



**BAKERSFIELD COLLEGE: CAREER TECHNICAL EDUCATION**

**TWO YEAR PROGRAM REVIEW FORM**

**PROGRAM INFORMATION**

Chair Name	Jo'l Braden	Date	9-20-2018
Department	Food & Nutrition	Discipline	Culinary
Most Recent Program Plan Completed On		Date	Fall 2018
Most Recent Program Review Completed On		Date	Fall 2018
Faculty Name	Suzanne Tangeman		
Email	suzanne.tangeman@bakersfieldcollege.edu	Telephone	661-395-4443

**1. MEETS A DOCUMENTED LABOR MARKET DEMAND**

Source of information (check all that apply)

<input checked="" type="checkbox"/>	Bureau of Labor Statistics ( <a href="http://www.bls.gov">http://www.bls.gov</a> )
<input checked="" type="checkbox"/>	State of California Labor Market Information ( <a href="http://www.labormarketinfo.edd.ca.gov/">www.labormarketinfo.edd.ca.gov/</a> )
<input checked="" type="checkbox"/>	Advisory Committee Meeting held on 9-14-2018 <span style="float:right">Attach Minutes</span>
<input checked="" type="checkbox"/>	Professional Association <span style="float:right">Women Chef and Restaurateurs</span>
<input type="checkbox"/>	Other <span style="float:right">EMSI Modeling Specialists</span>
<b>Findings</b>	The demand for food service related jobs continues to be there showing an increase for the demand.

**2. DOES NOT REPRESENT UNNECESSARY DUPLICATION OF OTHER MANPOWER TRAINING PROGRAMS IN THE AREA.**

List programs from other institutions (private/fee based/public):

<i>Name of Institution</i>	<i>Name of Program</i>	<i>Distance to College</i>	<i>Public/Private</i>	<i>Approx Enrollment</i>
Long Beach City College	Culinary Arts and Baking and Pastry	140 miles	X Public <input type="checkbox"/> Private	200
The Art Institute	Orange County	160 miles	<input type="checkbox"/> Public X Private	95
Diablo Valley College	Culinary Program	225	xPublic <input type="checkbox"/> Private	125
<b>Findings</b>				

**3. DEMONSTRATED EFFECTIVENESS AS MEASURED BY EMPLOYMENT AND COMPLETION OF STUDENTS**

Core Indicator Data Reviewed	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Date 9-10-2018
Insert Scores Below:		
Success:2.9% -22.6% above on all core indicators	Completion:94	Employment:31,050
Non-Traditional:31	Non-Traditional Completion:	
<b>Findings</b>	Our completions have improved from last report however our ability to find the employment data from just our student population remains problematic	

**4. REVIEW/APPROVALS**

Date	Signature	Title
		Department Head
		College Dean
Presentation to Curriculum Committee		Click here to enter a date.
Presentation to College Council		Click here to enter a date.

**[Using EMSI / Educational Analyst / Programs / Program Report](#)**

**Run a historical Program Report for 2010 to 2015 to show the following data: I do not have access to this program (EMSI)**

What TOP code(s) are you using for this report?

- A) number of jobs within the above occupation(s) for 2010 66
- B) number of jobs within the above occupations(s) for 2015: 31,050
- C) number and percent change (2010to 2015)18.2%
- D) the average hourly earnings for the above occupation(s) \$9.55
- E) number of completions (awards) from our college 2010-2015 76
- F) number of completions (awards) from regional colleges 2010-2015

**Then run a projection Program Report for 2015 to 2020 to show the following data:**

- A) number of jobs within the above occupation(s) for 2015 459
- B) number of jobs within the above occupations(s) for 2020 expected 25.49% increase
- C) number and percent change (2015 to 2020) 25.49% increase
- D) the average hourly earnings for the above occupation(s)\$11.36 – \$17.33
- E) number of annual openings and total replacement jobs 166

**Does the above program meet a documented labor market demand? Please explain. Yes our labor market is in need of jobs and training for those jobs**

**Using EMSI / Career Pathways / Occupation Analysis / Occupational Program Report**

**List all related programs of study by other educational institutions in our region: Art institute in San Bernardino and San Francisco, American Delta College, Long Beach City College, Diablo Valley College, Santa Barbara City College**

**Does the above program represent unnecessary duplication of training programs in our area? Please explain. No it does not. We are over 100 miles from the nearest training facility.**

**ISIT/FACILITIES/OTHER**

Food & Food Nutrition Program

**EQUIPMENT REQUEST 2018:**

Program or Service Unit:

Suzanne Tangeman

Submitter:

Extension:

4443

E-mail:

suzanne.tangeman@bakersfieldcollege.edu

Funding Source or

Needs funding

needs funding. Please explain

**PLEASE NOTE: If you have multiple requests, please submit multiple forms.**

*Please share as many details as possible such as room location(s), type of equipment and/or software requested. If you have a cost estimate, that would be helpful, we will contact you for more details.*

*Please share as many details as possible such as room location(s), type of facilities request, remodel or construction request, safety concern, or furniture request.*

You will have an opportunity to present your request to the ISIT/FACILITIES OR CTE committee.

I am requesting the following:

Modern tables for the Renegade Room

The tables in the Renegade Room need to be replaced. The old ones have the laminate peeling of, chips and cracks on the surface and are heavy and scratch the flooring when moved.  
  
A light weight modern version of the table is needed.

