ASSESSMENT DAY

College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

April 2, 2021

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](#)

[2012 - Hospitality Management](#)

[0825 – Hospitality Beverage Science](#)

Last Assessment Day Action Items

Hospitality and Culinary Management Assessment Day: 02/14/2020

- Support for the academically unprepared students;

- Work with marketing for materials for recruitment;

- Perkins to help with cost of uniforms, printing, supplies;

- Rebranding, modernize and update the look of the program (uniforms, brochures, etc) to update the curriculum;

- Expand and follow-up on ideas like hydroponics, the garden, recycling, etc to update the curriculum

Program Learning Outcomes

A.S. Culinary Management #222600

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 2019-2020

PLO1 Assessment Results
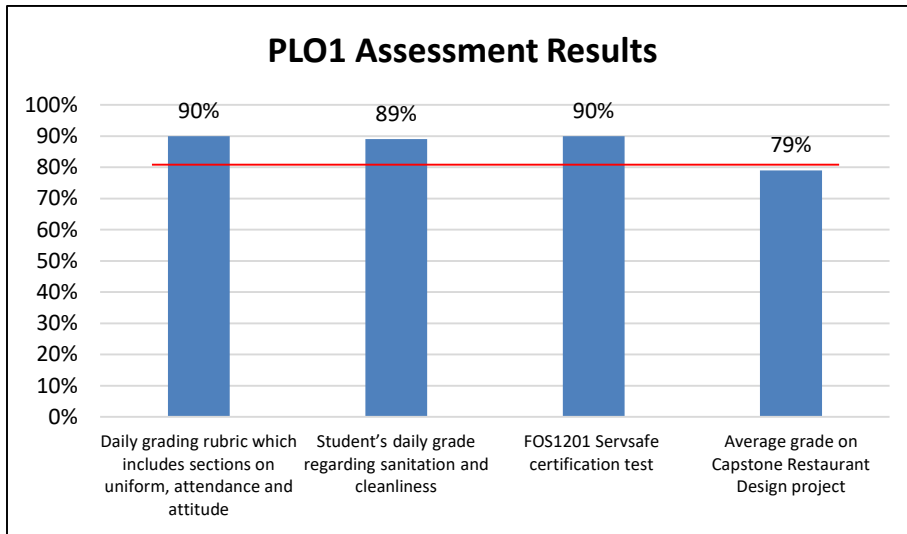
PLO1: Define the organization and layout of a foodservice operation. *Target: 80% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results
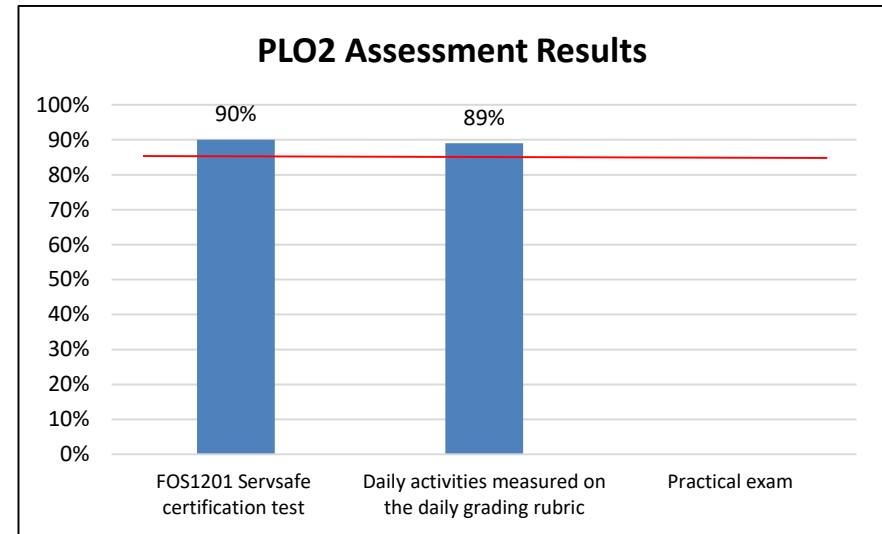
PLO2: Apply and supervise others on the principles of sanitation and safety. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO3* Assessment Results

Third Assignment is Indirect

* Same results as 2017-2018, 2018-2019?
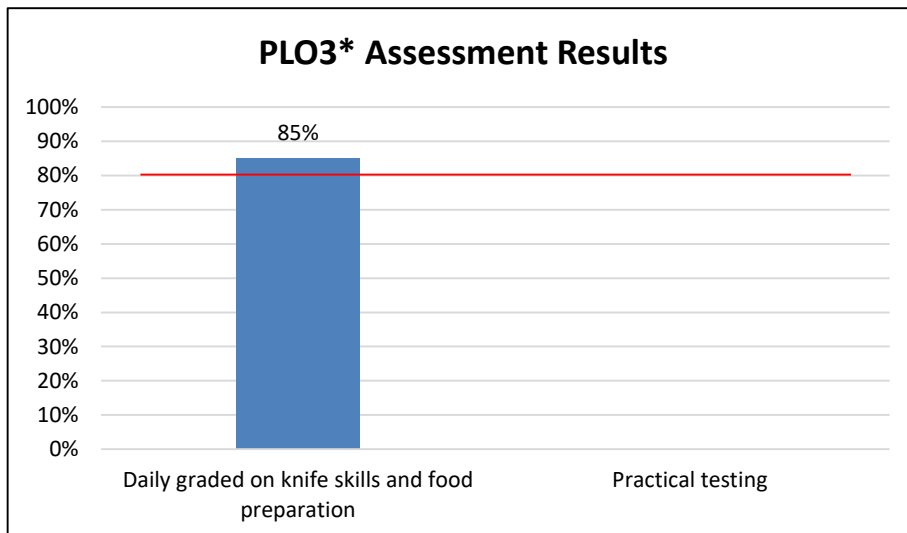
PLO3: Use learned knife skills in the preparation of meats and vegetables. *Target: 80% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2019-2020

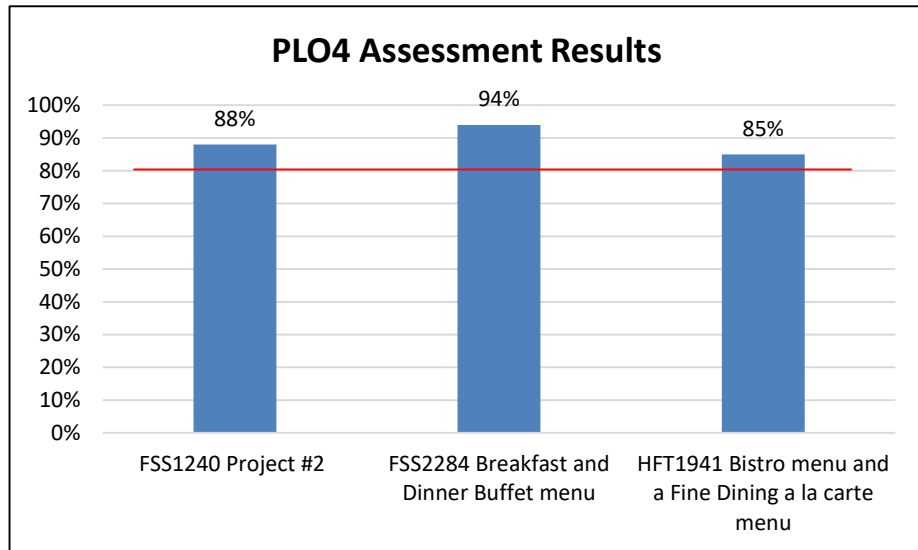## PLO4 Assessment Results

(Bar chart)
- FSS1240 Project #2: 88%
- FSS2284 Breakfast and Dinner Buffet menu: 94%
- HFT1941 Bistro menu and a Fine Dining a la carte menu: 85%

PLO4: Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods. *Target: 80% of students achieved 70% or higher in all assessment measures.*

PLO5 Assessment Results

(Bar chart)
- HFT2282 Section quizzes: 84%
- FOS1201 ServSafe Exam: 90%
- Uniform and professional behavior and attitude are included in daily lab grade rubric: 96%

PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO6 Assessment Results

(Bar chart)
- Front of house management assignment: 91%
- Practicum I and II: 90%
- FOS1201 Sanitation exam: 90%
- HFT2454 Purchasing and Controls exercise: 90%

PLO6: Apply basic management principles demanded within the industry. *Target: 80% of students achieved 70% or higher in all assessment measures.*

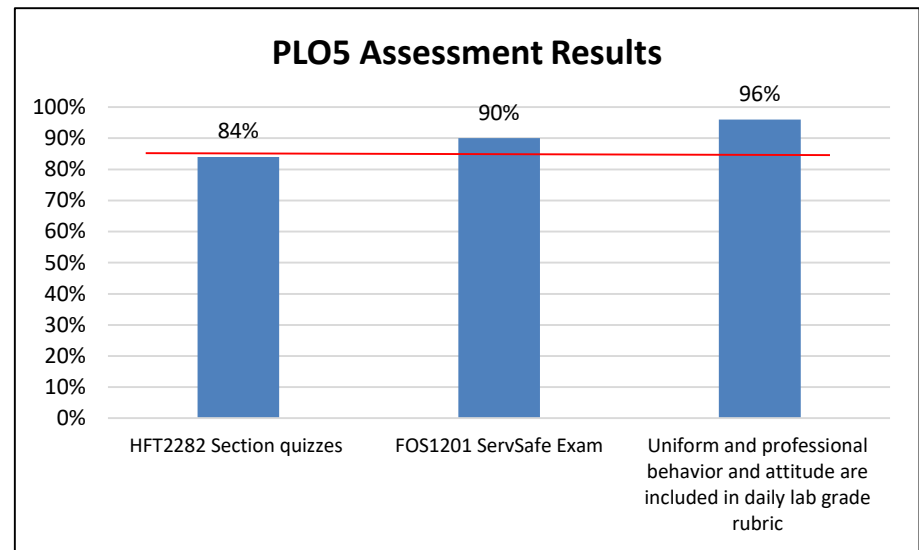*Same results as 2017-2018 and 2018-2019 (except for third assignment PLO4 and Assignment two and four of PLO6)?*
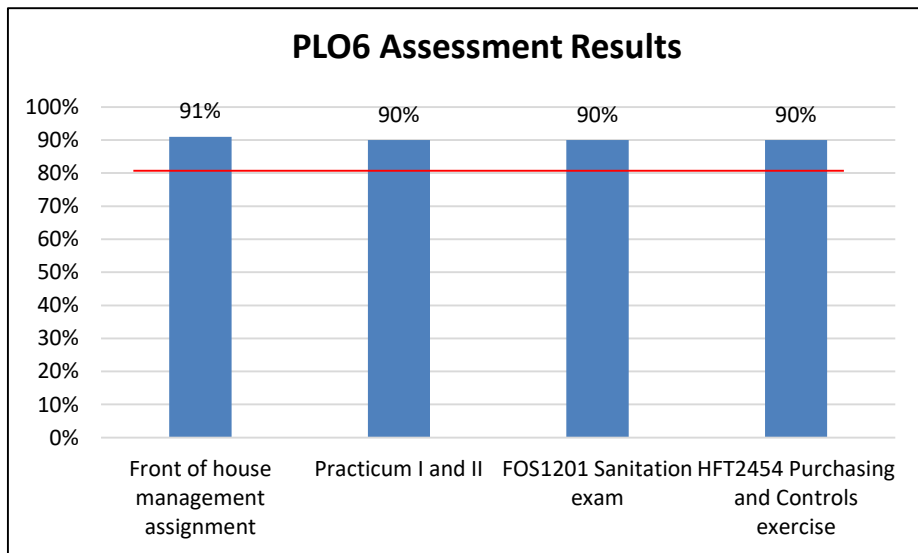
Assessment Results 2019-2020

PLO7 Assessment Results

Daily activities: 90% **Practical exam:** (none) **Research project:** 90%
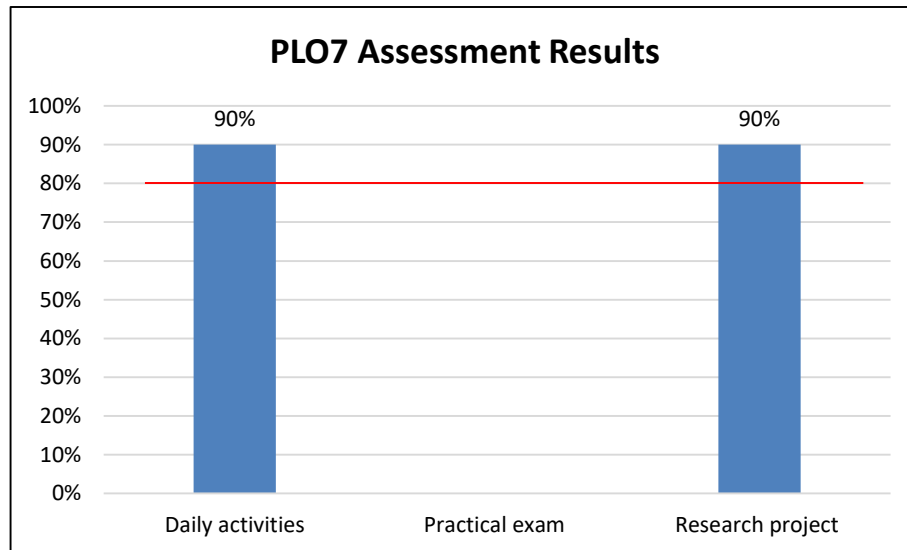
PLO7: Discuss and identify indigenous ingredients common to various international cuisines. *Target: 80% of students achieved 70% or higher in all assessment measures.*

PLO8* Assessment Results

Daily activities: 85% **Practical exam:** (none)

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

PLO9* Assessment Results

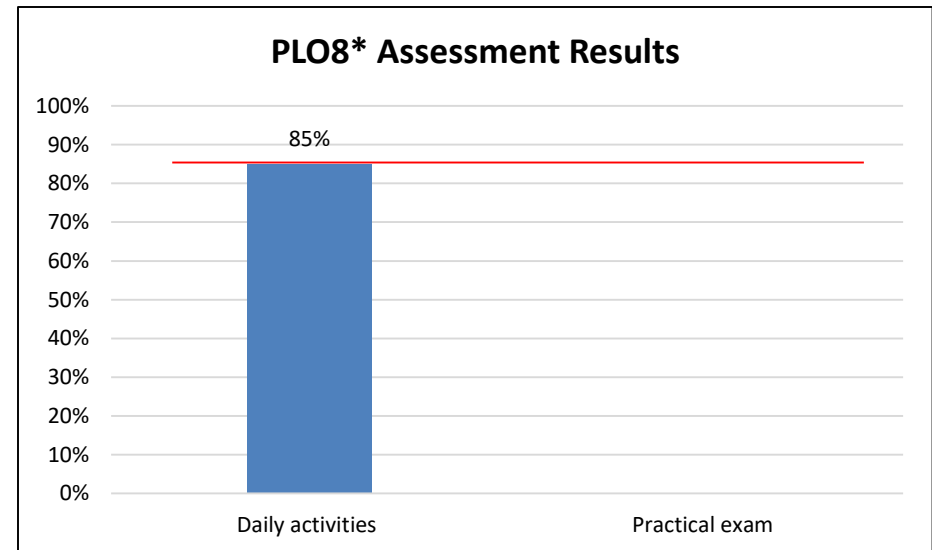**Daily activities:** 85% **Practical exam:** (none)
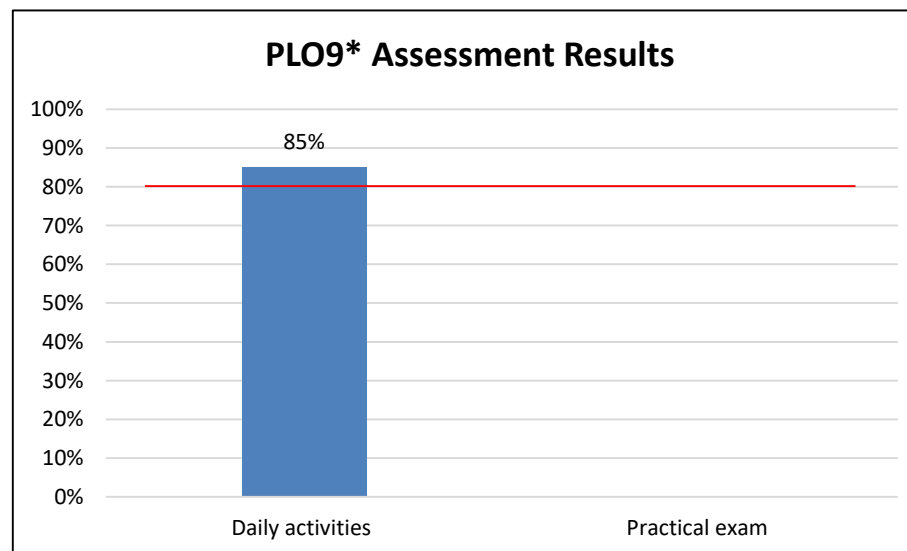
PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 80% of students achieved 70% or higher in all assessment measures.*

