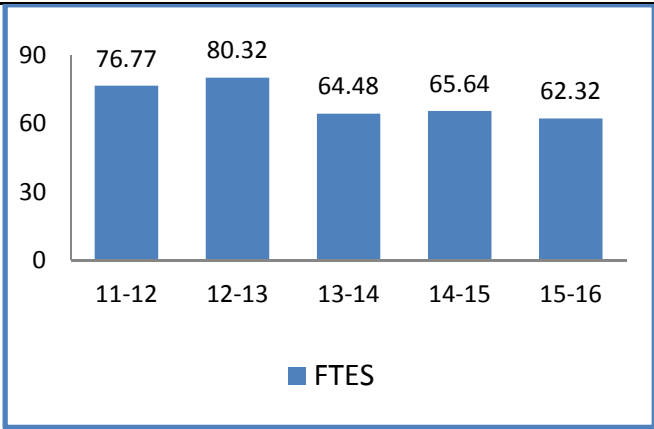
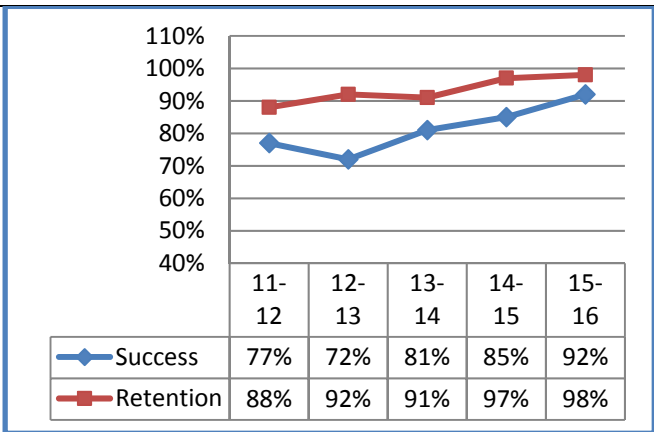


CULINARY ARTS — 2015-2016



	10-11	11-12	12-13	13-14	14-15	15-16
Duplicated Enrollment	307	326	375	362	344	287
FTEF	3.32	3.73	3.93	4.19	5.25	4.85
WSCH per FTEF	612	618	613	461	375	385



	10-11	11-12	12-13	13-14	14-15	15-16
Sections	9	10	11	17	20	18
% of online enrollment	0%	0%	0%	0%	0%	0%
Degrees awarded*	1	0	4	3	6	
Certificates awarded*	2	8	17	14	20	

TOP Code: 130630/130710

Award Source: http://datamart.cccco.edu/Outcomes/Program_Awards.aspx

*Data will be available in October 2016

Description:

The Culinary Program is an intense program that allows students to focus on learning the following skills:

- Students learn how to run a restaurant which includes the following skills, work each station within the lab, customer service, team work, receiving products, proper storage of food and chemical products, food safety, sanitation, how to read a recipe, flavors of foods, wine cookery, and a variety of cooking techniques.
- The program also trains students on purchasing techniques, writing menus, food and labor cost, wines and spirits, catering, baking, small business management and human resources within the industry. Culinary math is also a large part of this program.
- Upon completion of the program the students will be able to run their own restaurant or catering business or work for someone and run their restaurant or catering business.

Assessment:

- 12-13 was the highest duplicated enrollment for the program, since then the numbers have declined significantly. In 12-13, the only full time faculty had cancer and essentially the remainder of the semester was canceled. The instructor was out for a month and returned in the spring semester. At that time there were subs hired however the program suffered significantly for it. The program is trying to rebuild but as you can see the duplicate enrollment in 14-15 decreased again to 344 and again in 15-16 to 287. The department has spoken with the Dean about advertising the program to try and bring the numbers back up to where they were in 12-13.
- FTEF has declined from 14-15 to 15-16 as well. In 14-15 FTEF was 5.25 and in 15-16 FTEF is 4.85. However, WSCH has gone up in 15-16 to 385 from 375 the previous year. This is a clear indication that the program needs more than one full-time faculty and several adjunct instructors. One full time faculty is not adequate to run a department such as culinary arts.
- Success rates within the program are strong, 14-15 success rate was 85% and 15-16 success rate is 92%.
- Retention is also up from the previous year to 98% from 97%.

