

# ASSESSMENT DAY

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College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

March 24, 2017

# Academic Assessment

	LEVEL	FOCUS	CONDUCTED BY	FREQUENCY
<b>Academic Success Committee</b>	Program	<ul style="list-style-type: none"> <li>Quality of assessment practices</li> </ul>	Committee of peers	Years 1 & 2
<b>Instructional Program Review</b>	Program / Cluster	<ul style="list-style-type: none"> <li>Enrollment, retention, completion</li> <li>Industry certifications and job placement</li> <li>Program budget and staffing</li> <li>Advisory committees</li> <li>Curriculum changes</li> </ul>	Committee of peers	Year 3
<b>Assessment Day</b>	Course/ Program	<ul style="list-style-type: none"> <li>Enrollment by demographics</li> <li>Graduation and retention</li> <li>Average class size</li> <li>Course success rate</li> <li>Placement rate</li> <li>SLOs, PLOs and ILOs</li> </ul>	Program Chair and Faculty	Years 1, 2, 3

# Programs

[1034 - Baking and Pastry](#)

[0819 - Culinary Arts](#)

[2226 - Culinary Management](#)

[1203 - Customer Service Representative](#)

[2012 - Hospitality Management](#)

# Action Items from Last Assessment Day

## *Assessment Day (04/22/2016)*

### For the Hosseini College of Hospitality and Culinary Management:

1. Consider mandatory orientation;
2. Delete one course from Website;
3. Work with Advisor on the Go to contact students who have not graduated;
4. Refer students to ASC and Writing Center;
5. Offer math, speech or English courses in Bldg 1200 specifically for hospitality/culinary students;
6. For Outcome Assessment: Make sure to provide a results per assessment measure.

### For Institutional Effectiveness:

1. Provide a list of program that are currently offering mandatory orientation.

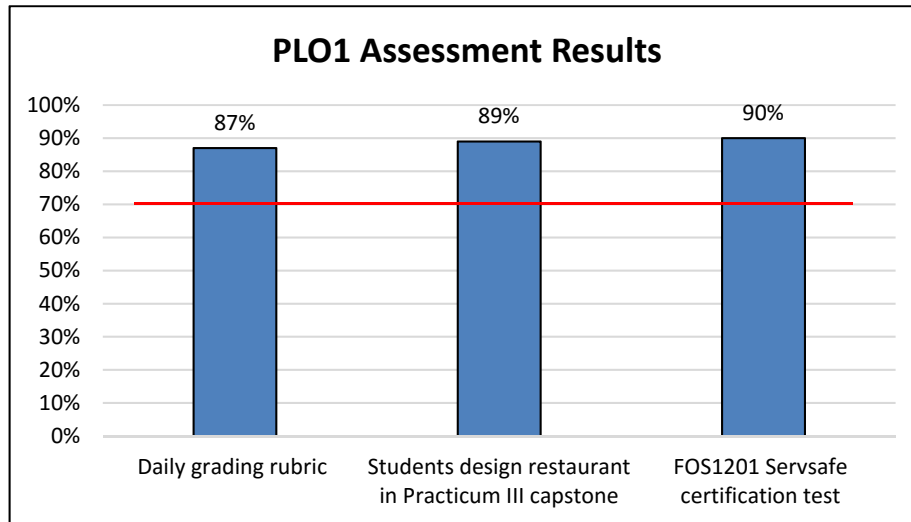
# Program Learning Outcomes

## Culinary Arts A.S. Certificate #0819

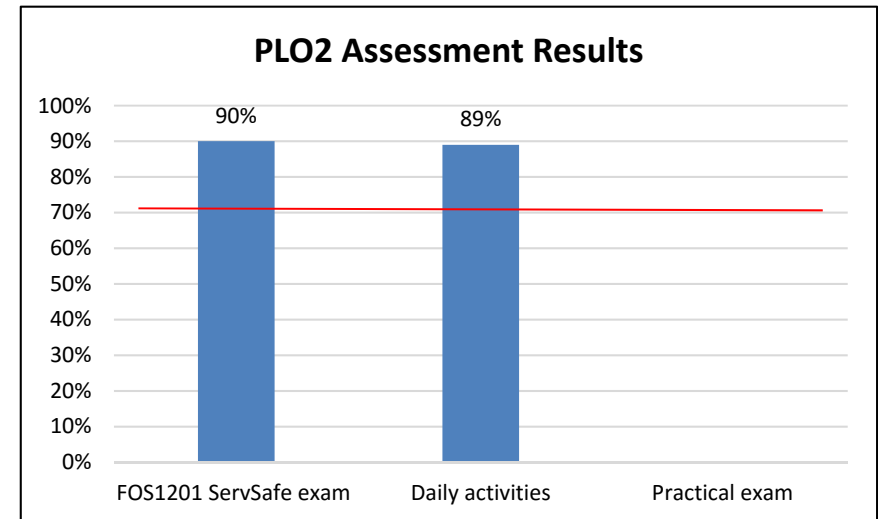
Graduates of the Program will be able to

1. Identify organization and functions of the culinary industry.
2. Demonstrate skills in food service and beverage sanitation and safety and management services.
3. Recognize, identify and demonstrate usage of foods.
4. Demonstrate proficiency in employability skills.
5. Demonstrate the application of mathematics commonly used in the culinary industry.
6. Analyze recipe costs and portion sizes.
7. Identify the organization and functions of the culinary industry.
8. Demonstrate equipment operation and maintenance skills.
9. Analyze labor, fire and liquor laws that affect the culinary industry.
10. Plan and maintain purchasing and receiving procedures.
11. Demonstrate skill in preparing foods for cooking.

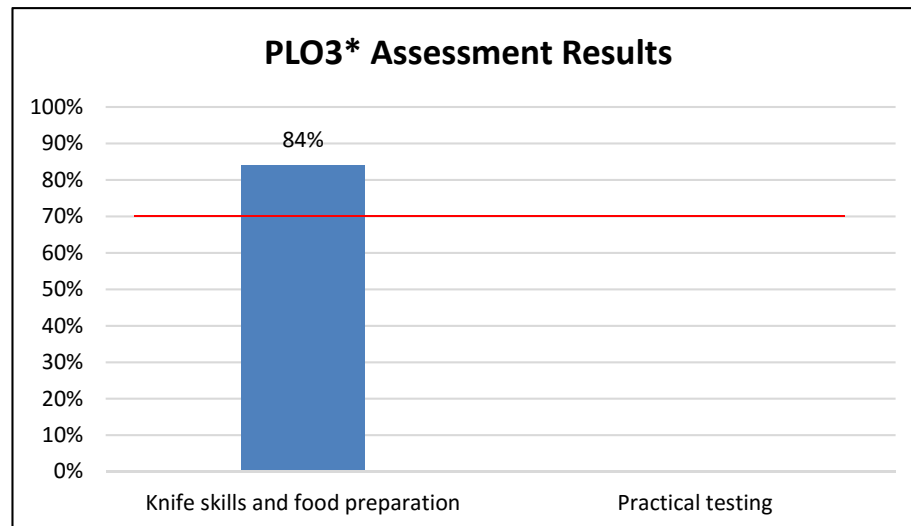
# Assessment Results 2015-2016



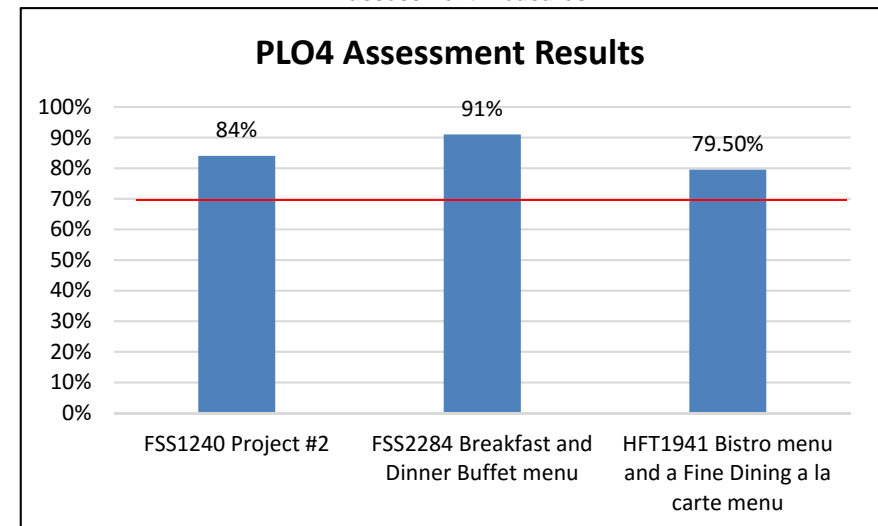
PLO1: Identify organization and functions of the culinary industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO2: Demonstrate skills in food service and beverage sanitation and safety and management services. *Target: 70% of students achieved 70% or higher in all assessment measures.*



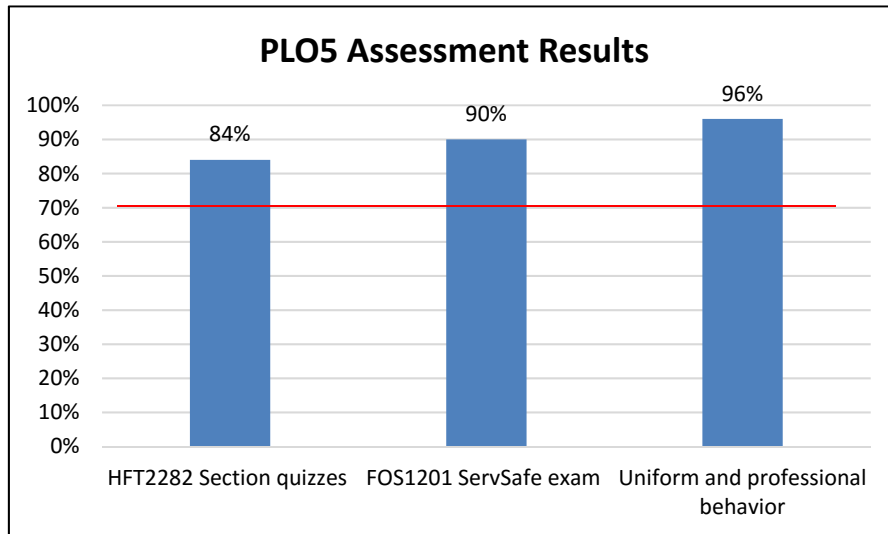
PLO3: Recognize, identify and demonstrate usage of foods. *Target: 70% of students achieved 70% or higher in all assessment measures.*



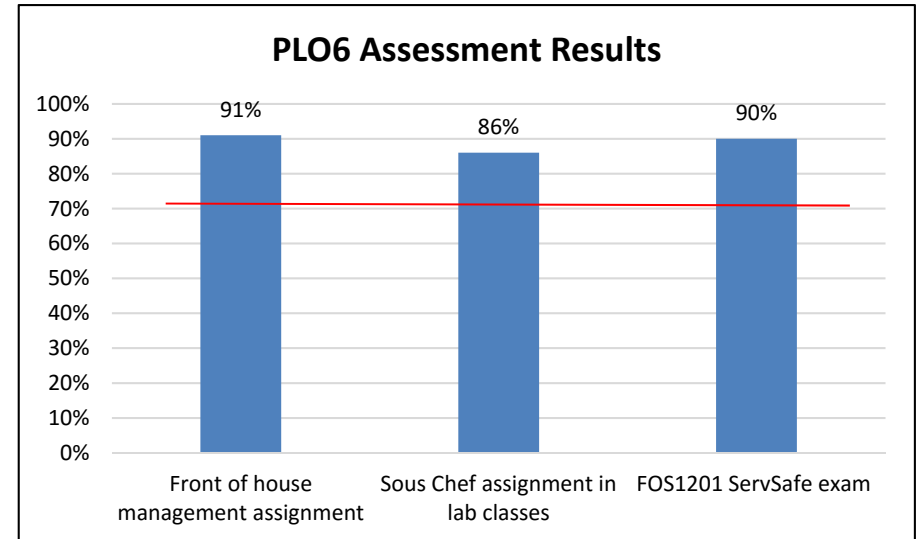
PLO4: Demonstrate proficiency in employability skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third assignment is Indirect*

# Assessment Results 2015-2016

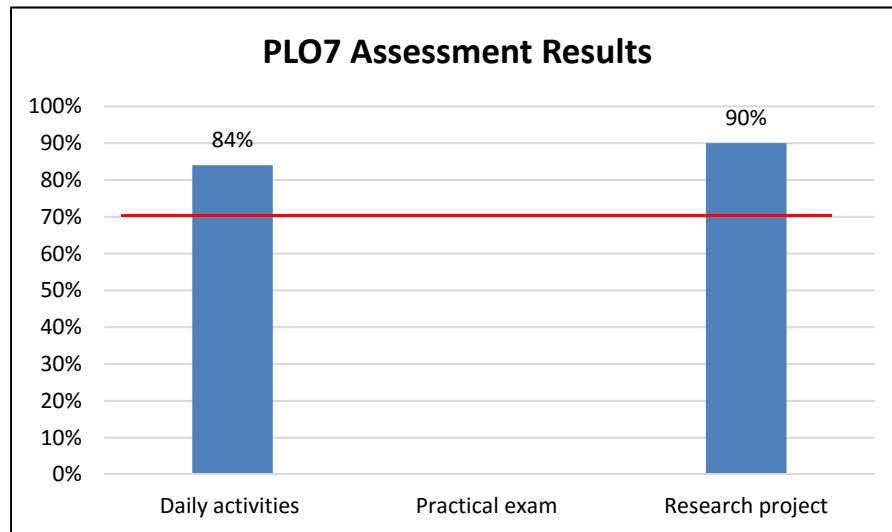


PLO5: Demonstrate the application of mathematics commonly used in the culinary industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

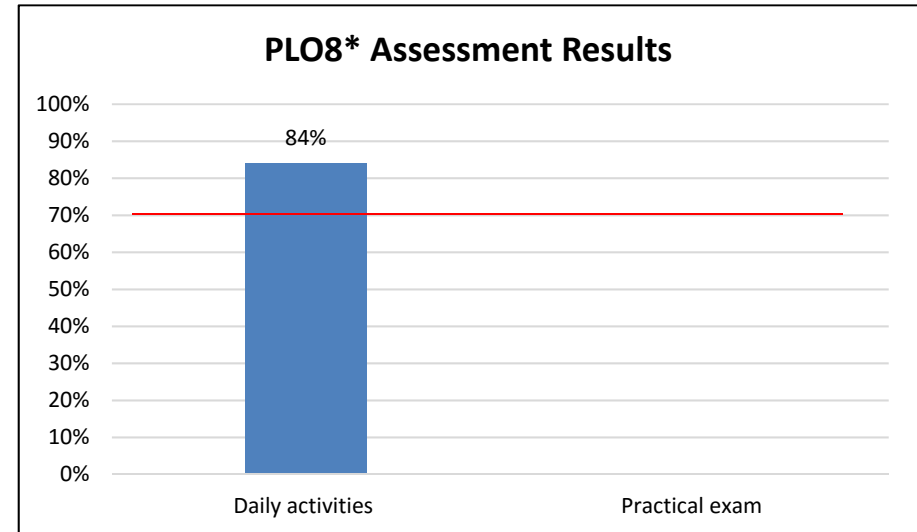


PLO6: Analyze recipe costs and portion sizes. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third assignment is Indirect*

