

Bakersfield College 2018-2019 Program Review – Annual Update

Program Name: Culinary Arts

Bakersfield College Mission: Bakersfield College provides opportunities for students from diverse economic, cultural, and educational backgrounds to attain Associate and Baccalaureate degrees and certificates, workplace skills, and preparation for transfer. Our rigorous and supportive learning environment fosters students' abilities to think critically, communicate effectively, and demonstrate competencies and skills in order to engage productively in their communities and the world

Describe how the program supports the Bakersfield College Mission: Students demonstrate competency in culinary arts by mastering the following skills: food preparation, baking, food service management, and restaurant operations. This contributes to students' ability to think critically and effectively integrate into the workforce.

Instructional Programs only:

- A. List the degrees and Certificates of Achievement the program offers: Culinary Arts Certificate, DSS Certificate, Culinary Arts Degree, Food Service Management Degree.
- B. If your program offers both an A.A. and an A.S. degree in the same subject, please explain the rationale for offering both and the difference between the two.
- C. If your program offers a local degree in addition to the ADT degree, please explain the rationale for offering both.

Program Goals:

- A. List the program's current goals. For each goal (minimum of 2 goals), discuss progress and changes. If the program is addressing more than two (2) goals, please duplicate this section. Please provide an action plan for each goal that gives the steps to completing the goal and the timeline.

1. Program Goal: Update the training facility.

List the institutional goals from the Bakersfield College Strategic Plan that will be advanced upon completion of this goal?

(Student Learning, Student Progression and Completion, Facilities, Leadership and Engagement)

Facilities

Progress on goal achievement: We added a new reception area, removed an old wooden beverage station, added lighting to storage, added drop down electrical to the kitchen, and relocated two pieces of cooking equipment and surplus some not functioning equipment.

Status Update – Action Plan and any link to Resource Requests: Further equipment needs are planned for phase two of the update, pending supplier shipments and coordination with facilities and maintenance department for winter break. Phase three will occur in the summer break.

- 2. Program Goal: Increase the number of stackable certificates, and make changes to the program for compliance with the removal of special studies requirement.**

List the institutional goals from the Bakersfield College Strategic Plan that will be advanced upon completion of this goal?

(1. Student Learning, 2. Student Progression and Completion, 3. Facilities, 4. Leadership and Engagement) Student learning and student progression

Progress on goal achievement: The Advanced baking, Catering and 4-unit work experience/internship have been written, along with the program changes that align with those changes (All will go to curriculum committee in the fall 2108). An AS-T Nutrition course is being added to the Program to support those students who want to pursue a career in Nutrition. In addition to the AS-T transfer course a NUTR work experience course is in curriculum review process to facilitate the distinction between the DSS certificate requirements and the Culinary Arts/Food Service Management option.

Status Update – Action Plan and link to Resource Requests: Adjunct faculty will be hired to teach the courses beginning in the Fall 2019, once approved.

B. List new or revised goals (if applicable)

Program Goal:

List the institutional goals from the Bakersfield College Strategic Plan that will be advanced upon completion of this goal?

(Student Learning, Student Progression and Completion, Facilities, Leadership and Engagement)

Progress on goal achievement:

Status Update – Action Plan and link to Resource Requests:

Program Analysis:

Take a look at your trend data (all programs should have some form of data that is used to look at changes over time). *All programs will answer the following questions unless otherwise indicated.*

1. Please report on any unexpected changes or challenges that your program encountered this cycle: According to the trend data, enrollments were down last year for Food & Nutrition by approximately 11.2%, however our success ratios outpaced the college by 3% for African American, 16% American-Indian, 7% Asian/Filipino, and 3% white.
2. How does your trend data (or other data your area collects) impact your decision making process for your program? The trend data impacts the way in which we will encourage students to complete their Ed Plan through Degree Works. An in class assignment and completion of the Ed plan are a part of the course syllabus, course requirements.
3. Evidence of Department Dialog of data
 - If you have had time to review and discuss your program's data with members of your department, attach documentation of your discussion. Documentation can come in the form of minutes from meetings or retreats, email dialog or any other ways that show substantive discussion. Discussions among faculty members happens at our weekly Monday morning meeting at 9:00 am.
4. Were there any changes to student demographics (age, gender, or ethnicity) for the past cycle? Yes a greater number of females enrolled.
5. Were there any changes to student success and retention rates for face-to-face and online courses? (Instructional only) no significant changes notes.

