

## PLANNING/OUTCOMES DOCUMENT

<b>Name of person(s) completing form:</b>		Ceretta Davis		<b>Curriculum/Department:</b>		Culinary Technology	
<b>Purpose/Mission Statement:</b>				<b>Vision Statement: (3-5 years)</b>			
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.			
<b>Program Strengths:</b>				<b>Program Weaknesses:</b>			
The two most important strengths which indicate the quality of the culinary program are: <ul style="list-style-type: none"> <li>• High quality of graduates produced by program as documented by employer satisfaction.</li> <li>• Continued positive feedback and recommendations from graduates to potential students</li> </ul>				Over the past 4 years we have purchased some modern equipment for student training. However, we have maximized our use of existing floor space for equipment and electrical capacity for equipment. We are currently at capacity in both respects.			
<b>Program Opportunities:</b>				<b>Program Threats:</b>			
Offer additional NRA and AH&MA certificate classes such as Intro to Hospitality and other curriculum classes				Lack of skilled job availability in the immediate area for AAS graduates. Management positions are low in number and not readily available in this area			
Goal #	Values for Teaching	College Goals	2005-2006 Department Outcomes/Goals	Success Criteria (e.g. outcomes, enrollment increases)	Plan of Action (including resources needed)		
1	1,2 ,6	1	Graduates will indicate satisfaction with the skills obtained in this program	90% of graduates will indicate satisfaction with the skill gained from this program	Monitor the results of the survey conducted as part of the annual program review		

2	2,4 ,6	1 , 5 , 7	Employees will indicate satisfaction with entry level skills of graduates from this program	95% of employers will indicate they are satisfied with the entry level of skill of graduates from this program 90% of test takers will pass the Sanitation and Safety exam from the National Restaurant Association	Monitor exam results From the NRA Exams for Sanitation and Safety
3	6,9	1	Majors in this program will demonstrate a satisfactory level of proficiency in 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 the level of skills in relation to planning menu, control of food and supply costs, use and care of equipment, and sanitation practices	Monitor results of survey conducted as part of the annual program review

<b>Budget Item Description: (Budget items requested from college funds)</b>	<b>Current Year Budget (Total Request):</b>	<b>Ongoing Operational Budget:</b>	<b>Expansion Budget:</b>
Supplies-	\$25000.00	\$25000.00	
Equipment-	\$8100.00	\$8100.00	
Travel-	\$1500.00	\$1500.00	
Program Accreditation-			
Other-			
<b>TOTALS</b>	<b>\$34,600.00</b>	<b>\$34,600.00</b>	