

ASSESSMENT DAY

College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

January 18, 2019

Strengths

Challenges

Recommendations

Academic Assessment

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

Programs

[1034 - Baking and Pastry](#)

[0819 - Culinary Arts](#)

[2226 - Culinary Management](#)

[2012 - Hospitality Management](#)

[0825 – Hospitality Beverage Science](#)

Action Items from Last Assessment Day

Assessment Day (03/23/2018)

- Investigate the decreasing headcount and research ways to bring it up
- Inquire about Perkins support for Summer
- Add course data for BAS concentration (6001)
- Work with IR and IT to create query to provide new students admitted

Program Learning Outcomes

A.S. Culinary Management #2226

Graduates of the Program will be able to:

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.

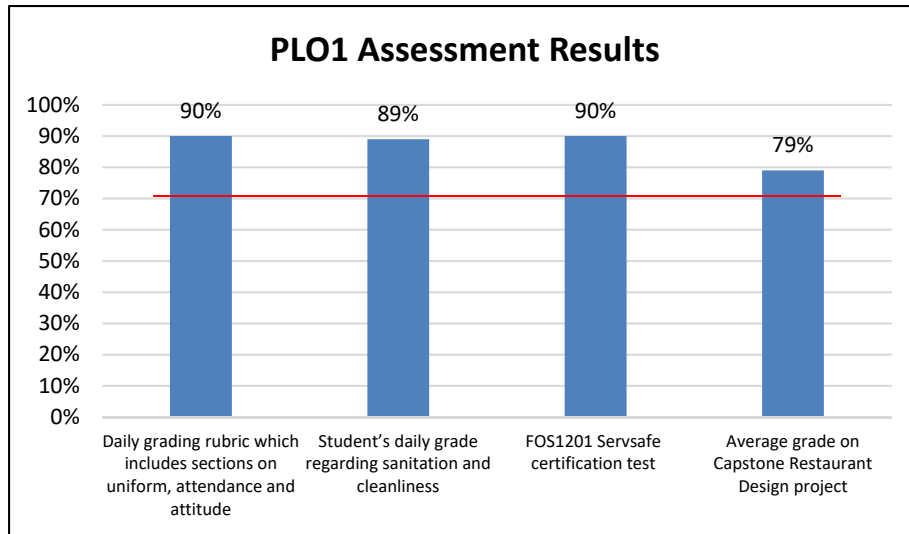
Program Learning Outcomes

Culinary Arts A.S. Certificate #0819

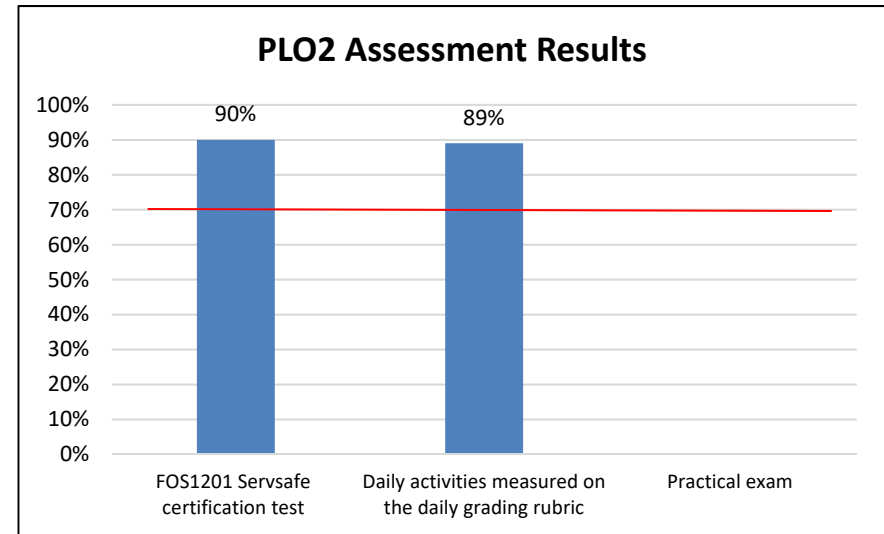
Graduates of the Program will be able to:

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.

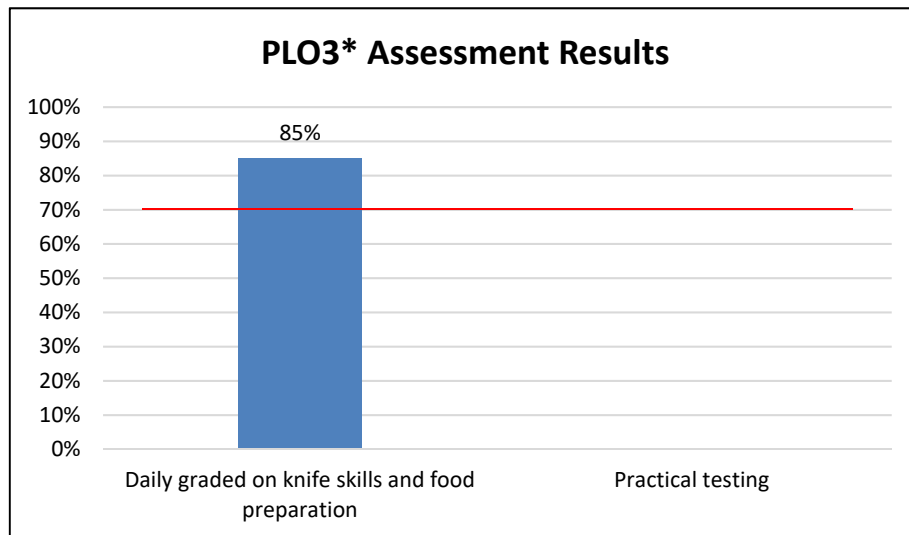
Assessment Results 2017-2018



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



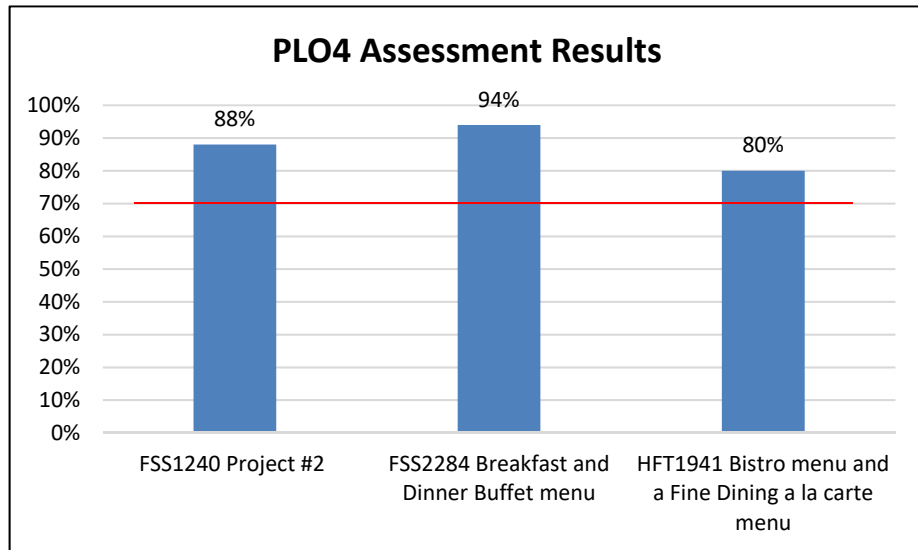
PLO2: Apply and supervise others on the principles of sanitation and safety. *Target: 70% of students achieved 70% or higher in all assessment measures.*



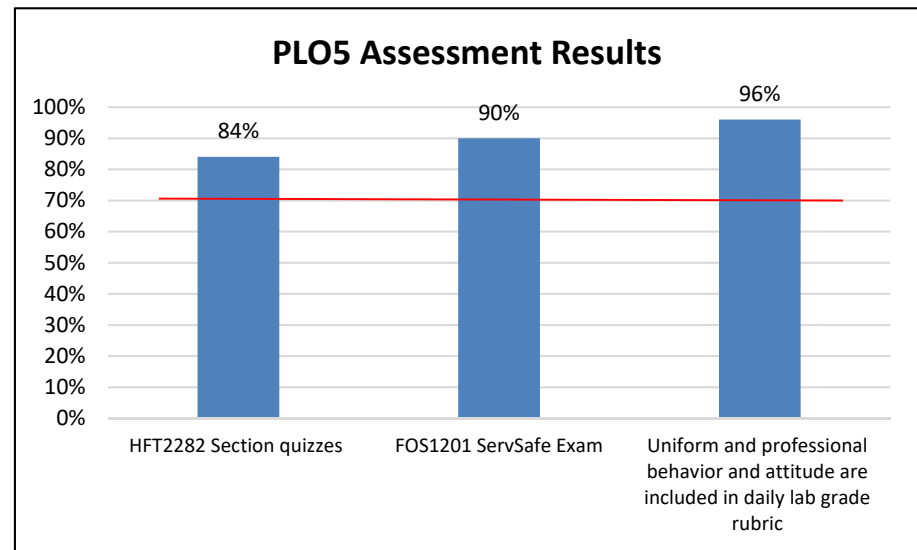
PLO3: Use learned knife skills in the preparation of meats and vegetables. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* *Third Assignment is Indirect*

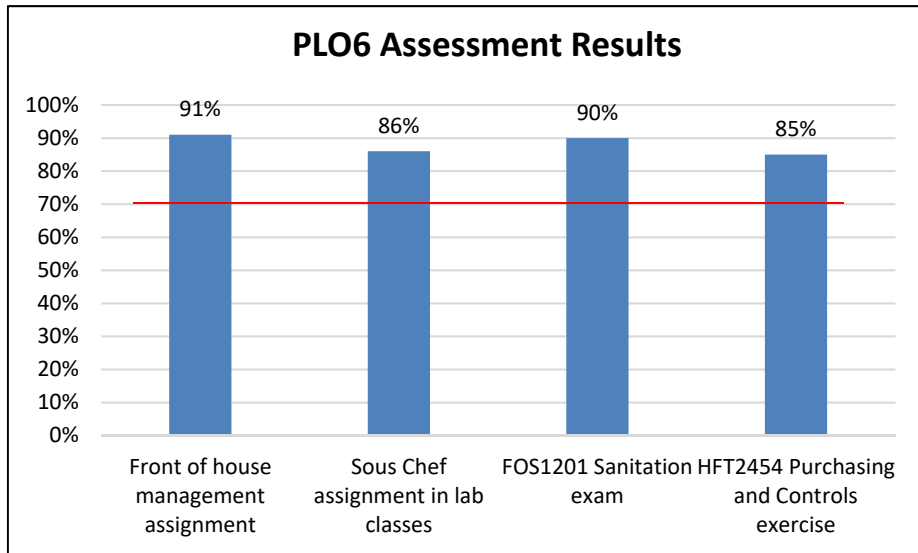
Assessment Results 2017-2018



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.*

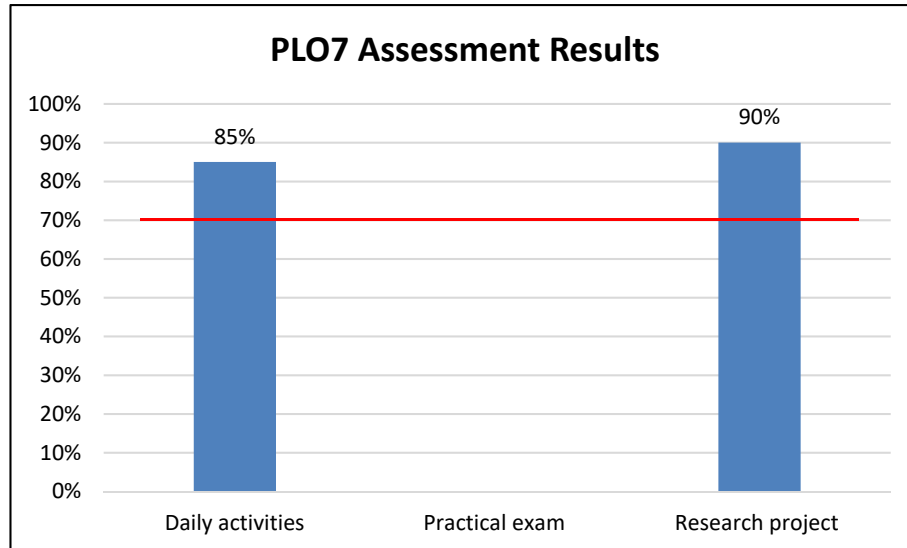


PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

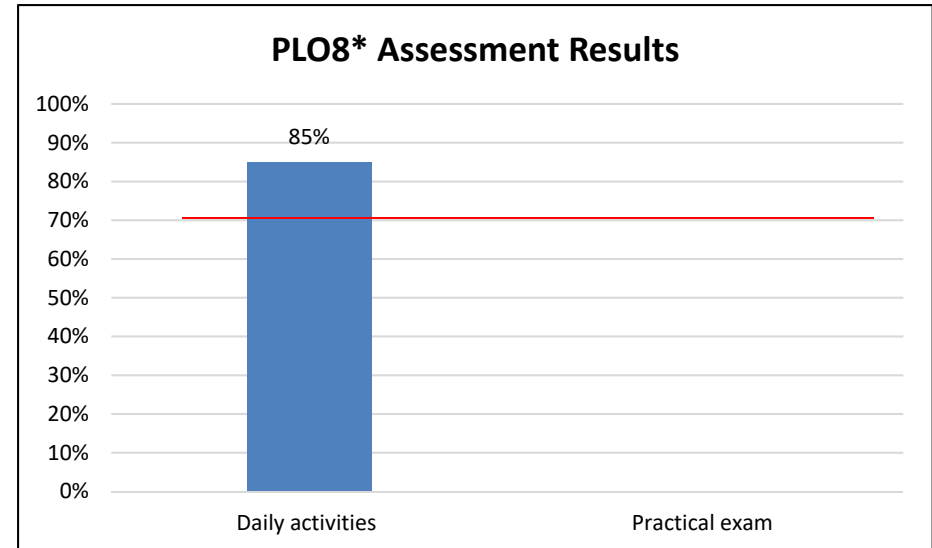


PLO6: Apply basic management principles demanded within the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

