ASSESSMENT DAY

College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

March 23, 2018

Strengths

Challenges

Recommendations

Academic Assessment

	LEVEL	FOCUS	CONDUCTED BY	FREQUENCY
Academic Success Committee	Program	• Quality of assessment practices	Committee of peers	Years 1 & 2
Instructional Program Review	Program / Cluster	• 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	• 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](#)

[1203 - Customer Service Representative](#)

[2012 - Hospitality Management](#)

[0825 – Hospitality Beverage Science](#)

Action Items from Last Assessment Day

Assessment Day (03/24/2017)

For the Hosseini College of Hospitality and Culinary Management:

1. Review final disposition of program code 1203
2. For the new Beverage Science program, work with Institutional Effectiveness and Academic Affairs to complete SACSCOC prospectus; once prospectus is submitted in June, program advertisement can start as long as it mentions that the program is "pending SACSCOC approval".

For Institutional Effectiveness:

1. Work with IR to calculate time to graduate,

2. Create a "new" students list each term,

3. Create a report: Credits by program to flag students

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.
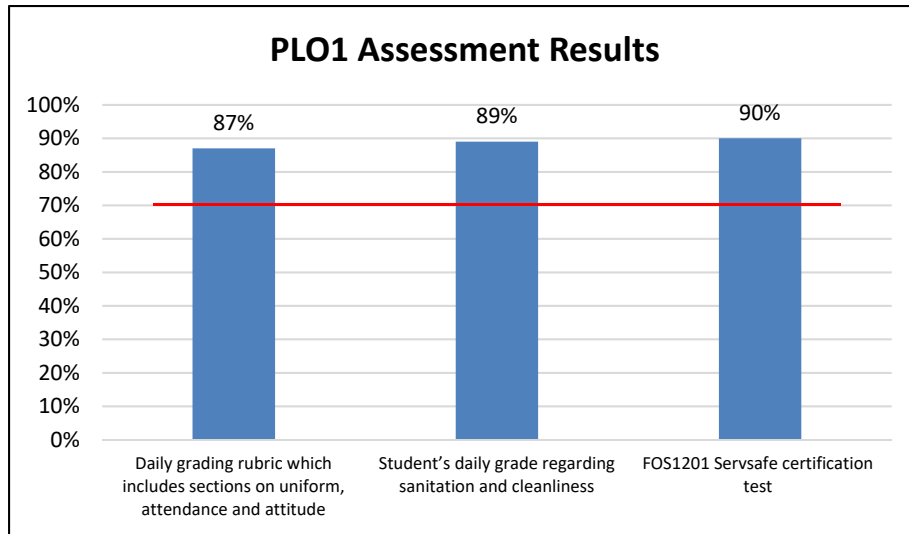
Program Learning Outcomes
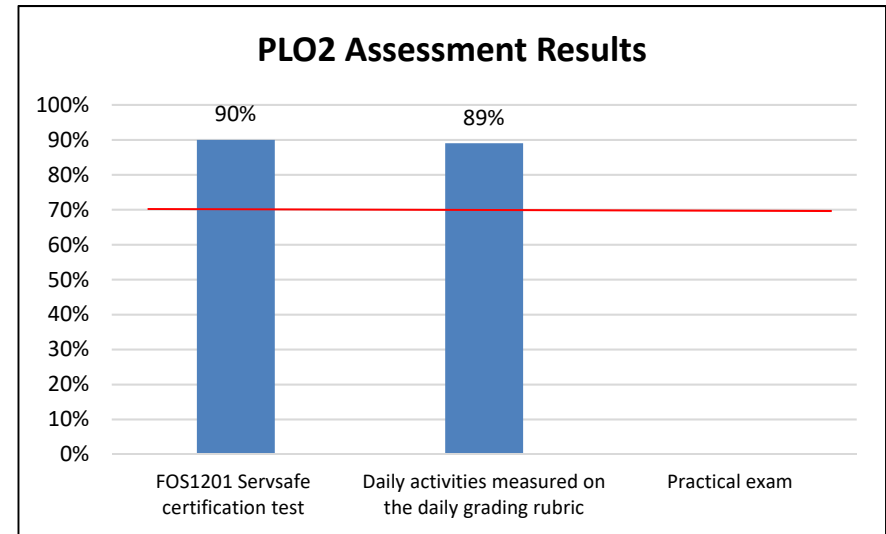
Culinary Arts A.S. Certificate #0819

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.
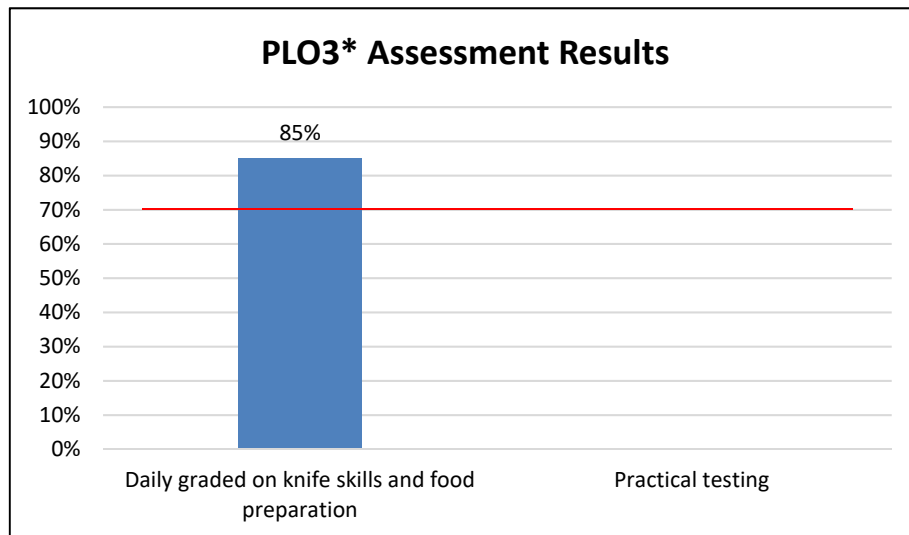11. Demonstrate skill in preparing foods for cooking.

Assessment Results 2016-2017

PLO1 Assessment Results

Measure	Result
Daily grading rubric which includes sections on uniform, attendance and attitude	87%
Student's daily grade regarding sanitation and cleanliness	89%
FOS1201 Servsafe certification test	90%

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

PLO2 Assessment Results

Measure	Result
FOS1201 Servsafe certification test	90%
Daily activities measured on the daily grading rubric	89%
Practical exam	

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* Assessment Results

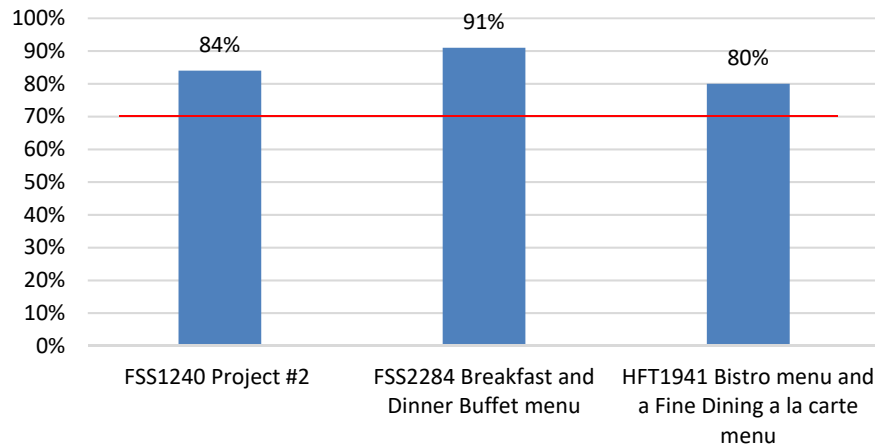| Measure	Result
Daily graded on knife skills and food preparation	85%
Practical testing	

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 2016-2017

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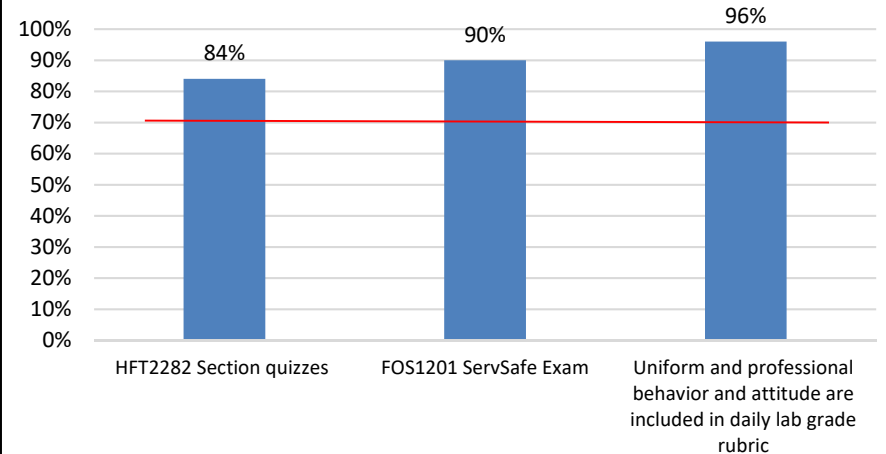
PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

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 2016-2017

PLO7 Assessment Results

85% (Daily activities), 90% (Research project)
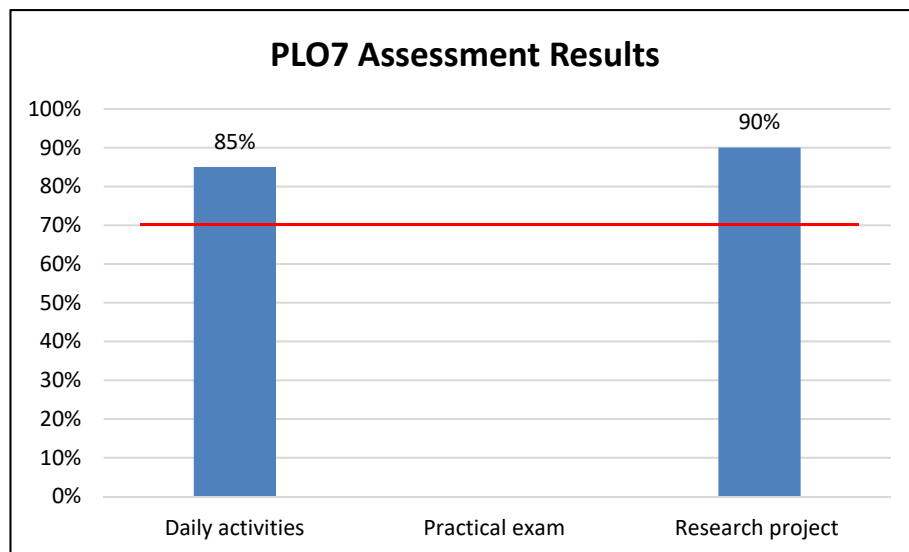
PLO7: Discuss and identify indigenous ingredients common to various international cuisines. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO8* Assessment Results

85% (Daily activities)
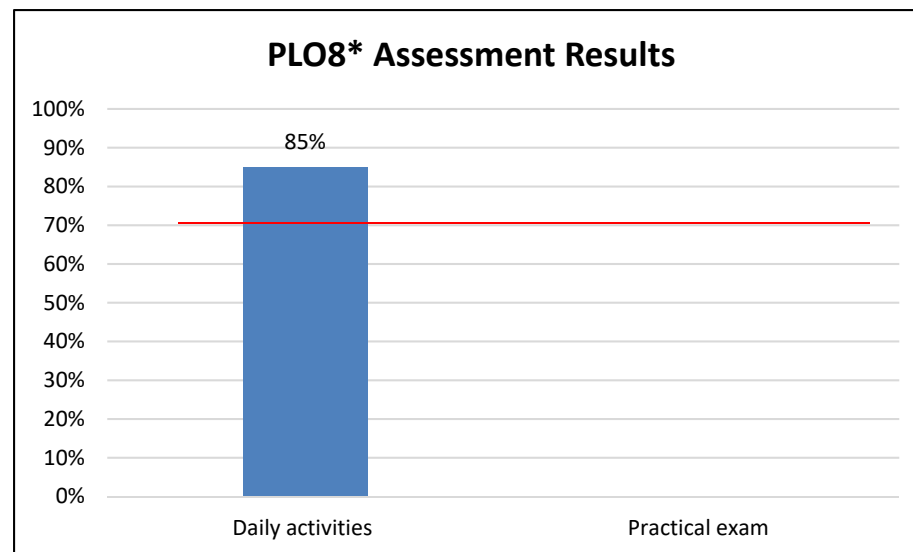
PLO8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO9* Assessment Results

85% (Daily activities)
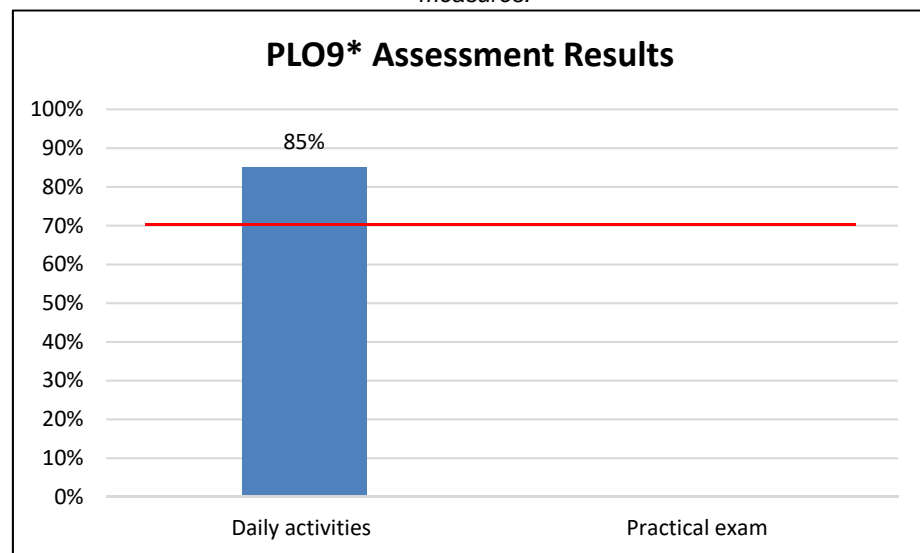
PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* Third Assignment is Indirect

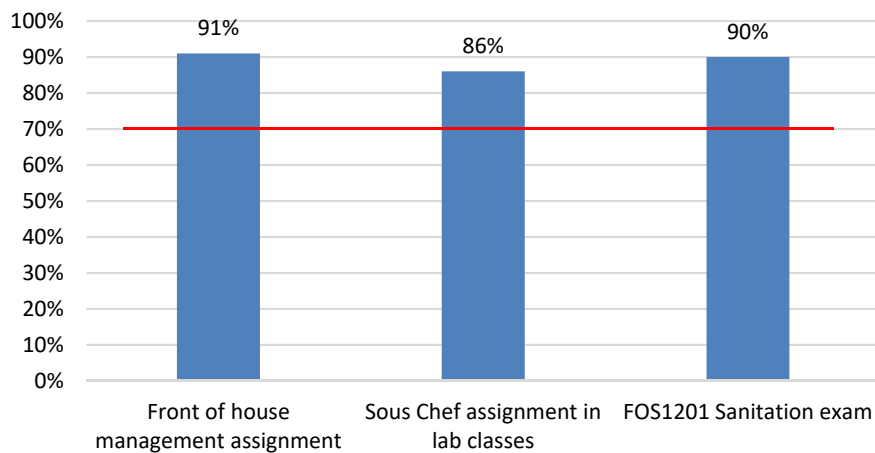# Assessment Results 2016-2017

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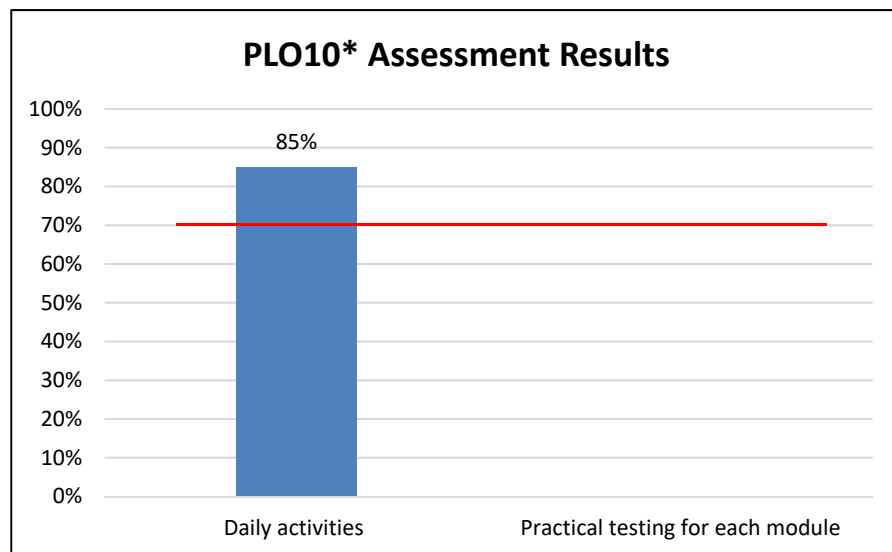
PLO10: Identify and utilize food service equipment and tools. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO11 Assessment Results

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.*

PLO12* Assessment Results

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

* Third Assignment is Indirect

Assessment Results 2016-2017

PLO13* Assessment Results

Bar chart showing PLO13 assessment results: Assignment project 78%, Two week diet diary 91%, with a target line at 70%.
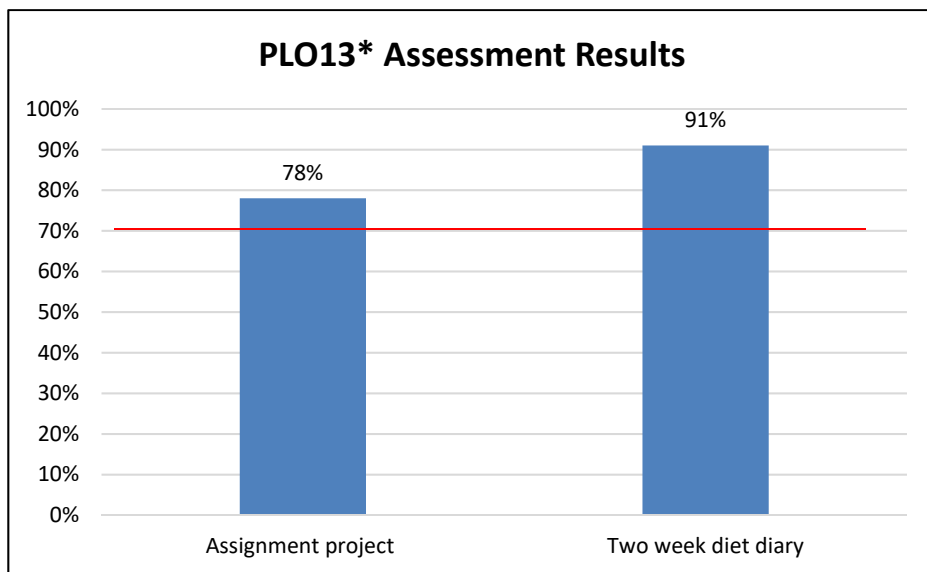
PLO13: Analyze food dishes for nutritional content. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* Third Assignment is Indirect

PLO14** Assessment Results

Bar chart showing PLO14 assessment results: Daily activities 88%, with a target line at 70%.
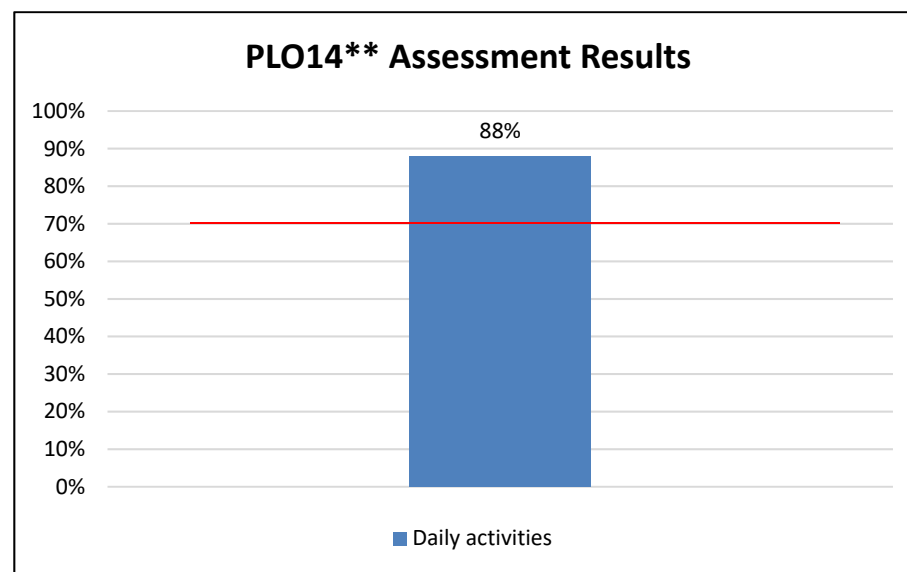
PLO14: Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts. *Target: 70% of students achieved 70% or higher in all assessment measures.*

** 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 2016-2017

PLO1 Assessment Results

- Daily Lab Grading rubric: 91%
- Practical Exams: 90%
- Research and practical project: 87%
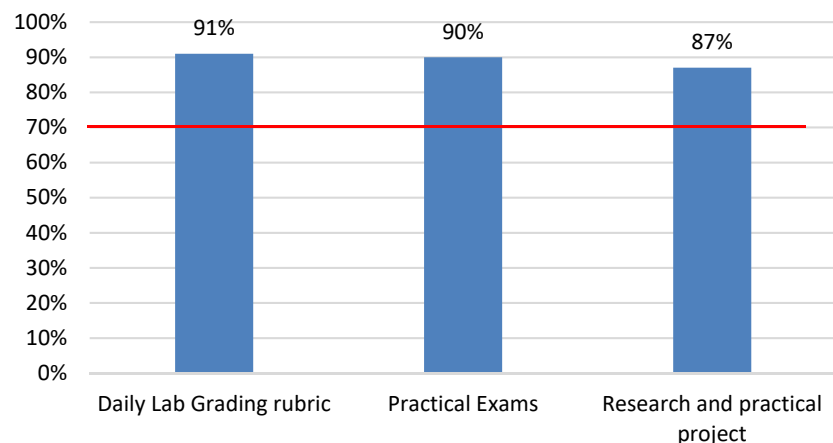
PLO1: Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO2* Assessment Results

- Daily Lab Grading Rubric addresses proper scaling of recipes: 86%
- Daily Lab Grading Rubric addresses working within a diverse team environment: 85%
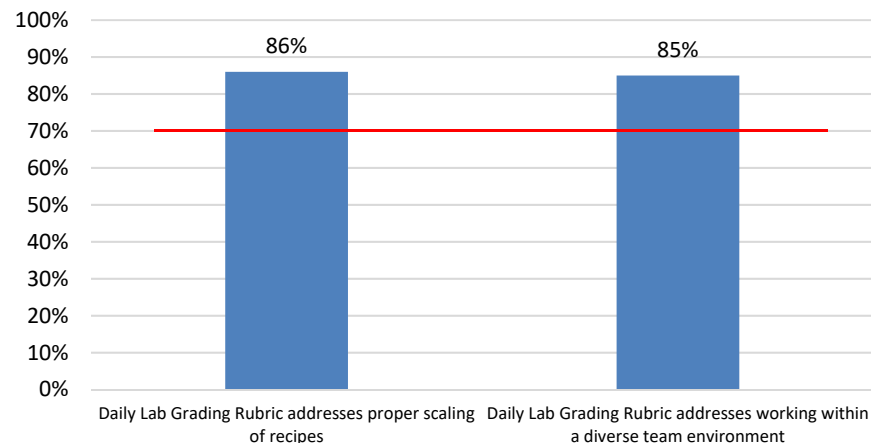
PLO2: Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* Third Assignment is Indirect

