Bergen Community College

ASSESSMENT REPORT FORM FOR ACADEMIC PROGRAM

Assessment Period: 2013-2015

Department/Program: Hotel, Restaurant and Hospitality Management

Associate in Applied Science in Hotel/Restaurant/Hospitality-Culinary Entrepreneurship

Department Chair: David Cohen

Department Assessment Liaison: Robert Walljasper

Date Submitted: 12/17/13

Program Description or mission/goal statement of the Department/Program:

This program consists of foundation classes for culinary students or professionals who are looking for alternative ways to earn income in the culinary industry. The program is geared to professionals who want to break out of a particular niche or specialty within the culinary industry, or to students enrolled in traditional cooking and hospitality programs who want broader exposure to the industry than is provided in the typical culinary arts curriculum.

Program Learning Goals/Outcomes:

Students will be prepared to:

- Operate a small a culinary related business
- Understand and apply industry specific laws and regulations
- Read and understand relevant financial statements and industry reports
- Pursue the industry required certifications
- Plan appropriate menus, prepare and present food

SEMESTER 1: CREATING PROGRAM-LEVEL ASSESSMENT PLAN

1. Program Learning Goal(s) or Outcome(s) to be assessed (from the above section):
Plan appropriate menus, prepare and present food
2. Means of Assessment:
2. Weans of Assessment:
Final Practical exam, students prepare entrée with vegetables and starch
Final Practical exam, students prepare layer cake and present for evaluation.
Final Project - students create a food service concept with appropriate menu
■ Feedback from Dean:
SEMESTER 2: DEVELOPING ASSESSMENT TOOL (s) and TIMELINE
3A. Describe or attach assessment tool (s), including sources of data, timeline for data collection and
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SEMESTER 3: COLLECTING AND ANALYZING DATA

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4.	Summary of Results (attach aggregated data table, survey tool, etc., to support the summary
5.	Recommendations for Improvement:
•	Feedback from Dean:
SE	MESTER 4: CLOSING THE LOOP AND SHARING KNOWLEDGE
6.	Use of Results:
•	Feedback from CIE: