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| **California State University, Fresno****JCAST****Department of Viticulture and Enology** **Department/Program Assessment Coordinator [i]: Sonet Van Zyl** |
| **Student Outcomes Assessment Plan (SOAP)** |
| Mission Statement |
| The mission of the Department of Viticulture and Enology at California State University, Fresno is:* To train the future leaders of viticulture and enology through education and research
* To conduct solution-driven research for the grape and wine industry
* To disseminate knowledge and information to the grape and wine industry, and community
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## Institutional Learning Outcomes, Program Learning Outcomes/Goals, and SLO’s [a,b,c]

* 1. Institutional Learning Outcomes. Fresno State ILO’s are posted on the following webpage: <http://fresnostate.edu/academics/oie/assessment/fresno-state-assessment.html>

1. **acquiring specialized knowledge** as identified by program learning outcomes in their major field. Students will demonstrate expertise in a specialized area of study, including integration of ideas, methods, theory and practice. Graduate students will demonstrate further mastery of the field’s theories, research methods, and approaches to inquiry. They will also show the ability to assess major contributions to the field, as well as expand on those contributions through empirical research or aesthetic exploration.

2. **applying knowledge** by integrating theory, practice, and problem solving to address real world issues using both individual and team approaches. Students will apply their knowledge in a project, paper, exhibit, performance, or other appropriate demonstration that links knowledge and skills acquired at the university with those from other areas of their lives. Graduate students will integrate knowledge and skills from coursework, practicum, and research to address critical issues in their field and demonstrate advanced application of knowledge through a culminating experience that validates, challenges, and/or expands the profession’s body of knowledge.

* 1. Program Learning Outcomes (Also known as Goals) and related SLO’s

Program Learning Outcomes or GOALS are the specific knowledge and skills that the department/program will develop or strengthen in students. These PLO’s or Goals may be broader than SLO’s but must be measureable and each PLO must have at least one SLO to which is directly linked/aligned.

* + 1. PLO (Goal) **Discipline-related knowledge**
			1. SLO: Understand and describe wine processing operations that define wine styles.
			2. SLO: Evaluate the microbiological, chemical, and sensory properties of wine through industry-standard methods.
		2. PLO (Goal) **Hands-on experience in wine production and analysis**
			1. SLO: Apply their knowledge and skills to execute winemaking tasks, wine analysis, and operate winery technology and equipment.
		3. PLO (Goal) **Wine business marketing and regulations**
			1. SLO: Compare and contrast established wine business, marketing, and sales practices and incorporate them in a business plan.
			2. SLO: Demonstrate detailed knowledge of wine and winery regulations at the Federal and California State levels.
		4. PLO (Goal) **Information literacy**
			1. SLO: Demonstrate the ability to access scholarly resources and interpret, synthetize, and evaluate the information critically.
			2. SLO: Communicate concepts effectively through oral, written, and visual mediums.

## Curriculum Map [d]: Courses in which SLO’s are addressed and evaluated

|  | 1.a | 1.b | 2.a | 3.a | 3.b | 4.a | 4.b |
| --- | --- | --- | --- | --- | --- | --- | --- |
| ENOL 15 | I | I |  I |   | I | I  | I |
| VIT 15 | I | I |   |   |   |   |   |
| ENOL 45 | D | I | I |   |   | I  |   |
| VIT100 |  I | I  | I |   |   |   |   |
| ENOL168 | I | I |   |   |   |  I | D |
| ENOL 105 | D | D | D |   |   | D | D |
| ENOL 110 | D  | D |   |   |   | D  | D |
| ENOL 115 | M | M | M |   |   | D | D |
| ENOL 125 | M | M | M |   |  I |   |   |
| ENOL 140 |   |   |   |   |  M | D | D |
| ENOL 151 | D |   | D  |   | I  |   | D |
| ENOL 163 | D | D | D |  |   | I  | D  |
| ENOL 164 | M | M | M |  |  I | D | M |
| ENOL 166 | M | M | M |   |  I |  M | M |
| ENOL 170 |   |   |   | D  | D |  D | M |
| ENOL 173 |   |   |  M |  M | D |   | D |
| ENOL 175 | M |   |   | I  | D | D  | D |
| ENOL 194I | M | D | M |  | D  |   |   |
| ENOL 199 | D | D |   |   |   |   |   |

For courses in the major, using the abbreviations below, indicate which outcomes are introduced, which are developed, and which are mastered in that particular course.

| **I = Introduced** | **D = Developed** | **M=Mastered** |  |
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## SLO’s Mapped to Assessment Measures and Methods [e]

| Assessment Measure | EvaluationMethod | 1.a | 1.b | 2.a | 3.a | 3.b | 4.a | 4.b |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Final exams | Passing grade ≥ C | X | X |  |  | X |  |  |
| Projects reports  | Rubric for project  |  |  | X | X |  | X | X |
| Oral/Public presentations | Rubric for presentation |  |  | X | X |  | X | X |
| Alumni survey | Ratings TBD | X |  | X |  |  |  |  |

## Assessment Measures: Description of Assignment and Method (rubric, criteria, etc.) used to evaluate the assignment [f]

* 1. Direct Measures
		1. Final exam.
			1. Evaluation Method: 75% or more of the senior students will correctly answer more than 70% of questions
		2. Term paper or project report.
			1. Evaluation Method: A score of 70% or more from the total points in the evaluation rubric is considered to have met the learning outcome.
		3. Oral presentations of final projects.
			1. Evaluation Method: A score of 70% or more from the total points in the evaluation rubric is considered to have met the learning outcome.
	2. Indirect Measures
		1. Alumni Survey:
			1. Recent alumni (3 to 5 years since graduation) are surveyed to assess their perception of course content, its impact on their performance and growth in the industry, and any gaps in course content reflected by current industry demands.

## Assessment Schedule/Timeline [g]

| AcademicYear | Measure | SLO | SLO |
| --- | --- | --- | --- |
| 2022-2023 | **Project Reports:**ENOL 194I | 2.a |  |
| 2023-2024 | **Final exam:**ENOL 140 | 3.b |  |
| 2024-2025 | **Oral Presentation:**ENOL 105 | 4.a |  |
| 2025-2026 | **Project Report:**ENOL 170 | 3.a |  |
| 2026-2027 | **Project Presentation:**ENOL 163 | 2.a |  |

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| Closing the Loop [h,j,k]  |
| Program/Department Closing the Loop process:The Department of Viticulture and Enology will form an assessment committee, with the Assessment coordinator serving as chair. The Assessment Committee will be responsible for collecting assessment data, including not only performance data, but also assessment measure design and assessment performance samples. It will be this committee’s charge to analyze these measures, and report to the Department faculty their findings and suggestions for larger discussion and implementation. This data and resulting recommendations/changes will also be reported to the Department Chair to serve as key element of the Department Annual Report.The Assessment committee will also analyze indirect measures. This practice will support “big picture” thinking in regard to student outcomes, and also connect classroom practices to industry needs, solidifying the Department’s commitment to prepare our students to be the future leaders in the grape, wine, and raisin industries. |