

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.

	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%

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	10	6.41%	96	61.54%	50	32.05%	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	20	9.95%	107	53.23%	71	35.32%	3	1.49%

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	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%

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	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%

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	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	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	47	67.14%	19	27.14%	4	5.71%	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	11	34.38%	17	53.12%	4	12.50%	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	21	27.27%	28	36.36%	25	32.47%	3	3.90%

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	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.

	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%

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	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%

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%	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.	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%	0	0.00%	0	0.00%
Understand and practice human resource management principles.	54	7.94%	503	73.97%	123	18.09%	0	0.00%
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	47	67.14%	19	27.14%	4	5.71%	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.	21	27.27%	28	36.36%	25	32.47%	3	3.90%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	6	37.50%	8	50.00%	2	12.50%	0	0.00%
Identify the food-service industry's styles of service and the functions of service personnel.	51	9.38%	411	75.55%	82	15.07%	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.	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.

	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 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	
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%	0	0.00%	0	0.00%
Manage and make informed business decisions to control costs and promote profitability.	29	87.88%	4	12.12%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Understand and practice human resource management principles.	32	72.73%	9	20.45%	3	6.82%	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.	61	79.22%	13	16.88%	3	3.90%	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.	32	72.73%	9	20.45%	3	6.82%	0	0.00%