

SLO Performance Report (2019-20)

Program: Agriculture

Date: 08-17-2020

Terms: Spring 2020, Fall 2019, Summer 2019

FDSTB2: Food Customs and Culture

1. Upon successful completion of the course, the student will be able to evaluate and describe the cultural, religious, and psychosocial factors that influence eating patterns, regional flavor profiles, core foods, traditional celebration and fasting in a variety of cultures around the world and in the USA.

CSLO not included in any Assessment Rubric

2. Upon successful completion of the course, the student will be able to apply relevant research and findings regarding food practices and nutrition related health problems of various cultural groups.

CSLO not included in any Assessment Rubric

3. Upon successful completion of the course, the student will be able to differentiate and describe cultural values, health and religious beliefs, and nutrition practices of different cultural groups as applies to the delivery of culturally competent health care.

CSLO not included in any Assessment Rubric

4. Upon successful completion of the course, the student will be able to use critical thinking skills to assess the social, environmental and health impact of contemporary dietary patterns in at least three different cultures.

CSLO not included in any Assessment Rubric

Totals for CSLOs

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

AGRIB49: Agriculture Leadership Training

Upon completion the student will be able to: Demonstrate effective communication skills in an individual or group recruitment presentation.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

2. Upon successful completion of the course, the student will plan, organize and participate in an outreach event for Bakersfield College or for their school or community.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

3. Upon successful completion of the course, the student will describe the dynamics of leadership methods and perform specific roles within leadership development, team building, information gathering, and service skill development activities.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Totals for CSLOs

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

FDSTB1: Introduction to Food Science and Technology

1. Upon successful completion of the course, the student will be able to differentiate and identify career opportunities and requirements related to the food science and technology industry sector with an emphasis on career planning.

CSLO not included in any Assessment Rubric

2. Upon successful completion of the course, the student will be able to evaluate the importance of fundamental employability skills.

CSLO not included in any Assessment Rubric

3. Upon successful completion of the course, the student will be able to demonstrate the function and proper use of laboratory equipment and techniques.

CSLO not included in any Assessment Rubric

4. Upon successful completion of the course the student will be able to apply basic math, chemistry, and physics concepts used in food science and technology.

CSLO not included in any Assessment Rubric

5. Upon successful completion of the course, the student will be able to distinguish how human factors are involved in sensory evaluation of foods with a focus on physical, psychological, cultural, and environmental influences on food likes and dislikes.

CSLO not included in any Assessment Rubric

Totals for CSLOs

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

FDSTB3: Principles of Food Science

1. Upon successful completion of the course, the student will be able to differentiate and describe the functional properties, structure, chemical reactions, and importance of carbohydrates, lipids, and proteins.

CSLO not included in any Assessment Rubric

2. Upon successful completion of the course, the student will be able to perform the basic control measurements introduced in the laboratory.

CSLO not included in any Assessment Rubric

3. Upon successful completion of the course, the student will be able to compare various types of food production and be aware of changes that occur to food due to processing.

CSLO not included in any Assessment Rubric

4. Upon successful completion of the course, the student will be able to evaluate and understand biotechnology and its use in the food industry.

CSLO not included in any Assessment Rubric

5. Upon successful completion of the course, the student will be able to design a laboratory report using the scientific method.

CSLO not included in any Assessment Rubric

6. Upon successful completion of the course, the student will be able to demonstrate how to effectively work in a group to complete labs and reports.

CSLO not included in any Assessment Rubric

Totals for CSLOs

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

FDSTB4: Food Safety

<p>1. Upon successful completion of the course, the student will be able to evaluate and describe the conditions and practices that lead to food-borne illness.</p> <p>CSLO not included in any Assessment Rubric</p>
<p>2. Upon successful completion of the course, the student will be able to differentiate the types of microorganisms that can cause food-borne illnesses.</p> <p>CSLO not included in any Assessment Rubric</p>
<p>3. Upon successful completion of the course, the student will be able to analyze and identify potential sources of food-borne pathogens.</p> <p>CSLO not included in any Assessment Rubric</p>
<p>4. Upon successful completion of the course, the student will be able to evaluate various risks and propose actions commonly employed for a specific food commodity.</p> <p>CSLO not included in any Assessment Rubric</p>
<p>5. Upon successful completion of the course, the student will be able to demonstrate an understanding of the importance of food safety training for workers.</p> <p>CSLO not included in any Assessment Rubric</p>
<p>6. Upon successful completion of the course, the student will be able to apply an understanding of the laws and regulations governing food safety principles (PCQI, HACCP, HARPC).</p> <p>CSLO not included in any Assessment Rubric</p>

