

Hospitality and Tourism Management (AS) 2013-2014

College of Micronesia - FSM

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
<p>A - instruction - Business Administration (AS) - AC 131 - Accounting I - AC131_CSLO_1 - The student will be able to establish a foundation for the understanding of the nature of accounting, basic accounting concepts and principles, and the complete accounting cycle for service and merchandising types of business operation. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/04/2014</p> <p>Inactive Date: 05/14/2015</p> <p>CSLO Status: Active</p>		<p>05/12/2014 - RESULTS FOR SECTION 1: #1.1 - Sixteen students passed this SLO. #1.2 - Twelve students passed this SLO. #1.3 - Thirteen students passed this SLO. #1.4 - Six students passed this SLO. #1.5 - Thirteen students passed this SLO. #2.1 - Thirteen students passed this SLO. #2.3 - Seven students passed this SLO. #2.4 - Ten students passed this SLO. #2.5 - Nine students passed this SLO. #3.1 - No student passed this SLO. #3.2 - Ten students passed this SLO. #3.3 - Six students passed this SLO.</p> <p>Notes: (1) Twenty-two students were originally registered in this course. Three subsequently withdrew, leaving a total of 19 students. (2) Pass is used here to mean having a grade of "C" or higher.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <hr/> <p>08/05/2013 - An average of 10.2 out of 16 (or 63.75%) of students who took the post-test passed this SLO. Target Met: Yes Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Business Administration (AS) - AC 131 - Accounting I - AC131_CSLO_2 - The student will be able to identify and use accounting forms (general and special journals, general and subsidiary ledgers, work sheet, etc.) and perform basic accounting functions including, but not</p>		<p>12/19/2013 - An average of 10 out of 16 (or 62.5%) of students who took the post-test passed this SLO. Target Met: No</p>	<p>03/14/2014 - Develop strategies that will help bridge the gap between students' ability to solve accounting problems and their understanding of the accounting theories that serve</p>

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<p>limited to, recording and posting transactions, preparing a trial balance, a work sheet, and simple financial statements, with at least 70% level of accuracy. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/04/2014</p> <p>Inactive Date: 05/14/2015</p> <p>CSLO Status: Active</p>		<p>Reporting Period: 2013 - 2014</p>	<p>as guides to good accounting practice.</p>
<p>A - instruction - Business Administration (AS) - AC 131 - Accounting I - AC131_CSLO_3 - 3. Recognize the importance of internal control for cash, prepare bank reconciliation statements, make correcting, adjusting, and correcting entries, and perform limited analysis of basic financial reports. (Created By A - instruction - Business Administration (AS))</p>		<p>12/19/2013 - An average of 2.7 out of 16 (or 16.67%) of students who took the post-test passed this SLO.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/04/2014</p> <p>Inactive Date: 05/14/2015</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_1 - Explain the development of ethical standards in an organization and being able to judge the responsibility of a business to the general public, customers and employees. (Created By A - instruction - Business Administration (AS))</p>	<p>Assessment Strategy: Use the result of a quiz that will reflect the concepts of business ethics and social responsibility and common ethical dilemmas in the workplace. This will assess the student's understanding of the importance of ethical standards in an organization and his ability to make a sound judgment on ethical</p>	<p>05/20/2014 - Fall 2013 % of Success : 60% Spring 2014 % of Success: 82% Increase: 22%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	

