

Course Assessment Plan

The American Culinary Federation Educational Foundation, our accrediting body requires that all competencies that correspond to these student learning outcomes be assessed either formatively or summatively. This results in 100% of each Course Competency as listed being assessed on a yearly basis.

CULN 111 – Introduction to the Culinary Industry / Career Preparation

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Contrast the various organizational structures and basic functions within hospitality and food service establishments.	2012	Embedded Activity or Assignment
Contrast the career opportunities and professional organizations within the field.	2012	Embedded Activity or Assignment
Assess the relevance of various trade publications and electronic methods for continuing education.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 112 – Sanitation and Safety

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations.	2012	Embedded Activity or Assignment
Reinforce personal hygiene habits and food handling practices that protects the health of the consumer.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

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CULN 115 – Menu Merchandising

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Apply the principles of menu planning and layout to the development of menus for a variety of types of facilities and service.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 120 – Fundamentals of Cookery

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.	2012	Embedded Activity or Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 130 – Intermediate Cookery

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.	2012	Embedded Activity or Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety	2012	Embedded Activity or

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and sanitation in the kitchen.		Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 150 – Fundamentals of Baking

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Apply the fundamentals of baking science to the preparation of a variety of products.	2012	Embedded Activity or Assignment
Use and care for equipment normally found in the bakeshop or baking area.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 155 – Intermediate Baking

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in more advanced decorating techniques and more complex preparations of yeast/non yeast breads and showpieces, pastry and dessert products.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 160 – Dining Room Service / Stewarding

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Perform dining room service functions using a variety of types of service.	2012	Embedded Activity or Assignment

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Demonstrate an understanding of quality customer service.	2012	Embedded Activity or Assignment
Differentiate the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.	2012	Embedded Activity or Assignment
Explain laws and procedures related to responsible alcoholic service.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

FSHE 185 – The Science of Human Nutrition

Within this course, the following student learning outcomes will have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.	2012	Embedded Activity or Assignment
Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.	2012	Embedded Activity or Assignment

CULN 207 – Culinary Competition I

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.	2012	Embedded Activity or Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 208 – Culinary Competition II

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Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.	2012	Embedded Activity or Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 221 – Continental Cuisine

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.	2012	Embedded Activity or Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.	2012	Embedded Activity or Assignment
Value cross-cultural perspectives that will allow them to effectively function in the global community.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 222 – Asian / Pacific Cuisine

Within this course, the following student learning outcomes have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in knife, tool and equipment handling and	2012	Embedded Activity or

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apply principles of food preparation to produce a variety of food products.		Assignment
Operate equipment safely and correctly.	2012	Embedded Activity or Assignment
Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.	2012	Embedded Activity or Assignment
Value cross-cultural perspectives that will allow them to effectively function in the global community.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 240 – Garde Manger

Within this course, the following student learning outcomes will have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in producing a variety of cold food products.	2012	Embedded Activity or Assignment
Prepare items appropriate for buffet presentation, including decorative pieces.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 252 – Patisserie

Within this course, the following student learning outcomes will have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in more advanced decorating techniques and more complex preparations of plated desserts, French pastries, confections and classical and international dessert products.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 253 – Confiserie

Within this course, the following student learning outcomes will have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Develop skills in more advanced decorating techniques and more complex preparations of plated desserts, French pastries, confections and classical and international dessert products.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards

CULN 271 – Hospitality Purchasing and Cost Control

Within this course, the following student learning outcomes will have been introduced, practiced or demonstrated:

Course Competency	AY Last Assessed	Method of Assessment
Explain laws and procedures related to responsible alcoholic service.	2012	Embedded Activity or Assignment
Perform mathematical functions related to foodservice operations.	2012	Embedded Activity or Assignment
Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations.	2012	Embedded Activity or Assignment
Apply knowledge of quality standards and regulations governing food products to the purchasing function.	2012	Embedded Activity or Assignment
Receive and store food and non-food items properly.	2012	Embedded Activity or Assignment
Value ethical practices in both personal and professional situations.	2012	Comparison to Rubric of Standards
Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.	2012	Comparison to Rubric of Standards