

PSLO Performance Report CUL AA 2020-2021_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 2021, Winter 2021, Fall 2020

SLOs: Program PSLOs
Date: 04-29-2022

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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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%