**ISIT/FACILITIES/OTHER**

**EQUIPMENT REQUEST 2018:**

	<input type="text" value="Food &amp; Nutrition Program"/>
Program or Service Unit:	<input type="text" value="Suzanne Tangeman"/>
Submitter:	
	<input type="text" value="4443"/>
Extension:	<input type="text" value="Suzanne.tangeman@bakersfieldcollege.edu"/>
E-mail:	<input type="text" value="Need funding"/>

Funding Source or needs funding.                      Please explain

**PLEASE NOTE: If you have multiple requests, please submit multiple forms.**

*Please share as many details as possible such as room location(s), type of equipment and/or software requested. If you have a cost estimate, that would be helpful, we will contact you for more details.*

*Please share as many details as possible such as room location(s), type of facilities request, remodel or construction request, safety concern, or furniture request.*

You will have an opportunity to present your request to the ISIT/FACILITIES OR CTE committee.

I am requesting the following:

New lighting in the Renegade Room

<p>The lighting in the Renegade Room needs to be updated to a less institutional look and more restaurant style.</p>
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**ISIT/FACILITIES/OTHER**

**EQUIPMENT REQUEST 2018:**

Program or Service Unit: 

Food & Nutrition Program
Suzanne Tangeman

Submitter:

4443
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Extension:

suzanne.tangeman@bakersfieldcollege.edu
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E-mail:

Needs funding
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Funding Source or needs funding.                      Please explain

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I am requesting the following:

Upgraded kitchen hood

New projector and screen in FACE 23

The exhaust hood in the Renegade Room Kitchen needs to be re-configured and widened.  Our current hood is out of compliance with the safety laws
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**ISIT/FACILITIES/OTHER**

**EQUIPMENT REQUEST 2018:**

	<input type="text" value="Food &amp; Nutrition"/>
Program or Service Unit:	<input type="text" value="Suzanne Tangeman"/>
Submitter:	
	<input type="text" value="4443"/>
Extension:	<input type="text" value="suzanne.tangeman@bakersfieldcollege.edu"/>
E-mail:	<input type="text" value="Needs funding"/>

Funding Source or needs funding.            Please explain

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I am requesting the following:

Overhauled public restroom that includes a cabinet with an enclosed waste receptacle.

The public restroom/multi-use restroom in the FACE building needs to be updated to reflect a restaurant like atmosphere. A simple cabinet surrounding the sink area enclosing the waste receptacle and sink could give a better aesthetic.

**ISIT/FACILITIES/OTHER**

**EQUIPMENT REQUEST 2018:**

Program or Service Unit:

Submitter:

Extension:

E-mail:

Funding Source or needs funding.

Funding Source or needs funding. Please explain

**PLEASE NOTE: If you have multiple requests, please submit multiple forms.**

*Please share as many details as possible such as room location(s), type of equipment and/or software requested. If you have a cost estimate, that would be helpful, we will contact you for more details.*

*Please share as many details as possible such as room location(s), type of facilities request, remodel or construction request, safety concern, or furniture request.*

You will have an opportunity to present your request to the ISIT/FACILITIES OR CTE committee.

I am requesting the following:

- Software program
- Increased data storage for our POS system
- Sub-network, or revised hard wiring, dedicated for our POS system

We have a need for an additional Software program and data storage for our POS system. Our equipment supplier has recommended that we establish a separate sub-network for the POS operating system or to re-wire the hard wiring from dining room to kitchen. This will stabilize the information for our daily reports and the re-booting frequency problems we currently have.

## Food & Nutrition Advisory Minutes:

September 14, 2018

The food and Nutrition Advisory meeting was held in the Renegade Room and a light breakfast was served to our attendees.

As the attendees arrived they signed in and were given program information and our agenda for the day.

The meeting was brought to order by Chef Alex Gomez.

Each person in attendance introduced themselves and talked about their segment of the industry.

Chef Suzanne Tangeman then gave a brief description of our Food & Nutrition program and highlighted the skills and abilities the training gives our students.

Collectively the faculty in attendance talked about our program goals which included add the recommended advanced pastry skills class and the catering certificate.

We then talked about the internship site arrangement and how it benefits each part of the industry. Chef Thomas from Bakersfield Country Club informed us of the fact he had just hired one of our interns.

The discussion then turned to requirements need from each of our advisors: The school foodservice sector emphasized the importance of proper sanitation and the need for collaboration on recipes with lower sodium. Chef Anna from Grimmway Academy offered help with that in sharing her recipes that are in use at her facility.

Rabobank arena Chef Chris needs additional part time employees for the special event at the arena.

Then meeting ending just past the scheduled hour and 6 internship agreement were distributed for signatures.



# Bakersfield College Food & Nutrition Advisory Meeting

Sign in Sheet

Billie Jo Rice, Dean \_\_\_\_\_

Jo'l Braden, Dept. Chair \_\_\_\_\_

Chef Alex Gomez *Alex Gomez* \_\_\_\_\_

Chef Suzanne Tangeman *Suzanne Tangeman* \_\_\_\_\_

Christian Flores-Castaneda *Christian Flores-Castaneda* \_\_\_\_\_

Leah Carter, RD *Leah Carter* \_\_\_\_\_

Mark Wolford, Murray Family Farms *Mark Wolford* \_\_\_\_\_

Chef Thomas Chairez, Bakersfield Country Club *Thomas Chairez* \_\_\_\_\_

Chef Zach Cates, Sonders \_\_\_\_\_

Chef John Mc Fee, Adventist Health \_\_\_\_\_

Angela Newton, Adventist Health \_\_\_\_\_

Chef Herve Blondin, Rosewood Senior Living *Herve Blondin* \_\_\_\_\_

Chef Michael Chandler, Aramark Rabobank *Michael Chandler* \_\_\_\_\_

Jennifer Davis, Director Food service *Jennifer Davis* \_\_\_\_\_

Joanne Faubus, Asst. Director \_\_\_\_\_

Josh Rogers, Direct Food Service \_\_\_\_\_

Mary Lou, Director Food service *Mary Lou* \_\_\_\_\_

*ANNA MELBY* \_\_\_\_\_

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