

# Program Review

## Executive Summary

---

### Business & Hospitality

Majors Reviewed:

- *Baking and Pastry Arts (BK), A.A.S.*

2020



**Pennsylvania**  
**College of Technology**  
A Penn State Affiliate

The Baking and Pastry Arts Associate of Applied Science is a shining example of the College's vision of a nationally recognized leader in applied technology education. The program features state of the art labs and equipment, accredited curriculum, experienced and well-qualified faculty, multiple opportunities for service learning, and proven success among current students and graduates.

The Baking program has been at Penn College since 1995, serving as an ambassador via the public engagement of many students and faculty. Students continue to perform well academically, with above average retention and graduation rates, and with very good placement rates after graduation. Students continue to be in demand by local and regional businesses as well.

The faculty have achieved national recognition as experts in their field. The lab facilities are state-of-the-art and reflective of the equipment graduates will see in their business careers. Faculty and staff continue to review current and up-coming trends to ensure facilities are consistent with industry standards.

As a national leader in the baking and pastry arts field, the school administrative staff and faculty have held fast to program mission, vision, and goals as it routinely adapts to meet students and industry needs. The curriculum has recently been revised to expand options for students and this executive summary provides an overview of recommendations to ensure long-term continued success.

Two recommendations emerged from the comprehensive program review:

1. Refine communication of assessment results
  - a. Develop the necessary rubrics and other assessment tools to use for course and program goals, and
  - b. Use the Quality Through Assessment-supplied rubrics to assess all aspects of the general education core.
2. Evaluate the potential for improving lab spaces by increasing the lab capacities with renovations to existing spaces.

To implement the above recommendations the following plans have been developed:

As part of this review, a new assessment plan was developed that will provide clear guidance as to what and how student outcomes must be assessed, how the information will be recorded, and the timeline for various course and program outcomes assessments.

There have been multiple changes to the lab facilities over the last several years with the focus on improving the efficiency of the spaces. Additional changes to the physical space could add capacity to the instructional labs while increasing the efficiency of instruction. Some considerations include examining lab and kitchen layouts, streamlining and maximizing use of current equipment, examining the need for future equipment, and ensuring minimum footprint with maximum use.

Increasing lab capacities and efficiencies will facilitate an appropriate amount of growth in enrollment to best manage operating costs to ensure the strength and vitality of the program, and a well-developed and clear assessment plan will guide the faculty in evaluating and improving instruction to produce the most well-rounded and prepared graduates.