



Culinary Arts Student Achievement

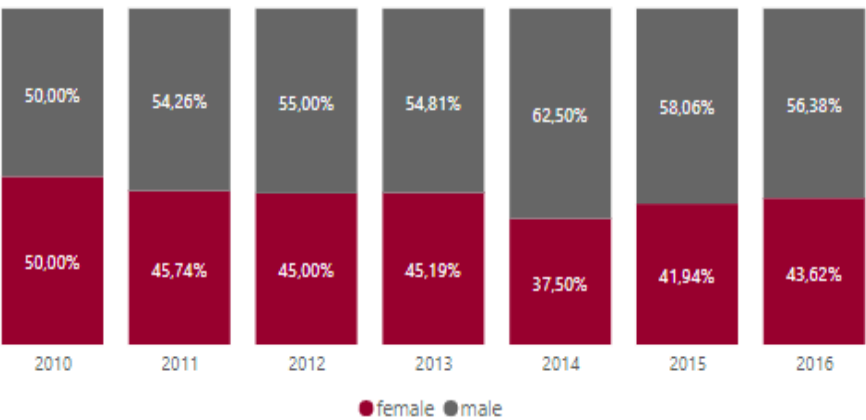
Degree Profile for the Culinary Arts program

The UDLA Culinary Arts graduate is a knowledgeable professional in the administration of companies providing food and beverage services, with a global vision of the industry, trained to analyze culinary trends and apply them in the national context through innovative, profitable, and sustainable proposals.

The graduate designs gastronomic proposals and implement improvement plans and entrepreneurial projects using available technology to contribute to the development of the gastronomic sector. This professional will demonstrate leadership based on his or her ability to discern and make decisions regarding the management of personnel and the achievement of objectives while adopting an individual and original style in the kitchen. This graduate promotes the use of national products in traditional and contemporary preparations that promote our national gastronomic cultural heritage.

The graduate of Culinary Arts has been thoroughly trained to perform with ethics and social conscience in all aspects of the profession and to continually improve his or her culinary skills.