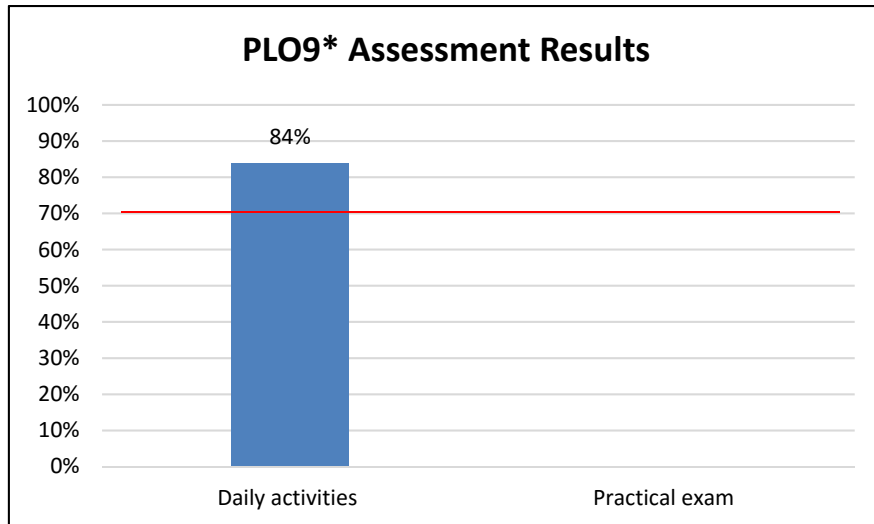


PLO7: Identify the organization and functions of the culinary industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

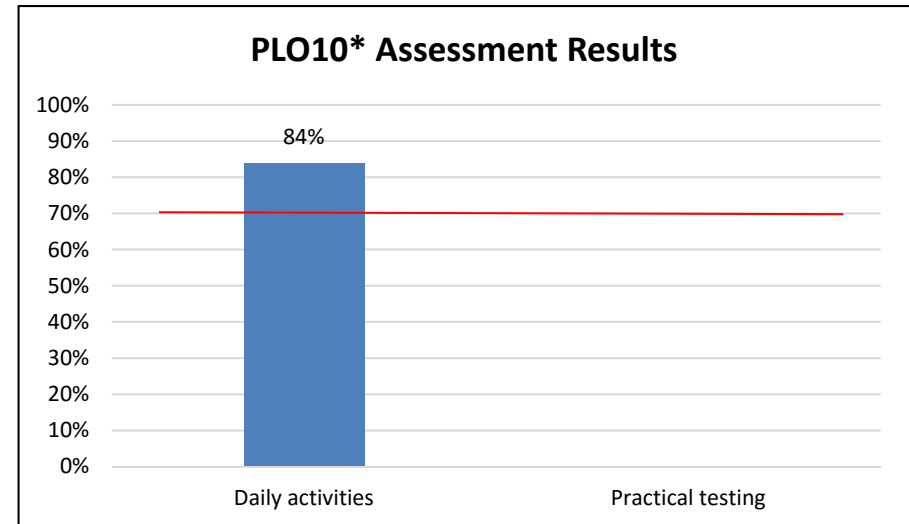


PLO8: Demonstrate equipment operation and maintenance skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

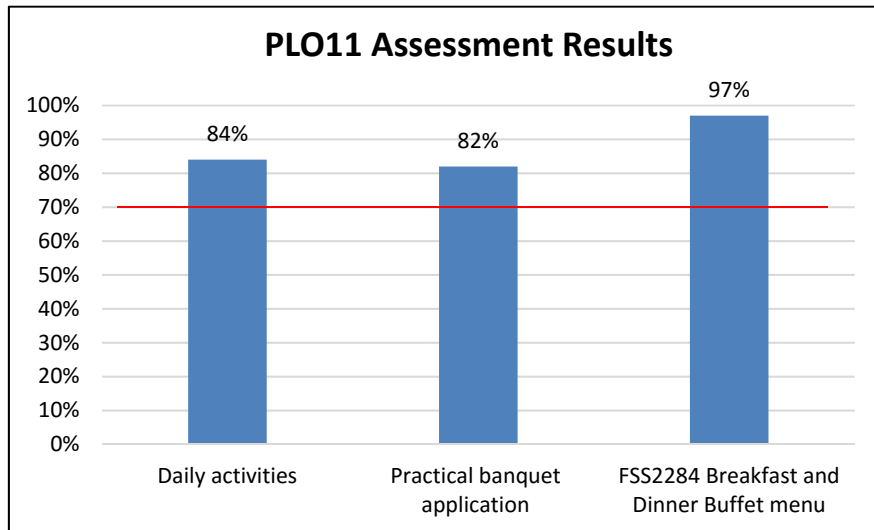
## Assessment Results 2015-2016



PLO9: Analyze labor, fire and liquor laws that affect the culinary industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO10: Plan and maintain purchasing and receiving procedures. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO11: Demonstrate skill in preparing foods for cooking. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third assignment is Indirect*

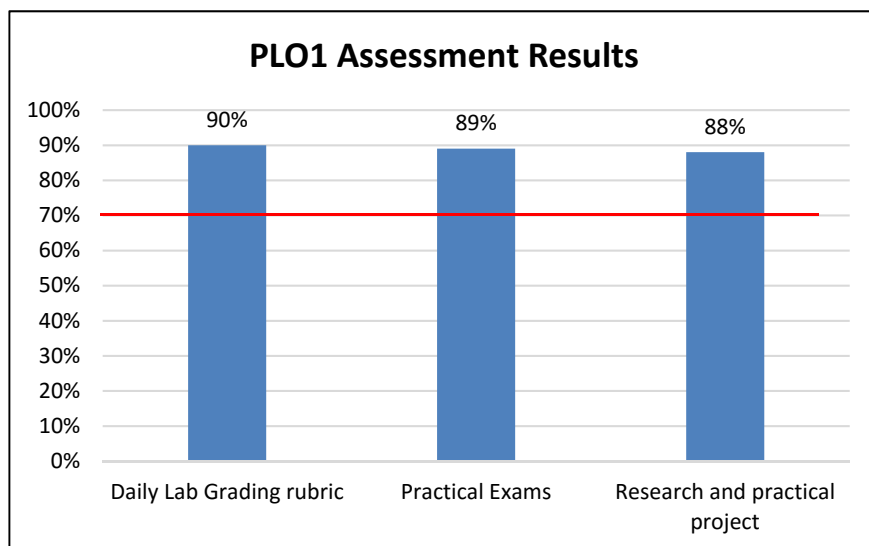


# Program Learning Outcomes

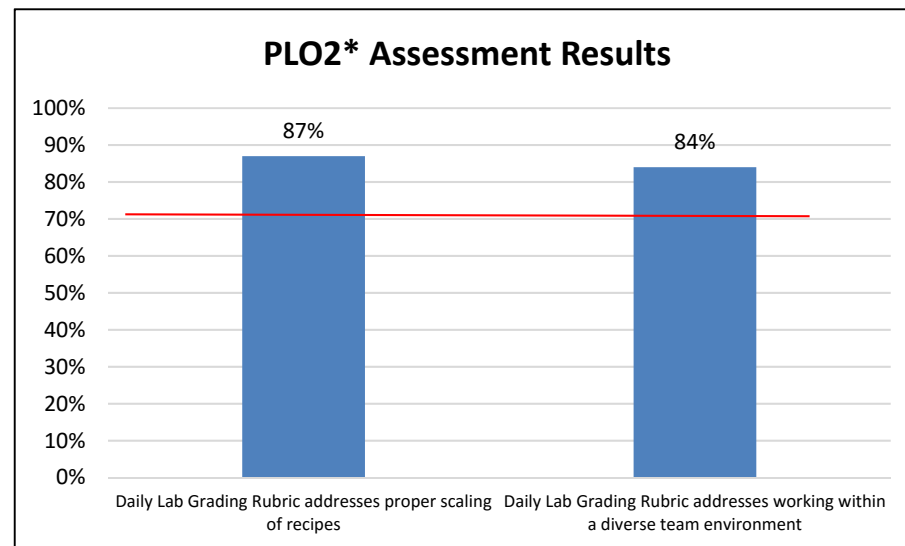
## Culinary Operations - Baking and Pastry Specialization #1034

1. Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry.
2. Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community.
3. Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place.
4. Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding.
5. Create an atmosphere that fosters student retention and encourages progress towards completion of their certification.

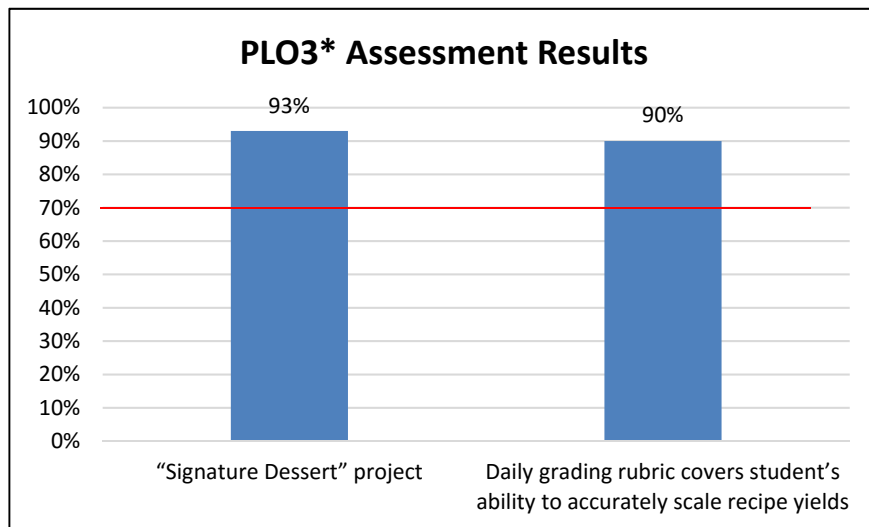
## Assessment Results 2015-2016



PLO1: Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



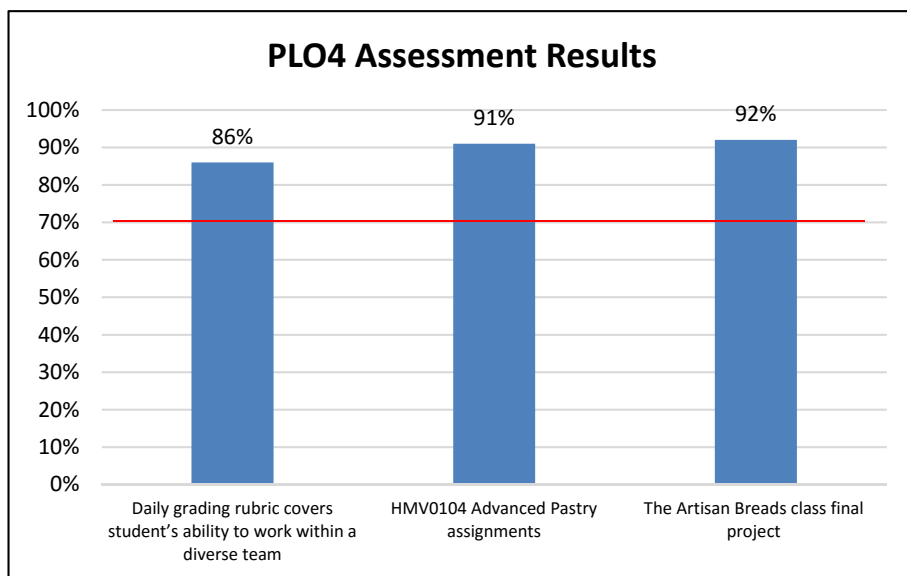
PLO2: Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community. *Target: 70% of students achieved 70% or higher in all assessment measures.*



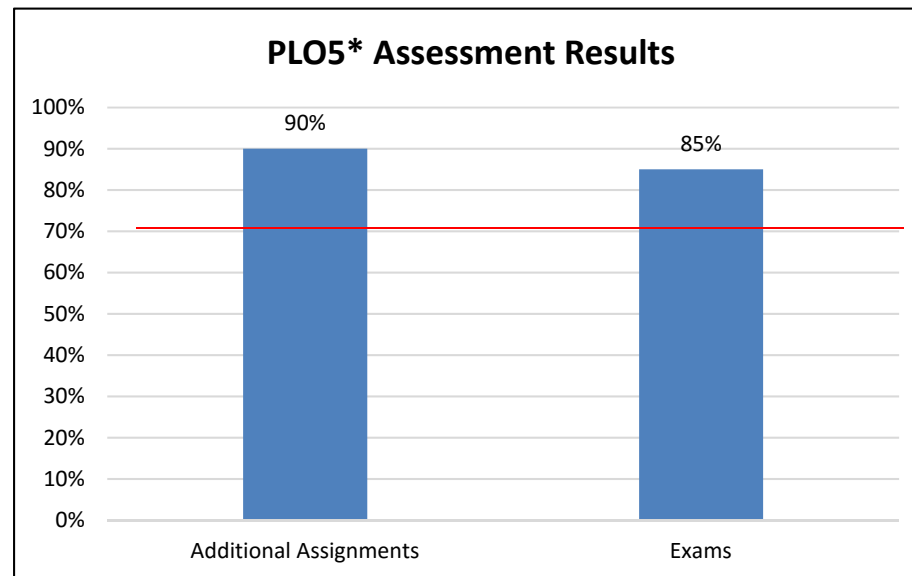
PLO3: Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

## Assessment Results 2015-2016



PLO4: Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO5: Create an atmosphere that fosters student retention and encourages progress towards completion of their certification. *Target: 70% of students achieved 70% or higher in all assessment measures.*