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CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015) Start Date: 08/17/2014 CSLO Status: Active	issues and social responsibility. Assessment Type: Exam/Quiz - In Course Target: At least 60% of the students should get a rating of 60% or higher (D to A level).		
	Assessment Strategy: Use the result of the Post Test to assess the understanding of the students in regard to the development of ethical standards in an organization and being able to judge social responsibility. Assessment Type: Exam/Quiz - Pre-Post Target: At least 60% of the students should get a 60% or higher (D to A level).	05/20/2014 - Fall 2013 Average: 32% Spring 2014 Increase: 38% Increase: 6% Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_2 - Identify domestic and global economic factors affecting the business climate and explain the importance of global commerce and the challenges of entering global markets. (Created By A - instruction - Business Administration (AS))	Assessment Strategy: Use the result of a quiz that will measure the student's understanding and identification of domestic and global economic factors affecting the business climate. Assessment Type: Exam/Quiz - In Course Target: At least 60% of the students should get a rating of 60% or higher (D to A level).	05/20/2014 - Fall 2013 % of Success : 70% Spring 2014 % of Success: 90% Increase: 20% Target Met: Yes Reporting Period: 2013 - 2014	
CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015) Start Date: 08/17/2014 CSLO Status: Active	Assessment Strategy: Use the result of the Post Test to assess the understanding of the students in regard to the identification of domestic and global economic factors affecting the business climate and the importance of global commerce. Assessment Type: Exam/Quiz - Pre-Post Target: At least 60% of the students should get a	05/20/2014 - Fall 2013 % of Success : 70% Spring 2014 % of Success: 90% Increase: 20% Target Met: Yes Reporting Period: 2013 - 2014	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
	60% or higher (D to A level).		
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_3 - Differentiate between the forms of business ownership and the advantages and disadvantages of each. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: Use the result of the Post Test to assess the increase of understanding of the students in regard to the differences between the forms of business ownership and the advantages and disadvantages of each. The percentage increase will then be compared to the previous semester to see how measures adapted or initiated, or teaching methods modification affected the performance of the students.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>05/20/2014 - Fall 2013 Increase: 34% Spring 2014 Increase: 40% Increase: 6%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
	<p>Assessment Strategy: Give a quiz that will test the student's knowledge on the different forms of business and the advantages and disadvantages of each. Compare the percentage of success in a current semester with the percentage of success from the previous semester.</p> <p>Assessment Type: Exam/Quiz - In Course</p> <p>Target: Increase the percentage of success (D to A level) from 5% up to a 10% higher in a current semester as compared from a previous semester.</p>	<p>05/20/2014 - Fall 2013 % of Success : 66% Spring 2014 % of Success: 87% Increase: 21%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_4 - Evaluate reasons for becoming an entrepreneur and the preparation and traits leading to success.</p>	<p>Assessment Strategy: Compare the percentage of success in a current semester with the percentage of success from the previous semester.</p>	<p>05/20/2014 - Fall 2013 % of Success : 87% Spring 2014 % of Success: 92% Increase: 5%</p> <p>Target Met:</p>	

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<p>(Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Type: Exam/Quiz - In Course</p> <p>Target: Improve the percentage of success from 5% to 10% in the current semester in comparison from the previous semester.</p> <hr/> <p>Assessment Strategy: Use the result of the Post Test to assess the increase of understanding of the students in evaluating reasons for becoming an entrepreneur and the preparation and traits leading to success. The percentage increase will then be compared to the previous semester to see how measures adapted or initiated, or teaching methods modification affected the performance of the students.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>Yes</p> <p>Reporting Period: 2013 - 2014</p> <hr/> <p>05/20/2014 - Fall 2013 Increase: 38% Spring 2014 Increase: 54% Increase: 16%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_5 - Distinguish between different levels of management in the organizational structure and their functions and being able to examine the strategic planning process.</p> <p>(Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p>	<p>Assessment Strategy: Use the result of the Post Test to measure the students ability to distinguish different levels of management in the organizational structure and their functions and being able to examine the strategic planning process.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>05/20/2014 - Fall 2013 Increase: 26% Spring 2014 Increase: 46% Increase: 20%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>(Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p>	<p>Assessment Strategy: Administer a quiz that will measure the understanding of the students in distinguishing the different levels of</p>	<p>05/20/2014 - Fall 2013 % of Success : 58% Spring 2014 % of Success: 84% Increase: 26%</p>	