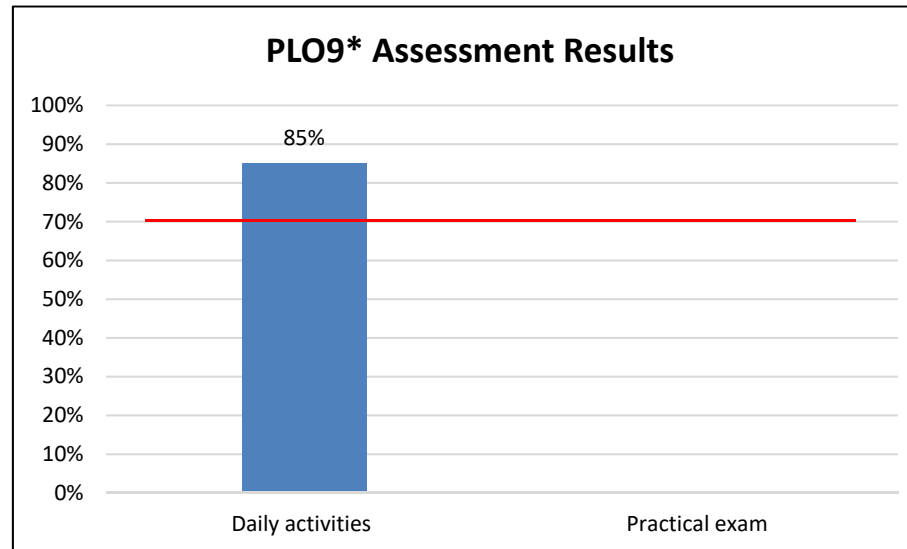
Assessment Results 2017-2018



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



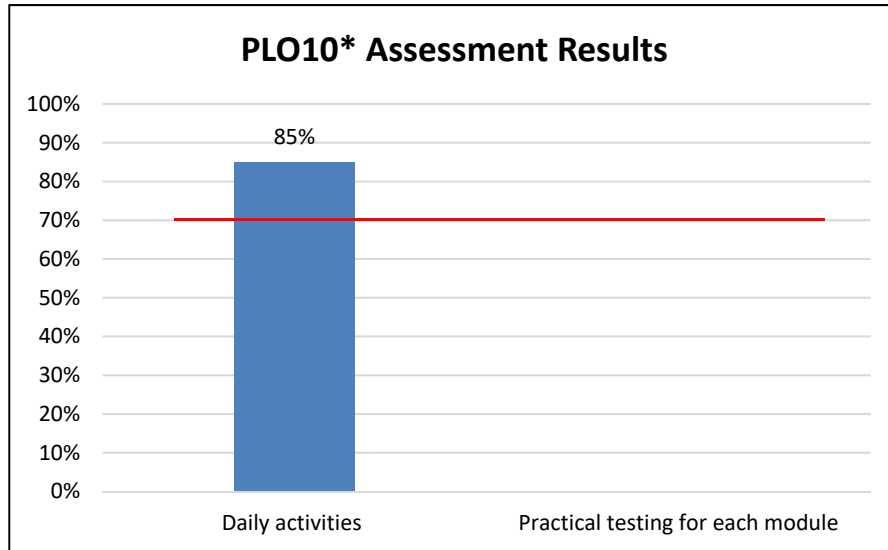
PLO8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic. *Target: 70% of students achieved 70% or higher in all assessment measures.*



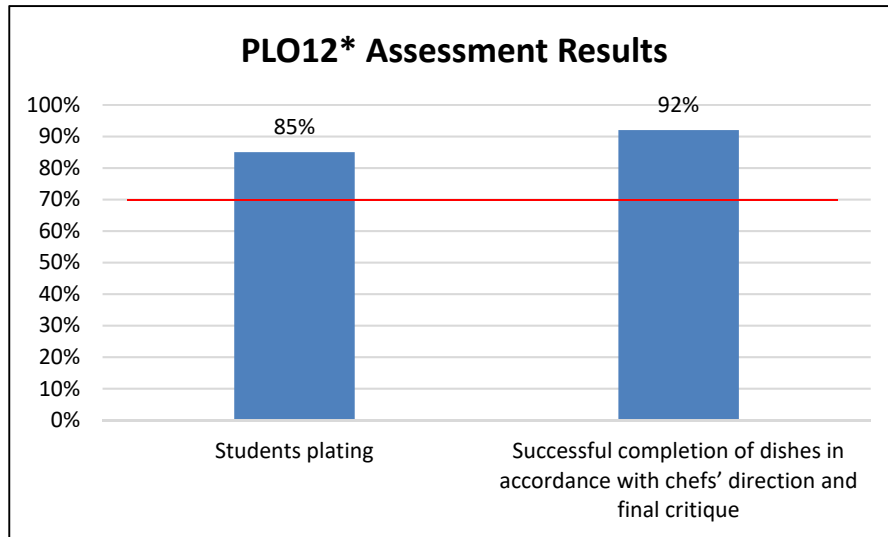
PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 70% of students achieved 70% or higher in all assessment measures.*

** Third Assignment is Indirect*

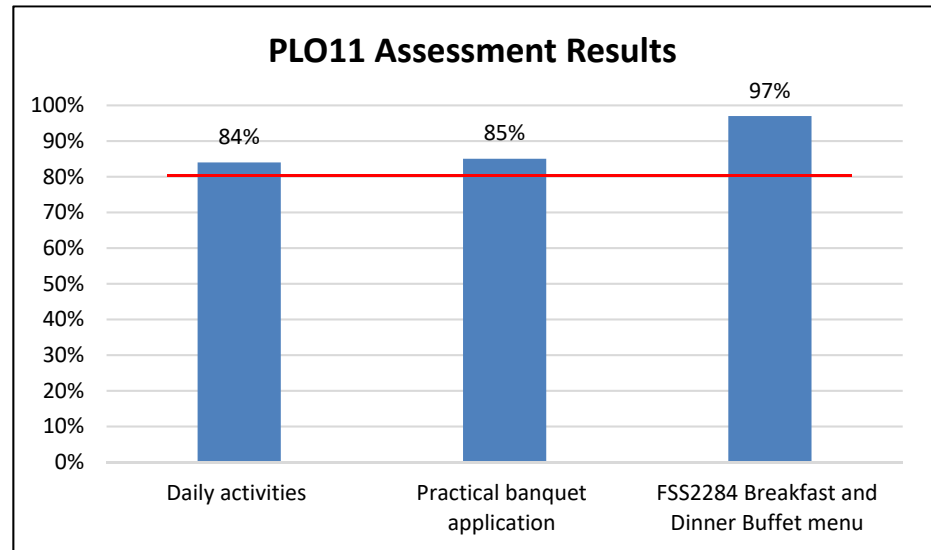
Assessment Results 2017-2018



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



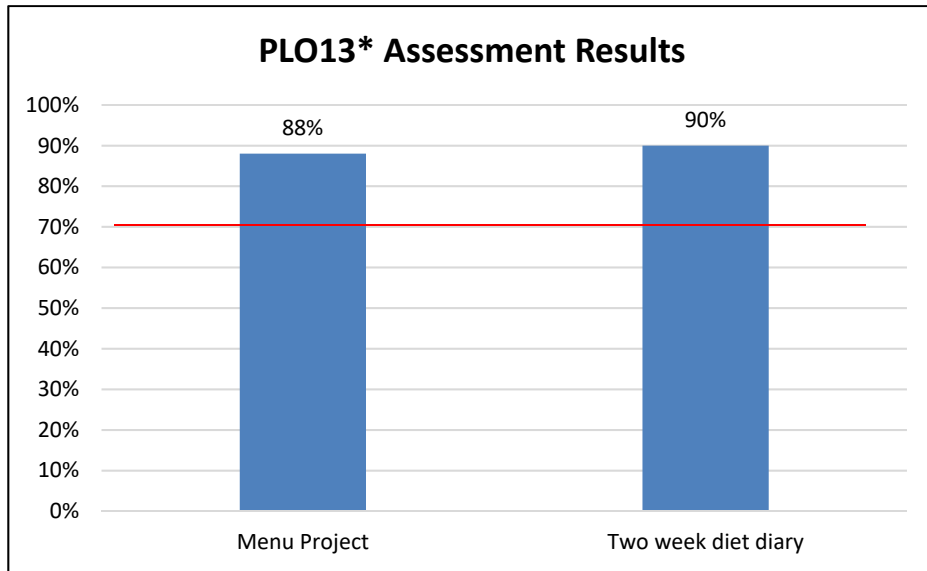
PLO12: Demonstrate contemporary plating techniques. *Target: 70% of students achieved 70% or higher in all assessment measures.*



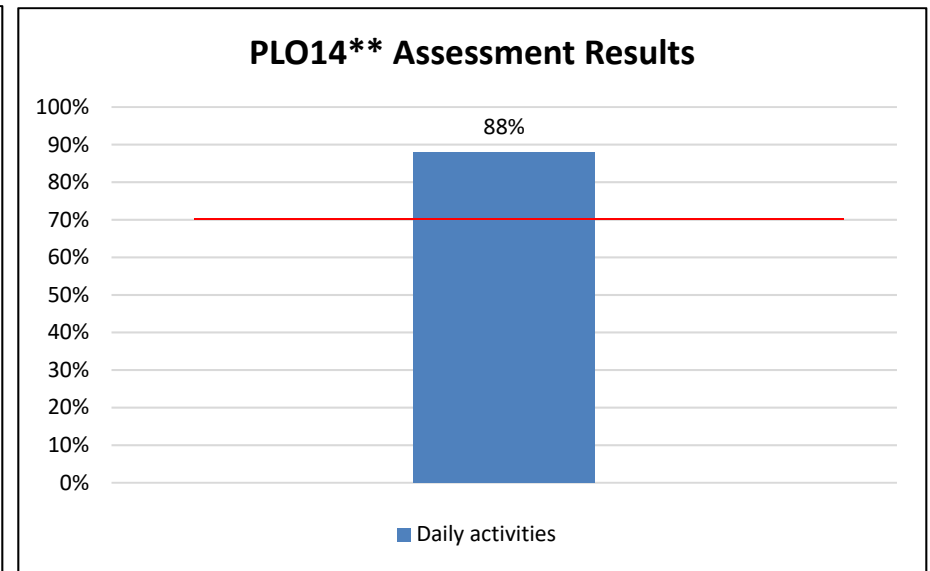
PLO11: Prepare complex contemporary recipes for table and banquet service. *Target: Daily activities measured on the daily grading rubric – Target is 80% or higher. Practical banquet application – Target is 80% or higher in this area. Catering and Buffet – Target is students passing this section.*

* Third Assignment is Indirect

Assessment Results 2017-2018



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*

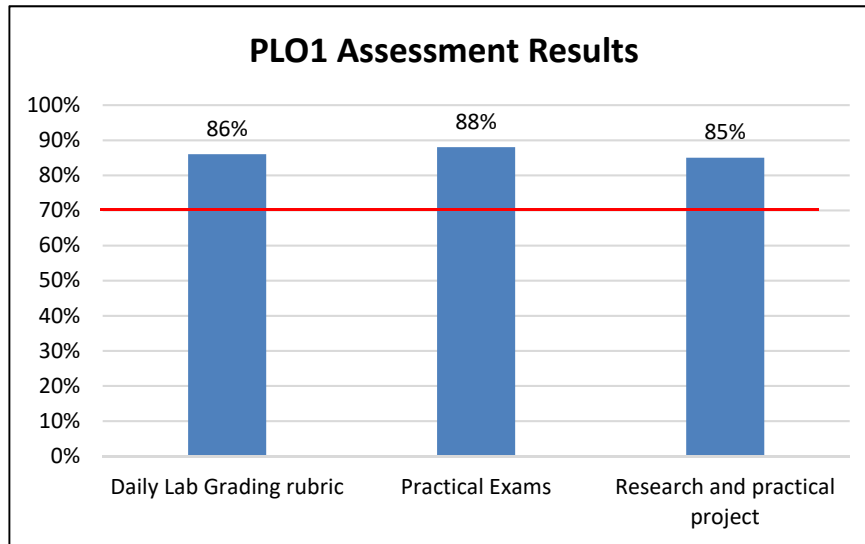
** *Second and Third Assignment are Indirect*

Program Learning Outcomes

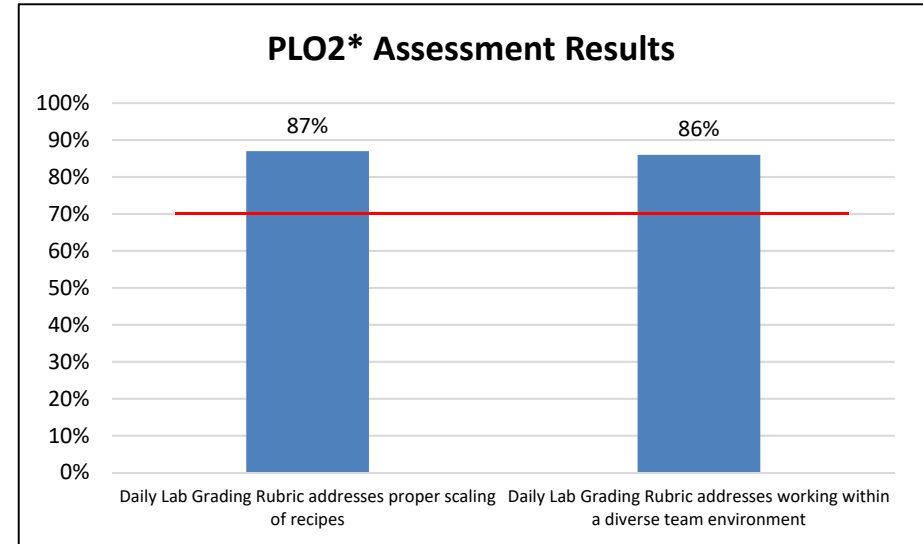
Culinary Operations - Baking and Pastry Specialization #1034

