

# Assessment Impact by Course Objectives

## Palau Community College

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

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#### CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 1

Explain the importance of control in the management system its purpose and applications of standard costs and the use of standard cost tools, with emphasis on management resources and management process.

CLO Assessment Cycle: 2014-2015 (Spring 2015)

CLO Status: Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Identify the components of control in a management system; define its purpose and application. Identify and discuss sequence of planning and management resources. <b>Signature assignment:</b> Chapter Test	70% of students assessed will perform at proficiency level.		Yes
Identify the components of control in a management system; define its purpose and application. Identify and discuss sequence of planning and management resources. <b>Signature assignment:</b> Midterm Exam	70% of students assessed will perform at proficiency level.		Yes
Identify roles and responsibilities in management. Describe organizational structure. <b>Signature assignment:</b> Project	70% of students assessed will perform at proficiency level.		Yes

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Midterm Exam - 08/21/2015 - 63% of students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">th 218 clo 1 level 1-4.pdf</a>	08/21/2015 - As compared to last spring, the students were not able to reach the proficiency level. The course needs to revise the Midterm and Project to increase passing rate. Improve on lecture and provide more activities. The instructor will continue to assess each spring		2014 - 2015 (Spring 2015)
Project - 05/28/2014 - 100% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> <a href="#">Food &amp; Beverage Organizations.pdf</a>	05/28/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)
Chapter Test - 05/27/2014 - 75% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b>	05/27/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Yes			
<b>Related Documents:</b> <a href="#">TH 218 Test One _ CLO 1 Spring 2014.pdf</a>			

**CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 2**

Discuss the methods of estimating allowable food and beverage based on forecasted sales level and recognized the importance of the menu as both a control and marketing tool with emphasis on menu engineering analysis.

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

**CLO Status:** Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Identify and discuss standard costs and standard cost tools. Explain the purposes and application of standard cost tools. Determine standard purchase specifications, standard recipes, standard yield, standard portion sizes, and/or standard portion costs. <b>Signature assignment:</b> Chapter Test	70% of students assessed will perform at proficiency level.		Yes
Identify and discuss standard costs and standard cost tools. Explain the purposes and application of standard cost tools. Determine standard purchase specifications, standard recipes, standard yield, standard portion sizes, and/or standard portion costs. <b>Signature assignment:</b> Final Exam	70% of students assessed will perform at proficiency level.		Yes
Identify and discuss standard costs and standard cost tools. Explain the purposes and application of standard cost tools. Determine standard purchase specifications, standard recipes, standard yield, standard portion sizes, and/or standard portion costs. <b>Signature assignment:</b> Project	70% of students assessed will perform at proficiency level.		Yes

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Project - 08/21/2015 - 37% of students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">th 218 clo 2 level 1-4.pdf</a>	08/21/2015 - As compared to last spring, the students were not able to reach the proficiency level. The course needs to revise the Midterm and Project to increase passing rate. Improve on lecture and provide more activities. The instructor will continue to assess each spring		2014 - 2015 (Spring 2015)
Project - 05/28/2014 - 100% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> <a href="#">TH 218 Standardized Recipes _ Spring 2014.pdf</a>	05/28/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
<a href="#">Standardized Recipe Level 3 Sample.pdf</a> Chapter Test - 05/28/2014 - 66.7% of the students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">TH 218 Test Two_ CLO 2 Spring 2014.pdf</a>	05/28/2014 - Expected performance level was not met. Plans to improve student learning may include one or more of the following: 1. Additional exercises and/or homework; 2. Encourage student led research in real world applications; 3. Incorporate real world examples or application in lesson or classwork.		2013 - 2014 (Spring 2014)
Chapter Test - 05/27/2014 - 66.7% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">TH 218 Test Two_ CLO 2 Spring 2014.pdf</a>	05/27/2014 - Expected level of performance was not met. Plans to incorporate more exercises (homework or assignments) to reinforce student learning and to include practical applications in lesson delivery.		2013 - 2014 (Spring 2014)

### CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 3

Apply principles and procedures in purchasing and receiving processes and recognized the need to incorporate quality requirements in purchasing and receiving activities such as:

- Suppliers selection
- Quality standard
- Ordering system
- Receiving procedures
- Security concerns

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

**CLO Status:** Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Identify and explain methods for estimating allowable food and beverage costs based on sales forecasts. Examine the budgeting process including projecting revenues, expenses, and/or profits. <b>Signature assignment:</b> Chapter Test	70% of students assessed will perform at proficiency level.		Yes
Identify and explain methods for estimating allowable food and beverage costs based on sales forecasts. Examine the budgeting process including projecting revenues, expenses, and/or profits. <b>Signature assignment:</b> Final Exam	70% of students assessed will perform at 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
Final Exam - 08/21/2015 - 0% of students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">th 218 clo 3 level 1.pdf</a>	08/21/2015 - As compared to last spring, the students were not able to reach the proficiency level. The course needs to revise the Midterm and Project to increase passing rate. Improve on lecture and provide more activities. The instructor will continue to assess each spring		2014 - 2015 (Spring 2015)
Chapter Test - 05/27/2014 - 58.33% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">TH 218 Test Three _ CLO 3 5 6 Spring 2014.pdf</a>	05/27/2014 - Expected level of performance was not met. Plans to incorporate more exercises (homework or assignments) to reinforce student learning and to include practical applications in lesson delivery.		2013 - 2014 (Spring 2014)

#### CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 4

Discuss the importance of storage and issuing procedure with emphasis on the following:

- Goals of effective storage and issuing controls.
- Physical and perpetual inventory system.
- Accurate inventory records keeping system.
- Security concerns in the storage area.

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

**CLO Status:** Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Define food and beverage control with respect to profit analysis. Discuss and perform Cost Volume Profit (CVP) analysis. <b>Signature assignment:</b> Chapter Test	70% of students assessed will perform at proficiency level.		Yes
Define food and beverage control with respect to profit analysis. Discuss and perform Cost Volume Profit (CVP) analysis. <b>Signature assignment:</b> Final Exam	70% of students assessed will perform at proficiency level.		Yes

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
<b>No Results reported.</b>			

#### CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 5

Calculate cost of sales using the standard formula and identify sources of information for each component of the formula.

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

**CLO Status:** Active

Means of Assessment			
Means of Assessment	Expected Student Performance	Notes	Active
Identify and recognize the importance of the menu as a tool for both control and for marketing. Calculate menu selling prices. <b>Signature assignment:</b> Test	70% of students assessed will perform at proficiency level.		Yes
Identify and recognize the importance of the menu as a tool for both control and for marketing. Calculate menu selling prices. <b>Signature assignment:</b> Final Exam	70% of students assessed will perform at proficiency level.		Yes
Develop and design a menu for a food and beverage establishment following considerations established--i.e., type of restaurant, target markets, service offered, and other management considerations. Determine selling prices. <b>Signature assignment:</b> Project	70% of students assessed will perform at proficiency level.		Yes

Results			
Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Project - 08/21/2015 - 0% of students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">th 218 clo 5 level 1.pdf</a>	08/21/2015 - As compared to last spring, the students were not able to reach the proficiency level. The course needs to revise the Midterm and Project to increase passing rate. Improve on lecture and provide more activities. The instructor will continue to assess each spring		2014 - 2015 (Spring 2015)
Project - 05/28/2014 - 77.77% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> Yes	05/28/2014 - Plans to improve student learning may include one or more of the following: 1. Additional exercises and/or homework; 2. Encourage student led research in real world applications; 3. Incorporate real world examples or application in lesson or classwork.		2013 - 2014 (Spring 2014)
Test - 05/27/2014 - 91.7% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> <a href="#">TH 218 Test Three _ CLO 3 5 6 Spring 2014.pdf</a>	05/27/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)

### CLO: TH 218 - Food & Beverage Cost Control & Purchasing: CLO 6

Discuss the factors that affect work performance and examine the labor control process from the employee perspective with emphasis on staffing, recruitment, selection and training.

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

**CLO Status:** Active

Means of Assessment
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### Means of Assessment

Means of Assessment	Expected Student Performance	Notes	Active
Perform a menu engineering analysis. Determine menu mix analysis, popularity, and profitability analysis. <b>Signature assignment:</b> Test	70% of students assessed will perform at proficiency level.		Yes
Identify roles needed in a mock food & beverage operation students are planning for. Describe roles, responsibilities, and/or requirements. <b>Signature assignment:</b> Project	70% of students assessed will perform at proficiency level.		Yes

### Results

Summary of Data Collected	Use of Results	Follow-Up	Semester Assessed
Project - 08/21/2015 - : 56% of students assessed performed at the proficiency level. <b>Expected Student Performance Met:</b> No <b>Related Documents:</b> <a href="#">th 218 clo 6 level 1 2 4.pdf</a>	08/21/2015 - As compared to last spring, the students were not able to reach the proficiency level. The course needs to revise the Midterm and Project to increase passing rate. Improve on lecture and provide more activities. The instructor will continue to assess each spring		2014 - 2015 (Spring 2015)
Project - 05/28/2014 - 100 % of students assessed performed at proficiency level.. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> <a href="#">Food &amp; Beverage Organizations.pdf</a> <a href="#">Menu Book Sample A.pdf</a>	05/28/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)
Test - 05/27/2014 - 91.7% of students assessed performed at proficiency level. <b>Expected Student Performance Met:</b> Yes <b>Related Documents:</b> <a href="#">TH 218 Test Three _ CLO 3 5 6 Spring 2014.pdf</a>	05/27/2014 - No action needed at this time as the expected outcome has been met.		2013 - 2014 (Spring 2014)