

Professional Ability

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
Progression of Professional Abilities 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. <i>Commercial Baking: HOSP 2303</i> Target Metric 1: 75% of the HOSP students will	NOT MET Analysis 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 not met during the Fall 2025 course. There were a total of 10 HOSP students in the course. 30% (3 out of 10) students scored 80 or above on the mid-point practical. 50% of the HOSP (5 out of 10) students scored 80 or above on the final lab practical.	<i>No actions have been added.</i>

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.		
Practical Application & Skills Indirect - Overall Course Grade <i>Commercial Baking: HOSP 2303</i> Target 80% of the students who complete the course will achieve a score of B or above indicating a progression of learning in practical application and skill levels.	MET Analysis 100% (10 out of 10) of the students who completed the course in Fall of 2025 achieved a score of B or above indicating a progression of learning in practical application and skill levels. Of the ten students, 6 received course grades of B and 4 received course grades of A.	<i>No actions have been added.</i>

Teamwork and Initiative

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
Teamwork Assignment Rubric 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	MET Analysis Target: 80% of the students will achieve a mean score 75% or higher score (out of 100%) on the two group 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 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	<i>No actions have been added.</i>

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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. Direct - Assignment <i>Basic Foods:</i> <i>HOSP 1315</i> Target 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.	HOSP majors in the Fall course. In the Spring course, there were 21 students. Of the 21 students, 11 students made an A in the course, 6 Bs, 3 Cs, and 1 D. Based on the assignment scores, the target was met with 90% (16 out of 21) of the students achieving a mean score of 75% or higher on the lab practical assignments.	
Peer Evaluation 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	MET Analysis 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 standards are maintained as part of ongoing program improvement processes. Data for this outcome will be collected following completion of the Spring semester. Data was collected for 21 students following the completion of the Spring semester. Of the total enrolled, 16 students (76.2%) scored a 3 or higher on the peer evaluation component of the teamwork lab practical assignments. Because this exceeds the benchmark goal of 75%, the assessment target was successfully met. The course instructor will continue to review these rubrics and peer evaluations to ensure minimum standards are maintained for ongoing program improvement.	<i>No actions have been added.</i>

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. Indirect - Other <i>Basic Foods:</i> <i>HOSP 1315</i> Target 75% of students will score a 3 or higher on the peer evaluation component of the lab practical assignments.		
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Critical Analysis & Contribution

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
Marketing Plan Assignment 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 Direct - Assignment <i>Hospitality Marketing: HOSP 4314</i> Target 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	Analysis This class was not taught.	<i>No actions have been added.</i>

Critical Knowledge & Financial Analysis 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. Direct - Exam (Course) <i>Food and Beverage Controls: HOSP 3314</i> Target 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.	NOT MET Analysis While the students demonstrated flawless mastery during the mid-term stage (Test 2 reaching 100% compliance), performance noticeably dropped by the final exam stage. Test 4 saw a substantial drop-off in achievement, with 13 out of 28 students failing to reach the 70% marker 4 of which did not open or attempt the test.	<i>No actions have been added.</i>
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