

# PSLO Performance Report 2022-24

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

**SLOs:** Program PSLOs

**Program:** Culinary Arts AA

**Date:** 10-03-2024

**Courses:** All Courses for Selected Programs

**Terms:** Fall 2022, Winter 2023, Spring 2023, Fall 2023, Winter 2024, Spring 2024

## Academic Division » Culinary Arts

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

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	7	35.00%	13	65.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	7	35.00%	13	65.00%	0	0.00%	0	0.00%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.**

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.**

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	1	0.74%	87	63.97%	48	35.29%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	1	0.74%	87	63.97%	48	35.29%	0	0.00%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	10	22.22%	11	24.44%	21	46.67%	3	6.67%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	10	22.22%	11	24.44%	21	46.67%	3	6.67%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	3	75.00%	1	25.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	3	75.00%	1	25.00%	0	0.00%	0	0.00%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	6	37.50%	8	50.00%	2	12.50%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	6	37.50%	8	50.00%	2	12.50%	0	0.00%

**PSLO: Manage and make informed business decisions to control costs and promote profitability.****Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	2	50.00%	2	50.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	2	50.00%	2	50.00%	0	0.00%	0	0.00%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.****Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	54	7.94%	503	73.97%	123	18.09%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	54	7.94%	503	73.97%	123	18.09%	0	0.00%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%



**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.****Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	41	75.93%	11	20.37%	2	3.70%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	41	75.93%	11	20.37%	2	3.70%	0	0.00%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	6	37.50%	8	50.00%	2	12.50%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	6	37.50%	8	50.00%	2	12.50%	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.**

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	10	22.22%	11	24.44%	21	46.67%	3	6.67%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	10	22.22%	11	24.44%	21	46.67%	3	6.67%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	5	31.25%	9	56.25%	2	12.50%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	5	31.25%	9	56.25%	2	12.50%	0	0.00%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	6	37.50%	8	50.00%	2	12.50%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	6	37.50%	8	50.00%	2	12.50%	0	0.00%

**PSLO: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.**

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	6	37.50%	8	50.00%	2	12.50%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	6	37.50%	8	50.00%	2	12.50%	0	0.00%

**PSLO: Identify the food-service industry's styles of service and the functions of service personnel.**

**Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	51	9.38%	411	75.55%	82	15.07%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	51	9.38%	411	75.55%	82	15.07%	0	0.00%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.****Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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.****Course: CUL101 - Introduction to the Culinary Arts and Foodservice**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	51	9.38%	411	75.55%	82	15.07%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	51	9.38%	411	75.55%	82	15.07%	0	0.00%

**Course: CUL102 - Principles and Practices of Food Preparation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL103A - Food Safety and Sanitation**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL104 - Principles and Practices of Baking and Pastry Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL107 - Culinary Nutrition**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL108 - Advanced Culinary Methods and Concepts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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%

**Course: CUL109 - American and International Cuisines**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	51	9.38%	411	75.55%	82	15.07%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**Overall by Course for PSLO: Work as a team member and leader to achieve common goals and objectives.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	51	9.38%	411	75.55%	82	15.07%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**Overall by Term for Program: Academic Division » Culinary Arts**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	7	35.00%	13	65.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	191	9.59%	1456	73.09%	345	17.32%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	61	42.36%	33	22.92%	44	30.56%	6	4.17%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%

**Overall by PSLO for Program: Academic Division » 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.	7	35.00%	13	65.00%				
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.	20	9.95%	107	53.23%	71	35.32%	3	1.49%
Manage and make informed business decisions to control costs and promote profitability.	2	50.00%	2	50.00%				
Understand and practice human resource management principles.	54	7.94%	503	73.97%	123	18.09%		
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	47	67.14%	19	27.14%	4	5.71%		

	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.	21	27.27%	28	36.36%	25	32.47%	3	3.90%
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	6	37.50%	8	50.00%	2	12.50%		
Identify the food-service industry's styles of service and the functions of service personnel.	51	9.38%	411	75.55%	82	15.07%		
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.	51	9.38%	411	75.55%	82	15.07%	0	0.00%

### Academic Division » Hospitality Management

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

**Course: HSP140 - Hospitality Management Operations**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	19	86.36%	3	13.64%	0	0.00%	0	0.00%
Overall	19	86.36%	3	13.64%	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	29	87.88%	4	12.12%	0	0.00%	0	0.00%
Overall	29	87.88%	4	12.12%	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	32	72.73%	9	20.45%	3	6.82%	0	0.00%
Overall	32	72.73%	9	20.45%	3	6.82%	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	61	79.22%	13	16.88%	3	3.90%	0	0.00%
Overall	61	79.22%	13	16.88%	3	3.90%	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	32	72.73%	9	20.45%	3	6.82%	0	0.00%
Overall	32	72.73%	9	20.45%	3	6.82%	0	0.00%

**Overall by Term for 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	32	72.73%	9	20.45%	3	6.82%	0	0.00%

**Overall by Course for PSLO: Work as a team member and leader to achieve common goals and objectives.**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	32	72.73%	9	20.45%	3	6.82%	0	0.00%

**Overall by Term for Program: Academic Division » Hospitality Management**

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	173	78.64%	38	17.27%	9	4.09%	0	0.00%

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

Complete Understanding	Strong Understanding	Moderate Understanding	Little to No Understanding
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	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.	19	86.36%	3	13.64%				
Manage and make informed business decisions to control costs and promote profitability.	29	87.88%	4	12.12%				
Understand and practice human resource management principles.	32	72.73%	9	20.45%	3	6.82%		
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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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.	61	79.22%	13	16.88%	3	3.90%		
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.	32	72.73%	9	20.45%	3	6.82%	0	0.00%