

# Assessment Impact by Course Objectives

## Palau Community College

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

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#### CLO: TH 101 - Food Production & Sanitation: CLO 1

Laboratory: Maintain and clean laboratory room premises and receive and store laboratory supplies.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

| Means of Assessment  |   |       |        |
|--|---|-------|--------|
| Means of Assessment  | Expected Student Performance  | Notes | Active |
| Identify and explain the appropriate chemicals, tools and equipment and their correct uses.<br><b>Signature assignment:</b><br>Midterm Project   | 70% of the students assessed will perform at the proficiency level. |       | Yes    |
| identify and explain the appropriate chemicals, tools and equipment and their correct uses; Classify food items for storage segregation using the FIFO method.<br><b>Signature assignment:</b><br>Final Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

| Results  |  |           |                       |
|--|--|-----------|-----------------------|
| Summary of Data Collected  | Use of Results   | Follow-Up | Semester Assessed     |
| Final Exam - 01/17/2016 - 42% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>No<br><b>Related Documents:</b><br><a href="#">TH101 CLO 1-6 final .pdf</a>        | 01/17/2016 - CLO 1 results for the final exam dropped significantly from last semester when 10% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO.   |           | 2015-2016 (Fall 2015) |
| Midterm Project - 01/17/2016 - 80% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH101 CLO 1-3 midterm.pdf</a> | 01/17/2016 - This fall semester's offering of TH 101 was successfully implemented, but students need to give more effort on CLO 2 and CLO 3.<br><br>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.<br><br>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away |           | 2015-2016 (Fall 2015) |

| Results   |  |           |                         |
|---|--|-----------|-------------------------|
| Summary of Data Collected   | Use of Results   | Follow-Up | Semester Assessed       |
|   | of the instructor and the resigning of another for this program.   |           |                         |
| Midterm Project - 01/05/2015 - 54% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>No<br><b>Related Documents:</b><br><a href="#">Midterm Practical Exam.pdf</a>                | 01/05/2015 - Course content delivery and method of delivery will be re-considered to include more visual aid or increase number of activities.           |           | 2014 - 2015 (Fall 2014) |
| Final Exam - 12/19/2014 - 100% of the students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101 Final Exam Fall 2014.pdf</a>          | 12/29/2014 - course content will remain as is. additional lessons to reinforce overall learning may be considered  |           | 2014 - 2015 (Fall 2014) |
| Midterm Project - 12/19/2014 - 83.3% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes  | 12/19/2014 - Course content will remain as is. Soft skills and character building will be incorporated to reinforce and encourage well-rounded learning. |           | 2014 - 2015 (Fall 2014) |
| Final Exam - 01/10/2014 - 80% of the students assessed performed at the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101.pdf</a><br><a href="#">th101 sa.pdf</a> |  |           | 2013 - 2014 (Fall 2013) |

### CLO: TH 101 - Food Production & Sanitation: CLO 2

Safe Food Handling Practices: Demonstrate personal hygiene, and sanitation procedures to prevent the spread of food borne pathogens.

**CLO Assessment Cycle:** 2014-2015 (Spring 2015)

**CLO Status:** Active

| Means of Assessment   |   |       |        |
|---|---|-------|--------|
| Means of Assessment   | Expected Student Performance  | Notes | Active |
| Identify the different food borne pathogens and explain clearly established workplace safety and hazard control practices and procedures.<br><b>Signature assignment:</b><br>Midterm Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |
| Identify and explain the different food borne pathogens, personal hygiene and safe food handling practices.<br><b>Signature assignment:</b><br>Final Exam                                 | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

## Results

| Summary of Data Collected  | Use of Results   | Follow-Up | Semester Assessed     |
|--|--|-----------|-----------------------|
| <p>Final Exam - 01/17/2016 - 17% of the students assessed performed at the proficiency level.</p> <p><b>Expected Student Performance Met:</b><br/>No</p> <p><b>Related Documents:</b><br/><a href="#">TH101 CLO 1-6 final .pdf</a></p> | <p>01/17/2016 - This fall semester's offering of TH 101 was successfully implemented, but students need to give more effort on CLO 2 and CLO 3.</p> <p>CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 dropped where 100% was reached.</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program.</p> |           | 2015-2016 (Fall 2015) |
| <p>Midterm Exam - 01/17/2016 - 27% of students assessed performed at the proficiency level.</p> <p><b>Expected Student Performance Met:</b><br/>No</p> <p><b>Related Documents:</b><br/><a href="#">TH101 CLO 1-3 midterm.pdf</a></p>  | <p>01/17/2016 - This fall semester's offering of TH 101 was successfully implemented, but students need to give more effort on CLO 2 and CLO 3.</p> <p>CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 dropped where 100% was reached.</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away</p>  |           | 2015-2016 (Fall 2015) |

| Results  |  |           |                         |
|--|--|-----------|-------------------------|
| Summary of Data Collected  | Use of Results   | Follow-Up | Semester Assessed       |
|  | of the instructor and the resigning of another for this program. |           |                         |
| Final Exam - 12/29/2014 - 100% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101 Final Exam Fall 2014.pdf</a>           | 12/29/2014 - course content will remain the same                 |           | 2014 - 2015 (Fall 2014) |
| Midterm Exam - 12/19/2014 - 100% of students assessed performed at the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101 Midterm Exam Fall 2014.pdf</a>        | 12/19/2014 - Course content will remain the same.                |           | 2014 - 2015 (Fall 2014) |
| Final Exam - 01/10/2014 - 80% of the students assessed performed the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101.pdf</a><br><a href="#">th101 sa.pdf</a> |  |           | 2013 - 2014 (Fall 2013) |

