

## 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	2006-2007 Department Outcomes/Goals	Success Criteria (e.g. outcomes, enrollment increases)	Plan of Action (including resources needed)		
1	6 9	1	Students will demonstrate the ability to understand and apply all standards of sanitation and	<ul style="list-style-type: none"> <li>• 90% of first time test takers will pass the ServSafe certification exam</li> </ul>	<ul style="list-style-type: none"> <li>• Instructors and lab assistants will continue to emphasize the importance of safe and sanitary</li> </ul>		

			safety in a commercial kitchen.	during the 2006 year. <ul style="list-style-type: none"> <li>• 90% of employers will be satisfied with the sanitation practices of culinary graduates.</li> </ul>	practices in the commercial kitchen while monitoring students' correct application of those practices. <ul style="list-style-type: none"> <li>• Monitor the results of the Certification exams for Culinary 110.</li> <li>• Monitor the results of employer surveys conducted as part of the Annual Program Review.</li> </ul>
2	1 2 6	1	Students will demonstrate the ability to understand and apply recipe formulation	<ul style="list-style-type: none"> <li>• 80% of students will complete an international menu project with a grade "B" or higher.</li> <li>• 90% of employers will be satisfied with the food preparation skills of graduates of the culinary program.</li> </ul>	<ul style="list-style-type: none"> <li>• Continue to solicit feedback from advisory committee on those skills that are critical for employees in the culinary field.</li> <li>• Provide instruction in basic and advanced culinary skills in a learning environment that enables ongoing practical applications of those skills.</li> <li>• Monitor results of second year students' performance on the comprehensive menu project in the international cuisine course.</li> <li>• Monitor the results of employer surveys conducted as part of the Annual Program Review.</li> </ul>
3	2 6	1	Students will demonstrate a basic understanding of facility design and Kitchen layout for implementing a variety of menus	<ul style="list-style-type: none"> <li>• 80% of students will have a final grade of "B" or higher in a Facility Management course.</li> <li>• 90% of students will score 80% or higher on a facilities management certificate exam administered by the American Hotel and Lodging Association.</li> </ul>	<ul style="list-style-type: none"> <li>• Consult with advisory committee and visit commercial facilities to monitor contemporary trends in facility layout and design.</li> <li>• Provide instruction in effective strategies for facility layout and design.</li> <li>• Monitor students performance in a facility management course.</li> <li>• Monitor the results of the American Hotel and Lodging Association certificate exams for facilities management</li> </ul>
4	6 9	1	Employers will be satisfied with the culinary skills of	<ul style="list-style-type: none"> <li>• 95% of employers surveyed will indicate satisfaction</li> </ul>	<ul style="list-style-type: none"> <li>• Continue to solicit feedback from advisory committee on those</li> </ul>

			graduates from this program.	with the overall skills of graduates from this program.	skills that are critical for employees in the culinary field. <ul style="list-style-type: none"> <li>• Monitor results of employer surveys conducted as part of the Annual Program Review.</li> </ul>
5	2 6	1	Graduates of this program will be satisfied with their technical preparation for employment in the culinary field.	<ul style="list-style-type: none"> <li>• 95% of graduates surveyed will indicate satisfaction with the instruction in program area courses.</li> </ul>	<ul style="list-style-type: none"> <li>• Provide quality instruction in all program area courses.</li> <li>• Monitor results of graduate surveys conducted as part of the Annual Program Review.</li> </ul>

<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-	\$28,000.00	\$28,000.00	
Equipment-	\$2500.00	\$2500.00	
Travel-	\$500.00	\$500.00	
Program Accreditation-			
Other-			
<b>TOTALS</b>	<b>\$31,000.00</b>	<b>\$31,000.00</b>	

<b>Goal</b>	<b>Criteria Results</b>	<b>End of Year Analysis</b>
	Be sure to utilize most current data available	(Goals achieved, impact of equipment purchased, improvements to your program, contingencies, etc.) Describe how you used the results to improve your program

1.	<p>Goal not met. 80% of test takers for the Sanitation and Safety certification completed successfully</p> <p>No employer surveys were completed.</p>	<p>Results indicate that a satisfactory proportion of students demonstrate the ability to understand and apply all standards of sanitation and safety in a commercial kitchen. No changes will be made based upon these results, but will continue to monitor course curriculum and student performance.</p>
2.	<p>Goal met. 83% of students completed the International Menu course with a grade of "B" or higher.</p> <p>No employer surveys were completed.</p>	<p>Results indicate that a satisfactory proportion of students demonstrate the ability to understand and apply recipe formulation. No changes will be made based upon these results, but will continue to monitor course curriculum and student performance.</p>
3.	<p>Goal not met. 69% of the students completed the Facility Management Course with a grade of "B" or higher.</p>	<p>Results indicate that an unacceptable number of students failed to demonstrate a basic understanding of facility design and kitchen layout for implementing a variety of menus. Performance of students has significantly declined since the facilities management became a web-centered course. Will re-evaluate the appropriateness of this course as in an online modality, and seek to identify and correct impediments to student success in this course prior to offering it online in the future.</p>
4.	<p>No employer surveys were completed.</p>	<p>No employer surveys were completed.</p>
5.	<p>Goal met. 100% of respondents to a survey of graduates indicated "Very Satisfied" with quality of instruction in program area courses.</p>	<p>Results indicate that graduates are satisfied with the instruction received in program area courses. No changes will be made based upon these results, but will continue to monitor graduate satisfaction.</p>