

Bakersfield College

Program Review – Annual Update

Program Name: Culinary Arts

Program Type: x Instructional Student Affairs Administrative Service Other

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 being able to think critically and effectively integrate into the workforce.

Program Mission Statement: The Bakersfield College Food and Nutrition Program offer a program of study that integrates theoretical and practical coursework to prepare the student for the Food Service workforce. Completion of the appropriate courses can lead to an Associate's Degree and/or a Certificate in Culinary Arts, Food Management, or Dietetic Services.

Students who participate in these courses gain an understanding of nutrition techniques and management procedures. The program emphasizes a hand-on curriculum, which is utilized in the Food and Nutrition Program's student operated restaurant, "The Renegade Room." Basic techniques are a prerequisite to a successful career in the Food Service industry.

Instructional Programs only:

- A. List the degrees and Certificates of Achievement the program offers; Culinary Arts Certificate, Food Service Management degree, DSS certificate
- 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.

Progress on 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.

Program Goal	Which institutional goals from the Bakersfield College Strategic Plan will be advanced upon completion of this goal? (select all that apply)	Progress on goal achievement (choose one)	Status Update – Action Plan
1. Update the facility	<input type="checkbox"/> 1: Student Learning <input type="checkbox"/> 2: Student Progression and Completion <input checked="" type="checkbox"/> 3: Facilities <input type="checkbox"/> 4: Oversight and Accountability <input type="checkbox"/> 5: Leadership and Engagement	<input type="checkbox"/> Completed: _____ (Date) <input type="checkbox"/> Revised: _____ (Date) <input checked="" type="checkbox"/> Ongoing: __10-18_____ (Date)	Request funding from VTEA and Strong Workforce
2. Add three more certificates	<input type="checkbox"/> 1: Student Learning <input checked="" type="checkbox"/> 2: Student Progression and Completion <input type="checkbox"/> 3: Facilities <input type="checkbox"/> 4: Oversight and Accountability <input type="checkbox"/> 5: Leadership and Engagement	<input type="checkbox"/> Completed: _____ (Date) <input type="checkbox"/> Revised: _____ (Date) <input checked="" type="checkbox"/> Ongoing: __10-18_____ (Date)	Write through collaboration with faculty

B. List new or revised goals (if applicable)

New/Replacement Program Goal	Which institutional goals will be advanced upon completion of this goal? (select all that apply)	Status Update – Action Plan
	<input type="checkbox"/> 1: Student Learning <input type="checkbox"/> 2: Student Progression and Completion <input type="checkbox"/> 3: Facilities <input type="checkbox"/> 4: Oversight and Accountability <input type="checkbox"/> 5: Leadership and Engagement	

Best Practices:

Programs often do something particularly well; usually they have learned through assessment – sometimes trial and error – what solves a problem or makes their programs work so well. These are often called Best Practices and can help others. Please share the practices your program has found to be effective.

1. Marketing the Food & Nutrition program
2. Student outreach (open house each semester)
3. Community Service events

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).

1. Please report on any unexpected changes or challenges that your program encountered this cycle: One change that has occurred is a lower enrollment in our FDSV B55C class. We historically have 20-25 students enroll each semester. The last two semesters enrollment is down 15%
2. How does your trend data impact your decision making process for your program? Our trend data indicates that the success rates have been increasing. And our completion rates have also increased.
3. Were there any changes to student success and retention for face-to-face, as well as online/distance courses? Yes all face-to-face classes have a better success rate overall.
4. Were there any changes to student demographics (age, gender, or ethnicity) for the past cycle? no

Resource Request and Analysis:

Resource Request		If Fulfilled, Discuss How Previous Year's Requests Impact Program Effectiveness?
Positions: <i>Discuss the impact new and/or replacement faculty and/or staff had on your program's effectiveness.</i>	x 1: Classified Staff <input type="checkbox"/> 2: Faculty	The addition of Our new Lab Technician has greatly impacted our program. Christian Castaneda has added a new level of service in our dining area and a superior level of communication.
Professional Development: <i>Describe briefly, the effectiveness of the professional development your program has been engaged in (either providing or attending) during the last cycle</i>	<input type="checkbox"/> 1: Provided Professional Development <input type="checkbox"/> 2: Attended Professional Development	Neither this year

<p>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.</p>	<input type="checkbox"/> 1: Space Allocation <input type="checkbox"/> 2: Renovation <input type="checkbox"/> 3: Furniture <input type="checkbox"/> 4: Other <input type="checkbox"/> 5: Beyond Routine Maintenance	
<p>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?</p>	<input type="checkbox"/> 1: Replacement Technology <input type="checkbox"/> 2: New Technology <input type="checkbox"/> 3: Software <input type="checkbox"/> 4: Other _____	
<p>Resource Request</p>		<p>Discuss How Effective Request is for Student Success?</p>
<p>Other Equipment: 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.</p>	<input type="checkbox"/> 1: Replacement <input type="checkbox"/> 2: New <input type="checkbox"/> 3: Other _____	<p>We received a new floor mixer which has improved our production capabilities in the bakery</p>
<p>Budget: Explain how your budget justifications will contribute to increased student success for your program. (Fiscal requests will be submitted by the faculty chair and/or area</p>		<p>Our budget requests will allow us to continue to provide training to our students</p>

administrator.)

Conclusions & Snapshot:

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 student’s achieving the certificate and or the Associates degree for Food Service Management. Fall of 2017 we started with 90 new students in our cohort. Last spring we had our largest graduation class of 12 students.

The need to have the best possible training kitchen and dining room is our goal for this year. In order to fulfill that need, much of the training facility will require and update and repairs. The wear and tear on the facility has become obvious and new equipment and a remodeling of the facility has become necessary to remain in compliance with the Health and Safety Standards. We are fortunate to have support from VTEA and Strong Workforce for the majority of our equipment needs. The general maintenance issues such as **plumbing, electricity, paint and flooring** still need to be addressed.

The aesthetic in our dining room has been updated to a degree. However, we would like new wall paint a reception area and better lighting. Our plans to add outdoor seating and lighting will contribute to the ambiance.

Three new courses are being written to include catering, pastry and beverage management. Each of these courses will become CI-D compliant and meet the descriptor-based articulation. This will give the students stackable certificates in various areas of the food service industry.