

Review of Performance: (HTM 165, Fall 2013, 8 students)
 Submitted by: Anna Olivia Dela Cruz

SLO#	Program SLO#	I, D, M	Reflection/Comment
1. Identify and explain basic production facility rules for hygiene, food handling safety and personal safety 1.1 Recall and identify the general safety rules and procedures for operating in production kitchen. 1.2 Explain and recall the process of safe and proper use of basic equipment and tools used in a food production facility. 1.3 Explain and apply the proper food handling safety and personal safety procedures in food production facilities.	1,3	I,D	How many students were successful on this slo.:8/8 At what level were the students successful: I,D Other comments on student learning: How was slo assessed: written quiz, examination and practical application using Blue Plate Kitchen
2. Identify the interdependent components of the standardized food service system. 2.1 Define the importance of utilizing standardization in food production. 2.2 Define and understand the relationship of each stage of the food production cycle in a systematic manner. 2.3 Apply knowledge on basic culinary techniques and skills in a full service public restaurant. 2.4 List the common standard meat	1,3	I,D	How many students were successful on this slo.: 8/8 At what level were the students successful: I,D Other comments on student learning: How was slo assessed: written quiz, examination and practical application using Blue Plate Kitchen

<p>cuts, poultry cuts, and seafood portioning standards.</p> <p>3. Identify the definitions, groups and be able to explain the basic nutrient values of each for food</p> <p>3.1 define and explain the basic nutrient values of each.</p> <p>3.2 define and identify the characteristics of vegetables, fruits, meat, poultry, seafood, dairy products, grains and starches.</p> <p>3.3 Explain the basics of food group combining for optimal nutrition and food group balance.</p>	1,3	1,D	<p>How many students were successful on this slo. : 7/8</p> <p>At what level were the students successful: 1,D</p> <p>Other comments on student learning:</p> <p>How was slo assessed: essay, quizzes, group work, case study</p>
<p>4. Describe the roles of production staff position and other staff in the food production facilities.</p> <p>4.1 Define and identify the roles of all members of the food service facility and role of management and supervision in fulfillment of roles and responsibilities.</p> <p>4.2 Define and explain the types and role of each position in the food production facility.</p> <p>4.3 Explain and demonstrate food production timing.</p>	1,3	1,D	<p>How many students were successful on this slo. : 7/8</p> <p>At what level were the students successful: 1,D</p> <p>Other comments on student learning:</p> <p>How was slo assessed: exam, assignment, quizzes, practical test</p>
<p>5. Value sustainable food production and service techniques.</p> <p>5.1 define and utilize proper service consistently and waste management protocols.</p>	1,3	1,D	<p>How many students were successful on this slo. : 7/8</p> <p>At what level were the students successful: 1,D</p> <p>Other comments on student learning:</p> <p>How was slo assessed: exam, assignment, quizzes, practical test</p>

5.2 Explain and recognize the important use of local produce and meats in production.			
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Additional observations: Textbook used in this course is helpful. The time for laboratory is not enough, students need more time for preparation to truly learn and apply all aspects of cooking. Students need to have basic food preparation class before taking the food fundamentals and quantity cooking course. 8:30 class is not advisable for the time, students having a hard time catching their ride coming to school for a 6:30 morning preparation. Students didn't learn a lot when it comes to cooking. Breakfast is so simple and doesn't apply all types of cooking method.

Special comments: A combination of exam, assignments, quizzes, case study, essay and practical test was used to determine a final grade. Out 8 1 got A, 2 got B's, 4 got C's and 1 got F

Signature: _____

Anna Olivia Dela Cruz, Faculty

Date: December 12, 2013

Please check which of the following were assessed in this course:

Institutional Learning Outcomes:

COM-FSM graduates will demonstrate that they can:

- a. communicate effectively
- b. employ critical thinking *[& problem solving]*
- c. possess specific knowledge and skills in a major discipline or professional program of study
- d. take responsibility and develop skills for learning
- e. interact responsibly with people, cultures, and their environment