



Academic year 2024-2025  
BS in Hospitality Administration - BS-HOSA Learning Outcomes

Professional Ability **MET**

Hospitality students will successfully practice learned skills, techniques, and knowledge during their lab courses. The performance evaluation provides an assessment of individual performance and content knowledge areas.

Rationale: Students should apply, and practice learned skills, techniques, and knowledge during lab courses to meet program standards before graduation and effectively contribute to the hospitality industry.

MEASURES	RESULTS	ACTIONS
<p><b>Progression of Professional Abilities</b></p> <p>Data for this outcome will be collected from a course assignment for the mid-point lab practical (metric 1) and a final lab practical (metric 2). A derived score will be calculated from the assignments across all lab courses will provide an overall performance assessment by the instructor. The instructor will review the scores to determine if progress has been made by the students at the end of each lab course to ensure minimum standards are maintained as part of ongoing program improvement processes. Data will be collected following completion of the Spring semester.</p> <p><i>Commercial Baking: HOSP 2303</i></p> <p><b>Target</b></p> <p>Metric 1: 75% of the HOSP students will achieve a score of 80 or above on the mid-point lab practical. Metric 2: 85% of the HOSP students will achieve a score of 80 or above on the final lab practical.</p>	<p><b>MET</b></p> <p>Progression of Professional Abilities</p> <p>■ Met</p>  <p>0%100%</p> <p><i>Values are not shown when too close to each other. Click or use arrow keys to see details.</i></p> <p>Met:100%</p> <p>Met Total:100%</p> <p>Not Met Total:</p> <p><b>Analysis</b></p> <p>Target: 75% of the HOSP students will achieve a score of 80 or above on the mid-point lab practical. Metric 2: 85% of the HOSP students will achieve a score of 80 or above on the final lab practical. Data for this outcome will be collected from a course assignment for the mid-point lab practical (metric 1) and a final lab practical (metric 2). A derived score will be calculated from the assignments across all lab courses will provide an overall performance assessment by the instructor. The instructor will review the scores to determine if progress has been made by the students at the end of each lab course to ensure minimum standards are maintained as part of ongoing program improvement processes. Data was collected following completion of the Spring semester. Target was met during the Fall 2303 course. There were a total of 10 HOSP students in the course. 90% (9 out of 10) students scored 80 or above on the mid-point practical. 100% of the HOSP (10 out of 10) students scored 80 or above on the final lab practical.</p>	<p>No actions have been added.</p>
<p><b>Practical Application &amp; Skills</b></p> <p>Indirect - Overall Course Grade</p> <p><i>Commercial Baking: HOSP 2303</i></p>	<p><b>MET</b></p> <p>Practical Application &amp; Skills</p> <p>■ Exceeded ■ Met</p> 	<p>No actions have been added.</p>

Target	<div><div></div></div> <div>0%100%</div> <div>Values are not shown when too close to each other. Click or use arrow keys to see details.</div> <div>Exceeded: 80% Met: 20%</div> <div>Met Total: 100% Not Met Total:</div> <div>Analysis</div> <div>100% (10 out of 10) of the students who completed the course in Fall of 2024 achieved a score of B or above indicating a progression of learning in practical application and skill levels. Of the ten students, 2 received course grades of B and 8 received course grades of A.</div>	
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Conclusion


The BS in Hospitality Administration program has undergone several changes during the past several years with two of the 3 faculty retiring. One new chef faculty member was hired. In addition to the retirements the program has struggled to recover from the impacts of COVID on the hospitality industry. However, the program is starting to see student enrollment and retention for the first time in 5 years. Due to these factors and now being able to track data, the outcome should remove the same for at least 2 more years to have a solid foundation on the data trends to evaluate.

Teamwork and Initiative MET

Hospitality students in HOSP 1315, Basic Foods, will complete two practical labs through teams. Teamwork contributions will be measured using the average grade performance on the lab projects.

Rationale: Students should achieve appropriate teamwork skills to meet program standards before graduation and effectively contribute to the hospitality industry.

MEASURES	RESULTS	ACTIONS
<div>Teamwork Assignment Rubric</div> <div>Data for the assessment method will be obtained from an assignment rubric used to collect the data on the two teamwork lab practicals and a peer evaluation will be utilized to assess individual teamwork contribution. The first metric will be the mean score obtained on two group projects. The second metric will be the score obtained from the peer evaluation. The course instructor will review rubrics and peer evaluations to determine if minimum standards are maintained as part of ongoing program improvement processes. Data for this outcome will be collected following completion of the Spring semester.</div> <div>Direct - Assignment</div> <div>Basic Foods: HOSP 1315</div> <div>Target</div>	<div>MET</div> <div>Teamwork Assignment Rubric</div> <div><div>MetNot Met</div><div></div><div>0%100%</div><div>Met: 85% Not Met: 15%</div><div>Met Total: 85% Not Met Total: 15%</div><div>Analysis</div><div>Target: 80% of the students will achieve a mean score 75% or higher score (out of 100%) on the two group lab practical assignments.</div></div>	<div>No actions have been added.</div>

