University of Hawaii Maui College
2011 Annual Report of Instructional Program Data

Hospitality and Tourism

Program Mission:

Program Mission: UH Maui College's Hospitality & Tourism program provides to a diverse community of lifelong learners educational opportunities that focus on student engagement and skills essential for successful employment in leadership positions in the hospitality industry.

Part I: Program Quantitative Indicators

Overall Program Health: Cautionary

Majors Included: HOPE,HOST

Demand Indicators		Program Year			Demand Health Call
		08-09	09-10	10-11	
1	New & Replacement Positions (State)	347	237	286	Cautionary
2	New & Replacement Positions (County Prorated)	57	51	62	
3	Number of Majors	42	48	60	
4	SSH Program Majors in Program Classes	264	301	451	
5	SSH Non-Majors in Program Classes	171	157	154	
6	SSH in All Program Classes	435	458	605	
7	FTE Enrollment in Program Classes	15	15	20	
8	Total Number of Classes Taught	12	15	17	

Efficiency Indicators		Program Year			Efficiency Health Call
		08-09	09-10	10-11	
9	Average Class Size	12.1	10.3	12.1	Cautionary
10	Fill Rate	47%	44%	60%	
11	FTE BOR Appointed Faculty	1	1	1	
12	Majors to FTE BOR Appointed Faculty	42	48	59.5	
13	Majors to Analytic FTE Faculty	35.4	35.0	35.7	
13a	Analytic FTE Faculty	1.2	1.4	1.7	
14	Overall Program Budget Allocation	Not Reported	$103,609	$102,064	
14a	General Funded Budget Allocation	Not Reported	$103,609	$102,064	
14b	Special/Federal Budget Allocation	Not Reported	$0	$0	
15	Cost per SSH	Not Reported	$226	$169	
16	Number of Low-Enrolled (<10) Classes	4	7	4	

Effectiveness Indicators		Program Year			Effectiveness Health Call
		08-09	09-10	10-11	
17	Successful Completion (Equivalent C or Higher)	76%	65%	58%	Cautionary
18	Withdrawals (Grade = W)	4	13	10	
19	Persistence (Fall to Spring)	67%	69%	80%	
20	Unduplicated Degrees/Certificates Awarded	8	11	15	
20a	Degrees Awarded	5	3	5	
20b	Certificates of Achievement Awarded	3	4	9	
20c	Academic Subject Certificates Awarded	0	0	0	
20d	Other Certificates Awarded	4	8	12	
21	Transfers to UH 4-yr	1	0	0	
21a	Transfers with credential from program	0	0	0	
21b	Transfers without credential from program	1	0	0	

Distance Education: Completely On-line Classes		Program Year		
		08-09	09-10	10-11
22	Number of Distance Education Classes Taught	1	3	3
23	Enrollment Distance Education Classes	10	32	34
24	Fill Rate	33%	32%	38%
25	Successful Completion (Equivalent C or Higher)	90%	81%	74%
26	Withdrawals (Grade = W)	0	2	2
27	Persistence (Fall to Spring Not Limited to Distance Education)	0%	0%	85%

Perkins IV Core Indicators 2009-2010		Goal	Actual	Met
28	1P1 Technical Skills Attainment	90.05	100.00	Met
29	2P1 Completion	44.50	16.67	Not Met
30	3P1 Student Retention or Transfer	55.50	70.59	Met
31	4P1 Student Placement	50.50	58.33	Met
32	5P1 Nontraditional Participation	N\A	N\A	N\A
33	5P2 Nontraditional Completion	N\A	N\A	N\A

Last Updated: November 9th, 2011

Part II: Analysis of the Program

The number of majors in the Hospitality & Tourism program increased 25% from the previous year and can be attributed to more aggressive recruiting efforts targeting a wider audience; and through a Carl Perkins grant in which a Transition Specialist was hired to help the HOST program focus on recruitment, retention, and persistence of majors. Although the number of majors increased, new & replacement positions also increased by 22% over the year. In spite of the economic downturn, there are still jobs for our graduates. The Demand Indicators for the program are Cautionary; however, the program's continued growth in enrollment will help develop a pipeline of students to meet the needs of the industry.