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 2017-2018

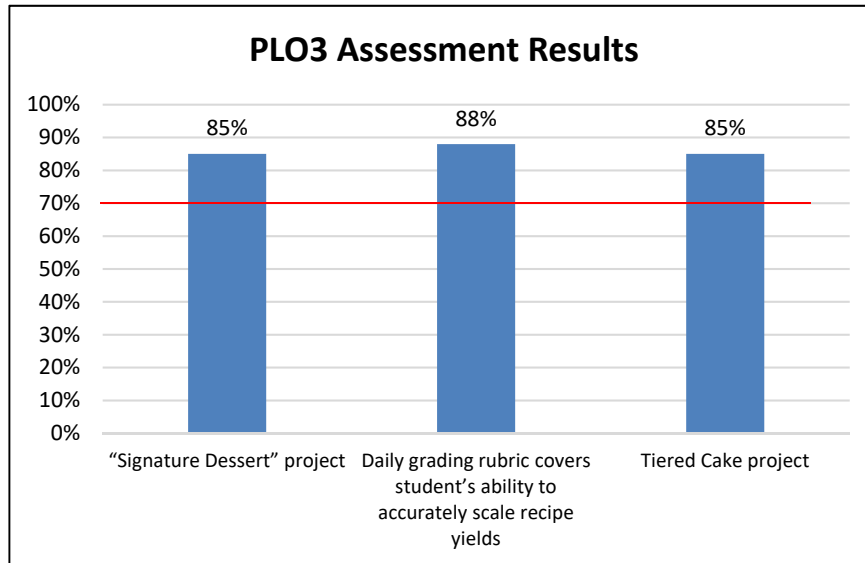


PLO1: Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



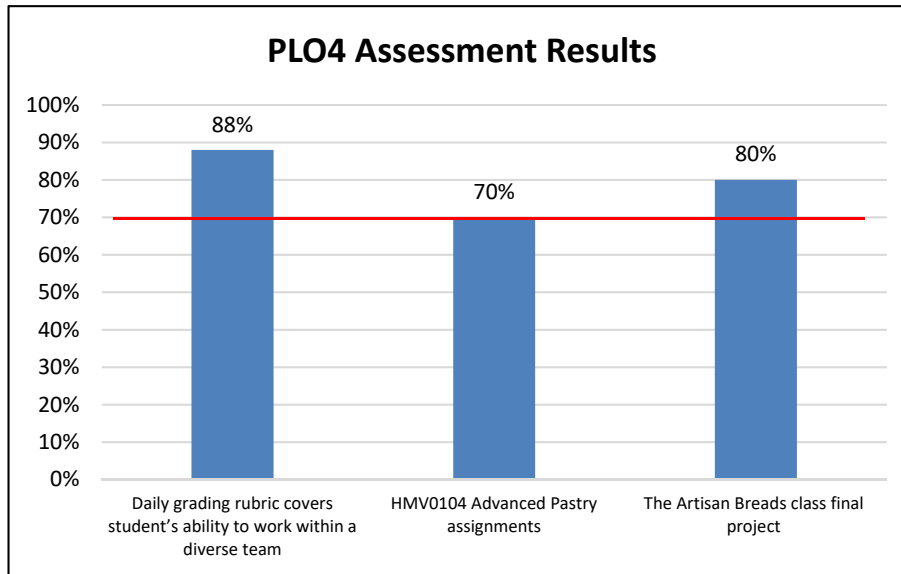
PLO2: Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community. *Target: 70% of students achieved 70% or higher in all assessment measures.*

** Third Assignment is Indirect*

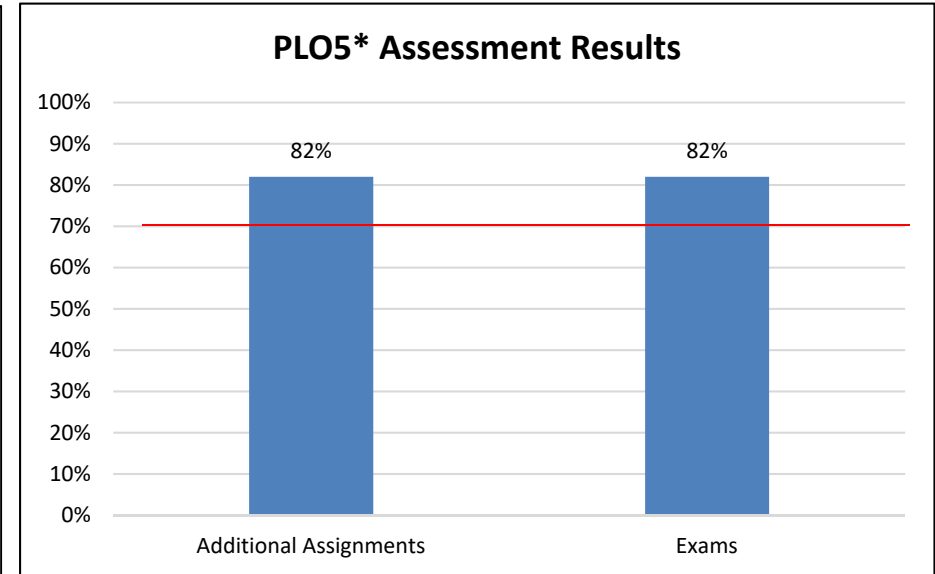


PLO3: Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2017-2018



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.*

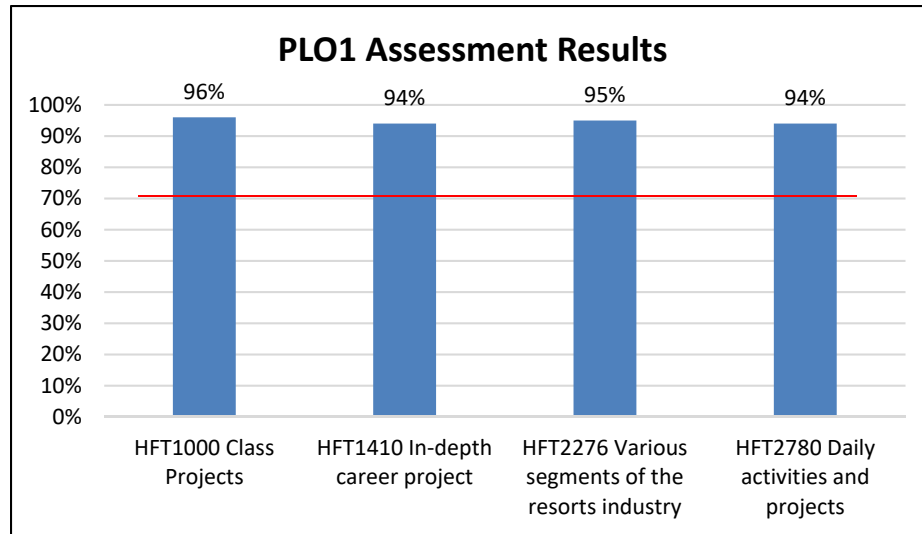
** Third Assignment is Indirect*

Program Learning Outcomes

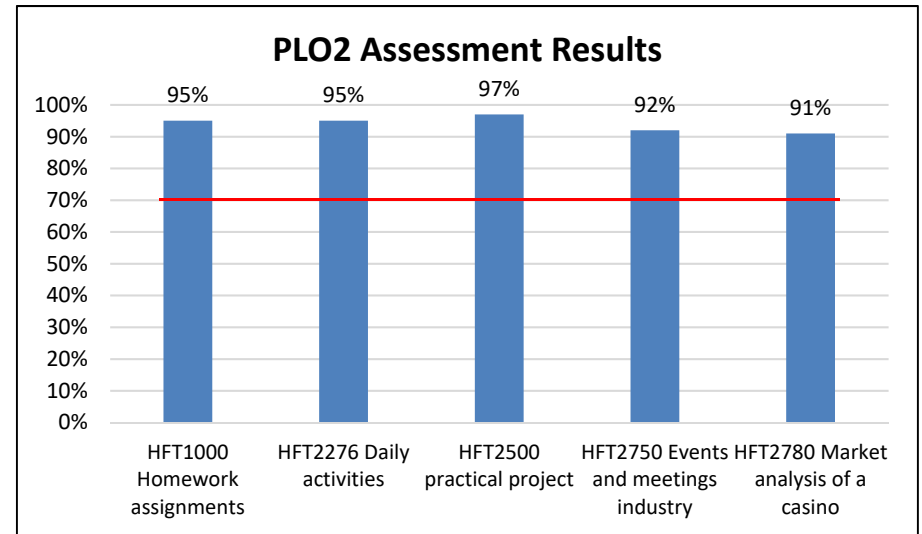
Hospitality Management AS Degree Code #2012

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.

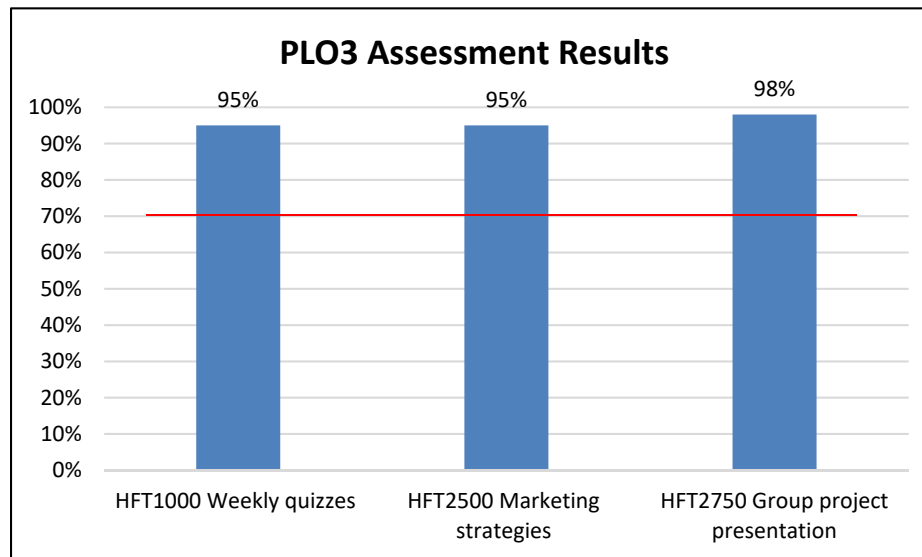
Assessment Results 2017-2018



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

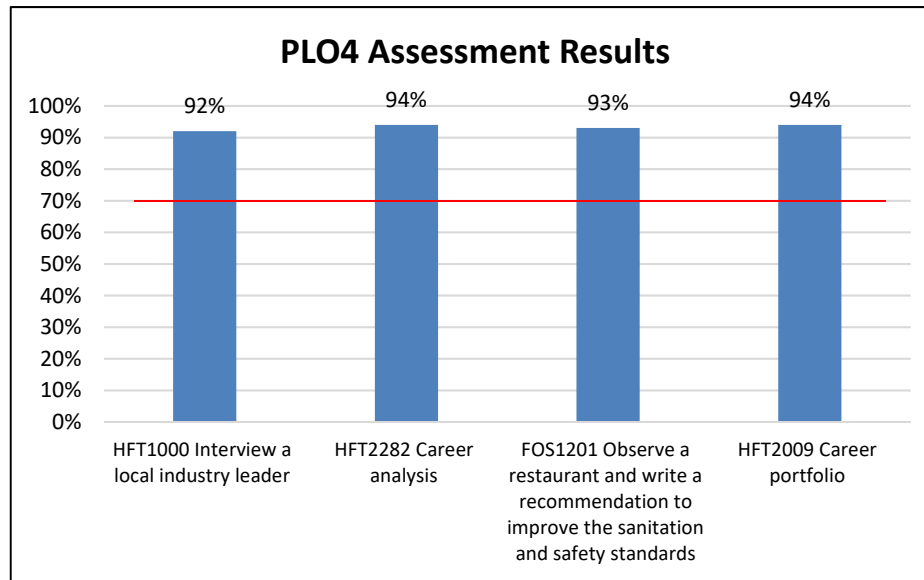


PLO2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors. *Target: 70% of students achieved 70% or higher in all assessment measures.*

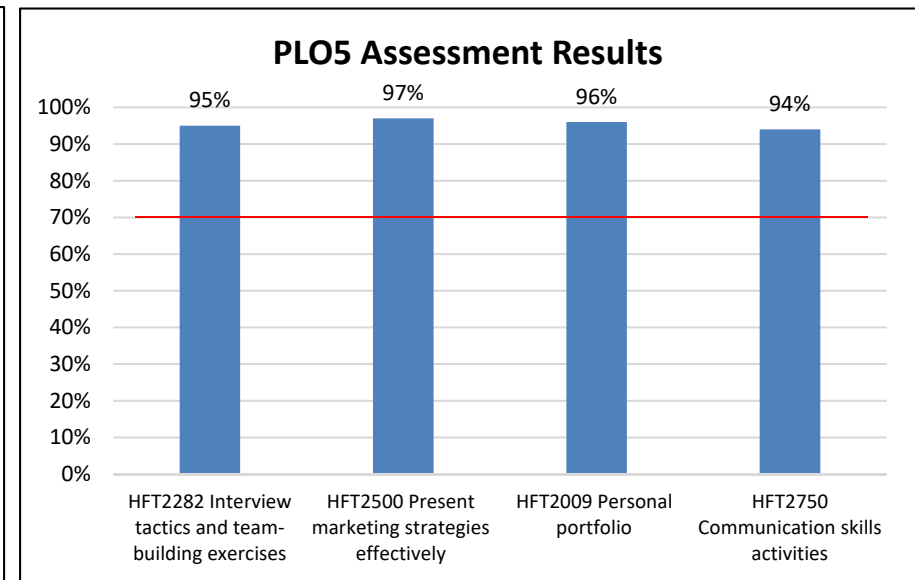


PLO3: Discuss the specialized needs of marketing within the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2017-2018

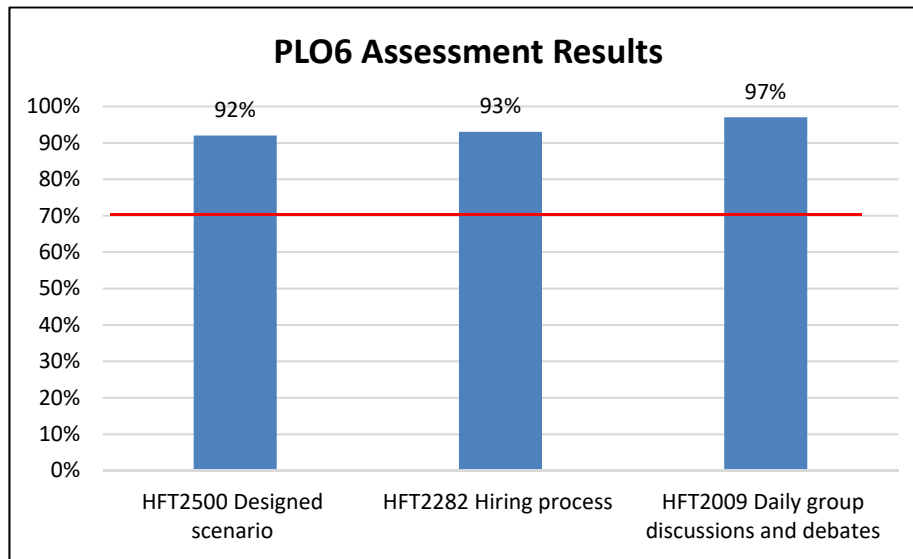


PLO4: Describe leadership styles applicable to the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

