

Comprehensive Program Review Report



Program Review - Culinary

Program Summary

2022-2023

Prepared by: Kyran Wiley

What are the strengths of your area?: Increase in Students pursuing the Major:

The COS Culinary Program has seen a large increase in students pursuing culinary arts degree as a major in the last three years. In 2021-2022 "Program Major" data shows 50 students pursuing AS-Culinary Arts as a major compared to the "Program Major" data in 2020-2021 showing 14 students pursuing AS-Culinary Arts as their major and 1 student in 2019-2020.

Increased Enrollment in Beginning Classes:

Student enrollment has remained consistent over the last couple years since jumping from 15.83 FTES in 2019-2020 to 17.90 FTES in 2020-2021 and 17.60 FTES in 2021-2022.

Success Rates in Beginning Classes:

Culinary Development One is the introduction class in the COS Culinary Arts Program. It has an increased success rate from 71% in 2020-2021 to 78% in 2021-2022.

Students that get assistance from COS AAC have an increased success rate up from 62.5% to 79.2% in a two year period.

Decrease in Student Withdraws:

The COS Culinary Program has seen a consistent decline in student withdraws. Student Withdraw data shows a 16.8% withdraw rate in 2019-2020 to 13.9% withdraw rate in 2020-2021 and 9.5% withdraw rate in 2021-2022.

Local High School relationships/EXPO:

The Culinary Lab on the COS Visalia campus host a Culinary Arts Cooking Competition for the Tulare County Office of Education College and Career EXPO annually. The EXPO is held for local high school students to show their cooking skill in a competition judged by COS Culinary Faculty. The competition was extremely successful in 2022 with 24 total contestants. The most ever to participate in the event. Full-time COS Culinary Faculty continues to be involved in local high school culinary programs, attend high school advisory board meetings, and host local high schools to tour COS campus and the COS Culinary Program to further improve COS Culinary Program engagement at the high school level.

Campus Support:

The COS Culinary Arts Program continues to receive a huge amount of campus support such as:

- Collaboration with COS Work Experience Office
- Collaboration with COS Food Service in providing students work experience placement
- Student services provides workshops for culinary students in resume building, job seeking, and soft skills.
- CTE Success Coordinator seeks culinary students to assist in Entrée to Employment. Students assist a local caterer in providing a three course meal to over a hundred event guest.

Culinary Faculty:

Fulltime and adjunct COS Culinary Faculty remain active in professional development attending workshops like Culinary Institute of America's Worlds of Flavor Conference.

Students Obtaining ServSafe Certification (NUTR107):

NUTR107 Food Safety and Sanitation gives students the opportunity to earn their ServSafe Manager Certification recognized by the National Restaurant Association. The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness. Individuals that successfully pass the 90-question, multiple-choice exam will receive a ServSafe Manager Certification and wallet card. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards. Last year 13 students earned the ServSafe Manager Certification, the most ever in one year.

Division Assistant:

A classified employee has proved to be invaluable for the CFS division, in particular to the Culinary Arts Program. Duties include:

- Shopping multiple times weekly for fresh, quality food products used in student culinary labs
- Maintaining, stocking, organizing, and improving the culinary lab.
- Creating and maintaining inventory sheets, budgets spreadsheets, and VTEA funds
- Replacing equipment and lab utensils
- Clean and sanitize students materials (Aprons, kitchen towels, name tags, etc.)

What improvements are needed?: Enrollment in Advanced Classes:

Although enrollment in Culinary Development One(introductory course) remains steady, enrollment in advanced culinary classes needs improvement. The classes are mandatory for students to earn their COS Culinary Certificates and increasing enrollment in these courses is critical to the success of the COS Culinary Program. One example is CULN226 Industry Management that saw enrollment drop from 25 students in 2020-2021 to 13 students in 2021-2022.

Decrease in Male Success Rates:

Enrollment amongst those identifying as male or female is pretty even yet data show that male students have a 69.6% success rate compared to 80.9% of female students.

Improve Success Rates of Students Identifying as Hispanic:

Hispanics are the second largest group of enrollment in the culinary arts program. There has been a decrease from 80% success rate to 72.3% success rate in the last three years with students that identify as Hispanic.