The Efficiency Indicators show the average class size increasing to 12.1 for 10-11 from 10.3 in 09-10. Fill rates increased to 60% in 10-11 from 44% in 09-10. The 36% increase in fill rate can be attributed to several factors including the change in times of specific classes as well as providing more scheduling flexibility due to online class offerings. The Efficiency Indicators for the program are Cautionary in part due to classes that had to be offered over the year with less than 10 students. These classes were necessary for students to meet graduation requirements.

Effectiveness Indicators are also Cautionary. Successful completion decreased by 7% from the following year; persistence increased by 9%. Students enrolled in the introductory HOST classes (i.e. HOST 20) over the past year have been most challenged with completing course requirements. The increase in persistence can be attributed to the efforts of the HOST counselor, transition specialist, and HOST faculty in monitoring students. Group advising sessions were scheduled in HOST classes and after classes to ensure students follow their educational plan and register for the upcoming semester. The number of degrees and certificates awarded also increased slightly from the previous year and will continue to increase as the enrollment for the HOST programs grows.

Distance education classes remained steady at 3 and the fill rate increased from 32% in 09-10 to 38% in 10-11. Students enrolled in the distance education classes included HOST majors from other community colleges in Hawaii.

All Perkins IV Core Indicators have been met with the exception of 2P1 – Completion. The HOST program includes a Certificate of Completion, Certificate of Achievement, and Associate in Applied Science Degree. More than 50% of the HOST majors are attending school part-time and are also employed full or part-time. Thus, this directly impacts Completion rates since students will take a longer time to complete their degrees.

Program Learning Outcomes

The HOST program completed a comprehensive self- study in 2010-2011, following eight standards established by the Accreditation Commission for Programs in Hospitality Administration (ACPHA). The standards are established in the following categories:

- Mission, Objectives, and Outcomes
- Planning and Assessment
- Administration and Governance
- Curriculum
- Faculty & Instructional Staff
- Student Services
- Physical and Learning Resources
- Financial Resources

Accreditation team members visited UH Maui College in April 2011 to validate the program's self-study. Results of the team's assessment and recommendations for the HOST program are documented below.

Mission, Objectives and Outcomes

- Develop a mission statement that clearly aligns with that of the university. The mission should be written in terms that can be clearly stated and measurable.
- Revise mission statement to focus on the preparation of students for supervisory and managerial level positions in order to make the program as well as the graduates more marketable. Make the revised mission publicly available.

Planning and Assessment

- Develop and implement a system to maintain an ongoing record of attainments of HOST graduates. This information should be utilized for academic planning.
- Develop and implement a sustained policy of involving students in all planning activities of the program.

Curriculum

- Incorporate the understanding and appreciation of Hawaiian values and culture as a thread throughout the HOST curriculum.
- Procure additional computer simulations of realistic learning situations to enhance the learning experience of students.
- Create authentic laboratory and educational settings to infuse state-of-the-art competencies and hands-on learning opportunities for students. Collaborate with the Culinary Arts program to utilize their facilities and faculty expertise.
- Develop a hands-on food preparation and service course.
- Develop articulation agreements with Maui high schools offering related Hospitality Programs.
- Provide creative leadership opportunities for students throughout the curriculum.
- Identify instructors that can teach the HOST 154 Food & Beverage Operations course.

Program Strengths and Weaknesses

Strengths

- Accredited by the Accreditation Commission for Programs in Hospitality Administration (effective Summer 2011- Summer 2018)
- Commitment, expertise, and network of resources from the program advisory committee
- Alignment of the HOST program's mission statement with UH Maui College's mission and vision
- The HOST program has developed a HOST Strategic Plan 2010-2015, which documents and measures the program's progress toward its programmatic mission and UH Maui College's mission. The document outlines goals, corresponding outcomes, strategies and action agenda items.
- Breadth of experience of the people involved with the overall program implementation
- Articulation agreements are in place with UH Manoa's School of Travel Industry Management, Kapiolani CC, Hawaii CC, Kauai CC and Leeward CC.
- Although the program has limited lab facilities at this time; two renovated lab units are being used for the Housekeeping Operations class
- The program has established partnerships with institutions in China and the Philippines that support student/faculty exchange programs.
- First neighbor island College to implement an internship program through the J-1 visa