* Same results as 2017-2018 and 2019-2020 except for assessment 1-PLO7?
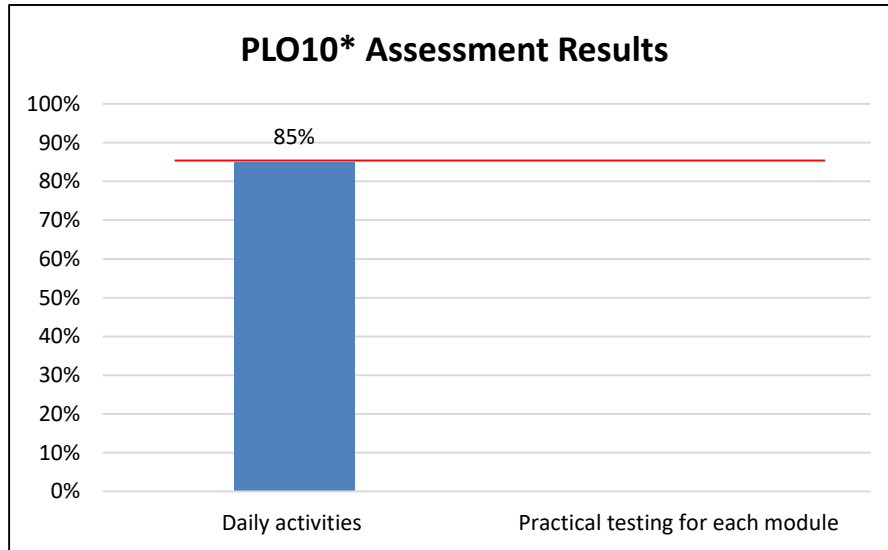
* Third Assignment is Indirect

Assessment Results 2019-2020

PLO10* Assessment Results

Bar chart with vertical axis from 0% to 100%:
- Daily activities: 85%
- Practical testing for each module

PLO10: Identify and utilize food service equipment and tools. *Target: 85% of students achieved 70% or higher in all assessment measures.*

PLO11 Assessment Results

Bar chart with vertical axis from 0% to 100%:
- Daily activities: 84%
- Practical banquet application: 85%
- FSS2284 Breakfast and Dinner Buffet menu: 90%

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

Bar chart with vertical axis from 0% to 100%:
- Students plating: 85%
- Successful completion of dishes in accordance with chefs' direction and final critique: 92%

PLO12: Demonstrate contemporary plating techniques. *Target: 80% of students achieved 70% or higher in all assessment measures.*
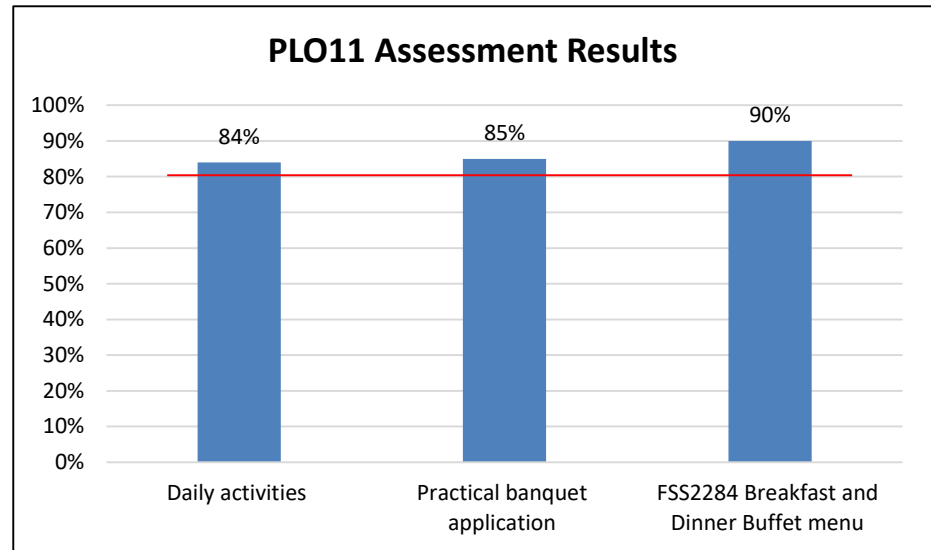
* Same results as 2017-2018 and 2018-2019 (except for assessment 3-PLO11?
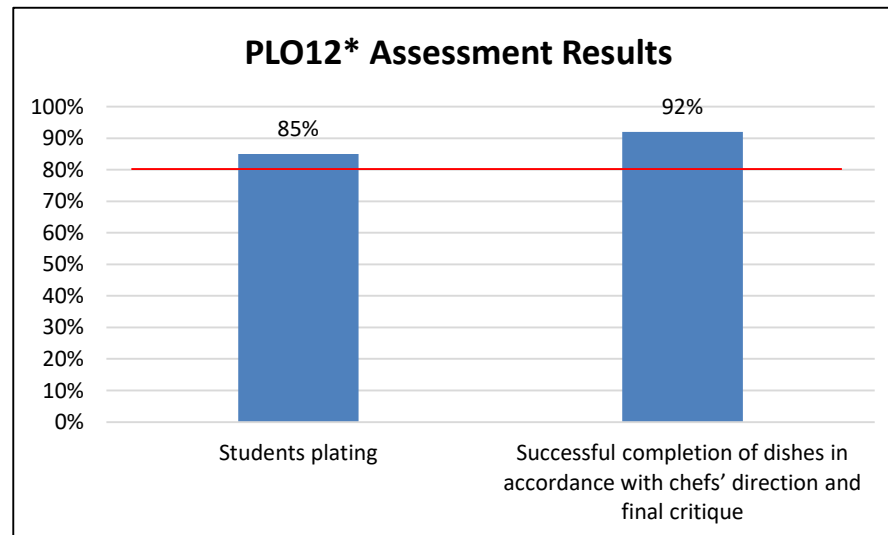
* Third Assignment is Indirect

Assessment Results 2019-2020

PLO13* Assessment Results

- Menu Project: 88%
- Two week diet diary: 90%
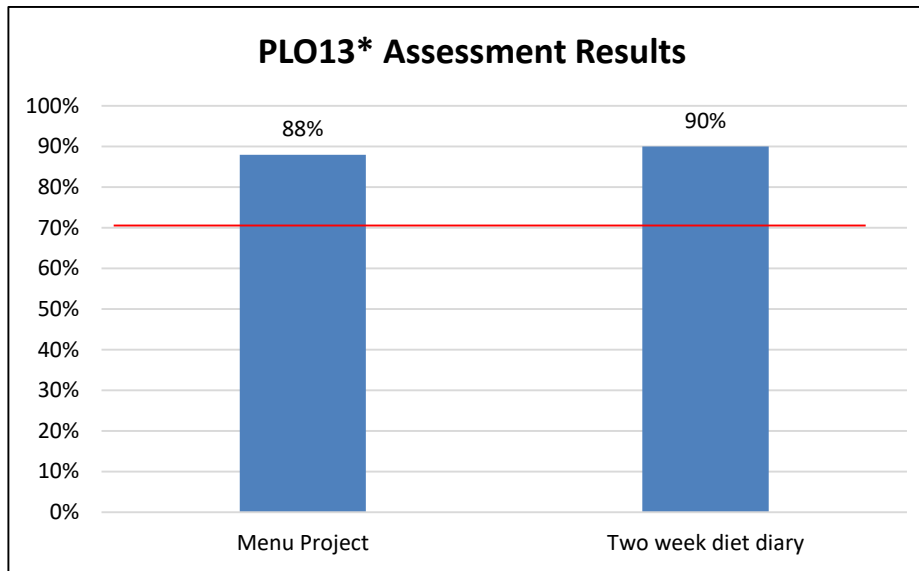
PLO13: Analyze food dishes for nutritional content. *Target: 70% of students achieved 70% or higher in all assessment measures.*

* Third Assignment is Indirect

PLO14** Assessment Results

- Daily activities: 88%
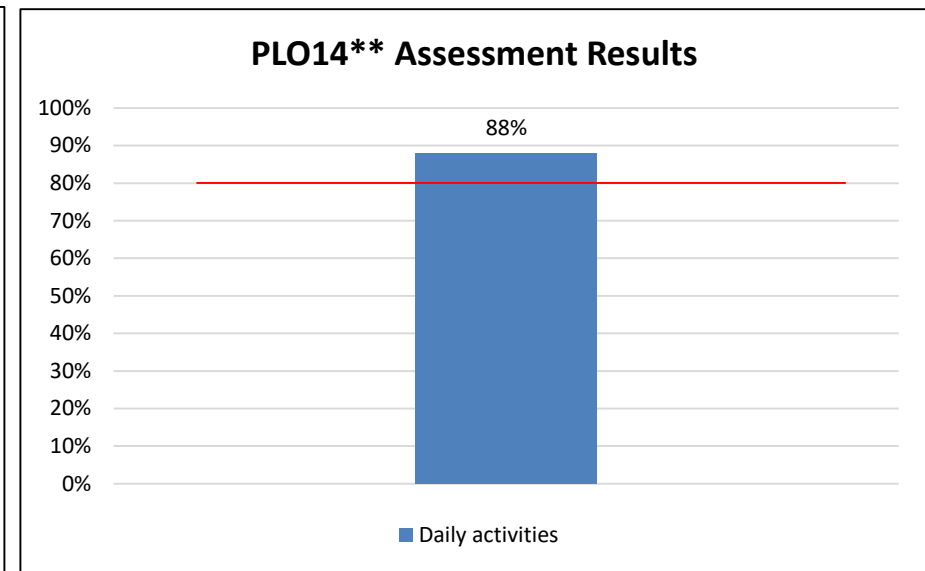
PLO14: Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts. *Target: 80% of students achieved 70% or higher in all assessment measures.*

** Second and Third Assignment are Indirect

* Same results as 2017-2018 and 2019-2020?

Program Learning Outcomes

Baking and Pastry Arts #082600

1. Demonstrate basic and advanced techniques used in pastry and baking.

2. Apply sanitation procedures that comply with FDA principles and requirements.

3. Demonstrate skills needed for employment within a professional baking and pastry business.

4. Interpret basic nutrition principles and how they impact customers' dietary restrictions.

5. Utilize multiple baking and cooking techniques to create pastries, desserts, artisan breads, and chocolates.

Assessment Results 2019-2020

PLO1 Assessment Results
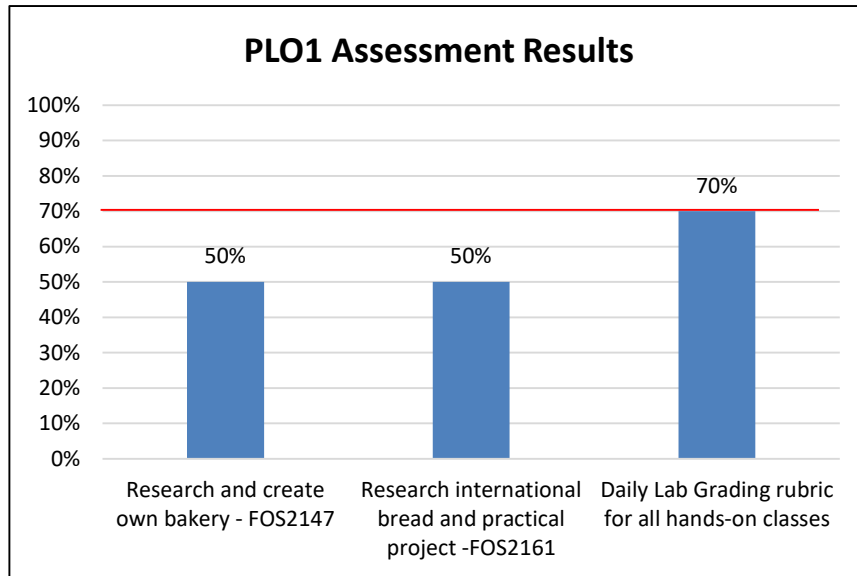
PLO1: Demonstrate basic and advanced techniques used in pastry and baking. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results
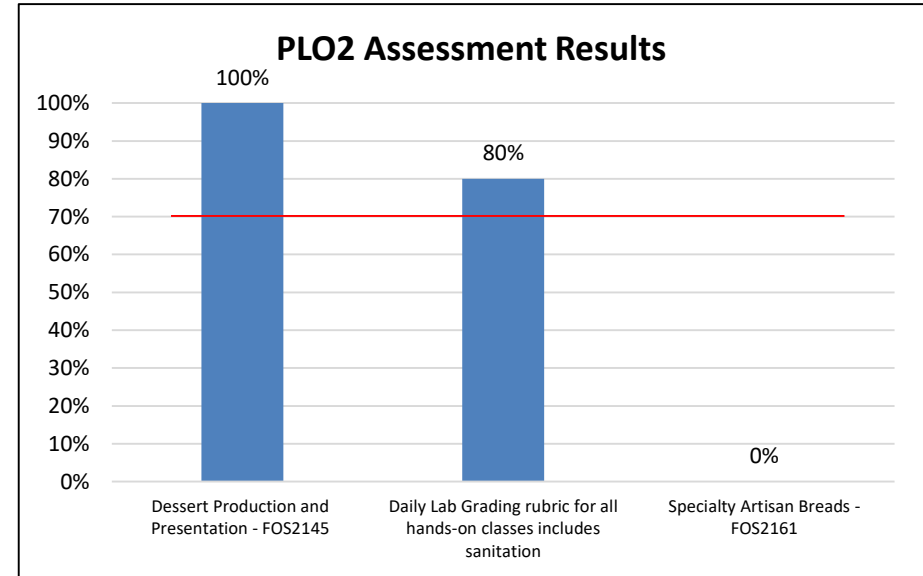
PLO2: Apply sanitation procedures that comply with FDA principles and requirements. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO3 Assessment Results
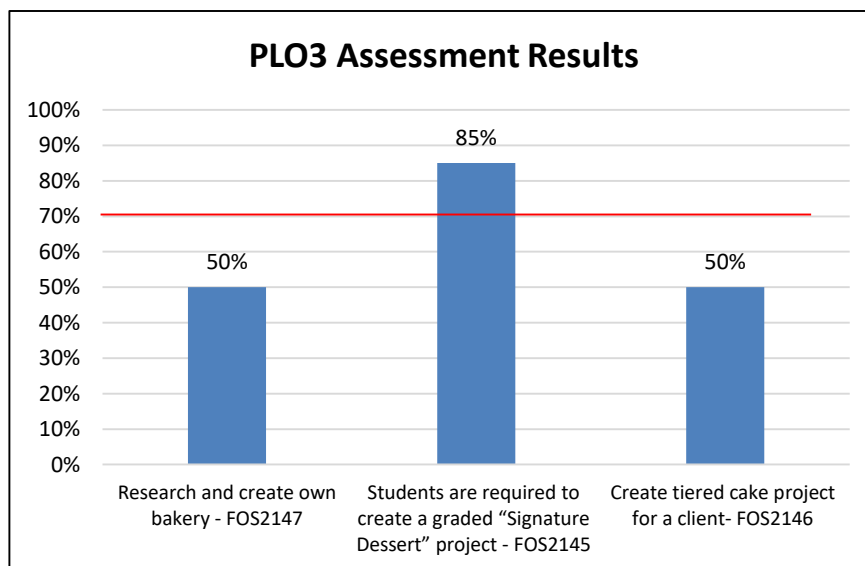
PLO3: Demonstrate skills needed for employment within a professional baking and pastry business. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2019-2020

