

## INSTRUCTIONAL PROGRAM REVIEW

Program: Culinary Arts

Evaluation Year: **2007-2008**

### CRITERIA 1, 2, and 3 - FACULTY CREDENTIALS, PROFESSIONAL ACTIVITY, AND FULL-TIME EQUIVALENCY

NAME	Credit Hours Taught	Degree	From Where	Hours taught
Richard Tankersley <b>No Longer here</b>	90	AAS AA	Black River TC “	1.3
Linda Taylor	79	AAS Culinary Arts	Ozarka College	1.33
Mimi Newsome	43	AA	Ozarka College	.83

Please attach a table showing all faculty teaching in the program during the last three years, number of credit hours taught, degrees/certifications earned, and degree- or certification-granting institution. For each year, calculate the number of FTE faculty (hours taught per year/30).

### CRITERION 4 - HOURS IN MAJOR AND PROGRAM

**TC:** Required/Technical Core Hours   39   Elective Hours   0    
Total Hours in Program   39  

**AAS:** Required/Technical Core Hours   62   Elective Hours   0    
Total Hours in Program   62  

Have the hours changed in the last 3 years?   XX   No        Yes (explain briefly)

### CRITERION 5 - COMMITTEE RECOMMENDATIONS

Please attach a summary of Advisory Committee (where applicable) recommendations for the past 3 years. Also provide a summary of curricular changes the program has taken to the Curriculum Committee and the resulting actions.

***The program was changed from a Culinary and Hospitality program to Culinary only. Program changes have been:***

- ***Assigned course prefixes changed from CAH to CUL; deleting the hospitality side of the program.***
- ***An optional CUL 2813, Advanced Culinary Arts IV, was added for the student pursuing a baking/pastry chef career.***

### CRITERION 6 - FREQUENCY OF COURSE OFFERINGS

Please attach a table showing how frequently each course in the program has been offered in the past three years.

**See Attachment 1**

### CRITERION 7 - LIBRARY HOLDINGS

Please attach a list (available from the librarian) of all holdings related to your program. Number added in the last 3 years: ***A total of 320 books and associated materials are dedicated to the program.***

Yr 1   2   Yr 2   7   Yr 3   17  

***Based on conversation and exit surveys, faculty and students are very satisfied with the library holdings.***

**CRITERION 8 - FACILITIES AND EQUIPMENT**

Please attach a description of the facilities used by the program. Include number and size of offices, classrooms, and laboratories, seating capacity, and locations. Also summarize the type and amount of equipment available for faculty and student use. Indicate any changes or additions in the past three years.

*There are two areas dedicated to the culinary program. One area is utilized for a classroom/kitchen where the students can receive lectures and instructors can demonstrate various culinary processes and techniques. The other area is dedicated as a dining room/lab. Through this venue, the students can not only learn proper serving and restaurant management, but they can experience real dining situations through the program's Gourmet Night and other planned events.*

*Based on conversation and exit surveys, faculty and students are very satisfied with the building, dining room, and classroom/kitchen areas, however, for the program to grow, more space and equipment will eventually be needed.*

**CRITERIA 9 and 10 - NUMBER OF MAJORS AND GRADUATES**

Per Year:	1st Prev ('08)	2nd Prev ('07)	3rd Prev ('06)
<b>Total Majors:</b>			
AAS	<u>15</u>	<u>6</u>	<u>2</u>
TC	<u>1</u>	<u>4</u>	<u>      </u>
<b>Graduates:</b>			
Associate Degree	<u>5</u>	<u>3</u>	<u>1</u>
Technical Certificate	<u>1</u>	<u>1</u>	<u>4</u>
Certificate of Proficiency	<u>      </u>	<u>      </u>	<u>      </u>

**CRITERION 11 - ASSESSMENT OF LEARNING**

Please attach a list of assessment instruments used by the program and a summary of outcomes.

*Daily Product critiques, Lessons Learned worksheet, OCTIA test (4<sup>th</sup> semester assessments) – National test that provides competency and standings.*

*Lessons Learned provided information that caused an adjustment in dining room management. Daily Product Critiques provides instant feedback to students on their products as well as methodology. The OCTIA test provides the faculty and students an assessment on how well they compare to other students nationally. The instructors also utilize various Classroom Assessment Techniques such as the "muddiest point".*

**CRITERION 12 - TRANSFER/PLACEMENT EFFECTIVENESS**

Please complete the appropriate items.

Per Year:	1st Prev	2nd Prev	3rd Prev
Freshman who transferred	<u>      </u>	<u>      </u>	<u>      </u>
AA graduates who transferred	<u>      </u>	<u>      </u>	<u>      </u>
<b>AAS graduates placed in field</b>	<u>85%</u>	<u>85%</u>	<u>85%</u>
<b>Technical Certificate graduates</b>	<u>100%</u>	<u>100%</u>	<u>      </u>
Cert. of Proficiency graduates	<u>      </u>	<u>      </u>	<u>      </u>

**CRITERIA 13 and 14 - ALUMNI AND EMPLOYER SATISFACTION**

Please complete the appropriate items, referring to the program specific section of any Alumni and Employer Surveys completed in the last three years.

Per Year:	1st Prev	2nd Prev	3rd Prev
Alumni satisfaction rate	<u>      </u>	<u>      </u>	<u>      </u>
Employer satisfaction rate	<u>      </u>	<u>      </u>	<u>      </u>

**FOR COMPLETION BY VICE PRESIDENT FOR ACADEMIC AFFAIRS**

The following criteria have not been met:

Recommendation:

***The alumni and employer satisfaction survey process requires improvement. This is an institutional concern that is currently being addressed by the VP of Student Services. Implementation of a new process should occur in the Fall 2008.***

***Most of the Culinary Arts students are in the AAS program. It is growing, but the Technical Certificate program remains under-utilized. It is recommended that the TC remains an option for now, but will be further investigated in the near future.***

Members of PIP Committee:

***Linda Taylor, Culinary Arts Instructor  
Mimi Newsome, Culinary Arts Instructor  
Ron Helm, VP for Student Services  
Dr. Mike DeLong, VP for Academic Affairs***

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Date

*Michael L. DeLong*

Vice President for Academic Affairs

May 19, 2008

Date