operate within a team oriented environment.
PSLO 5	Plan and execute food production efficiently within specific parameters.
PSLO 6	Demonstrate math, reading, writing, and culinary skills needed in the industry.

CURRICULUM MAP (Alignment)
List **all** courses required for **program majors** and indicate, where applicable, (using the following key) the PSLO with which they are associated.

    T = Taught
    X = Taught and Assessed
    A = Assessed

If the program has more than 6 PSLO, "Copy and Paste" rows from this table below the existing table, beginning with the row numbering the PSLO.

Required Courses	PSLO 1	PSLO 2	PSLO 3	PSLO 4	PSLO 5	PSLO 6
CUA100			X	A	X	X
CUA110	X	X	X	A	X	X
CUA120	A	X	X	X	X	X
CUA130	A	X	X	X	X	X
CUA135	A	A	X	A	X	X
CUA210		T		X	A	X
CUA215	A	A	X	A	A	X
CUA220			X	A		X
CUA230	A	X	X	A	A	X
CUA235	A	T	X	A	A	X
CUA240	X	X	X	A	X	X
CUA245	A		X	A	A	X

PROGRAM ASSESSMENT PLAN ~ 2014-15 through 2019-20
This document only needs to be updated when changes are made.

ASSESSMENT MEASURES (Method)
Indicate (*mark with an X*) the type of assessment used to evaluate each PSLO.
Check as many boxes as apply.
Programs should use at least 2 direct measures for each PSLO.
If the program has more than 6 PSLO, "Copy and Paste" rows from this table below the existing table, beginning with the row numbering the PSLO.

	PSLO 1	PSLO 2	PSLO 3	PSLO 4	PSLO 5	PSLO 6
DIRECT						
Portfolio	X	X	X			X
Performance Assessment	X	X	X	X	X	X
Performance Assessment (Off campus experience – Clinical, Internship, Practicum, etc.)						
Professional Credentialing Exam						
Major Field Test or National Exam						
Course Embedded Assignment	X	X	X	X	X	X
Project Evaluation	X	X	X	X	X	X
Course Grades	X					X
Other (*Describe*)						
INDIRECT						
Surveys						
Exit Interviews/Focus Groups						
Other (*Describe*)						

THRESHOLD OF STUDENT SUCCESS
For each PSLO, list each measure separately and indicate the threshold of student achievement considered acceptable.
(example: 75% of students will receive B or better) - see Assessment Plan Guide for additional instructions.
Hit :Tab" in the last cell to add another row. Cells will expand to accommodate text.

PSLO	MEASURE	THRESHOLD
1	Follow safety protocols.	85% of students will receive their ServSafe certification.
2	Successfully identify and operate equipment.	90% of students will achieve a 90% or higher on a standard equipment evaluation sheet.
3	Demonstrate communication skills within a professional kitchen.	70% of students will achieve 80% or higher on the journal and notebook assignment.
4	Operate within a team oriented environment.	80% of students will achieve an 80% or higher average on peer and instructor evaluations.
5	Plan and execute food production efficiently.	80% of students will score 80% or higher on the daily point evaluation.
6	Demonstrate general education and culinary industry knowledge.	75% of students will achieve a 60% or higher on quarterly assessments.

PROGRAM ASSESSMENT PLAN ~ 2014-15 through 2019-20
This document only needs to be updated when changes are made.

DATA COLLECTION *CALENDAR*
Indicate how often assessment data are collected for each PSLO.
S=every semester
Y=every year
2=every other year
3=every 3 years, (etc.)
O-Other (please explain)
If the program has more than 6 PSLO, hit "Tab" in the last cell to add another row.

	Frequency of Data Collection
PSLO 1	
PSLO 2	
PSLO 3	
PSLO 4	
PSLO 5	
PSLO 6	

ANALYSIS AND REPORTING CALENDAR
Indicate (*mark with an X*) the years in which each PSLO was/will be analyzed and reported.
Cycle will repeat after Year 6.
If the program has more than 6 PSLO, "Copy and Paste" rows from this table below the existing table, beginning with the row numbering the PSLO.

	PSLO 1	**PSLO 2**	**PSLO 3**	**PSLO 4**	**PSLO 5**	**PSLO 6**
Year 1/2014-15						
Year 2/2015-16						
Year 3/2016-17						
Year 4/2017-18						
Year 5/2018-19						
Year 6/2019-20						

If field experiences are a significant part of the program, explicitly address how validity and reliability of the evaluation instrument is ensured.
Cell will expand to accommodate text.

STAKEHOLDER INVOLVEMENT
Describe how stakeholders (faculty, students, alumni, advisory boards, community, etc.) are involved in the development, implementation, periodic review and continuous improvement of the Assessment Plan.
Cell will expand to accommodate text.

PROGRAM ASSESSMENT PLAN ~ 2014-15 through 2019-20

This document only needs to be updated when changes are made.

PROGRAM ASSESSMENT PLAN REVIEW CYCLE

Indicate (*mark with an X in column 2*) the year(s) in which this Program Assessment Plan will be reviewed and indicate in column 3 (when applicable) when changes are made and addressed in the appropriate year's annual report.

Cycle repeats after Year 6.

	Program Assessment Plan Review	Were changes made and addressed in the Annual Report? **Yes** or **No** (update when applicable)
Year 1/2014-15		
Year 2/2015-16		
Year 3/2016-17		
Year 4/2017-18		
Year 5/2018-19		
Year 6/2019-20		