PLO4 Assessment Results
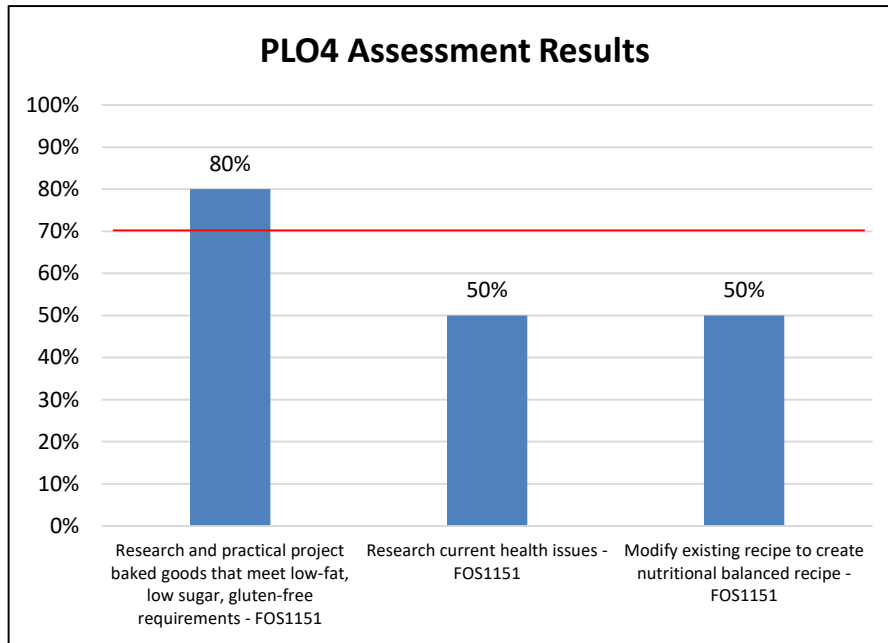
PLO4: Interpret basic nutrition principles and how they impact customers' dietary restrictions. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO5 Assessment Results
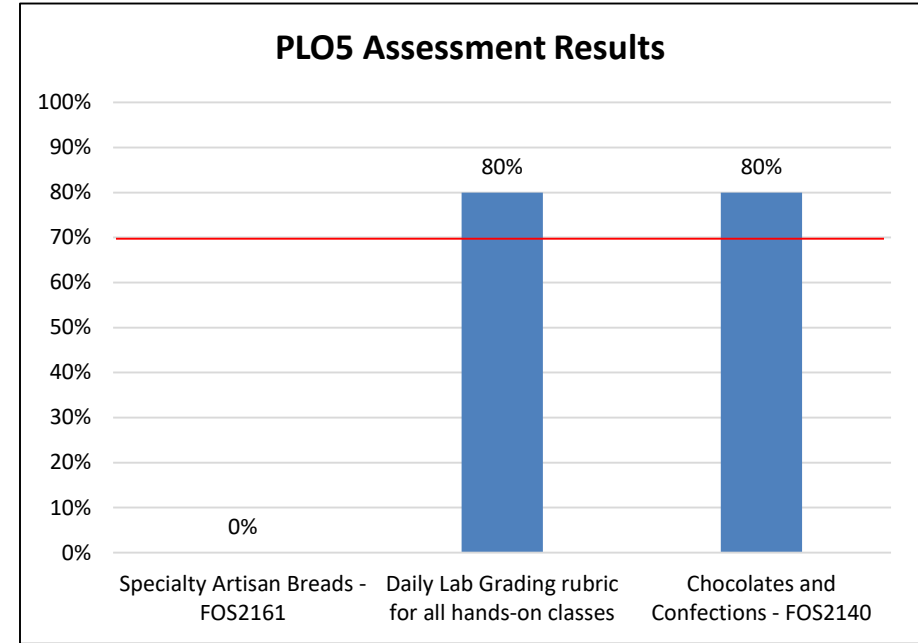
PLO5: Utilize multiple baking and cooking techniques to create pastries, desserts, artisan breads, and chocolates. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Program Learning Outcomes

Hospitality Management AS Degree Code #201200

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 2019-2020

PLO1 Assessment Results

- HFT1410 In-depth career project: 94%
- HFT2276 Various segments of the resorts industry: 92%
- HFT2780 Daily activities and projects: 93%
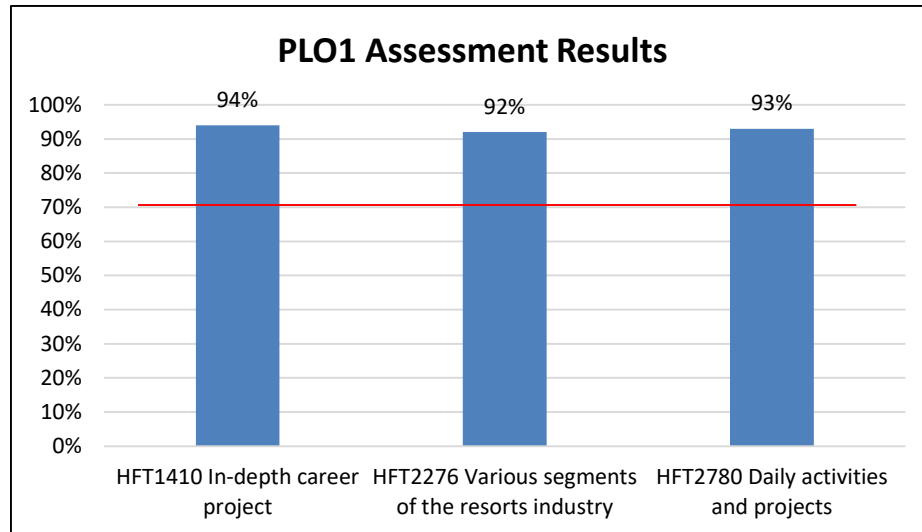
PLO1: Discuss the various components of a successful lodging operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO2 Assessment Results

- HFT1000 Homework assignments: 94%
- HFT2276 Weekly activities: 98%
- HFT2500 practical project: 93%
- HFT2750 Events and meetings industry: 96%
- HFT2780 Market analysis of a casino: 98%

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

- HFT1000 Weekly quizzes: 94%
- HFT2500 Marketing strategies: 94%
- HFT2750 Group project presentation: 94%

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 2019-2020

PLO4 Assessment Results

PLO4: Describe leadership styles applicable to the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*
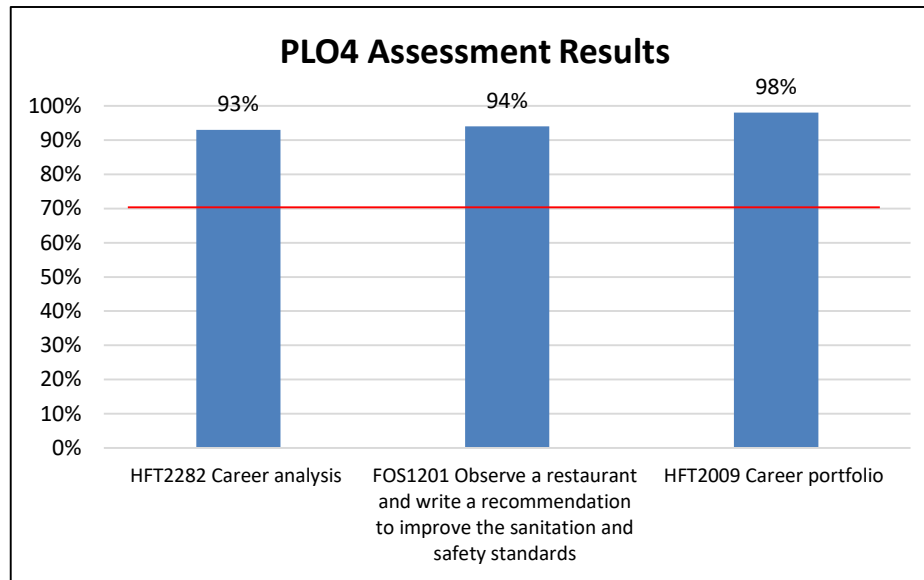
PLO5 Assessment Results
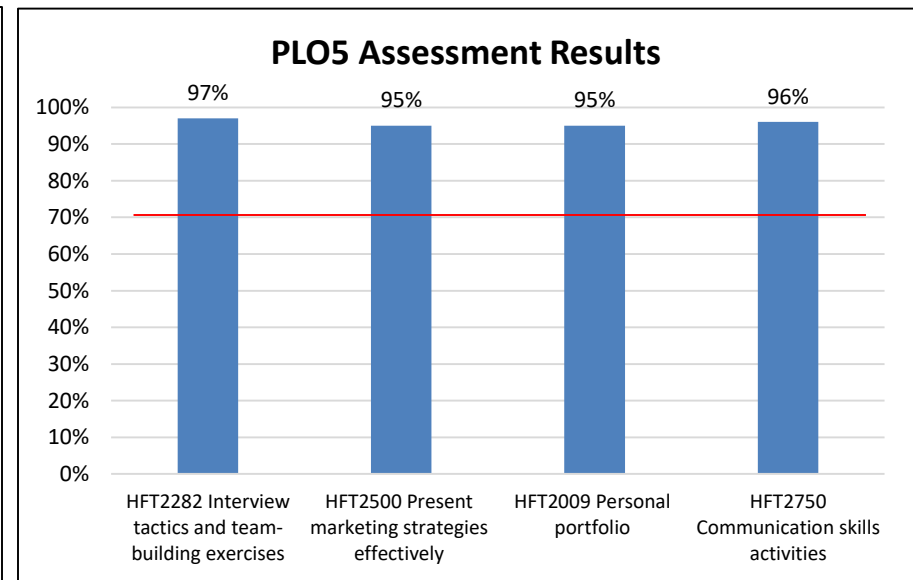
PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Assessment Results 2019-2020

PLO6 Assessment Results

Bar chart showing: HFT2500 Designed scenario — 95%; HFT2282 Hiring process — 97%; HFT2009 Daily group discussions and debates — 96%. Red target line at 70%.
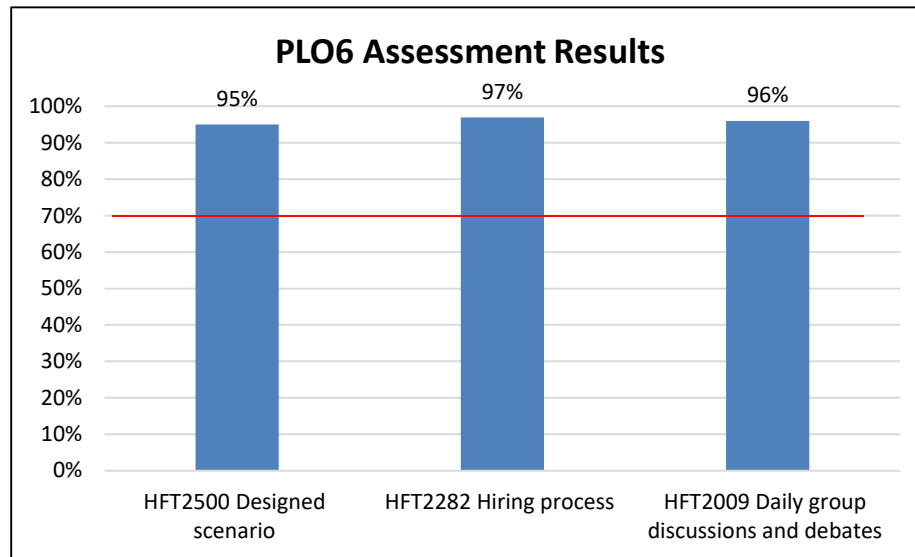
PLO6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems. *Target: 70% of students achieved 70% or higher in all assessment measures.*

PLO7 Assessment Results

Bar chart showing: HFT1410 Interview projects and weekly discussion posts — 95%; HFT2282 Practice resume — 94%; HFT2276 Resort analysis project, weekly discussion posts, and chapter quizzes — 90%. Red target line at 70%.
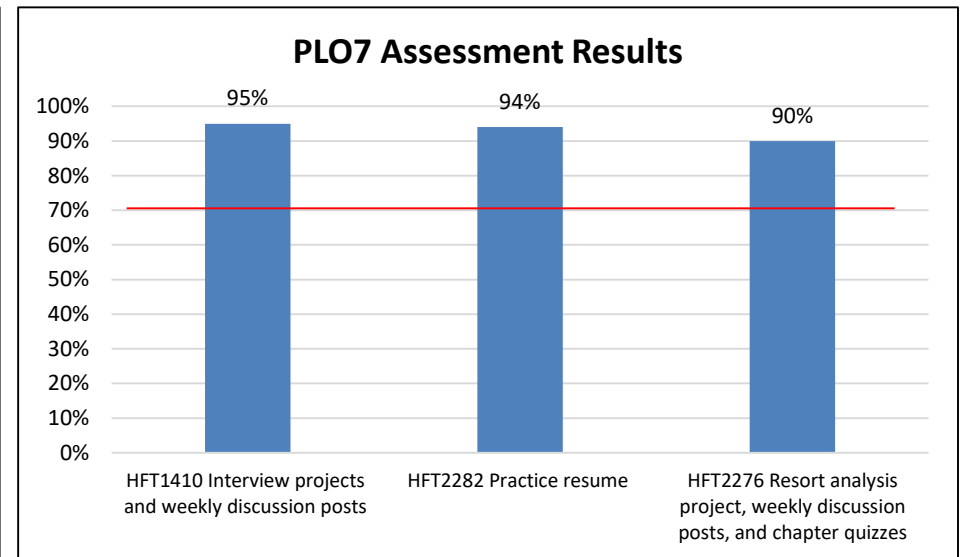
PLO7: Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants. *Target: 70% of students achieved 70% or higher in all assessment measures.*

Program Learning Outcomes

082500 – Hospitality Beverage Science A.S.
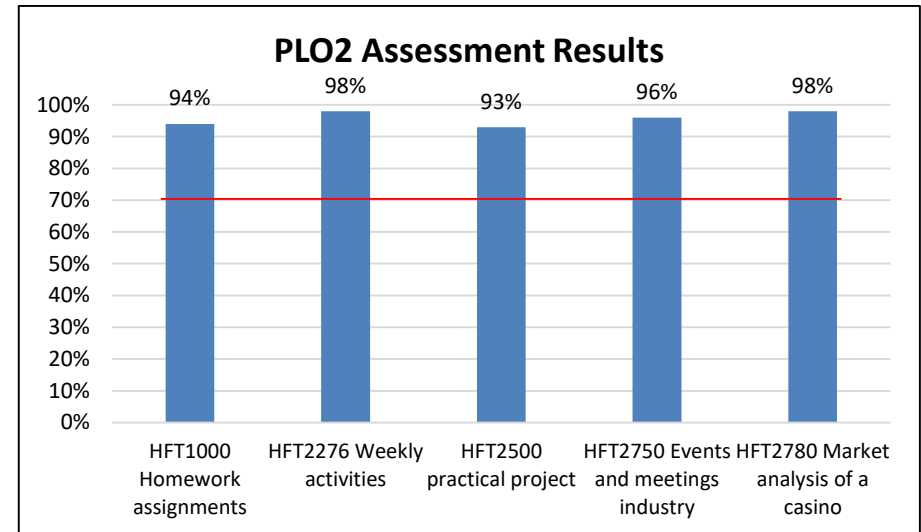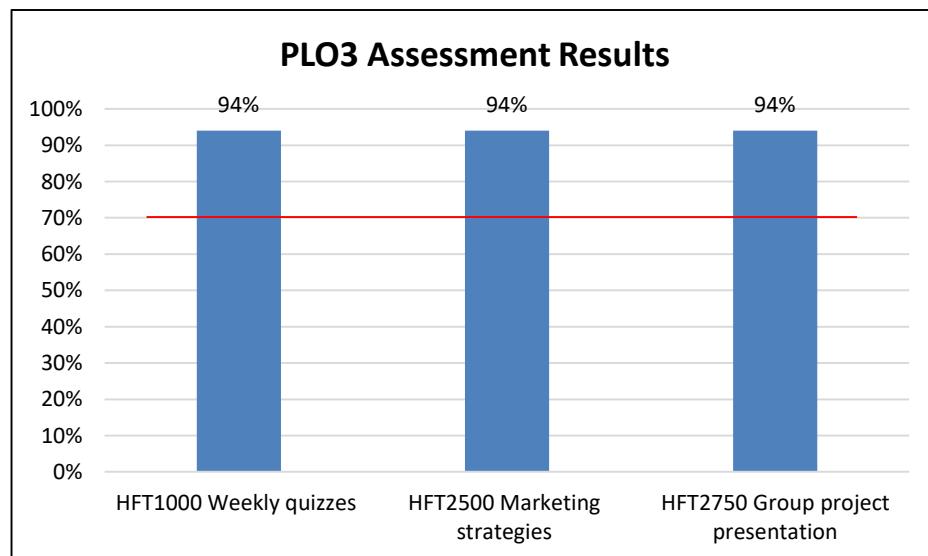
1. Handle and process brewing ingredients for making beer.
2. Manage yeast propagation and cultivation in a craft brewery setting.
3. Discuss wine production, identification, production methods, and proper service technique.
4. Pair wines and beer with appropriate food choices.
5. Understand standard cleaning, sanitizing, and safety procedures in a commercial brewery or bar.
6. Demonstrate skills in sanitation and safety procedures for a commercial brewery or bar.
7. Demonstrate beverage servings in a commercial setting while conforming to safe practices and applicable laws.
8. Identify and explain the various components of beverage management in accordance with federal, state and local regulations.
9. Demonstrate the ability to design a beverage menu.
10. Identify and develop a marketing plan for beverage products for a hospitality establishment.