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CSLO Status: Active	<p>management in the organizational structure and their functions. Compare the percentage of success in a current semester with the percentage of success from the previous semester.</p> <p>Assessment Type: Exam/Quiz - In Course</p> <p>Target: Improve the percentage of success from 5% to 10% in the current semester in comparison from the previous semester.</p>	<p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_6 - Identify the responsibilities of human resource managers in hiring, separation, compensation, benefits, training, motivation and labor negotiation. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p>	<p>Assessment Strategy: A quiz that will reflect concepts in the human resources management concepts will be administered. Compare the percentage of success in a current semester with the percentage of success from the previous semester.</p> <p>Assessment Type: Exam/Quiz - In Course</p> <p>Target: Improve the percentage of success from 5% to 10% in the current semester in comparison from the previous semester.</p>	<p>05/20/2014 - Fall 2013 % of Success : 82% Spring 2014 % of Success: 84% Increase: 0%</p> <p>Target Met: No</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Status: Active</p>	<p>Assessment Strategy: Use the result of the Post Test to assess the increase of understanding of the students in identifying the responsibilities of human resource managers in hiring, separation, compensation, benefits, training, motivation and labor negotiation.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>05/20/2014 - Fall 2013 Increase: 46% Spring 2014 Increase: 51% Increase: 5%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_7 - Interpret the steps and the factors to consider in the development of a successful business and marketing plans. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/17/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: Require the students to turn in a preliminary business plan writeup. A rubric will be used to rate the papers and determine the capability of the students to interpret the steps and the factors to consider in the development of a successful business and marketing plan.</p> <p>Assessment Type: Project-Individual</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>05/20/2014 - Fall 2013 % of Success : 79% Spring 2014 % of Success: 65% (Negative 14% increase)</p> <p>Target Met: No</p> <p>Reporting Period: 2013 - 2014</p>	
	<p>Assessment Strategy: Give a post test to assess the increase of understanding of the students in the development of a successful business and marketing plans. The percentage increase will then be compared to the previous semester to see how measures adapted or initiated, or teaching methods modification affected the performance of the students.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students will get 60% or higher (D to A level)</p>	<p>05/20/2014 - Fall 2013 Increase: 39% Spring 2014 Increase: 49% Increase: 10%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_8 - Compare the stages of the product life cycle and the marketing activities of each stage and describe how components of a promotional mix could be used to meet promotional objectives. (Created By A - instruction - Business Administration (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)</p>	<p>Assessment Strategy: Use the result of the Post Test to assess the increase of understanding of the students of the concepts involved in developing and marketing a product, including the promotional mix necessary.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of the students should get a rating of 60% or higher (D to A level).</p>	<p>05/20/2014 - Fall 2013 Increase: 39% Spring 2014 Increase: 46% Increase: 7%</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	

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2014 - 2015 (Spring 2015) Start Date: 08/17/2014 CSLO Status: Active	Assessment Strategy: Give a quiz that will reflect the students understanding of a product cycle, marketing activities and promotional mix involve for the success of a product launching. Compare the percentage of success in a current semester with the percentage of success from the previous semester. Assessment Type: Exam/Quiz - In Course Target: Improve the percentage of success from 5% to 10% in the current semester in comparison from the previous semester.	05/20/2014 - Fall 2013 % of Success : 77% Spring 2014 % of Success: 95% Increase: 18% Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Business Administration (AS) - BU 101 - Introduction to Business - BU101_CSLO_9 - Discuss how financial managers locate sources for short and long term funds and allocating those funds. (Created By A - instruction - Business Administration (AS)) CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)	Assessment Strategy: Use the result of the Post Test to assess the understanding of the students in the concepts involve in locating sources for short and long term funds and allocating of those funds. Assessment Type: Exam/Quiz - Pre-Post Target: At least 60% of the students should get a rating of 60% or higher (D to A level).	05/20/2014 - Fall 2013 Increase: 30% Spring 2014 Increase: 47% Increase: 17% Target Met: Yes Reporting Period: 2013 - 2014	
Start Date: 08/17/2014 CSLO Status: Active	Assessment Strategy: Give a quiz that will reflect the student's understanding of the concepts involve in locating sources for short and long term funds and the allocation of these funds. Compare the percentage of success in a current semester with the percentage of success from the previous semester.	05/20/2014 - Fall 2013 % of Success : 86% Spring 2014 % of Success: 93% Increase: 7% Target Met: Yes Reporting Period: 2013 - 2014	
	Assessment Type: Exam/Quiz - In Course Target: Improve the percentage of success from 5% to 10% in the current semester in		

