

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.			
Program Strengths:				Program Weaknesses:			
The two most important strengths which indicate the quality of the culinary program are: <ul style="list-style-type: none"> • High quality of graduates produced by program as documented by employer satisfaction. • Continued positive feedback and recommendations from graduates to potential students 				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.			
Program Opportunities:				Program Threats:			
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	Monitor the results of the survey conducted as part of the annual program review		

				program	
2	2,4 ,6	1 5 7	Employers will indicate satisfaction with entry level skills of Culinary Technology graduates Culinary Technology graduates 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)	95% of employers will indicate they are satisfied with the entry level skills of Culinary Technology graduates	Monitor results of survey conducted as part of the annual program review
3	6,9	1	Majors in this program will demonstrate a satisfactory level of proficiency in basic sanitation and safety practices	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

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

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 responding to the annual program review survey indicated that they were satisfied with the skills they obtained at Southwestern Community College</p> <p>100% of graduates responding to the annual program review survey indicated they would recommend Southwestern Community College</p>	<p>This goal was met. We will continue to add smallwares and equipment to the lab to ensure that students learn the practical tools for success in Culinary Technology. The addition of a Tilting Skillet proved to be very educational for the students. While it is not a daily use piece of equipment, it is a great training tool for those interested in industrial or commercial cooking.</p> <p>The addition of "bins" for staples has been another positive for the lab. Student have staples handy and don't have to move around as much.</p>
2.	<p>100% of employers responding to the annual program review survey indicated their satisfaction with the level of skills associated with graduates</p>	<p>This goal was met. Employers indicated "satisfied" or "very satisfied" in all employee knowledge and skill categories. While most results indicated "very satisfied", menu planning, food controls/cost, and food preparation were among the categories that employers had mixed levels of satisfaction (satisfied and very satisfied). However, each of this categories showed significant improvement over the previous year. This improvement may be attributable to changes implemented this year including use of a smaller portion cookbook for lab classes, use of different texts for Purchasing and Cost control, and scheduling of fewer special events so that students spent more time in lab setting. We will continue with these changes in the coming year and monitor the employer survey for a continued pattern of greater satisfaction with graduates.</p>
3.	<p>80% of test takers successfully completed the sanitation and safety exam.</p>	<p>Goal was not met. The sanitation and safety course was migrated to an online format two years ago. Students seemed to perform better on the exam when they were prepared in a traditional class format. In the coming year, this course will transition back to a face-to-face format. However, the courseware that was used in the online version will be integrated into the face-to-face course to further enhance that experience. This combination of electronic resources from the online course and immediate feedback and instruction from a traditional course should yield higher passing rates on the licensure exam.</p>

