



Annual Program Review 2011-2012 - INSTRUCTIONAL

Division - Program TECHNOLOGY & AVIATION Culinary Arts

Authorization

After the document is complete, it must be reviewed and submitted to the Program Review Committee by the Division Chair.

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Overview of the Program

All degrees and certificates are considered programs. In addition, divisions may further delineate and define programs based on their assessment needs (developmental sequences, career track, etc).

Statement of Purpose – briefly describe in 1-3 sentences.

The Culinary Arts Department offers training in the management of food service operations in both the private and institutional sectors. It meets the mission of the college by providing students with the skill, knowledge and opportunity necessary to meet their career goals.

Please list the **most significant achievement** accomplished since your last program review.

The Culinary Arts Department was divided into three branches: Culinary Arts, Nutrition and Hospitality & Tourism Management. Each branch has a greater focus on its own respective curriculum and while still offering courses classes complementary to its closely related disciplines.

List the current major strengths of your program

1. Dedicated and expert faculty
2. Strong relationships with high school and college/university partners
3. Productive connections to local employers

List the current weaknesses of your program

1. Lack of full time instructors in closely related HTM and Nutrition departments creates a leadership vacuum. This has already led to decreased enrollment in HTM and confusion among Nutrition students. Continued lack of leadership and advocacy in HTM and Nutrition will surely lead to corresponding problems in Culinary Arts. It is not reasonable for the one remaining full time Culinary Arts faculty member to administer the other programs, as well

2. Class enrollment procedure limits participation of all groups.
3. Demand for classes far outstrips supply, leading to increased time to complete the program.

1.0. Trend Analysis

For each program within the division, use the data provided to indicate trends (e.g., steady, increasing, decreasing, etc.) for each of the following measures.

Program	Academic Year	FTEs Trend	FTEF Trend	WSCH / FTEF Trend	Full-Time % Trend	Fill Rate Trend	Success Rate Trend	Awards Trend
Culinary Arts	2007-2008	133	8.6	495	57.9%	68.2%	77.7%	19
	2008-2009	136	8.4	514	57.1%	54.3%	78.9%	19
	2009-2010	195	11.0	566	49.6%	74.7%	74.8%	19
	2010-2011	210	12.6	532	51.3%	99.4%	80.2%	27
	% Change	+57.8%	+46.9%	+7.4%	-11.5%	+45.8%	+3.1%	+42.1%
	4-Yr. Trend	increasing	increasing	stable	decreasing	increasing	stable	increasing
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Technology & Aviation Division TOTAL	2007-2008	532	37.5	451	38.1%	73.1%	74.3%	91
	2008-2009	591	37.2	505	30.9%	69.6%	74.9%	85
	2009-2010	757	45.4	530	32.7%	82.1%	74.4%	59
	2010-2011	675	44.7	480	33.7%	91.7%	76.1%	76
	% Change	+26.9%	+19.1%	+6.5%	-11.6%	+25.5%	+2.4%	-16.5%
	4-Yr. Trend	increasing	increasing	stable	decreasing	increasing	stable	decreasing

- 1.1. Describe how these trends have affected student achievement and student learning:

Using information that breaks out Culinary Arts data from HTM, it is apparent that Culinary Arts has served substantially more students (45%) without increasing FTEF. The result has been overfilled classes, greater demand on an already diminished budget, and increased wear on and losses of department equipment. Despite the challenges, Culinary Arts students have increased the number of certificates achieved by 42%.

- 1.2. Is there other relevant quantitative/qualitative information that affects the evaluation of your program?

Students attend Culinary Arts courses because they offer relevant job training, and typically ignore degree and transfer completions; therefore, despite the increasing numbers of awards, it is somewhat meaningless. Motivation to attend Culinary Arts classes is different that of General Education students: Culinary Arts students are driven by the relative strong job market for the discipline. By gaining basic skills, refining current skill sets and by gaining experience through internships, students are finding employment and improving on their current positions.

2.0. Student Learning and Curriculum

Provide the following information on each department and program within the division.

List each Department within the Division as well each degree, certificate, or other program* within the Department	Active Courses with Identified SLOs		Active Courses Assessed		Course Sections Assessed		If this area has program outcomes have they been assessed? Yes or No
	n/n	%	n/n	%	n/n	%	
CULINARY ARTS	6/8	75%	0/8	0%	0/0	0%	No

2.1. Please comment on the percentages above.

The Culinary Arts Department (which consists of 1 full time instructor) has substantially revised 6 of its 8 active courses with the last year. Each of those revisions has included SLOs. The 2 remaining courses will be revised presently and then all active courses will have SLOs. The assessment process will begin in the spring 2012 semester. Program SLOs have been written and will be submitted by the end of the fall 2011 semester.

- 2.2. a) Please provide a **link*** to all program assessment timelines here. This link could be to your division /department website, eLumen, etc.
 b) Briefly summarize any pedagogical or curricular elements of courses/programs that have been changed or will be changed as a result of developing assessment timelines and course/program alignment matrixes.
 c) Based on the program assessment timelines you have developed and the evidence you have gathered, please comment briefly on how far along your division/program is in the assessment process.

NA

- 2.3 a) Please provide a **link** to any program and/or relevant course assessment reports. Does the evidence from assessment reports show that students are achieving the desired learning outcomes?
 b) Please briefly summarize any pedagogical or curricular elements of courses and/or programs that have been changed or will be changed as a result of the assessments conducted.