Student Worker:

With COVID-19 not hindering face-to-face classes, the COS Culinary Lab is being used for multiple classes on a daily basis. Our division technician is vital to the duties such as shopping for product, maintain, stocking, and organizing the Culinary Lab daily. The technician works in the morning hours which is ideal for these tasks. Culinary courses are held in the late afternoon and evenings to accommodate students' busy schedules. A student worker available in the late afternoon to help "Turn Over" the Culinary Lab from class to class would be useful. The student worker could restock labs, clean lab kitchens and floors, clean and fold laundry, and help instructor prep between classes to provide an equitable learning experience for each class.

Community Outreach for Student Work Experience:

A goal of the COS Culinary Arts Program is to continue to assist students in finding jobs in the culinary industry. Although we have local establishments that have COS Culinary Arts students currently employed, improvement in local community establishment outreach will be beneficial in offering students work experience opportunities.

Describe any external opportunities or challenges.: VTEA Perkins Grant opportunity:

VTEA funding has been a huge benefit to the enhancement of the Culinary Lab and improvements to the Culinary Program. It has provided Faculty professional development opportunities and assisted with the maintenance/updating of Lab equipment and utensils.

Sierra Pacific Band Booster Fundraiser opportunity:

The COS Culinary Program has an opportunity to collaborate annually with Sierra Pacific High School Band Boosters fundraiser in Hanford. The event serves around 500 guests a three-course meal that will be provided by the COS Culinary Program.

Challenge of students transition back to Face-to-Face:

Post-COVID teaching and adapting to students who have been affected emotionally and physically by their COVID pandemic experiences.

Challenge to keep COS Culinary Program current to culinary industry standards:

The demand of the ever changing culinary industry. The industry is constantly evolving such as: incorporating new equipment, utensils, food safety protocols, new cooking techniques, customer service training, new food products, etc. These constant changing conditions require the faculty to maintain up-to-date knowledge and skills to ensure students receive a high quality relevant culinary education. Professional development will be beneficial.

Overall SLO Achievement: SLO achievement is adequate at this time. The next couple years will further indicated how the overall SLO achievement in progressing with optimism that classes will have increased student enrollment.

Changes Based on SLO Achievement: None at this time.

Overall PLO Achievement: PLO achievement will be assessed after the Fall 2022 semester when all classes have been offered.

Changes Based on PLO Achievement: None at this time.

Outcome cycle evaluation: The cycle seems adequate at this time.

Action: Enhance and sustain Culinary Lab

Apply for VTEA, strong workforce, and other funding for supplies and equipment to enhance and improve student experience in the food laboratory. Including replacing old small and medium sized equipment, utensils, and cookware.

Leave Blank:

Implementation Timeline: 2021 - 2022, 2022 - 2023

Leave Blank:

Leave Blank:

Identify related course/program outcomes: Program Outcomes:

- Use proper food service equipment and apply proper cooking methods and technique in food preparation.
- Students will demonstrate professionalism and ability to perform in industry setting through work experience.

Person(s) Responsible (Name and Position): Kyran Wiley

Rationale (With supporting data):

Priority: High

Safety Issue: No

External Mandate: No

Safety/Mandate Explanation:

Update on Action

Updates

Update Year: 2022 - 2023

09/14/2022

Status: Continue Action Next Year

The COS Culinary Program will continue to apply for funding through these resources as necessary to keep the Culinary Lab current and up to date. The past year we have used these funds in replacing old pots and pans with new industrial pots and pans, replaced old sheet pans, and purchased new knives for students. Funding has also been beneficial in purchasing new food processors and blenders. These resources also are vital to replacing small and medium sized equipment, utensils, and cookware that are worn or broken.

Impact on District Objectives/Unit Outcomes (Not Required):

Link Actions to District Objectives

District Objectives: 2018-2021

District Objective 2.1 - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

District Objective 2.4 - By 2021, Increase the percentage of CTE students who achieve their employment objectives by 5 percentage points

District Objectives: 2021-2025

District Objective 1.1 - The District will increase FTES 2% from 2021 to 2025.

District Objective 2.1 - Increase the number of students who earn an associate degree or certificate (CTE and non-CTE) by 5%

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District Objective 2.4 - Increase the percentage of CTE students who achieve their employment objectives by five percentage points (job closely related to field of study and attainment of a livable wage) and the number of CTE students who successfully complete 9+ CTE units in a single year by 10% from 2021-2025.