Assessment Results 2019-2020

PLO1 Assessment Results
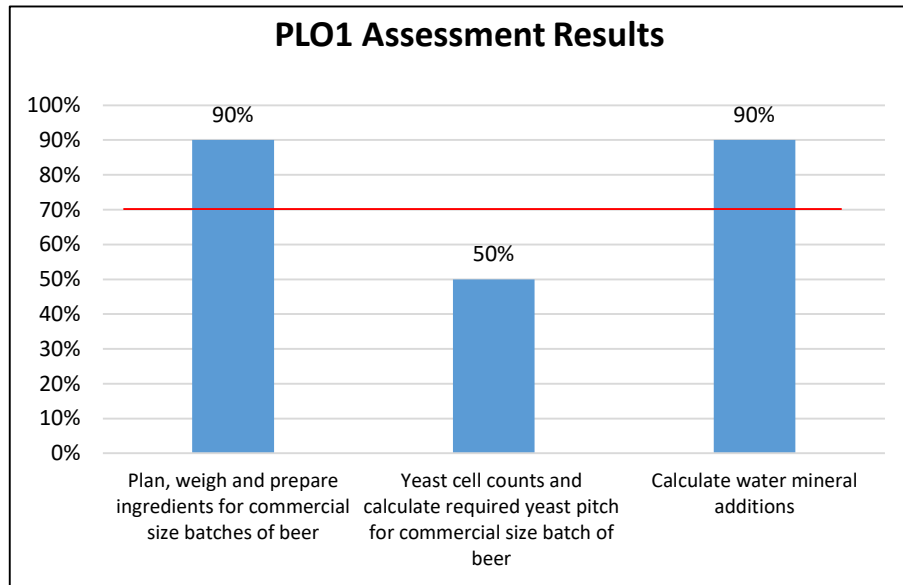
PLO1. Handle and process brewing ingredients for making beer. *Target: 70% of students achieving 70% or higher*

PLO2 Assessment Results
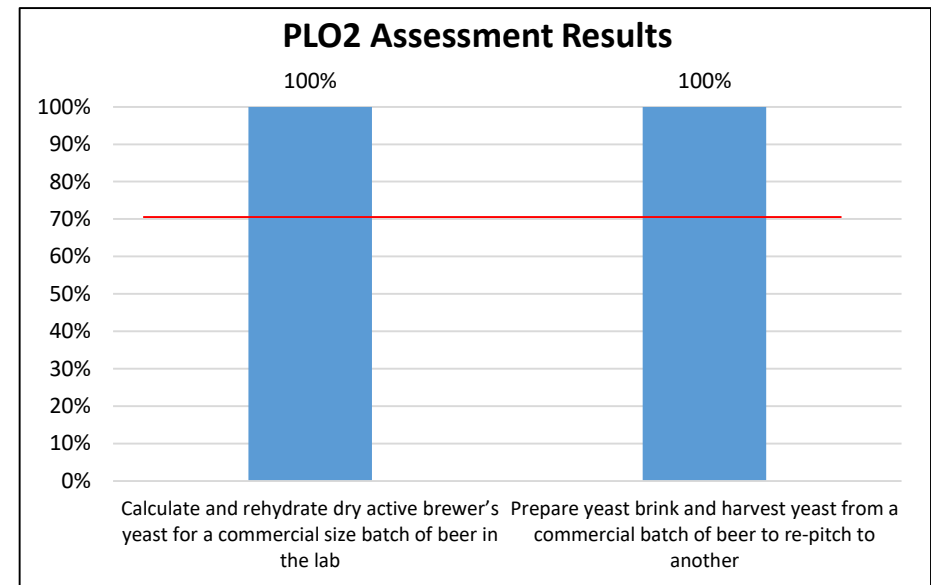
PLO2. Manage yeast propagation and cultivation in a craft brewery setting. *Target: 70% of students achieving 70% or higher*

PLO3 Assessment Results
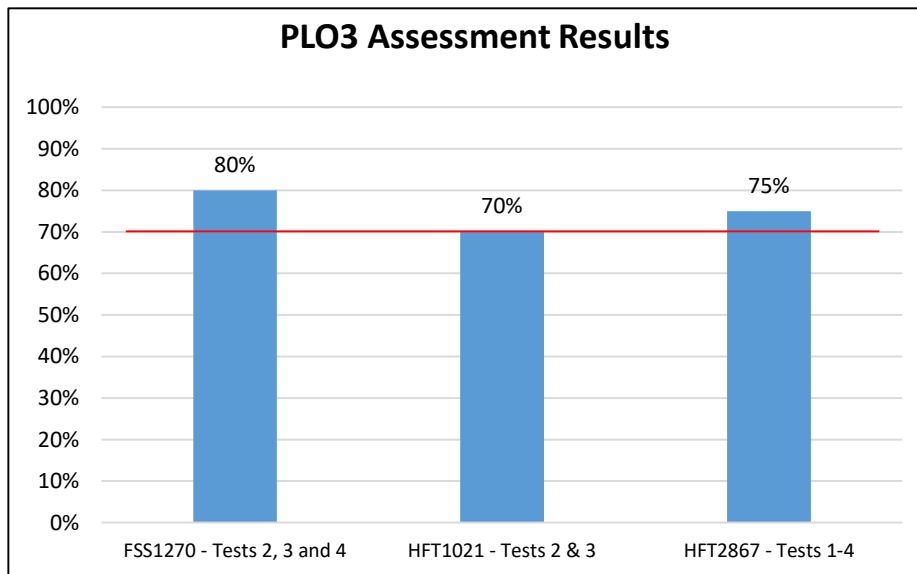
PLO3. Discuss wine production, identification, production methods, and proper service technique. *Target: 70% of students achieving 70% or higher*

PLO4 Assessment Results
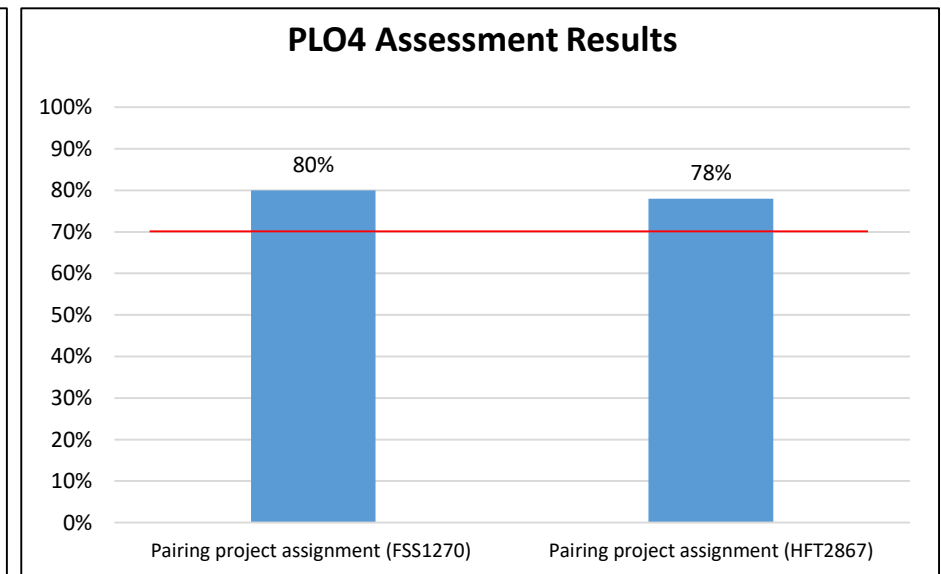
PLO4. Pair wines and beer with appropriate food choices. *Target: 70% of students achieving 70% or higher*
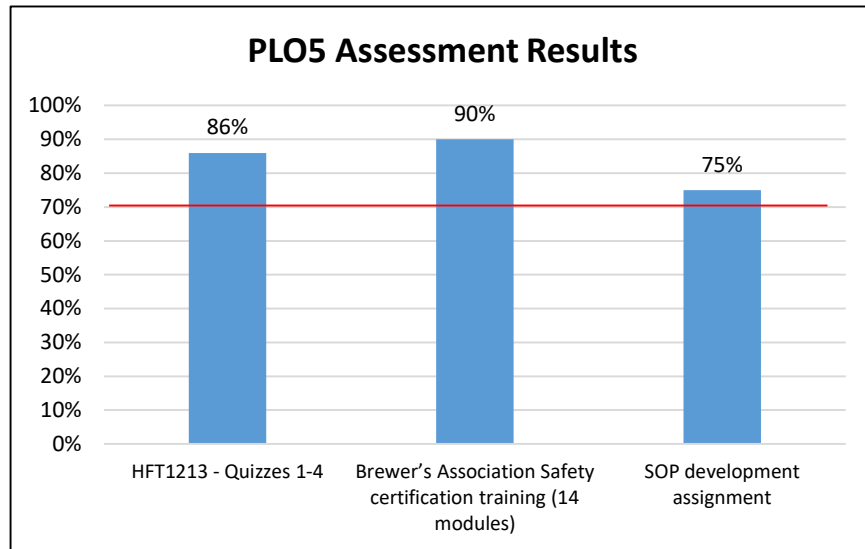
Assessment Results 2019-2020

PLO5 Assessment Results

- HFT1213 - Quizzes 1-4: 86%
- Brewer's Association Safety certification training (14 modules): 90%
- SOP development assignment: 75%

PLO5. Understand standard cleaning, sanitizing, and safety procedures in a commercial brewery or bar. *Target: 70% of students achieving 70% or higher*

PLO6 Assessment Results

- Project - brew commercial size batch of beer: 80%
- Perform draft line cleaning assignment on 10 draft beer lines according to industry standards: 75%

PLO6. Demonstrate skills in sanitation and safety procedures for a commercial brewery or bar. *Target: 70% of students achieving 70% or higher*

PLO7 Assessment Results

- HFT1021 - Test 1: 87%
- HFT1021 - Lab Evals: 80%
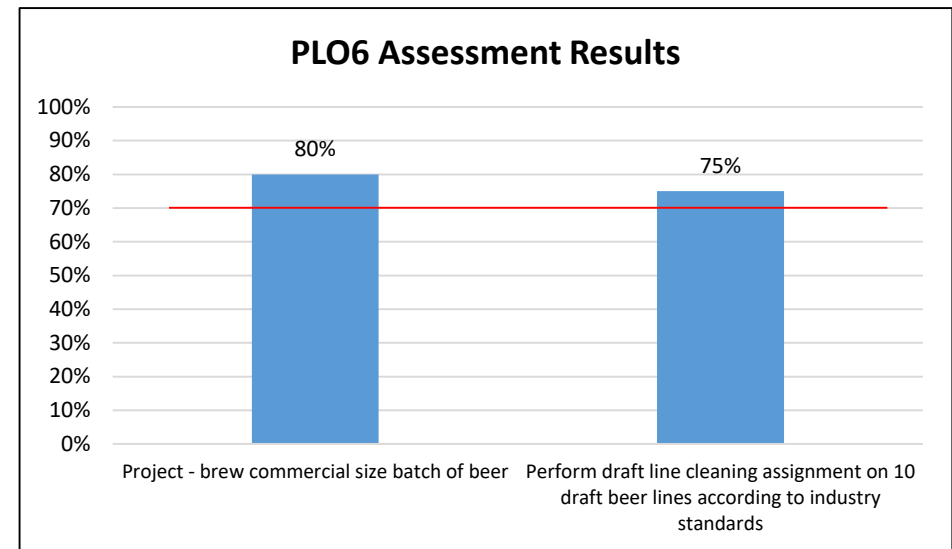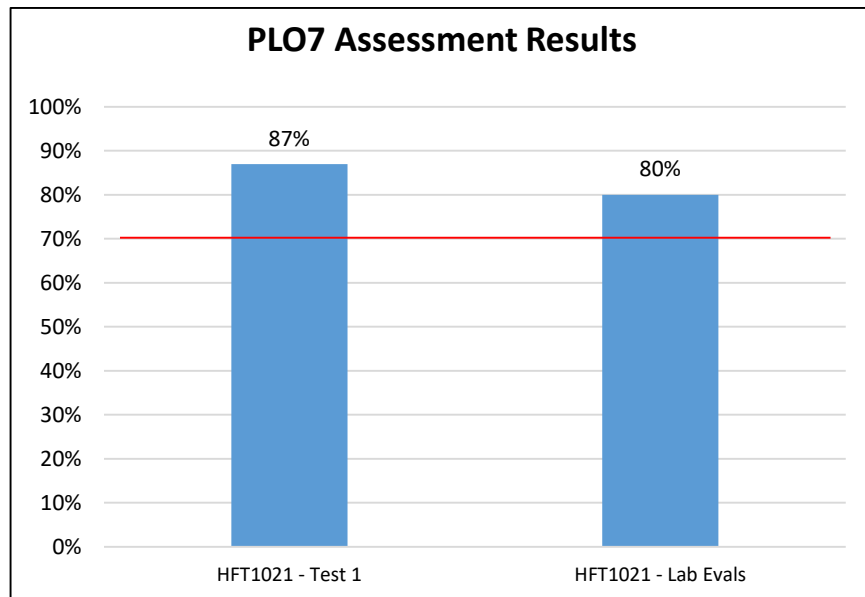
PLO7. Demonstrate beverage servings in a commercial setting while conforming to safe practices and applicable laws. *Target: 70% of students achieving 70% or higher*

