

CAREER EDUCATION PROGRAM TWO-YEAR REVIEW

Date: 02/19/2014

College: SBVC

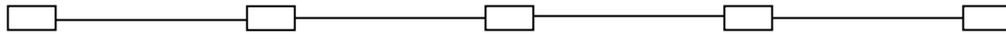
Program: Culinary Arts Program

1. Purpose of this Program

Significantly Changed Purpose
in the Last Two Years

Minor Changes in Purpose
in the Last Two Years

No Changes in Purpose
in the Last Two Years



(Use this space to include description, mission, target population, etc.)

There have been no changes in the purpose of the program in the last two years.

Program description

The Culinary Arts curriculum prepares students for careers in culinary arts, food services, and other hospitality career fields. Hospitality is the second largest employing industry in the state of California and the United States. Successful completion of one of the vocational certificates qualifies students for certification and membership in the American School Food Service Association. Students planning to transfer to a four-year institution and major in Culinary Arts should consult with a counselor regarding the transfer process and lower division requirements.

Mission of the Program-The Mission of the program supports the mission statement of the college. This has not changed in the past two years.

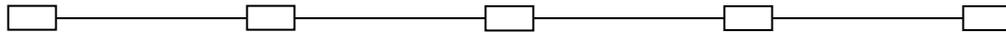
Target Population of the program- The Inland Empire-single parents, High school graduates, industry personnel, anyone that is interested in working in the Hospitality/Food Service Industry

2. Demand for this Program

High Demand

Adequate Demand
for our students

Low Demand



(Use this space to include labor market data, advisory input, etc.)

This program is of adequate demand for our students

Labor Market Data- Labor market remains strong for culinary arts. There are a variety of jobs that the students can achieve upon completion of their degree or certificates here at Valley College. This industry remains a high demand industry, while the pay rate depends on the position held.

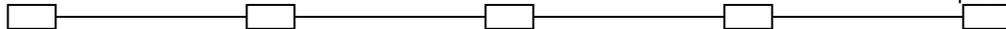
Advisory Input- Advisory committee input is that the program is doing a great service to the community and the students that are taking the courses. Maintain the quality of the program and continue to strengthen the community as San Bernardino County gains skilled labor.

3. Quality of this Program

Highest Quality

Meets Student Needs

Needs Significant
Improvement



(Use this space to include core indicators, student outcomes, partnerships, certificates, degrees, articulation, faculty qualifications, diversity, grants, equipment, etc.)

This program meets the student needs

Core Indicators- are in line with the college Core Indicators

Student SLO's- All SLO's have been written for every class within the department. Most of the courses have been assessed. The courses that have not been assessed will be assessed this coming fall semester.

Partnerships- The program is in partnership with The National Restaurant Association(NRA) using the text recommended from the NRA and allowing the students to gain certificates thru by taking the directed courses and taking a test to make sure the student meets minimal skill level to enter the work force.

Another partnership that has been made is with the American Culinary Federation (ACF), the instructors and students work with the ACF to better their skills and for professional development hours. Both of the partnerships donate scholarships to the students of the program.

Certificates for the program- There are 4 different certificates for this program. All certificates have been or are in the process of being updated. The program offers a degree, The Culinary Arts Degree. This is not a new degree; it has been offered for quite some time however most students before 2005 were not aware that the culinary arts program had a degree so the students would declare their major as Liberal Arts. With the