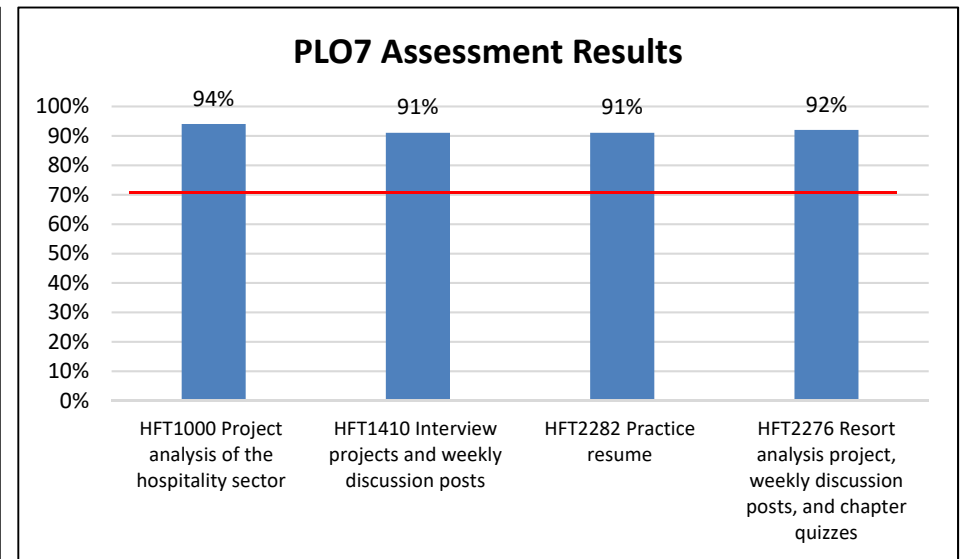


PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2017-2018



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.*

Assessment Data 2016-2017 and 2017-2018: Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	16/17	17/18	16/17	17/18	16/17	17/18	16/17	17/18
0819 Culinary Arts	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
1034 Baking and Pastry	87%-90%	82%-89%	83%-91%	80%-88%	81%-90%	79%-90%	84%-87%	83%-87%
2226 Culinary Management	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
2012 Hospitality Management	89%-96%	91%-96%	91%-95%	91%-96%	90%-95%	93%-97%	90%-96%	92%-98%
0825 Hospitality Beverage Science*								

**New Program*

Course Success Rates (1 of 2)

Major	Course	2014-2015		2015-2016		2016-2017		2017-2018	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 - Baking and Pastry	FSS0070	37	92%	28	96%	25	92%	21	100%
	FSS0071	28	100%	25	96%	24	96%	24	96%
	FSS0072	20	95%	29	93%	24	88%	26	96%
	FSS0291	24	96%	29	90%	26	96%	24	96%
	HMV0103	31	97%	32	94%	26	100%	17	100%
	HMV0104	23	96%	32	91%	26	96%	20	100%
	HMV0145	22	95%	30	93%	21	100%	24	100%
	HMV0146	16	100%	29	100%	26	96%	19	95%
	Major	201	96%	234	94%	198	95%	175	98%
2226 - Culinary Management	FOS1201	127	94%	134	88%	130	92%	93	94%
	FSS1063C	61	95%	62	90%	62	98%	62	97%
	FSS1202C	102	92%	110	95%	105	89%	96	89%
	FSS1222C	94	86%	95	85%	94	94%	79	92%
	FSS1240C	47	94%	55	85%	50	80%	40	85%
	FSS1242C	59	98%	56	91%	59	90%	33	91%
	FSS1270	68	91%	85	86%	127	95%	87	87%
	FSS2210C	57	91%	43	98%	47	96%	61	95%
	FSS2284C	66	91%	70	94%	73	96%	66	95%
	Major	747	92%	780	90%	698	92%	617	92%

■ 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 (2 of 2)

Major	Course	2014-2015		2015-2016		2016-2017		2017-2018	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1000	137	91%	145	94%	142	93%	113	93%
	HFT1410	29	100%	29	86%	34	91%	50	88%
	HFT1940C	71	96%	65	91%	67	98%	71	99%
	HFT1941C	68	94%	65	92%	66	92%	63	100%
	HFT2009	39	92%	39	90%	35	94%	17	94%
	HFT2276	41	90%	43	93%	31	97%	36	86%
	HFT2282	80	98%	79	89%	81	93%	72	96%
	HFT2454	66	98%	85	95%	77	96%	54	94%
	HFT2500	25	100%	43	93%	39	90%	29	83%
	HFT2750	42	90%	39	95%	36	97%	40	88%
	HFT2780	29	97%	33	94%	38	97%	32	91%
	HFT2942C	41	85%	46	98%	61	90%	51	92%
	HFT2949			57	77%				
	HUN1203	69	87%			58	91%	40	80%
Major	737	93%	768	92%	765	94%	668	92%	
6001 – Superv. & Mgmt. - Hospitality Concentration	HFT3700							17	94%
	HFT4253							15	93%
	Major							32	94%
School	1,685	93%	1,782	91%	1,661	93%	1,492	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 Instructional Method – Multiple Methods Only

Major, Associated Courses and Instructional Method			2014-2015		2015-2016		2015-2016		2017-2018	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1000	Hybrid	28	75%	65	91%	47	98%		
		Online	72	97%	80	98%	95	91%	113	93%
	HFT1410	Hybrid					14	93%		
		Lecture	28	100%						
	HFT2276	Online					20	90%	50	88%
		Hybrid			18	100%	8	100%		
	HFT2454	Lecture	14	93%						
		Online	27	89%	25	88%	23	96%	36	86%
	HFT2500	Lecture	64	98%	67	99%			54	94%
		Online			18	83%				
	HFT2750	Lecture			13	92%	14	100%		
		Online			30	93%	25	84%	29	83%
HFT2780	Hybrid	13	85%			11	100%			
	Lecture									
	Online	29	93%			25	96%	40	88%	
2226 – Culinary Management	FOS1201	DIS			3	100%				
		Hybrid			30	93%				
		Lecture	29	97%						
2226 – Culinary Management	FOS1201	Hybrid			22	95%	28	86%	17	88%
		Lecture	121	95%	112	87%	102	93%	76	95%
		Online	6	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 Multiple Session/Sub-session Only (1 of 5)

Major, Associated Courses and Sub-session			2014-2015		2015-2016		2016-2017		2017-2018		
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
1034 – Baking and Pastry	FSS0070	FA B term	15	100%	16	100%	15	87%	13	100%	↑
		SP A term	13	92%	12	92%	10	100%			
		SP B term							8	100%	↑
	FSS0071	FA A term	14	100%	15	100%	11	91%	16	94%	↑
		SP A term	14	100%	10	90%	13	100%	8	100%	
	FSS0072	FA A term	8	100%	12	100%	10	80%	10	90%	↑
		SP B term	12	92%	17	88%	14	93%	16	100%	
	FSS0291	FA Full term	15	93%	15	93%	12	100%	11	91%	
		SP Full term	9	100%	14	86%	14	93%	13	100%	
	HMV0103	FA A term	14	93%	16	100%	13	100%	12	100%	
		SP A term	13	100%	16	88%	13	100%	5	100%	
	HMV0104	FA B term	9	89%	17	88%			14	100%	
		SP B term	14	100%	15	93%			6	100%	
	HMV0145	FA B term	11	91%	18	94%	11	100%	11	100%	
		SP B term							13	100%	
		SP Full term			12	92%	10	100%			
HMV0146	FA A term			13	100%	10	90%				
	FA Full term							3	100%		
	SP B term	16	100%	16	100%	16	100%				
	SP Full term							16	94%		

■ 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 5)

Major or Dept., Associated Courses and Sub-session			2014-2015		2015-2016		2016-2017		2017-2018	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1000	FA A term	40	95%	53	96%	53	98%	27	96%
		FA B term	21	90%	21	90%	22	95%	23	96%
		SP A term	29	100%	30	97%	25	92%	26	96%
		SP B term	28	75%	20	85%	21	76%	25	80%
		SU Full term	19	95%	21	100%	21	95%	12	100%
	HFT1410	FA A term	28	100%			14	93%	18	94%
		SP A term	1	100%					19	74%
		SU Full term					20	90%	13	100%
	HFT1940C	FA A term	20	85%	16	94%	18	100%	18	100%
		FA B term	19	100%	14	86%	13	92%	14	93%
		SP A term	23	100%	22	91%	19	100%	21	100%
		SU Full term	9	100%	13	92%	17	100%	18	100%
	HFT1941C	FA Full term	21	95%	12	100%	21	90%	18	100%
		SP B term	21	95%	20	90%	18	83%	19	100%
		SP Full term	21	90%	20	85%	17	100%	19	100%
		SU Full term	5	100%	13	100%	10	100%	7	100%
	HFT2009	FA B term	20	95%	23	83%	22	95%	13	92%
		SP B term	19	89%	16	100%	13	92%	4	100%
	HFT2276	FA B term	14	93%	18	100%	8	100%	15	87%
		SP B term	27	89%	25	88%	23	96%	21	86%

■ 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 5)

Major, Associated Courses and Sub-session		2014-2015		2015-2016		2016-2017		2017-2018			
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful		
2012- Hospitality Management	HFT2282	FA B term	31	100%	27	93%	30	97%	25	92%	
		SP A term	30	100%	30	77%	27	89%	26	96%	
		SU Full term	19	89%	22	100%	24	92%	21	100%	
	HFT2454	FA	A term	15	93%	20	95%	16	88%	16	94%
			B term	12	100%	14	100%	19	100%	12	100%
		SP	A term	15	100%	21	100%	21	95%	11	91%
			B term	24	100%	12	100%	21	100%	15	93%
		SU Full term			18	83%					
	HFT2500	FA A term	15	100%	13	92%	14	100%	12	92%	
		SP B term	10	100%	30	93%	25	84%	17	76%	
	HFT2750	FA A term	29	93%	17	100%	11	100%	22	86%	
		SP B term	13	85%	22	91%	25	96%	18	89%	
	HFT2780	FA B term	9	100%	17	88%	14	100%	21	100%	
		SP A term	10	90%	13	100%	24	96%	11	73%	
		SU Full term	10	100%	3	100%					
	HFT2942C	FA Full term	16	88%	10	90%	22	91%	12	83%	
		SP Full term	12	67%	15	100%	18	83%	18	94%	
		SU Full term	13	100%	21	100%	21	95%	21	95%	
HUN1203	FA A term	22	82%	28	82%	33	88%	20	75%		
	SP A term	29	86%	29	72%	25	96%	20	85%		
	SU Full term	18	94%								

■ 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 5)

Major, Associated Courses and Sub-session			2014-2015		2015-2016		2016-2017		2017-2018			
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful		
2226 – Culinary Management	FOS1201	FA	A term	30	100%	24	100%	29	100%	22	95%	↑
			B term	28	86%	29	86%	26	96%	19	100%	
		SP	A term	28	93%	31	84%	24	75%	19	89%	↑
			B term	29	97%	28	79%	23	100%	16	94%	
		SU	Full term	12	100%	22	95%	28	86%	17	88%	↑
	FSS1063C	FA	A term	16	100%	15	80%	15	100%	18	94%	↑
			B term	15	100%	15	93%	15	100%	14	100%	
		SP	A term	14	86%	16	100%	17	100%	14	100%	↑
			B term	16	94%	16	88%	15	93%	16	94%	
	FSS1202C	FA	A term	40	88%	46	98%	48	94%	42	93%	↑
			SP A term	48	94%	48	96%	39	90%	40	85%	
		SU	Full term	14	100%	16	81%	16	81%	14	86%	↑
	FSS1222C	FA	B term	43	93%	40	93%	48	96%	37	92%	↑
			SP B term	39	77%	43	81%	34	88%	28	93%	
		SU	Full term	12	92%	12	75%	12	100%	14	93%	↑
	FSS1240C	FA	A term	16	100%	14	86%	16	75%			↑
			B term	15	87%	11	82%	10	60%	15	93%	
		SP	A term	16	94%							↑
			B term			15	87%	16	88%	15	80%	
		SU	Full term			15	87%	8	100%	10	80%	
FSS1242C	FA	A term	15	100%	15	93%	20	80%			↑	
		B term	16	100%	15	87%	15	93%	17	94%		
	SP	A term	18	100%	13	92%	17	94%	16	88%	↑	
		SU	Full term	10	90%	13	92%	7	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 (5 of 5)

Major, Associated Courses and Sub-session			2014-2015		2015-2016		2016-2017		2017-2018	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2226 – Culinary Management	FSS1270	FA B term	34	88%	34	82%	31	97%	26	92%
		SP A term							20	90%
		SP B term	34	94%	28	82%	25	88%	21	90%
		SU Full term			23	96%	24	100%	20	75%
	FSS2210C	FA A term							14	100%
		FA B term	15	93%	14	100%	15	93%	15	93%
		SP A term			15	93%	16	100%	17	100%
		SP B term	31	87%	14	100%	16	94%	15	87%
	FSS2284C	FA A term	10	90%	19	95%	19	100%	19	100%
		FA B term	15	93%	11	91%	18	89%	13	100%
		SP A term	19	95%	20	95%	18	100%	17	94%
		SP B term	16	81%	20	95%	18	94%	17	88%

■ 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

Overall Course Success Rates by Session/Sub-session

Major, Associated Courses and Sub-session			2014-2015		2015-2016		2016-2017		2017-2018		
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
1034 – Baking and Pastry	FA	A term	36	97%	56	100%	34	91%	38	95%	↑ ↑ ↑ ↑ ↑ ↑ ↑ ↑ ↑ ↑
		B term	35	94%	51	94%	41	95%	38	100%	
		Full term	15	93%	15	93%	22	95%	14	93%	
		Session	86	95%	122	97%	97	94%	90	97%	
	SP	A term	41	98%	38	89%	36	100%	29	100%	
		B term	47	96%	48	94%	41	95%	27	100%	
		Full term	9	100%	26	88%	24	96%	29	97%	
		Session	97	97%	112	91%	101	97%	85	99%	
	Major		201	96%	234	94%	198	95%	175	98%	
	2012- Hospitality Management	FA	A term	169	93%	192	92%	159	95%	136	
B term			126	97%	148	91%	128	97%	132	94%	
Full term			37	92%	44	95%	43	91%	18	100%	
Session			332	94%	384	92%	330	95%	286	93%	
SP		A term	137	96%	167	88%	141	94%	134	90%	
		B term	142	89%	165	92%	145	92%	137	88%	
		Full term	33	82%	73	92%	36	83%	19	100%	
		Session	312	92%	405	90%	322	92%	290	90%	
SU		Full term	93	96%	155	97%	161	96%	92	99%	
Major		737	93%	944	92%	813	94%	668	92%		
2226 – Culinary Management	FA	A term	127	95%	242	93%	147	93%	130	95%	
		B term	181	92%	275	90%	178	93%	141	95%	
		Session	308	93%	517	91%	325	93%	271	95%	
	SP	A term	143	94%	255	94%	131	92%	143	91%	
		B term	165	88%	272	86%	147	92%	128	90%	
		Session	308	91%	527	90%	278	92%	271	90%	
	SU	Full term	65	97%	157	87%	138	93%	75	84%	
	Major		681	92%	1,201	90%	741	92%	617	92%	
6001 – Superv. & Mgmt -Hospitality Concentration	SP	A term						15	93%		
		B Term						17	94%		
	Major								32	94%	
Total			1,619	93%	2,379	91%	1,752	93%	1492	93%	

Course Success Rates by IM and Sessions/Sub-sessions (1 of 4)

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
1034 - Baking and Pastry	175	98%
FSS0070	21	100%
Lecture	21	100%
Fall 2017	13	100%
B term	13	100%
Spring 2018	8	100%
B term	8	100%
FSS0071	24	96%
Lecture	24	96%
Fall 2017	16	94%
A term	16	94%
Spring 2018	8	100%
A term	8	100%
FSS0072	26	96%
Lecture	26	96%
Fall 2017	10	90%
A term	10	90%
Spring 2018	16	100%
A term	16	100%
FSS0291	24	96%
Lecture	24	96%
Fall 2017	11	91%
Full term	11	91%
Spring 2018	13	100%
Full term	13	100%
HMV0103	17	100%
Lecture	17	100%
Fall 2017	12	100%
A term	12	100%
Spring 2018	5	100%
A term	5	100%

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
1034 - Baking and Pastry	175	98%
HMV0104	20	100%
Lecture	20	100%
Fall 2017	14	100%
B term	14	100%
Spring 2018	6	100%
B term	6	100%
HMV0145	24	100%
Lecture	24	100%
Fall 2017	11	100%
B term	11	100%
Spring 2018	13	100%
B term	13	100%
HMV0146	19	95%
IS	3	100%
Fall 2017	3	100%
Full term	3	100%
Lecture	16	94%
Spring 2018	16	94%
Full term	16	94%
2012 - Hospitality Mgmt.	668	92%
HFT1000	113	93%
Online	113	93%
Summer 2017	12	100%
Fall 2017	50	96%
A term	27	96%
B Term	23	96%
Spring 2018	51	88%
A term	26	96%
B Term	25	80%

■ 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 IM and Sessions/Sub-sessions (2 of 4)

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	668	92%
HFT1410	50	88%
Online	50	88%
Summer 2017	13	100%
Fall 2017	18	94%
A term	18	94%
Spring 2018	19	74%
A term	19	74%
HFT1940C	71	99%
Lecture	71	99%
Summer 2017	18	100%
Fall 2017	32	97%
A term	18	100%
B Term	14	93%
Spring 2018	21	100%
A term	21	100%
HFT1941C	63	100%
Lecture	63	100%
Summer 2017	7	100%
Fall 2017	18	100%
Full term	18	100%
Spring 2018	38	100%
Full term	19	100%
B term	19	100%
HFT2009	17	94%
Hybrid	17	94%
Fall 2017	13	92%
B term	13	92%
Spring 2018	4	100%
B term	4	100%
HFT2276	36	86%
Online	36	86%
Fall 2017	15	87%
A term	15	87%
Spring 2018	21	86%
B term	21	86%

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	668	92%
HFT2282	72	96%
Online	72	96%
Summer 2017	21	100%
Fall 2017	25	92%
B term	25	92%
Spring 2018	26	96%
A term	26	96%
HFT2454	54	94%
Lecture	54	94%
Fall 2017	28	96%
A term	16	94%
B Term	12	100%
Spring 2018	26	92%
A term	11	91%
B Term	15	93%
HFT2500	29	83%
Online	29	83%
Fall 2017	12	92%
B term	12	92%
Spring 2018	17	76%
B term	17	76%
HFT2750	40	88%
Online	40	88%
Fall 2017	22	86%
A term	22	86%
Spring 2018	18	89%
B term	18	89%
HFT2780	32	91%
Online	32	91%
Fall 2017	21	100%
B term	21	100%
Spring 2018	11	73%
A term	11	73%

Course Success Rates by IM and Sessions/Sub-sessions (3 of 4)

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	668	92%
HFT2942C	51	92%
Lecture	51	92%
Summer 2017	21	95%
Fall 2017	12	83%
B term	12	83%
Spring 2018	18	94%
B term	18	94%
HUN1203	40	80%
Lecture	40	80%
Fall 2017	20	75%
A term	20	75%
Spring 2018	20	85%
A term	20	85%
2226 - Culinary Mgmt.	617	92%
FOS1201	93	94%
Lecture	76	95%
Fall 2017	41	98%
A term	22	95%
B Term	19	100%
Spring 2018	35	91%
A term	19	89%
B Term	16	94%
Hybrid	17	88%
Summer 2017	17	88%
FSS1063C	62	97%
Lecture	62	97%
Fall 2017	32	97%
A term	18	94%
B Term	14	100%
Spring 2018	30	97%
A term	14	100%
B Term	16	94%

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
2226 - Culinary Mgmt.	617	92%
FSS1202C	96	89%
Lecture	96	89%
2175	14	86%
Fall 2017	42	93%
A term	42	93%
Spring 2018	40	85%
A term	40	85%
FSS1222C	79	92%
Lecture	79	92%
Summer 2017	14	93%
Fall 2017	37	92%
B term	37	92%
Spring 2018	28	93%
B term	28	93%
FSS1240C	40	85%
Lecture	40	85%
Summer 2017	10	80%
Fall 2017	15	93%
A term	15	93%
Spring 2018	15	80%
B term	15	80%
FSS1242C	33	91%
Lecture	33	91%
Fall 2017	17	94%
B term	17	94%
Spring 2018	16	88%
A term	16	88%
FSS1270	87	87%
Lecture	87	87%
Summer 2017	20	75%
Fall 2017	26	92%
B term	26	92%
Spring 2018	41	90%
A term	20	90%
B term	21	90%

■ 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 IM and Sessions/Sub-sessions (4 of 4)

Course, IM and Session/Sub-session	2017-2018	
	Attempted	% Successful
2226 - Culinary Mgmt.	617	92%
FSS2210C	61	95%
Lecture	61	95%
Fall 2017	29	97%
A term	14	100%
B Term	15	93%
Spring 2018	32	94%
A term	17	100%
B Term	15	87%
FSS2284C	66	95%
Lecture	66	95%
Fall 2017	32	100%
A term	19	100%
B Term	13	100%
Spring 2018	34	91%
A term	17	94%
B Term	17	88%
6001 – Superv. & Mgmt. Hospitality Concentration	32	94%
HFT3700	17	94%
Online	17	94%
Spring 2018	17	94%
B term	17	94%
HFT4253	15	93%
Online	15	93%
Spring 2018	15	93%
A term	15	93%
Grand Total	1492	93%

■ 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 IM and Sessions/Sub-sessions (1 of 4)

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
1034 - Baking and Pastry	171	98%
FSS0070	21	100%
Lecture	21	100%
Black	2	100%
Hispanic	4	100%
Two or More Races	2	100%
White	13	100%
FSS0071	24	96%
Lecture	24	96%
Black	3	100%
Hispanic	7	100%
Two or More Races	1	100%
White	13	92%
FSS0072	25	96%
Lecture	25	96%
Black	4	75%
Hispanic	5	100%
Two or More Races	2	100%
White	14	100%
FSS0291	23	96%
Lecture	23	96%
Black	4	75%
Hispanic	6	100%
Two or More Races	1	100%
White	12	100%
HMV0103	16	100%
Lecture	16	100%
Black	1	100%
Hispanic	4	100%
Two or More Races	2	100%
White	9	100%

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
1034 - Baking and Pastry	171	98%
HMV0104	19	100%
Lecture	19	100%
Black	2	100%
Hispanic	4	100%
Two or More Races	2	100%
White	11	100%
HMV0145	24	100%
Lecture	24	100%
Black	4	100%
Hispanic	6	100%
Two or More Races	1	100%
White	13	100%
HMV0146	19	95%
IS	3	100%
Hispanic	1	100%
White	2	100%
Lecture	16	94%
Black	1	100%
Hispanic	4	100%
Two or More Races	2	100%
White	9	89%
2012 - Hospitality Mgmt.	631	92%
HFT1000	109	93%
Online	109	93%
Asian	2	100%
Black	22	95%
Hispanic	16	94%
Two or More Races	1	100%
White	68	91%

■ 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 IM and Sessions/Sub-sessions (2 of 4)

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	631	92%
HFT1410	47	89%
Online	47	89%
Asian	1	100%
Black	9	67%
Hispanic	7	100%
White	30	93%
HFT1940C	67	99%
Lecture	67	99%
Black	11	100%
Hispanic	12	100%
Two or More Races	2	100%
White	42	98%
HFT1941C	60	100%
Lecture	60	100%
Black	11	100%
Hispanic	9	100%
Two or More Races	2	100%
White	38	100%
HFT2009	17	94%
Hybrid	17	94%
Asian	1	100%
Black	1	100%
Hispanic	4	100%
Two or More Races	1	100%
White	10	90%
HFT2276	34	88%
Online	34	88%
Asian	1	100%
Black	4	100%
Hispanic	8	88%
Two or More Races	1	100%
White	20	85%

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	631	92%
HFT2282	67	96%
Online	67	96%
Asian	1	100%
Black	13	100%
Hispanic	10	100%
Two or More Races	1	100%
White	42	93%
HFT2454	50	94%
Lecture	50	94%
Asian	2	100%
Black	7	71%
Hispanic	8	100%
Two or More Races	1	100%
White	32	97%
HFT2500	27	81%
Online	27	81%
Asian	2	100%
Black	7	57%
Hispanic	3	100%
Two or More Races	1	100%
White	14	86%
HFT2750	38	87%
Online	38	87%
Black	4	100%
Hispanic	4	75%
White	30	87%
HFT2780	31	90%
Online	31	90%
Asian	1	100%
Black	8	75%
Hispanic	3	100%
Two or More Races	1	100%
White	18	94%

■ 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 IM and Sessions/Sub-sessions (3 of 4)

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
2012 - Hospitality Mgmt.	631	92%
HFT2942C	47	91%
Lecture	47	91%
Black	6	83%
Hispanic	10	80%
Two or More Races	1	100%
White	30	97%
HUN1203	37	84%
Lecture	37	84%
Black	3	67%
Hispanic	6	83%
Two or More Races	2	50%
White	26	88%
2226 - Culinary Mgmt.	592	91%
FOS1201	90	93%
Lecture	73	95%
Asian	1	100%
Black	14	86%
Hispanic	14	100%
Two or More Races	4	100%
White	40	95%
WE	17	88%
Black	5	80%
White	12	92%
FSS1063C	57	96%
Lecture	57	96%
Black	6	83%
Hispanic	8	88%
Two or More Races	3	100%
White	40	100%
FSS1202C	94	88%
Lecture	94	88%
Asian	1	100%
Black	14	86%
Hispanic	19	89%
Two or More Races	7	100%
White	53	87%

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
2226 - Culinary Mgmt.	592	91%
FSS1222C	77	92%
Lecture	77	92%
Asian	1	100%
Black	10	90%
Hispanic	16	94%
Two or More Races	6	100%
White	44	91%
FSS1240C	39	85%
Lecture	39	85%
Black	4	100%
Hispanic	9	56%
Two or More Races	1	100%
White	25	92%
FSS1242C	30	90%
Lecture	30	90%
Black	4	100%
Hispanic	6	100%
Two or More Races	1	100%
White	19	84%
FSS1270	84	87%
Lecture	84	87%
Asian	1	0%
Black	10	70%
Hispanic	11	82%
Two or More Races	5	100%
White	57	91%
FSS2210C	59	95%
Lecture	59	95%
Black	10	90%
Hispanic	8	88%
Two or More Races	2	100%
White	39	97%

Course Success Rates by IM and Sessions/Sub-sessions (4 of 4)

Course, IM and Race/Ethnicity	2017-2018	
	Attempted	% Successful
2226 - Culinary Mgmt.	592	91%
FSS2284C	62	95%
Lecture	62	95%
Black	5	100%
Hispanic	12	100%
Two or More Races	2	100%
White	43	93%
6001 – Superv. & Mgmt. - Hospitality Concentration	32	94%
HFT3700	17	94%
Online	17	94%
Hispanic	6	100%
White	11	91%
HFT4253	15	93%
Online	15	93%
Hispanic	4	100%
White	11	91%
Grand Total	1426	93%

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

Grade Distribution (1 of 5)

Major	Course	Summer 2017							
		A	B	C	D	F	FN	W	W1
2012- Hospitality Management	HFT1000	10	1	1	0	0	0	0	0
	HFT1410	11	2	0	0	0	0	0	0
	HFT1940C	15	3	0	0	0	0	0	0
	HFT1941C	4	3	0	0	0	0	0	0
	HFT2282	15	4	2	0	0	0	0	0
	HFT2942C	12	6	2	0	1	0	0	0
	Total	67(70.8%)	19(20.7%)	5(5.4%)	0(0%)	1(1.1%)	0(0%)	0(0%)	0(0%)
2226 – Culinary Management	FOS1201	15	0	0	0	0	0	0	2
	FSS1202C	11	1	0	0	1	0	0	1
	FSS1222C	11	2	0	0	0	0	0	1
	FSS1240C	3	2	3	0	2	0	0	0
	FSS1270	13	0	2	1	3	0	1	0
	Total	53(70.7%)	5(6.7%)	5(6.7%)	1(1.3%)	6(8%)	0(0%)	1(1.3%)	4(5.4%)

Grade Distribution (2 of 5)

Major	Course	Fall 2017							
		A	B	C	D	F	FN	W	W1
1034 - Baking and Pastry	FSS0070	10	2	1	0	0	0	0	0
	FSS0071	14	0	1	0	0	0	1	0
	FSS0072	8	0	1	1	0	0	0	0
	FSS0291	8	1	1	0	1	0	0	0
	HMV0103	11	0	1	0	0	0	0	0
	HMV0104	11	3	0	0	0	0	0	0
	HMV0145	7	3	1	0	0	0	0	0
	HMV0146	3	0	0	0	0	0	0	0
	Total	72(80%)	9(10%)	6(6.7%)	1(1.1%)	1(1.1%)	0(0%)	1(1.1%)	0(0%)
2226 - Culinary Management	FOS1201	36	4	0	0	0	0	0	1
	FSS1063C	24	7	0	0	0	0	0	1
	FSS1202C	25	9	5	0	2	0	1	0
	FSS1222C	26	7	1	0	3	0	0	0
	FSS1240C	8	5	1	1	0	0	0	0
	FSS1242C	3	13	0	1	0	0	0	0
	FSS1270	20	3	1	0	0	0	2	0
	FSS2210C	15	7	6	0	1	0	0	0
	FSS2284C	16	7	9	0	0	0	0	0
Total	173(63.8%)	62(22.9%)	23(8.5%)	2(0.7%)	6(2.2%)	0(0%)	3(1.1%)	2(0.7%)	

Grade Distribution (3 of 5)

Major	Course	Fall 2017							
		A	B	C	D	F	FN	W	W1
2012- Hospitality Management	HFT1000	30	8	9	1	1	0	0	0
	HFT1410	17	0	0	0	1	0	0	0
	HFT1940C	22	7	2	0	0	0	1	0
	HFT1941C	15	3	0	0	0	0	0	0
	HFT2009	12	0	0	0	0	0	1	0
	HFT2276	10	2	1	0	1	1	0	0
	HFT2282	18	2	3	0	1	0	0	1
	HFT2454	11	11	5	0	0	1	0	0
	HFT2500	9	1	1	0	0	0	0	1
	HFT2750	19	0	0	0	3	0	0	0
	HFT2780	19	2	0	0	0	0	0	0
	HFT2942C	8	0	2	1	0	1	0	0
	HUN1203	11	2	2	0	5	0	0	0
	Total	201(70.5%)	38(13.3%)	25(8.8%)	2(0.7%)	12(4.5%)	3(1.1%)	2(0.7%)	2(0.7%)

Grade Distribution (4 of 5)

Major	Course	Spring 2018							
		A	B	C	D	F	FN	W	W1
1034 - Baking and Pastry	FSS0070	2	4	2	0	0	0	0	0
	FSS0071	8	0	0	0	0	0	0	0
	FSS0072	11	3	2	0	0	0	0	0
	FSS0291	13	0	0	0	0	0	0	0
	HMV0103	2	1	2	0	0	0	0	0
	HMV0104	2	2	2	0	0	0	0	0
	HMV0145	11	1	1	0	0	0	0	0
	HMV0146	15	0	0	0	1	0	0	0
	Total	64(75.3%)	11(12.9%)	9(10.6%)	0(0%)	1(1.2%)	0(0%)	0(0%)	0(0%)
2226 - Culinary Management	FOS1201	32	0	0	0	3	0	0	0
	FSS1063C	23	5	1	0	1	0	0	0
	FSS1202C	25	6	3	1	2	1	0	2
	FSS1222C	20	3	3	0	1	0	1	0
	FSS1240C	3	7	2	0	2	0	0	1
	FSS1242C	11	3	0	2	0	0	0	0
	FSS1270	28	5	4	4	0	0	0	0
	FSS2210C	15	9	6	1	1	0	0	0
	FSS2284C	16	10	5	0	2	0	1	0
	Total	173(63.8%)	48(17.7%)	24(8.9%)	8(3%)	12(4.4%)	1(0.4%)	2(0.7%)	3(1.1%)

Spring 2018 Grade Distribution (5 of 5)

Major	Course	Spring 2018							
		A	B	C	D	F	FN	W	W1
2012- Hospitality Management	HFT1000	33	4	7	1	2	0	0	3
	HFT1410	14	0	0	0	5	0	0	0
	HFT1940C	12	7	2	0	0	0	0	0
	HFT1941C	26	7	5	0	0	0	0	0
	HFT2009	4	0	0	0	0	0	0	0
	HFT2276	12	4	2	1	1	0	1	0
	HFT2282	16	6	3	0	1	0	0	0
	HFT2454	13	7	4	0	1	0	0	1
	HFT2500	10	3	0	2	0	0	1	1
	HFT2750	16	0	0	0	2	0	0	0
	HFT2780	8	0	0	0	2	0	1	0
	HFT2942C	12	3	2	0	1	0	0	0
	HUN1203	7	6	4	0	2	0	0	1
	Total	183(63.3%)	47(16.3%)	29(10%)	4(1.4%)	17(5.9%)	0(0%)	3(1%)	6(2.1%)
6001 – Superv. & Mgmt. - Hospitality Concentration	HFT3700	12	4	0	0	0	0	1	0
	HFT4253	11	2	1	0	0	0	1	0
	Total	23(71.9%)	6(18.8%)	1(3.1%)	0(0%)	0(0%)	0(0%)	2(6.3%)	0(0%)

Average Class Size by Course (1 of 2)

Major and Associated Courses		2014-2015		2015-2016		2016-2017		2017-2018	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
1034 - Baking and Pastry	FSS0070	4	9	2	14	2	13	2	11
	FSS0071	2	14	2	13	2	12	2	12
	FSS0072	2	10	2	15	2	12	2	13
	FSS0291	2	12	2	15	2	13	2	12
	HMV0103	3	10	2	16	2	13	2	9
	HMV0104	2	12	2	16	2	13	2	10
	HMV0145	2	10	2	15	2	11	2	12
	HMV0146	1	16	2	15	2	13	2	10
	Major	18	11	16	15	16	12	16	11
2226 - Culinary Management	FOS1201	6	21	5	27	5	26	5	19
	FSS1063C	4	15	4	16	4	16	4	16
	FSS1202C	7	15	7	16	7	15	7	14
	FSS1222C	7	13	7	14	7	13	7	11
	FSS1240C	3	16	4	14	4	13	3	13
	FSS1242C	4	15	4	14	4	15	2	17
	FSS1270	2	34	3	28	3	27	4	22
	FSS2210C	4	14	3	14	3	16	4	15
	FSS2284C	5	13	4	18	4	18	4	17
	Major	42	16	41	17	41	17	40	15

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		2014-2015		2015-2016		2016-2017		2017-2018	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT1000	6	23	6	24	6	24	5	22
	HFT1261					2	17		
	HFT1410	1	28	1	29	4	17	3	17
	HFT1820								
	HFT1940C	4	18	4	16	4	17	4	18
	HFT1941C	4	17	4	16	4	16	4	16
	HFT2009	2	20	2	19	2	18	2	9
	HFT2276	2	21	2	22	2	16	2	18
	HFT2282	3	27	3	26	3	27	3	24
	HFT2454	4	16	5	17	4	19	4	14
	HFT2500	2	13	2	22	2	20	2	15
	HFT2750	2	21	2	20	2	18	2	20
	HFT2780	3	10	2	15	2	19	2	16
	HFT2942C	3	14	3	15	3	20	3	17
	HUN1203	3	23	2	29	2	29	2	20
		Major	39	19	39	20	38	20	38
6001 – Superv. & Mgmt. - Hospitality Concentration	HFT3700							1	17
	HFT4253							1	15
	Major							2	16
	School	99	16	96	18	95	17	96	16

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

Major and Associated Courses			2014-2015		2015-2016		2016-2017		2017-2018	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012- Hospitality Management	HFT2500	Lecture			1	13	1	14		
		Online			1	30	1	25	2	15
		Course			2	22	2	20	2	15
2226 - Culinary Management	FOS1201	Hybrid			1	22	1	28	1	17
		Lecture	5	24	4	28	4	26	4	19
		Online	1	6						
		Course	6	21	5	27	5	26	5	19

College Total

Instructional Method	2014-2015	2015-2016	2016-2017	2017-2018
	Avg. Size	Avg. Size	Avg. Size	Avg. Size
Hybrid	22	21	23	22
Lecture	22	22	21	21
Online	29	30	30	29

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	3	0	0%	0	0%
	2015	9	0	0%	2	22.2%
	2016 – 200% In progress	20	5	25%	7	35%
	2017 - In progress	16	0	0%	0	0%
1034- Culinary Ops- Baking and Pastry Specializations	2014	22	6	27.3%	8	36.4%
	2015	17	13	76.5%	13	76.5%
	2016 – 200% In progress	20	7	35%	11	55%
	2017 - In progress	15	11	73.3%	11	73.3%
2012- Hospitality Management	2012	36	11	30.6%	13	36.1%
	2013	41	15	36.6%	16	39%
	2014 – 200% In progress	26	9	34.6%	9	34.6%
	2015 - In progress	32	9	28.1%	9	28.1%
2226- Culinary Management	2012	80	19	23.8%	20	25%
	2013	77	13	16.9%	19	24.7%
	2014 – 200% In progress	66	15	22.7%	17	25.8%
	2015 - In progress	58	17	29.3%	17	29.3%

College average (150%- 58.3%, 200%- 66.1%)

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 - Graduation Rates by Race/Ethnicity (1 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0819 – Culinary Arts	2014	Black	2	0	0%	0	0%
		White	1	0	0%	0	0%
	2015	Black	1	0	0%	0	0%
		Hispanic	2	0	0%	1	50%
		Two or More Races	1	0	0%	0	0%
		White	5	0	0%	1	20%
	2016	Black	1	0	0%	0	0%
		Hispanic	4	1	25%	2	50%
		Two or More Races	2	0	0%	0	0%
		White	13	4	30.8%	5	38.5%
	2017	Hispanic	1	0	0%	0	0%
		Two or More Races	3	0	0%	0	0%
		White	12	0	0%	0	0%
1034- Culinary Ops- Baking and Pastry Specializations	2014	Black	2	0	0%	0	0%
		White	19	5	26.3%	7	36.8%
	2015	Hispanic	7	7	100%	7	100%
		White	10	6	60%	6	60%
	2016	Black	3	0	0%	0	0%
		Hispanic	6	4	66.7%	5	83.3%
		White	11	3	27.3%	6	54.5%
	2017	Black	2	1	50%	1	50%
		Hispanic	3	3	100%	3	100%
		Two or More Races	2	1	50%	1	50%
White		8	6	75%	6	75%	

Performance Funding - Graduation Rates by Race/Ethnicity (2 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
2012- Hospitality Management	2012	Black	11	3	27.3%	4	36.4%
		Hispanic	1	0	0%	0	0%
		Two or More Races	1	0	0%	0	0%
		White	23	8	34.8%	9	39.1%
	2013	Asian	2	1	50%	1	50%
		Black	10	3	30%	4	40%
		Hispanic	4	3	75%	3	75%
		White	25	8	32%	8	32%
	2014	Black	4	1	25%	1	25%
		Hispanic	4	0	0%	0	0%
		White	18	8	44.4%	8	44.4%
	2015	Asian	1	1	100%	1	100%
		Black	6	0	0%	0	0%
		Hispanic	3	1	33.3%	1	33.3%
		White	21	6	28.6%	6	28.6%
	2226- Culinary Management	2012	Asian	1	0	0%	0
Black			16	4	25%	4	25%
Hispanic			9	3	33.3%	3	33.3%
Two or More Races			3	0	0%	0	0%
White			50	12	24%	13	26%
2013		Asian	2	1	50%	2	100%
		Black	19	0	0%	4	21.1%
		Hawaii/Pac	1	0	0%	0	0%
		Hispanic	15	3	20%	3	20%
		Two or More Races	1	1	100%	1	100%
		White	39	8	20.5%	9	23.1%
2014		Black	19	1	5.3%	2	10.5%
		Hispanic	7	3	42.9%	4	57.1%
		White	40	11	27.5%	11	27.5%
2015		Asian	1	0	0%	0	0%
		Black	9	2	22.2%	2	22.2%
	Hispanic	13	5	38.5%	5	38.5%	
	Two or More Races	1	1	100%	1	100%	
	White	32	9	28.1%	9	28.1%	

Performance Funding - Persistence Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
					N	%	N	%	
0819 Culinary Arts	FA14 to SP15	2	0	2	0	0%	2	100%	100%
	FA15 to SP16	9	0	9	0	0%	5	55.6%	55.6%
	FA16 to SP17	30	0	30	3	10%	19	63.3%	73.3%
1034 Baking and Pastry	FA14 to SP15	32	3	29	4	13.8%	16	55.2%	69%
	FA15 to SP16	34	7	27	1	3.7%	19	70.4%	74.1%
	FA16 to SP17	33	11	22	0	0%	18	81.8%	81.8%

Performance Funding - Persistence Rates by Race/Ethnicity

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	Excluded	Adjusted Cohort	Persistence by DSC		Persistence by Program		Total Persistence	
0819 – Culinary Arts	FA14 to SP15	Black	2	0	2	0	0%	2	100%	100%	
		Black	1	0	1	0	0%	1	100%	100%	
	FA15 to SP16	Two or More Races	2	0	2	0	0%	1	50%	50%	
		White	6	0	6	0	0%	3	50%	50%	
		Black	5	0	5	1	20%	3	60%	80%	
	FA16 to SP17	Hispanic	5	0	5	0	0%	5	100%	100%	
		Two or More Races	3	0	3	1	33.3%	1	33.3%	66.7%	
		White	17	0	17	1	5.9%	10	58.8%	64.7%	
		Asian	1	0	1	0	0%	0	0%	0%	
	1034- Culinary Ops- Baking and Pastry Specializations	FA14 to SP15	Black	2	0	2	0	0%	1	50%	50%
			Hispanic	1	0	1	0	0%	0	0%	0%
			White	27	3	24	4	16.7%	14	58.3%	75%
Unknown			1	0	1	0	0%	1	100%	100%	
Black			2	0	2	1	50%	1	50%	50%	
FA15 to SP16		Hispanic	8	1	7	0	0%	7	100%	100%	
		Two or More Races	1	0	1	0	0%	1	100%	100%	
		White	22	5	17	0	0%	10	58.8%	58.8%	
		Unknown	1	1	0						
		Asian	2	1	1	0	0%	1	100%	100%	
FA16 to SP17		Black	2	1	1	0	0%	1	100%	100%	
		Hispanic	8	2	6	0	0%	6	100%	100%	
		Two or More Races	1	1	0						
		White	20	6	14	0	0%	10	71.4%	71.4%	

Performance Funding - Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
2012 Hospitality Management	2013	88	12	76	6	7.89%	39	51.32%	59.2%
	2014	94	25	69	12	17.39%	34	49.28%	66.7%
	2015	88	18	70	2	2.86%	35	50.00%	52.3%
	2016	68	12	56	1	1.8%	29	51.8%	53.6%
2226 Culinary Management	2013	189	14	175	15	8.57%	95	54.29%	62.9%
	2014	190	36	154	13	8.44%	74	48.05%	56.5%
	2015	158	21	137	6	4.38%	79	57.66%	62.0%
	2016	137	28	109	3	2.8%	65	59.6%	62.4%
600100 - Superv & Mgmt-Hospitality Conc	2016	1	0	1	0	0%	1	100%	100%

College average (67.1%)

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

2017-2018 Retention Rates by Race/Ethnicity

Major	Fall Term	Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		Total Retained
					N	%	N	%	
2226 - Culinary Management	Asian	1	1	0	0	0%	0	0%	0%
	Black	33	8	25	0	0%	14	56%	56%
	Hispanic	25	5	20	1	5%	11	55%	60%
	Two or More Races	1	0	1	0	0%	1	100%	100%
	White	73	14	59	2	3.4%	36	61%	64.4%
2012- Hospitality Management	Asian	1	0	1	0	0%	1	100%	100%
	Black	11	0	11	0	0%	5	45.5%	45.5%
	Hispanic	12	2	10	0	0%	7	70%	70%
	Two or More Races	2	0	2	0	0%	1	50%	50%
	White	41	10	31	1	3.2%	15	48.4%	51.6%
600100 - Superv & Mgmt- Hospitality Conc	White	1	0	1	0	0%	1	100%	100%

College average (African American: 49.9%, Hispanic: 66.3%)

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.