### CLO: TH 101 - Food Production & Sanitation: CLO 3

Menus: Organize and prepare balanced menus for breakfast, lunch and dinner, 5-course meals and buffets. Apply “Mise en Place” in food preparation.

**CLO Assessment Cycle:** 2014-2015 (Spring 2015)

**CLO Status:** Active

| Means of Assessment   |   |       |        |
|---|---|-------|--------|
| Means of Assessment   | Expected Student Performance  | Notes | Active |
| Plan a variety of foods for the kitchen in the hospitality or catering operation<br><b>Signature assignment:</b><br>Midterm Exam  | 70% of the students assessed will perform at the proficiency level. |       | Yes    |
| Plan a variety of foods for the kitchen in the hospitality or catering operation; Discuss the work "Mise en Place" in food preparation.<br><b>Signature assignment:</b><br>Final Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

| Results  |   |           |                       |
|--|---|-----------|-----------------------|
| Summary of Data Collected  | Use of Results  | Follow-Up | Semester Assessed     |
| Final Exam - 01/17/2016 - 25% of the students assessed performed at the proficiency level. | 01/17/2016 - This fall semester's offering of TH 101 was successfully implemented, but students |           | 2015-2016 (Fall 2015) |

**Results**

| Summary of Data Collected  | Use of Results   | Follow-Up | Semester Assessed |
|--|--|-----------|-------------------|
| <p><b>Expected Student Performance Met:</b><br/>No</p> <p><b>Related Documents:</b><br/><a href="#">TH101 CLO 1-6 final .pdf</a></p> | <p>need to give more effort on CLO 2 and CLO 3.</p> <p>CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 dropped where 100% was reached.</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program.</p> |           |                   |

|  |  |  |                              |
|--|--|--|------------------------------|
| <p>Midterm Exam - 01/17/2016 - 0% of the students assessed performed at the proficiency level.</p> <p><b>Expected Student Performance Met:</b><br/>No</p> <p><b>Related Documents:</b><br/><a href="#">TH101 CLO 1-3 midterm.pdf</a></p> | <p>01/17/2016 - This fall semester's offering of TH 101 was successfully implemented, but students need to give more effort on CLO 2 and CLO 3.</p> <p>CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 dropped where 100% was reached.</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program.</p> |  | <p>2015-2016 (Fall 2015)</p> |
|--|--|--|------------------------------|

| Results   |   |           |                         |
|---|---|-----------|-------------------------|
| Summary of Data Collected   | Use of Results                                    | Follow-Up | Semester Assessed       |
| Final Exam - 01/05/2015 - 100% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101 Final Exam Fall 2014.pdf</a>              | 01/05/2015 - Course will remain as is.            |           | 2014 - 2015 (Fall 2014) |
| Midterm Exam - 12/29/2014 - 100% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101 Midterm Exam Fall 2014.pdf</a>          | 12/29/2014 - course content will remain the same. |           | 2014 - 2015 (Fall 2014) |
| Final Exam - 01/10/2014 - 80% of the students assessed performed at the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101.pdf</a><br><a href="#">th101 sa.pdf</a> |   |           | 2013 - 2014 (Fall 2013) |

**CLO: TH 101 - Food Production & Sanitation: CLO 4**

“ Hot Food”: Demonstrate proficiency in hot food preparation and presentation.

**CLO Assessment Cycle:** 2014-2015 (Spring 2015)

**CLO Status:** Active

| Means of Assessment  |   |       |        |
|--|---|-------|--------|
| Means of Assessment  | Expected Student Performance  | Notes | Active |
| List the different kinds of stocks, sauces and soups. Prepare a variety of stocks, sauces and soups, meat, poultry and fish/shellfishes. Follow standard temperature in presenting "Hot Food Hot".<br><b>Signature assignment:</b><br>Final Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

| Results  |   |           |                       |
|--|---|-----------|-----------------------|
| Summary of Data Collected  | Use of Results  | Follow-Up | Semester Assessed     |
| Final Exam - 01/17/2016 - 92% of the students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH101 CLO 1-6 final .pdf</a> | 01/17/2016 - CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 dropped where 100% was reached. CLO 4's drop was much smaller (only 8%) so more students were able to |           | 2015-2016 (Fall 2015) |

| Results                   |  |           |                   |
|---------------------------|--|-----------|-------------------|
| Summary of Data Collected | Use of Results   | Follow-Up | Semester Assessed |
|                           | <p>grasp this concept better.</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program.</p> |           |                   |

|  |  |  |                         |
|--|--|--|-------------------------|
| Final Exam - 12/29/2014 - 100% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">Final Exam Practical.zip</a><br><a href="#">TH 101 Final Exam Fall 2014.pdf</a> | 12/29/2014 - course content will remain as is. |  | 2014 - 2015 (Fall 2014) |
| Final Exam - 01/10/2014 - 80% of the students assessed performed at the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101.pdf</a><br><a href="#">th101 sa.pdf</a>                                |  |  | 2013 - 2014 (Fall 2013) |