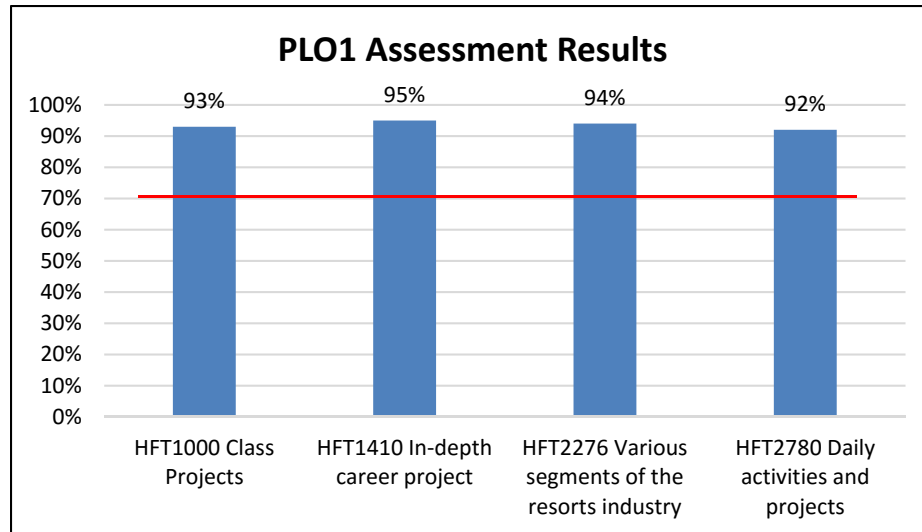
*\* Third Assignment is Indirect*

# Program Learning Outcomes

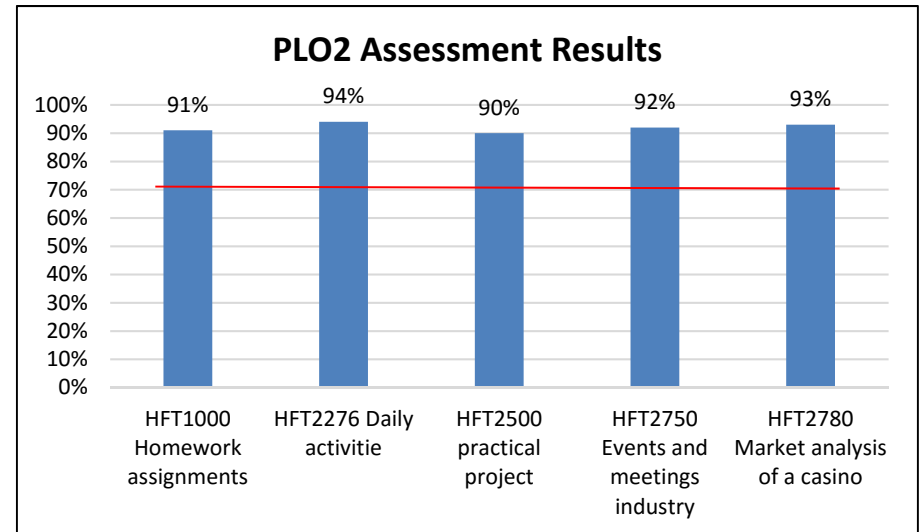
## Hospitality Management AS Degree Code #2012

1. Discuss the various components of a successful lodging operation.
2. Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors.
3. Discuss the specialized needs of marketing within the hospitality industry.
4. Describe leadership styles applicable to the hospitality industry.
5. Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills.
6. Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems.
7. Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants.

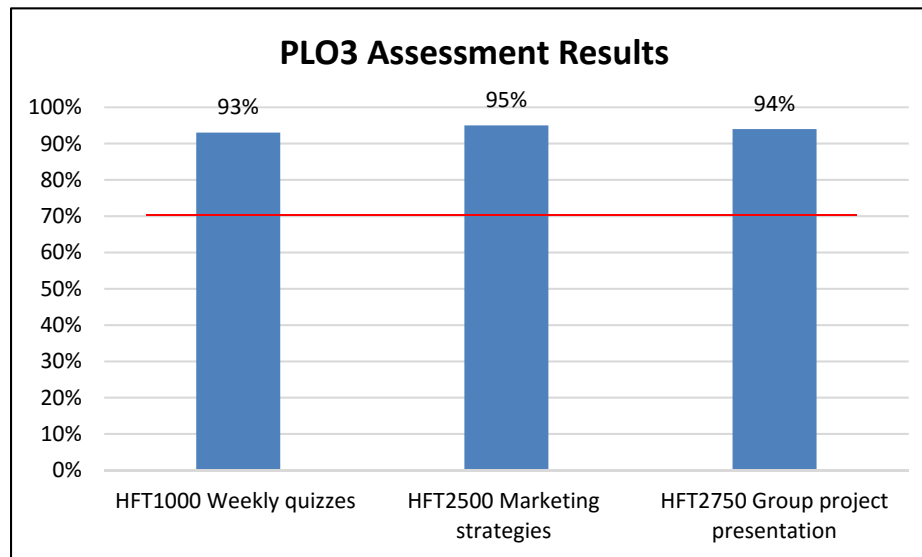
# Assessment Results 2015-2016



PLO1: Discuss the various components of a successful lodging operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*

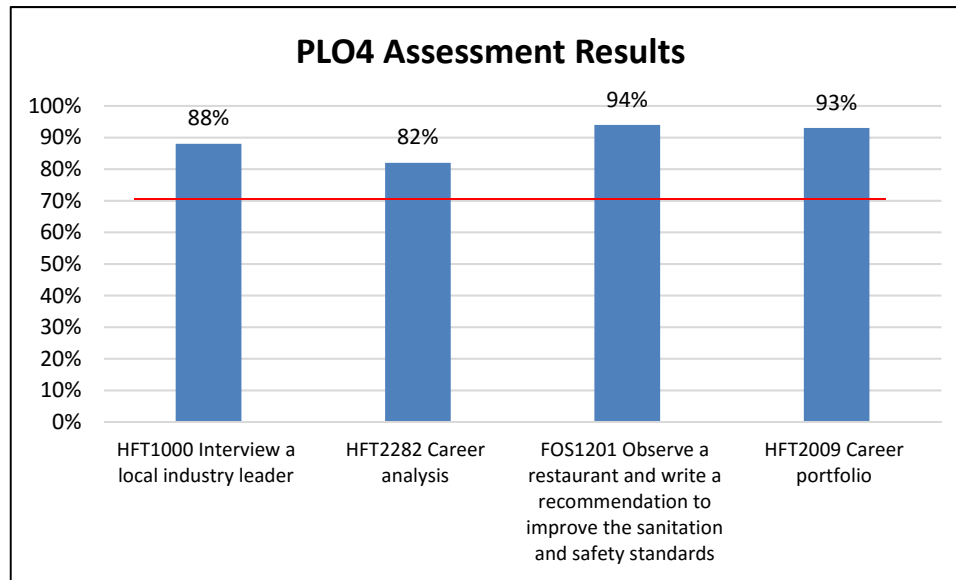


PLO2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors. *Target: 70% of students achieved 70% or higher in all assessment measures.*

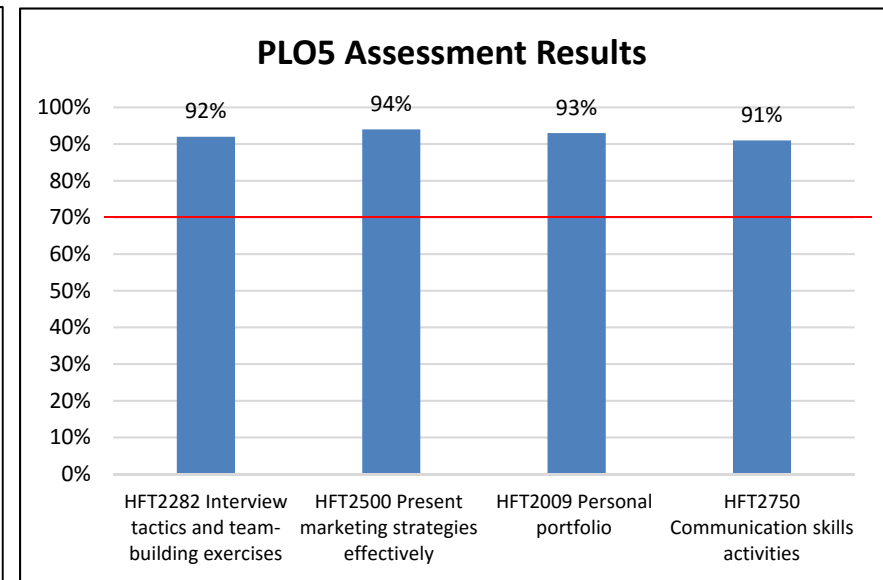


PLO3: Discuss the specialized needs of marketing within the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

## Assessment Results 2015-2016

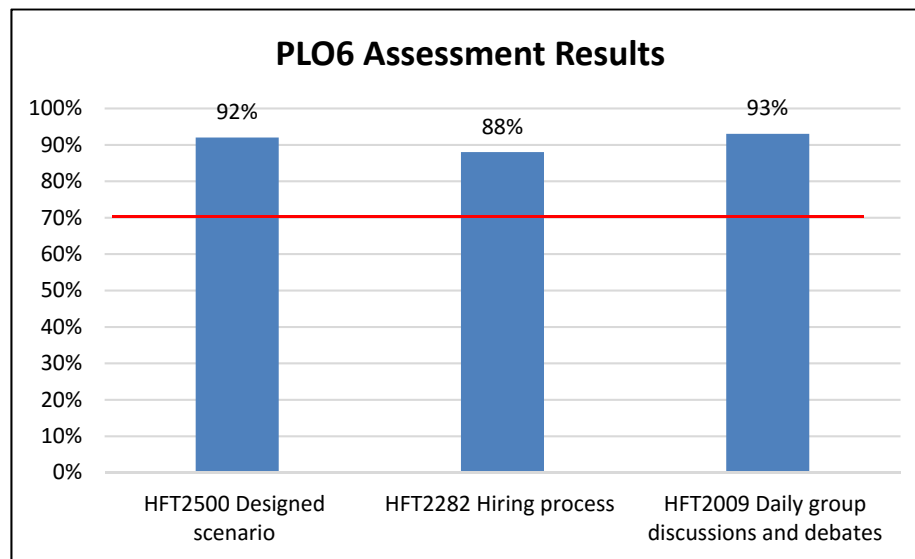


PLO4: Describe leadership styles applicable to the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

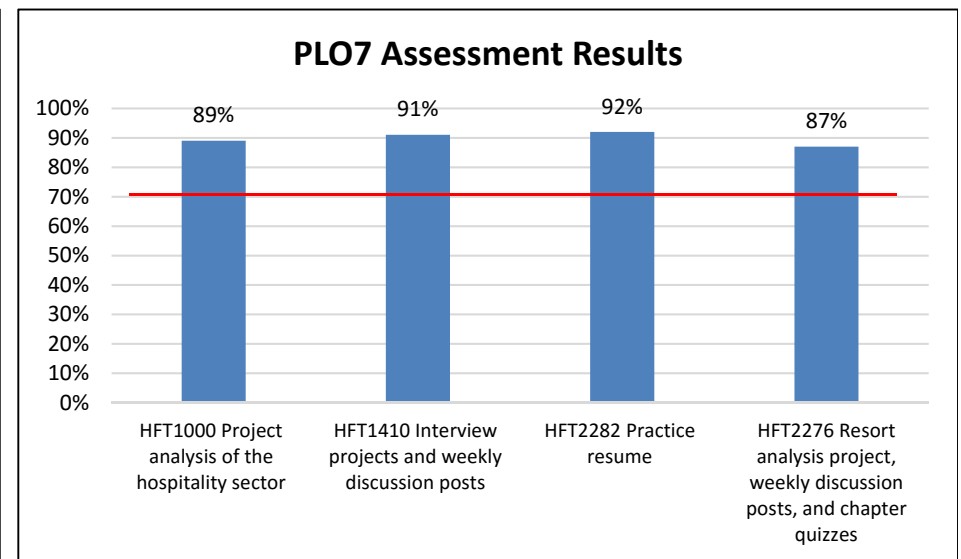


PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

## Assessment Results 2015-2016



PLO6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO7: Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants. *Target: 70% of students achieved 70% or higher in all assessment measures.*

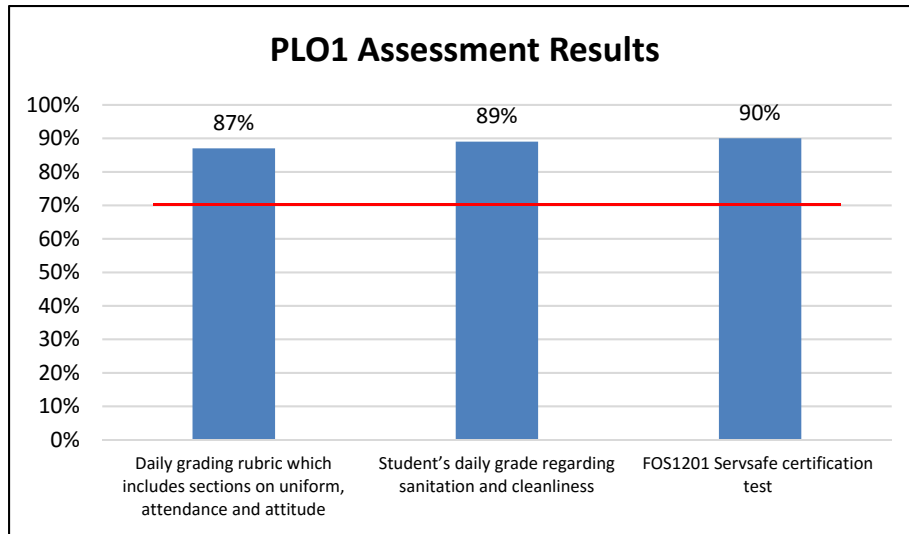
# Program Learning Outcomes

## **A.S. Culinary Management #2226**

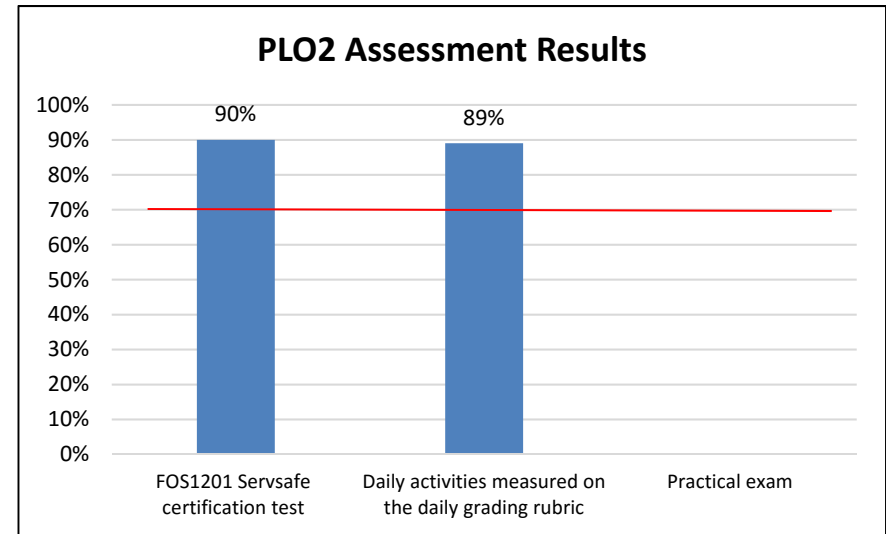
1. Define the organization and layout of a foodservice operation.
2. Apply and supervise others on the principles of sanitation and safety.
3. Use learned knife skills in the preparation of meats and vegetables.
4. Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods.
5. Demonstrate professionalism that is appropriate to the industry.
6. Apply basic management principles demanded within the industry.
7. Discuss and identify indigenous ingredients common to various international cuisines.
8. Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic.
9. Demonstrate basic professional food preparation in organized manner.
10. Identify and utilize food service equipment and tools.
11. Prepare complex contemporary recipes for table and banquet service.
12. Demonstrate contemporary plating techniques.
13. Analyze food dishes for nutritional content.
14. Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts.