Action: Culinary Student Worker Funding

A student worker available in the late afternoon to help "Turn Over" the Culinary Lab from class to class could be useful. The student worker working 4 to 6 hours a week would restock labs, clean lab kitchens and floors, clean and fold laundry, and help instructors prep between classes to provide an equable learning experience for each class.

Leave Blank:

Implementation Timeline: 2022 - 2023

Leave Blank:

Leave Blank:

Identify related course/program outcomes:

Person(s) Responsible (Name and Position): Kyran Wiley

Rationale (With supporting data):

Priority: Medium

Safety Issue: No

External Mandate: No

Safety/Mandate Explanation:

Resources Description

Personnel - Classified/Confidential - Ideally a classified full-time division technician would be able to fill this position. However an attempt to fulfill this role with a student worker would suffice and would benefit any student who took on this role. The student worker would work an anticipated 4-6 hours a week in the afternoons 3-4 days a week. The "Cost of Request" section below is based off \$15 an hour for 36 weeks and is an high estimation. (Active)

Why is this resource required for this action?: Student worker would be a paid position.

Notes (optional):

Cost of Request (Nothing will be funded over the amount listed.): 14000

Link Actions to District Objectives

District Objectives: 2018-2021

District Objective 2.1 - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

District Objective 2.4 - By 2021, Increase the percentage of CTE students who achieve their employment objectives by 5 percentage points

District Objectives: 2021-2025

District Objective 1.1 - The District will increase FTES 2% from 2021 to 2025.

District Objective 2.1 - Increase the number of students who earn an associate degree or certificate (CTE and non-CTE) by 5% from 2021-2025.

District Objective 2.4 - Increase the percentage of CTE students who achieve their employment objectives by five percentage points (job closely related to field of study and attainment of a livable wage) and the number of CTE students who successfully complete 9+ CTE units in a single year by 10% from 2021-2025.

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Action: (Completed) Enhance and expand student foods lab experiences

Apply for VTEA, Workforce and other funding for supplies and equipment to enhance and improve the student experience in the food laboratory. In addition to updating small and medium-size equipment, we also need to upgrade the dish-washing area and front of the classroom. The dish-washing area needs to meet county health code requirements. The front of the classroom needs to be adjusted so modern computer and display equipment can be used and allow the instructor to remain at the front and students to see from normal seats. Currently the screen position and cabinets prevent the instructor from standing in front of the class if the screen is being used. The instructor must stay to the side of the projector screen with their back toward the class. The screen is too large, low and close to student seating to allow good viewing. In the front of the classroom there are old, no longer working well, televisions suspended from the ceiling. They are so low that some students have to duck or adjust their walking path to avoid them.

Leave Blank: Essential for Operation

Implementation Timeline: 2019 - 2020, 2020 - 2021, 2021 - 2022

Leave Blank: 11/09/2015

Leave Blank:

Identify related course/program outcomes: This action relates to all four program outcomes:

1. Identify Proper Food Safety and Sanitation
2. Use Proper Equipment in Food Preparation
3. Recipe Adjustment
4. Create an Entree

Person(s) Responsible (Name and Position): Kyran Wiley

Rationale (With supporting data):

Priority: High

Safety Issue: Yes

External Mandate: No

Safety/Mandate Explanation:

Update on Action

Updates

Update Year: 2021-2022

08/27/2021

Status: Action Completed

The front of the classroom has been adjusted and a modern computer and monitor displays has been installed. This action has given faculty sufficient space to remain at the front of the classroom for lecture and students can see the monitors in the normal seating arrangement. The dish washing area has been upgraded with an industrial dishwasher.

Impact on District Objectives/Unit Outcomes (Not Required):

Link Actions to District Objectives

District Objectives: 2015-2018

District Objectives - 2.1 - Increase the number of students who are transfer-prepared annually.

District Objectives - 2.2 - Increase the number of students who earn an associate degree or certificate annually.

District Objectives - 2.4 - Increase Career Technical Education course success rates and program completion annually.

District Objectives: 2021-2025

District Objective 1.1 - The District will increase FTES 2% from 2021 to 2025.

District Objective 2.1 - Increase the number of students who earn an associate degree or certificate (CTE and non-CTE) by 5% from 2021-2025.

District Objective 2.4 - Increase the percentage of CTE students who achieve their employment objectives by five percentage points (job closely related to field of study and attainment of a livable wage) and the number of CTE students who successfully complete 9+ CTE units in a single year by 10%

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from 2021-2025.