PLO3 Assessment Results
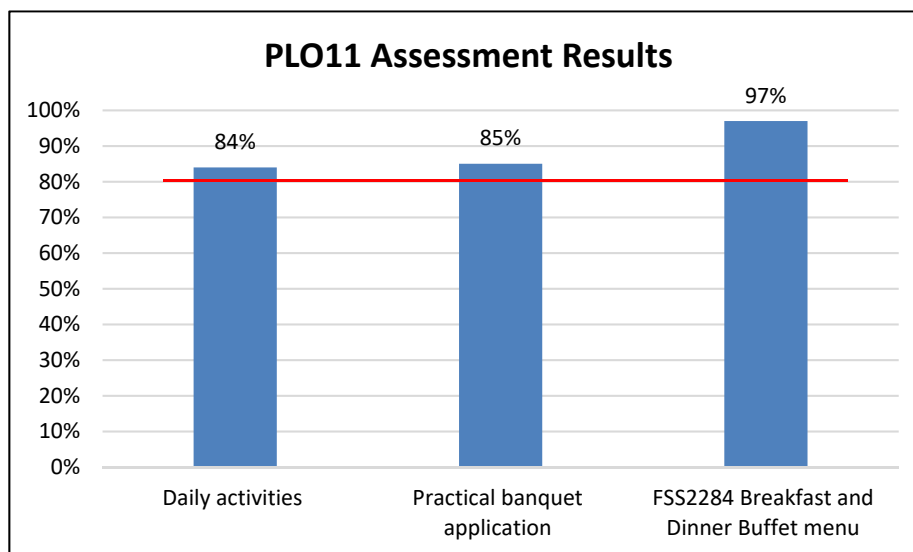

- "Signature Dessert" project: 90%
- Daily grading rubric covers student's ability to accurately scale recipe yields: 92%
- Tiered Cake project: 84%
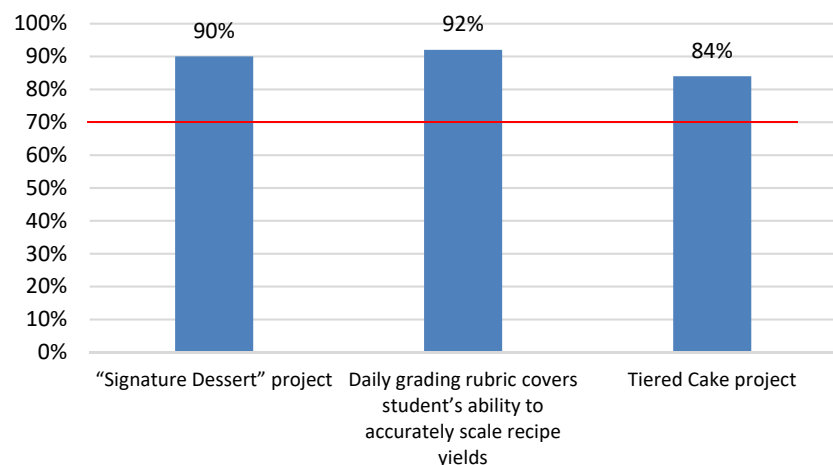
PLO3: Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2016-2017

PLO4 Assessment Results

- 89% — Daily grading rubric covers student's ability to work within a diverse team
- 85% — HMV0104 Advanced Pastry assignments
- 90% — The Artisan Breads class final project
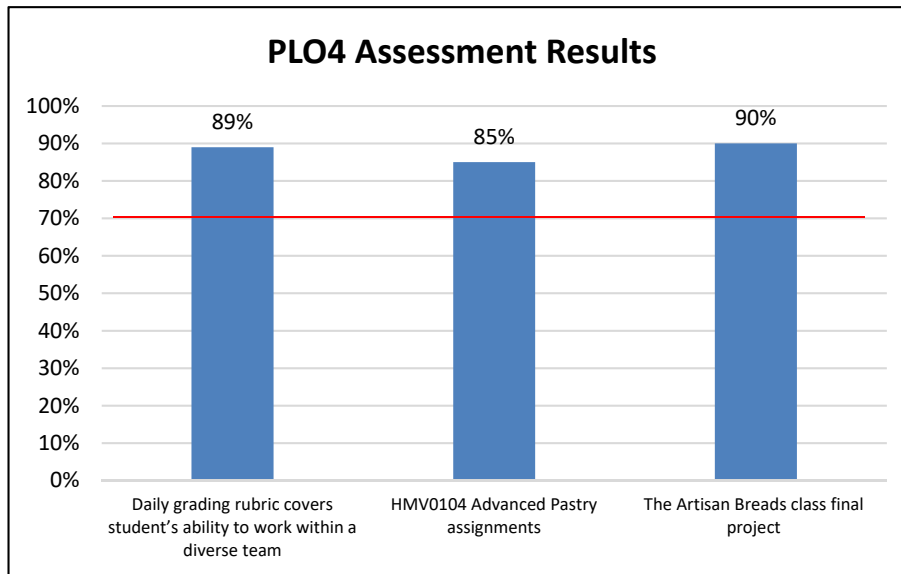
PLO4: Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO5* Assessment Results

- 91% — Additional Assignments
- 85% — Exams
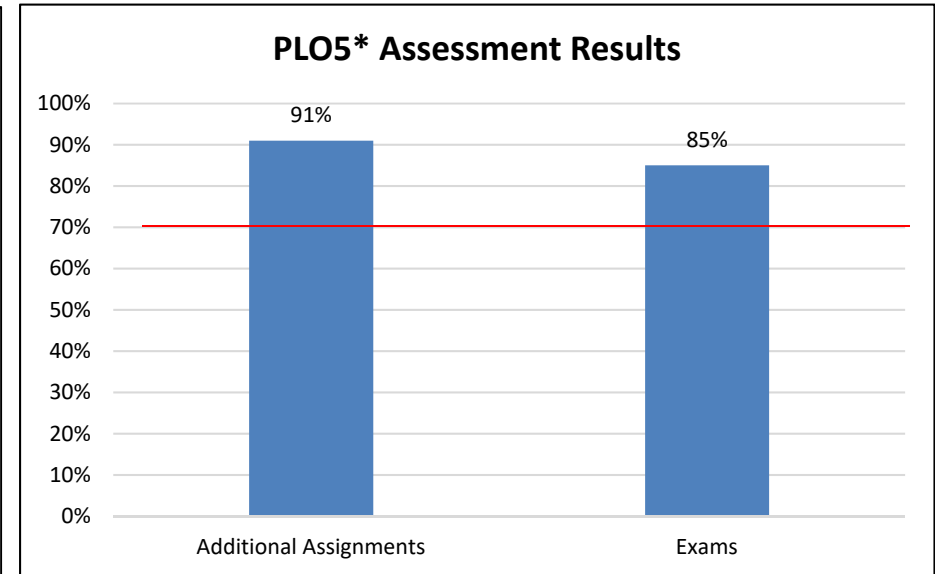
PLO5: Create an atmosphere that fosters student retention and encourages progress towards completion of their certification. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* 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 2016-2017

PLO1 Assessment Results

Bar chart showing:
- HFT1000 Class Projects: 96%
- HFT1410 In-depth career project: 92%
- HFT2276 Various segments of the resorts industry: 97%
- HFT2780 Daily activities and projects: 93%

Y-axis: 0% to 100%, red target line at 70%.
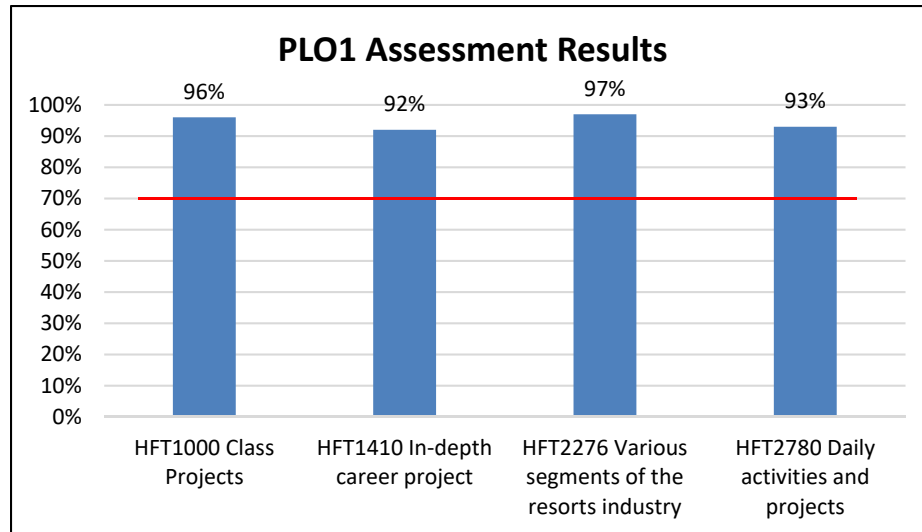
PLO1: Discuss the various components of a successful lodging operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results

Bar chart showing:
- HFT1000 Homework assignments: 93%
- HFT2276 Daily activities: 94%
- HFT2500 practical project: 90%
- HFT2750 Events and meetings industry: 91%
- HFT2780 Market analysis of a casino: 93%

Y-axis: 0% to 100%, red target line at 70%.
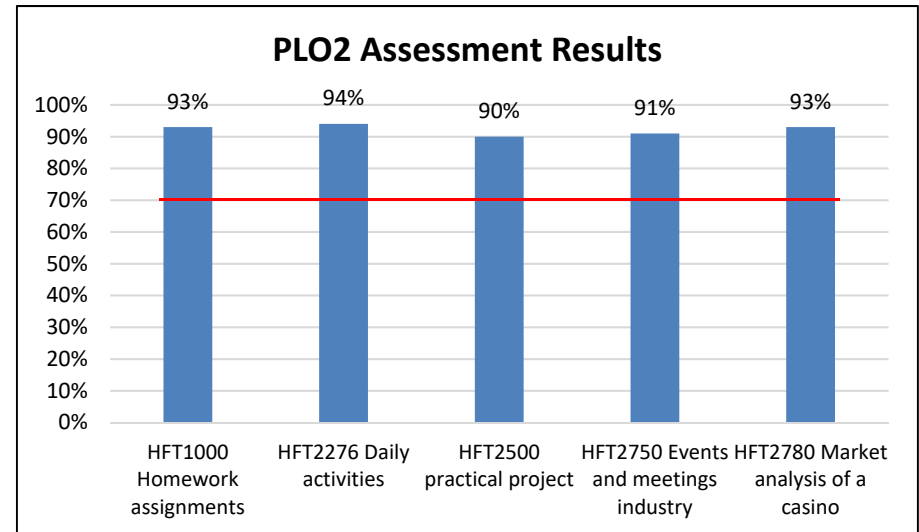
PLO2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors. *Target: 70% of students achieved 70% or higher in all assessment measures.*
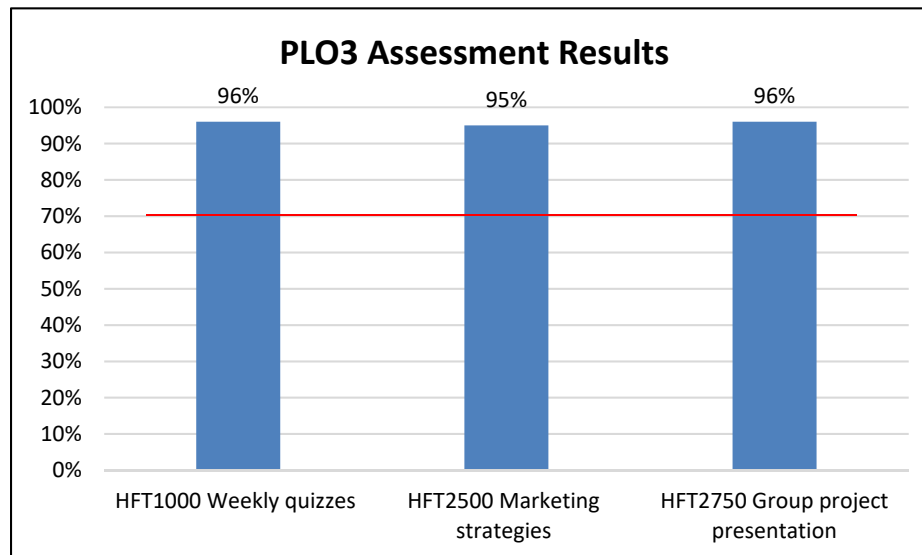
PLO3 Assessment Results

Bar chart showing:
- HFT1000 Weekly quizzes: 96%
- HFT2500 Marketing strategies: 95%
- HFT2750 Group project presentation: 96%

Y-axis: 0% to 100%, red target line at 70%.

