

**2022 ANNUAL ACADEMIC ASSESSMENT REPORT FORM  
(Due October 15 to the dean)**

The Faculty Senate Academic Assessment Committee (AAC) is committed to a vision of assessment that leads to continuous program improvements and benefits students. Annual assessment reporting informs decision making and resource allocation aimed at improving student learning and success. It also enables the AAC to analyze assessment across the institution and to respond to UA System, Board of Regents, legislative, and Northwest Commission on Colleges and Universities (NWCCU) requests. We thank you for your continued support of and participation in this annual activity.

Starting in Spring 2021, UAA moved to one academic assessment reporting mechanism. The below form merges and streamlines the former Annual Academic Assessment Survey and the Annual Academic Assessment Report. It also incorporates questions about how academic programs contribute to student achievement of institutional core competencies and to student success.

**This annual report will be due to the dean on October 15. Programs with suspended admissions and new programs in the first year of implementation are not required to complete this form.**

These reports are public documents and will be posted on the assessment website. Responses are to be narrative only, and must be ADA- and FERPA-compliant. Do not embed any links, including to webpages or other documents. To be FERPA-compliant, do not include the names of any current or former students. Rather, use statements such as, "In AY22 four program graduates were accepted to graduate programs in the field." Programs with specialized accreditation or other external recognitions must comply with restrictions regarding what can be published, as per the accreditor or external organization. Do not include appendices. Appendices to this form will not be accepted.

The form uses narrative, text, and drop-down boxes. Narrative boxes have a character limit, which includes spaces. When using text and drop-down boxes, if you want to undo an answer, press "Control-Z" or "Command-Z."

*Note:* To ensure the fillable fields function correctly, the form must be completed in Microsoft Word. It will not function properly in Google Docs. Programs that wish to record collaborative discussion of the report might consider creating a separate document to take notes, before entering final responses in the official fillable form.

For technical assistance with this form, email Academic Affairs ([uaa.oaa@alaska.edu](mailto:uaa.oaa@alaska.edu)).

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### PROGRAM SECTION (Due to the dean on October 15)

*After completing the Program Section, the program should email this form to the dean, with a copy to the appropriate community campus director(s) if the program is delivered on a community campus.*

**Submission date:** 11/2/2022

**Submitted by:** Riza Brown, Asst. Professor, Culinary Arts & Hospitality, CTC

**Program(s) covered in this report:** Culinary Arts AAS

*(Programs with suspended admissions and new programs in the first year of implementation are not required to complete this form.)*

If you selected "Other" above, please identify. (100 characters or less)

**College:** Community and Technical College

**Campuses where the program(s) is delivered:**  Anchorage  KOD  KPC  MSC  PWSC

**Specialized accrediting agency (if applicable):** American Culinary Federation Education Foundation Accrediting Commission

**If explanation is necessary, such as only some of the certificates and degrees are covered by the specialized accreditation, briefly describe:** Just the AAS

### INSTITUTIONAL STUDENT LEARNING CORE COMPETENCIES

In 2020, UAA launched a consensus-based, deliberative process to identify the key skillsets that help students achieve academic and post-graduation success. After a year-long process that included students, faculty, staff, administrators, alumni, and employers, the UAA community identified four core competencies at the heart of a quality UAA education. Students develop mastery of these competencies through curricular (e.g., courses), co-curricular (e.g., internships, conferences), and extra-curricular (e.g., student clubs) learning experiences.

After the stakeholder-based process in AY20, UAA is phasing in the integration of the core competencies into ongoing processes, including program student learning outcomes assessment. Personal, Professional, and Community Responsibility (PPCR) was integrated into the AY21 Annual Academic Assessment Report. The AY22 Annual Academic Assessment Report now also integrates Effective Communication.

Question #1 below is designed to engage program faculty in thinking about how they can or already do promote student learning in these two core competencies.

1. **A. *Personal, Professional, and Community Responsibility: The knowledge and skills necessary to promote personal flourishing, professional excellence, and community engagement.***

- **If last year you provided your program's current or planned example of an intentionally designed course, assignment, or activity that develops and showcases the student learning in this core competency, please discuss that implementation and any observations you have regarding how well it is working. (500 characters or less)**

Last year, I mentioned that our lab classes (kitchen, bakery, and dining room) are perfect incubators for all three of these core competencies. Students learn personal flourishing through daily challenges that are faced and overcome. Professional excellence is nurtured through industry-approved standards and community engagement is fostered through our broad network of partnerships with business owners, chefs, bakers, mentors, internship opportunities and more.