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
	comparison from the previous semester.		
<p>A - instruction - Hospitality and Tourism Management (AS) - FL 120 - Basic Japanese for Hospitality and Tourism - FL120_CSLO_1 - Explain and demonstrate the basics of pronunciation and Romanization of the Japanese words from the Hiragana writing system. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 1.1. Identify and demonstrate the proper pronunciation and Romanization of Japanese words and phrases in Hiragana. Assessment Type: Exam/Quiz - In Course Target: 70% with ratings of satisfactory, good, or exemplary.</p>	<p>12/17/2013 - 68% or 13/19 with ratings of satisfactory, good, or exemplary. Target Met: No Reporting Period: 2013 - 2014 Related Documents: F13CLA FL120</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015) Start Date: 08/12/2014 CSLO Status: Active</p>	<p>Assessment Strategy: 1.2. Demonstrate proper vowel pronunciation Assessment Type: Exam/Quiz - In Course Target: 70% with ratings of satisfactory, good, or exemplary.</p>	<p>12/17/2013 - 68% or 13/19 rated satisfactory, good, or exemplary. Target Met: No Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - FL 120 - Basic Japanese for Hospitality and Tourism - FL120_CSLO_2 - Demonstrate proper usage and understanding of the Japanese language as appropriate to various situations within the Hospitality and Tourism industry. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 2.1 Recite and use Japanese greetings and farewell expressions. Assessment Type: Presentation/Performance Target: 70% with ratings of satisfactory, good, or exemplary.</p>	<p>12/17/2013 - 68% or 13/19 rated satisfactory, good, or exemplary. Target Met: No Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015) Start Date: 08/12/2014 CSLO Status: Active</p>	<p>Assessment Strategy: 2.2. Identify and recite useful expressions common to the field. Assessment Type: Exam/Quiz - In Course Target: 70% with ratings of satisfactory, good, or exemplary.</p>	<p>12/17/2013 - 68% or 13/19 rated satisfactory, good, or exemplary. Target Met: No Reporting Period: 2013 - 2014</p>	
	<p>Assessment Strategy: 2.3. Identify, recite and use numbers and counting as appropriate to the items and/or</p>	<p>12/17/2013 - 68% or 13/19 rated satisfactory, good, or exemplary.</p>	

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	situation. Assessment Type: Presentation/Performance Target: 70% with ratings of satisfactory, good, or exemplary.	Target Met: No Reporting Period: 2013 - 2014	
	Assessment Strategy: 2.4. Demonstrate proper use of basic Japanese dialogue patterns. Assessment Type: Presentation/Performance Target: 70% with ratings of satisfactory, good, or exemplary.	12/17/2013 - 68% or 13/19 rated satisfactory, good , or exemplary. Target Met: No Reporting Period: 2013 - 2014	
	Assessment Strategy: 2.5 Recite/demonstrate specific situational dialogue exchanges. Assessment Type: Presentation/Performance Target: 70% with ratings of satisfactory, good, or exemplary.	12/17/2013 - 95% or 18/19 rated satisfactory, good , or exemplary. Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - FL 160 - Situational Japanese for Hospitality and Tourism - FL160_CSLO_1 - Understand, explain and demonstrate Japanese language structure for the Restaurant setting. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active	Assessment Strategy: Demonstrations of taking reservations,orders, and presenting Assessment Type: Presentation/Performance Target: 100% with ratings of satisfactory, good, or exemplary.	05/07/2014 - 11 out of 12 students or 96% rated satisfactory or 70% or better. Target Met: No Reporting Period: 2013 - 2014 Related Documents: Sp14CLA FL160 05/16/2014 - 83% or 10/12 rated satisfactory, good , or exemplary. Target Met: Yes Reporting Period: 2013 - 2014 Related Documents: Sp14CLA FL160	05/13/2014 - Added tutorial sessions for slower learning students.

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		<p>12/17/2013 - 82% or 9/11 rated satisfactory, good, or exemplary. Target Met: Yes Reporting Period: 2013 - 2014 Related Documents: F13CLA FL160</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - FL 160 - Situational Japanese for Hospitality and Tourism - FL160_CSLO_2 - Understand, explain and demonstrate Japanese language structure for the Hotel setting. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p>	<p>Assessment Strategy: Demonstration tests including taking reservations, welcoming guests, and checking in/out of guests in a hotel setting. Assessment Type: Presentation/Performance Target: 100% with ratings of satisfactory, good, or exemplary.</p>	<p>05/07/2014 - 11 out of 12 students or 96% rated satisfactory or 70% or better. Target Met: No Reporting Period: 2013 - 2014 Related Documents: Sp14CLA FL160</p>	<p>05/13/2014 - Tutorial sessions for slower learning students.</p>
<p>Start Date: 01/13/2015 CSLO Status: Active</p>		<p>05/16/2014 - 92% or 11/12 rated satisfactory, good , or exemplary. Target Met: Yes Reporting Period: 2013 - 2014</p>	
		<p>12/17/2013 - 91% or 10/11 rated satisfactory, good , or exemplary. Target Met: Yes Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 110 - Introduction to Hospitality and Tourism - HTM110_CSLO_2 - Identify and explain the economic, cultural and environmental impacts of the hospitality and tourism industries. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 2.2 Identify and explain the cultural impacts of tourism development. Assessment Type: Presentation/Performance</p>	<p>12/10/2013 - P1 Section: 100% achieved 70% or better; P2 Section: 90% achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014</p>	

