

# PSLO Performance 2017-18\_Overall

## by Program with SLO

The purpose of this report is to present the number and percent of assessment scores at each mastery level for each program or institution learning outcome for a given term(s) or assessment cycle(s) for a given department, program, or course group. You can also choose to show this information by course.

**Department:** Culinary Arts  
**Program:** Culinary Arts AA  
**Courses:** All Courses for Selected Programs  
**Terms:** Spring 2018, Winter 2018, Fall 2017

**SLOs:** Program PSLOs  
**Date:** 03-17-2021

### Academic Division 2 » Culinary Arts

**PSLO: Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**PSLO: Prepare soups, salads, meats, grains, vegetables, and potatoes.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**PSLO: Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**PSLO: Identify and apply the various stages of bread-baking.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

### Overall by Term for Program: Academic Division 2 » Culinary Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%

### Overall by PSLO for Program: Academic Division 2 » Culinary Arts

Complete Understanding	Strong Understanding	Moderate Understanding	Little to No Understanding
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	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Prepare soups, salads, meats, grains, vegetables, and potatoes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify and apply the various stages of bread-baking.	0	0.00%	0	0.00%	0	0.00%	0	0.00%