NA

- 2.4 Please list all courses which have been reviewed in the last academic year.
Note: Curriculum Review is required by the Chancellors Office every 6 years.

CULIN 111,112, 113, 116, 122, 124, 212, 224

2.5 Please list all degree/certificate programs within the division that were reviewed in the last academic year.

Both the Culinary Arts Skill Award and Culinary Arts Certificate were revised and will be submitted to the college and Chancellor's office for approval.

2.6 For each program that was reviewed, please list any changes that were made.

The number of units required for the Skill Award has been reduced from 19 to 17, as 2 courses have been reduced from 5 to 4 units. The Certificate will be reduced from 41 to 34 units, by the reduction of 4 courses from 5 to 4 units and the reduction of Internship from 6 to 3 units.

3.0. Reflection and Action Plans

3.1 What recent activities, dialogues, discussions, etc. have occurred to promote student learning or improved program/division processes?

Every school year, Culinary Arts offers students field trips to trade shows, and tours of vendors and food service establishments; hosts guest speakers active in the industry; participates in competitions sponsored by the CA Community College Chancellors Office; offers restaurants open to the public, with the HTM department, as a collaborative learning experience; caters to college and outside groups utilizing student volunteers to raise scholarship funds; visits local high school culinary arts programs to offer guidance and demonstrations; works closely with the Careers Through Culinary Arts Program to offer training to high school students and their teachers; participated in "Healthy Cuisine for Kids" grant related activity with the Nutrition department. Joint activities between Culinary Arts and HTM planned to occur during the fall 2011 semester were not completed due to the untimely demise of the HTM department chair.

3.2 Using the weaknesses, trends and assessment outcomes listed on the previous pages as a basis for your comments, please briefly describe your plans and/or modifications for program/division improvements

Plans or Modifications	Anticipated Improvements
Complete revision of CULIN 122 and 212	Certificates will be submitted to the college and the state for approval
Initiate assessment cycle for CULIN 111, 112, 113, 116.	Strengthen courses as result of assessment feedback

2011 PROGRAM REVIEW

TECH/AVIATION- CULINARY ARTS <i>Replace Freezer</i>	I:TE.Cul-1
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Section 4 Resource Request

Type of Request: ___ Facilities/Maintenance ___ Classroom Upgrades ___ New space
 ___X_ Instructional Equip. ___ Non-Instructional Equip ___ Conference/Travel ___ Training
 ___ Computer/Hdware ___ Software/Licenses ___ Supplies ___ Other

Mandatory: Is this request for one-time funding? ___X_ OR Does this request require ongoing funding? ___

If this is a repeat request, please list the Resource ID code or year requested: _____

Mark if the following apply to this request: ___X_ Health & Safety Issue ___ Legal Mandate
 ___ Accreditation Requirement ___ Contractual Requirement

4.1. Clearly describe the resource request.

Replace nonworking freezer in LR102 lab.

Amount requested \$ ___ 11,000 _____

4.2. Justification and Rationale: What planning goal, core competency or course/program SLO does this request address? Use data from your report to support your request.

Without proper equipment, students cannot complete their lab requirements. It also limits the department's storage ability, requiring the one FT faculty member, who buys all of the products, to spend more time buying product in smaller, more expensive increments.

4.3. What measurable outcome will result from filling this resource request?

Students will have product and equipment to complete their lab requirements in a timely manner and complete an SLO for lab classes.

APPROVALS

AGENCY	DECISION					
The Program Review Committee has reviewed the data, outcomes and plans in the report and finds this request to be:	Well supported					
	Adequately supported					
	Not supported					X
	Reason:	Sect.1: Data		Sect.2: SLOs		Sect.3: Plans
Standing Committee Review of Resource Request						Prioritization Score
Committee: Academic Affairs						

2011 PROGRAM REVIEW

**TECH/AVIATION-
CULINARY ARTS
Maint. Contracts-LR**

I:TE.Cul-2

Section 4 Resource Request

Type of Request: Facilities/Maintenance Classroom Upgrades New space
 Instructional Equip. Non-Instructional Equip Conference/Travel Training
 Computer/Hdware Software/Licenses Supplies Other

Mandatory: Is this request for one-time funding? OR Does this request require ongoing funding?

If this is a repeat request, please list the Resource ID code or year requested: _____

Mark if the following apply to this request: Health & Safety Issue Legal Mandate
 Accreditation Requirement Contractual Requirement

4.1. Clearly describe the resource request.

Purchase maintenance contract for all refrigeration equipment in Los Robles.

Amount requested \$ Approximately \$3,000 per year
 Breakdown of cost (if applicable):

4.2. Justification and Rationale: What planning goal, core competency or course/program SLO does this request address? Use data from your report to support your request.

GCC Facilities Department does not include refrigeration equipment as part of their responsibilities. Each of the last three years Los Robles has seen a major refrigeration failure which has led to high repair costs and spoiled product. It would be cost effective to utilize the same company that administers the campus Food Services maintenance contract.

4.3. What measurable outcome will result from filling this resource request?

The measure would be the fewer dollars spent on repairs and product replacement costs.

APPROVALS

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	Not supported						X
	Reason:	Sect.1: Data		Sect.2: SLOs		Sect.3: Plans	Other:
Standing Committee Review of Resource Request Committee: Academic Affairs						Prioritization Score	