Adjusted Cohort - Registered students less exclusions.

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 (College average: 95.5%)										
Program Title	Major	2012/13		2013/14		2014/15		2015/16		Average Annual Salary
		DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	
Culinary Arts	0819							0%	89%	
Baking and Pastry	1034	43%	48%	62%	56%	N/A	62%	73%	70%	\$**,***
Culinary Management	2226	100%	82%	78%	73%	71%	70%	57%	65%	\$25,616
Hospitality Management	2012	91%	84%	90%	90%	72%	88%	94%	92%	\$**,***

- 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	2014-2015	2015-2016	2016-2017	2017-2018
0819 - CULINARY ARTS	4	23	41	40
1034 - BAKING AND PASTRY	56	51	45	34
2012 - HOSPITALITY MANAGEMENT	123	101	101	84
2226 - CULINARY MANAGEMENT	247	208	174	154
6001 – SUPERV & MGMT – HOSPITALITY CONC				22
Total	425	374	361	334

College Enrollment Decreased: 0.7%(14/15); 1.15% (15/16); 3.7%(16/17); 0.7%(17/18)

Graduates in Major

Major	2014-2015	2015-2016	2016-2017	2017-2018
0819 – Culinary Arts		1	5	13
1034 - Baking and Pastry	19	25	19	20
2012 - Hospitality Management	25	20	17	20
2226 - Culinary Management	39	32	28	25
Total	83	78	69	78

Blank cells or missing years indicate no graduates.

Average Age by Program

Program	2014-2015	2015-2016	2016-2017	2017-2018
0819 - Culinary Arts	24.5	32.0	33.1	30.6
1034 - Baking And Pastry	29.6	28.0	32.3	30.0
2012 - Hospitality Management	32.0	32.0	31.7	28.6
2226 - Culinary Management	31.9	32.0	31.1	31.1
600100 - Superv & Mgmt- Hospitality Conc				29.4

Calculation excludes individuals whose birthdates are not reported.

	2014-2015	2015-2016	2016-2017	2017-2018
All Programs	31.8	31.7	32.1	30.2
Daytona State College	26.4	26	27.0	27.2

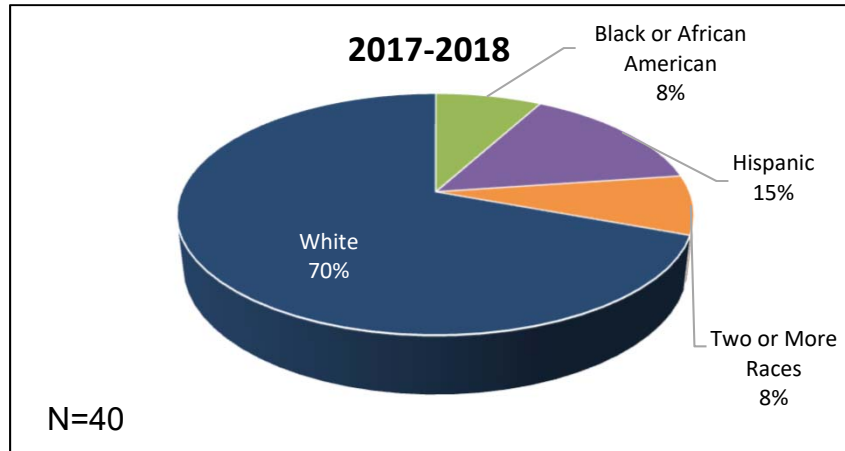
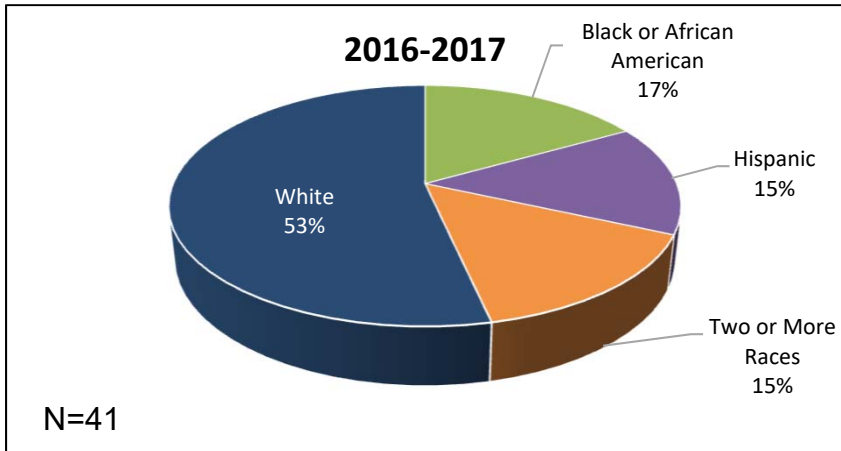
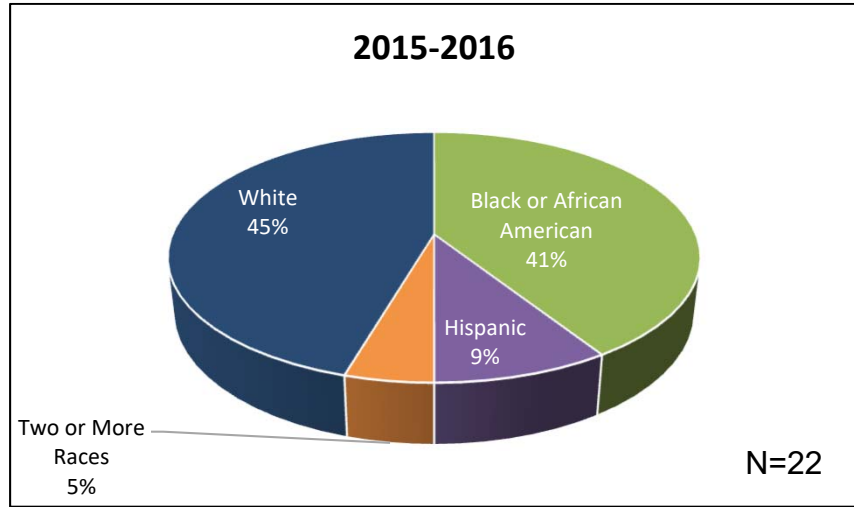
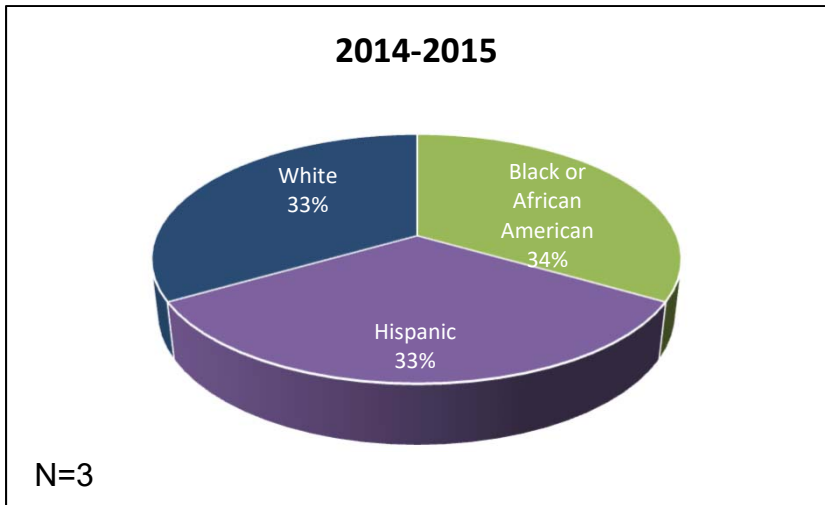
Gender

Program	2014-2015		2015-2016		2016-2017		2017-2018	
	Female	Male	Female	Male	Female	Male	Female	Male
0819 - Culinary Arts	25%	75%	39%	61%	49%	51%	47%	53%
1034 - Baking and Pastry	86%	14%	92%	8%	96%	4%	76%	24%
2012 - Hospitality Management	57%	43%	60%	40%	53%	47%	57%	43%
2226 - Culinary Management	46%	54%	50%	50%	48%	52%	51%	49%
600100 - Superv & Mgmt-Hospitality Conc							55%	45%

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

Major	2014-2015		2015-2016		2016-2017		2017-2018	
	Female	Male	Female	Male	Female	Male	Female	Male
Daytona State College	60%	40%	60%	40%	60%	40%	59%	38%

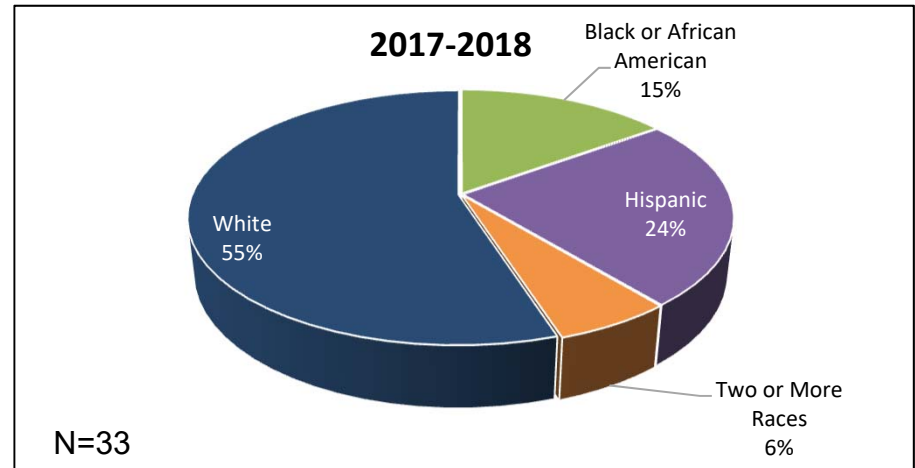
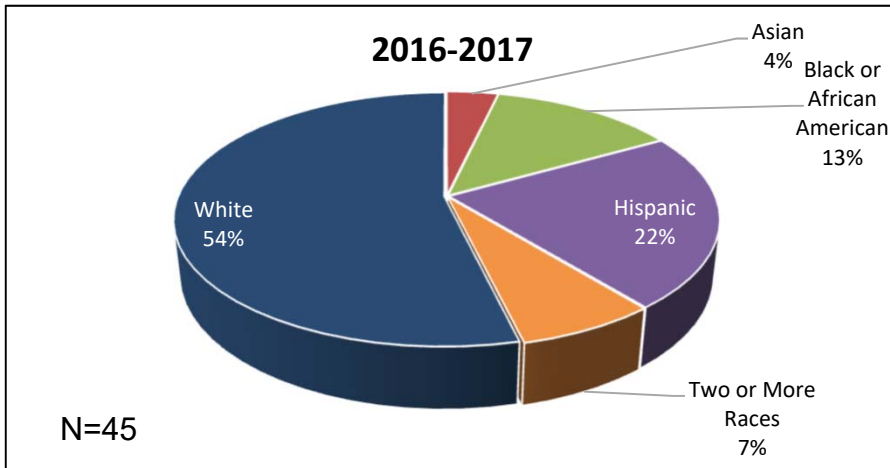
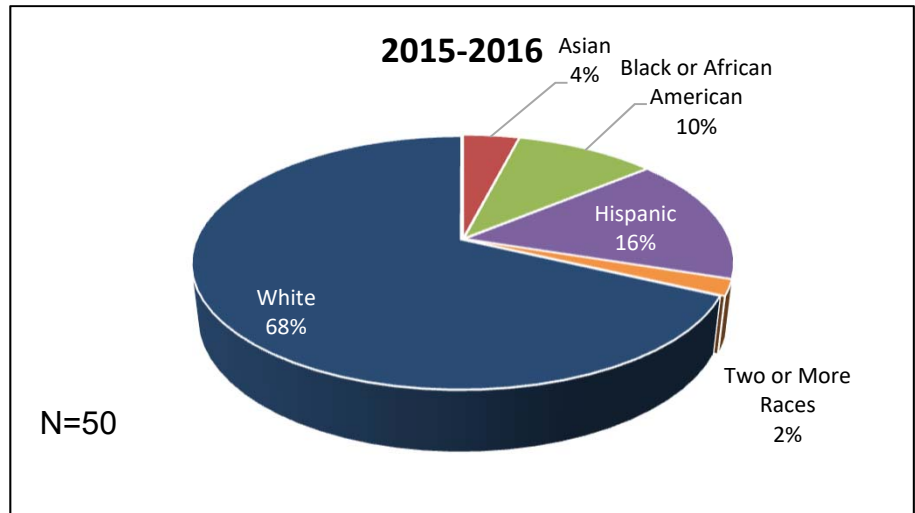
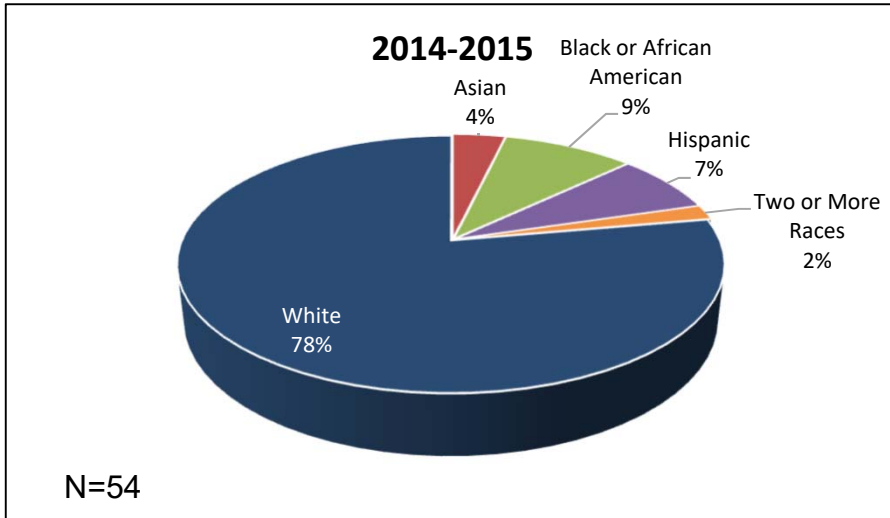
Race / Ethnicity 0819 - Culinary Arts



DSC Averages 2017-2018			
Black or African Amer	Hispanic	2 or More Races	White
14%	19%	3%	59%

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

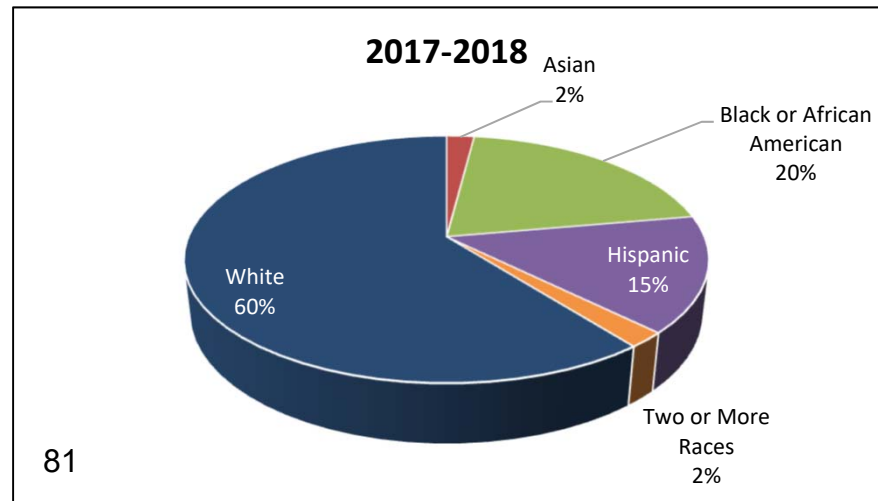
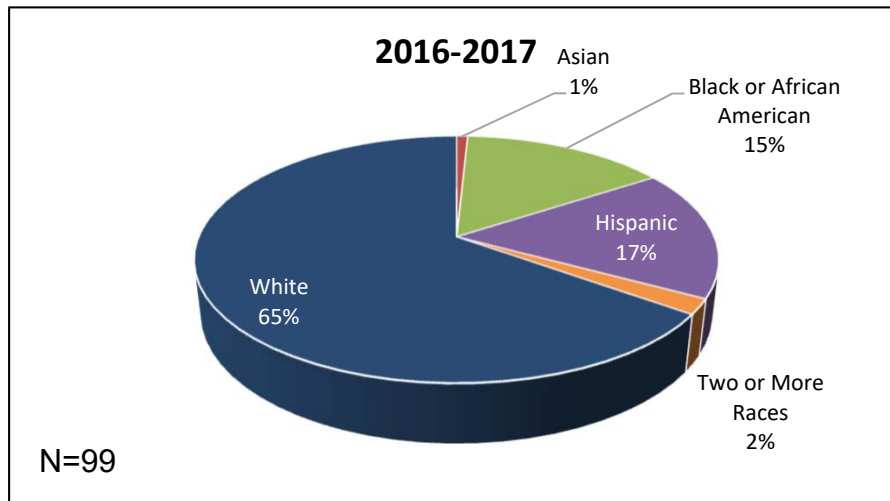
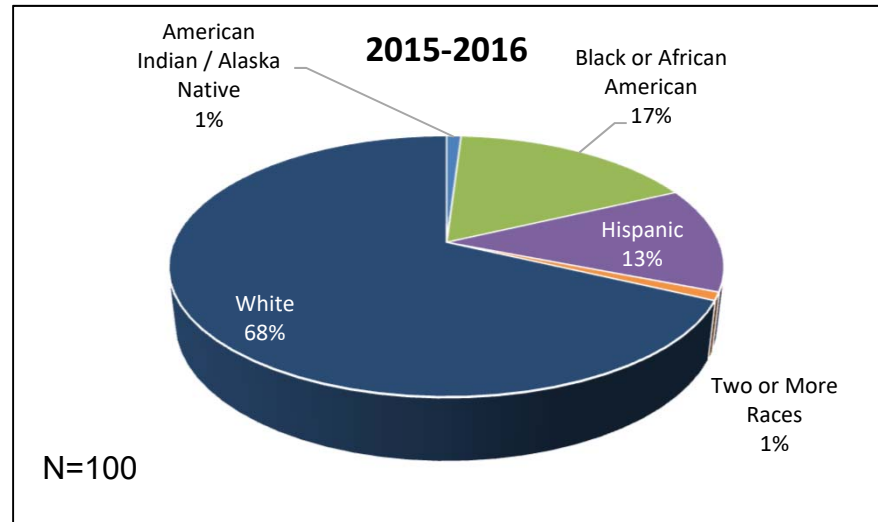
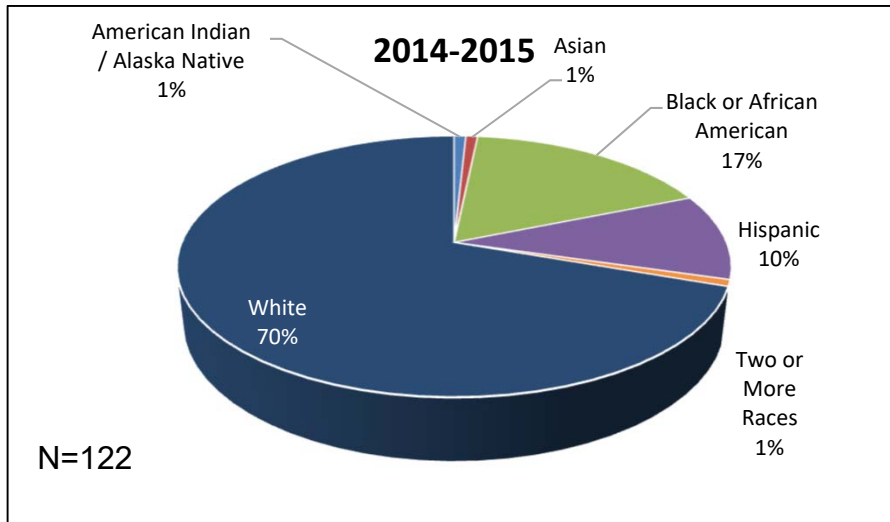
Race / Ethnicity 1034 - Baking and Pastry



DSC Averages 2017-2018			
Black or African Amer	Hispanic	2 or More Races	White
14%	19%	3%	59%

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

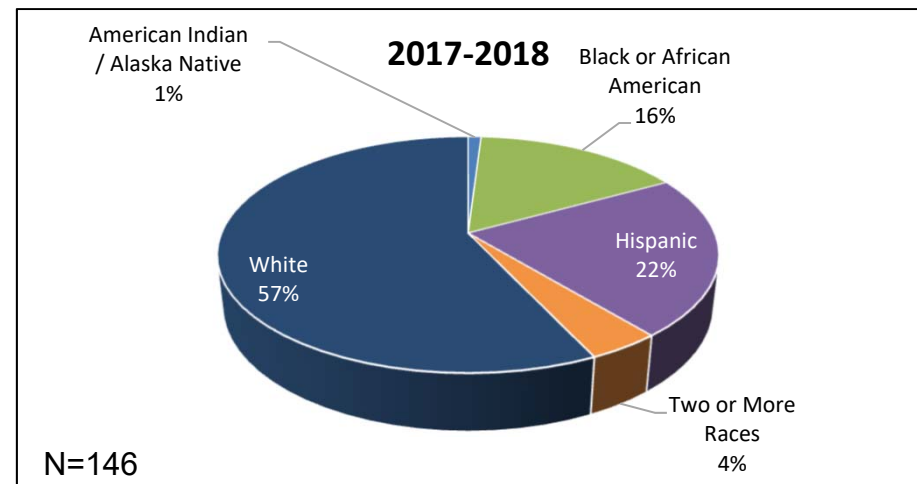
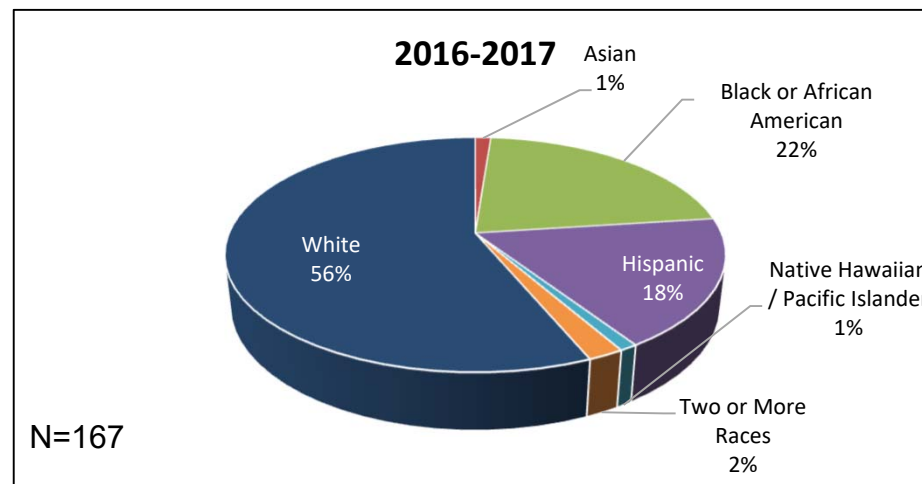
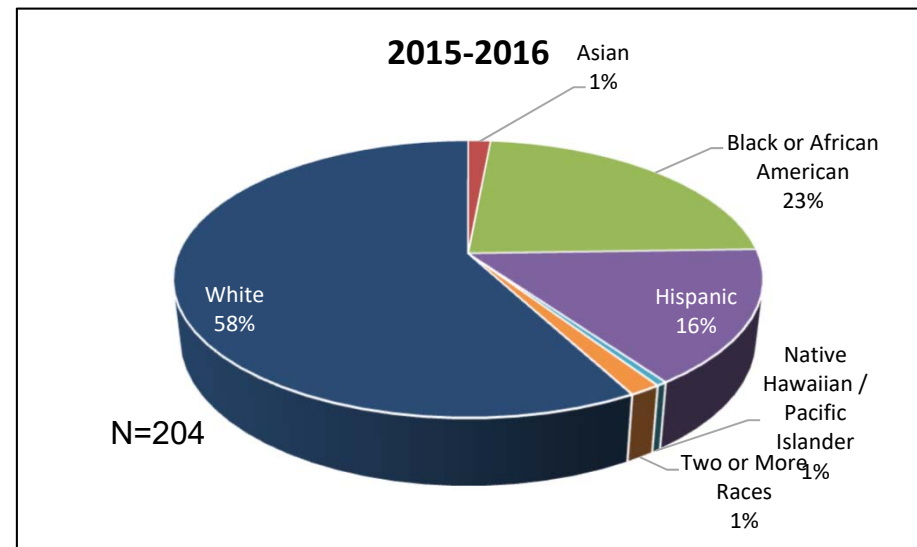
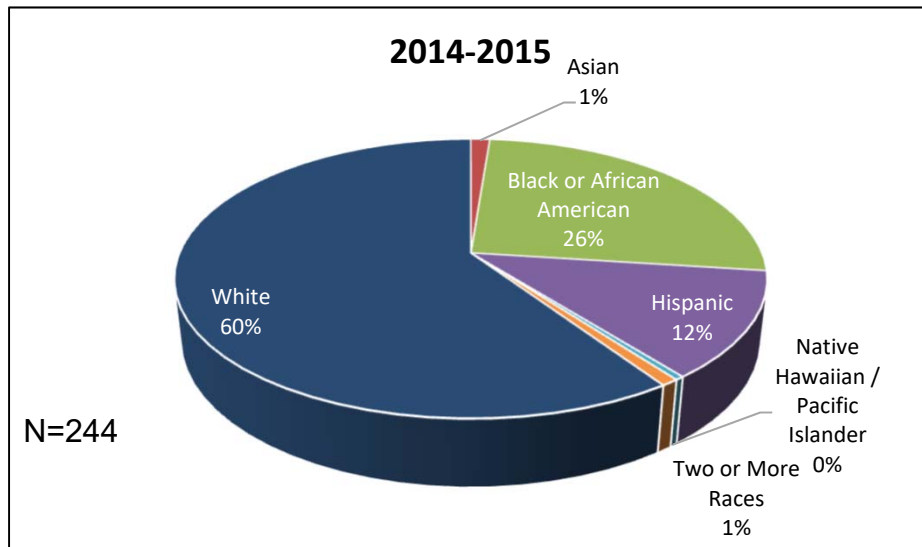
Race / Ethnicity 2012 - Hospitality Management



DSC Averages 2017-2018			
Black or African Amer	Hispanic	2 or More Races	White
14%	19%	3%	59%

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

Race / Ethnicity 2226 - Culinary Management

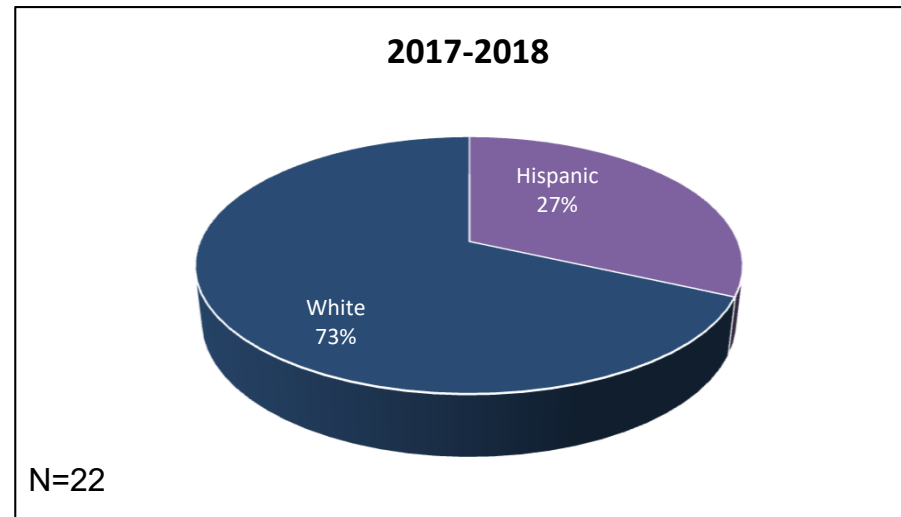


DSC Averages 2017-2018			
Black or African Amer	Hispanic	2 or More Races	White
14%	19%	3%	59%

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

Race / Ethnicity

600100 - Supervision & Management - Hospitality Concentration



DSC Averages 2017-2018			
Black or African Amer	Hispanic	2 or More Races	White
14%	19%	3%	59%

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

Source: IR Program Assessment Data