

Summary of the 2007-2008 Annual Progress Report on Assessment of Student Learning

Student will be able to explain factors that determine quality food.

Eighty-eight percent (70 HRM students) passed the National Food Safety Certification exam with a score of $\geq 75\%$

Students will be able to explain the theory of yield management as it relates to lodging operations.

One hundred percent (69 of HRM students) scored an average of 80% on yield management questions

Students will be able to present ideas and concepts orally.

Ninety percent (10 HRM students) received a 70% or better in SPCH 105 or 106

During Spring 2008, the HRM faculty met and discussed the revisions to their SLOs and assessment plan. Modifications were made to the plan, particularly the methods and courses where assessment occurs. Surveys will be administered each semester for seniors and during the summer a one-year and five year alumni survey will be sent out summer 2008.