- **If last year you *did not* identify a current or planned example of an intentionally designed course, assignment, or activity that provides students the opportunity to develop and showcase this core competency, please identify one now. (500 characters or less)**

**B. *Effective Communication: The knowledge and skills necessary to engage in effective communication in diverse contexts and formats.***

- **What would you hope a student would say if asked where in your program or support service they had the opportunity to develop proficiency in this core competency? (500 characters or less)**

Effective communication is an incredibly important skill that is cultivated in many ways in our program. We begin this education in one of our core classes, Hospitality Trends. The students are tasked with showing proficiency in a variety of techniques; writing letters to mentors, giving oral presentations, creating biographies, cover letters, and other interview-focused material, and also learning how to communicate effectively by watching guest speakers deliver lectures.

- **Provide your program's current or planned example(s) of an intentionally designed course, assignment, or activity that showcases the student learning in this core competency. (500 characters or less)**

In Hospitality Trends, students are asked to create a video project that communicates to their viewers a key skill, technique, or culinary narrative. They spend time researching how to convey information clearly and concisely, as well as how to disseminate that information to a diverse audience in an educational but entertaining manner. We have industry leaders speak to the class so they can judge for themselves what traits and techniques make an effective communicator.

## PROGRAM STUDENT LEARNING OUTCOMES

2. Please list the Program Student Learning Outcomes your program assessed in AY22. For each outcome, indicate one of the following: Exceeded faculty expectations, Met faculty expectations, or Did not meet faculty expectations.

*Example: Communicate effectively in a variety of contexts and formats – Exceeded faculty expectations.*

- Apply theories and concepts of baking and demonstrate required techniques in commercial a bakery - met expectations
- Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen - met expectations
- Demonstrate proficiency in sanitation and safety codes and apply procedures necessary to maintain a safe foodservice facility - met expectations
- Analyze food cost and implement necessary controls to maintain costs and ensure profitability - met expectations
- Demonstrate the ability to use human resource management and facility operation management to ensure customer service and profitability - met expectations

3. Describe your assessment process in AY22 for these Program Student Learning Outcomes, including the collection of data, analysis of data, and faculty (and other, e.g., advisory board) conversations around the findings. (750 characters or less)

We are currently changing our data collection tools with those already in place for our accreditation. This will allow us to align our assessment processes. Students must pass the National ServSafe certification before starting the lab courses in culinary and baking. The required pass rate is 70%. This gives us some analytics to reteach certain areas prior to students starting in the lab courses. The lab evaluations are based on competencies of our accreditation through the American Culinary Federation (ACF). We are eliminating the pre- and post-test tool for the OECs as this data is gathered more comprehensively through scheduled check-ins throughout the semester. At the end of the program, we administer employer and alumni survey.

4. What are the findings and what do they tell the faculty about student learning in your program? (750 characters or less)

Last year, we decided to start transitioning some classes to evenings in order to better accommodate those who are interested in moving from a day job to the hospitality industry. We have found that student enrollment, attendance, and engagement have all improved. This may be due to a number of factors – the pandemic winding down, increased social media presence, an uptick in employees quitting their current jobs and training for jobs in a different sector – but the change in time has definitely had an impact, according to many students that approved of the change in schedule.

5. **Based on the findings, did the faculty make any recommendations for changes to improve student achievement of the Program Student Learning Outcomes? Please describe the recommended action, what improvement in student learning the program hopes to see with this change, the proposed timeline, and how the program will know if the change has worked. If no recommendations for changes were made, please explain that decision. (750 Characters or less)**

We recommend the following metric changes for data collection for the AAS in Culinary Arts: ServSafe Exam results, Lab Evaluations, and Student ACF Certification rates. By ensuring that more of our students become certified with our affiliated accrediting body, we can more closely align with the most up-to-date criteria for professionals in our industry. We hope to implement these changes by the end of the academic year. By monitoring the numbers of students who get certified, we are able to see how our program has prepared them for a commitment to further education and increased legitimacy.

### PROGRAM IMPROVEMENTS AND ASSESSING IMPACT ON STUDENT LEARNING

6. **In the past academic year, how did your program use the results of previous assessment cycles to make changes intended to improve student achievement of the Program Student Learning Outcomes? Please check all that apply.**

- Course curriculum changes
- Course prerequisite changes
- Changes in teaching methods
- Changes in advising
- Degree requirement changes
- Degree course sequencing
- Course enrollment changes (e.g., course capacity, grading structure [pass/fail, A-F])
- Changes in program policies/procedures
- Changes to Program Student Learning Outcomes (PSLOs)
- College-wide initiatives (e.g., High-Impact Practices)
- Faculty, staff, student development
- Other
- No changes were implemented in AY22.

**If you checked "Other" above, please describe. (100 characters or less)**

7. **Do you have any information about how well these or other past improvements are working? Are they achieving their intended goals? Please include any data or assessment results that help you demonstrate this. (750 characters or less)**

## STUDENT SUCCESS AND THE CLOSING OF EQUITY GAPS

Student success depends on many aspects of a student's experience. On the academic program level, it can relate to correct placement, course sequencing, standardized pre-requisites across sets of courses, the intentional use of high-impact practices, proactive advising, course scheduling practices, etc.

UAA has selected the below metrics as student success metrics for accreditation.