6. Equity gaps

- Please look for large differences, or gaps, between top performing groups and others. Consider how you could identify the reasons behind these gaps, and if there changes that could be made to reduce them. For in depth review of equity issues, and on changes that are being made campus-wide, please refer to the current [Bakersfield College Student Equity Plan](#).
- In our data it appears that female have both a better retention and success rate. Also the age category of 40 or older have a better success rate by 6% points and a success rate by 22%. Our department discussion give way to the reality of the hard work expected and the experience of the older student's knowledge work ethic.

7. Please describe any recent achievements of your department, including but not limited to faculty who have won awards or distinctions, new projects your department has implemented, professional development work, professional conference presentations or recently published work. The department's project to upgrade the facility has been a monumental task for us. The aging facility has caused some limitations that were unexpected. We also have time constraints that have impacted our ability to move forward with some of the plans (i.e. facility plumbing). One of faulty members had the opportunity to attend the Culinary Institute of America for a week-long training on global cuisine. She brought new information on global cuisine, ingredient information, new trans-fat regulations, cuisine specific techniques and recipes back to the students and other faculty.
8. The college has embarked on significant efforts such as **Guided Pathways, affinity groups** and **completion coaching communities** to improve the success and completion rates of our students. Please describe what your program/department/office is doing to contribute to these efforts. We are a part of the Agriculture/Culinary/Nutrition pathway. We have contributed and are supporting the effort to become integrated. We have assisted with video production and Career day activities.
9. Explain your role if you are involved in Dual Enrollment, Inmate Education, or Rural Initiatives. We are not involved in the programs because of the laboratory space and equipment required to run the programs.

Analysis of Received Resources from Previous Cycle

Discuss the type of resources you received and their Impact on program effectiveness?

Facilities:

If your program received a building remodel or renovation, additional furniture or beyond routine maintenance, please explain how this request or requests impacts your program and helps contribute to student success.

1: Space Allocation

2: Renovation

3: Furniture: We received a new Reception area in the Renegade Room. This changes the overall perspective of a clean safe learning environment.

4: Other: We added new electrical outlet drop downs in the kitchen and lighting in the walk-in cooler. We replaced the compressor and blowers in the refrigerator and freezer. Both of these upgrades help with the access of supplies by the students and their ability to understand the FIFO method of storage.

5: Beyond Routine Maintenance

Technology:

If your program received technology (audio/visual – projectors, TV's, document cameras) and computers, how does the technology impact your program and help contribute to student success?

1: Replacement Technology

2: New Technology: We received two new monitors in the Renegade Room which has had a great impact on students learning. They can view the presentation better during lectures better, especially those who are seated in the back of the room.

3: Software

The Food and Nutrition Program received updated instructional technology in FACE 23 and new technology in the Renegade Room. This new technology has allowed us to better instruct students using new and up-to-date technology in the classrooms. The Renegade Room is a very large room, so having instructional monitors on two different walls allows students to easily see the information being presented.

Other Equipment: We were granted \$35k from the Lottery funds. From this grant we obtained new kitchen small wares, dining room dishes, knives for the students and instructional materials. The visual aesthetic for creativity is supported when the prepared meals are presented on a contemporary plate.

If your program received equipment that is not considered audio/visual or computer equipment technology, please explain how these resources impact your program and help contribute to student success.

Conclusion:

Present any conclusions and findings about the program. This is an opportunity to provide a brief abstract or synopsis of your program's current circumstances and needs. Consider this a snapshot of your program if someone were to only read this portion of your annual program review.

The Food & Nutrition program continues to have a strong enrollment and a steady growth of students achieving their certificates and degree. We had the highest number of degrees awarded this year at 21 which was a 40% increase from the previous year.

The support from Strong Workforce, VTEA and the Lottery funds has helped our program begin the process of updating our facility. We still need to replace some of the ovens and work tables in the kitchen and have a total reconfiguration of the exhaust hood and flooring. That project will require removing all equipment from the kitchen to resurface the floor. This is the final phase of our remodel plan and will need to occur during summer break.

One new screen for displaying from the projector is needed. Instructional materials for the nutrition program are needed. An estimated \$6,000 will be requested.

Our revised curriculum will add two new certificates, and an AS-T transfer Nutrition course a new C-ID approved nutrition course and the update to the out of compliance Special Studies course. Our scheduling will change in the fall 2019 to allow students to progress through courses in a timelier manner.

An AS-T in Nutrition Science is being developed. Funding to support the development is being requested.

The DSS Certificate Program is being revised from the CDPH (California Department of Public Health). Funding to support the development of the revised program will be requested.

Our request for a nutrition instructor and an additional culinary instructor will support the continued success and growth of our program.