

FACULTY NEEDS ASSESSMENT APPLICATION
Fall 2016

Name of Person Submitting Request:		Stacy Meyer
Program or Service Area:		Culinary Arts Program
Division:		Applied Technology, Transportation and Culinary Arts
Date of Last Program Efficacy:		2016
What rating was given?		Conditional
# of FT faculty 1	# of Adjuncts 3	Faculty Load (per semester): 4.85
Position Requested:		Full time Faculty
Strategic Initiatives Addressed:(See http://www.valleycollege.edu/about increase adjunct/faculty pool- in order to allow more sections of courses to be taught. Professional Experts can be hired to offset the load of full time faculty. -sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf)		1.5,1.6.1,1.6.2,1.8,1.9,1.9.1,1.9.2,1.10,1.10.1, 1.11, 1.12, 2.1, 2.2, 2.5.1, 2.5.1.1, 2.5.1.2, 2.5.2, 2.6.2, 2.6.3, 2.6.3.3, 2.8.2, 2.8.4, 2.8.8, 2.13

1. Provide a rationale for your request. (Explain, in detail, the need for this position.)

The Culinary Program will be offering a Baking Program starting Fall 2017. The program will be scheduled primarily off campus at Rialto ROP building. Logistically the Culinary Department Chair will not be able to service the Baking Program with it being off campus. The current department chair is already struggling with taking care of two departments let alone an off campus program. The Culinary Program is expanding to encompass a food truck and the opening of the Den in Spring which will be more than one person can do on their own. The full time Baking instructor is a necessity. It is very difficult to find a skilled baker to instruct the students in this discipline. Currently we have two adjunct faculty bakers however they both work full time elsewhere and are only available in the evenings. In order for this program to get off the ground it is imperative that the program start with a full time faculty.

2. Indicate how the content of the department/program's latest Efficacy Report and/or current EMP supports this request and how the request is tied to program planning. (*Directly reference the relevant information from your latest Efficacy Report and/or current EMP in your discussion.*)

The culinary Efficacy Report states that the baking program is starting in Fall 2017 and that a full time faculty will need to be hired for the success of the program. EMP also states that the hiring of full time faculty in order to grow the Culinary, Baking and Hospitality Programs is a requirement. The Culinary Chair can only do so much and has been working overload for the past 13 years. With the addition of these new programs and added responsibilities within the culinary program the department chair will have to hire not only full time faculty but adjunct faculty as well.

The EMP states that "Partnership with the County of San Bernardino to use the old Radisson Hotel facility kitchen to teach culinary courses and or baking. The MOU is working and dialog is taking place between stakeholders. Create partnerships with area

businesses in order to offer paid externship for our students. The money for this will come from a plan based on SWP funding.”

“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 5-16 to 385 from 375 the previous year. Never the less this means that the program should have 4 full time faculty and two adjunct. And not one full time faculty and 4 adjunct. One full time faculty is not adequate to run a department such as culinary arts.

Hire more staff 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. “

In order to bring the FTEF back to where it needs to be in the coming years, the department will have to hire another full time faculty. Within the Culinary and Baking industry Chefs work closely with their employees to allow relationships to build and skills to manifest. The Culinary and Baking programs are not different. Each student is treated like an employee and is expected to preform to a pre-determined level. Each student must have the care and fostering it takes to become successful within the Food Service Industry. This of course takes time and energy of the faculty. Each student has their own creativity and this takes time to foster. Full time faculty will be there for the students and help them with this sometimes overwhelming task.

3. Indicate any additional information you want the committee to consider (*for example, course fill rates, regulatory information, compliance, updated efficiency, student success data, planning, etc.*).

As per the health code of San Bernardino County Food Handlers Card and or a Serve Safe Certificate. Serve Safe is preferred as it is a law that every site must have at least one person with this certificate present at all times of preparation of food items. The Health Department must inspect the site periodically and the full time faculty will know everything about the site in order to have the issues sighted fixed before the next Health Department visit.

4. What are the consequences of not filling this position?

The program will not be successful. It is impossible for one person to run the expansions within Culinary and an offsite program.