Totals for CSLOs										
	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

FDSTB5: Food Processing Technology										
<p>1. Upon successful completion of the course, the student will be able to demonstration the use of various equipment used in food processing and how to select the food processing method most suitable for a specific food product.</p> <p>CSLO not included in any Assessment Rubric</p>										
<p>2. Upon successful completion of the course, the student will be able to identify and analyze the general processing flow (pre- and post-harvest) for various food products, the impact of processing on the physical, chemical and sensory properties of the food products including the harvesting, processing, packaging, and storage of processed food products.</p> <p>CSLO not included in any Assessment Rubric</p>										
<p>3. Upon successful completion of the course, the student will be able to demonstrate various processing techniques emphasizing fermentation, dehydration, freezing, heating, pressing, and raw material handling.</p> <p>CSLO not included in any Assessment Rubric</p>										
<p>4. Upon successful completion of the course, the student will be able to employ Good Manufacturing Practices (GMP) for producing safe and quality food products and comprehend industry practices for analysis of the chemistry and microbiology of food.</p> <p>CSLO not included in any Assessment Rubric</p>										
<p>5. Upon successful completion of the course, the student will be able to work effectively in teams and to apply critical thinking skills to new food processing situations.</p> <p>CSLO not included in any Assessment Rubric</p>										
Totals for CSLOs										
	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

AGRIB1: Agriculture, Environment and Society

Upon completion the student will be able to: List and evaluate the courses required to complete a degree or certificate program with a completed Student Education Plan.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Upon completion the student will be able to: Describe the historical and geographical relationship between agriculture, the environment and a given society.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	16	17.58%	69	75.82%	6	6.59%	91	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	16	17.58%	69	75.82%	6	6.59%	91	100.00%

Upon completion the student will be able to: Discuss the development of production, processing, and distribution methods of the various agricultural products.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	12	13.95%	68	79.07%	6	6.98%	86	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	12	13.95%	68	79.07%	6	6.98%	86	100.00%

Upon completion the student will be able to: List and describe the major types, operational and functional aspects of producing food.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Spring 2020	0	0.00%	11	12.94%	72	84.71%	2	2.35%	85	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	11	12.94%	72	84.71%	2	2.35%	85	100.00%

Upon completion the student will be able to: Outline the development of agriculture and its effect on the environment.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Spring 2020	0	0.00%	9	10.59%	75	88.24%	1	1.18%	85	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	9	10.59%	75	88.24%	1	1.18%	85	100.00%

Upon completion the student will be able to: Identify the nature of current ethical issues in agriculture.

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Spring 2020	0	0.00%	9	10.59%	74	87.06%	2	2.35%	85	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	9	10.59%	74	87.06%	2	2.35%	85	100.00%

Totals for CSLOs

	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Spring 2020	0	0.00%	57	13.19%	358	82.87%	17	3.94%	432	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	57	13.19%	358	82.87%	17	3.94%	432	100.00%

FDSTB10: Food Systems Management										
1. Upon successful completion of the course, the student will be able to distinguish and explain the basic principles and practices of cleaning and sanitation for the control of microorganisms in food manufacturing. CSLO not included in any Assessment Rubric										
2. Upon successful completion of the course, the student will be able to produce a Good Manufacturing Practices (GMP) program. CSLO not included in any Assessment Rubric										
3. Upon successful completion of the course, the student will be able to evaluate equipment and sanitary facility design and determine compliance with FDA requirements. CSLO not included in any Assessment Rubric										
4. Upon successful completion of the course, the student will be able to develop an allergen control program. CSLO not included in any Assessment Rubric										
5. Upon successful completion of the course, the student will be able to demonstrate an understanding of the utilization and waste management practices in food processing. CSLO not included in any Assessment Rubric										
6. Upon successful completion of the course, the student will be able to differentiate and recognize basic principles of pest control measures and interventions. CSLO not included in any Assessment Rubric										
Totals for CSLOs										
	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Report Totals:										
	N/A		Exceeds expectations		Meets expectations		Does not meet expectations		Total	
Spring 2020	0	0.00%	57	13.19%	358	82.87%	17	3.94%	432	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Totals	0	0.00%	57	13.19%	358	82.87%	17	3.94%	432	100.00%