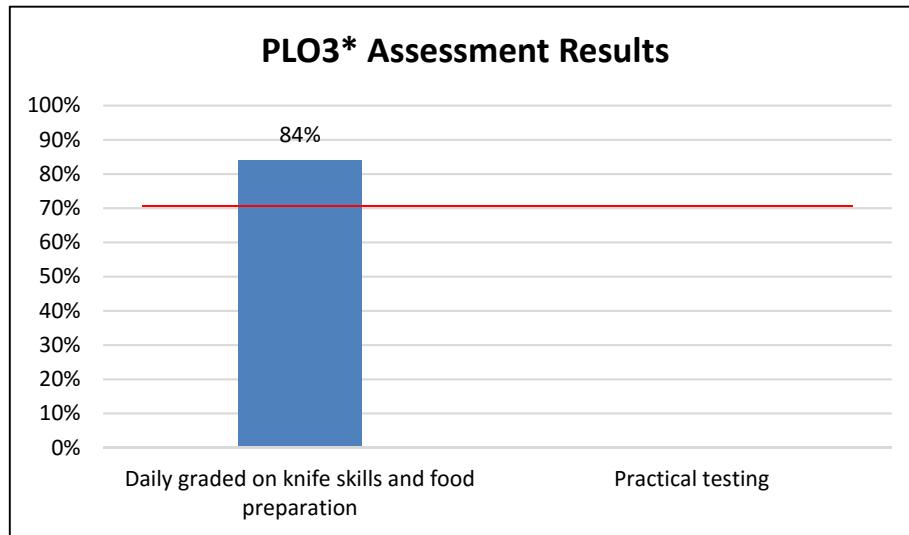
# Assessment Results 2015-2016



PLO1: Define the organization and layout of a foodservice operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO2: Apply and supervise others on the principles of sanitation and safety. *Target: 70% of students achieved 70% or higher in all assessment measures.*

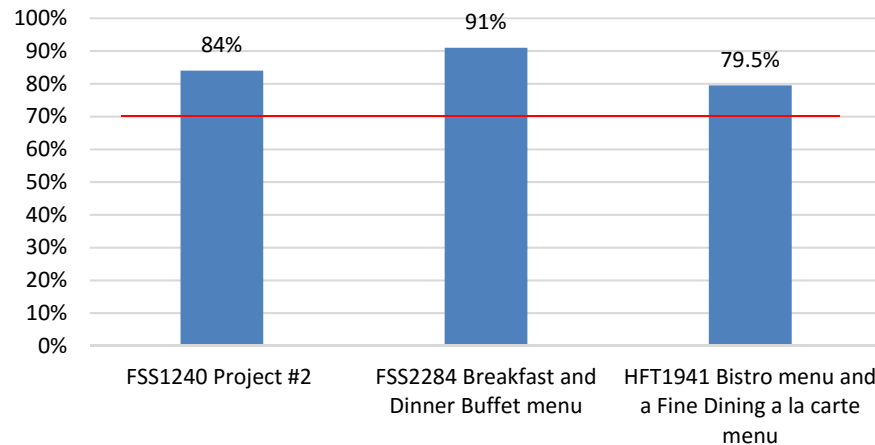


PLO3: Use learned knife skills in the preparation of meats and vegetables. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

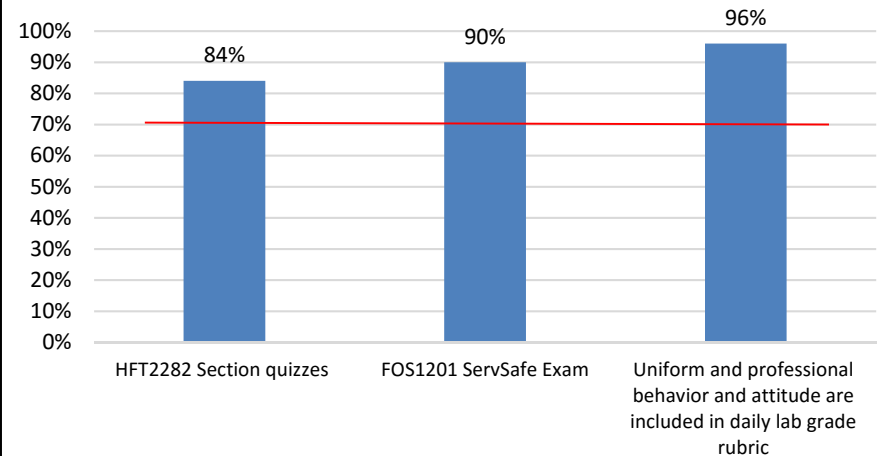
# Assessment Results 2015-2016

## PLO4 Assessment Results



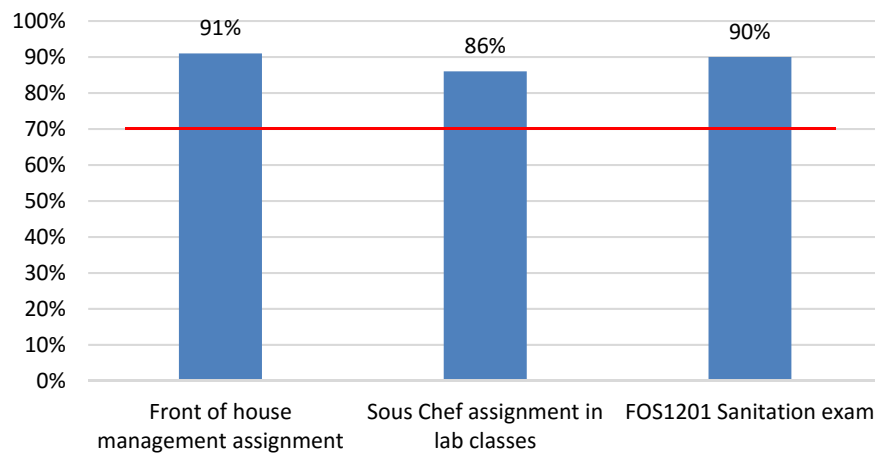
PLO4: Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods. *Target: 70% of students achieved 70% or higher in all assessment measures.*

## PLO5 Assessment Results



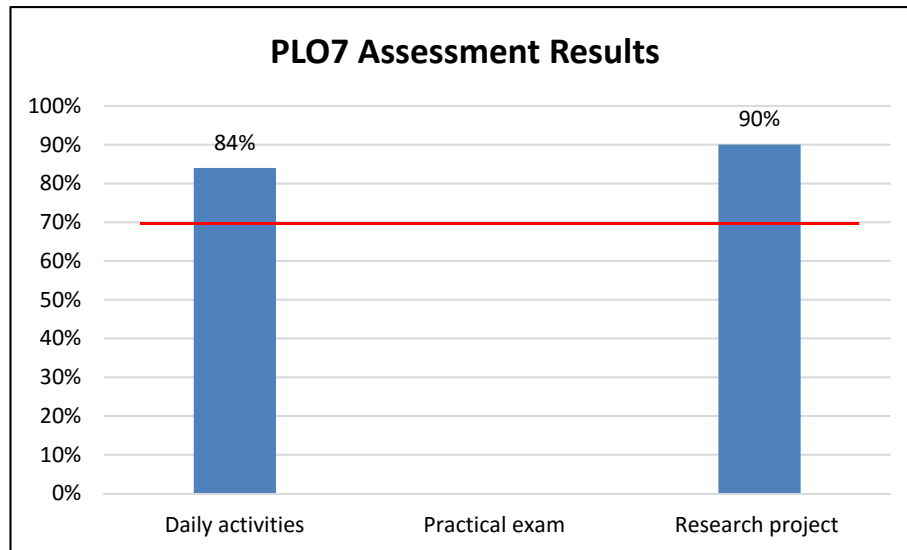
PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

## PLO6 Assessment Results

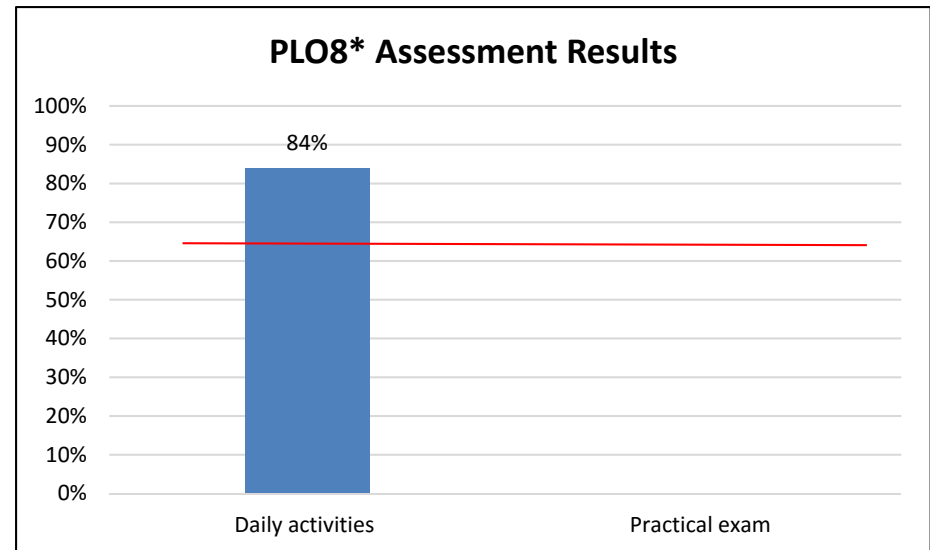


PLO6: Apply basic management principles demanded within the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

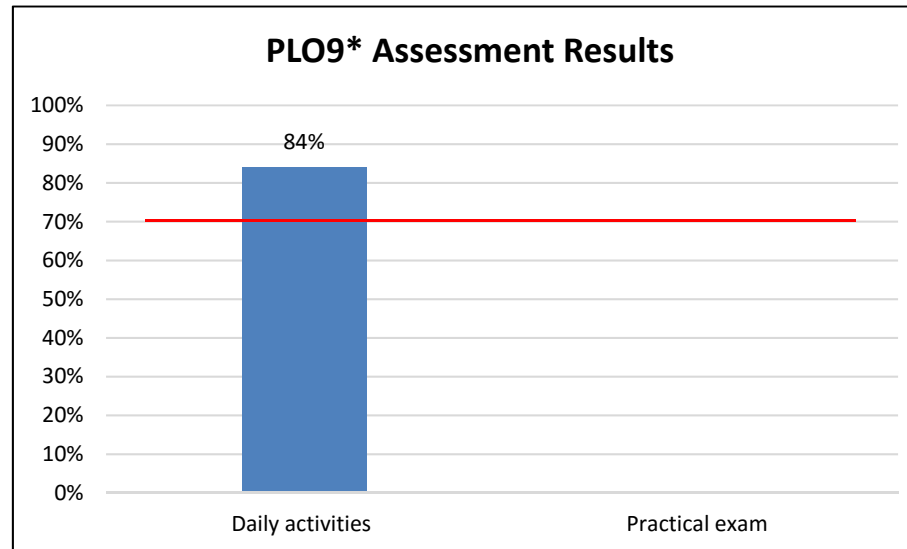
## Assessment Results 2015-2016



PLO7: Discuss and identify indigenous ingredients common to various international cuisines. *Target: 70% of students achieved 70% or higher in all assessment measures.*



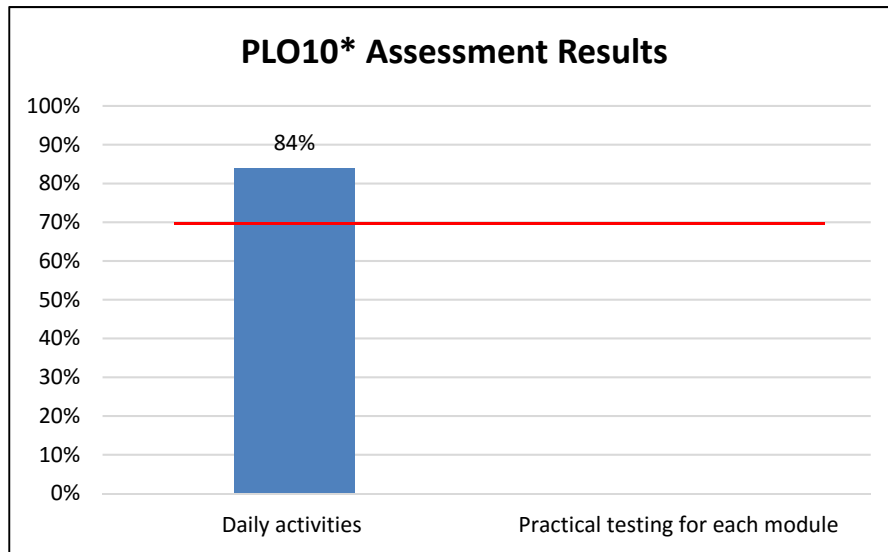
PLO8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic. *Target: 70% of students achieved 70% or higher in all assessment measures.*



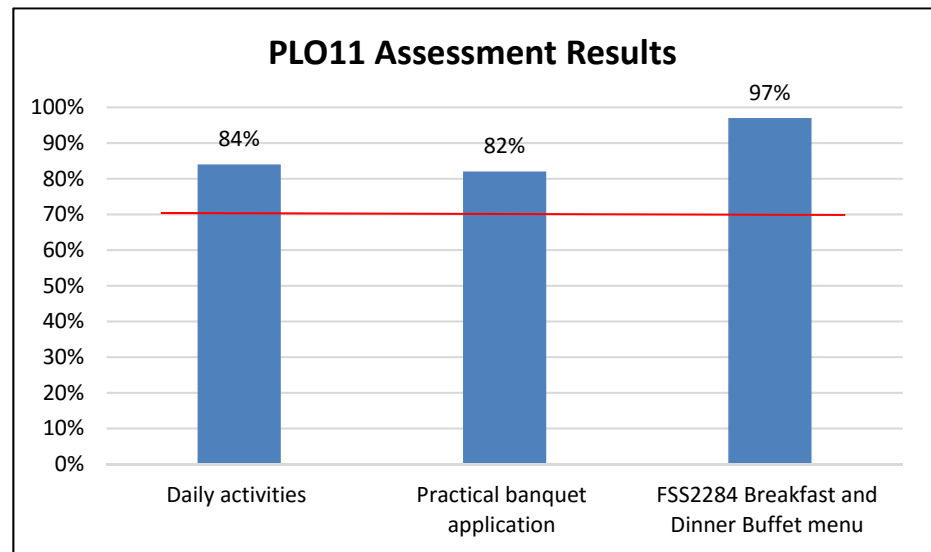
PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

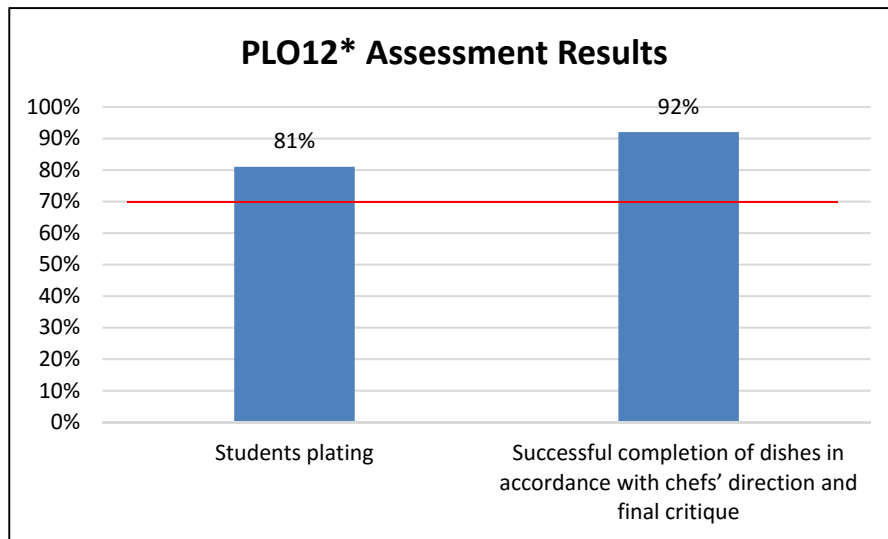
## Assessment Results 2015-2016



PLO10: Identify and utilize food service equipment and tools. *Target: 70% of students achieved 70% or higher in all assessment measures.*



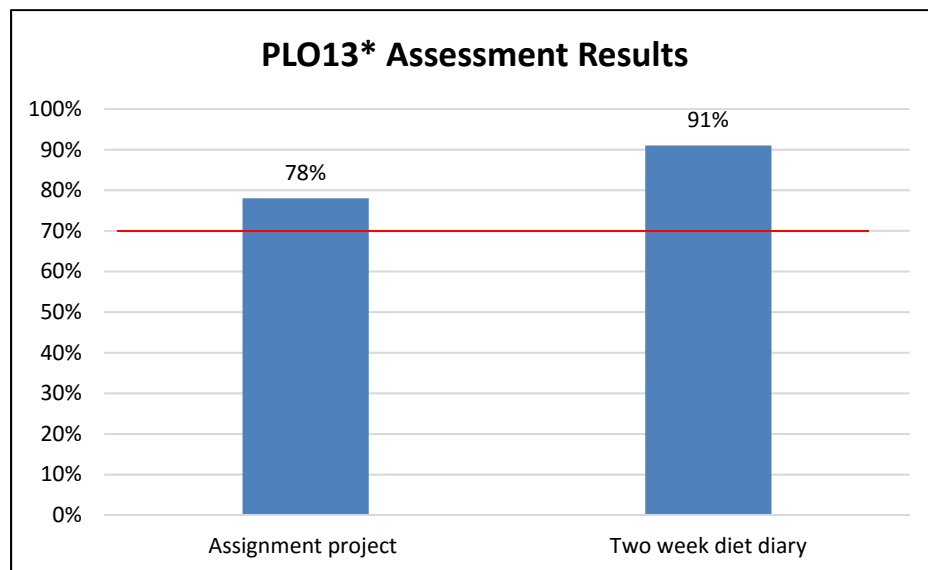
PLO11: Prepare complex contemporary recipes for table and banquet service. *Target: 70% of students achieved 70% or higher in all assessment measures.*



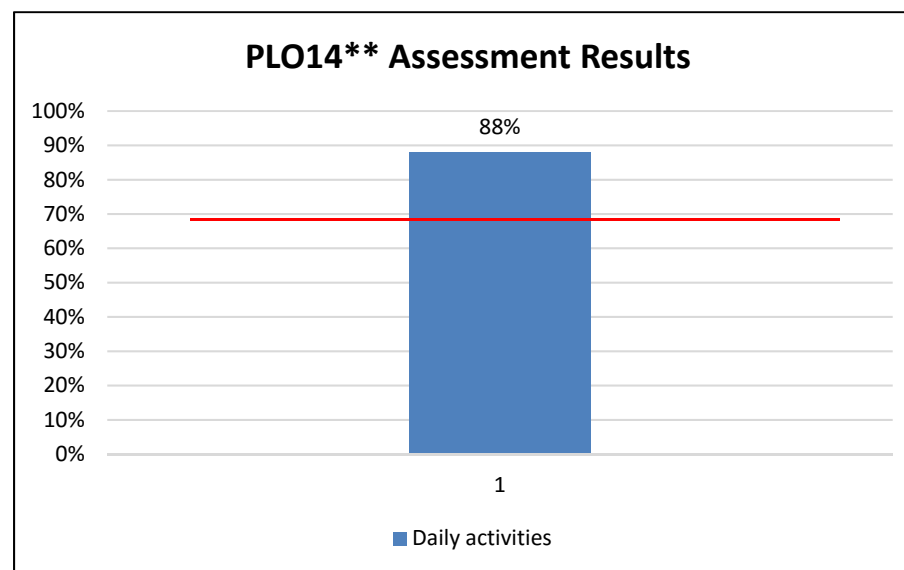
PLO12: Demonstrate contemporary plating techniques. *Target: 70% of students achieved 70% or higher in all assessment measures.*

\* Third Assignment is Indirect

## Assessment Results 2015-2016



PLO13: Analyze food dishes for nutritional content. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO14: Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

*\*\* Second and Third Assignment are Indirect*

## Assessment Data 2014-2015 and 2015-2016: Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	14/15	15/16	14/15	15/16	14/15	15/16	14/15	15/16
<b>0819 Culinary Arts</b>	NR	89%-93%	NR	86%-96%	NR	87%-89%	NR	86%-94%
<b>1034 Baking and Pastry</b>	86%-91%	86%-90%	90%-93%	84%-93%	85%-92%	83%-91%	83%-92%	82%-88%
<b>2226 Culinary Management</b>	75%-87%	89%-93%	80%	86%-96%	89%-90%	87%-89%	88%-92%	86%-94%
<b>2012 Hospitality Management</b>	91%-100%	85%-93%	89%-93%	88%-91%	89%-94%	86%-93%	87%-92%	88%-93%

*NR: No report*

## Course Success Rates (1 of 2)

Major	Course	2012-2013		2013-2014		2014-2015		2015-2016	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 - Baking and Pastry	FSS0070	22	100%	30	93%	37	92%	28	96%
	FSS0071	24	100%	30	90%	28	100%	25	96%
	FSS0072	20	100%	26	96%	20	95%	29	93%
	FSS0291	21	100%	18	89%	24	96%	29	90%
	HMV0103	22	100%	30	90%	31	97%	32	94%
	HMV0104	23	78%	26	96%	23	96%	32	91%
	HMV0145	17	100%	26	92%	22	95%	30	93%
	HMV0146	18	94%	18	94%	16	100%	29	100%
	Major	167	96%	204	93%	201	96%	234	94%
2226 - Culinary Management	FOS1201	138	89%	115	92%	127	94%	134	88%
	FSS1063	56	98%	61	95%	61	95%	62	90%
	FSS1063L	56	98%	61	95%	61	95%	62	90%
	FSS1202	111	93%	85	94%	102	92%	110	95%
	FSS1202L	111	92%	85	93%	102	92%	110	95%
	FSS1222	106	95%	81	94%	94	86%	95	85%
	FSS1222L	106	95%	81	94%	94	86%	95	85%
	FSS1240	49	94%	35	97%	47	94%	55	85%
	FSS1240L	49	94%	35	97%	47	94%	55	85%
	FSS1242	37	95%	42	100%	59	98%	56	91%
	FSS1242L	37	95%	42	100%	59	98%	56	91%
	FSS1270			69	99%	68	91%	85	86%
	FSS2210	40	95%	48	100%	57	91%	43	98%
	FSS2210L	40	95%	48	100%	57	91%	43	98%
	FSS2284	91	89%	81	99%	66	91%	70	94%
	FSS2284L	91	89%	81	99%	66	91%	70	94%
Major	1118	93%	1050	96%	1167	92%	1201	90%	

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

Source: IR Program Assessment Data

# Course Success Rates (2 of 2)

Major	Course	2012-2013		2013-2014		2014-2015		2015-2016		
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2012- Hospitality Management	HFT1000	196	97%	161	94%	137	91%	145	94%	↑
	HFT1261	43	98%							
	HFT1410	23	96%	25	88%	29	100%	29	86%	
	HFT1820	86	88%	14	100%					
	HFT1940	73	100%	71	99%	71	96%	65	91%	
	HFT1940L	73	100%	71	99%	71	96%	65	91%	
	HFT1941	77	94%	74	99%	68	94%	65	92%	
	HFT1941L	77	94%	74	99%	68	94%	65	92%	
	HFT2009			35	91%	39	92%	39	90%	
	HFT2276			51	94%	41	90%	43	93%	↑
	HFT2282	92	90%	91	96%	80	98%	79	89%	
	HFT2283	9	78%							
	HFT2313	11	100%							
	HFT2454	62	98%	67	94%	66	98%	85	95%	
	HFT2461	23	100%							
	HFT2500			15	100%	25	100%	43	93%	
	HFT2600	39	95%							
	HFT2671	7	100%							
	HFT2742	7	100%							
	HFT2750	36	89%	40	90%	42	90%	39	95%	↑
	HFT2780			50	98%	29	97%	33	94%	
	HFT2942	51	92%	58	91%	41	85%	46	98%	↑
	HFT2942L	51	92%	58	91%	41	85%	46	98%	↑
	HFT2949			1	100%			57	77%	
HUN1203	118	81%	58	83%	69	87%				
MNA0084	16	100%								
MNA0086	14	100%								
<b>Major</b>		<b>1184</b>	<b>94%</b>	<b>1014</b>	<b>95%</b>	<b>917</b>	<b>93%</b>	<b>944</b>	<b>92%</b>	
<b>School</b>		<b>2469</b>	<b>94%</b>	<b>2268</b>	<b>95%</b>	<b>2285</b>	<b>93%</b>	<b>2379</b>	<b>91%</b>	

  Indicates a success rate of 90% or higher  
  Indicates a success rate between 70% and 89%  
  Indicates a success rate below 70%



## Course Success Rates by Instructional Method – Multiple Methods Only (1 of 2)

Major, Associated Courses and Instructional Method			2012-2013		2013-2014		2014-2015		2015-2016	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	HMOV0145	DIS			1	100%	2	100%		
		Lecture	17	100%	25	92%	20	95%		
2012- Hospitality Management	HFT1000	Hybrid					28	75%	65	91%
		Lecture	85	98%	70	93%	37	92%		
		Online	111	96%	91	96%	72	97%	80	98%
	HFT1261	Lecture	18	100%						
		Online	25	96%						
	HFT1410	DIS					1	100%		
		Lecture			25	88%	28	100%		
		Online	23	96%						
	HFT1820	Lecture	40	85%						
		Online	46	91%	14	100%				
	HFT2009	DIS							1	100%
		Hybrid							38	89%
	HFT2276	Hybrid							18	100%
		Lecture			18	94%	14	93%		
		Online			33	94%	27	89%	25	88%
	HFT2282	Lecture	40	88%	30	97%	30	100%		
Online		52	92%	61	95%	50	96%			
HFT2454	DIS					2	100%			
	Lecture	62	98%	67	94%	64	98%	67	99%	
	Online							18	83%	

Indicates a success rate of 90% or higher  
 Indicates a success rate between 70% and 89%  
 Indicates a success rate below 70%

Source: IR Program Assessment Data

## Course Success Rates by Instructional Method – Multiple Methods Only (2 of 2)

Major, Associated Courses and Instructional Method			2012-2013		2013-2014		2014-2015		2015-2016	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT2500	Lecture							13	92%
		Online							30	93%
	HFT2750	Hybrid					13	85%		
		Lecture	15	100%	13	92%				
		Online	21	81%	27	89%	29	93%		
	HFT2780	DIS			1	100%			3	100%
		Hybrid							30	93%
		Lecture			49	98%	29	97%		
HUN1203	Hybrid					29	86%			
	Lecture	67	87%	41	88%	22	82%			
	Online	51	75%	17	71%	18	94%			
2226 – Culinary Management	FOS1201	Hybrid						22	95%	
		Lecture	138	89%	115	92%	121	95%	112	87%
		Online					6	83%		
	FSS1240	DIS	1	100%						
Lecture		48	94%	35	97%	47	94%			

### College Total

Instructional Method	2012-2013	2013-2014	2014-2015	2015-2016
	Avg. Size	Avg. Size	Avg. Size	Avg. Size
Hybrid	22	22	22	21
Lecture	23	23	23	22
Online	27	28	30	30
<b>College Total</b>	<b>24</b>	<b>24</b>	<b>25</b>	<b>25</b>

Source: IR Program Assessment Data

- Indicates a success rate of 90% or higher
- Indicates a success rate between 70% and 89%
- Indicates a success rate below 70%

## Course Success Rates by Multiple Session/Sub-session Only (1 of 6)

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	FSS0070	FA B term			16	100%	15	100%	16	100%
		SP A term	11	100%	14	86%	13	92%	12	92%
		SP B term					4	75%		
		SU Full term	11	100%			5	80%		
	FSS0071	FA A term	15	100%	14	93%	14	100%	15	100%
		SP A term	9	100%	16	88%	14	100%	10	90%
	FSS0072	FA A term	11	100%	10	90%	8	100%	12	100%
		SP B term	9	100%	16	100%	12	92%	17	88%
	FSS0291	FA Full term	13	100%			15	93%	15	93%
		SP Full term	8	100%	18	89%	9	100%	14	86%
	HMV0103	FA A term	13	100%	15	93%	14	93%	16	100%
		SP A term	9	100%	15	87%	13	100%	16	88%
		SU Full term					4	100%		
	HMV0104	FA B term	16	75%	15	93%	9	89%	17	88%
		SP B term	7	86%	11	100%	14	100%	15	93%
	HMV0145	FA B term	17	100%	15	93%	11	91%	18	94%
FA A term						1	100%			
SP B term				10	90%	1	100%			
SP Full term				1	100%			12	92%	
SU Full term						9	100%			