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<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: 3.3. Identify and explain the roles of FSM state and national tourism authorities.</p> <p>Assessment Type: Research</p>	<p>12/09/2013 - P1 Section: 89% achieved 70% or better; P2 Section: 90% achieve 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 110 - Introduction to Hospitality and Tourism - HTM110_CSLO_3 - Describe the role of international hospitality and tourism organizations, bureaus, authorities. (Created By A - instruction - Hospitality and Tourism Management (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: 1.3 Define the meaning of the major international and local tourism markets.</p> <p>Assessment Type: Research</p>	<p>05/13/2014 - 95% or 18 out 19 students achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 120 - Introduction to World Tourism - HTM120_CSLO_1 - Identify the interdependent components of the international travel and tourism system. (Created By A - instruction - Hospitality and Tourism Management (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 01/13/2015</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: 2.3 Explain the progress of tourism development strategies interrelated to the components of the hospitality and tourism industry of the FSM.</p> <p>Assessment Type: Presentation/Performance</p>	<p>05/13/2014 - 74% or 14 out of 19 achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	

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<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 01/13/2015</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 120 - Introduction to World Tourism - HTM120_CSLO_3 - Identify and explain the economic, cultural and environmental impacts of tourism. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 3.2 Explain the cultural impacts and environmental impacts of mass tourism development.</p> <p>Assessment Type: Exam/Quiz - In Course</p>	<p>05/13/2014 - 95% or 18 out 19 achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 01/13/2015</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 120 - Introduction to World Tourism - HTM120_CSLO_4 - Explain the history of the international tourism industry and related current world tourism situations and trends of this history and the role of the national and state authorities. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 4.3 Identify employment opportunities within national and state authorities.</p> <p>Assessment Type: Exam/Quiz - In Course</p>	<p>05/13/2014 - 95% or 18 out of 19 achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 01/13/2015</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 120 - Introduction to World Tourism - CSLO#5 - Value sustainable tourism development as a philosophical approach to creating a more prosperous future for small-island developing</p>	<p>Assessment Strategy: 5.3 Explain and relate the value of sustainable tourism development to all tourist attraction support services.</p> <p>Assessment Type: Research</p>	<p>05/13/2014 - 84% or 16 out of 19 achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period:</p>	