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 2016-2017

PLO4 Assessment Results

Course	Result
HFT1000 Interview a local industry leader	91%
HFT2282 Career analysis	90%
FOS1201 Observe a restaurant and write a recommendation to improve the sanitation and safety standards	95%
HFT2009 Career portfolio	91%

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

PLO5 Assessment Results

Course	Result
HFT2282 Interview tactics and team-building exercises	88%
HFT2500 Present marketing strategies effectively	94%
HFT2009 Personal portfolio	93%
HFT2750 Communication skills activities	92%
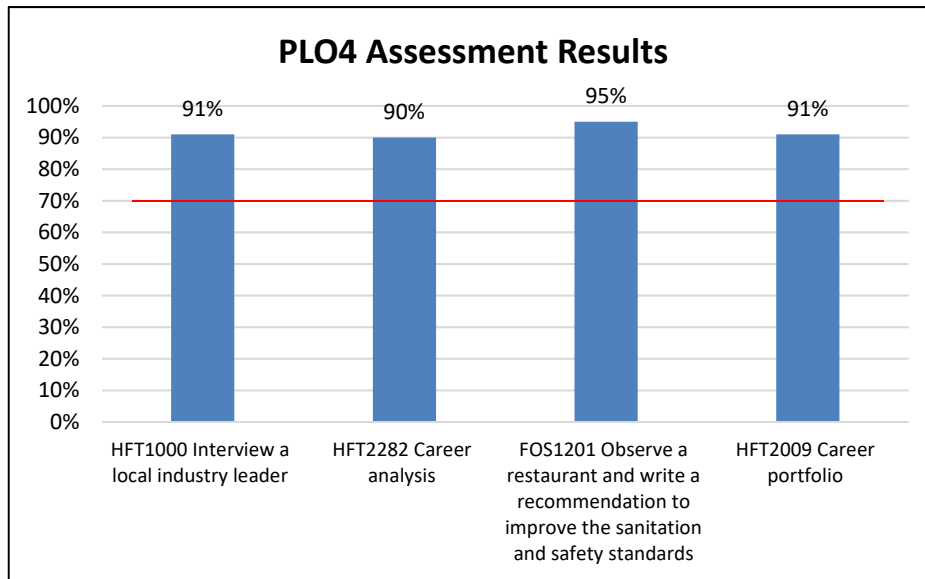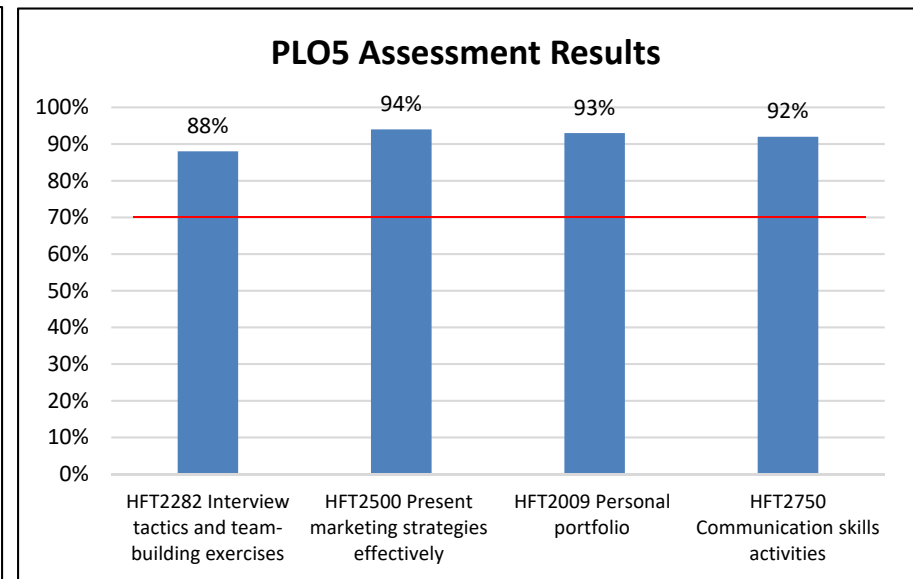
PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2016-2017

PLO6 Assessment Results

94%	93%	95%
HFT2500 Designed scenario	HFT2282 Hiring process	HFT2009 Daily group discussions and debates
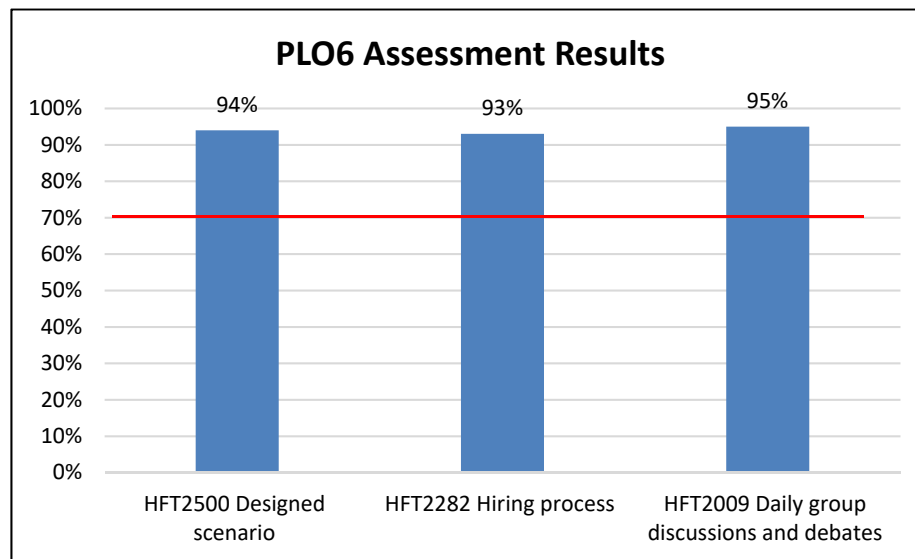
PLO6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO7 Assessment Results

92%	87%	94%	89%
HFT1000 Project analysis of the hospitality sector	HFT1410 Interview projects and weekly discussion posts	HFT2282 Practice resume	HFT2276 Resort analysis project, weekly discussion posts, and chapter quizzes
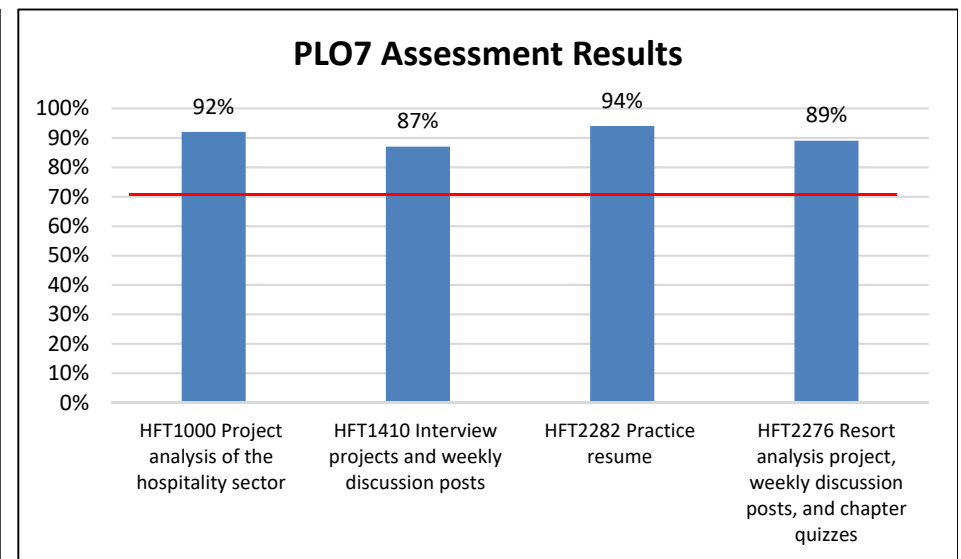
PLO7: Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Data 2015-2016 and 2016-2017: Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	15/16	16/17	15/16	16/17	15/16	16/17	15/16	16/17
0819 Culinary Arts	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
1034 Baking and Pastry	86%-90%	87%-90%	84%-93%	83%-91%	83%-91%	81%-90%	82%-88%	84%-87%
2226 Culinary Management	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
2012 Hospitality Management	85%-93%	89%-96%	88%-91%	91%-95%	86%-93%	90%-95%	88%-93%	90%-96%

Course Success Rates (1 of 2)

Major	Course	2013-2014		2014-2015		2015-2016		2016-2017	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
1034 - Baking and Pastry	FSS0070	30	93%	37	92%	28	96%	25	92%
	FSS0071	30	90%	28	100%	25	96%	24	96%
	FSS0072	26	96%	20	95%	29	93%	24	88%
	FSS0291	18	89%	24	96%	29	90%	26	96%
	HMV0103	30	90%	31	97%	32	94%	26	100%
	HMV0104	26	96%	23	96%	32	91%	26	96%
	HMV0145	26	92%	22	95%	30	93%	21	100%
	HMV0146	18	94%	16	100%	29	100%	26	96%
	Major	**204**	**93%**	**201**	**96%**	**234**	**94%**	**198**	**95%**
2226 - Culinary Management	FOS1201	115	92%	127	94%	134	88%	130	92%
	FSS1063	61	95%	61	95%	62	90%	62	98%
	FSS1202	85	94%	102	92%	110	95%	105	89%
	FSS1222	81	94%	94	86%	95	85%	94	94%
	FSS1240	35	97%	47	94%	55	85%	50	80%
	FSS1242	42	100%	59	98%	56	91%	59	90%
	FSS1270	69	99%	68	91%	85	86%	127	95%
	FSS2210	48	100%	57	91%	43	98%	47	96%
	FSS2284	81	99%	66	91%	70	94%	73	96%
	Major	**700**	**96%**	**747**	**92%**	**780**	**90%**	**698**	**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 (2 of 2)

Major	Course	2013-2014		2014-2015		2015-2016		2016-2017	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012-Hospitality Management	HFT1000	161	94%	137	91%	145	94%	142	93%
	HFT1410	25	88%	29	100%	29	86%	34	91%
	HFT1940	71	99%	71	96%	65	91%	67	98%
	HFT1941	74	99%	68	94%	65	92%	66	92%
	HFT2009	35	91%	39	92%	39	90%	35	94%
	HFT2276	51	94%	41	90%	43	93%	31	97%
	HFT2282	91	96%	80	98%	79	89%	81	93%
	HFT2454	67	94%	66	98%	85	95%	77	96%
	HFT2500	15	100%	25	100%	43	93%	39	90%
	HFT2750	40	90%	42	90%	39	95%	36	97%
	HFT2780	50	98%	29	97%	33	94%	38	97%
	HFT2942	58	91%	41	85%	46	98%	61	90%
	HFT2949	1	100%			57	77%		
	HUN1203	58	83%	69	87%			58	91%
	Major	797	95%	737	93%	768	92%	765	94%
	School	1,715	95%	1,685	93%	1,782	91%	1,661	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			2013-2014 Attempted	2013-2014 % Successful	2014-2015 Attempted	2014-2015 % Successful	2015-2016 Attempted	2015-2016 % Successful	2015-2016 Attempted	2015-2016 % Successful	
2012-Hospitality Management	HFT1000	Hybrid			28	75%	65	91%	47	98%	↑
		Online	91	96%	72	97%	80	98%	95	91%	
	HFT1410	Hybrid							14	93%	
		Lecture	25	88%	28	100%					
		Online							20	90%	
	HFT2276	Hybrid					18	100%	8	100%	
		Lecture	18	94%	14	93%					
		Online	33	94%	27	89%	25	88%	23	96%	↑
	HFT2454	Lecture	67	94%	64	98%	67	99%			
		Online					18	83%			
2012-Hospitality Management	HFT2500	Lecture					13	92%	14	100%	↑
		Online					30	93%	25	84%	
	HFT2750	Hybrid			13	85%			11	100%	
		Lecture	13	92%							
		Online	27	89%	29	93%			25	96%	
	HFT2780	DIS	1	100%			3	100%			
		Hybrid					30	93%			
		Lecture	49	98%	29	97%					
2226 – Culinary Management	FOS1201	Hybrid					22	95%	28	86%	
		Lecture	115	92%	121	95%	112	87%	102	93%	↑
		Online			6	83%					

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%

College Total				
Instructional Method	2012-2013 Avg. Size	2013-2014 Avg. Size	2014-2015 Avg. Size	2015-2016 Avg. Size
Hybrid	22	22	22	21
Lecture	23	23	23	22
Online	27	28	30	30

Course Success Rates by Multiple Session/Sub-session Only (1 of 5)

Major, Associated Courses and Sub-session				2013-2014		2014-2015		2015-2016		2016-2017		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
1034 – Baking and Pastry	FSS0070	FA	B term	16	100%	15	100%	16	100%	15	87%	
		SP	A term	14	86%	13	92%	12	92%	10	100%	↑
	FSS0071	FA	A term	14	93%	14	100%	15	100%	11	91%	
		SP	A term	16	88%	14	100%	10	90%	13	100%	↑
	FSS0072	FA	A term	10	90%	8	100%	12	100%	10	80%	
		SP	B term	16	100%	12	92%	17	88%	14	93%	↑
	FSS0291	FA	Full term			15	93%	15	93%	12	100%	
		SP	Full term	18	89%	9	100%	14	86%	14	93%	
	HMV0103	FA	A term	15	93%	14	93%	16	100%	13	100%	
		SP	A term	15	87%	13	100%	16	88%	13	100%	↑
	HMV0104	FA	B term	15	93%	9	89%	17	88%			
		SP	B term	11	100%	14	100%	15	93%			
	HMV0145	FA	B term	15	93%	11	91%	18	94%	11	100%	↑
		SP	Full term	1	100%			12	92%	10	100%	
	HMV0146	FA	A term					13	100%	10	90%	
			Full term									
		SP	B term	18	94%	16	100%	16	100%	16	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 5)

Major or Dept., Associated Courses and Sub-session				2013-2014		2014-2015		2015-2016		2016-2017	
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012-Hospitality Management	HFT1000	FA	A term	47	96%	40	95%	53	96%	53	98%
			B term	28	93%	21	90%	21	90%	22	95%
		SP	A term	30	100%	29	100%	30	97%	25	92%
			B term	25	88%	28	75%	20	85%	21	76%
		SU	Full term	31	94%	19	95%	21	100%	21	95%
	HFT1410	FA	A term	25	88%	28	100%			14	93%
		SP	A term			1	100%				
		SU	Full term							20	90%
	HFT1940	FA	A term	19	100%	20	85%	16	94%	18	100%
			B term	21	100%	19	100%	14	86%	13	92%
		SP	A term	20	95%	23	100%	22	91%	19	100%
		SU	Full term	11	100%	9	100%	13	92%	17	100%
	HFT1941	FA	Full term	21	100%	21	95%	12	100%	21	90%
		SP	B term	18	100%	21	95%	20	90%	18	83%
			Full term	20	95%	21	90%	20	85%	17	100%
		SU	Full term	15	100%	5	100%	13	100%	10	100%
	HFT2009	FA	B term	20	90%	20	95%	23	83%	22	95%
		SP	B term	15	93%	19	89%	16	100%	13	92%
	HFT2276	FA	B term	18	94%	14	93%	18	100%	8	100%
		SP	B term	33	94%	27	89%	25	88%	23	96%

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				2013-2014		2014-2015		2015-2016		2016-2017		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2012-Hospitality Management	HFT2282	FA	B term	32	97%	31	100%	27	93%	30	97%	↑
		SP	A term	30	97%	30	100%	30	77%	27	89%	
		SU	Full term	29	93%	19	89%	22	100%	24	92%	
	HFT2454	FA	A term	29	97%	15	93%	20	95%	16	88%	
			B term			12	100%	14	100%	19	100%	
		SP	A term	17	94%	15	100%	21	100%	21	95%	
			B term	21	90%	24	100%	12	100%	21	100%	
		SU	Full term					18	83%			
	HFT2500	FA	A term			15	100%	13	92%	14	100%	↑
		SP	B term	15	100%	10	100%	30	93%	25	84%	
	HFT2750	FA	A term			29	93%	17	100%	11	100%	↑
		SP	B term	13	92%	13	85%	22	91%	25	96%	
	HFT2780	FA	B term	19	95%	9	100%	17	88%	14	100%	
		SP	A term	31	100%	10	90%	13	100%	24	96%	
		SU	Full term			10	100%	3	100%			
	HFT2942	FA	Full term	25	88%	16	88%	10	90%	22	91%	↑
		SP	Full term	18	89%	12	67%	15	100%	18	83%	
		SU	Full term	15	100%	13	100%	21	100%	21	95%	
	HUN1203	FA	A term	19	95%	22	82%	28	82%	33	88%	↑
		SP	A term	22	82%	29	86%	29	72%	25	96%	
		SU	Full term	17	71%	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 Multiple Session/Sub-session Only (4 of 5)

Major, Associated Courses and Sub-session			2013-2014		2014-2015		2015-2016		2016-2017	
			Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2226 – Culinary Management	FOS1201	FA A term	55	95%	30	100%	24	100%	29	100%
		FA B term			28	86%	29	86%	26	96%
		SP A term	28	89%	28	93%	31	84%	24	75%
		SP B term	18	89%	29	97%	28	79%	23	100%
		SU Full term	14	93%	12	100%	22	95%	28	86%
	FSS1063	FA A term	15	100%	16	100%	15	80%	15	100%
		FA B term	17	88%	15	100%	15	93%	15	100%
		SP A term	15	100%	14	86%	16	100%	17	100%
		SP B term	14	93%	16	94%	16	88%	15	93%
	FSS1202	FA A term	44	98%	40	88%	46	98%	48	94%
		SP A term	41	90%	48	94%	48	96%	39	90%
		SU Full term			14	100%	16	81%	16	81%
	FSS1222	FA B term	43	95%	43	93%	40	93%	48	96%
		SP B term	38	92%	39	77%	43	81%	34	88%
		SU Full term			12	92%	12	75%	12	100%
	FSS1240	FA A term	19	95%	16	100%	14	86%	16	75%
		FA B term			15	87%	11	82%	10	60%
		SP A term	16	100%	16	94%				
		SP B term					15	87%	16	88%
		SU Full term					15	87%	8	100%
	FSS1242	FA A term			15	100%	15	93%	20	80%
		FA B term	15	100%	16	100%	15	87%	15	93%
		SP A term			18	100%	13	92%	17	94%
		SU Full term	11	100%	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				2013-2014		2014-2015		2015-2016		2016-2017		
				Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	
2226 – Culinary Management	FSS1270	FA	B term			34	88%	34	82%	31	97%	↑
		SP	B term	34	97%	34	94%	28	82%	25	88%	
		SU	Full term					23	96%	24	100%	
	FSS2210	FA	B term	18	100%	15	93%	14	100%	15	93%	↑
		SP	A term					15	93%	16	100%	
			B term	15	100%	31	87%	14	100%	16	94%	
	FSS2284	FA	A term	20	95%	10	90%	19	95%	19	100%	↑
			B term	17	100%	15	93%	11	91%	18	89%	
		SP	A term	19	100%	19	95%	20	95%	18	100%	↑
			B term	17	100%	16	81%	20	95%	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

Overall Course Success Rates by Session/Sub-session

Major, Associated Courses and Sub-session			2013-2014 Attempted	2013-2014 % Successful	2014-2015 Attempted	2014-2015 % Successful	2015-2016 Attempted	2015-2016 % Successful	2016-2017 Attempted	2016-2017 % Successful	
1034 – Baking and Pastry	FA	A term	39	92%	36	97%	56	100%	34	91%	
		B term	46	96%	35	94%	51	94%	41	95%	↑
		Full term			15	93%	15	93%	22	95%	
		Session	85	94%	86	95%	122	97%	97	94%	
	SP	A term	45	87%	41	98%	38	89%	36	100%	↑
		B term	55	96%	47	96%	48	94%	41	95%	
		Full term	19	89%	9	100%	26	88%	24	96%	
		Session	119	92%	97	97%	112	91%	101	97%	
		Major	204	93%	201	96%	234	94%	198	95%	
2012-Hospitality Management	FA	A term	139	95%	169	93%	192	92%	159	95%	
		B term	165	94%	126	97%	148	91%	128	97%	
		Full term	46	93%	37	92%	44	95%	43	91%	
		Session	350	94%	332	94%	384	92%	330	95%	↑
	SP	A term	150	95%	137	96%	167	88%	141	94%	
		B term	141	94%	142	89%	165	92%	145	92%	
		Full term	38	92%	33	82%	73	92%	36	83%	
		Session	329	94%	312	92%	405	90%	322	92%	↑
	SU	Full term	132	93%	93	96%	155	97%	161	96%	
		Major	811	94%	737	93%	944	92%	813	94%	↑
2226 – Culinary Management	FA	A term	188	97%	127	95%	242	93%	147	93%	
		B term	110	96%	181	92%	275	90%	178	93%	
		Session	298	97%	308	93%	517	91%	325	93%	↑
	SP	A term	119	94%	143	94%	255	94%	131	92%	
		B term	152	95%	165	88%	272	86%	147	92%	
		Session	271	95%	308	91%	527	90%	278	92%	↑
	SU	Full term	48	98%	65	97%	157	87%	138	93%	
		Major	617	96%	681	92%	1,201	90%	741	92%	
		Total	1,632	95%	1,619	93%	2,379	91%	1,752	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

Summer 2016 Grade Distribution (1 of 5)

Major	Course	2016-2017					
		Pass (A, B, C)	Fail (D, F)	FNs	Ws	W1s	Incs
2012-Hospitality Management	HFT1000	20	0	1	0	0	0
	HFT1410	18	2	0	0	0	0
	HFT1940	17	0	0	0	0	0
	HFT1941	10	0	0	0	0	0
	HFT2282	22	1	1	0	0	0
	HFT2942	20	0	1	0	0	0
	Total	107 (94.8%)	3 (2.6%)	3 (2.6%)	0 (0%)	0 (0%)	0 (0%)
2226 – Culinary Management	FOS1201	24	4	0	0	0	0
	FSS1202	13	2	1	0	0	0
	FSS1222	12	0	0	0	0	0
	FSS1240	8	0	0	0	0	0
	FSS1242	7	0	0	0	0	0
	FSS1270	24	0	0	0	0	0
	Total	88 (92.6%)	6 (6.3%)	1 (1.1%)	0 (0%)	0 (0%)	0 (0%)

