

ATTACHMENT "A"
Academic Year 2017-2018

Program (Discipline) or Department Name	TOPS (Required for programs)
Culinary Arts	130600

List the projects included in your 2017-2018 by name and number

Number	Project Name	Total Perkins Funds Requested
1.0	Stainless Steel Beverage Center	\$18,000
2.0	Professional Development	\$ 5,000
3.0	Replace equipment	\$53,000
4.0		
5.0		
Total Amount of Perkins Funds Requested		

Perkins Discipline/Department Planning/Implementation Team

VTEA Primary Contact Name	Phone	Email Address
Leah Carter	(661) 342-8059	lcarter@bakersfieldcollege.edu

List other departments/discipline members/key staff who will be involved in the 2016-2017 Perkins plan and implementation:

Name	Phone	Email Address
Suzanne Durst	(661) 395-4443	suzanne.durst@bakersfieldcollege.edu
Alex Gomez	(661) 395-4485	alegomez@bakersfieldcollege.edu

Signatures (Required)

Your signature below indicates that this proposal has the support of the department/discipline and that the plan is aligned with overall college objectives:

Jo' L Jackson 12-8-16
Department Chair (Date)

_____ _____
Dean, Career Technical Education (Date)

**ATTACHMENT “B” (Limit to one project)
Academic Year 2017-2018**

Program (Discipline) or Department Name	TOPS (Required for programs)
Culinary Arts	130600

Description of Project

Number	Project Name	Total Perkins Funds Requested
1.0	Stainless Steel Beverage Center	\$18,000.00

Limit to one project

<p>Briefly describe gap to be addressed (Briefly describe program improvement issue(s))</p>	<p>Brief Summary of Request: The Culinary Arts Program and the FACE Department have a workspace that is out of compliance with current health code regulations. A wooden counter and storage area needs upgrading to Industry standards.</p> <p>Brief Rationale of Program: Replacement of this equipment will model the industry standard which will prepare the student for the successful employment after being trained effectively.</p> <p>Improvement Issue(s): The annual Equipment upgrades addresses Core Indicators # 1 Skills Attainment and Core indicator 4-Employment. Our students will have a better understanding of the industry sanitation and health codes as related to beverages.</p> <p>Core Indicators to Address: Labor Market: Core Indicators #1 skills attainment and #4 -Employment</p> <p>Supporting Labor Market Data (data provided by SOC Code): According to EMSI data, in Bakersfield in 2014-2015, there was a 12% growth in jobs for Food Preparation Workers (SOC 35-2021) and a 14% growth in jobs for Chefs and Head Cooks.</p> <p>EMSI Data: In 2015, there were 20,354 jobs in Bakersfield; which was a 5% growth over 2014.</p>
<p>Briefly describe how the gap(s) will be addressed (Briefly describe how the issue(s) will be addressed)</p>	<p>The gap will be addressed by demonstrated the compliance with the health code laws.</p>
<p>Measurement or Evidence of Project Success</p>	<p>Identify specific Core Indicators measures to be improved/evidence; CORE indicator #1 will be improved by 2%. Other measures to be improved/evidence; The evidence will be recorded through a sanitation inspection performed by the students as well as the county health inspectors, therefore, with greater skill attainment, employment should increase.</p>

Description of Project Activities and Spending Plan (add or delete rows as needed):

No.	Describe Activity	Timeline	Must Reference Requ'd. Use	Approx Amount of Funds Requested	Object Code	Description of Vendor
1.0	The wooden counter and cabinet will be removed. The water and electricity will be disconnected. The new equipment installed and utilities re-connected.	1 -2 weeks	1, 3, 4	\$18,000	4000 supplies 6000 equipment	US Foods is a qualified vendor
<p>Describe project details including:</p> <ul style="list-style-type: none"> • who will responsible for project • when it will be done • what outcomes are expected or targeted and • how/when/who assessment will be reported 						
<p>who will responsible for project Food and Nutrition Faculty; Suzanne Durst, Alex Gomez, and Leah Carter</p> <p>when it will be done February 2017</p> <p>what outcomes are expected or targeted and Increase student awareness of compliance with health regulations in Culinary Arts and better skills attainment which promotes persistence in the BC Culinary Arts Program.</p> <p>how/when/who assessment will be reported Fall 2017 enrollment and completion will be tracked with student certificates of achievement and ServSafe certificates awarded.</p>						

**ATTACHMENT "B" (Limit to one project)
Academic Year 2017-2018**

Description of Project

Program (Discipline) or Department Name		TOPS (Required for programs)
Culinary Arts		130630
Number	Project Name	Total Perkins Funds Requested
2.0	Professional Development	\$5,000

Limit one (1) project per page. Number each project sequentially beginning with 1.0, 2.0, 3.0

Briefly describe gap to be addressed (Briefly describe program improvement issue(s))	Skill attainment is especially relative in culinary arts/nutrition. The entire program is based on the skills learned in our program.
Briefly describe how the gap(s) will be addressed (Briefly describe how the issue(s) will be addressed)	Faculty must be knowledgeable in current industry standards in order to be able to teach students current standards. By providing professional development to faculty, they will be better able to instruct students at the level of the current standards used in industry; which will improve our skill attainment.
Measurement or Evidence of Project Success	Identify specific core indicator measures to be improved/evidence: Skill Attainment Other measures to be improved/evidence: Skill attainment will increase by 2%.