PLO8 Assessment Results

- HFT1860 - Tests 1 and 2: 75%
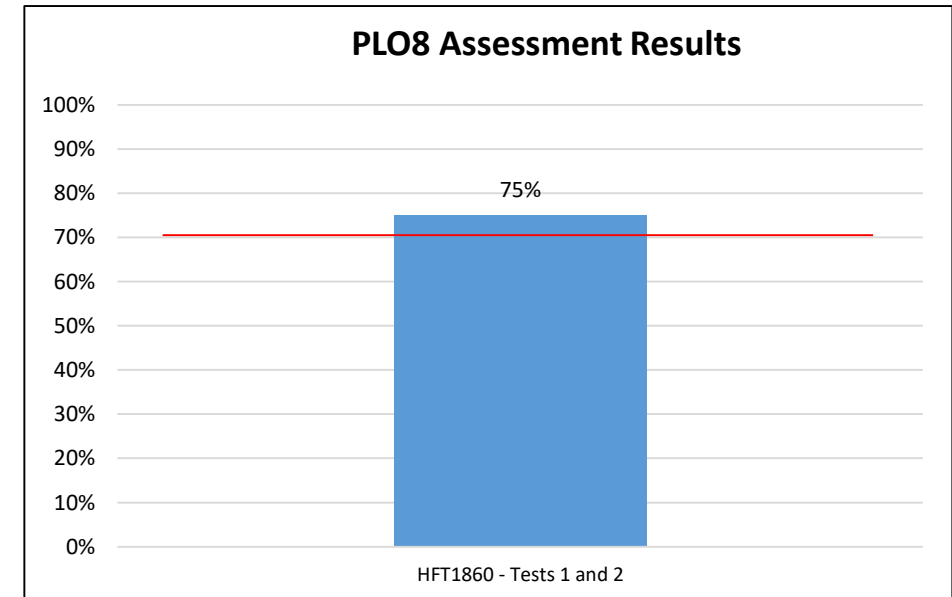
PLO8. Identify and explain the various components of beverage management in accordance with federal, state and local regulations. *Target: 70% of students achieving 70% or higher*

Assessment Results 2019-2020

PLO9 Assessment Results

80% — HFT1201 - Test 2

70.0% — Beverage menu assignments
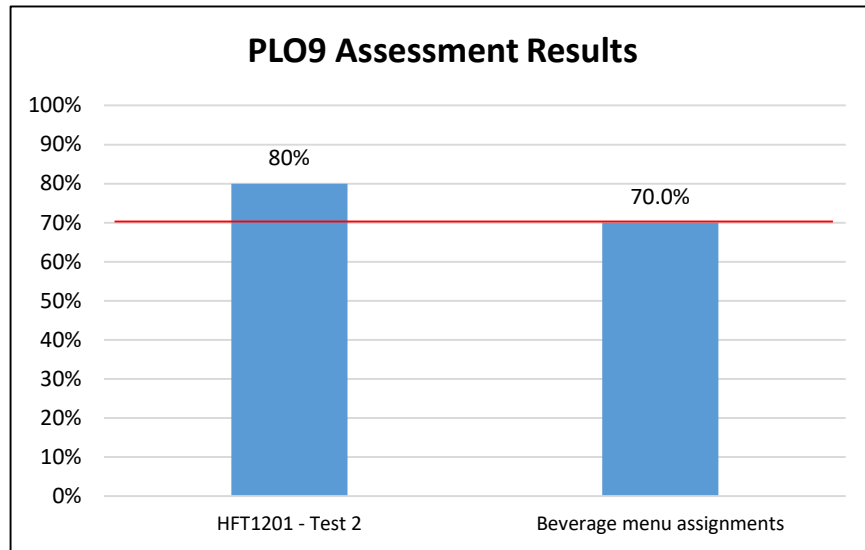
PLO9. Demonstrate the ability to design a beverage menu. *Target: 70% of students achieving 70% or higher*

PLO10 Assessment Results

75% — Brewer's Association marketing assignment

89% — HFT1021 - Test 4
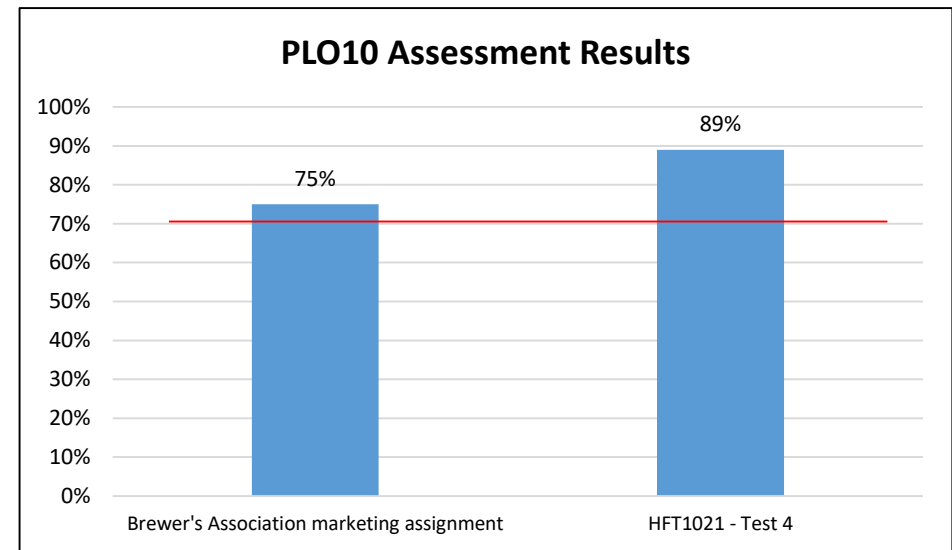
PLO10. Identify and develop a marketing plan for beverage products for a hospitality establishment. *Target: 70% of students achieving 70% or higher*

Program Learning Outcomes

600100 – BAS, Hospitality Concentration

1. Demonstrate effective communications that integrate decision-making and analytical thinking skills.
2. Identify and apply management decision-making to include an appreciation for diversity, cultural awareness, and organizational behavior.
3. Apply human resource methods and concepts that are consistent with community, industry, and organizational standards, policies, and procedures.
4. Integrate effective and efficient management and behavioral principles for leading and managing resources.
5. Demonstrate the ability to apply legal and ethical decision-making in management situations.
6. Formulate and apply effective customer relations techniques and applications.
7. Demonstrate skill in managerial accounting concepts, analysis, and applications.
8. Integrate operational processes and information systems into a managerial-specific context.
9. Identify the strategic planning process to include development of an organizational mission statement with measurable goals, objectives, and activities.
10. Apply team processes, practices, and collaboration in a management-related context
11. Manage a project from inception to successful conclusion using critical thinking, communication, problem solving, and decision-making

Assessment Results 2019-2020

PLO1 Assessment Results
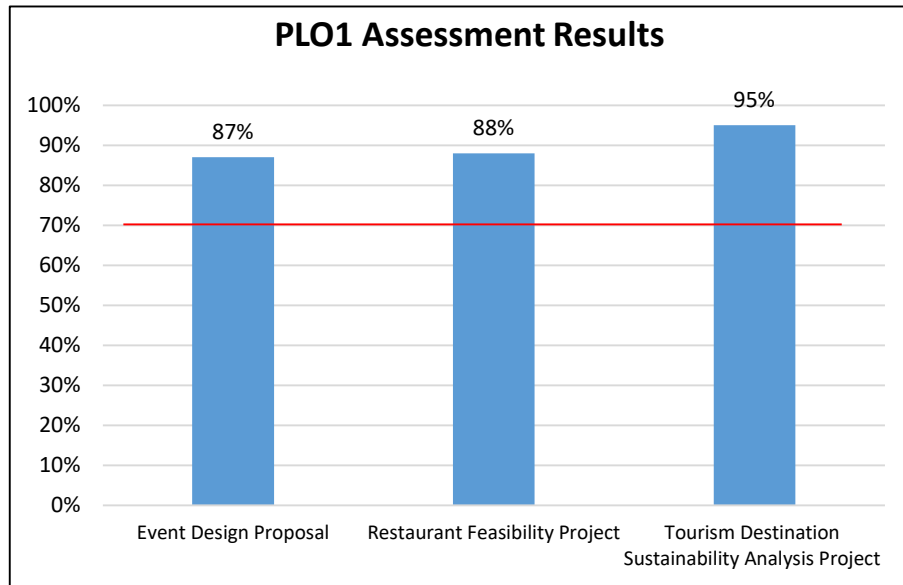
PLO1. Demonstrate effective communications that integrate decision-making and analytical thinking skills. *Target: 70% of students achieving 70% or higher*

PLO2 Assessment Results
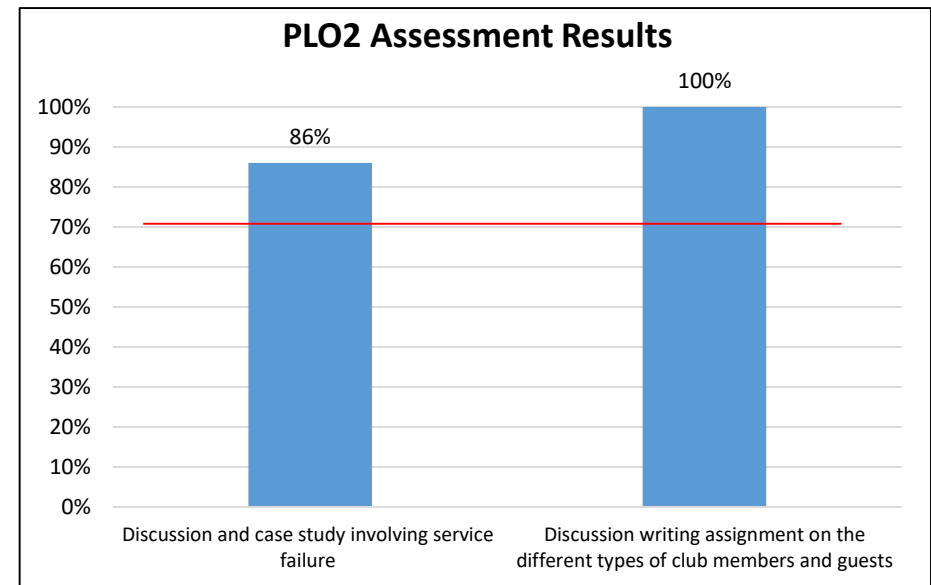
PLO2. Identify and apply management decision-making to include an appreciation for diversity, cultural awareness, and organizational behavior. *Target: 70% of students achieving 70% or higher*

PLO3 Assessment Results
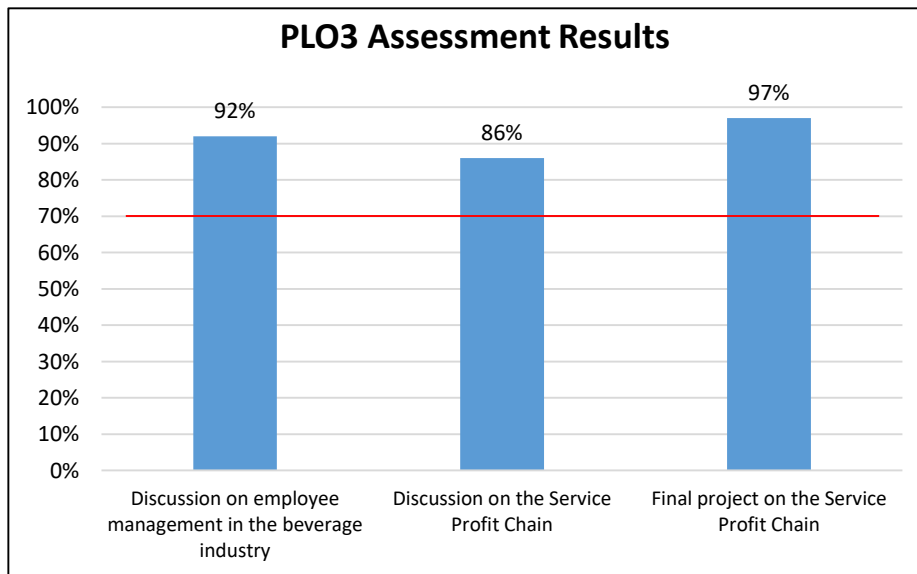
PLO3. Apply human resource methods and concepts that are consistent with community, industry, and organizational standards, policies, and procedures. *Target: 70% of students achieving 70% or higher*

PLO4 Assessment Results
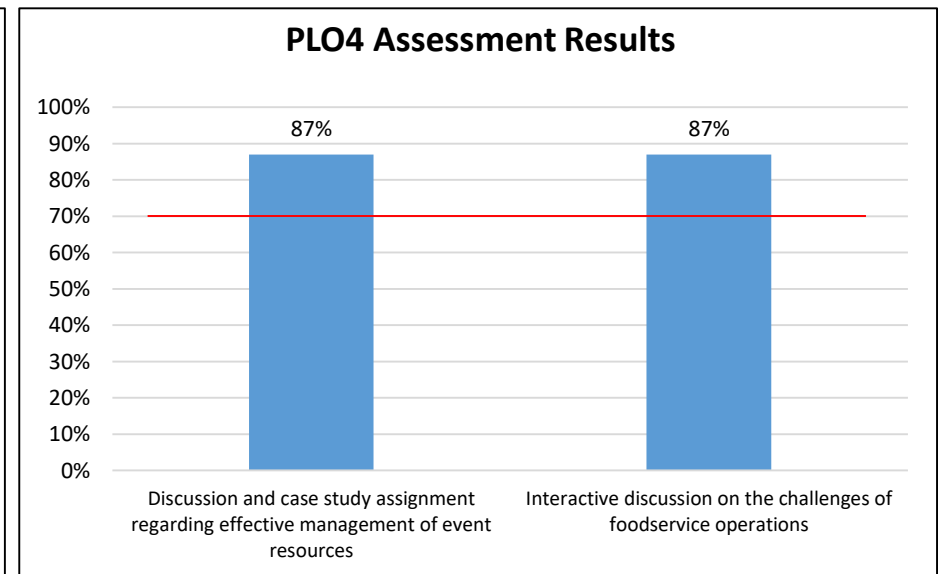
PLO4. Integrate effective and efficient management and behavioral principles for leading and managing resources. *Target: 70% of students achieving 70% or higher*

Assessment Results 2019-2020

PLO5 Assessment Results
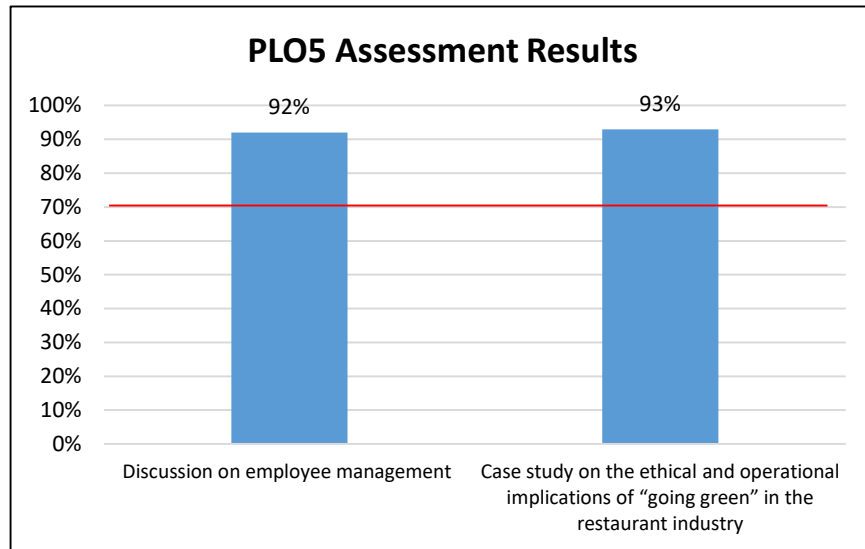
PLO5. Demonstrate the ability to apply legal and ethical decision-making in management situations. *Target: 70% of students achieving 70% or higher*
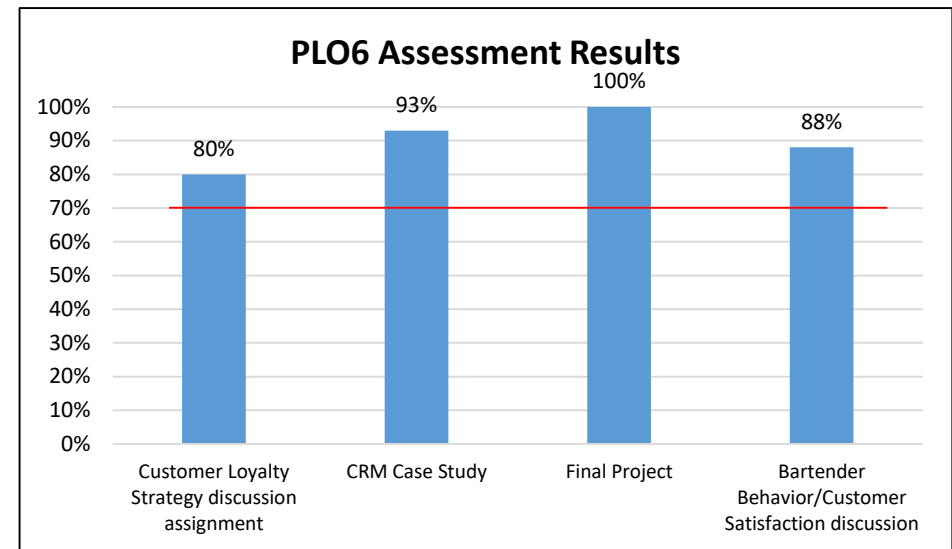
PLO6 Assessment Results