<p>Metric 1: 80% of the students will achieve a mean score 75% or higher score (out of 100%) on the two group lab practical assignments.</p>	<p>Data for the assessment method will be obtained from an assignment rubric used to collect the data on the two teamwork lab practicals and a peer evaluation will be utilized to assess individual teamwork contribution. The first metric will be the mean score obtained on two group projects. The second metric will be the score obtained from the peer evaluation. The course instructor will review rubrics and peer evaluations to determine if minimum standards are maintained as part of ongoing program improvement processes. Data for this outcome will be collected following completion of the Spring semester. The HOSP 1315 course was taught in both Fall and Spring of the AY. This course serves as an introduction course and is required for 3 majors in the department. The enrollment between the two courses indicated there were no HOSP majors in the Fall course. In the Spring course, there were 13 students. Of the 13 students, 7 students made an A in the course, 2 Bs, 2 Cs, and 2 Fs. Based on the assignment scores, the target was met with 85% (11 out of 13) of the students achieving a mean score of 75% or higher on the lab practical assignments.</p>	
<p><b>Peer Evaluation</b></p> <p>Data for the assessment method will be obtained from an assignment rubric used to collect the data on the two teamwork lab practicals and a peer evaluation will be utilized to assess individual teamwork contribution. The first metric will be the mean score obtained on two group projects. The second metric will be the score obtained from the peer evaluation. The course instructor will review rubrics and peer evaluations to determine if minimum standards are maintained as part of ongoing program improvement processes. Data for this outcome will be collected following completion of the Spring semester.</p> <p>Indirect - Other</p> <p><i>Basic Foods: HOSP 1315</i></p> <p><b>Target</b></p> <p>75% of students will score a 3 or higher on the peer evaluation component of the lab practical assignments.</p>	<p><b>NOT MET</b></p> <p>Peer Evaluation</p> <p>■ Not Met</p>  <p>0%100%</p> <p><small>Values are not shown when too close to each other. Click or use arrow keys to see details.</small></p> <p>Not Met: 100%</p> <p>Met Total:</p> <p>Not Met Total: 100%</p> <p><b>Analysis</b></p> <p>75% of students will score a 3 or higher on the peer evaluation component of the lab practical assignments. Data for the assessment method will be obtained from an assignment rubric used to collect the data on the two teamwork lab practicals and a peer evaluation will be utilized to assess individual teamwork contribution. The first metric will be the mean score obtained on two group projects. The second metric will be the score obtained from the peer evaluation. The course instructor will review rubrics and peer evaluations to determine if minimum</p>	<p><b>Gather Additional Data</b></p> <p>IN PROGRESS</p> <p>The second measure was not implemented as planned for the AY 24-25. However, it will be implemented for the AY 25-26.</p>

	standards are maintained as part of ongoing program improvement processes. Data for this outcome will be collected following completion of the Spring semester. The peer evaluation was not implemented in the course for the Fall or Spring semester. It will be implemented for AY 25-26.	
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Conclusion

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Critical Analysis & Contribution MET

Hospitality students will demonstrate critical knowledge to understand and analyze financial statements produced for a business entity for the purposes of control, profitability, investment, and performance analysis.

Rationale: Students should demonstrate critical knowledge through food and beverage controls to meet program standards before graduation and effectively contribute to the hospitality industry.

MEASURES	RESULTS	ACTIONS
<p><b>Marketing Plan Assignment</b></p> <p>Data for the assessment method will be obtained from an assignment rubric used to collect the data on a marketing plan assignment. The first metric will be the score obtained on the marketing plan assignment. The second metric will be the score obtained the on the final paper. Data for this outcome will be collected following completion of the Spring semester HOSP 4314 Marketing course</p> <p>Direct - Assignment</p> <p><i>Hospitality Marketing: HOSP 4314</i></p> <p><b>Target</b></p> <p>Metric 1: A score of 70% (out of 100%) on the marketing plan Metric 2: A score of 70% (out of 100%) on the final paper</p>	<p><b>NOT MET</b></p> <p><b>Analysis</b></p> <p>The course was not offered as planned for the Spring 2025 semester due to not enough students needing the course.</p>	<p><b>Gather Additional Data</b></p> <p><b>IN PROGRESS</b></p> <p>The course will be scheduled for Spring 2025 due to students being retained and progressing through the program as planned on their term by term.</p>
<p><b>Critical Knowledge &amp; Financial Analysis</b></p> <p>Data for the assessment method will be obtained from exam scores used to collect the data on financial analysis critical skills. The first metric will be the score obtained on the financial analysis mid-term. The second metric will be the score obtained the on the final exam. Data for this outcome will be collected following completion of the Spring semester.</p>	<p><b>MET</b></p> <p>Critical Knowledge &amp; Financial Analysis</p> <p>■ Met</p>  <p>0% 100%</p> <p><i>Values are not shown when too close to each other. Click or use arrow keys to see details.</i></p>	<p>No actions have been added.</p>

Direct - Exam (Course)  <i>Food and Beverage Controls: HOSP 3314</i>  <b>Target</b>  Metric 1: 75% of the students will achieve a score of 70% or above on mid-term analysis exam. Metric 2: 85% of the students will achieve a score of 70% or above on final analysis exam.	<b>Met:</b> 100%  <b>Met Total:</b> 100% <b>Not Met Total:</b>  <b>Analysis</b>  Data for the assessment method will be obtained from exam scores used to collect the data on financial analysis critical skills. The first metric will be the score obtained on the financial analysis mid-term. The second metric will be the score obtained the on the final exam. Data for this outcome will be collected following completion of the Spring semester.	
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