Source: IR Program Assessment Data

Fall 2016 Grade Distribution (2 of 5)

Major	Course	2016-2017					
		Pass (A, B, C)	Fail (D, F)	FNs	Ws	W1s	Incs
1034 - Baking and Pastry	FSS0070	13	1	0	1	0	0
	FSS0071	10	0	1	0	0	0
	FSS0072	8	1	1	0	0	0
	FSS0291	12	0	0	0	0	0
	HMV0103	13	0	0	0	0	0
	HMV0104	15	0	0	0	0	0
	HMV0145	11	0	0	0	0	0
	HMV0146	9	1	0	0	0	0
	Total	91 (93.8%)	3 (3.1%)	2 (2.1%)	1 (1%)	0 (0%)	0 (0%)
2226 - Culinary Management	FOS1201	54	1	0	0	0	0
	FSS1063C	30	0	0	0	0	0
	FSS1202C	45	1	2	0	0	0
	FSS1222C	46	1	1	0	0	0
	FSS1240C	18	8	0	0	0	0
	FSS1242C	30	2	3	0	0	0
	FSS1270	30	1	0	0	0	0
	FSS2210C	14	0	0	1	0	0
	FSS2284C	35	1	0	1	0	0
	Total	302 (92.9%)	15 (4.6%)	6 (1.8%)	2 (0.6%)	0 (0%)	0 (0%)

Source: IR Program Assessment Data

Fall 2016 Grade Distribution (3 of 5)

Major	Course	2016-2017					
		Pass (A, B, C)	Fail (D, F)	FNs	Ws	W1s	Incs
2012-Hospitality Management	HFT1000	73	0	2	0	0	0
	HFT1410	13	1	0	0	0	0
	HFT1940C	30	0	1	0	0	0
	HFT1941C	19	0	0	2	0	0
	HFT2009	21	0	1	0	0	0
	HFT2276	8	0	0	0	0	0
	HFT2282	29	0	0	1	0	0
	HFT2454	33	1	1	0	0	0
	HFT2500	14	0	0	0	0	0
	HFT2750	11	0	0	0	0	0
	HFT2780	14	0	0	0	0	0
	HFT2942C	20	2	0	0	0	0
	HUN1203	29	4	0	0	0	0
	Total	314 (95.2%)	8 (2.4%)	5 (1.5%)	3 (0.9%)	0 (0%)	0 (0%)

Source: IR Program Assessment Data

Spring 2017 Grade Distribution (4 of 5)

Major	Course	2016-2017					
		Pass (A, B, C)	Fail (D, F)	FNs	Ws	W1s	Incs
1034 - Baking and Pastry	FSS0070	10	0	0	0	0	0
	FSS0071	13	0	0	0	0	0
	FSS0072	13	0	0	0	1	0
	FSS0291	13	0	0	0	1	0
	HMV0103	13	0	0	0	0	0
	HMV0104	10	0	0	0	1	0
	HMV0145	10	0	0	0	0	0
	HMV0146	16	0	0	0	0	0
	Total	98 (97%)	0 (0%)	0 (0%)	0 (0%)	3 (3%)	0 (0%)
2226 - Culinary Management	FOS1201	41	4	1	1	0	0
	FSS1063C	31	0	0	1	0	0
	FSS1202C	35	3	0	1	0	0
	FSS1222C	30	1	2	0	1	0
	FSS1240C	14	1	1	0	0	0
	FSS1242C	16	1	0	0	0	0
	FSS1270	22	3	0	0	0	0
	FSS2210C	31	0	0	0	1	0
	FSS2284C	35	1	0	0	0	0
	Total	255 (91.7%)	14 (5%)	4 (1.4%)	3 (1.1%)	2 (0.8%)	0 (0%)

Source: IR Program Assessment Data

Spring 2017 Grade Distribution (5 of 5)

Major	Course	2016-2017					
		Pass (A, B, C)	Fail (D, F)	FNs	Ws	W1s	Incs
2012- Hospitality Management	HFT1000	39	0	1	1	5	0
	HFT1940C	19	0	0	0	0	0
	HFT1941C	32	1	0	1	1	0
	HFT2009	12	1	0	0	0	0
	HFT2276	22	1	0	0	0	0
	HFT2282	24	1	1	0	1	0
	HFT2454	41	1	0	0	0	0
	HFT2500	21	2	0	0	2	0
	HFT2750	24	1	0	0	0	0
	HFT2780	23	1	0	0	0	0
	HFT2942C	15	1	1	1	0	0
	HUN1203	24	0	0	1	0	0
	Total	296 (91.9%)	10 (3.1%)	3 (0.9%)	4 (1.2%)	9 (2.8%)	0 (0%)

Average Class Size by Course (1 of 2)

Major and Associated Courses		2013-2014		2014-2015		2015-2016		2016-2017	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
1034 - Baking and Pastry	FSS0070	2	15	4	9	2	14	2	13
	FSS0071	2	15	2	14	2	13	2	12
	FSS0072	2	13	2	10	2	15	2	12
	FSS0291	1	18	2	12	2	15	2	13
	HMV0103	2	15	3	10	2	16	2	13
	HMV0104	2	13	2	12	2	16	2	13
	HMV0145	2	13	2	10	2	15	2	11
	HMV0146	1	18	1	16	2	15	2	13
	Major	**14**	**15**	**18**	**11**	**16**	**15**	**16**	**12**
2226 - Culinary Management	FOS1201	5	23	6	21	5	27	5	26
	FSS1063	4	15	4	15	4	16	4	16
	FSS1202	6	14	7	15	7	16	7	15
	FSS1222	6	14	7	13	7	14	7	13
	FSS1240	2	18	3	16	4	14	4	13
	FSS1242	3	14	4	15	4	14	4	15
	FSS1270	2	35	2	34	3	28	3	27
	FSS2210	3	16	4	14	3	14	3	16
	FSS2284	5	16	5	13	4	18	4	18
	Major	**36**	**17**	**42**	**16**	**41**	**17**	**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		2013-2014		2014-2015		2015-2016		2016-2017	
		Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012-Hospitality Management	HFT1000	7	23	6	23	6	24	6	24
	HFT1261							2	17
	HFT1410	1	25	1	28	1	29	4	17
	HFT1820	1	14						
	HFT1940	4	18	4	18	4	16	4	17
	HFT1941	4	19	4	17	4	16	4	16
	HFT2009	2	18	2	20	2	19	2	18
	HFT2276	2	26	2	21	2	22	2	16
	HFT2282	3	30	3	27	3	26	3	27
	HFT2454	3	22	4	16	5	17	4	19
	HFT2500	1	15	2	13	2	22	2	20
	HFT2750	2	20	2	21	2	20	2	18
	HFT2780	2	25	3	10	2	15	2	19
	HFT2942	3	19	3	14	3	15	3	20
	HUN1203	3	19	3	23	2	29	2	29
	Major	38	21	39	19	39	20	38	20
	School	88	19	99	16	96	18	95	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 – Multiple Methods Only (1 of 2)

Major and Associated Courses			2013-2014		2014-2015		2015-2016		2016-2017	
			Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size	Sections	Avg. Size
2012-Hospitality Management	HFT1000	Hybrid			1	28	3	22	2	24
		Lecture	3	23	2	19				
		Online	4	23	3	24	3	27	4	24
		Course	7	23	6	23	6	24	6	24
	HFT1410	Hybrid							1	14
		Lecture	1	25	1	28				
		Online							1	20
		Course	1	25	1	28			2	17
	HFT2276	Hybrid					1	18	1	8
		Lecture	1	18	1	14				
		Online	1	33	1	27	1	25	1	23
		Course	2	26	2	21	2	22	2	16
	HFT2282	Lecture	1	30	1	30				
		Online	2	31	2	25				
		Course	3	30	3	27				
	HTF2454	Lecture					4	17		
		Online					1	18		
		Course					5	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 – Multiple Methods Only (2 of 2)

Major and Associated Courses			2013-2014		2014-2015		2015-2016		2016-2017	
			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
		Course					2	22	2	20
2226 - Culinary Management	FOS1201	Hybrid					1	22	1	28
		Lecture	5	23	5	24	4	28	4	26
		Online			1	6				
		Course	5	23	6	21	5	27	5	26

College Total

Instructional Method	2013-2014 Avg. Size	2014-2015 Avg. Size	2015-2016 Avg. Size	2016-2017 Avg. Size
Hybrid	22	22	21	23
Lecture	23	22	22	21
Online	28	29	30	30

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	2	0	0.0%	0	0.0%
	2015 – 200% In progress	8	0	0.0%	2	25.0%
	2016 - In progress	22	5	22.7%	5	22.7%
1034- Culinary Ops- Baking and Pastry Specializations	2012	12	6	50.0%	7	58.3%
	2013	22	15	68.2%	18	81.8%
	2014	22	6	27.3%	8	36.4%
	2015 – 200% In progress	17	13	76.5%	103	76.5%
	2016 - In progress	20	7	35.0%	7	35.0%
2012- Hospitality Management	2010	39	4	10.3%	4	10.3%
	2011	44	8	18.2%	9	20.5%
	2012	35	10	28.5%	12	34.3%
	2013- 200% In progress	41	15	36.6%	16	39.0%
	2014 - In progress	24	7	29.2%	7	29.2%
2226- Culinary Management	2011	95	9	9.5%	17	17.9%
	2012	79	18	22.8%	20	25.3%
	2013- 200% In progress	77	14	18.2%	20	26.0%
	2014 - In progress	64	12	18.8%	12	18.8%

College average (150%- 57.3%, 200%- 63.3%)

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%
	2015	9	0	9	0	0.00%	5	55.60%	55.6%
1034 Baking and Pastry	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%
	2015	33	19	14	1	7.14%	7	50.00%	57.1%
2012 Hospitality Management	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%
	2015	88	18	70	2	2.86%	35	50.00%	52.3%
2226 Culinary Management	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%
	2015	158	21	137	6	4.38%	79	57.66%	62.0%

College average (64.4%)

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

2016-2017 Retention Rates by Race/Ethnicity

Major	Fall Term	Registered	Exclusions	Adjusted Cohort	Retained by Program N	%
0819 - Culinary Arts	Black	1	0	1	1	100%
	White	6	0	6	3	33.3%
	Two or More Races	2	0	2	1	50%
1034 - Baking and Pastry	Black	2	1	1*	0	0%
	White	22	12	10	4	40%
	Hispanic	8	6	2	2	100%
	Two or More Races	1	0	1	1	100%
2226 - Culinary Management	Asian	2	1	1	1	100%
	Black	16	6	10	3	30%
	Hispanic	13	2	11	5	45.5%
	American Indian	1	0	1	0	0%
	White	56	9	47**	26	55.3%
2012- Hospitality Management	Asian	2	0	2*	1	50%
	Black	36	3	33**	21	63.6%
	Hispanic	31	4	27*	17	63%
	Hawaii/Pac.	1	0	1	0	0%
	Two or More Races	2	1	1	1	100%
	White	86	13	73**	39	53.4%

*one student retained by DSC; **two students retained by DSC

College average (African American: 48.1%, Hispanic: 62.1%)

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.

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: 94.5%)										
Program Title	**Major**	**2011/12**		**2012/13**		**2013/14**		**2014/15**		**Average Annual Salary**
		DSC%	**FCS%**	**DSC%**	**FCS%**	**DSC%**	**FCS%**	**DSC%**	**FCS%**	
Culinary Arts	0819									
Baking and Pastry	1034	77%	71%	43%	48%	62%	56%	N/A	62%	$ **,***
Culinary Management	2226	67%	68%	100%	82%	78%	73%	71%	70%	$ 27,292
Hospitality Management	2012	100%	88%	91%	84%	90%	90%	72%	88%	$ **,***

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

Headcount by Major

Major	2013-2014	2014-2015	2015-2016	2016-2017
0819 - CULINARY ARTS		4	23	41
1034 - BAKING AND PASTRY	48	56	51	45
2012 - HOSPITALITY MANAGEMENT	117	123	101	101
2226 - CULINARY MANAGEMENT	255	247	208	174
Total	417	425	374	361

College Enrollment Decreased: 3%(13/14); 0.73%(14/15); 1.14% (15/16); 5.5%(16/17)

Source: IR Program Assessment Data

Students are duplicated across programs, unduplicated in the total.