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States. (Created By A - instruction - Hospitality and Tourism Management (AS))		2013 - 2014	
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 150 - Hospitality Supervision - HTM150_CSLO_1 - Explain the history of the lodging industry and relate current world lodging to this history. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 1.1 Define and understand the historical development of the lodging industry based on size, purpose and location and the need as time passes. Assessment Type: Exam/Quiz - In Course	05/13/2014 - 89% or 8 out of 9 achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	
CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)			
Start Date: 08/12/2014			
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 150 - Hospitality Supervision - HTM150_CSLO_2 - Identify and describe different lodging types ranging from sole proprietorship through chain affiliation and the interdependent components of the multi function of lodging facilities. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 2.3 Understand and relate the tasks of line staff in each department within the multi function lodging facility. Assessment Type: Exam/Quiz - In Course	05/13/2014 - 89% or 8 out of 9 achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	
CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)			
Start Date: 08/12/2014			
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 150 - Hospitality Supervision - HTM150_CSLO_3 - Demonstrate the application of hotel operations used in the lodging industry. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 3.2. Explain the importance of the application of yield management in the lodging industries. Assessment Type: Exam/Quiz - In Course	05/13/2014 - 89% or 8 out of 9 achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 150 - Hospitality Supervision - HTM150_CSLO_4 - Value sustainable lodging development as a philosophical approach to creating a more prosperous future for each FSM state. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 4.2 Identify where successful sustainable lodging development strategies are being utilized and are feasible alternatives to non-sustainable practices.</p> <p>Assessment Type: Project-Individual</p>	<p>05/13/2014 - 100% or 9 out of 9 achieved 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 165 - Food Fundamentals and Quantity Cooking - HTM165_CSLO_1 - Identify and explain basic production facility rules for hygiene, food handling safety and personal safety. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 1.1 Recall and identify the general safety rules and procedures for operating in a food production kitchen.</p> <p>Assessment Type: Exam/Quiz - In Course</p>	<p>12/17/2013 - F13 enrolled, 8/8 scored a passing grade of C or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)</p> <p>Start Date: 01/13/2015</p> <p>CSLO Status: Active</p>			
	<p>Assessment Strategy: Demonstration to explain and apply proper food handling safety and personal safety procedures in food production facilities.</p> <p>Assessment Type: Presentation/Performance</p> <p>Target: A passing grade of 70% or better; HTM165 students enrolled in fall 2013 and spring 2014.</p>	<p>05/13/2014 - 11 out of 13 or 85% of those who completed the course successfully met this SLO at a rate of 70% or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <p>12/17/2013 - F13 students enrolled, 8/8 successfully met SLO with a grade of C or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 165 - Food Fundamentals and Quantity Cooking - HTM165_CSLO_2 - Identify the interdependent components of the standardized food service system. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 2.3 Apply knowledge on basic culinary techniques and skills in a full service public restaurant setting. Assessment Type: Presentation/Performance</p>	<p>12/17/2013 - F13 students enrolled, 7/8 passed with a C or better. Target Met: Yes Reporting Period: 2013 - 2014</p>	<p>01/13/2014 - Scheduling of class to be modified from early morning back to the original time of 11:30am-12:55pm to ensure full and timely participation.</p>
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active</p>		<p>05/13/2014 - 13 out of 13 or 100% of those who completed the course successfully met this SL0 at a rate of 70% or better based on 1 quiz, final exam, and demonstration throughout the operation of the Blue Plate Café. Target Met: Yes Reporting Period: 2013 - 2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 165 - Food Fundamentals and Quantity Cooking - HTM165_CSLO_3 - Identify the accepted definitions for food groups and be able to explain the nutrient values basic to each. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>		<p>05/13/2014 - 13 out of 13 or 100% of those who completed the course successfully met this SL0 at a rate of 70% or better based on 1 quiz, final exam, 2 assignments, 1 group presentation. Target Met: Yes Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active</p>			
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 165 - Food Fundamentals and Quantity Cooking - HTM165_CSLO_4 - Describe the roles of production staff positions and other staff in the food production facilities. (Created By A - instruction - Hospitality and Tourism</p>		<p>05/13/2014 - 13 out of 13 or 100% of those who completed the course successfully met this SL0 at a rate of 70% or better based on 1 quiz, final exam, and active role demonstrations throughout the operation of the Blue Plate Café. Target Met:</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active		Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 165 - Food Fundamentals and Quantity Cooking - HTM165_CSLO_5 - Value sustainable food production and service techniques. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active		05/13/2014 - 11 out of 13 or 85% of those who completed the course successfully met this SL0 at a rate of 70% or better based on 1 quiz, final exam, and demonstration throughout the operation of the Blue Plate Café. Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 170 - Front Office Management - HTM170_CSLO_1 - Identify the independent components of the lodging front desk/front office system. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Spring 2015) Start Date: 01/13/2015 CSLO Status: Active	Assessment Strategy: 1.1 Identify and explain the front desk / front office task. Assessment Type: Exam/Quiz - In Course	12/09/2013 - 100% achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 170 - Front Office Management - HTM170_CSLO_2 - Identify and explain the impacts of the front desk/ front office on the overall lodging operation. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 2.3 Identify and explain the guest experience as related to the skill level of a front desk/front office staff and management. Assessment Type: Exam/Quiz - In Course	12/09/2013 - 100% achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)			
Start Date: 01/13/2015			
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 170 - Front Office Management - HTM170_CSLO_3 - Apply and explain skills necessary to seek employment in front desk/ front office supervision and management. (Created By A	Assessment Strategy: 3.1 Correctly perform all front desk position skill sets. Assessment Type: Presentation/Performance	12/09/2013 - 92% achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	
- instruction - Hospitality and Tourism Management (AS))			
CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)			
Start Date: 01/13/2015			
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 170 - Front Office Management - HTM170_CSLO_4 - Explain and perform the night audit function. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 4.4 Evaluate and review the hotel financial activities daily. Assessment Type: Exam/Quiz - In Course	12/09/2013 - 92% achieved 70% or better. Target Met: Yes Reporting Period: 2013 - 2014	
CSLO Assessment Cycle: 2014 - 2015 (Spring 2015)			
Start Date: 01/13/2015			
CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 220 - Food and Beverage Management - HTM220_CSLO_1 - Demonstrate the role of customer service in food and beverage operation. (Created By A	Assessment Strategy: 1.2. Demonstrate front of the house table services skills. Assessment Type: Presentation/Performance	05/13/2014 - 100% or 9 out of 9 students achieved 70% or better Target Met: Yes Reporting Period: 2013 - 2014	
- instruction - Hospitality and Tourism Management (AS))			