Weaknesses

- Limited funding resources available to renovate the entire HOST of Maui learning lab
- No short-term credentialing options for industry professionals seeking professional development
- Lack of comprehensive alumni student data; limited info. on data
- Limited library and reference resources available
- Limited lecturer pool

Part III: Action Plan

ACTION PLAN

Mission, Objectives and Outcomes

Recommendations:

Develop a mission statement that clearly aligns with that of the university. The mission should be written in terms that can be clearly stated and measurable.

Revise mission statement to focus on the preparation of students for supervisory and managerial level positions in order to make the program as well as the graduates more marketable. Make the revised mission publicly available.

Action:

In June 2011, the HOST program revised its mission statement to:

 "UH Maui College's Hospitality & Tourism program provides to a diverse community of lifelong learners educational opportunities that focus on student engagement and skills essential for successful employment in leadership positions in the hospitality industry."

The revised mission statement aligns with the College's mission statement:

"UH Maui College is a learning-centered institution that provides affordable, high quality credit and noncredit educational opportunities to a diverse community of lifelong learners"

The Hospitality & Tourism Program is committed to providing an authentic **learning-centered** environment that focuses on preparing a **diverse community of** students with skills needed for successful employment in supervisory and managerial level positions in the hotel and lodging industry. The program prepares students to be **lifelong learners**. The "new" HOST program mission links to parts of the existing UHMC mission and may change as the College updates its mission statement.

Recommendation:

Develop and implement a system to maintain an ongoing record of attainments of HOST graduates. This information should be utilized for academic planning.

Action:

The College has adopted the online services for `Ohana (**http://hawaii.edu/askus/932**) to track and to keep in touch with graduates**.** After registering and providing online information, students are now able to keep their UH e-mail addresses after their status as students has expired. This will allow UHMC to follow up with graduates and send surveys electronically.

Migration to Google mail has begun with the UH system. This further enhances UHMC's capacity to track their graduates' employment history.

In May 2011, the HOST program secured resources hire a staff member to develop formal procedures to maintain the career progress of HOST graduates so that information can be evaluated and used for future academic planning. During the fall 2011 semester the staff member will be tasked to develop and complete:

- A tracking system for HOST graduates which includes the following: contact information (i.e. address, e-mail, phone number, social media links), graduation date, current employer, title, range of pay, etc.;
- An online alumni database which will be included on the HOST website (**www.uhmc-host.com**) and can be accessed by registered users;
- Finalizing, field testing and implementing a graduate follow up survey;
- Developing incentives for graduates to register and join the alumni site (i.e. employer access to resumes, networking, etc.); and,
- Creating a HOST graduate exit survey online with the Ohana link embedded so graduating students can immediately make the change to maintain their UH e-mail account.

Recommendation:

Develop and implement a sustained policy of involving students in all planning activities of the program.

Action:

In fall 2011, HOST students will be invited to join the HOST advisory committee. We will select and maintain a 1st semester student (Certificate representative) and a 2nd year student (AAS representative) to be part of the HOST advisory committee.

Curriculum

Recommendation:

Incorporate the understanding and appreciation of Hawaiian values and culture as a thread throughout the HOST curriculum

Action:

The HOST program has modified course outlines to interweave the following Hawaiian values throughout the program and course student learning outcomes:

- Ho`okipa (guest, employee-employer, community relations)
- `Ike loa (learning to learn)
- Laulima (teamwork)
- Alaka`i (leadership)
- Kuleana (civic responsibility

Revised course outlines were reviewed by the HOST advisory committee and submitted to the Curriculum Committee on October 14, 2011.

Recommendation:

Procure additional computer simulations of realistic learning situations to enhance the learning experience of students.

Action:

In Summer 2011, the HOST program purchased Hospitality and Tourism Interactive (HTi), a computer simulation program published by Pearson, to give students a broad overview of the Hospitality industry including the food and beverage sector. Through activity-based learning, students explore career paths and opportunities within each sector of the industry in an exciting simulated environment. This HTi computer simulation will continue to be used in the Capstone class.

Recommendation:

Create authentic laboratory and educational settings to infuse state-of-the-art competencies and hands-on learning opportunities for students.

Action:

In Summer 2011, the HOST program began collaborating with UHMC leadership, the HOST advisory committee, and the Operations and Maintenance Department to convert two units of the Hale Haumana residential facility into a temporary classroom laboratory for the fall 2011 semester. This will be done while resources are being secured to renovate the entire facility.

Recommendation:

Collaborate with the Culinary Arts program to utilize their facilities and faculty expertise. Develop a hands-on food preparation and service course.

Action:

Collaboration with Maui College Culinary Arts Program has begun. The HOST 154 course (Food & Beverage Operations) will be scheduled in the Culinary Arts Building (Paina) starting in the spring 2012 semester. The dining room and kitchen facilities will be shared to enhance hands-on learning opportunities to teach the production and service aspects of F&B operations.

The HOST program sequence of courses was also re-mapped to include CULN 112 (Sanitation & Safety) CULN 121 (Skillbuilding) or CULN 122 (Skill Development) and CULN 160 (Dining Room Service. The proposals were submitted to the Curriculum Committee on Oct. 14, 2011.

Recommendation:

Develop articulation agreements with Maui high schools offering related Hospitality Programs.

Action:

The HOST program will work with the Academy of Hospitality & Tourism (AOHT) board to identify HOST classes that will allow students to build their college transcript and matriculate to the UHMC HOST program while in high school.

Recommendation

Provide creative leadership opportunities for students throughout the curriculum.

Action

New Hui Hookipa (Hospitality & Tourism Club) officers for 2011-2012 will be elected in Fall 2011. Committee chair positions such as Historian, Marketing, Event Planning, and Fundraising will be established. Additionally, students will be provided with information on UHMC organizations so they may be informed of leadership activities and positions available on campus.

Recommendation

Identify instructors that can teach the HOST 154 Food & Beverage Operations course.

Action

The HOST program has begun collaboration with CULN faculty and HOST advisory committee to build a lecturer pool with industry professionals who are qualified to serve as F&B lecturers.

In addition to addressing the recommendations made by the ACPHA site team, the HOST program will:

- Work with UHMC leadership and the HOST advisory committee to secure funds to renovate the HA of Maui;
- Continue the development and utilization of online course delivery and hybrid class structures to expand the reach of the program;
- Realign additional courses (i.e. Internship I and Internship II) to articulate with UH Manoa's TIM program requirements;
- Create a HOST Supervision class for HOST & CULN majors (in lieu of MGT 118)
- Change the AAS in Hospitality & Tourism to an AS degree since all courses required for the program are already at the 100 level
- Expand the global reputation and reach of the HOST program with the continuation and development of international student/faculty exchange opportunities with institutions in China and the Philippines;
- Expand our marketing and promotional efforts: update website, use of current media (i.e. social networks), collateral material;
- Create a database of internship experience opportunities for HOST students;
- Expand scholarship opportunities for HOST students through resource development;
- Begin collaboration with Office of Continuing Education and training to establish short-term credentialing options for industry professionals
- Continue to engage faculty in professional development opportunities to support student learning.

Part IV: Resource Implications

Item	Cost
Annual ACPHA Accreditation fee	$425
Estimated cost for HA of Maui renovation	$5 million
Library resources	$2000
Classroom equipment	$2000
Faculty professional development	$6000
Marketing/recruitment collateral & website design	$4000

The program also anticipates the tuition received from international internships (upper division HOST internship course) to be included in the HOST program account.

Program Student Learning Outcomes

Hospitality & Tourism Program Learning Outcomes:

1. Identify and demonstrate skills essential for successful employment in leadership positions in the hospitality industry through the values of Ho'okipa (hospitality), Laulima (teamwork), and Alaka`i (leadership).