Description of Project Activities and Spending Plan (add or delete rows as needed):

No.	Describe Activity	Timeline	Must Reference Requ'd. Use	Approx Amount of Funds Requested	Object Code	Description of Vendor
	Conference for each of Food and Nutrition Professors to ensure that they stay current with the industry.	Academic year 2016-2017	5.b, 5.d	\$5,000	5000 Travel	(Travel, lodging, conference)

Describe project details including:

- **who will responsible for project**
- **when it will be done**
- **what outcomes are expected or targeted and**
- **how/when/who assessment will be reported**

Each of the three faculty members will be identify appropriate and necessary professional development activities.

Travel will be completed by end of fiscal year.

Currency in the field of study is an outcome that will be expected.

The learned skills and information will be shared with the other Food and Nutrition Faculty

**ATTACHMENT “B” (Limit to one project)
Academic Year 2016-2017**

Program (Discipline) or Department Name	TOPS (Required for programs)
FACE Department - Culinary Arts	130600

Description of Project

Number	Project Name	Total Perkins Funds Requested
3.0	FACE Department- Culinary Arts	\$53, 000

Limit to one project

<p>Briefly describe gap to be addressed (Briefly describe program improvement issue(s))</p>	<p>Summary of Request: Upgrade the kitchen and dining room equipment such as compressor with WiFi monitoring, 12 & 20 quart mixers with accessories and stands, ovens, salamander and sous vide equipment. To become compliant with current regulations and industry standards.</p> <p>Brief Rational: The culinary Arts program hasn’t had a kitchen update in many years. Our students need to be trained on the latest technology so that as they enter the work-force they are prepared properly. The equipment upgrade is for failing equipment such as a 20 quart and 12 quart stand mixer, knives with NSF antimicrobial grips, a salamander and safety lighting for the walk in storage areas. In the front of the House (dining room) a new reception area with a POS (point of sale) that would allow for a touch screen ordering system and the ability to take debit and credit cards. Bakersfield College culinary program is known for training student who are ready for the work-force. We have 42 internship sites that welcome our students into their kitchens. We want our students to be trained the best way possible. These simple changes can assist with that practice.</p> <p>Improvement issues: The equipment upgrade addresses Core indicator #1 skills attainment and #5 training all of which will improve training and student efficiency in both the kitchen and dining room.</p> <p>Core Indicators to Address: Labor Market: Core Indicators # 5A Participation</p> <p>Supporting Labor Market Data (data provided by SOC Code): According to EMSI data, in Bakersfield in 2014-2015, there was a 3% growth in jobs for Food Preparation Workers (SOC 35-2021) and a 4% growth in jobs for Chefs and Head Cooks.</p> <p>EMSI Data: In 2015, there were 20,354 jobs in Bakersfield; which was a 5% growth over 2014.</p>
<p>Briefly describe how the gap(s) will be addressed (Briefly describe how</p>	<p>The equipment improvements will bridge the gap in technology and give the perception of a well maintained facility. The improvements also show to the students already in the program that the College is invested in their education.</p>

the issue(s) will be addressed)	
Measurement or Evidence of Project Success	Identify specific Core indicator measure to be improved/evidence: Core #1, #2, and #3 will be improved by 2%. This program gives the students an academic head start in comparison to other college students

description of Project Activities and Spending Plan (add or delete rows as needed):

No.	Describe Activity	Timeline	Must Reference Requi'd. Use	Approx Amount of Funds Requested	Object Code	Description of Vendor
4.0	The compressor for the refrigerator should be fixed first. Compressor, lighting and WiFi for the walk in would need to be coordinated with M & O for electrical installation. Both stand mixers would need to be shipped in and then inspected and put into the work space. The old Salamander and oven would need to be removed and then the new piece put in place. The sous vide would need a secure place in the kitchen	Jan 2017 through June 2017	1, 3,4	\$53,000.00	4310 Instructional Supplies	Compressor is from Websraurant, Wifi is from Monnit, Mixers, ovens, salamander are from US Foods, Sous Vide is Hubert

Describe project details including:

- who will responsible for project
- when it will be done
- what outcomes are expected or targeted and
- how/when/who assessment will be reported

who will responsible for project

Suzanne Durst, Alex Gomez, and Leah Cater will be responsible for the project.

when it will be done

The project will be completed by May, 2017.

what outcomes are expected or targeted and

Increase in student awareness of how the college wants the students to become successful in college.

The outcome in general will be a fully functioning kitchen with updated equipment and a sanitary cooking system; which will meet current minimum industry standards.

how/when/who assessment will be reported

As Core indicators #1, #2 and #3 will continue to improve. Special populations will understand there is support at the college. This will be assessed by the Culinary Faculty in the spring of 2018.

