

**Culinary Arts Technology
Program and Core Objectives Summary
May 2004**

OBJECTIVE TYPE & No.	OBJECTIVE DESCRIPTION	FORMATIVE ASSESSMENT	SUMMATIVE ASSESSMENT
Core 1	Effectively communicate electronically, verbally, and in writing	74% or higher on essay/portfolio in ENGL 1033 Tech Writing 1 or ENGL 1113 Freshman Comp I	74% or higher on a Bread/Pastry portfolio in Bread and Pastry Production CUA 1325
Core 2	Demonstrate logical, systematic problem-solving techniques	74% or higher on MATH 1513 College Algebra or MATH 2003 Business Math Comprehensive Exam	74% or higher on a portfolio of all assignments and exams in Culinary Capstone CUA 2624
Core 3	Develop and display a sense of personal, social and professional ethics	74% or higher on Professional Interview Code of Ethics Analysis in PHIL 1213 Ethics	74% or higher in Culinary Internship CUA 2808
Core 4	Explain the cultural heritage and primary elements of the history and government of the U.S. and its people, especially as it impacts one's industry or field of study	74% or higher on HIST1483 U.S. History to 1865, HIST1493 U.S. History since 1865, or POLS1113 U.S. Government Comprehensive Exam	74% or higher on the final exam in Culinary Concepts CUA 1173
Core 5	Access and use technology appropriate to one's industry or field of study	74% or higher on GTBT 1173 Info Tech & Applications Comprehensive Exam	74% or higher on the final hands-on assessment in Culinary Applications II CUA 2225
Program 1	Follow safety policies and procedures as defined by industry	74% or higher on a portfolio of all hands-on assignments and exams in Skill Development I CUA 1184	74% or higher on a portfolio of all hands-on assignments and exams in Food Safety CUA 1201
Program 2	Develop proficiency in classic and contemporary culinary techniques	74% or higher on a portfolio of all hands-on assignments and exams in Skills Development II CUA 1284	74% or higher on a portfolio of all hands-on assignments and exams in Culinary Applications II CUA 2225
Program 3	Prepare American, Regional, Asian, European and other international dishes	74% or higher on a portfolio of all hands-on assignments and exams in Skills Development II CUA 1284	74% or higher on a portfolio of all hands-on assignments and exams in Culinary Applications II CUA 2225
Program 4	Demonstrate having learned basic baking, pastry and catering skills	74% or higher on a hands-on practical assessment in Bread and Pastry Production CUA 1325	74% or higher on the final written exam in Culinary Capstone CUA 2624
Program 5	Explore nutrition, menu development, food safety, cost controls, and develop written communications skills	74% or higher on a mid-term exam in Culinary Concepts CUA 1173	74% or higher on the final exam in Dining Room Operation CUA 2514

Note: Formative assessment of Core Objectives #1-5 is conducted in A&S and IT.