

PSLO Performance Report 2021-22 By Course

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: Hospitality Management
Program: Hospitality Management AS-T
Courses: All Courses for Selected Programs
Terms: Fall 2021, Winter 2022, Spring 2022

SLOs: Program PSLOs
Date: 01-18-2023

Academic Division 2 » Business								
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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Course for PSLO: Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).								
Business Law: Introduction to Law and Business Transactions	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	0	0.00%	0	0.00%	0	0.00%	0	0.00%
PSLO: Analyze financial, marketing, and operational results and outcomes for hospitality operations.								
	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Term for PSLO: Analyze financial, marketing, and operational results and outcomes for hospitality operations.								
	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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%

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

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

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

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

Overall by 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%

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 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall		0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

Overall by 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	

		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%
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 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall		0	0.00%	0	0.00%	0	0.00%	0	0.00%
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Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Course for PSLO: Identify major ongoing trends in customer behavior and service in the hospitality industry.									
Business Law: Introduction to Law and Business Transactions		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.									
		Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Term for PSLO: Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.									
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Spring 2022		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	

		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%
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 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Term for PSLO: Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.									
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Fall 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Course for PSLO: Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.									
Business Law: Introduction to Law and Business Transactions		0	0.00%	0	0.00%	0	0.00%	0	0.00%
PSLO: Work as a team member to achieve common goals/objectives									
		Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Term for PSLO: Work as a team member to achieve common goals/objectives									
		Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022		0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall by Course for PSLO: Work as a team member to achieve common goals/objectives									
Business Law: Introduction to Law and Business Transactions		0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for Program: Academic Division 2 » Business

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

Overall by PSLO for Program: Academic Division 2 » Business

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Manage and make informed business decisions within the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify career goals in the hospitality industry and effective strategies for achieving them.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify major ongoing trends in customer behavior and service in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member to achieve common goals/objectives	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Academic Division 2 » Culinary Arts

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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
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	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

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

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

Overall by 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	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

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

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

Overall by 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	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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%

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

Course: CUL102 - Principles and Practices of Basic Food Preparation

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

Course: CUL103A - Chef Sanitation and Safety

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

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

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

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

Complete Understanding	Strong Understanding	Moderate Understanding	Little to No Understanding
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	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%

Overall by Term for Program: Academic Division 2 » Culinary Arts

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

Overall by PSLO for Program: Academic Division 2 » Culinary Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Manage and make informed business decisions within the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify career goals in the hospitality industry and effective strategies for achieving them.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify major ongoing trends in customer behavior and service in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member to achieve common goals/objectives	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Academic Division 2 » Economics

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

Course: ECO102 - Principles of Economics (MICRO)

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Principles of Economics (MICRO)	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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
Principles of Economics (MICRO)	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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
Principles of Economics (MICRO)	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.

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

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

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

Overall by 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	
Principles of Economics (MICRO)	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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Principles of Economics (MICRO)	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for Program: Academic Division 2 » Economics

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

Overall by PSLO for Program: Academic Division 2 » Economics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Manage and make informed business decisions within the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Identify career goals in the hospitality industry and effective strategies for achieving them.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify major ongoing trends in customer behavior and service in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member to achieve common goals/objectives	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Academic Division 2 » Hospitality Management

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall by 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	
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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

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

	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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

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

	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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall by 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	
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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall by 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	
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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall by 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	
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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall by 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	
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%

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

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

	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%

Overall by Term for Program: Academic Division 2 » Hospitality Management

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Manage and make informed business decisions within the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify career goals in the hospitality industry and effective strategies for achieving them.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify major ongoing trends in customer behavior and service in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member to achieve common goals/objectives	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Academic Division 1 » Mathematics

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

Course: MAT201 - Elementary Statistics

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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.

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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.

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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.

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

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

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

Overall by 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	
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.

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

Overall by Term for 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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by 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	
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

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

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Elementary Statistics	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for Program: Academic Division 1 » Mathematics

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

Overall by PSLO for Program: Academic Division 1 » Mathematics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Demonstrate effective management practices in hospitality operations (hotel, food and beverage, gaming, summer and winter resorts, meetings, events).	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Manage and make informed business decisions within the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Identify career goals in the hospitality industry and effective strategies for achieving them.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify major ongoing trends in customer behavior and service in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of the varying responsibility levels across differing hospitality operations.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Design a sustainable and equitable component that focuses on environmental issues and social justice in the hospitality industry.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member to achieve common goals/objectives	0	0.00%	0	0.00%	0	0.00%	0	0.00%