Graduates in Major

Major	2013-2014	2014-2015	2015-2016	2016-2017
0819 – Culinary Arts			1	5
1034 - Baking and Pastry	16	19	25	19
2012 - Hospitality Management	13	25	20	17
2226 - Culinary Management	22	39	32	28
Total	51	83	78	69

Blank cells or missing years indicate no graduates.

Average Age by Program

Program	2013-2014	2014-2015	2015-2016	2016-2017
0819 - Culinary Arts		24.5	32	33.1
1034 - Baking And Pastry	31.9	29.6	28	32.3
2012 - Hospitality Management	30.3	32.0	32	31.7
2226 - Culinary Management	32.2	31.9	32	31.1

Calculation excludes individuals whose birthdates are not reported.

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

Source: IR Program Assessment Data

Gender

Program	2013-2014		2014-2015		2015-2016		2016-2017	
	Female	Male	Female	Male	Female	Male	Female	Male
0819 - Culinary Arts			25%	75%	39%	61%	49%	51%
1034 - Baking and Pastry	75%	25%	86%	14%	92%	8%	96%	4%
2012 - Hospitality Management	58%	42%	57%	43%	60%	40%	53%	47%
2226 - Culinary Management	44%	56%	46%	54%	50%	50%	48%	52%

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

Major	2013-2014		2014-2015		2015-2016		2016-2017	
	Female	Male	Female	Male	Female	Male	Female	Male
Daytona State College	59%	41%	60%	40%	60%	40%	60%	40%

Source: IR Program Assessment Data

Race / Ethnicity
0819 - Culinary Arts

2014-2015

White 33%
Black or African American 34%
Hispanic 33%

N=3

2015-2016

White 45%
Black or African American 41%
Hispanic 9%
Two or More Races 5%

N=22

2016-2017

Black or African American 17%
Hispanic 15%
White 53%
Two or More Races 15%

N=41

DSC Averages 2016-2017						
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White
0.4%	2%	14%	15%	0.2%	2%	66%

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

Source: IR Program Assessment Data

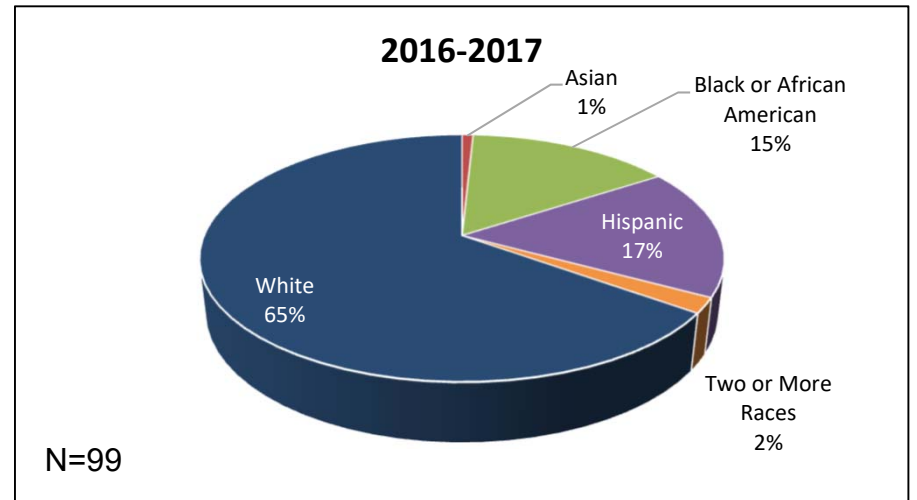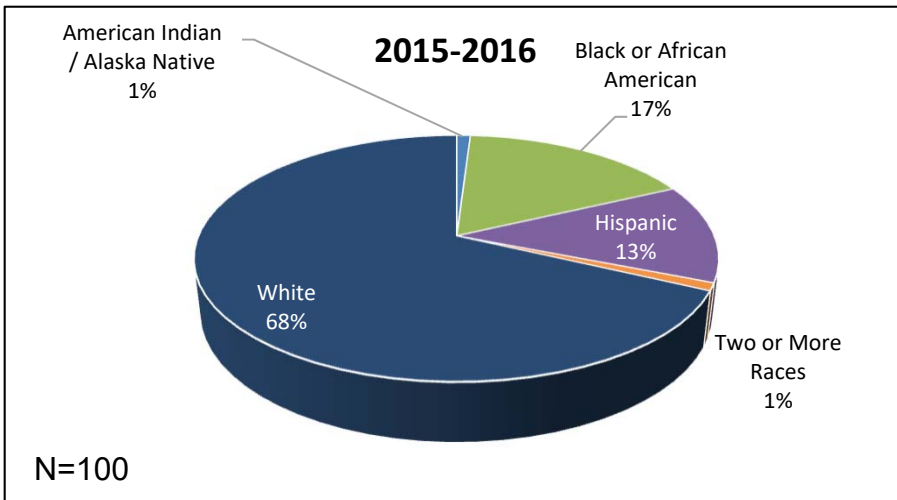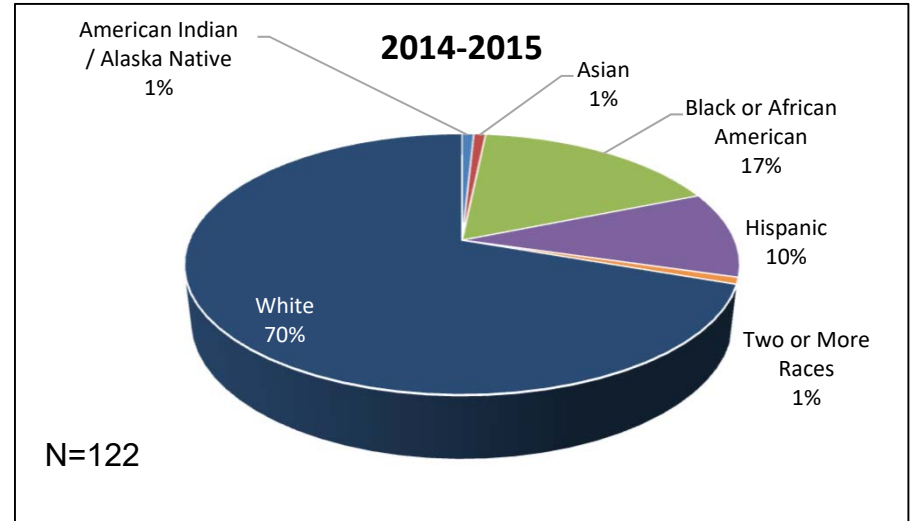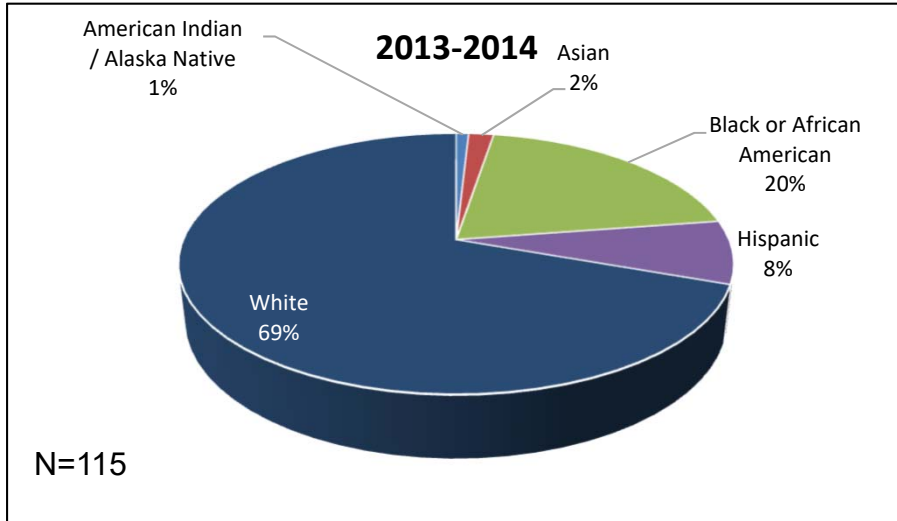# Race / Ethnicity
1034 - Baking and Pastry

2013-2014

- Asian 6%
- Black or African American 10%
- Hispanic 19%
- White 65%

N=48

2014-2015

- Asian 4%
- Black or African American 9%
- Hispanic 7%
- Two or More Races 2%
- White 78%

N=54

2015-2016

- Asian 4%
- Black or African American 10%
- Hispanic 16%
- White 68%
- Two or More Races 2%

N=50

2016-2017

- Asian 4%
- Black or African American 13%
- Hispanic 22%
- White 54%
- Two or More Races 7%