2. Demonstrate the skills of a lifelong learner through the values of 'Ike loa (learning to learn) and Kuleana (civic responsibility).

Key to the Rigor/Relevance framework to develop curriculum, instruction and assessment. The Rigor/Relevance framework is based on two dimensions of higher standards and student achievement. The first dimension is knowledge that describes the increasingly complex ways in which we think. This Knowledge Taxonomy is based on the six levels of Bloom's Taxonomy. The second dimension is relevance based on Willard Daggett's Application Model. This Application Model has five levels.

Rigor (Knowledge Taxonomy- Shaded Area): Based on Bloom's Taxonomy: (1) knowledge/awareness, (2) comprehension, (3) application, (4) analysis, (5) synthesis, and (6) evaluation.

Relevance (Application Model): Based on Willard Daggett's Model: (1) knowledge in one discipline, (2) apply in discipline, (3) apply across disciplines, (4) apply to real-world predictable situations, and (5) apply to real-world unpredictable situations.

HOST PLO's 1st Yr

Required courses in major cross referenced with Rigor/Relevance Framework*
A. Students will identify and demonstrate skills essential for successful employment in leadership positions in the hospitality industry.

Student Learning Outcomes	HOST 101	HOST 150	HOST 152	HOST 154	HOST 192v
1. Ho`okipa (hospitality -- guests, employee-employer, community relations)	Comprehension	Application	Application	Application	Analysis
Communicates effectively with diverse populations using visual, written and oral skills required of daily activities in hospitality operations.	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations
	Comprehension	Application	Application	Application	Analysis
Engage in activities independently or collaboratively to perpetuate the concept of Ho`okipa.	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations
	Comprehension	Application	Application	Application	Analysis
Incorporates and reinforces ethical codes of conduct in the hospitality industry.	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations
2. Laulima (teamwork)	Application	Application	Application	Application	Analysis
Works independently and interdependently in a team setting, actively listens and supports the efforts of others.	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations
3. Alaka'i (leadership)	Comprehension	Application	Application	Application	Analysis
Demonstrates leadership by applying critical thinking/ quantitative reasoning skills to assess workplace issues, identifying business strategies, developing plans to solve problems by using technology and other methods, and evaluating implications of decisions.	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations

Required courses in major cross referenced with Rigor/Relevance Framework*

A. Students will identify and demonstrate skills essential for successful employment in leadership positions in the hospitality industry.

Student Learning Outcomes	HOST 250	HOST 260	HOST 270	HOST	HOST 298
1. Ho`okipa (hospitality -- guests, employee-employer, community relations)	Analysis	Synthesis	Evaluation	Evaluation	Evaluation
Communicates effectively with diverse populations using visual, written and oral skills required of daily activities in hospitality operations.	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
	Analysis	Synthesis	Evaluation	Evaluation	Evaluation
Engage in activities independently or collaboratively to perpetuate the concept of Ho`okipa.	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
	Synthesis	Synthesis	Evaluation	Evaluation	Evaluation
Incorporates and reinforces ethical codes of conduct in the hospitality industry.	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
2. Laulima (teamwork)	Synthesis	Synthesis	Evaluation	Evaluation	Evaluation
Works independently and interdependently in a team setting, actively listens and supports the efforts of others.	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
3. Alaka'i (leadership)	Synthesis	Synthesis	Evaluation	Evaluation	Evaluation
Demonstrates leadership by applying critical thinking/ quantitative reasoning skills to assess workplace issues, identifying business strategies, developing plans to solve problems by using technology and other methods, and evaluating implications of decisions.	Apply to real-world predictable situations	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations

HOST PLO's 2nd Yr Classes

Required courses in major cross referenced with Rigor/Relevance Framework*

B. Students will demonstrate the skills of a lifelong learner.

1. 'Ike loa (learning to learn)	HOST 101	HOST 150	HOST 152	HOST 154	HOST 192v
Explores a topic in depth, yielding a rich awareness and/or little-known information indicating	Comprehension	Application	Application	Application	Analysis
	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations

intense interest in the subject. Makes explicit references to previous learning and applies in an innovative (new and creative) way that knowledge and those skills to demonstrate comprehension and performance in novel situations.	Knowledge/ Awareness	Comprehension	Comprehension	Comprehension	Analysis
	Knowledge in one discipline	Apply in Discipline	Apply in Discipline	Apply in Discipline	Apply across Disciplines
Reviews prior learning (past experiences inside and outside of the classroom) in depth to reveal significantly changed perspectives about educational and life experiences, which provide foundation for expanded knowledge, growth, and maturity over time.	Knowledge/ Awareness	Comprehension	Comprehension	Comprehension	Analysis
	Knowledge in one discipline	Apply in Discipline	Apply in Discipline	Apply in Discipline	Apply across Disciplines
2. Kuleana (civic responsibility)					
Completes require work, generates and pursues opportunities to expand knowledge, skills, and abilities.	Comprehension	Application	Application	Application	Analysis
	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations
Demonstrates civic responsibility through resolving community issues related to the hospitality industry.	Knowledge/ Awareness	Comprehension	Comprehension	Comprehension	Analysis
	Knowledge in one discipline	Apply in Discipline	Apply across Disciplines	Apply across Disciplines	Apply to real-world predictable situations

HOST PLO's 2nd Yr Classes
Required courses in major cross referenced with Rigor/Relevance Framework*
B. Students will demonstrate the skills of a lifelong learner.

1. 'Ike loa (learning to learn)	HOST 250	HOST 260	HOST 270	HOST 293v	HOST 298
Explores a topic in depth, yielding a rich awareness and/or little-known information indicating intense interest in the subject.	Synthesis	Synthesis	Synthesis	Evaluation	Evaluation
	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
Makes explicit references to previous learning and applies in an innovative (new and creative) way that knowledge and those skills to demonstrate comprehension and performance in novel situations.	Analysis	Synthesis	Synthesis	Evaluation	Evaluation
	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
Reviews prior learning (past experiences inside and outside of the classroom) in depth to reveal significantly changed perspectives about educational and life experiences, which provide foundation for expanded knowledge, growth, and maturity over time.	Analysis	Synthesis	Synthesis	Evaluation	Evaluation
	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
2. Kuleana (civic responsibility)					
Completes require work, generates and pursues opportunities to expand knowledge, skills, and abilities.	Analysis	Synthesis	Synthesis	Evaluation	Evaluation
	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations
Demonstrates civic responsibility through resolving community issues related to the hospitality industry.	Analysis	Synthesis	Synthesis	Evaluation	Evaluation
	Apply to real-world predictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations	Apply to real-world unpredictable situations

Key to the Rigor/Relevance framework to develop curriculum, instruction and assessment. The Rigor/Relevance framework is based on two dimensions of higher standards and student achievement. The first dimension is knowledge that describes the increasingly complex ways in which we think. This Knowledge Taxonomy is based on the six levels of Bloom's Taxonomy. The second dimension is relevance based on Willard Daggett's Application Model. This Application Model has five levels.

Rigor (Knowledge Taxonomy- Shaded Area): Based on Bloom's Taxonomy: (1) knowledge/awareness, (2) comprehension, (3) application, (4) analysis, (5) synthesis, and (6) evaluation.

Relevance (Application Model): Based on Willard Daggett's Model: (1) knowledge in one discipline, (2) apply in discipline, (3) apply across disciplines, (4) apply to real-world predictable situations, and (5) apply to real-world unpredictable situations.

PLO	F 2009	SP 2010	F 2010	SP 2011	F 2011	SP 2012
1	HOST 298		HOST 150	HOST 293V	HOST 101	HOST 152

2	HOST 298	HOST 293V		HOST 192v		HOST 101/ 150

PLO	F 2012	SP 2013	F 2013	SP 2014	F 2014	SP 2015	F 2015
1	HOST 150/ 390 (new class)	HOST 154/ 250	HOST 270/ 200 (293V)	HOST 260	HOST 100	HOST 298	HOST 152
2	HOST 100/ 260	HOST 152	HOST 152/ 200	HOST 154/ 250	HOST 270/ 390V	HOST 200	HOST 298