

Assessment Impact by Course Objectives

Palau Community College

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

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CLO: TH 118 - Baking: CLO 1

Basic Baking Measurement, Substitution and Conversion: Weigh and measure ingredients accurately, substitute ingredients needed in standard recipe and memorize and understand table of equivalents.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate understanding of how to measure, substitute and convert ingredients. Signature assignment: Midterm 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
Midterm Exam - 02/08/2016 - 44 % of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 1 mid LEVEL 1-3.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)

CLO: TH 118 - Baking: CLO 2

Ingredients and Temperature: Demonstrate the techniques in mixing basic ingredients with correct temperature.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate understanding of how to mix basic ingredients with the correct temperature. Signature assignment: Midterm 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

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Midterm Exam - 02/08/2016 - 33% of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 2 mid LEVEL 1,4.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)

CLO: TH 118 - Baking: CLO 3

Cookies, Biscuits and Muffins: Plan, prepare and bake different types of cookies, biscuits and muffins.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate how to plan, prepare and bake different types of cookies, biscuits, and muffins. Signature assignment: Midterm 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
Midterm Exam - 02/08/2016 - 33 % of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 3 midLEVEL 1-4.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)

CLO: TH 118 - Baking: CLO 4

Pie Crust, Filling and Topping: Plan, prepare, bake and explain the standard quality for pie shell, filling and topping.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate how to plan, prepare, and bake pies and explain the standard quality for pie shells, fillings and toppings. Signature assignment: 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 - 02/08/2016 - 50% of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 4 fe LEVEL 1, 3 , 4.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)

CLO: TH 118 - Baking: CLO 5

Bread: Demonstrate proficiency with basic lean and sweet dough preparation.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate how to prepare and bake basic lean and sweet dough. Signature assignment: 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 - 02/08/2016 - 12% of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 5 fe LEVEL 1, 4.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)

CLO: TH 118 - Baking: CLO 6

Cakes and Icings: Demonstrate proficiency in cakes and icings preparation and cutting guides for cakes.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Demonstrate how to prepare cakes and icings and how to cut cakes properly. Signature assignment: 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 - 02/08/2016 - 37% of the students assessed performed at the proficiency level. Expected Student Performance Met: No Related Documents: TH 118 CLO 6 fe LEVEL 1,2,3.pdf	02/08/2016 - The signature assignment needs revision to make it clearer for students to understand and also more hands on activities need to be included in the course.		2014 - 2015 (Spring 2015)