

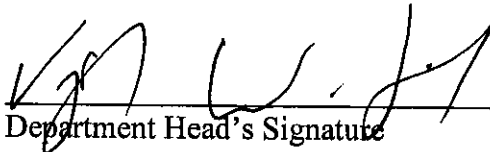
COVER SHEET FOR REVISED ASSESSMENT PLANS

Directions: Please complete a separate cover sheet for each degree program (e.g., Associates – Doctorate). Feel free to make copies of this sheet if needed. Those graduate programs with an integrated master's and doctoral program may submit one cover sheet. The department head and respective dean are to sign before the plans are submitted to the Provost.

Department/Unit: Grain Science and Industry
Title and Level of Academic Program: Baking Science and Management

When submitting an Assessment Plan, please check and indicate when the faculty endorsed the plan.

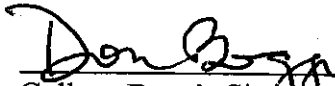
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|--|--|
| <input checked="" type="checkbox"/> Faculty have met, reviewed, and endorsed the Assessment Plans being submitted for this degree program. | Date of Endorsement: <u>Aug. 23, 2005</u> |
|--|--|



Department Head's Signature

08/24/05

Date



College Dean's Signature
(Required for Graduate Degree Programs)
Under

8-29-05

Date

Dean of the Graduate School's Signature
(Required for Graduate Degree Programs)

Date

**Assessment Plans for Student Learning Objectives
 B.S. Degree in Bakery Science and Management
 Department of Grain Science and Industry
 Kansas State University**

A. College, Department, and Date

College: Agriculture
 Department: Grain Science and Industry
 Date: August 19, 2005

B. Contact Person for the Assessment Plans

Fred Fairchild, Professor

C. Degree Program

B.S in Bakery Science and Management

D. Assessment plans for the Student Learning Outcomes that will be addressed in the next Three Years

1. Student Learning Outcomes

Knowledge – Understanding of and the ability to apply the basic principles of mathematics, physics, chemistry, cereal chemistry, ingredient functionality, baking technology, and management to processing diverse consumer baked products.

Critical Thinking – The ability to solve formula, ingredient function, processing, production and customer problems, and make decisions based upon appropriate relevant and objective scientific information to meet quality, safety and economic expectations.

| Program SLOs | University-wide SLOs (Undergraduate Programs) | | | | | Program SLO is conceptually different from university SLOs |
|--------------|---|-------------------|---------------|-----------|----------------------------------|--|
| | Knowledge | Critical Thinking | Communication | Diversity | Academic/ Professional Integrity | |
| 1. | X | | | | | |
| 2. | | X | | | | |
| 3. | | | | | | |
| 4. | | | | | | |
| 5. | | | | | | |

2. How will Learning Outcomes be assessed? What groups will be included in assessment?

| Program SLOs | Measures | | | Who will be assessed? |
|--|---|--|----------|--------------------------------|
| | Direct | Indirect | Not Sure | |
| Knowledge – Understanding of and the ability to apply the basic principles of mathematics, physics, chemistry, cereal chemistry, ingredient functionality, baking technology, and management to processing diverse consumer baked products. | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II | | | Students in BSM Degree Program |
| | Selected questions from 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | | | Students in BSM Degree Program |
| | Internship experience report in GRSC 591 COMMERCIAL FEED/FOOD MANUFACTURING INTERNSHIP | Supervisor's written evaluation of intern's knowledge and skills during internship | | Students in BSM Degree Program |
| | | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | | Students in BSM Degree Program |

| Program SLOs | Measures | | | Who will be assessed? |
|---|---|--|----------|--------------------------------|
| | Direct | Indirect | Not Sure | |
| Critical Thinking – The ability to solve formula, ingredient function, processing, production and customer problems, and make decisions based upon appropriate relevant and objective scientific information to meet quality, safety and economic expectations. | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II | | | Students in BSM Degree Program |
| | Selected questions from 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | | | Students in BSM Degree Program |
| | Project report in GRSC 670 BAKERY LAYOUT | | | Students in BSM Degree Program |
| | | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | | Students in BSM Degree Program |

3. When will these outcomes be assessed? When and in what format will the results of the assessment be discussed.

| Learning Outcomes | Timetable to Assess Learning Outcomes | | | Baseline created? |
|---|---|---|---|--|
| | 2005-06 | 2006-07 | 2007-08 | |
| Knowledge – Understanding of and the ability to apply the basic principles of mathematics, physics, chemistry, cereal chemistry, ingredient functionality, baking technology, and management to processing diverse consumer baked products. | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | 3-Year baseline data created in Fall 2008 |
| | Internship Experience report in GRSC 591 and supervisor's evaluation | Internship Experience report in GRSC 591 and supervisor's evaluation | Internship Experience report in GRSC 591 and supervisor's evaluation | 3-year baseline data created in Fall 2008 to evaluate students' preparedness for internship. |
| | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | Qualitative base line data achieved by Fall of 2008 |

| Learning Outcomes | Timetable to Assess Learning Outcomes | | | Baseline created? |
|---|---|---|---|--|
| | 2005-06 | 2006-07 | 2007-08 | |
| Critical Thinking – The ability to solve formula, ingredient function, processing, production and customer problems, and make decisions based upon appropriate relevant and objective scientific information to meet quality, safety and economic expectations. | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | Selected questions from 2 exams in GRSC 635 BAKING SCIENCE I and GRSC 737 BAKING SCIENCE II and 2 Lab reports in GRSC 636 BAKING SCIENCE I LAB and GRSC 738 BAKING SCIENCE II LAB | 3-Year baseline data achieved by 2008 |
| | Project report in Bakery Layout & Design (capstone course) | Project report in Bakery Layout & Design (capstone course) | Project report in Bakery Layout & Design (capstone course) | 3-Year review after 2008 of successful design project completion |
| | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | During Senior Exit Interviews, students will be asked to rate how well they have achieved this outcome | Qualitative base line data achieved by Fall of 2008 |

4. What is the unit's plan for improving students' learning?

A course and curriculum committee composed of faculty and student representatives from each departmental major will meet each year in September to review the data from the assessment evaluations collected. Based on the review, the committee will suggest changes to the curriculum, the assessment process and/or SLO's. These suggestions will be presented to teaching faculty involved in instruction of key courses for course revision. Where baselines are established, future assessment will be compared to previous baselines to determine ongoing improvement in learning of students. The assessment data will be presented to the department's industry advisory committees in November of each year.