In response to faculty questions and concerns about reporting on these data without more discussion and training, we will spend AY23 exploring together what equity data are and are not, how they can be used responsibly, and what programs can do to close equity gaps in student achievement on the below metrics, as well as to improve overall student achievement on them. UAA has a team participating in the NWCCU Data Equity Fellowship, and that team will help to guide these conversations.

- 8. PROGRAMS ARE NOT REQUIRED TO RESPOND TO QUESTION #8 FOR THEIR REPORT DUE ON OCTOBER 15, 2022. IT IS HERE JUST FOR THEIR REFERENCE. Describe the actions your program is taking to improve student achievement on one or more of the following metrics. Also, describe any resulting improvements in student learning.**

Metric	Definition	Rationale
UNDERGRADUATE COURSE PASS RATES BY COURSE LEVEL (Undergraduate lower-division, undergraduate upper-division).	The percentage of students who receive a passing grade (A, B, C, P) for all undergraduate students in a course offered by a program compared to the same rate calculated for all courses at that level. Based on a 5-year trend. Included in the denominator for undergraduate courses are the grades D, F, W, I, NP, NB. <i>Data source: RPTP end-of-term freeze files. Disaggregate as per accreditation.</i>	Low pass rates are one critical way to identify courses that are barriers to student success and degree completion. Failing key courses correlates with low retention and more major switching. Mitigation strategies can be internal or external to the course itself, including, among other things, the use of high-impact pedagogical practices, appropriate placement, course sequencing, tutoring, and other means to ensure student success within a particular course. This metric and the disaggregation of the data can inform planning, decision making, and the allocation of resources to programs and services designed to mitigate gaps in achievement and equity.

Metric	Definition	Rationale
ANNUAL RETENTION 1 <sup>ST</sup> TO 2 <sup>ND</sup> FALL	Traditional measure of the % of first-time, full-time associate and baccalaureate degree-seeking freshmen who enter in a given fall term and return the following fall. <i>Data source: UA System Warehouse RPTP/DEDMGR end-of-term freeze files. Disaggregate as per accreditation on an annual basis.</i>	Following the student from the 1 <sup>st</sup> fall to 2 <sup>nd</sup> fall can indicate ongoing connections and support inside and outside of the classroom are motivating students to return to continue their studies at the institution. Continuing enrollment is a key factor in completion.
SEMESTERS TO DEGREE – GRADUATE PROGRAMS	The average number of semesters taken by students to complete any graduate degree or graduate certificate program. Determined by students who have graduated from a graduate program as their primary degree. 5-year trend. <i>Data source: UA System Warehouse RPTP/DEDMGR end-of-term freeze files. Disaggregate as per accreditation on an annual basis.</i>	Looking at the number of semesters graduate students take to complete their degrees illustrates how students progress through their degree programs (full-time, part-time, stop-out). This information on student behavior and completion can inform program structure and help the institution support students in a way that honors the time needed for rigorous intellectual engagement and growth and also ensures that students can complete in a timely manner.

9. **Do you have any examples of post-graduate success you want to highlight? For example, major scholarships, the percent of students who pass licensure examinations, the percent of students accepted to graduate programs, the percent in post-graduation employment in the field or a related field. (750 characters or less)**

Many of our students have gone on to own and operate successful businesses, manage bakeries and hospitality operations, work in the health and wellness industry on the culinary side, achieve prestigious positions in hotels and other large operations, and effect positive change in our community on a daily basis.

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**DEAN SECTION (Due to the program on January 15)**

After completing the Dean Section and signing it, the dean should email this form to the program, and copy [uaa\\_oaa@alaska.edu](mailto:uaa_oaa@alaska.edu) for posting. If the program is delivered on one or more community campus, the dean should consult with the appropriate community campus director(s) on the response and copy the appropriate community campus director(s) when emailing the response to the program.

**1. Based on the program's responses above, what guidance and support do you have for the program moving forward? (750 characters or less)**

The Culinary program has been moving forward and showing great improvements over the last year. I would recommend that the program move forward with the equity gap discussion and work with the Dean's office to fit into the larger CTC equity plan. Finally, continue to expand the non-credit options for industry training whenever possible with existing resources.

**2. What is the program doing particularly well in terms of its processes for the assessment and improvement of student learning, for example, the achievement of the Program Student Learning Outcomes, the closing of equity gaps, or addressing the core competencies? (750 characters or less)**

Culinary Arts houses some of the most intense and great student experiences in the university. This is tied directly into the student learning outcomes and by default the core competencies. The internships and well thought out and guided and provide excellent experience and the unit events often lead to an applied experience with professionalism and communication. Additionally, the program should be celebrated for successfully completed a reaccreditation site visit and reaccreditation. The program was given the maximum time between reaccreditation, seven years. Continue to coordinate all of the learning outcomes to reduce faculty burden.

Dean's signature:



Date: 2/3/2023