

## 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	2009-2009 Department Outcomes/Goals	Success Criteria (e.g. outcomes, enrollment increases)	Plan of Action (including resources needed)		
1	1 2 5	1 2	Graduates will indicate satisfaction with all skills obtained from the Culinary	<ul style="list-style-type: none"> <li>• 90% of graduates will indicate satisfaction with the skills gained from the</li> </ul>	<ul style="list-style-type: none"> <li>• Continue to monitor the results of the graduate surveys as conducted as part of the annual</li> </ul>		

	6 9		Technology Program	Culinary Technology program	program review
2	1 2 5 6 9	1 2	Students will demonstrate the ability to understand and apply recipe formulation	<ul style="list-style-type: none"> <li>• 100% of students will complete an International menu project with a grade of "B" or higher</li> </ul>	<ul style="list-style-type: none"> <li>• Monitor the results of the employer survey as conducted as part of the annual program review process</li> </ul>
3	1 2 5 6 9	1 2	Students will demonstrate the ability to understand and apply the concepts of menu design	<ul style="list-style-type: none"> <li>• 90% of students enrolled in CUL 130 Menu Design class will score a "B" or higher</li> </ul>	<ul style="list-style-type: none"> <li>• Require student to submit a operational style menu based on the materials given in class</li> </ul>
4	1 2 5 6 9	1 2	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>• 90% of students will score a "B" or high in the Facility Management Course</li> </ul>	<ul style="list-style-type: none"> <li>• Monitor test results from the American Hotel and Lodging Educational Institutes Facility Layout and Design course exam</li> </ul>
5	1 2 5 6 9	1 2	Student will demonstrate the knowledge of, and adhere to, proper procedures in Sanitation and Safety	<ul style="list-style-type: none"> <li>• 80% of students will score 80% or better on the National Restaurant Association Certificate exam</li> </ul>	<ul style="list-style-type: none"> <li>• Monitor exam results from the National Restaurant Association Sanitation and Safety course certification exam</li> </ul>

Goal	<b>Criteria Results</b> Be sure to utilize most current data available	<b>End of Year Analysis</b> (Goals achieved, impact of equipment purchased, improvements to your program, contingencies, etc.) Describe how you used the results to improve your program
1.		

2.		
3.		
4.		
5.		