# Assessment Impact by Course Objectives Palau Community College Program (TH) - Tourism and Hospitality (THFB, THHM, THHO & THTS)

# Program (TH) - Tourism and Hospitality (THFB, THHM, THHO & THTS)

### CLO: TH 222 - Managing for Quality in the Hospitality Industry: CLO 1

Identify and describe the principles for Managing Hospitality Service and guest experiences.

#### CLO Assessment Cycle: 2013 - 2014 (Fall 2013)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Identify and describe the roles and functions of management. Compare/Contrast roles and functions in the service industry from the manufacturing industry <b>Signature assignment:</b> Test	70% of the students assessed will perform at the proficiency level.		Yes

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Test - 12/10/2015 - 100 % of the students assessed performed at the proficiency level. Expected Student Performance Met: Yes	12/10/2015 - Will continue to have students involved in reading and involved in events and other activities.		2015-2016 (Fall 2015)
Related Documents: TH 222 CLO #1.PDF			
Test - 01/22/2014 - 100% of thes students assessed performed at proficiency level. Expected Student Performance Met: Yes	01/22/2014 - Course remains as is.		2013 - 2014 (Fall 2013)
Related Documents: TH 222 Test.pdf th222_test#2.pdf TH222-3.pdf Final Project.pdf			

## CLO: TH 222 - Managing for Quality in the Hospitality Industry: CLO 2

Use the principles learned to guide in a diagramming hospitality organization, describe the Hospitality serve, train, motivate and empower employees or staff.

#### CLO Assessment Cycle: 2013 - 2014 (Fall 2013)

CLO Status: Active

#### Means of Assessment

	]	Means of Assessment		
Means of Assessment		Expected Student Performance	Notes	Active
Identify, describe, and plan for hospitality service. Describe the elements services—basics of WOW!, planning to meet expectations, and setting th <b>Signature assignment:</b> Test	of e scene.	70% of the students assessed will per the proficiency level.	form at	Yes
Identify, describe, and plan for hospitality service. Describe the elements services—basics of WOW!, planning to meet expectations, and setting th <b>Signature assignment:</b> Project		70% of the students assessed will per the proficiency level.	form at	Yes
		Results		
Summary of Data Collected	Use of Resul	ts	Follow-Up	Semester Assessed
Project - 12/10/2015 - 100% of these students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> Yes	01/08/2016 - and gain kno	Students were able to attend functions wledge.		2015-2016 (Fall 2015)
Related Documents: TH 222 CLO #2 Project.PDF				
Test - 12/10/2015 - 100 % of these students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> Yes		My next project would actually have view Professionals for their projects.		2015-2016 (Fall 2015)
Related Documents: TH 222 CLO #2.PDF				
Project - 01/28/2014 - 100% of students assessed performed at the proficiency level. Expected Student Performance Met: Yes	Opportunities	Course will remain at same level. s to enhance or develop critical s will be explored and incorporated.		2013 - 2014 (Fall 2013)
Related Documents: Final Project.pdf				
Test - 01/22/2014 - 100% of students assessed performed at proficiency level. Expected Student Performance Met: Yes Related Documents:	01/22/2014 -	Course remains as is.		2013 - 2014 (Fall 2013)
th222_test#2.pdf				

# CLO: TH 222 - Managing for Quality in the Hospitality Industry: CLO 3

Identify and describe major concerns regarding quality service delivery in the hospitality management.

## CLO Assessment Cycle: 2013 - 2014 (Fall 2013)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Explain how hospitality organization select, train, motivate, and empower the service staff. Describe the importance of having the right people to deliver the right experience.	70% of the students assessed will perform at the proficiency level.		Yes
Signature assignment: Test			
Explain how hospitality organization select, train, motivate, and empower the service staff. Describe the importance of having the right people to deliver the right experience.	70% of the students assessed will perform at the proficiency level.		Yes
Signature assignment: Project			

Results			
Use of Results	Follow-Up	Semester Assessed	
01/08/2016 - Students were able to apply what they have gained from this class on their project and presentation.	y	2015-2016 (Fall 2015)	
01/08/2016 - Students were able to apply what they learned from the course.	у	2015-2016 (Fall 2015)	
01/28/2014 - Course content will remain as same level. Opportunities to develop and enhance critical thinking skills will be further explored and/or emphasized.		2013 - 2014 (Fall 2013)	
01/28/2014 - Course will remain as is.		2013 - 2014 (Fall 2013)	
	Use of Results   01/08/2016 - Students were able to apply what they have gained from this class on their project and presentation.   01/08/2016 - Students were able to apply what they learned from the course.   01/08/2014 - Course content will remain as same level.   Opportunities to develop and enhance critical thinking skills will be further explored and/or emphasized.	Use of Results Follow-Up   01/08/2016 - Students were able to apply what they have gained from this class on their project and presentation. Image: Comparison of	

## CLO: TH 222 - Managing for Quality in the Hospitality Industry: CLO 4

Define and develop the organizational culture of hospitality industry where everyone serves.

## **CLO Assessment Cycle:** 2013 - 2014 (Fall 2013)

CLO Status: Active

	Means of Assessment		
Means of Assessment	Expected Student Performance	Notes	Active
Define, develop, and communicate hospitality service. Design a service of that is effective or efficient (or both) in meeting and maybe exceeding gu <b>Signature assignment:</b> Test		perform at	Yes
Define, develop, and communicate hospitality service. Design a service of that is effective or efficient (or both) in meeting and maybe exceeding gu <b>Signature assignment:</b> Project		perform at	Yes
	Results		
Summary of Data Collected	Use of Results	Follow-Up	Semester Assesse
Project - 12/10/2015 - 100% of these students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> TH 222 CLO #4 Project.PDF	12/10/2015 - Have students interview professionals.		2015-2016 (Fall 2015)
TH 222 CLO #4 Project PG. 2.PDF			
Test - 12/10/2015 - 100 % of the students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> Yes	12/10/2015 - Next plan is to have students more involved in activities and events.		2015-2016 (Fall 2015)
Related Documents: TH 222 CLO #4.PDF			
Project - 01/28/2014 - 100% of the students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> Yes	01/28/2014 - Course content and material will remain at same level. Design assessment to better assess the critical thinking level/skills.		2013 - 2014 (Fall 2013)
Related Documents: Final Project.pdf			
Test - 01/28/2014 - 100% of the students assessed performed at the proficiency level. Expected Student Performance Met: Yes	01/28/2014 - Course will remain as is.		2013 - 2014 (Fall 2013)
Related Documents: TH 222 Test.pdf TH 222 2 pdf			

TH222-3.pdf