Action: (Completed) Maintain and improve laboratory environment, supply acquisition and fiscal control to support student learning opportunities.

Provide on-going and stable support for the CFS Division technician. This position is essential for the CFS division to operate. Currently this position is funded through WorkForce grant which requires monitoring and shifting between WorkForce grants.

Leave Blank: Essential for Operation

Implementation Timeline: 2019 - 2020, 2020 - 2021, 2021 - 2022

Leave Blank:

Leave Blank:

Identify related course/program outcomes: Because the technician works in all laboratories, culinary, fashion and child development, outcomes in all these areas are directly affected. For example:

CHLD 149:

Math Activity Presentation

Lesson Plan Design

Math Activity Evaluations

CULN 221:

Knife Skills

Mise en place skills

Recipe Adjustments

FASH 160:

Laying Out/Cutting Fabrics

Inner Construction

Construct 3 Garments

Sewing Sample Book

Because the technician develops and maintains fiscal spreadsheets showing each course, department and total division expenses courses in the CFS division which are not directly related to laboratory content are also related.

Person(s) Responsible (Name and Position): Milli Owens, Division Chair, Jesse Wilcoxson, Area Dean

Rationale (With supporting data): This position is essential for our division classes. The technician orders and maintains supplies and

equipment for the child development, fashion and culinary labs as well as shops about twice/week for culinary classes. Shopping is also done for fashion and child development, but it is not needed as frequently. In the

culinary lab the technician maintains, orders and cleans equipment, maintains and rotates food supplies, conducts end of semester cleaning as well as

develops spreadsheets to track culinary expenses by class section. The culinary spreadsheets are sent to culinary faculty weekly.

The technician also develops and maintains spreadsheets showing available funds and expenses for each department in the division. These department spreadsheets are sent to all CFS full-time faculty monthly, with information available more frequently if needed.

Priority: High

Safety Issue: No

External Mandate: No

Safety/Mandate Explanation:

Link Actions to District Objectives

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District Objectives: 2021-2025

District Objective 1.1 - The District will increase FTES 2% from 2021 to 2025.

District Objective 2.1 - Increase the number of students who earn an associate degree or certificate (CTE and non-CTE) by 5% from 2021-2025.

District Objective 2.4 - Increase the percentage of CTE students who achieve their employment objectives by five percentage points (job closely related to field of study and attainment of a livable wage) and the number of CTE students who successfully complete 9+ CTE units in a single year by 10% from 2021-2025.

Action: Replace old 2 door reach in freezer and 2 door reach in refrigerator

Replace the old 2 door reach in freezer and 2 door reach in refrigerator in the Culinary Lab. The equipment is over 20 years old and should be replaced. The large reach in freezer and refrigerator are not energy efficient and make a lot a noise when running. This makes it difficult for students to hear lectures from the instructor and to hear presentations given by other students during class. Although the equipment has not had any major issues as of late, the replacement of the large industry standard equipment would alleviate future spending to keep the equipment running and at proper food safety regulated temperatures.

Leave Blank:

Implementation Timeline: 2022 - 2023

Leave Blank:

Leave Blank:

Identify related course/program outcomes: AS-Culinary Arts Outcomes:

Identify and practice food safety and sanitation to industry standards.

Use proper food service equipment and apply proper cooking methods and technique in food preparation.

Person(s) Responsible (Name and Position): Kyran Wiley Culinary Arts Instructor

Rationale (With supporting data):

Priority: Medium

Safety Issue: Yes

External Mandate: No

Safety/Mandate Explanation: Keeping food at temperature levels not ideal for bacteria growth is vital to the Culinary Program success.

Resources Description

Equipment - Non-Instructional - One 2 door reach in freezer and one 2 door reach in refridgerator to replace older, non energy efficient ones in the Culinary Lab. (Active)

Why is this resource required for this action?: Industry reach in freezers and refrigerators are expensive and the program would need help in purchasing the new equipment.

Notes (optional):

Cost of Request (Nothing will be funded over the amount listed.): 13000

Link Actions to District Objectives

District Objectives: 2018-2021

District Objective 2.1 - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

District Objective 2.4 - By 2021, Increase the percentage of CTE students who achieve their employment objectives by 5 percentage points