PLO6. Formulate and apply effective customer relations techniques and applications. *Target: 70% of students achieving 70% or higher*

PLO7 Assessment Results

PLO7. Demonstrate skill in managerial accounting concepts, analysis, and applications. *Target: 70% of students achieving 70% or higher*

PLO8 Assessment Results
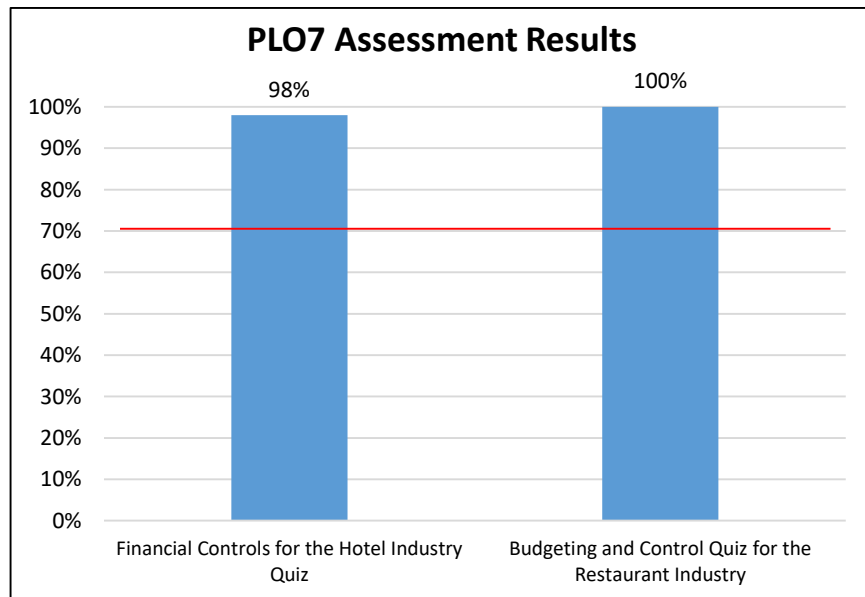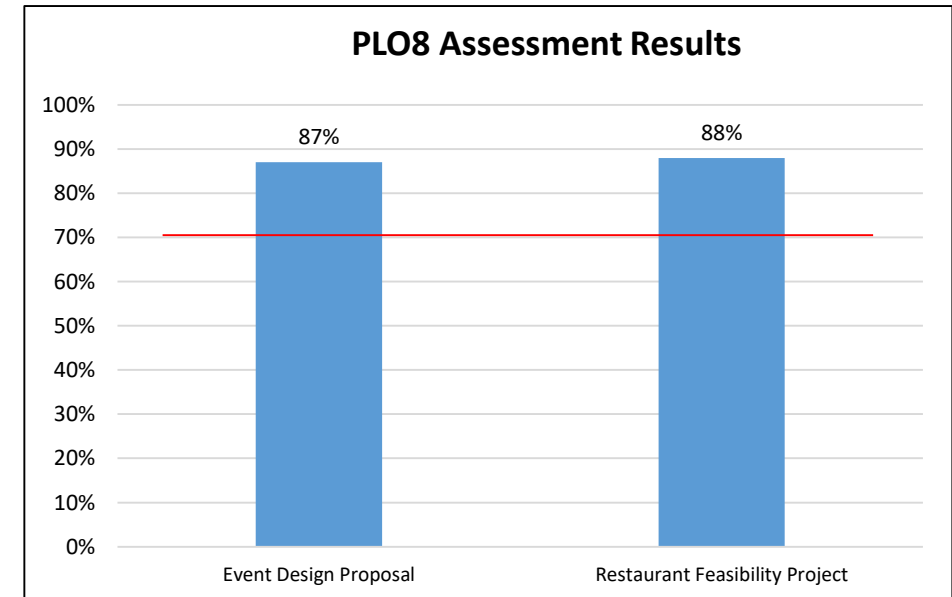
PLO8. Integrate operational processes and information systems into a managerial-specific context. *Target: 70% of students achieving 70% or higher*

Assessment Results 2019-2020

PLO9 Assessment Results

86%

Hotel Mission, Vision, and Pillars of Excellence Development Discussion assignment
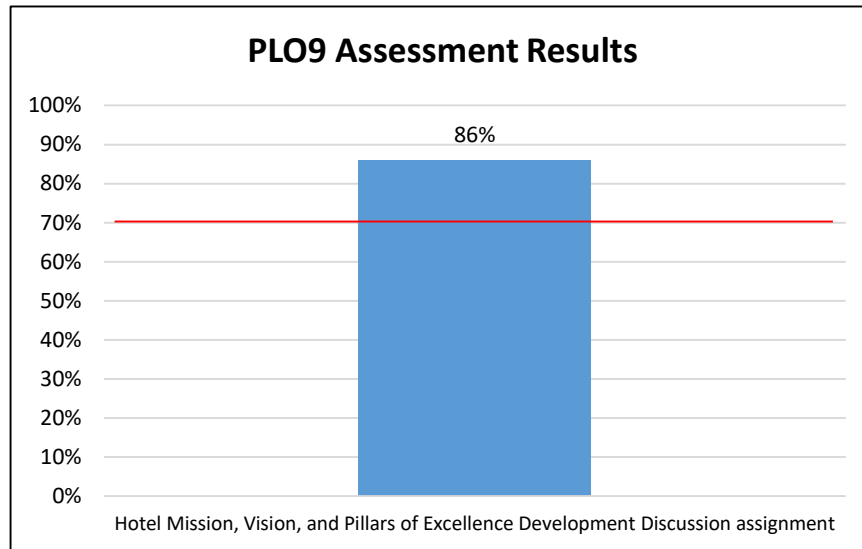
PLO9. Identify the strategic planning process to include development of an organizational mission statement with measurable goals, objectives, and activities. *Target: 70% of students achieving 70% or higher*

PLO10 Assessment Results

87%   94%

Event Design Proposal   Club Operations Scenario Discussion
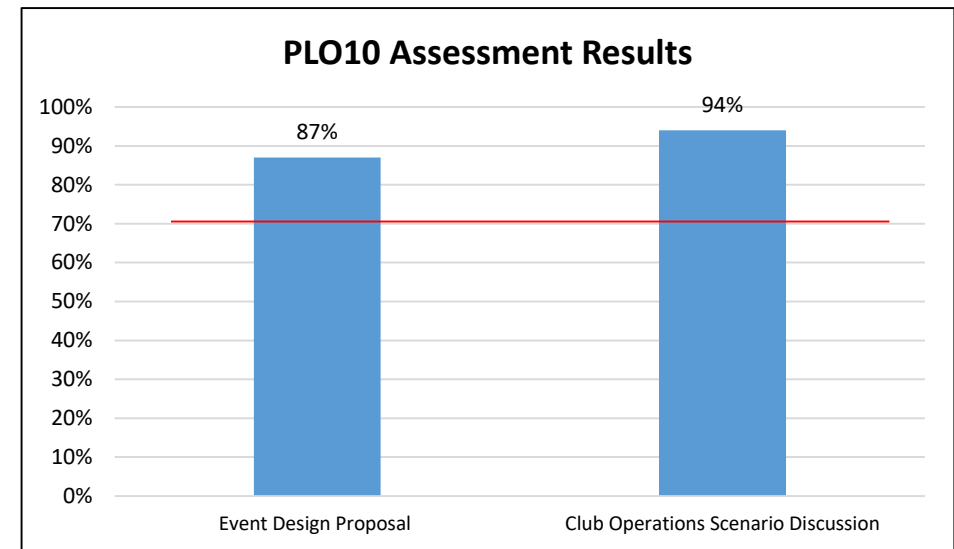
PLO10. Apply team processes, practices, and collaboration in a management-related context. *Target: 70% of students achieving 70% or higher*

PLO11 Assessment Results

95%   97%   88%

Tourism Destination Sustainability Analysis Project | Hotel Case Study final research project | Restaurant Feasibility Project
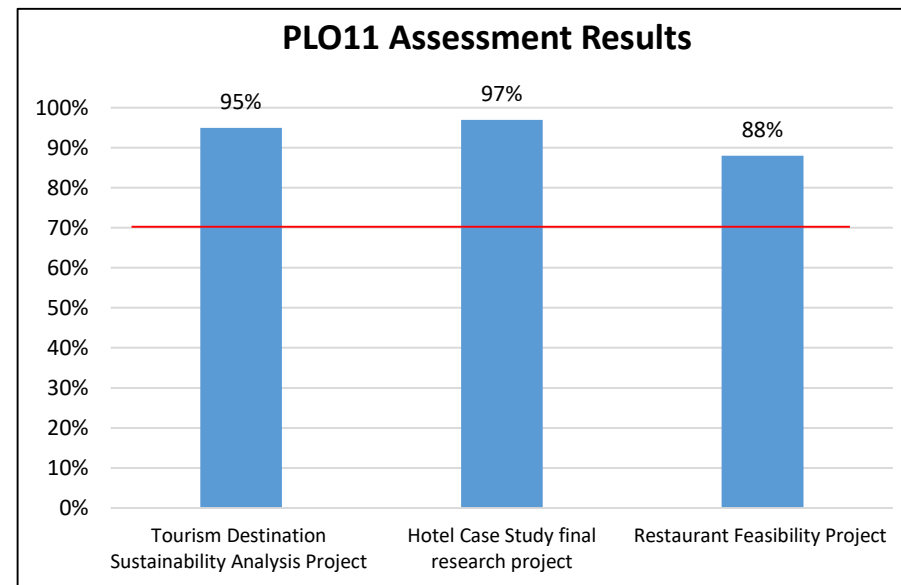
PLO11. Manage a project from inception to successful conclusion using critical thinking, communication, problem solving, and decision-making. *Target: 70% of students achieving 70% or higher*

Assessment Data 2018-2019 and 2019-2020:
Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	18/19	19/20	18/19	19/20	18/19	19/20	18/19	19/20
0819 Culinary Arts	89%-93%	85%-92%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
0826 Baking and Pastry Arts*		50%-75%		50%-75%		50%-70%		70%
2226 Culinary Management	89%-93%	85%-92%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
2012 Hospitality Management	94%-95%	92%-96%	93%-96%	90%-96%	93%-95%	93%-97%	94%-96%	95%-97%
0825 Hospitality Beverage Science*		70%		78%-80%		87%-90%		70%
6001 – BAS, Hospitality Concentration*		87%-93%		88%-97%		86%-100%		87%-88%

*New Program

Headcount by Major

Major	2016-2017	2017-2018	2018-2019	2019-2020
0819 - CULINARY ARTS	41	40	17	37
0825 – HOSPITALITY BEVERAGE SCIENCE			7	17
0826 – BAKING AND PASTRY ARTS			11	32
1034 - BAKING AND PASTRY*	45	34	8	
2012 - HOSPITALITY MANAGEMENT	101	84	49	73
2226 - CULINARY MANAGEMENT	174	154	70	84
6001 – SUPERV & MGMT – HOSPITALITY CONC		22	38	31
Total	361	334	200	272

*Program Closed

Students are duplicated across programs, unduplicated in the total.

Graduates in Major

Major	2016-2017	2017-2018	2018-2019	2019-2020
0819 – Culinary Arts	5	13	7	2
0825 – Hospitality Beverage Science				2
1034 - Baking and Pastry*	19	20	10	1
2012 - Hospitality Management	17	20	19	13
2226 - Culinary Management	28	25	42	18
6001 – BAS – Hospitality Conc.			4	11
Total	69	78	82	47

*Program Closed

Source: IR Program Assessment Data

Number of Graduates by Race/Ethnicity

Program and Race/Ethnicity	2018-2019	2019-2020
081900 - Culinary Arts Cert.	7	2
Black		1
Hispanic	1	
Two or More Races	1	1
White		1
082500 - Hospitality Beverage Science		2
White		2
103400 - Baking and Pastry	10	1
Asian	1	
Black	1	
Hispanic	2	
Two or More Races	1	
Unknown	1	
White	4	1
201200 - Hospitality Management A.S.	18	13
American Indian/Alas		1
Asian		1
Black	4	2
Hispanic/Latino	1	1
Two or More Races		1
Unknown	1	
White	12	7
222600 - Culinary Management A.S.	42	18
Black	7	6
Hispanic/Latino	6	4
Two or More Races	1	1
Unknown	3	
White	25	7
600100 – BAS -Hospitality Concentration	4	11
Hispanic/Latino	1	4
Unknown		1
White	3	6
Grand Total	81	47

Source: IR Program Assessment Data

Time to Degree

Program	Average of Yrs to Degree (2019-2020 Graduates)
201200 - Hospitality Management A.S.	1.8
222600 - Culinary Management A.S.	2.6
600100 – BAS, Hospitality Concentration	1.6

Source: IR Program Assessment Data

Graduation Rates

Major.	Fall Cohort Year	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0825 – Hospitality Beverage Science	2018 – 200% In progress	2	1	50%	1	50%
	2019 - In progress	7	2	28.6%	2	28.6%
0826 – Baking and Pastry Arts	2018 – 200% In progress	1	0	0%	0	0%
	2019 - In progress	14	0	0%	0	0%
2012- Hospitality Management	2014	25	8	32%	9	36%
	2015	32	9	28.1%	10	31.3%
	2016 - 200% In progress	29	6	20.7%	7	24.1%
	2017 - In progress	29	9	31%	9	31%
2226- Culinary Management	2014	66	15	22.7%	17	25.8%
	2015	58	18	31%	20	34.5%
	2016 - 200% In progress	41	12	29.3%	14	34.2%
	2017 - In progress	41	15	36.6%	15	36.6%
6001 – BAS, Hospitality Conc.	2017 – In progress	4	3	75%	3	75%

Workforce Completion Rate for 150%: 34.28% and for 200%: 41.09%

Source: IR Program Assessment Data

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
0825 - Hospitality Beverage Science	2018 – 200% In progress	White	2	1	50%	1	50%
	2019 – In progress	White	7	2	28.6%	2	28.6%
0826 - Baking and Pastry Arts	2018 – 200% In progress	White	1	0	0%	0	0%
		Black	1	0	0%	0	0%
	2019 – In progress	Hispanic	4	0	0%	0	0%
		White	9	0	0%	0	0%

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	2015	Asian	1	1	100%	1	100%
		Black	6	0	0%	0	0%
		Hispanic	4	2	50%	2	50%
		White	21	6	28.6%	7	33.3%
	2016 – 200% In progress	Asian	1	0	0%	0	0%
		Black	5	0	0%	1	20%
		Hispanic	10	4	40%	4	40%
		Two or More Races	1	0	0%	0	0%
		White	12	2	16.7%	2	16.7%
	2017 – In progress	Asian	1	1	100%	1	100%
		Black	6	1	16.7%	1	16.7%
		Hispanic	3	1	33.3%	1	33.3%
		Unknown	4	1	25%	1	25%
		White	15	5	33.3%	5	33.3%
2226- Culinary Management	2015	Asian	1	0	0%	0	0%
		Black	9	2	22.2%	2	22.2%
		Hispanic	12	5	41.7%	6	50%
		Two or More Races	1	1	100%	1	100%
		Unknown	2	0	0%	0	0
		White	33	10	30.3%	11	33.3%
	2016 – 200% In progress	Black	14	3	21.4%	4	28.6%
		Hispanic	5	1	20%	1	20%
		Unknown	1	1	100%	1	100%
		White	21	7	33.3%	8	38.1%
	2017 – In progress	Black	5	4	80%	4	80%
		Hispanic	13	5	38.5%	5	38.5%
		Two or More Races	2	0	0%	0	0%
		Unknown	1	1	100%	1	100%
		White	20	5	25%	5	25%
6001 – BAS, Hospitality Conc.	2017 - In progress	Hispanic	2	2	100%	2	100%
		White	2	1	50%	1	50%