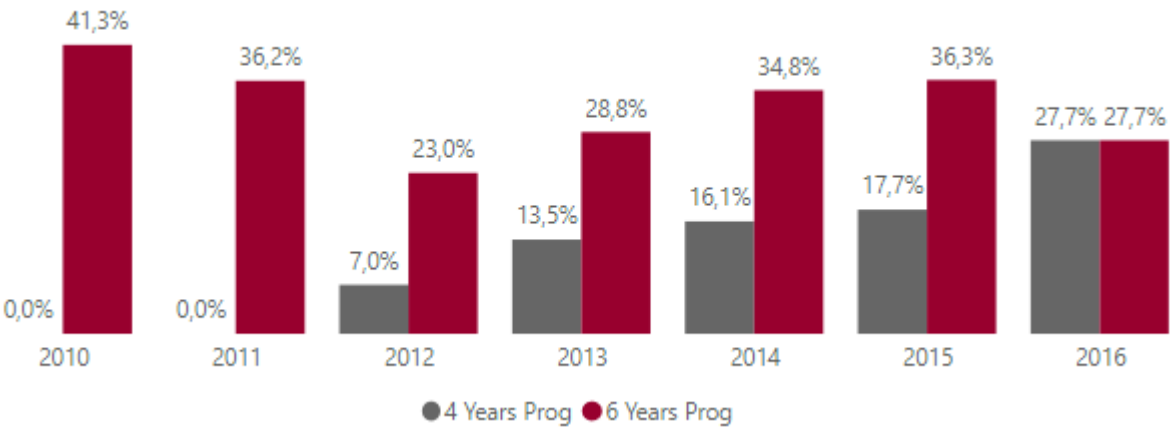
GRADUATION BY GENDER



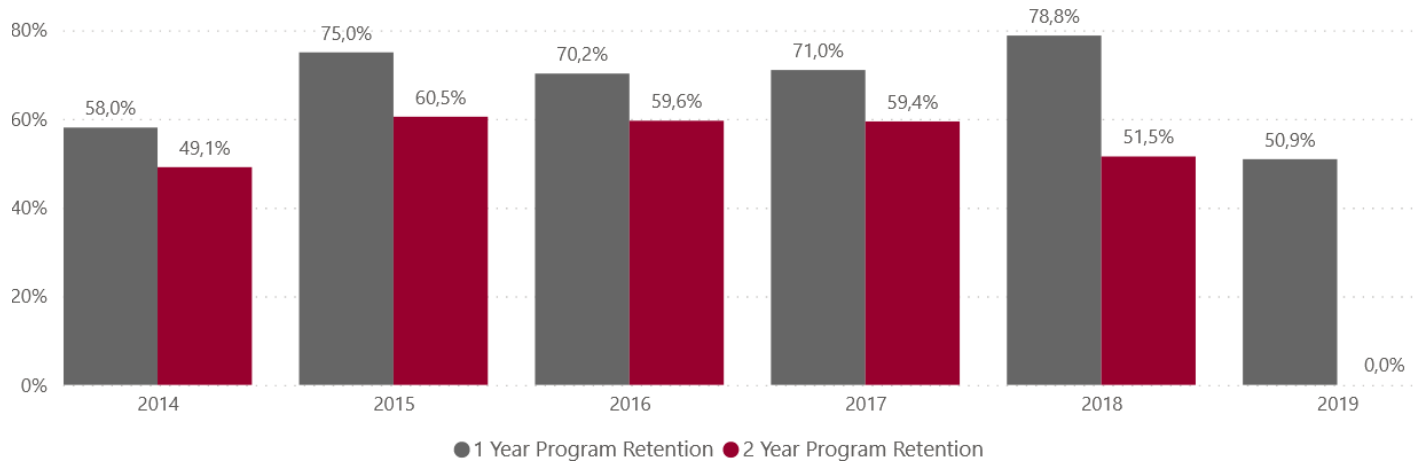
Retention and graduation rates are calculated through the 2019- 2020 academic year, based on new, first-time students entering in the fall semester, regardless of whether they enroll in the daytime or evening version of their program (if available). These rates do not consider incoming transfer students.

The duration of the Culinary Arts program has historically been 4 years (8 semesters). Nevertheless, until Fall 2015, students had to first complete all coursework and then the capstone, which extended the time required to finish the program by at least one semester. Therefore, the graduation rate is calculated according to a duration of 4 years and 150% of that amount. The percentage of graduates in each cohort by gender considers only actual graduates, not the original makeup of the cohort.

GRADUATION



RETENTION



Program Learning Outcomes

In every semester, the program provides assessment results according to its Multiannual Assessment Plan (MAP), which typically considers one or more of its program learning outcomes (PLOs). Most programs utilize the platform Brightspace to collect and assess student work and to present the data and evidence of student achievement. These results and their analysis, with the objective of identifying areas for improvement, are presented in the program's annual assessment report.

In the graphic below, the most recent period in which a PLO has been assessed is indicated, with the percentage indicating achievement of the expected performance standard for that PLO, according to the rubric used to evaluate the student work. This standard can be designated at an introductory, intermediate, or final level, depending upon how the course learning outcomes (CLOs) align to each PLO in the program's curriculum map.

A graduate of the Culinary Arts program will be able to:

1. Make decisions and lead kitchen and service teams to achieve objectives efficiently and profitably.
2. Operate applied technology in food and beverage enterprises.
3. Know and employ local ingredients in traditional and contemporary dishes, promoting Ecuadorian culinary cultural heritage.
4. Apply theoretical-practical knowledge of culinary arts with an individual approach to creating original culinary styles.
5. Manage the food and beverage service area in an innovative and disciplined way and in accordance with food quality standards.
6. Contribute to added value and continuous improvement plans for food and beverage enterprises.
7. Design entrepreneurial proposals for the culinary sector based on critical analysis of global trends and the national context.

