

1. Student Learning Outcomes

Which of the program's student learning outcomes were assessed in this annual assessment cycle? (Please list the actual learning outcome statements and not just numbers, e.g., Outcomes 1 and 2.)

LO 1 - Apply the scientific processes (chemical, biological and physical) of brewing and fermentation.

LO 2 - Describe the engineering operations components of a brewery.

2. Assessment Methods: Artifacts of Student Learning

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LO1

~~BREW10~~ – Brewing Essentials– Final Project

~~BREW50~~ – Brewing and Beer Styles– Final Project

~~BREW1750~~– Conditioning, Packaging and Distribution

~~BREW20~~ – Biochemistry of Brewing

~~BREW250~~ - Flavor, Quality Control & Sensory Evaluation –Final Project

~~BREW750~~ – Brewery Operations and Accounting

LO2

~~BREW10~~ – Brewing Essentials– Final Project

~~BREW150~~ Brewing and Beer Styles –Final Project

~~BREW1750~~– Conditioning, Packaging and Distribution

~~BREW250~~ – Flavor, Quality Control & Sensory Evaluation – Final Project

**All courses were taught 100% online

3. Assessment Methods: Evaluation Process

What process was used to evaluate the artifacts of student learning, and by whom? Please identify the tools(s) (e.g., a rubric) used in the process and include them in/with this report.

Instructors have outcomes set up and added to their artifact rubric vis Canvas outcomes. At the end of their courses, a Canvas Outcomes report was run to collect data about student performance and artifacts used to assess learning outcomes. Data was used to analyze and make changes as needed to assessment of learning outcomes.

4. **Data/Results**

What were the results of the assessment of the learning outcome(s)? Please be specific. D

Brew 1000 Final Project Rubric

Brew 1500 Final Project Rubric

Brew 2500 Final Project Rubric

Brew 2750 Final Project Rubric