Graduation Rates By Gender (1 of 2)

| Major | Fall Term | Race/Ethnicity | # Students | Graduation | | | |
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
0825 – Hospitality Beverage Science	2018	Male	2	1	50%	1	50%
	2019	Female	1	0	0%	0	0%
		Male	6	2	33.3%	2	33.3%
0826 – Baking and Pastry Arts	2018	Male	1	0	0%	0	0%
	2019	Female	12	0	0%	0	0%
		Male	2	0	0%	0	0%

Source: IR Program Assessment Data

Graduation Rates By Gender (2 of 2)

Major	Fall Term	Race/Ethnicity	# Students	Graduation			
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
2012- Hospitality Management	2015	Female	23	5	21.7%	6	26.1%
		Male	9	4	44.4%	4	44.4%
	2016	Female	15	3	20%	4	26.7%
		Male	14	3	21.4%	3	21.4%
	2017	Female	19	7	36.8%	7	36.8%
		Male	10	2	20%	2	20%
2226 - Culinary Management A.S.	2015	Female	30	10	33.3%	10	33.3%
		Male	25	7	28%	7	28%
		Unknown	3	1	33.3%	1	33.3%
	2016	Female	18	6	33.3%	7	38.9%
		Male	22	5	22.7%	6	27.3%
		PrefNoAns	1	1	100%	1	100%
	2017	Female	22	6	27.3%	6	27.3%
		Male	18	9	50%	9	50%
		Unknown	1	0	0%	0	0%
6001 – BAS, Hospitality Conc.	2017	Female	2	2	100%	2	100%
		Male	2	1	50%	1	50%

Source: IR Program Assessment Data

Persistence Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
					N	%	N	%	
0825 – Hospitality Beverage Science	FA18 to SP19	4	0	4	0	0%	2	50%	50%
	FA19 to SP20	12	1	11	0	0%	9	81.8%	81.8%
0826 – Baking and Pastry Arts	FA18 to SP19	3	0	3	0	0%	2	66.7%	66.7%
	FA19 to SP20	24	0	24	1	4.2%	22	91.7%	95.8%

Source: IR Program Assessment Data

Persistence Rates by Race/Ethnicity

Major	Fall Cohort Year	Race/ Ethnicity	# in Cohort	Excluded	Adjusted Cohort	Persistence by DSC		Persistence by Program		Total Persistence
0825 – Hospitality Beverage Science	FA18 to SP19	White	4	0	4	0	0%	2	50%	50%
	FA19 to SP20	Black	2	0	2	0	0%	1	50%	50%
		Hispanic	1	0	1	0	0%	1	100%	100%
		Unknown	9	1	8	0	0%	7	77.8%	77.8%
0826 – Baking and Pastry Arts	FA18 to SP19	Black	1	0	1	0	0%	1	100%	100%
		White	2	0	2	0	0%	1	50%	50%
	FA19 to SP20	Black	1	0	1	0	0%	1	100%	100%
		Hispanic	7	0	7	0	0%	6	85.7%	85.7%
		Two or More Races	1	0	1	0	0%	1	100%	100%
		White	15	0	15	1	6.7%	14	93.3%	100%

Persistence Rates by Gender

Program and Cohort Year		Gender	Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
						N	%	N	%	
0825 – Hospitality Beverage Science	FA18 to SP19	Female	1	0	1	0	0%	0	0%	0%
		Male	3	0	3	0	0%	2	67%	67%
	FA19 to SP20	Female	2	0	2	0	0%	2	100%	100%
		Male	10	1	9	0	0%	7	91.7%	91.7%
0826 – Baking and Pastry Arts	FA18 to SP19	Female	2	0	2	0	0%	1	50%	50%
		Male	1	0	1	0	0%	1	100%	100%
	FA19 to SP20	Female	16	0	16	1	6.3%	14	87.5%	93.8%
		Male	6	0	6	0	0%	6	100%	100%
		Unknown	2	0	2	0	0%	2	100%	100%

Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
2012 Hospitality Management	2016	68	12	56	1	1.8%	29	51.8%	53.6%
	2017	64	17	47	1	2.1%	29	61.7%	63.8%
	2018	65	11	54	0	0%	34	63%	63%
2226 Culinary Management	2016	137	28	109	3	2.8%	65	59.6%	62.4%
	2017	126	20	106	4	3.8%	60	56.6%	60.4%
	2018	106	38	68	0	0%	42	61.8%	61.8%
600100 – BAS, Hospitality Conc.	2016	1	0	1	0	0%	1	100%	100%
	2017	8	0	8	0	0%	7	87.5%	87.5%
	2018	34	5	29	0	0%	23	79.3%	79.3%

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.
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.

Retention Rates by Race/Ethnicity

Major	Fall Term	Race/Ethnicity	Registered	Exclusions	Adjusted Cohort	Retained by DSC N	%	Retained by Program N	%	Total Retained
2226 - Culinary Management	2018	Asian	2	0	2	0	0%	1	50%	50%
		Black	13	2	11	0	0%	7	63.6%	63.6%
		Hispanic	10	3	7	0	0%	4	57.1%	57.1%
		Two or More Races	1	1	0					
		Unknown	3	1	2	0	0%	1	50%	50%
		White	35	10	25	1	4%	16	64%	68%
	2019	Asian	3	0	3	0	0%	2	66.7%	66.7%
		Black	12	3	9	0	0%	6	66.7%	66.7%
		Hispanic	12	1	11	0	0%	7	63.6%	63.6%
		Two or More Races	3	0	3	0	0%	2	66.7%	66.7%
		Unknown	1	0	1	0	0%	0	0%	0%
		White	34	7	27	0	0%	17	63%	63%
2012- Hospitality Management	2018	Black	21	2	19	0	0%	14	73.7%	73.7%
		Hispanic	27	3	24	1	4.2%	11	45.8%	50%
		Two or More Races	6	2	4	1	25%	1	25%	50%
		Unknown	6	1	5	0	0%	3	60%	60%
		White	66	12	54	2	3.7%	31	57.4%	61.1%
	2019	American Indian	1	0	1	0	0%	0	0%	0%
		Asian	1	0	1	0	0%	1	100%	100%
		Black	22	9	13	0	0%	9	69.2%	69.2%
		Hispanic	25	7	18	0	0%	11	61.1%	61.1%
		Two or More Races	4	1	3	0	0%	2	66.7%	66.7%
		Unknown	3	3	0					
		White	50	18	32	0	0%	19	59.4%	59.4%
600100 - Superv & Mgmt-Hospitality Conc	2018	Hispanic	3	0	3	0	0%	3	100%	100%
		White	5	0	5	0	0%	4	80%	80%
	2019	Black	1	0	1	0	0%	1	100%	100%
		Hispanic	8	2	6	0	0%	6	100%	100%
		Two or More Races	1	0	1	0	0%	0	0%	0%
		Unknown	1	0	1	0	0%	1	100%	100%
		White	23	3	20	0	0%	15	75%	75%

Retention of Underserved Populations: 56.25% Black, 57.95% Hispanic, and 73.08% Unknown

Source: IR Program Assessment Data

Retention Rates by Gender

Major	Fall Term	Gender	Registered	Exclusions	Adjusted Cohort	Retained by Program N	%
2012- Hospitality Management	2017	Female	37	6	31	20	65%
		Male	27	11	26	9	56%
	2018	Female	45	8	37	25	67.6%
		Male	20	3	17	9	52.9%
2226 - Culinary Management	2017	Female	63	8	55	34	62%
		Male	60	12	48	25	52%
		PrefNoAns	1	0	1	0	0%
		Unknown	2	0	2	1	50%
	2018	Female	59	20	39	24	61.5%
		Male	46	18	28	17	60.7%
		PrefNoAns	1	0	1	1	100%
6001 – BAS Hospitality Conc.	2017	Female	5	0	5	4	80%
		Male	3	0	3	3	100%
	2018	Female	20	4	16	13	81.3%
		Male	14	1	13	10	76.9%

Source: IR Program Assessment Data

Performance Funding - Placement Rates
Workforce High Demand Occupations: 12.96%
DSC Workforce High Skill/High Wage Earnings: 59.10%

Program Title	Major	2014/15		2015/16		2016/17		2017/18		Average Annual Salary
		DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	
Culinary Arts	0819			0%	89%	100%	75%	88%	89%	$**,***
Baking and Pastry	1034	N/A	62%	73%	70%	***%	59%	33%	***%	$**,***
Culinary Management	2226	71%	70%	57%	65%	91%	61%	100%	65%	$**,***
Hospitality Management	2012	72%	88%	94%	92%	***%	88%	50%	80%	$**,***
							Revised	78%	79%	$**,***

*Inactive Program

N/A - No placement data for the program.

(****), ($**,***), or (***%) - Number of graduates less than 10 but greater than 0 suppressed.

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

Course Success Rates (1 of 2)

Major	Course	2016-2017		2017-2018		2018-2019		2019-2020	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
0819 – Culinary Arts	HUN1203					20	85%	25	72%
0825 – Hospitality Beverage Science	FSS1287					4	100%	7	86%
	HFT1021							13	100%
	HFT1213					8	88%	12	92%
	HFT1860							14	93%
	HFT2009					21	86%	28	100%
	HFT2804					6	100%	10	100%
	HFT2822							4	100%
	HFT2867							9	100%
0826 – Baking and Pastry Arts	FOS1141					6	100%	18	100%
	FOS1142					5	100%	20	90%
	FOS1151							12	92%
	FOS2140					2	50%	6	100%
	FOS2145							16	100%
	FOS2146							12	83%
	FOS2147							12	100%
	FOS2161					8	88%	26	88%
2226 - Culinary Management	FOS1201*	130	92%	93	94%	107	93%	112	87%
	FSS1063C^	62	98%	62	97%	53	96%	44	89%
	FSS1202C**	105	89%	96	89%	73	89%	75	88%
	FSS1222C**	94	94%	79	92%	73	89%	56	93%
	FSS1240C	50	80%	40	85%	45	93%	20	80%
	FSS1242C	59	90%	33	91%	43	91%	31	84%
	FSS1270***	127	95%	87	87%	98	93%	76	82%
	FSS2210C^	47	96%	61	95%	40	95%	31	90%
	FSS2284C**	73	96%	66	95%	61	90%	55	87%

*Also in 0826, 0819, and 2012
**Also in 0819 and 2012

***Also in 0819, 0825, and 2012
^Also in 0819

Course Success Rates (2 of 2)

Major	Course	2016-2017		2017-2018		2018-2019		2019-2020	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012-Hospitality Management	HFT1000*	142	93%	113	93%	117	85%	106	85%
	HFT1410	34	91%	50	88%	31	97%	35	91%
	HFT1940C^	67	98%	71	99%	58	100%	44	86%
	HFT1941C^	66	92%	63	100%	59	100%	44	84%
	HFT2009	35	94%	17	94%				
	HFT2276	31	97%	36	86%	34	97%	31	97%
	HFT2282***	81	93%	72	96%	60	97%	65	94%
	HFT2454**	77	96%	54	94%	55	93%	58	90%
	HFT2500	39	90%	29	83%	29	97%	41	76%
	HFT2750	36	97%	40	88%	39	95%	48	77%
	HFT2780	38	97%	32	91%	27	89%	41	83%
	HFT2942C	61	90%	51	92%	52	98%	22	86%
	HUN1203	58	91%	40	80%				
6001 – BAS - Hospitality Concentration	HFT3373					15	93%	14	100%
	HFT3700			17	94%	21	95%	11	100%
	HFT4064					27	96%	17	94%
	HFT4253			15	93%	14	100%	14	100%
	HFT4277					17	100%	14	100%
	HFT4809					23	100%	14	100%
School		1,661	93%	1,492	93%	1,466	94%	1363	88%

*Also in 0826 and 2226
**Also in 0826, 0825, and 2226
***Also in 2226
^Also in 0819 and 2012

Source: IR Program Assessment Data

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

Course Success Rates by Race/Ethnicity (1 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
0819 - Culinary Arts	**20**	**85%**	**25**	**72%**
HUN1203	20	85%	25	72%
Asian			1	100%
Black	4	100%	8	50%
Hispanic/Latino	2	100%	4	100%
Two or More Races	1	100%	1	0%
White	13	77%	11	82%
0825 - Hospitality Bev. Sci.	**39**	**90%**	**97**	**97%**
FSS1287	4	100%	7	86%
Hispanic			1	100%
White	3	100%	6	83%
HFT1021			13	100%
Black			2	100%
Hispanic/Latino			1	100%
White			10	100%
HFT1213	8	88%	12	92%
Two or More Races			1	100%
White	4	75%	11	91%
HFT1860			14	93%
Black			2	100%
Hispanic/Latino			1	100%
White			11	91%
HFT2009	21	86%	28	100%
Black	4	100%	5	100%
Hispanic/Latino	2	100%	2	100%
White	14	79%	21	100%
HFT2804	6	100%	10	100%
White	2	100%	10	100%
HFT2822			4	100%
Black			1	100%
White			3	100%
HFT2867			9	100%
Black			2	100%
Hispanic/Latino			1	100%
White			6	100%

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
0826 - Baking and Pastry	**21**	**90%**	**97**	**97%**
FOS1141	6	100%	18	100%
Black	1	100%	1	100%
Hispanic/Latino	1	100%	5	100%
Two or More Races			1	100%
White	4	100%	11	100%
FOS1142	5	100%	20	90%
Black			2	100%
Hispanic/Latino	1	100%	4	100%
Two or More Races			1	0%
White	4	100%	13	92%
FOS1151			12	92%
Black			1	100%
Hispanic/Latino			3	100%
White			8	88%
FOS2140	2	50%	6	100%
Asian			1	100%
Hispanic/Latino	1	0%	2	100%
White	1	100%	3	100%
FOS2145			16	100%
Asian			1	100%
Black			1	100%
Hispanic/Latino			5	100%
White			9	100%
FOS2146			12	83%
Black			1	100%
Hispanic/Latino			4	75%
White			7	86%
FOS2147			12	100%
Asian			1	100%
Hispanic/Latino			4	100%
White			7	100%
FOS2161	8	88%	26	88%
Black	1	100%	3	100%
Hispanic/Latino	2	50%	9	89%
White	3	100%	14	86%

Course Success Rates by Race/Ethnicity (2 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
2012 - Hospitality Mgmt.	**160**	**95%**	**535**	**86%**
HFT1000	117	85%	106	85%
Asian	3	100%	2	100%
Black	11	82%	18	78%
Hispanic	27	89%	15	93%
Native Hawaiian			1	100%
Two or More Races	5	60%	5	40%
Unknown			1	100%
White	71	86%	64	88%
HFT1410	31	97%	35	91%
Asian	1	100%	1	100%
Black	3	100%	4	100%
Hispanic	5	100%	5	40%
Two or More Races	1	100%	2	100%
White	21	95%	23	100%
HFT1940C	58	100%	44	86%
American Indian			1	100%
Asian	1	100%	2	100%
Black	10	100%	7	86%
Hispanic	10	100%	10	100%
Two or More Races	2	100%	4	50%
White	34	100%	20	85%
HFT1941C	59	100%	44	84%
American Indian			1	100%
Asian			3	100%
Black	11	100%	4	100%
Hispanic	10	100%	11	73%
Two or More Races	2	100%	4	75%
Unknown	1	100%	1	100%
White	35	100%	20	85%
HFT2276	34	97%	31	97%
Asian	1	100%	1	100%
Black	6	100%	7	100%
Hispanic	5	80%	4	100%
White	21	100%	19	95%

