

2004 – 2005 PLANNING/OUTCOMES DOCUMENT

Name of person(s) completing form:		Ceretta Davis		Curriculum/Department:		Culinary Technology	
Purpose/Mission Statement				Vision Statement, 3-5 years			
The students will be adequately prepared with the necessary skills to be marketable in the culinary field. Skills would include but are not limited to food preparation, purchasing/cost analysis, menu design, general management/ kitchen management, hospitality orientation/ human relations, business orientation facilities management and sanitation / safety. Upon graduation from this curriculum students may enter the culinary profession from a position of knowledge that enables them to begin careers in culinary services or through their own business.				Students are learning to effectively and efficiently use equipment in the culinary field and are being introduced to new products on a regular basis through trade shows and consumer reports on new products. By understanding the technology that goes along with these products, they are more job-oriented. As they become more familiar with these new products they will be able to understand how modern technology in the culinary field can determine the way foods are prepared and served, and this knowledge will make them more job-ready and marketable. By making this new and efficient equipment available to them for every day in lab settings, we are creating a “kitchen environment” that will be much like a job site.			
Goal #	Values for Teaching	College Goals	2004 – 2005 Department Outcomes/Goals	Success Criteria (E.g. outcomes, enrollment increases)	Plan of Action (Including resources needed)		
1.	1, 2, 6	1	Graduates will be satisfied with the skills obtained in this program	90% of graduates surveyed will indicate they are satisfied with the skills gained in this program	Monitor the results of the survey conducted as part of the annual program review		
2.	2, 4, 6	1, 5, 7	Employers will indicate satisfaction with entry level skill of graduates	95% of test takers will pass the Sanitation and Safety Exam from the National Restaurant Association	Monitor exam results from the National Restaurant Association Exams for Sanitation and Safety		
3.	6, 9	1	Employers will be satisfied with the entry level skill graduates from this program(to include control of food and supply costs, planning menus, have effective sanitation and safety skills, and have knowledge of use and care of equipment)	90% of employers will indicate they are satisfied with level of skills in relation to: Planning menu ,control of food and supply costs, use and care of most restaurant equipment and sanitation practices	Monitor results of survey conducted as part of annual program review		

Goal	Criteria Results Be sure to utilize most current data available	End of Year Analysis (Goals achieved, impact of equipment purchased, improvements to your program, contingencies, etc.) Describe how you used the results to improve your program
1.	<p>100% of graduates surveyed indicated that they were satisfied to very satisfied with the skills obtained at Southwestern Community College</p> <p>80% of graduated surveyed indicated they would recommend Southwestern Community College</p>	<p>New small ware lab equipment and utensils proved to be a positive for the labs. We are still using station method for labs (each student (s) is assigned a lab table and is expected to be responsible for it and the equipment used in that station.) I have purchased other items and am in the process of having staples on each lab station so that students don't waste time looking for ingredients. Staples such as flours, sugars, salt, etc will be located on each lab table as well as cutting boards knives, bowls etc.</p>
2.	<p>80% of test takers for the sanitation and safety certification completed successfully</p> <p>Change in textbooks resulted in not offering final textbook exam fro Baking and Basic Food Skills</p>	<p>Updated Textbooks were a positive for the lab. Former textbook recipes were for larger serving and the new books were usually below 30 servings. This has helped to lower labs costs due to less waste of food products. Also students were able to use recipe conversion skills much easier.</p> <p>We did quite a few events during the year mostly on campus. This is a good/bad situation. Students complained that the program was being "used" at times which I agree with. We try to keep a good rapport with the other programs and tend to try to be everything to every body</p>
3.	<p>90% of employers surveyed indicated that employers were somewhat satisfied with the level of skills associated with graduates</p>	<p>Employer surveys indicate that we need concentrate on some areas in the program including purchasing/ cost control and problem solving skills.</p> <p>We will continue to cross train students in order to make them more employable</p>