

**ASSESSMENT CYCLE PLAN
CENTRAL NEW MEXICO COMMUNITY COLLEGE**

Choose **ONE** of the following 3 areas for this assessment plan and insert the name of the general education area, certificate, degree or discipline on the appropriate line:

General Education Area (see definitions, indicate area on appropriate line)

AA/AS _____
AAS _____

Program (note program name on appropriate line)

Certificate Food Service Management
AAS _____
AA _____
AS _____

Discipline Area
(see definitions) _____

1 Provide a list of student learning outcomes for this area or program (you may add more lines if necessary by right clicking and choosing insert row below):

1	Demonstrate the ability to prepare a variety of hot and cold food products according to standard recipes as well as application of basic cooking methods using proper knife, tool, and equipment techniques.
2	Demonstrate hygiene and sanitation standards in a kitchen setting. Describe basic principles of sanitation, safety, and procedures to determine and monitor critical control points in a professional food service setting.
3	Describe the elements of a high quality customer service system; perform dining room service functions using a variety of types of service.
4	Describe and evaluate organizational structures, leadership styles, and personnel management techniques as they apply to a wide variety of hospitality operations.
5	Identify styles, production methods and service of a variety of alcoholic and non-alcoholic beverages; explain laws and procedures related to responsible alcohol service.
6	Describe and evaluate procedures for proper receiving, storage, and control of food and non-food items; apply knowledge and quality standards and regulations to purchasing decisions.
7	Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.

2 Prepare the Preliminary Assessment Cycle for the above student learning outcomes and complete the following chart

Outcome #	When Measured	Where measured (i.e. what course(s))	Measurement tool(s) & Type of tool
1	2011 to 2013	CULN 1010 or 1110	Practical Finals utilizing standardized rubrics (direct)
2	2011 to 2013	CULN 1103 and 1010 or 1110	ServSafe Standardized Exam in CULN 1103 (external); Practical Finals utilizing standardized rubrics (direct)
3	2012 to 2014	HT 1164	HT 1164 Customer Service Exam Score (external); CULN 2212 dining room service assessment by standardized rubric
4	2014 to 2016	HT 2201	HT 2201 ManageFirst Exam (external); HT 2201 Final Project (direct) (tentative)
5	2013 to 2015	HT 1164	ServSafe Alcohol Exam Score (external); HT 1164 Beverage Assessment
6	2013 to 2015	CULN 1103	ServSafe Standardized Exam in CULN 1103 (external); CULN 2215 assessment to be determined
7	2014 to 2016	NUTR 1010	Assessment measures to be determined
8			
9			