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
2012 - Hospitality Mgmt.	**160**	**95%**	**535**	**86%**
HFT2282	60	97%	65	94%
Asian	1	100%	2	100%
Black	10	100%	11	82%
Hispanic	10	100%	10	90%
Two or More Races	3	100%	5	80%
Unknown	1	100%	1	100%
White	35	94%	36	100%
HFT2454	55	93%	58	90%
Asian			3	100%
Black	12	83%	11	100%
Hispanic	14	93%	10	100%
Two or More Races	3	100%	1	100%
White	25	96%	33	82%
HFT2500	29	97%	41	76%
Asian	1	100%	1	100%
Black	6	100%	10	80%
Hispanic	1	100%	7	71%
Two or More Races	1	100%	1	100%
White	20	95%	22	73%
HFT2750	39	95%	48	77%
Asian	1	100%	1	100%
Black	4	75%	14	57%
Hispanic	5	100%	5	60%
Two or More Races	1	100%	2	100%
Unknown			1	100%
White	28	96%	25	88%
HFT2780	27	89%	41	83%
Asian	1	100%	1	100%
Black	4	100%	8	63%
Hispanic	3	67%	6	83%
Two or More Races	1	100%	1	100%
White	17	88%	25	88%

Source: IR Program Assessment Data

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

Course Success Rates by Race/Ethnicity (3 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
2012 - Hospitality Mgmt.	**160**	**95%**	**535**	**86%**
HFT2942C	**52**	**98%**	**22**	**86%**
Asian			1	100%
Black	9	100%	4	100%
Hispanic	6	100%	5	80%
Two or More Races	3	100%	3	100%
White	32	97%	9	78%
2226 - Culinary Mgmt.			**500**	**87%**
FOS1201	**107**	**93%**	**112**	**87%**
Black	23	87%	29	76%
Hispanic	23	96%	18	94%
Native Hawaiian			1	100%
Two or More Races	3	100%	6	83%
Unknown			1	100%
White	55	95%	57	89%
FSS1063C	**53**	**96%**	**44**	**89%**
Black	14	100%	11	82%
Hispanic	11	100%	11	82%
Two or More Races	4	100%	3	100%
Unknown			1	100%
White	23	91%	18	94%
FSS1202C	**73**	**89%**	**75**	**88%**
Black	15	93%	18	83%
Hispanic	13	100%	15	100%
Native Hawaiian			1	100%
Two or More Races	3	100%	5	60%
Unknown	1	100%	1	100%
White	38	82%	35	89%

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
2226 - Culinary Mgmt.			**500**	**87%**
FSS1222C	**73**	**89%**	**56**	**93%**
Black	15	93%	12	83%
Hispanic	13	100%	12	92%
Native Hawaiian			1	100%
Two or More Races	3	100%	2	100%
Unknown	1	100%	1	100%
White	38	82%	28	96%
FSS1240C	**45**	**93%**	**20**	**80%**
Asian			1	100%
Black	8	100%	5	100%
Hispanic	5	100%	6	67%
Two or More Races	4	100%	1	100%
White	24	88%	7	71%
FSS1242C	**43**	**91%**	**31**	**84%**
Asian			1	100%
Black	10	100%	8	63%
Hispanic	4	100%	6	100%
Two or More Races	3	67%	3	100%
White	24	88%	13	85%
FSS1270	**98**	**93%**	**76**	**82%**
Asian	2	100%	1	100%
Black	17	94%	13	92%
Hispanic	21	100%	15	73%
Two or More Races	3	67%	2	100%
Unknown	3	100%	2	50%
White	52	90%	43	81%
FSS2210C	**40**	**95%**	**31**	**90%**
Asian			1	100%
Black	7	86%	7	86%
Hispanic	8	100%	5	100%
Two or More Races	3	67%	3	100%
Unknown	2	100%	1	100%
White	20	100%	14	86%

Course Success Rates by Race/Ethnicity (4 of 4)

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
2226 - Culinary Mgmt.			500	87%
FSS2284C	61	90%	55	87%
American Indian			1	100%
Asian	2	100%	1	100%
Black	10	100%	11	73%
Hispanic	11	100%	12	83%
Two or More Races	5	80%	3	100%
Unknown	1	100%	1	100%
White	32	84%	26	92%

Program, Course, and Race/Ethnicity	2018-2019 Attempted	% Successful	2019-2020 Attempted	% Successful
6001 BAS -Hospitality Conc.	117	97%	84	99%
HFT3373	15	93%	14	100%
Black			2	100%
Hispanic/Latino	6	83%	3	100%
Unknown			1	100%
White	9	100%	8	100%
HFT3700	21	95%	11	100%
Hispanic	1	100%	2	100%
White	15	93%	9	100%
HFT4064	27	96%	17	94%
Black			5	80%
Hispanic/Latino	6	100%	2	100%
White	19	95%	10	100%
HFT4253	14	100%	14	100%
Black	1	88%	2	100%
Hispanic	4	100%	1	100%
White	8	100%	11	100%
HFT4277	17	100%	14	100%
Black			2	100%
Hispanic/Latino	6	100%	2	100%
Two or More Races			1	100%
White	11	100%	9	100%
HFT4809	23	100%	14	100%
Black	1	100%	2	100%
Hispanic/Latino	6	100%	2	100%
White	15	100%	10	100%
Grand Total	1,466	94%	1,363	88%

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

Overall Success Rates by Race/Ethnicity

Program and Race/Ethnicity	2019-2020	
	Attempted	% Successful
0819 - Culinary Arts	25	72%
Asian	1	100%
Black	8	50%
Hispanic/Latino	4	100%
Two or More Races	1	0%
White	11	82%
0825 - Hospitality Beverage Science	97	97%
Black	12	100%
Hispanic/Latino	6	100%
Two or More Races	1	100%
White	78	96%
0826 - Baking and Pastry Arts	122	93%
Asian	3	100%
Black	9	100%
Hispanic/Latino	36	94%
Two or More Races	2	50%
White	72	93%
2012 - Hospitality Management	535	86%
American Indian/Alas	2	100%
Asian	18	100%
Black	98	82%
Hispanic/Latino	88	84%
Native Hawaiian/Paci	1	100%
Two or More Races	28	75%
Unknown	4	100%
White	296	88%

Program and Race/Ethnicity	2019-2020	
	Attempted	% Successful
2226 - Culinary Management	500	87%
American Indian/Alas	1	100%
Asian	5	100%
Black	114	81%
Hispanic/Latino	100	88%
Native Hawaiian/Paci	3	100%
Two or More Races	28	89%
Unknown	8	88%
White	241	88%
6001 - BAS-Hospitality Conc.	84	99%
Black	13	92%
Hispanic/Latino	12	100%
Two or More Races	1	100%
Unknown	1	100%
White	57	100%
Grand Total	1363	88%

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

Civitas – Programs

Civitas – illume Courses

Captured on 12/162020

DAYTONA STATE COLLEGE
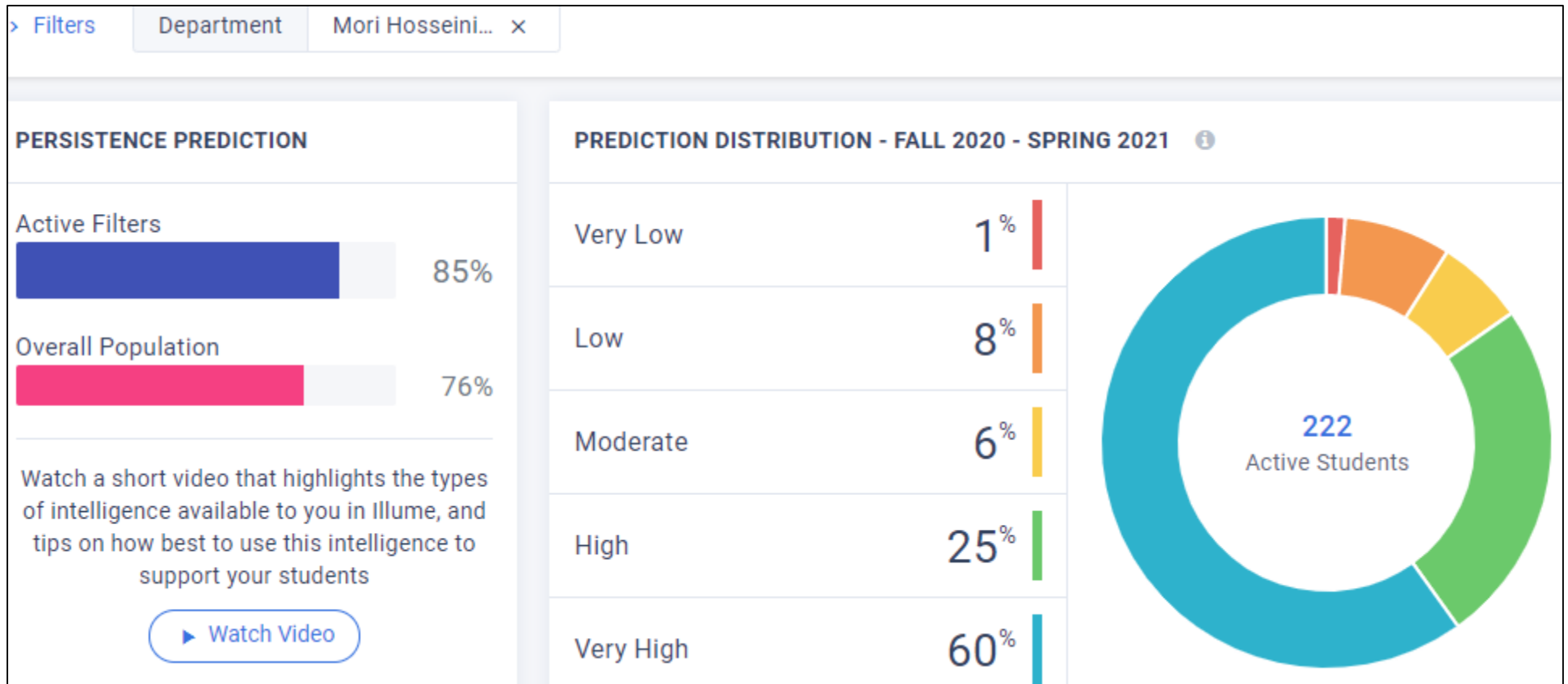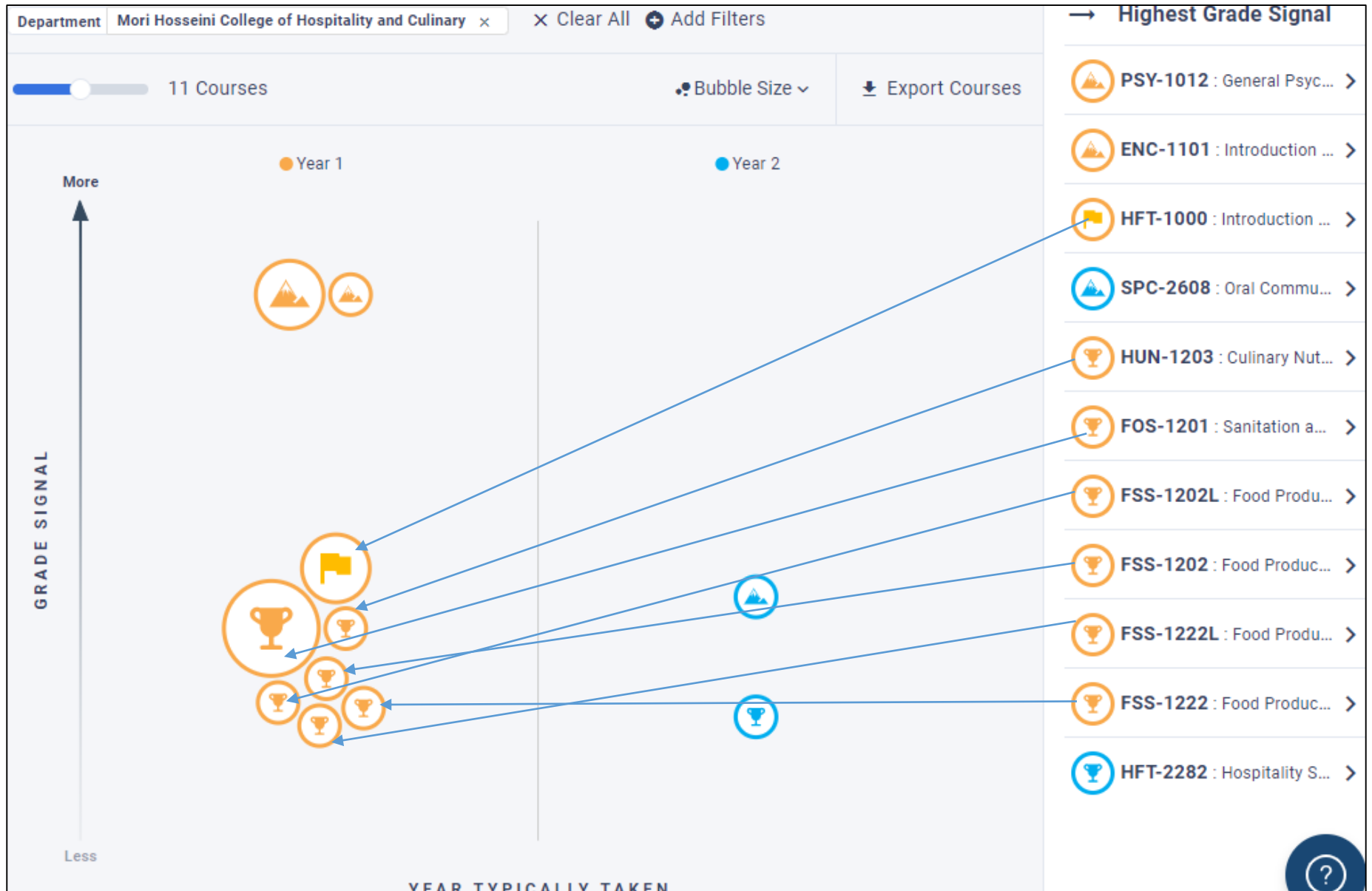
2020-2021
Academic Affairs
Assessment Day – Program Guides

A Review of Program Guide and Course Catalog Information

Program Guides - Overview

- Given Assessment Day results, are there any changes <u>needed to</u> or <u>desired for</u> the Program Guide?

- Please Review:

  – Program Information

  – General Education Course Selections (if applicable)

  – Program Course Catalog Information

  – Program of Study

Program Guides – Information Review

- Mission statement

  – Does it accurately state the purpose and goals of the program?

- Description

  – Does it clearly portray the nature of the program and any unique characteristics (i.e. embedded certificates, industry certifications, program accreditations, etc.)?

Program Guides – General Ed. Review

- ## General Education Courses *(if applicable)*

  - – Are the selection of courses aligned with the academic knowledge students need to be successful in the related field(s)/occupations?

    - Must be a minimum of 15 credit hours for A.S. programs *(F.A.C. 6A-10.024)*
    - Must include ENC1101 and a Math Core course

  - – Do the selection of courses allow for seamless transition to the Baccalaureate level (if applicable)?

Program Guides – Course Reqs. Review

- Program Specific Course Requirements

  - Are the courses relevant to the academic and technical skills required in the related field(s)/occupation(s)?

  - Are there any required courses offered by another department? If so, consult with that department on upcoming changes (if any).

  - Are there any courses that have not been offered in over 5 years?

Program Guides – Course Info. Review

- Program Specific Course Catalog Information

  - Is the course description accurate?

  - Are the course prefix, number and/or title relevant?

  - Are the term offerings up-to-date?

  - Are the prerequisite and corequisite course assignments appropriate to what students need to know to be successful in the requisite *(required)* course?

Program Guide – Program of Study Review

- Program of Study

  – Is the sequence of courses structured from foundational to advanced content, as appropriate?

  – Does the sequence align with course, term offerings?

  – Does the sequence align with course, prerequisite/co-requisite assignments?

  – Are there any special notes/information missing, incorrect or desired?