

UNIVERSITY OF HAWAI'I COMMUNITY COLLEGES
ANNUAL INSTRUCTIONAL PROGRAM REVIEW
PROCEDURES, COMPONENTS, AND MEASURES

Food Service Program

Introduction:

Program Mission

The mission of the Food Service Program is to provide students with skills specified by the American Culinary Federation as appropriate for someone in the culinary arts profession seeking employment in entry-level jobs at hotels, restaurants, institutions, and private clubs.

Program History

The Hawai'i Community College Food Service program in Hilo began in 1952 with one instructor and 15 students. In 1988 it was expanded to West Hawaii. Both programs were accredited by The American Culinary Federation in July 2005. In both Hilo and West Hawai'i programs, new Food Service students are accepted each fall on a first come basis.

Program Student Learning Outcomes

Upon successful completion of the food service program, students are prepared to:

1. Understand the ethics and values in the culinary industry.
2. Demonstrate proper work attitudes and work habits.
3. Demonstrate general knowledge of culinary departmental functions and their relationship.
4. Demonstrate general knowledge of the structure, function and operation of culinary industry enterprises.
5. Demonstrate entry-level proficiency in technical skills required in the culinary industry and American Culinary Federation competencies.
6. Choose an appropriate career path based on industry knowledge or requirements.
7. Practice proper etiquette and appearance/hygiene techniques as required by industry standards.
8. Demonstrate judgment and skills necessary in the job selection process.
9. Integrate their knowledge of Hawai'i's history and culture into culinary industry operations.

Part I. Quantitative Indicators for Program Review

	AY 04-05	AY 05-06	AY 06-07
FSER			
1. Annual new and replacement positions in the State	7294	7294	7294
2. Annual new and replacement positions in the County	238	238	238
3. Number of majors	75	77	76
4. Student Semester Hours for program majors in all program classes	808	641	708

5. Student Semester Hours for Non-program majors in all program classes	2	11	12
6. Student Semester Hours all program classes	810	652	720
7. FTE Program enrollment	54	43.47	48
8. Number of classes taught	13	13	13
9. Determination of program's health based on demand (Health, Cautionary, or Unhealthy)	Healthy	Healthy	Healthy
10. Average Class Size	17.54	13.62	15.46
11. Class fill rate	78.62%	61.03%	69.31%
12. FTE of BOR appointed program faculty	5	5	5
13. Student/Faculty ratio	15:1	15.4:1	15.2:1
14. Number of Majors per FTE faculty	22.94	23.55	23.24
15. Program Budget Allocation (Personnel, supplies and services, equipment)	\$167,447.10	\$165,795.10	\$167,584.10
16. Cost Per Student Semester Hour	\$206.72	\$254.29	\$232.76
17. Number of classes that enroll less than ten students	2	2	2
18. Determination of program's health based on Efficiency (Healthy, Cautionary, or Unhealthy)	Healthy	Healthy	Healthy
19. Persistence of majors fall to spring	82.67%	80%	80.26%
20. Number of degrees earned (annual)	8	12	13
21. Number of certificates earned (annual)	11	29	24
22. Number of students transferred (enrolled) to a four-year institution in UH	0	0	0
23. Perkins core indicator: Academic Attainment(1P1)	61.54%	47.06%	71.43%
24. Perkins core indicator: Technical Skill Attainment (1P2)	67.57%	58.33%	91.67%
25. Perkins core indicator: Completion Rate (2P1)	35.14%	25.00%	58.33%
26. Perkins core indicator: Placement in Employment Education, and Military (3P1)	80.00%	84.62%	70.00%
27. Perkins core indicator: Retention in Employment (3P2)	50.00%	100.00%	100.00%
28. Perkins core indicator: Non Traditional Participation (4P1)	.00%	.00%	.00%
29. Perkins core indicator: Non Traditional Completion (4P2)	.00%	.00%	.00%
30. Determination of program's health based on effectiveness (Healthy, Cautionary, Or Unhealthy)	Healthy	Healthy	Healthy
31. Determination of program's overall health (Healthy, Cautionary, or Unhealthy)	Healthy	Healthy	Healthy
32. Number of FTE Faculty	3.27	3.27	3.27

Part II. Analysis of the Program

The program is healthy. Demand based on new and replacement positions in the county is significantly higher than the number of majors or graduates. Industry support also indicates strong demand for graduates. A three year trend analysis indicates positive increases for the majority of data elements with significant improvement in academic attainment, technical skill attainment and completion rate.

Significant Program Actions (new certificates, stop-out; gain/loss of positions, results of prior year's action plan)

Action Plan 2006-07	Status
1. Develop an equipment replacement schedule and request funds to start updating equipment.	This is in progress. Perkins funds were received for replacement of two deep fryers in East Hawaii spring 2007. New chairs and tables for the East Hawaii cafeteria were also purchased. Warmer line was purchased for West Hawaii kitchen.
2. Document student learning outcomes and assessment strategies.	American Culinary Federation Competencies check-off lists are providing clearer understanding by both students and faculty of the SLO and assessments.
3. Continue with existing high school cooking competitions.	A successful high school cooking competition was held in West Hawaii fall 2007. Over 52 high school students participated from 5 Big Island high schools.
4. Continue offering a non-credit summer food service camp in West Hawaii and consider doing something similar in East Hawaii.	A summer food camp was offered in West Hawaii summer 2007; however cancelled due to low enrollment caused by traffic congestion in area of campus.
5. Maintain standards required by the American Culinary Federation Accreditation process.	Both the East Hawaii and West Hawaii programs consistently use assessment sheets to document learning outcomes designated by the American Culinary Federation.

Part III. Action plan

1. Fill the cafeteria manager's position in Hilo by fall 2008.
2. Complete the ACF Accreditation self study due January 2008. Plan for and carry out the American Culinary Federation Accreditation renewal visit in April 2008.
3. Plan curriculum scheduled for the new Palamanui Campus and submit to the Curriculum Committee for fall 2009.
4. Plan the Palamanui kitchen layout and equipment starting spring 2008 when the square footage for the kitchen is established.
5. Reconditioning of the Ohana Corner Café should be done in summer 2008.
6. Implement Hilo Food Service's maintenance and repair plan starting in spring 2008.
7. Painting of Hilo cafeteria/campus meeting room should be done in summer 2008.

Part IV. Resource Implications (physical, human, financial)

1. Hilo Cafeteria manager's position will cost about the same as being paid now for the casual hire.

2. Hilo estimates need to be made when close to time of performance due to frequent changes in building and repair costs.
3. Detailed Hilo maintenance and repair plan is available when requested; immediate needs are in the table below.
4. Palamanui kitchen equipment designer needs to be contracted in spring 2008.
5. Palamanui campus purchase of equipment funding should be available no later than February 2009.
6. American Culinary Federation Accreditation renewal visit in April 2008

Location	Item	Rational	Estimated Cost
East Hawaii	Paint interior of cafeteria and kitchen areas	The most recent health inspection cited cracked and peeling paint.	\$5,000.
	Replace booths and counter swivel chairs in coffee shop	Upholstery is torn and appears unsanitary	\$2,500.
	Ice machine	36 years old; requires constant repair	\$3,600.
	Repair ceiling above sandwich station in cafeteria service line	Ceiling leaks	\$1,000.
	Salamander	Needed for Gourmet Room	\$2,000.
West Hawaii	Anticipated needs for kitchen at Palamanui site planned for occupancy fall 2009 or spring 2010	This will be a new site; equipment in the current kitchen is limited due to size and much of it is not worth relocating.	\$600,000.
	American Culinary Federation Accreditation renewal visit in April 2008		\$4,000.