

**COURSE SLO ASSESSMENT REPORT, SCC**

Department: Inmate Education Course: VFOOD 010 Institutional Food Preparation

Year: 2012 Semester: Fall

1) Outcome to be assessed	2) Means of assessment and criteria of success	3) Summary of data collected	4) Analysis of data	5) Plan of action/what to do next
<p>A. Prepare a menu and quantify correct amount of ingredients.</p> <p>B. Know the principles of safe food handling.</p> <p>C. Be prepared to pass the examination for ServSafe Food Protection Manager Certification through the National Restaurant Association Education Foundation.</p>	<p>Complete 10 homework handouts</p> <p>Complete the packet on safe food handling with 80% accuracy.</p> <p>Pass the ServSafe Food Protection Manager Certification through the National Restaurant Association Education Foundation, with 75% accuracy.</p>	<p>Of 160 registered students 82 completed the handouts</p> <p>82 completed the safe food handling packet</p> <p>82 passed the ServSafe Certificate test.</p>	<p>This is one of the vocational classes that is retaining the same enrollment and success rate.</p> <p>The pass rate of 51% is only slightly lower than 2011's 56%.</p>	<p>Continue and compare assessment results with 2013 results.</p>