



Assessment Report

PART 1: CONTACT & PROGRAM IDENTIFICATION

Report Year and Contact Information:					
<u>2019-2020</u>	<u>Nicholas Jones</u>	<u>njones37@cnm.edu</u>			
Academic Year	Contact Person	Email			

Name of Program:	Courses:				
Brewing and Beverage Mgmt.	BEV 1100	BEV 1110	BEV 1130	BEV 1140	BEV 1192

PART 2: PROGRAM SUMMARY

Provide a high-level review of the program to include highlights, successes, challenges, significant changes, and significant resources needed to support the program.
<p>The BEV program has worked hard to procure additional laboratory equipment to better prepare our students for industry, including a keg washer, hop pelletizer, dissolved oxygen meter, alcolyzer, and numerous other pieces of laboratory equipment. Graduates continue to succeed in the Industry, and many graduates who have been working in the industry have moved into managerial roles as well as recent graduates entering the Industry through entry-level positions. One challenge remains a lack of true commercial-scale brewing equipment, but this challenge is currently being addressed through the construction of a new brewing lab.</p>

Part 3: DATA REVIEW

Program Data (Each Review Year is defined as Summer, Fall, and Spring terms)	Review Year 19-20	Review Year 18-19	Review Year 17-18
Annual number of graduate awards is greater than 10	4	2	6
Number of declared majors	37	32	56
Average class size	12	12	12
Annual Average class retention rate is 70% or above (SAGE 65%)	92%	93%	95%
Annual C-Pass rate for coursework is 60% or above	76%	88%	82%
Average class fill rate at 60% or above capacity within a term or over a year	70%	64%	65%
Transfer numbers/percent	NA	0 (0%)	0 (0%)
Full-time to part-time faculty ratio	11: 5	9: 6	6: 9

Summarize how your program met or did not meet the target measures based on the data above.

For academic years 2017-18, 2018-19, and 2019-20, the number of students who passed the capstone brewing class (BEV 1140) are 18, 18, and 15, respectively. Note that the 2019-20 count does not contain students with unresolved incompletes due to the COVID-19 pandemic. BEV 1140 is a course that is offered at least every fall and spring semester. These numbers would lead one to expect much higher graduation rates than those represented in the data above.

I believe that students are having difficulty enrolling in courses that are only offered once per year, particularly BEV 2160 which has BEV 1160 as a prerequisite. Sometimes, students will take BEV 1160 in the same semester that 2160 is offered and will therefore be prevented from graduating for a full year since BEV 2160 would not be offered again for another year. Many such students end up landing a job in the brewing industry in the meantime and then do not return to CNM to graduate since they have already found employment in the brewing industry and/or no longer have time to devote to taking classes at CNM.

Also, OSH 2016 has proven to be a very problematic course as well. Its offering has been very inconsistent, and some students are ready to graduate except for this one course that has not been offered for quite some time now.

In terms of students successfully finding careers in the brewing industry, here are some numbers that I can personally attest to:

2017-18: 8 assistant brewers, 5 head brewers, 3 brewery owners, 1 brew lab tech, 1 brewery general manager

2018-19: 1 head brewer, 3 assistant brewers, 1 brew lab tech

2019-2020: 1 assistant brewer, 1 head brewer

Note that all students listed above passed BEV 1140. 2017-18 numbers include spring 2017 which was first semester that BEV 1140 was offered. Job descriptions reflect highest job title attained up to now based upon my own personal knowledge. It is quite possible that more recent students have found jobs in the industry and I just have not bumped into them out there yet.

I am very proud of our students, and I am looking forward to marketing our amazing program once our expansion is complete so that we can really increase enrolment and graduation numbers.

Part 4: PROGRAM LEARNING OUTCOME ANALYSIS.

Learning Outcome	Population or Course(s) Assessed	Assessment Methods	Summary of Assessment Results
Demonstrate competency in brewing science and brewhouse operations, Analyze and control beverages for quality, demonstrate knowledge of best practices in brewing and beverage industry, Demonstrate competency in draught system design and maintenance.	BEV 1100	Final Exam, Test or quiz, Practical exam, and Certification exam.	36 students took CBS exam. 31 earned their certificate. 5 did not earn their certificate. This is a success rate of 86%.
Demonstrate knowledge of best practices in brewing and beverage industry	BEV 1110	Final Exam, Test or quiz, and Certification exam.	29 students attempted to earn at least 80% of their BA Safety Certifications. 28 earned at least 80% of their BA Safety Certificates. 1 did not earn at least 80% of their BA Safety Certificates. This is a success rate of 97%.

Interpretation of Assessment findings
We have accomplished our goals regarding these assessments.

Part 6: ADDITIONAL ACTION PLAN IN SUPPORT OF STUDENT LEARNING (IF APPROPRIATE)

Upcoming year	Changes planned for the upcoming year	Data motivating this change
2020-2021	Keep up the good work	Met all goals
2020-2021		
2020-2021		

Please Select all the following that characterize the types of changes described in the above action plan:

- Assessment criteria revision
- Assessment methodology revision
- Assignment revision
- Budgetary reallocation
- Change in teaching approach
- Course content revision
- Curricular Revision
- Faculty training/development
- Process revision

Part 6: COMMENTS

Use this section to record any comments, notes, or questions from individuals who reviewed this report.
School Dean:
SAAC Representative: