**Program Efficacy Evaluation and Recommendation**

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| **Program: Culinary Arts** |
| **Reviewers: Romana Pires, Celia Huston, Kevin Kammer** |
| **Overall Recommendation with Rationale: Continuation**  Culinary Arts has demonstrated that it is a productive program that is focused on student success. The program adequately analyzes demographic, student success, and productivity data. Demographic variances between Culinary Arts and SBVC campus are addressed. The program has a rationale for the decrease in retention and plans to increase student success. The program collects ancillary data on students who ‘job out’ and leave the program. Many of these students are hired by the companies they served an internship with. The program is currently operating at capacity given the resources and faculty they have available. The program improves campus climate by operating the Den and the Sunroom. |

**Part I: Access**

| **Strategic Initiative** | **Institutional Expectations** | |
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| **Does Not Meet** | **Meets** |
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| Demographics | The program does not provide an appropriate analysis regarding identified differences in the program’s population compared to that of the general population | The program provides an analysis of the demographic data and provides an interpretation in response to any identified variance.  If warranted, discuss the plans or activities that are in place to recruit and retain underserved populations. |
| Pattern of Service | The program’s pattern of service is not related to the needs of students. | The program provides evidence that the pattern of service or instruction meets student needs.  If warranted, plans or activities are in place to meet a broader range of needs. |
| **Reviewer Feedback:**  **Meets**  **The program has provided an analysis of demographic data. The data is consistent with the general population of SBVC students with the exception of Caucasian and male students being underrepresented. The culinary program will monitor enrollment trends among Caucasian students and if warranted examine recruitment efforts. The overrepresentation of females in the program is viewed as positive since historically culinary occupations have had an overrepresentation of males. Program provided supporting materials for demographic trends.**  **The program provides supporting information that the pattern of service or instruction meets student needs. The program is designed to train students in occupations related to the restaurant and other food related occupational services. Students receive work experience through The Sunroom and Den. In addition, the Den is now providing limited opportunities during the evening hours as the Sunroom cannot support evening services. CULART 020 is a course that also offers internship opportunities for students.** | | |

**Part II: Student Success**

| **Strategic Initiative** | **Institutional Expectations** | |
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| **Does Not Meet** | **Meets** |
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| Data demonstrating achievement of instructional or service success | Program does not provide an adequate *analysis* of the data provided with respect to relevant program data. | Program provides an analysis of the data which indicates progress on departmental goals.  If applicable, supplemental data is analyzed. |
| Student Learning Outcomes and/or Student Achievement Outcomes | Program has not demonstrated that they have made progress on Student Learning Outcomes (SLOs) and/or Service Area Outcomes (SAOs) based on the plans of the college since their last program efficacy. | Program has demonstrated that they have made progress on Student Learning Outcomes (SLOs) and/or Service Area Outcomes (SAOs) based on the plans of the college since their last program efficacy. |
| **Reviewer Feedback:**  **Meets**  **The program has provided an analysis of data related to success and retention. The analysis of the data reflects on the dramatic increase in FTES which were associated with a decrease in both retention and success rates along with a change in leadership. With one full time faculty and the doubling of FTES, students receive less personal attention which impacts student success rates. The program lists efforts which have subsequently increased retention and success rates along with the stabilization of FTES. In addition, the program examines economic trends and tracks “jobs outs” to the best of their abilities. “Job-outs” can also be defined as “success” rather than institutional definitions although these are more difficult to measure. The program discusses departmental goals that may in the future lead to higher student success rates including program certification, prerequisites and learning communities among others.**  **Since its last review, the program has completed and reviewed SLO verbiage for all courses. It is clearly stated that program has started assessing all courses, but does not clearly state that the program has finished all courses. Discussion is taking place and program states intention to be on track in 2012 for S.I. 5.1.3.** | | |

**Part III: Institutional Effectiveness**

| **Strategic Initiative** | **Institutional Expectations** | |
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| **Does Not Meet** | **Meets** |
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| Mission and Purpose | The program does not have a mission, or it does not clearly link with the institutional mission. | The program has a mission, and it links clearly with the institutional mission. |
| Productivity | The data does not show an acceptable level of productivity for the program, or the issue of productivity is not adequately addressed. | The data shows the program is productive at an acceptable level. |
| Relevance, Currency, Articulation | The program does not provide evidence that it is relevant, current, and that courses articulate with CSU/UC, if appropriate. | The program provides evidence that the curriculum review process is up to date. Courses are relevant and current to the mission of the program.  Appropriate courses have been articulated or transfer with UC/CSU or plans are in place to articulate appropriate courses. |
| **Reviewer Feedback: MEETS**  **The program has a mission which is consistent with the institutional mission.**  **Over the last four years, the program has had a significant increase in its productivity and is running at capacity. WSCH/FTES almost doubled without any additional full time faculty being hired. The program is adding an additional lab to meet the demands of the program. The program lists difficulties in meeting the needs of the program with only one full time faculty member. Issues related to safety, supervision, quality, success, retention, and access are all closely interrelated to the number of full time faculty in the program.** **The program receives Perkins funding which has been helpful to the purchase of up to date equipment.**  **The curriculum for all program courses is up to date. With the exception of one course (CULART 235); all courses articulate with CSU, Pomona. CULART 235 is an elective transferable course to both CSU and UC. Information in the college catalog is current.** | | |

**Part IV. Planning**

| **Strategic Initiative** | **Institutional Expectations** | |
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| **Does Not Meet** | **Meets** |
| **Part IV: Planning - Rubric** | | |
| Trends | The program does not identify major trends, or the plans are not supported by the data and information provided. | The program ~~identifies~~ and describes major trends in the field. Program addresses how trends will affect enrollment and planning. Provide data or research from the field for support. |
| Accomplishments | The program does not incorporate accomplishments and strengths into planning. | The program incorporates substantial accomplishments and strengths into planning. |
| Challenges | The program does not incorporate weaknesses and challenges into planning. | The program incorporates weaknesses and challenges into planning. |
| **Reviewer Feedback: MEETS**  **The program identifies economic trends related to consumer dining behaviors and describes how these trends effect the program. Data is provided related to employment outlook. Due to the effects of the recession, the job and wage outlook remains favorable although students completing the program may be hired into lower level paying jobs or part time instead of full time employment. The program is meeting a trend toward healthy eating by incorporating “health” into its curriculum including preparation and basic nutrition.**  **The program also has informal employment recruitment efforts via its advisory board, internship partners, and other efforts through the faculty chair and adjunct faculty. The program will explore tracking students hired and employment opportunities as part of its program planning.**  **The Den which is a new addition to the program allows students to gain more work experience. The Den can also be used to expand its operating hours to meet a wider range of student schedules.**  **The program is currently planning to expand by meeting the demands of the community and local employers by training bakers. It is currently in the process of expanding its curriculum. The inability to secure the necessary funding may limit the training of students in this area. The program meets with its advisory committee and has goals in place to grow the program in the area of introductory and advanced baking and pastry techniques. These new courses will make the program unique in the Inland Empire.**  **The program cites a few major challenges to the program. These include limited staff and faculty to meet the expansion goals of the program. In addition, fewer faculty and staff are dining in the Sunroom which limits the available work opportunities for students that rotate through the Sunroom. The report provides marketing plans to attract more diners including efforts to work with the college marketing director.**  **Program clearly identifies trends, accomplishments and challenges and has planning in place for all three areas. Program provides outside data to support trends.** | | |

| **Part V: Technology, Partnerships & Campus Climate** | | |
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|  | **Does Not Meet** | **Meets** |
| Technology, Partnerships & Campus Climate | Program does not demonstrate that it incorporates the strategic initiatives of Technology, Partnerships or Campus Climate.  Program does not have plans to implement the strategic initiatives of Technology, Partnerships or Campus Climate | Program demonstrates that it incorporates the strategic initiatives of Technology, Partnerships and/or Campus Climate.  Program has plans to further implement the strategic initiatives of Technology, Partnerships and/or Campus Climate. |
| **Reviewer Feedback: MEETS**  **The program describes areas in which it meets other strategic initiatives through the Sunroom and the Den, advisory committee, and other partnerships. The program plans on partnering with the American Culinary Federation to certify the program which will increase employment opportunities for students. In addition the program is working with Craig Petinak in areas of marketing and website design. The program includes goals related to other internet and social media technologies as part of its planned outreach efforts.** | | |