**CLO: TH 101 - Food Production & Sanitation: CLO 5**

“ Cold Food “: Demonstrate proficiency in cold food preparation and presentation.

**CLO Assessment Cycle:** 2014-2015 (Spring 2015)

**CLO Status:** Active

| Means of Assessment   |   |       |        |
|---|---|-------|--------|
| Means of Assessment   | Expected Student Performance  | Notes | Active |
| Plan and prepare a variety of appetizers, salads, gelatins and cold sauces. Follow standard temperature in presenting "Cold Food Cold".<br><b>Signature assignment:</b><br>Final Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

| Results  |   |           |                         |
|--|---|-----------|-------------------------|
| Summary of Data Collected  | Use of Results  | Follow-Up | Semester Assessed       |
| <p>Final Exam - 01/17/2016 - 42% of students assessed performed at the proficiency level</p> <p><b>Expected Student Performance Met:</b><br/>No</p> <p><b>Related Documents:</b><br/><a href="#">TH101 CLO 1-6 final .pdf</a></p>  | <p>01/17/2016 - CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 also dropped where 100% was reached last time the course was assessed..</p> <p>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.</p> <p>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program.</p> |           | 2015-2016 (Fall 2015)   |
| <p>Final Exam - 12/29/2014 - 100% of students assessed performed at the proficiency level.</p> <p><b>Expected Student Performance Met:</b><br/>Yes</p> <p><b>Related Documents:</b><br/><a href="#">Final Exam Practical.zip</a><br/><a href="#">TH 101 Final Exam Fall 2014.pdf</a></p> | 12/29/2014 - course content will remain as is.  |           | 2014 - 2015 (Fall 2014) |
| <p>Final Exam - 01/10/2014 - 80% of the students assessed performed at the proficiency level</p> <p><b>Expected Student Performance Met:</b><br/>Yes</p> <p><b>Related Documents:</b><br/><a href="#">TH 101.pdf</a><br/><a href="#">th101 sa.pdf</a></p>                                |   |           | 2013 - 2014 (Fall 2013) |

**CLO: TH 101 - Food Production & Sanitation: CLO 6**

“ Hot and Cold Desserts”: Demonstrate proficiency with dessert preparations and presentation.

**CLO Assessment Cycle:** 2014-2015 (Spring 2015)

**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 the basic principles of baking. Prepare hot and cold desserts.<br><b>Signature assignment:</b><br>Final Exam | 70% of the students assessed will perform at the proficiency level. |       | Yes    |

### Results

| Summary of Data Collected  | Use of Results   | Follow-Up | Semester Assessed       |
|--|--|-----------|-------------------------|
| Final Exam - 01/17/2016 - 50% of students assessed performed at the proficiency level<br><b>Expected Student Performance Met:</b><br>No<br><b>Related Documents:</b><br><a href="#">TH101 CLO 1-6 final .pdf</a>   | 01/17/2016 - CLO 1 results for the final exam dropped significantly from last semester when 100% of the students assessed were proficient for this course learning outcome. More class activities are needed to help students visually understand the concepts of this CLO. CLO 2-6 also dropped where 100% was reached last time the course was assessed..<br><br>With additional students' practice on buffet preparation and presentation of local foods, they will improve on these CLOs. The course is recommended to be offered in the next year/s with the addition of the requirements used this semester like assignment of terms (vocabulary) from every chapter of the text book, individual practice of menus, and preparation of buffet using local Palauan foods for international presentation.<br><br>This is similar to the last plan but unfortunately the plan was not put into effect due to the passing away of the instructor and the resigning of another for this program. |           | 2015-2016 (Fall 2015)   |
| Final Exam - 12/29/2014 - 100% of students assessed performed at the proficiency level.<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">Final Exam Practical.zip</a><br><a href="#">TH 101 Final Exam Fall 2014.pdf</a> | 01/05/2015 - Course will remain as is.   |           | 2014 - 2015 (Fall 2014) |
| Final Exam - 01/10/2014 - 80% of the students assessed performed the proficiency level<br><b>Expected Student Performance Met:</b><br>Yes<br><b>Related Documents:</b><br><a href="#">TH 101.pdf</a><br><a href="#">th101 sa.pdf</a>                                   |  |           | 2013 - 2014 (Fall 2013) |

