

Bakersfield College

Instructional Program Level SLO and Assessment Plan

BC Mission: With its heritage as a foundation and an eye toward the future, Bakersfield College provides the high quality education necessary for our socially and ethnically diverse students--whether they be vocational, transfer-oriented, developmental, or some combination of these--to thrive in a rapidly changing world. We will accomplish our mission by:

1. Establishing strong connections with our student and business communities
2. Understanding the needs of our diverse student population
3. Responding to student and community needs with efficiency and flexibility
4. Honoring our long heritage of community involvement
5. Remaining vigilant in scanning our present and future environment within which we operate
6. Promoting tolerance and patience with all our stakeholders

Program Mission: FACE Culinary Arts Food and Nutrition Program Philosophy: The Bakersfield College Food and Nutrition Program offers a program of study that integrates theoretical and practical coursework to prepare the student for the Food Service workforce. Completion of the appropriate courses can lead to an Associate Degree and/or Certificate in Culinary Arts, Food Management, Child Nutrition Management and Dietetic Services.

Students who participate in these courses gain an understanding of nutrition, production techniques, and management procedures. The program emphasizes a hands-on curriculum, which is utilized in the Food and Nutrition Program's student-operated restaurant, The Renegade Room, Basic techniques are a prerequisite to a successful career in the Food Service industry.

GE	SLO	Assessment Plan (Describe)	Course Matrix												Results/ Decisions
			FDSV B50	FDSV B51	FDSV B52	FDSV 55A	FDSV 55B	FDSV 55C	FDSV 55D	FDSV 55F	FDSV 55I	NUTR 10	FDSV 59	WEXP	
	SLO #1: Student will be able to practice proper basic principles of food safety (sanitation) and their application to food service operations and procedures.	1) Successful completion of the National Restaurant Assoc.'s ServeSafe Exam. 2) Capstone Projects-Proper application of sanitation/safety principles in the Renegade Room Restaurant.			I	I	I	D	D	D	M			M	1) The Culinary Arts Faculty met to discuss the percentage of NRA ServSafe certification certificate award in the spring 2009 and the fall 2009. 74 students took the certification exam and 41 passed, for 55% success rate. The faculty discussed strategies to increase the success rate to 70%. 2) The faculty discussed the evaluation process for sanitation techniques in the Renegade Room Restaurant. The result/goal is Kern County Environmental Health Services Department. <u>Participants:</u> Chef Patrick Coyle, Chef Suzanne Davis, Matt Constantine.

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	SOL #2: Student will be able to practice the principles and methods of food preparation emphasizing use of standardized recipes. Industry production standards, and development of work skills.	1) Projects: Weekly evaluation of proper application of cooking techniques of items prepared in the Renegade Room Restaurant. 2) Portfolios: Recipes, pictures, certificates of work completed in the Food and Nutrition Program to provide potential employers. 3) Successful completion of the National Restaurant Associations Pro-Management Cooking Exam.				I-D	I-D	D	D	I-D	M			M	1) The instructional Faculty updated the lab/Restaurant Evaluation form in the fall 2009 semester. The evaluation process now flexes more "hands on training" requirements in each lab. Also, minimum standards are recommended for advance lab class. The results are students have a better understanding of the industry standards required for the work force. 2) Portfolios - This has been a very successful assessment tool. The students are now using their portfolios when they enter the workforce by showing their portfolios to potential employers. 3) The NRA has discontinued the Pro-Management program. The Culinary Arts Faculty now have set strategies to have students complete and request their Culinary Arts Certificate from BC. Too many students do not complete their certificates because of job opportunities they receive from program. <u>Participants:</u> Chef Patrick Coyle, Chef Suzanne Davis, Chef Ray Ingram
	SOL #3: Student will be able to perform dining room service function using a variety of types of service and demonstrate and understanding of quality customer service.	1) Capstone Projects: Weekly evaluation of proper service techniques and customer service methods by chef instructor.						I-D	D		M			M	Capstone Project: The Culinary Arts Faculty in its discussion of the program believe the dining room customer service component is a valued part of the program. A special event project addressing a catering event, from customer service, set-up menu, and production has been added to FDSV 55D class. <u>Participants:</u> Teaching Assistant - Jana Fidler-Wiggers, Instructor - Chef William P. Coyle, Instructor - Chef Suzanne Davis.

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SLO #4 Student will be able to maximize nutrient retention in food preparation and storage and application of nutritional principles in menu planning.	1) Capstone Projects: Weekly evaluations of proper cooking techniques by chef instructor. 2) Portfolios: recipes, menus and Nutritional analysis of work completed to be presented to employers.					I	I	D	D	I-D		I-D			<p>The Culinary Arts Program assessment was done on 5/16/11 with Professors Davis, Coyle and Carter. The courses assessed were Food Service B50; Introduction to Food Service, Math component. It was agreed that the academic development math instructor who taught two (2) sections of math in each Food Service B50 class would be requested to return in the school term 2011-2012. Preliminary statistics suggests that the success rate of the math component for the culinary art students vastly improved. Also, in Food Service B50, a realignment of the cuisine project was discussed and recommendations for minor changes were approved.</p> <p>The Culinary Arts faculty assessed Food Service 59. After discussions, the following recommendations were made:</p> <ol style="list-style-type: none"> 1. Due to an increase in students, a formal textbook will be used in the school term 2011-2012 2. Capstone Projects were reviewed and modified to align with industry standards. <p>It has come to our attention from the Chairman of the Curriculum Committee that the rubric for the portfolios in Foodservice 55C and 55D, and lab evaluations rubrics have been posted on a national curriculum website with excellent responses.</p>
SLO #5 Student will be able to demonstrate basic baking principles and to apply fundamentals to the preparation of a variety of products.	1) Capstone Projects: Weekly evaluation of baking product sold to customers in the Renegade Room Restaurant by chef instructor. 2) Portfolios: Recipes, pictures of work completed to present to employers.							D	D	I-D				M	<p>The Culinary Arts Faculty has major concerns about students weakness in measurement techniques and basic math skills need in the bake shop area and in the professional food service industry. The results of the discussions was to reinforce in FDSV 50, Introduction to Food Service, math skills. The program plans to work with the academic development department in adding specialized food service classes to improve culinary arts, student math skills. The FACE department has requested through VTEA funding to start an academic assistance program for FACE department student.</p> <p><u>Participants:</u> Chef Ray Ingram - Pastry Instructor, Chef Patrick Coyle, Chef Suzanne Davis.</p>

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	SLO #6 Student will have an understanding of a supervisor's role and responsibilities in managing a food service operation.	1) Capstone Projects: Plan, produce cost and supervise production of a menu to be used in the Renegade Room Restaurant. 2) Portfolios: Menu, pictures, certificates of completed work to be presented to employers. 3) Successful completion of the National Restaurant Association's Pro-Management Exams in Purchasing Supervision, and Cost Control.							D				I	D	1) The Culinary Arts Faculty after discussions have been giving students the opportunity to plan menus, purchase food, and produce the food for the Renegade Room Restaurant and special events. 2) Portfolio still required. 3) NRA has discontinued the Pro-Management program. <u>Participants:</u> Chef Patrick Coyle, Chef Suzanne Davis