N=45

DSC Averages 2016-2017						
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White
0.4%	2%	14%	15%	0.2%	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
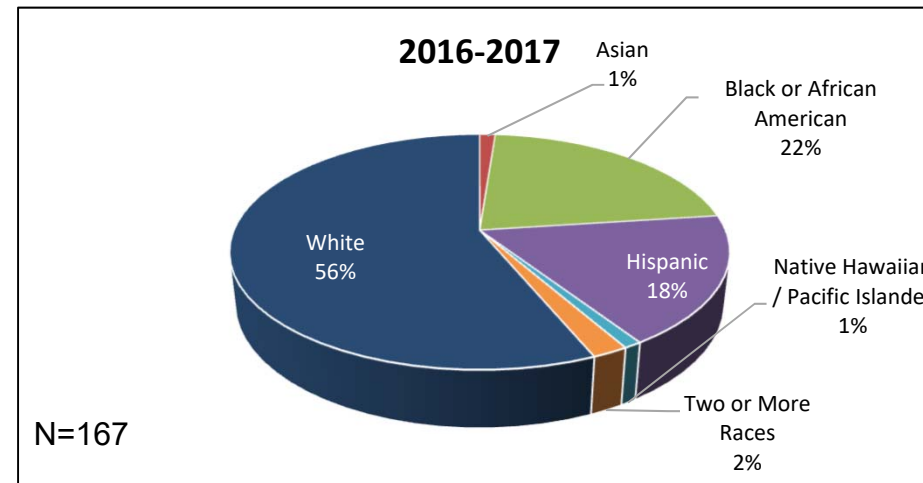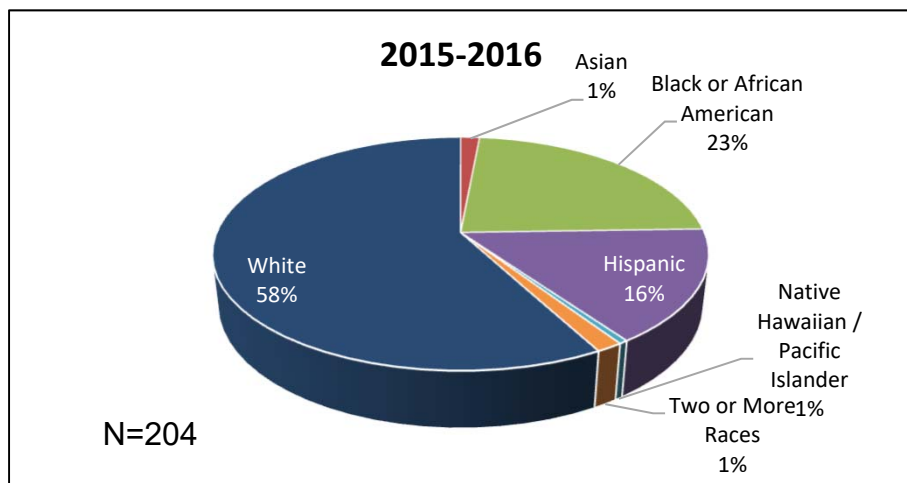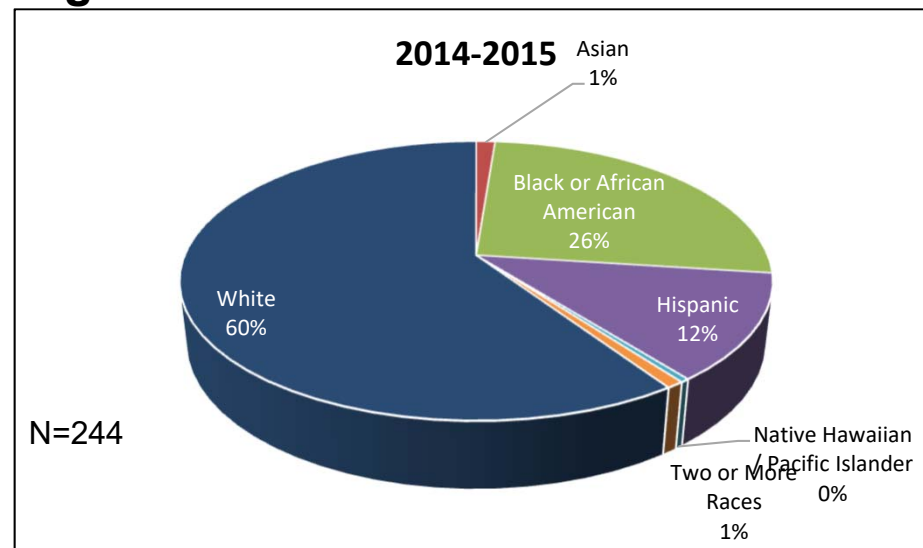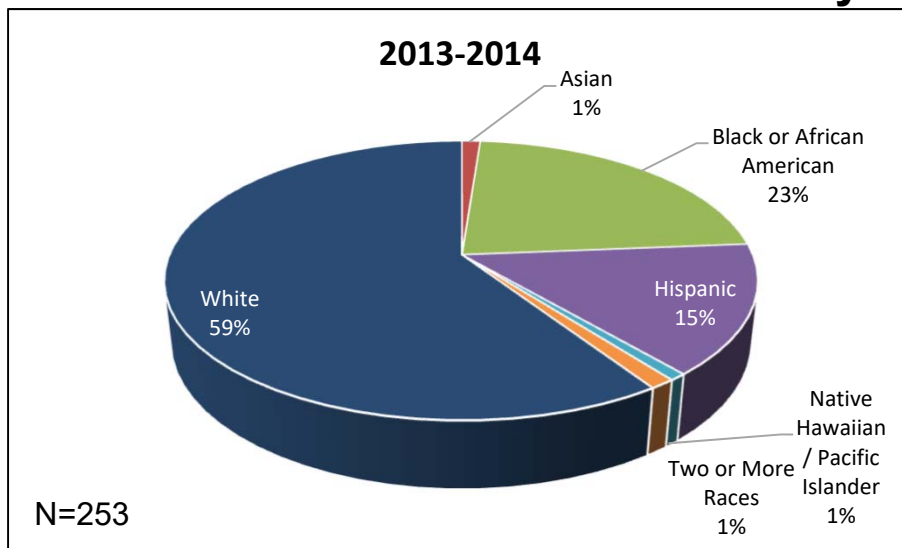# 2012 - Hospitality Management

2013-2014

American Indian / Alaska Native 1%
Asian 2%
Black or African American 20%
Hispanic 8%
White 69%

N=115

2014-2015

American Indian / Alaska Native 1%
Asian 1%
Black or African American 17%
Hispanic 10%
White 70%
Two or More Races 1%

N=122

2015-2016

American Indian / Alaska Native 1%
Black or African American 17%
Hispanic 13%
White 68%
Two or More Races 1%

N=100

2016-2017

Asian 1%
Black or African American 15%
Hispanic 17%
White 65%
Two or More Races 2%

N=99

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
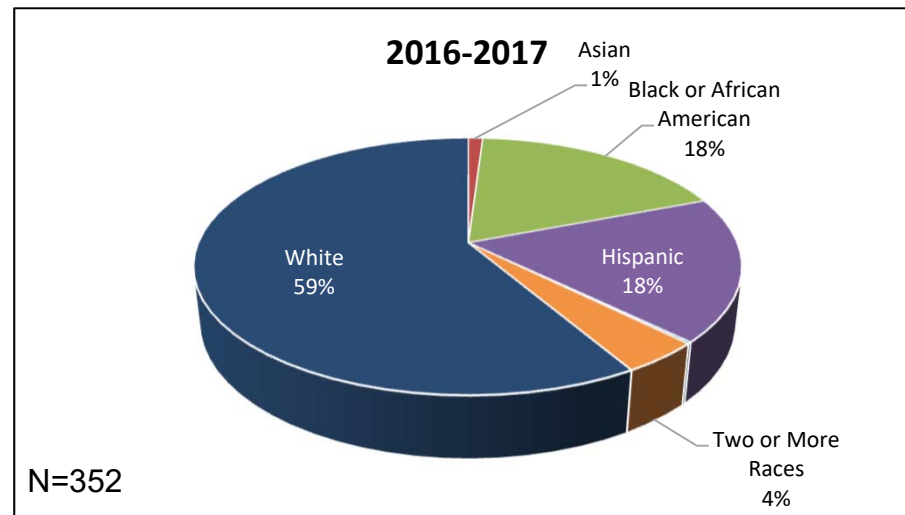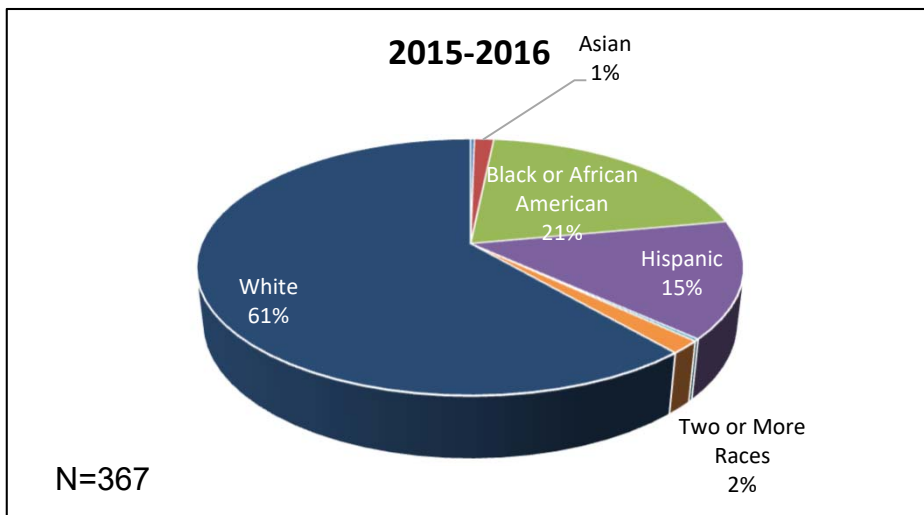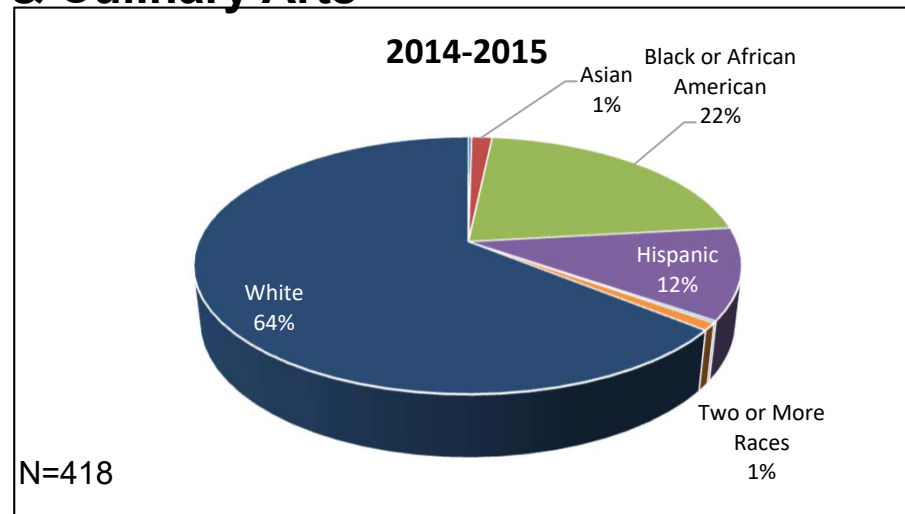
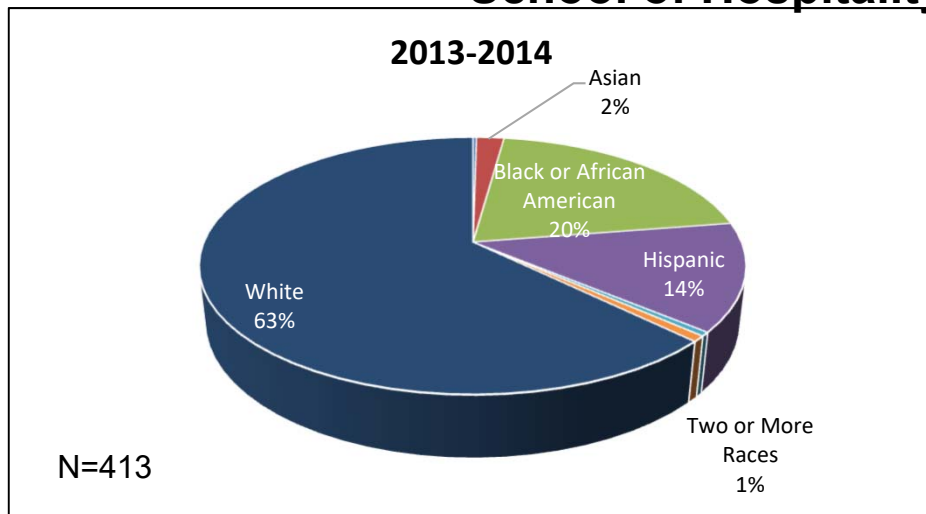# Race / Ethnicity
2226 - Culinary Management

2013-2014
- Asian 1%
- Black or African American 23%
- White 59%
- Hispanic 15%
- Native Hawaiian / Pacific Islander 1%
- Two or More Races 1%
- N=253

2014-2015
- Asian 1%
- Black or African American 26%
- White 60%
- Hispanic 12%
- Native Hawaiian / Pacific Islander 0%
- Two or More Races 1%
- N=244

2015-2016
- Asian 1%
- Black or African American 23%
- White 58%
- Hispanic 16%
- Native Hawaiian / Pacific Islander 1%
- Two or More Races 1%
- N=204

2016-2017
- Asian 1%
- Black or African American 22%
- White 56%
- Hispanic 18%
- Native Hawaiian / Pacific Islander 1%
- Two or More Races 2%
- N=167

DSC Averages 2016-2017						
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White
0.4%	2%	14%	15%	0.2%	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

2013-2014
Asian 2%
Black or African American 20%
Hispanic 14%
White 63%
Two or More Races 1%
N=413

2014-2015
Asian 1%
Black or African American 22%
Hispanic 12%
White 64%
Two or More Races 1%
N=418

2015-2016
Asian 1%
Black or African American 21%
Hispanic 15%
White 61%
Two or More Races 2%
N=367

2016-2017
Asian 1%
Black or African American 18%
Hispanic 18%
White 59%
Two or More Races 4%
N=352

DSC Averages 2016-2017						
Amer Indian/ Alaska Native	Asian	Black or African Amer	Hispanic	Nat Hawaiian Pacif Islander	2 or More Races	White
0.4%	2%	14%	15%	0.2%	2%	66%

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

Source: IR Program Assessment Data