Lake Tahoe CC

PSLO Performance Report 2022-24

by Program with SLO

The purpose of this report is to present the number and percent of assessment scores at each mastery level for each program or institution learning outcome for a given term(s) or assessment cycle(s) for a given department, program, or course group. You can also choose to show this information by course.

Department: Hospitality Management

Program: Hospitality Management AS-T

Courses: All Courses for Selected Programs

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

SLOs: Program PSLOs

Date: 10-08-2024

Academic Division » 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

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

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

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

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

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

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

Overall 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%

Overall by Term for Program: Academic Division » Business

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

Overall by PSLO for Program: Academic Division » 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%

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

Course: CUL103A - Chef Sanitation and Safety

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Chef Sanitation and Safety

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Chef Sanitation and Safety

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

PSLO: Identify 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Chef Sanitation and Safety

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

PSLO: Identify 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

    Course: CUL103A - Chef Sanitation and Safety

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

    Course: CUL103A - Chef Sanitation and Safety

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Chef Sanitation and Safety

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

PSLO: Work as a team member 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Chef Sanitation and Safety

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

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

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Spring 2024	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 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 » Culinary Arts

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

Overall by PSLO for Program: Academic Division » 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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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 » 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	45	55.56%	19	23.46%	5	6.17%	12	14.81%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	45	55.56%	19	23.46%	5	6.17%	12	14.81%

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	45	55.56%	19	23.46%	5	6.17%	12	14.81%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	45	55.56%	19	23.46%	5	6.17%	12	14.81%

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	61	56.48%	25	23.15%	6	5.56%	16	14.81%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	61	56.48%	25	23.15%	6	5.56%	16	14.81%

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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

Overall 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 » Economics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	151	55.93%	63	23.33%	16	5.93%	40	14.81%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by PSLO for Program: Academic Division » Economics

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	

	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).	45	55.56%	19	23.46%	5	6.17%	12	14.81%
Analyze financial, marketing, and operational results and outcomes for hospitality operations.	45	55.56%	19	23.46%	5	6.17%	12	14.81%
Manage and make informed business decisions within the hospitality industry.	61	56.48%	25	23.15%	6	5.56%	16	14.81%
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 » 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 2022	0	0.00%	4	33.33%	8	66.67%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	4	33.33%	8	66.67%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

PSLO: Identify 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 2022	0	0.00%	4	50.00%	4	50.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	4	50.00%	4	50.00%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

PSLO: Identify 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

PSLO: 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 2022	0	0.00%	4	33.33%	8	66.67%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	4	33.33%	8	66.67%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: HSP120 - Hospitality Cost Control

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

Course: HSP130 - Introduction to food and Beverage Management

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

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

Course: HSP100 - Introduction to Hospitality Management

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

Course: HSP130 - Introduction to food and Beverage Management

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

Overall 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 » Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2022	0	0.00%	12	37.50%	20	62.50%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by PSLO for Program: Academic Division » 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).			4	33.33%	8	66.67%		
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.			4	50.00%	4	50.00%		

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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.			4	33.33%	8	66.67%		
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 » 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

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

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

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

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

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

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

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

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

PSLO: 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 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2023	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2024	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

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

Overall 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 » Mathematics

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

Overall by PSLO for Program: Academic Division » Mathematics

	Complete Understanding	Strong Understanding	Moderate Understanding	Little to No Understanding

	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%
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%