CULINARY ARTS — 2015-2016

- Certificates and degrees awarded for the Culinary Arts Program – the degrees and certificates have been slowly rising. The department has hired a professional expert to help in this area. In 14-15, 20 certificates were awarded, that being the largest amount to date. With the new one year program being implemented in the fall 2017, all students will apply for their certificates before leaving to go into the industry or work on their GEs. This will increase the certificates each year. Graduation is still an issue as the department has students that stay and graduate and some that obtain the certificates and go directly into the work force.

Department Goals:

- Hire at least 1 full time staff for the Culinary and Baking program.
- Increase the adjunct instructor pool by hiring qualified part-time instructors.
- Launch new one-year Culinary program that will be available in Fall 2017.
- Launch the Baking program for offering in Fall 2017.
- Purchase a catering truck with SBVC logo to be used by Culinary Arts students by 2017.
- Partner with Rialto ROP, Silverado High School and Granite High Schools to offer concurrent enrollment.
- Articulate with area schools that are not currently articulated with SBVC.
- Renew articulation with Cal Poly Pomona, Long Beach, and San Jose Colleges.
- Market the program to gain more students.
- Open the Den under the Culinary Department starting Spring 2017.
- Continue to seek external funding through grants, participate and submit proposals that will improve the quality of the program and increase enrollment through the \$200M Strong Workforce Program.

Challenges & Opportunities:

Opportunities:

- Marketing the baking and culinary programs.
- Open the Den
- Partnerships with local high schools
- Gain more access to the community by purchasing a catering truck for use in the

CULINARY ARTS — 2015-2016

catering services in San Bernardino and surrounding areas. The money for this will come from a proposal that we plan to submit through the \$200M Strong Workforce Program.

- Hire more faculty to teach within the program – full time and adjunct.
- Launch the new one of a kind culinary and baking program which will bring in students.
- Outfit North Hall kitchen to become a functional kitchen and hold specialty classes there.
- Partnerships with local ROP and high schools are already taking place. MOU's are being created to satisfy both parties for concurrent enrollment as well as college courses being taught at the ROP locations.
- Partnership with the County of San Bernardino to use the old Radisson Hotel facility kitchen to teach culinary courses and or baking. The MOU has not yet been developed but dialog is on-going between stakeholders.
- Create partnerships with area businesses in order to offer paid externship for our students. The money for this will come from a proposal that we plan to submit through the \$200M Strong Workforce Program.

Challenges:

- Finding qualified instructors full time and adjunct to teach within the program and to teach at each outlying facility.
- Supplying the Den with the equipment needed to run efficiently.
- Finding a company that will contract with SBVC to market effectively for our programs.
- Have the students and faculty support the Den and Sunroom rather than go to surrounding restaurants or fast food. Without support the students don't build the skills necessary to become employed.
- Finding time to meet with industry to solidify the plans for externships in their various establishments.

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Action Plan:

- The culinary department has already submitted the revised Culinary Program and the New Baking Program to the Desert Consortium for 2nd read. Once these programs pass second read, the programs will be put into curriculum for approval and in the catalog to start in fall 2017.
- The department is working on plans to submit for the \$200M Strong Workforce Program (SWP) funding in order to offset the equipment need for the new baking program and the catering truck.
- The department has opened the adjunct instructor application process to create a larger qualified adjunct instructor pool for the up and coming new programs. Full time faculty will be requested through the Program Review Needs Assessment.
- The needs assessment will encompass any equipment needs the programs need in order to move forward. Such as a dough sheeter, a dough cutter, small wares, a catering truck, larger walk-in and freezer and a rotating oven.
- The needs assessment will also address creating a budget for the baking program separate from the culinary department budget. This budget should be able to have any funds earned by the department come back into the program.
- The needs assessment will also address creating a budget for the Den separate from the Baking and Culinary Programs. This budget should be able to have any funds earned by the Den come back into the Den.
- The department is writing a plan to use SWP money to pay for marketing for all Hospitality programs and baking within the region. This funding is being requested through the 40% funding through Desert Consortium.
- The department is writing a plan to use SWP money to create paid externships for students in the Hospitality and food service industries. This funding is being requested through the 40% funding through Desert Consortium.
- The Culinary department is proposing a new Hospitality Program to start in 2018. This program is being developed in the Hospitality work group thru Desert Consortium. The Hospitality program proposal is going to Curriculum for approval and then to the board of trustees for their approval. Upon approval from the board the proposal will go to the first read within the Desert Consortium.