

# PSLO Performance Report 2021-22 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:** Fall 2021, Winter 2022, Spring 2022

**SLOs:** Program PSLOs  
**Date:** 01-16-2023

### Academic Division 2 » Culinary Arts

**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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Manage and make informed business decisions to control costs and promote profitability.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand and practice human resource management principles.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 the food-service industry's styles of service and the functions of service personnel.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand the functions of beverage management and basic principles of food and beverage pairings.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Work as a team member and leader to achieve common goals and objectives.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
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%

	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%
Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.	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%
Manage and make informed business decisions to control costs and promote profitability.	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%
Understand and practice human resource management principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the food-service industry's styles of service and the functions of service personnel.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand the functions of beverage management and basic principles of food and beverage pairings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member and leader to achieve common goals and objectives.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**Academic Division 2 » Hospitality Management**

**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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Manage and make informed business decisions to control costs and promote profitability.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand and practice human resource management principles.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 the food-service industry's styles of service and the functions of service personnel.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Understand the functions of beverage management and basic principles of food and beverage pairings.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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: Work as a team member and leader to achieve common goals and objectives.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 » Hospitality Management**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**Overall by PSLO for Program: Academic Division 2 » Hospitality Management**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%
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%
Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.	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%
Manage and make informed business decisions to control costs and promote profitability.	0	0.00%	0	0.00%	0	0.00%	0	0.00%



	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%
Understand and practice human resource management principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the food-service industry's styles of service and the functions of service personnel.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand the functions of beverage management and basic principles of food and beverage pairings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member and leader to achieve common goals and objectives.	0	0.00%	0	0.00%	0	0.00%	0	0.00%