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

Source: IR Program Assessment Data

## Course Success Rates by Multiple Session/Sub-session Only (2 of 6)

Major or Dept., Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	HMV0146	FA A term							13	100%
		B term	9	89%						
		SP B term	9	100%	18	94%	16	100%	16	100%
2012- Hospitality Management	HFT1000	FA A term	60	97%	47	96%	40	95%	53	96%
		B term	29	100%	28	93%	21	90%	21	90%
		SP A term	34	100%	30	100%	29	100%	30	97%
		B term	27	93%	25	88%	28	75%	20	85%
		SU Full term	46	96%	31	94%	19	95%	21	100%
		HFT1261	FA B term	18	100%					
	SP B term	25	96%							
	HFT1410	FA A term	23	96%	25	88%	28	100%		
		SP A term					1	100%		
	HFT1820	FA A term	20	80%						
		B term	15	100%						
		SP A term	16	69%						
		B term	9	89%						
		SU Full term	26	100%	14	100%				

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

Source: IR Program Assessment Data

## Course Success Rates by Multiple Session/Sub-session Only (3 of 6)

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016			
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful		
2012- Hospitality Management	HFT1940	FA A term	19	100%	19	100%	20	85%	16	94%	↑	
		FA B term	13	100%	21	100%	19	100%	14	86%		
		SP A term	23	100%	20	95%	23	100%	22	91%		
		SU Full term	18	100%	11	100%	9	100%	13	92%		
	HFT1941	FA Full term	21	90%	21	100%	21	95%	12	100%	↑	
		SP B term	18	100%	18	100%	21	95%	20	90%		
		SP Full term	21	90%	20	95%	21	90%	20	85%		
		SU Full term	17	94%	15	100%	5	100%	13	100%		
	HFT2009	FA B term			20	90%	20	95%	23	83%	↑	
		SP B term			15	93%	19	89%	16	100%	↑	
	HFT2276	FA B term			18	94%	14	93%	18	100%		
		SP B term			33	94%	27	89%	25	88%		
	HFT2282	FA B term	31	97%	32	97%	31	100%	27	93%		
		SP	A term	13	69%	30	97%	30	100%	30	77%	
			B term	27	96%							
		SU Full term	21	86%	29	93%	19	89%	22	100%	↑	
	HFT2454	FA	A term	21	100%	29	97%	15	93%	20	95%	
			B term					12	100%	14	100%	
		SP	A term	13	100%	17	94%	15	100%	21	100%	
			B term	28	96%	21	90%	24	100%	12	100%	
SU Full term								18	83%			
HFT2500	FA A term					15	100%	13	92%			
	SP B term			15	100%	10	100%	30	93%			

Indicates a success rate of 90% or higher  
 Indicates a success rate between 70% and 89%  
 Indicates a success rate below 70%

Source: IR Program Assessment Data

## Course Success Rates by Multiple Session/Sub-session Only (4 of 6)

Major, Associated Courses and Sub-session				2012-2013		2013-2014		2014-2015		2015-2016		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2012- Hospitality Management	HFT2600	FA	B term	13	92%							
		SP	A term	26	96%							
	HFT2750	FA	A term					29	93%	17	100%	↑
			B term	21	81%	27	89%					
	HFT2780	SP	B term	15	100%	13	92%	13	85%	22	91%	↑
			A term			19	95%	9	100%	17	88%	↑
	HFT2942	SU	Full term			31	100%	10	90%	13	100%	↑
			B term					10	100%	3	100%	↑
			Full term	17	82%	25	88%	16	88%	10	90%	↑
	HUN1203	FA	Full term	20	95%	18	89%	12	67%	15	100%	
			Full term	14	100%	15	100%	13	100%	21	100%	
		SP	A term	18	94%	19	95%	22	82%	28	82%	
			B term	29	76%							
	2012- Hospitality Management	SU	A term	25	84%	22	82%	29	86%	29	72%	
B term			24	83%								
Full term			22	73%	17	71%	18	94%				
2012- Hospitality Management	FOS1201	FA	A term	45	91%	55	95%	30	100%	24	100%	
			B term	25	96%			28	86%	29	86%	
		SP	A term	23	96%	28	89%	28	93%	31	84%	
			B term	12	75%	18	89%	29	97%	28	79%	
		SU	Full term	25	80%							
			Full term	8	88%	14	93%	12	100%	22	95%	

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

## Course Success Rates by Multiple Session/Sub-session Only (5 of 6)

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016		
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2226 – Culinary Management	FSS1063	FA A term	14	100%	15	100%	16	100%	15	80%	
		FA B term	12	100%	17	88%	15	100%	15	93%	
		SP A term	16	94%	15	100%	14	86%	16	100%	
		SP B term	14	100%	14	93%	16	94%	16	88%	
	FSS1202	FA A term	59	92%	44	98%	40	88%	46	98%	
		SP A term	41	95%	41	90%	48	94%	48	96%	
		SU Full term	11	91%			14	100%	16	81%	
	FSS1222	FA B term	53	94%	43	95%	43	93%	40	93%	
		SP B term	40	95%	38	92%	39	77%	43	81%	
		SU Full term	13	100%			12	92%	12	75%	
	FSS1240	FA	A term	22	91%	19	95%	16	100%	14	86%
			B term	1	100%			15	87%	11	82%
		SP	A term	16	100%	16	100%	16	94%		
			B term							15	87%
		SU Full term	10	90%					15	87%	
	FSS1242	FA	A term					15	100%	15	93%
			B term	22	91%	15	100%	16	100%	15	87%
		SP	A term	15	100%			18	100%	13	92%
			B term			16	100%				
		SU Full term			11	100%	10	90%	13	92%	

Indicates a success rate of 90% or higher  
 Indicates a success rate between 70% and 89%  
 Indicates a success rate below 70%

Source: IR Program Assessment Data

## Course Success Rates by Multiple Session/Sub-session Only (6 of 6)

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016		
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2226 – Culinary Management	FSS1270	FA A term			35	100%					
		FA B term					34	88%	34	82%	
		SP B term			34	97%	34	94%	28	82%	
		SU Full term							23	96%	
	FSS2210	FA B term	21	95%	18	100%	15	93%	14	100%	↑
		SP A term							15	93%	
		SP B term	19	95%	15	100%	31	87%	14	100%	↑
		SU Full term			15	100%	11	100%			
	FSS2284	FA A term	17	94%	20	95%	10	90%	19	95%	↑
		FA B term	18	83%	17	100%	15	93%	11	91%	
		SP A term	20	90%	19	100%	19	95%	20	95%	
		SP B term	21	86%	17	100%	16	81%	20	95%	↑
		SU Full term	15	93%	8	100%	6	100%			

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%



## Overall Course Success Rates by Session/Sub-session

Major, Associated Courses and Sub-session			2012-2013		2013-2014		2014-2015		2015-2016	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 – Baking and Pastry	FA	A term	39	100%	39	92%	36	97%	56	100%
		B term	42	88%	46	96%	35	94%	51	94%
		Full term	13	100%			15	93%	15	93%
		Session	94	95%	85	94%	86	95%	122	97%
	SP	A term	29	100%	45	87%	41	98%	38	89%
		B term	25	96%	55	96%	47	96%	48	94%
		Full term	8	100%	19	89%	9	100%	26	88%
		Session	62	98%	119	92%	97	97%	112	91%
	SU	Full term	11	100%			18	94%		
		Major	167	96%	204	93%	201	96%	234	94%
2012- Hospitality Management	FA	A term	177	95%	139	95%	169	93%	192	92%
		B term	201	94%	165	94%	126	97%	148	91%
		Full term	38	87%	46	93%	37	92%	44	95%
		Session	416	94%	350	94%	332	94%	384	92%
	SP	A term	182	91%	150	95%	137	96%	167	88%
		B term	180	94%	141	94%	142	89%	165	92%
		Full term	41	93%	38	92%	33	82%	73	92%
		Session	403	93%	329	94%	312	92%	405	90%
	SU	Full term	164	93%	132	93%	93	96%	155	97%
		Major	983	93%	811	94%	737	93%	944	92%
2226 – Culinary Management	FA	A term	157	92%	188	97%	127	95%	242	93%
		B term	152	93%	110	96%	181	92%	275	90%
		Session	309	93%	298	97%	308	93%	517	91%
	SP	A term	131	95%	119	94%	143	94%	255	94%
		B term	106	92%	152	95%	165	88%	272	86%
		Full term	25	80%						
		Session	262	92%	271	95%	308	91%	527	90%
	SU	Full term	57	93%	48	98%	65	97%	157	87%
		Major	628	93%	617	96%	681	92%	1201	90%
		Total	1778	93%	1632	95%	1619	93%	2379	91%

Indicates a success rate of 90% or higher

Indicates a success rate between 70% and 89%

Indicates a success rate below 70%

Source: IR Program Assessment Data

## Average Class Size by Course (1 of 2)

Major and Associated Courses		2012-2013		2013-2014		2014-2015		2015-2016	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
1034 - Baking and Pastry	FSS0070	2	11	2	15	4	9	2	14
	FSS0071	2	12	2	15	2	14	2	13
	FSS0072	2	10	2	13	2	10	2	15
	FSS0291	2	11	1	18	2	12	2	15
	HMV0103	2	11	2	15	3	10	2	16
	HMV0104	2	12	2	13	2	12	2	16
	HMV0145	1	17	2	13	2	10	2	15
	HMV0146	2	9	1	18	1	16	2	15
	Major	15	11	14	15	18	11	16	15
2226 - Culinary Management	FOS1201	7	20	5	23	6	21	5	27
	FSS1063	4	14	4	15	4	15	4	16
	FSS1202	8	14	6	14	7	15	7	16
	FSS1222	7	15	6	14	7	13	7	14
	FSS1240	3	16	2	18	3	16	4	14
	FSS1242	2	19	3	14	4	15	4	14
	FSS1270			2	35	2	34	3	28
	FSS2210	2	20	3	16	4	14	3	14
	FSS2284	5	18	5	16	5	13	4	18
	Major	38	17	36	17	42	16	41	17

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

## Average Class Size by Course (2 of 2)

Major and Associated Courses		2012-2013		2013-2014		2014-2015		2015-2016	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT1000	7	28	7	23	6	23	6	24
	HFT1261	2	22						
	HFT1410	1	23	1	25	1	28	1	29
	HFT1820	5	17	1	14				
	HFT1940	4	18	4	18	4	18	4	16
	HFT1941	4	19	4	19	4	17	4	16
	HFT2009			2	18	2	20	2	19
	HFT2276			2	26	2	21	2	22
	HFT2282	4	23	3	30	3	27	3	26
	HFT2283	1	9						
	HFT2313	1	11						
	HFT2454	3	21	3	22	4	16	5	17
	HFT2461	1	23						
	HFT2500			1	15	2	13	2	22
	HFT2600	2	20						
	HFT2671	1	7						
	HFT2742	1	7						
	HFT2750	2	18	2	20	2	21	2	20
	HFT2780			2	25	3	10	2	15
	HFT2942	3	17	3	19	3	14	3	15
HUN1203	5	24	3	19	3	23	2	29	
MNA0084	1	16							
MNA0086	1	14							
<b>Major</b>		<b>49</b>	<b>20</b>	<b>38</b>	<b>21</b>	<b>39</b>	<b>19</b>	<b>39</b>	<b>20</b>
<b>School</b>		<b>102</b>	<b>17</b>	<b>88</b>	<b>19</b>	<b>99</b>	<b>16</b>	<b>96</b>	<b>18</b>

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

## Average Class Size by Course – Multiple Methods Only (1 of 2)

Major and Associated Courses			2012-2013		2013-2014		2014-2015		2015-2016	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT1000	Hybrid					1	28	3	22
		Lecture	3	28	3	23	2	19		
		Online	4	28	4	23	3	24	3	27
		Course	7	28	7	23	6	23	6	24
	HFT1261	Lecture	1	18						
		Online	1	25						
		Course	2	22						
	HFT1410	Lecture			1	25	1	28		
		Online	1	23						
		Course	1	23	1	25	1	28		
	HFT1820	Lecture	3	13						
		Online	2	23	1	14				
		Course	5	17	1	14				
	HFT2276	Hybrid							1	18
		Lecture			1	18	1	14		
		Online			1	33	1	27	1	25
		Course			2	26	2	21	2	22
	HFT2282	Lecture	2	20	1	30	1	30		
		Online	2	26	2	31	2	25		
		Course	4	23	3	30	3	27		
HTF2454	Lecture							4	17	
	Online							1	18	
	Course							5	17	
HFT2750	Hybrid					1	13			
	Lecture	1	15	1	13					
	Online	1	21	1	27	1	29			
	Course	2	18	2	20	2	21			

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

## Average Class Size by Course – Multiple Methods Only (2 of 2)

Major and Associated Courses			2012-2013		2013-2014		2014-2015		2015-2016	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT2500	Lecture						1	13	
		Online						1	30	
		Course						2	22	
	HUN1203	Hybrid					1	29		
		Lecture	3	22	2	21	1	22		
		Online	2	26	1	17	1	18		
		Course	5	24	3	19	3	23		
2226 - Culinary Management	FOS1201	Hybrid						1	22	
		Lecture	7	20	5	23	5	24	4	28
		Online					1	6		
		Course	7	20	5	23	6	21	5	27

### College Total

Instructional Method	2012-2013	2013-2014	2014-2015	2015-2016
	Avg. Size	Avg. Size	Avg. Size	Avg. Size
Hybrid	22	22	22	21
Lecture	23	23	23	22
Online	27	28	30	30
<b>College Total</b>	<b>24</b>	<b>24</b>	<b>25</b>	<b>25</b>

To prevent data from skewing, the following instructional methods are excluded: Labs associated with lectures, Private/Performance, Clinicals, Co-op, DIS, Field trips and Internships.

Source: IR Program Assessment Data

## Performance Funding - Graduation Rates

Major	Fall Cohort Year	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0819 – Culinary Arts	2014 – 200% In progress	1	0	0.0%	0	0.0%
	2015 - In progress	7	0	0.0%	0	0.0%
1034- Culinary Ops- Baking and Pastry Specializations	2012	12	6	50.0%	7	58.3%
	2013	22	15	68.2%	18	81.8%
	2014 – 200% In progress	20	13	65.0%	15	75.0%
	2015 - In progress	18	10	55.6%	10	55.6%
2012- Hospitality Management	2010	39	4	10.3%	4	10.3%
	2011	44	8	18.2%	9	20.5%
	2012 – 200% In progress	40	11	27.5%	12	30.0%
	2013- In progress	46	15	32.6%	15	32.6%
2226- Culinary Management	2011	95	9	9.5%	17	17.9%
	2012 – 200% In progress	97	19	19.6%	20	20.6%
	2013- In progress	97	15	15.5%	15	15.5%

Less than College average (150%- 44.8%, 200%- 49.23%)

Fall terms include prior Summer term enrollment in major.

0819 started in FA14.

1203 started in FA12 and has had no enrollment since.

2226 was 3504- AAS degree prior to FA11.