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) Start Date: 08/12/2014 CSLO Status: Active	Assessment Strategy: 1.4. Demonstrate quality customer service skills in the HTM restaurant laboratory. Assessment Type: Presentation/Performance	05/13/2014 - 9 out of 9 students passed Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 220 - Food and Beverage Management - HTM220_CSLO_2 - Apply management skills needed in a food service production. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) Start Date: 08/12/2014 CSLO Status: Active	Assessment Strategy: 2.2. Resolve problems related to managing food and beverage operation. Assessment Type: Written Assignment	05/13/2014 - 7 out of 9 students passed Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 220 - Food and Beverage Management - HTM220_CSLO_3 - Explain the service requirements of food service. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) Start Date: 08/12/2014 CSLO Status: Active	Assessment Strategy: 3.3. Explain F & B system planning. Assessment Type: Exam/Quiz - In Course	05/13/2014 - 8 out of 9 students passed Target Met: Yes Reporting Period: 2013 - 2014	
A - instruction - Hospitality and Tourism Management (AS) - HTM 220 - Food and Beverage Management - HTM220_CSLO_4 - Develop a food and beverage concept. (Created By A - instruction - Hospitality and Tourism Management (AS)) CSLO Assessment Cycle: 2014 - 2015 (Fall 2014)	Assessment Strategy: 4.2. Create a lay-out and presentation of a menu card. Assessment Type: Presentation/Performance	05/13/2014 - 8 out of 9 students passed Target Met: Yes Reporting Period: 2013 - 2014	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
Start Date: 08/12/2014 CSLO Status: Active			
A - instruction - Hospitality and Tourism Management (AS) - HTM 250 - Facilities Management and Practicum - HTM250_CSLO_1 - Identify the key elements of the human resource function and employment opportunities within the hospitality industry. (Created By A - instruction - Hospitality and Tourism Management (AS))	Assessment Strategy: 1.3 Identify major international lodging and food service organizations, companies and operations. Assessment Type: Exam/Quiz - In Course	12/17/2013 - F13, 2/2 students enrolled received a grade of C or better. Target Met: Yes Reporting Period: 2013 - 2014	
CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015) Start Date: 08/12/2014 CSLO Status: Active	Assessment Strategy: 1.4 Identify the roles and responsibilities of workers, supervisors and management within the hospitality industry. Assessment Type: Internship/Supervisor Evaluation Target: 100% with ratings of 3 or better.	12/17/2013 - F13, 2/2 students did not complete practicum hours before the end of the semester. Target Met: No Reporting Period: 2013 - 2014	01/13/2014 - Instructor follow up on student progress at work site needs to be more frequent and weekly time sheets must be submitted.
		07/17/2014 - 100% or 4/4 achieved a 70% or better through employment seeking and application process, mock interview, and practicum. Target Met: Yes Reporting Period: 2013 - 2014 Related Documents: CLA_HTM250_Su2014	
		05/13/2014 - All 5 five students or 100% successfully met this SLO rating 70% or better based on the following assessments: <ul style="list-style-type: none"> • Pre employment process exercises-application, resume, analyzing the duties and responsibilities of the position applying for, etc. • Mock interview for Assistant Manager of the Blue Plate Café (A grading rubric was used with a panel of interviewers from the Campus administration (1), students services (1), and 1 English and 1 Math faculty. 	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
		<ul style="list-style-type: none"> • Writing exercise summarizing their experiences throughout the program. <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <p>Related Documents: CLA_HTM250_Sp2014</p>	
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 250 - Facilities Management and Practicum - HTM250_CSLO_2 - Identify the interdependent components of the modern food service and lodging setting. (Created By A - instruction - Hospitality and Tourism Management (AS))</p>	<p>Assessment Strategy: 2.1 Identify the key interrelated and interdependent food service and lodging job functions</p> <p>Assessment Type: Project-Individual</p>	<p>07/17/2014 - 100% or 4/4 achieved 70% or better based on practicum evaluation results and their respective work-sites.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	
