Lake Tahoe CC

PSLO Performance Report 2019-20_Course

by SLO with Course

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: Hospitality Management

Program: Hosptiality Management

Courses: All Courses for Selected Programs

Terms: Spring 2020, Winter 2020, Fall 2019

SLOs: Program PSLOs

Date: 03-26-2021

PSLO: • **Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).**

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: • Analyze financial, marketing, and operational results and outcomes for hospitality operations.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Analyze financial, marketing, and operational results and outcomes for hospitality operations.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Analyze financial, marketing, and operational results and outcomes for hospitality operations.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: • Manage and make informed business decisions within the hospitality industry.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Manage and make informed business decisions within the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Manage and make informed business decisions within the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: •   Identify career goals in the hospitality industry and effective strategies for achieving them.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Identify career goals in the hospitality industry and effective strategies for achieving them.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Identify career goals in the hospitality industry and effective strategies for achieving them.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: •   Identify major ongoing trends in customer behavior and service in the hospitality industry.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Identify major ongoing trends in customer behavior and service in the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Identify major ongoing trends in customer behavior and service in the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: •   Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: •   Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: •   Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: • Work as a team member to achieve common goals/objectives.

Course: BSN101A - Business Law: Introduction to Law and Business Transactions

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 - Chef Sanitation and Safety

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: ECO102 - Principles of Economics (MICRO)

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP100 - Introduction to Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP120 - Hospitality Cost control

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: HSP130 - Introduction to food and Beverage Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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: MAT201 - Elementary Statistics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	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 to achieve common goals/objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: •   Work as a team member to achieve common goals/objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Business Law: Introduction to Law and Business Transactions	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Chef Sanitation and Safety	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to Hospitality Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Hospitality Cost control	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to food and Beverage Management	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%