Source: IR Program Assessment Data

## Performance Funding - Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
0819 Culinary Arts	2014	1	0	1	0	0.00%	0	0.00%	0.0%
1034 Baking and Pastry	2011	26	14	12	0	0.00%	6	50.00%	50.0%
	2012	27	14	13	0	0.00%	6	46.15%	46.2%
	2013	35	20	15	0	0.00%	8	53.33%	53.3%
	2014	33	13	20	2	10.00%	8	40.00%	50.0%
2012 Hospitality Management	2011	70	8	62	7	11.29%	26	41.94%	53.2%
	2012	76	12	64	10	15.63%	33	51.56%	67.2%
	2013	88	12	76	6	7.89%	39	51.32%	59.2%
	2014	94	25	69	12	17.39%	34	49.28%	66.7%
2226 Culinary Management	2011	90	3	87	6	6.90%	42	48.28%	55.2%
	2012	158	8	150	9	6.00%	73	48.67%	54.7%
	2013	189	14	175	15	8.57%	95	54.29%	62.9%
	2014	190	36	154	13	8.44%	74	48.05%	56.5%

Less than College average (FT- 60.48%, PT- 52.08%)

Registered - Includes all students enrolled in the fall term of the specified year, with the specified program as their primary major.

Exclusions - Includes students who are deceased or graduated fall of the specified year or the following spring or summer.




Not retained - Students who were not registered the following fall term.

Retained by DSC - Students who were still registered at DSC the following fall but with a different primary major.

Retained by Program - Students who were registered the following fall with the same primary major.

Source: IR Program Assessment Data

Performance Funding - Placement Rates										
Program Title	Major	2010/11		2011/12		2012/13		2013/14		Average Annual Salary
		DSC%	FCS%	DSC%	FCS %	DSC%	FCS%	DSC%	FCS%	
Baking and Pastry	1034	61%	61%	77%	71%	43%	48%	62%	56%	\$**,***
Culinary Management	2226	Previously an AAS degree program		67%	68%	100%	82%	78%	73%	\$26,292
Hospitality Management	2012	100%	95%	100%	88%	91%	84%	90%	90%	\$**,***

 Indicates the College average above the State Averages  
 Indicates the College average same as the State Averages  
 Indicates the College average below the State Averages

Source: IR Program Assessment Data



## Headcount by Major

Major	2012-2013	2013-2014	2014-2015	2015-2016
0819 - CULINARY ARTS			4	23
1034 - BAKING AND PASTRY	38	48	56	51
2012 - HOSPITALITY MANAGEMENT	109	117	123	101
2226 - CULINARY MANAGEMENT	229	255	247	208
0819 - CULINARY ARTS			4	23
<b>Total</b>	<b>373</b>	<b>417</b>	<b>425</b>	<b>374</b>

College Enrollment Decreased: 7.9%(12/13); 3%(13/14); 0.73%(14/15); 1.14% (15/16)

### Graduates in Major

Major	2012-2013	2013-2014	2014-2015	2015-2016
2226 - Culinary Management	11	22	39	32
2012 - Hospitality Management	13	13	25	20
1034 - Baking and Pastry	20	16	19	25
1203 - Customer Service Rep.	14			
0819 – Culinary Arts				1
<b>Total</b>	<b>58</b>	<b>51</b>	<b>83</b>	<b>78</b>

## Average Age by Program

Program	2012-2013	2013-2014	2014-2015	2015-2016
0819 - Culinary Arts			24.5	32
1034 - Baking And Pastry	33.4	31.9	29.6	28
2012 - Hospitality Management	27.6	30.3	32.0	32
2226 - Culinary Management	30.0	32.2	31.9	32

*Calculation excludes individuals whose birthdates are not reported.*

	2012-2013	2013-2014	2014-2015	2015-2016
All Programs	29.4	31.7	31.8	32
Daytona State College	26.7	26.6	26.4	26

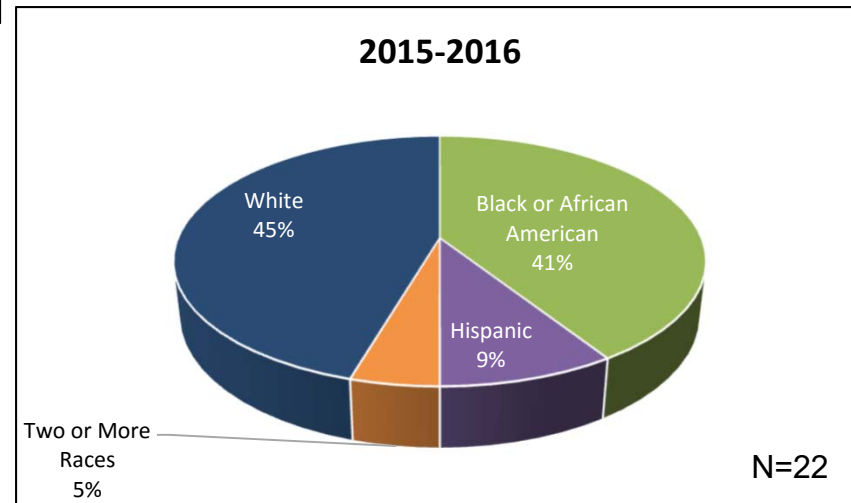
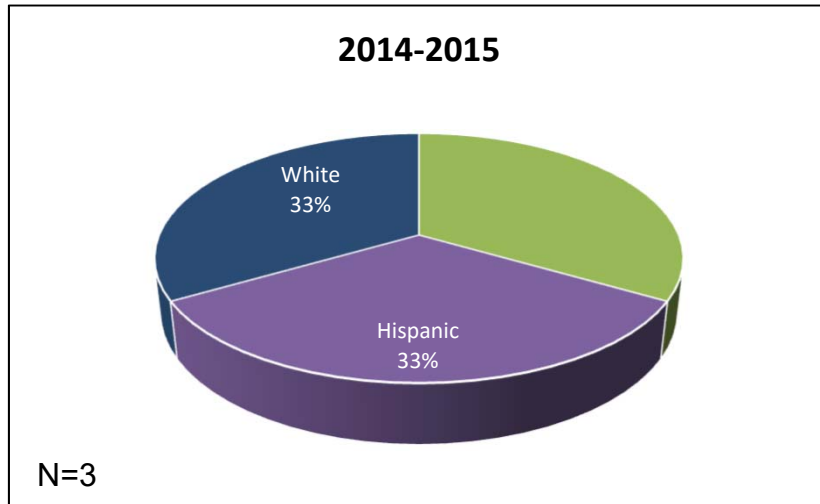
## Gender

Program	2012-2013		2013-2014		2014-2015		2015-2016	
	Female	Male	Female	Male	Female	Male	Female	Male
0819 - Culinary Arts					25%	75%	39%	61%
1034 - Baking and Pastry	87%	13%	75%	25%	86%	14%	92%	8%
2012 - Hospitality Management	63%	37%	58%	42%	57%	43%	60%	40%
2226 - Culinary Management	43%	57%	44%	56%	46%	54%	50%	50%

Blank cells or missing years indicate no enrollment. Excludes individuals whose gender is not reported.

Major	2012-2013		2013-2014		2014-2015		2015-2016	
	Female	Male	Female	Male	Female	Male	Female	Male
Daytona State College	60%	40%	59%	41%	60%	40%	60%	40%

## Race / Ethnicity 0819 - Culinary Arts



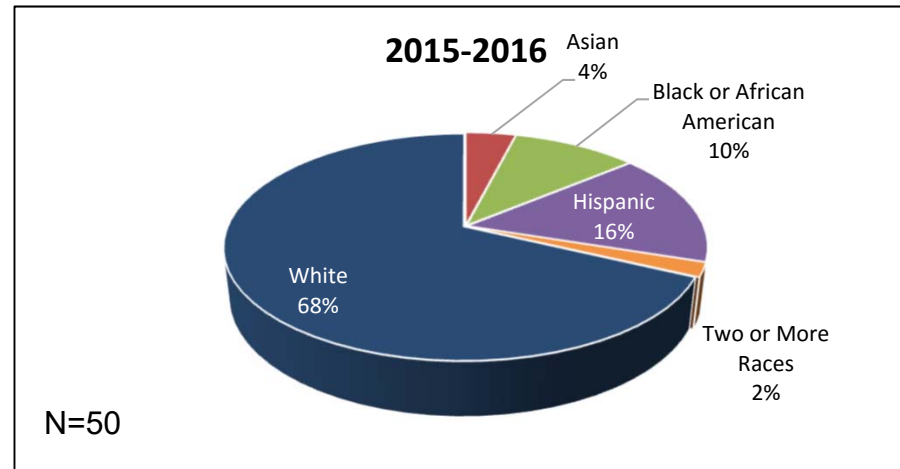
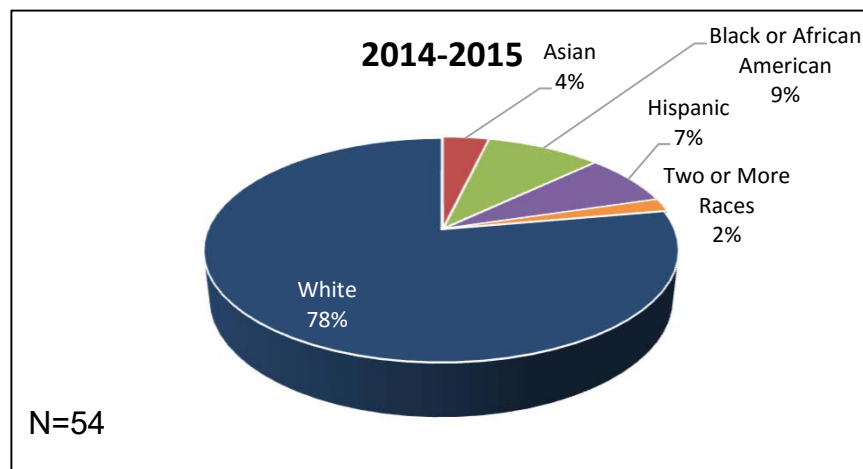
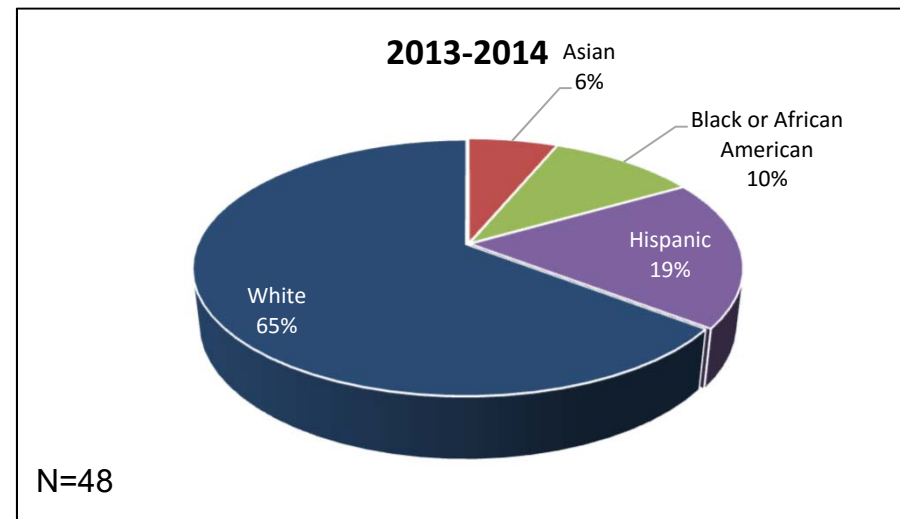
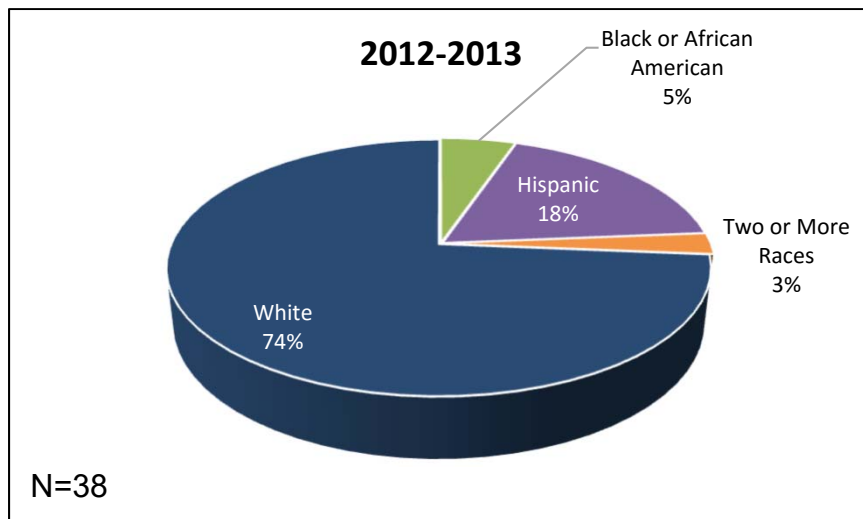
**DSC Averages 2015-2016**

Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian	Pacif Islander	2 or More Races	White
0%	2%	14%	14%	0%	0%	2%	66%

Excludes individuals whose race / ethnicity is not reported.  
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