<p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>	<p>Assessment Strategy: 2.2 Explain how the overall hospitality service mix is an interrelated and interdependent series of elements leading to the total quality hospitality experience.</p> <p>Assessment Type: Project-Individual</p>	<p>12/17/2013 - F13, 2/2 students received a grade of C or better.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <p>Related Documents: CLA_HTM250_Sp2014</p>	
		<p>05/13/2014 - All 5 five students or 100% successfully met this SLO rating 80% or better based on the following assessments:</p> <ul style="list-style-type: none"> • Assistant Manager in operation of the Blue Plate Café both front and back of the house; Evaluations from instructors of two courses involved in BPC operations, HTM165 & HTM220. • Supervisors' evaluations of practicum hours at hotel/lodging facilities: Seven Star Inn, Cliff Rainbow Hotel, and Yvonne's <p>Target Met: Yes</p> <p>Reporting Period:</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
<p>A - instruction - Hospitality and Tourism Management (AS) - HTM 250 - Facilities Management and Practicum - HTM250_CSLO_3 - Identify professional work place habits. (Created By A - instruction - Hospitality and Tourism Management (AS))</p> <p>CSLO Assessment Cycle: 2014 - 2015 (Fall 2014) 2014 - 2015 (Spring 2015)</p> <p>Start Date: 08/12/2014</p> <p>CSLO Status: Active</p>		<p>2013 - 2014</p> <p>Related Documents: CLA_HTM250_Sp2014</p> <hr/> <p>05/13/2014 - All 5 five students or 100% successfully met this SLO rating 80% or better based on students' practicum performance and the following assessments:</p> <ul style="list-style-type: none"> • 50 practicum hours as assistant manager in the operation of the Blue Plate Café both front and back of the house; Evaluations from instructors of two courses involved in BPC operations, HTM165 & HTM220. • Supervisors' evaluations at hotel/lodging facilities (50 practicum hours): Seven Star Inn, Cliff Rainbow Hotel, and Yvonne's • Supervisors' evaluations at travel/tourism firms (50 practicum hours): Village Travel Services, Pohnpei Visitor's Bureau, and United Airlines <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <p>Related Documents: CLA_HTM250_Sp2014</p>	
<p>B - instruction - Accounting (3rd Year) - AC 131 - Accounting I - -- please delete -- -- please delete -- (Created By B - instruction - Accounting (3rd Year))</p> <p>CSLO Assessment Cycle: 2013 - 2014 (Fall 2013)</p> <p>Start Date: 03/05/2013</p> <p>Inactive Date: 12/19/2013</p> <p>CSLO Status: Inactive</p>	<p>Assessment Strategy: Pretest questions will be embedded as post-test in the final exam.</p> <p>Assessment Type: Exam/Quiz - Pre-Post</p> <p>Target: At least 60% of students who will take the post-test will pass this SLO.</p>	<p>03/13/2014 - trial</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <hr/> <p>03/13/2014 - zzzzz</p> <p>Target Met: No</p> <p>Reporting Period: 2013 - 2014</p> <hr/> <p>03/13/2014 - An average of 10.2 out of 16 (or 63.75%) of students who took the post-test passed</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
		<p>this SLO. Target Met: No Reporting Period: 2013 - 2014</p>	
		<p>12/19/2013 - An average of 10.2 out of 16 (or 63.75%) of students who took the post-test passed this SLO. Target Met: Yes Reporting Period: 2013 - 2014</p>	
		<p>12/19/2013 - An average of 10.2 out of 16 (or 63.75%) of students who took the post-test passed this SLO. Target Met: No Reporting Period: 2013 - 2014</p>	
		<p>03/19/2013 - An average of 10.2 out of 16 (or 63.75%) of students who took the post-test passed this SLO. Target Met: No Reporting Period: 2013 - 2014</p>	
<p>B - instruction - Accounting (3rd Year) - AC 131 - Accounting I - -- please delete this -- - - - please delete this -- (Created By B - instruction - Accounting (3rd Year)) CSLO Assessment Cycle: 2013 - 2014 (Fall 2013) Start Date: 08/05/2013 Inactive Date: 12/19/2013 CSLO Status: Inactive</p>	<p>Assessment Strategy: Pretest questions will be embedded as post-test in the final exam. Assessment Type: Exam/Quiz - Pre-Post Target: At least 70% of students who will take the post-test will pass this SLO.</p>	<p>03/13/2014 - xxxx Target Met: No Reporting Period: 2013 - 2014</p> <hr/> <p>12/19/2013 - An average of 10 out of 16 (or 62.5%) of students who took the post-test passed this SLO.</p>	

Course Student Learning Outcomes	Assessment Strategies & Target / Tasks	Results	Improvement & Follow-Up
		<p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p> <hr/> <p>12/19/2013 - An average of 10 out of 16 (or 62.5%) of students who took the post-test passed this SLO.</p> <p>Target Met: Yes</p> <p>Reporting Period: 2013 - 2014</p>	