## Race / Ethnicity 1034 - Baking and Pastry



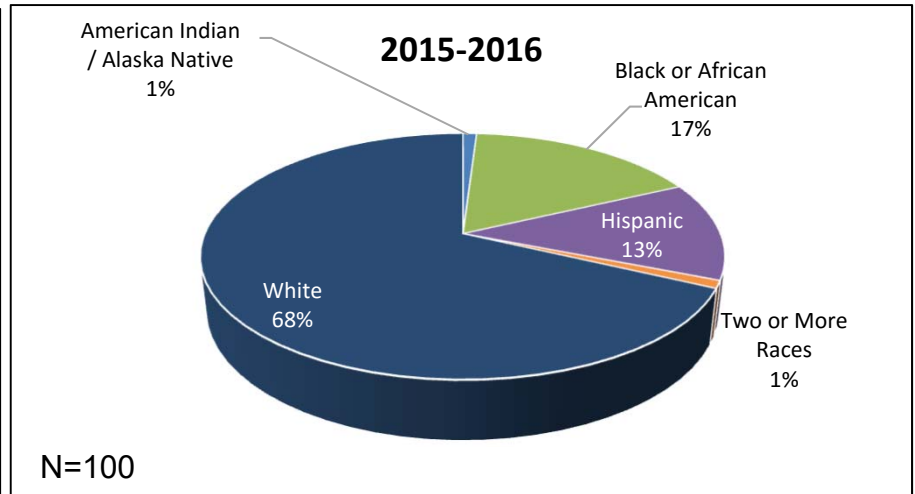
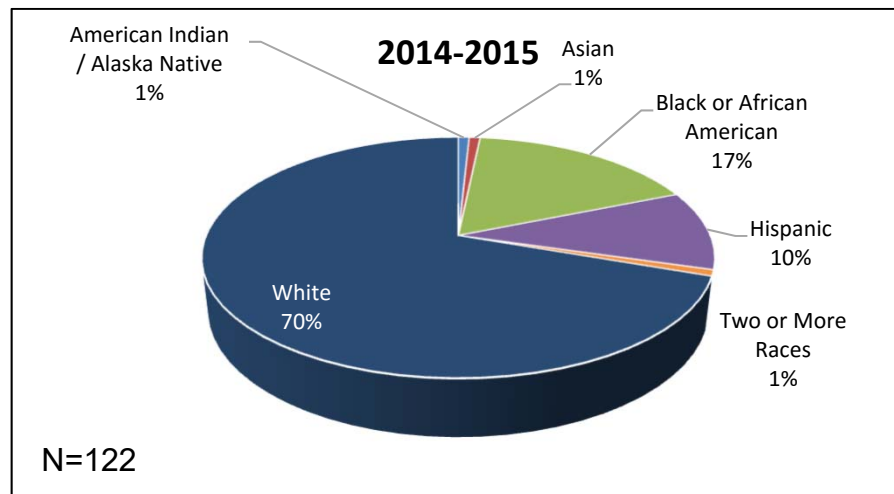
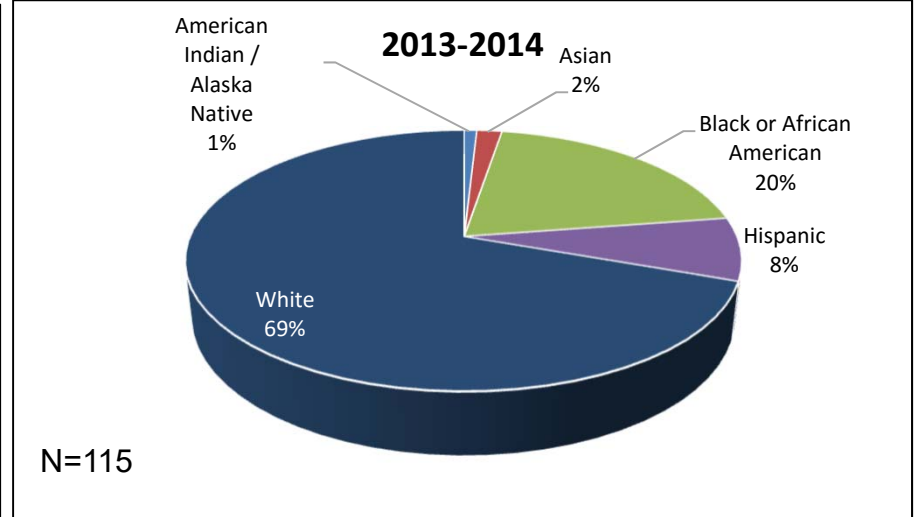
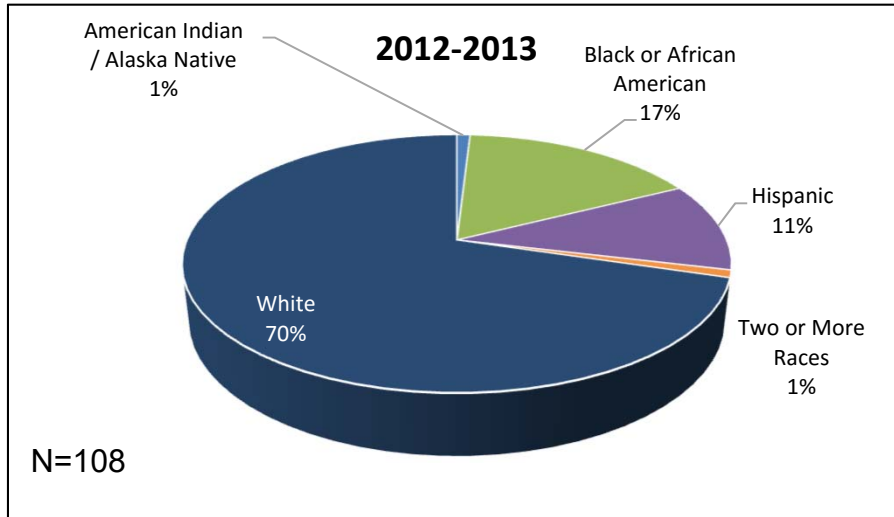
**DSC Averages 2015-2016**

Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian	Pacif Islander	2 or More Races	White
0%	2%	14%	14%	0%	0%	2%	66%

Excludes individuals whose race / ethnicity is not reported.  
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

## Race / Ethnicity 2012 - Hospitality Management

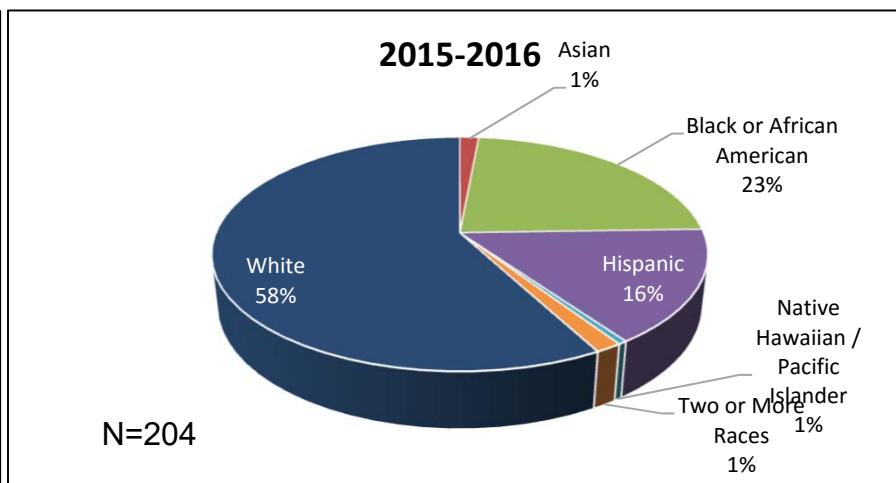
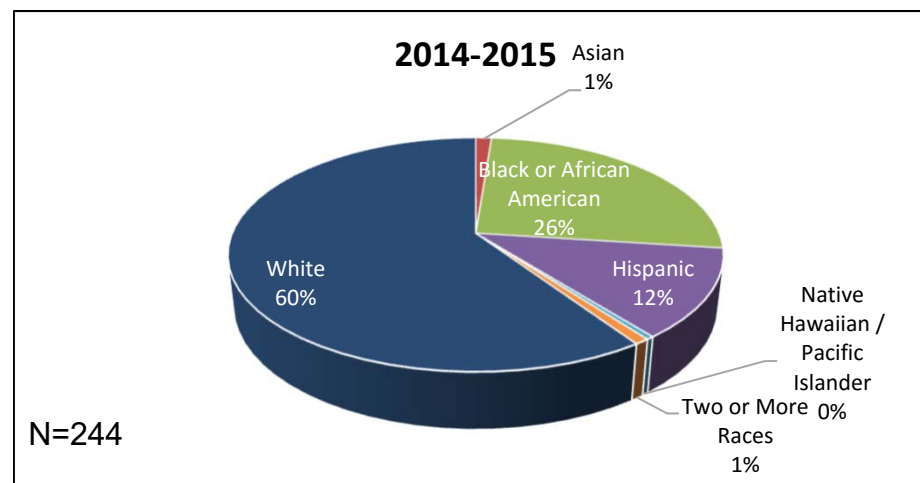
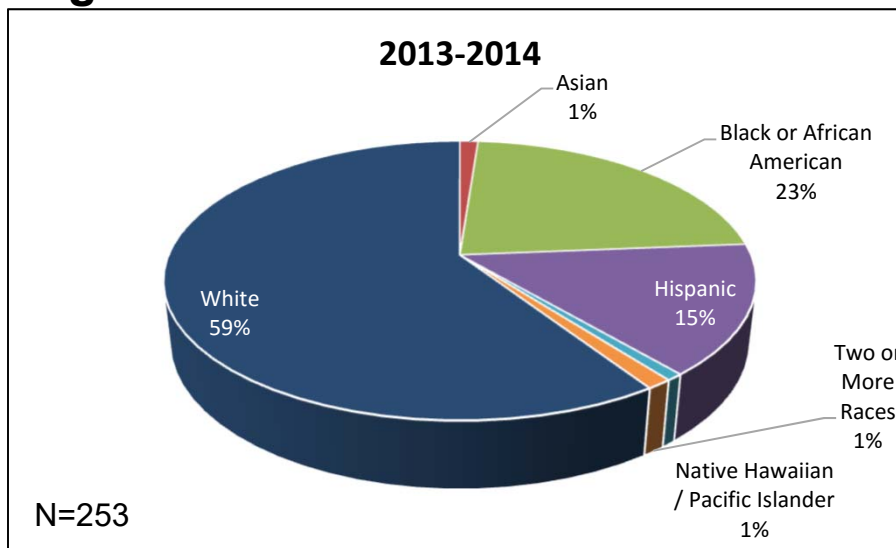
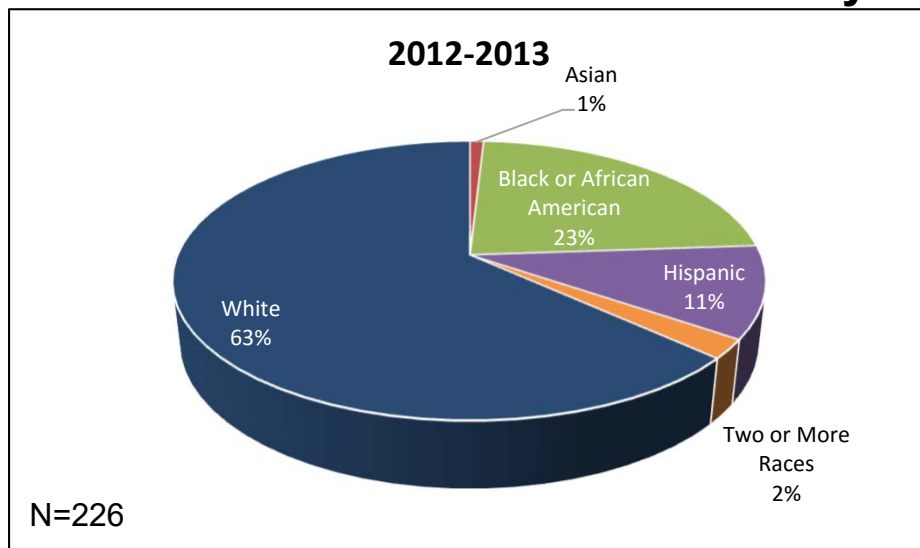


DSC Averages 2015-2016							
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White	
0%	2%	14%	14%	0%	2%	66%	

Excludes individuals whose race / ethnicity is not reported.  
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data

## Race / Ethnicity 2226 - Culinary Management



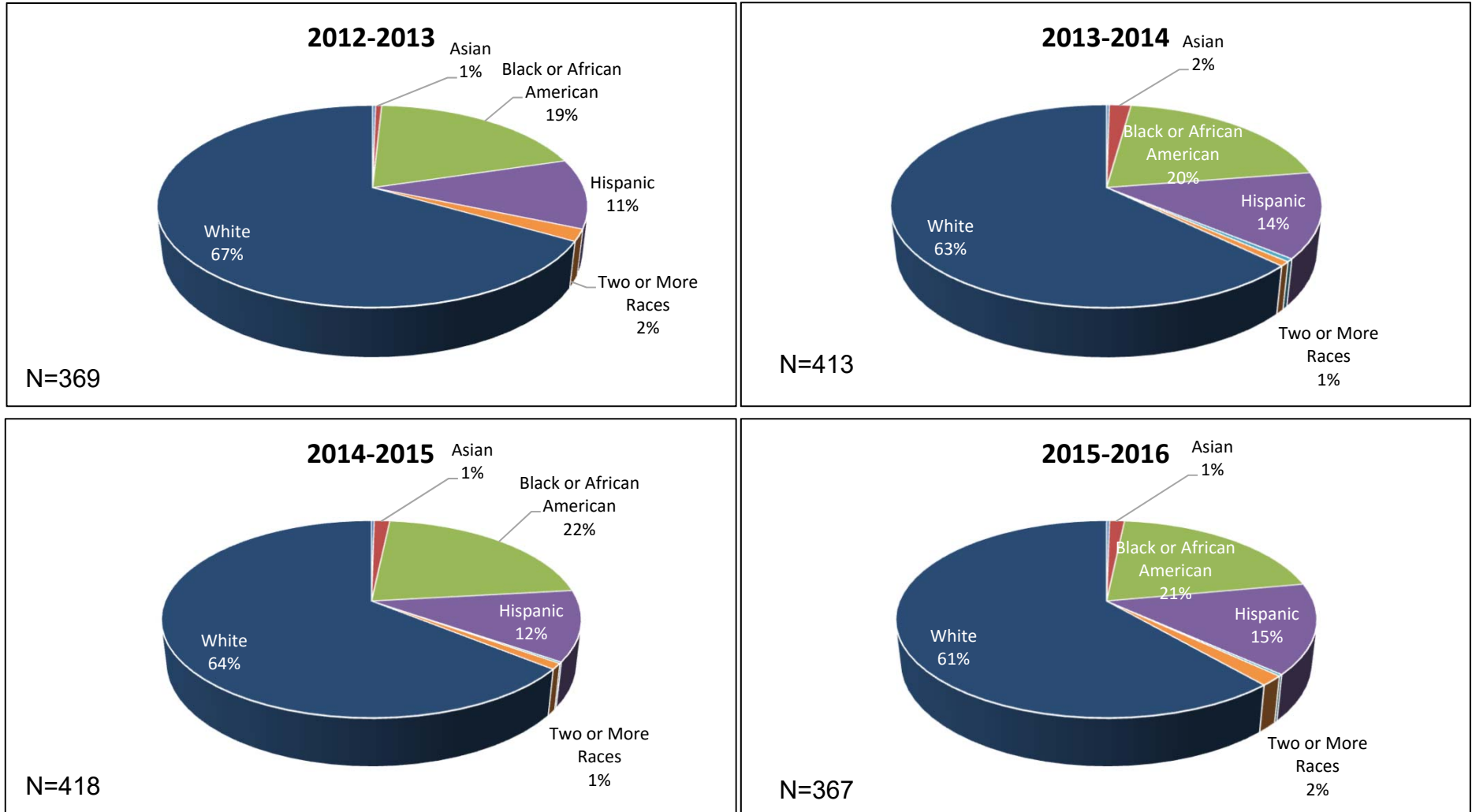
DSC Averages 2015-2016							
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White	
0%	2%	14%	14%	0%	2%	66%	

Excludes individuals whose race / ethnicity is not reported.  
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data



## Race / Ethnicity School of Hospitality & Culinary Arts



### DSC Averages 2015-2016

Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian	Pacif Islander	2 or More Races	White
0%	2%	14%	14%	0%	0%	2%	66%

Excludes individuals whose race / ethnicity is not reported.  
Blank cells or missing years indicate no enrollment.

Source: IR Program Assessment Data