

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

Culinary Arts in Hilo and Kona

Introduction:

Program Mission Statement and brief description of the program including a listing of program level student learning outcomes.

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 offer a Certificate of Completion (C.C.), Certificate of Achievement (C.A.), and an Associate of Applied Science (A.A.S.) degree. The program is designed to provide entry-level employment in hotels, full-service restaurants, fast food restaurants, institutions (schools, hospitals, corrections, etc.) and private clubs. New Culinary Arts students are accepted each fall semester on a first come basis. Both Hilo and West Hawai'i programs are accredited by The American Culinary Federation.

The Culinary Arts Program supports the mission and imperatives of the College with a mission 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.

Part I. Quantitative Indicators for Program Review

**Annual Report of Program Data for Food Service/Culinary Arts
HAW CC Program Major(s): FSER/CULN**

Demand Indicators		Fall of Year		
		2005	2006	2007
1	New & Replacement Positions (State)	346	346	288
2	New & Replacement Positions (County)	40	40	40
3	Number of Majors	77	76	80
4	SSH Program Majors in Program Classes	641	708	754
5	SSH Non-Majors in Program Classes	11	12	77
6	SSH in All Program Classes	652	720	831
7	FTE Enrollment in Program Classes	43.47	48.00	55.40
8	Number of Sections Taught	13	13	13

Demand Health
Healthy

Efficiency Indicators		Fall of Year		
		2005	2006	2007
10	Average Class Size	13.62	15.46	18.00
11	Fill Rate	61.03	69.31	69.23
12	FTE BOR Appointed Faculty	5.00	5.00	4.00
13	Majors / FTE BOR Appointed Faculty	15.40	15.20	20.00
14	Majors / Analytic FTE Faculty	23.55	23.24	24.46
14a	Majors / Analytic FTE Faculty @ 12 cr.	18.84	18.59	19.57
15	Program Budget Allocation ('07 @ 12cr.)	\$165,795.10	\$167,584.10	\$212,288.50
16	Cost per SSH ('07 @ 12cr.)	\$254.29	\$232.76	\$255.46
17	Number of Low-Enrolled (<10) Sections	2	3	2

Efficiency Health
Healthy

Effectiveness Indicators		Fall of Year		
		2005	2006	2007
19	Persistence (Fall to Spring)	77.92	80.26	71.25
20a	Number of Degrees Earned (Annual)*	8	12	13
20b	Number of Certificates of Achievement Earned (Ann	6	12	13
21	Number Transferring (to UHM, UHH, UHWO)	0	2	0
Perkins - Campus Actual **				
22	1P1 Academic Achievement	47.06	71.43	78.13
23	1P2 Vocational Achievement	58.33	91.67	85.71
24	2P1 Completion	25	58.33	57.14
25	3P1 Placement Employment/Education	84.62	70	85.71
26	3P2 Retention Employment	100	100	91.67
27	4P1 Non Traditional Participation	0	0	N/A
28	4P2 Non Traditional Completion	0	0	N/A
Perkins - State Standards **				
22	1P1 Academic Achievement	81.81	81.92	81.87
23	1P2 Vocational Achievement	90.00	90.00	90.42
24	2P1 Completion	36.00	37.33	38.17
25	3P1 Placement Employment/Education	71.00	71.72	71.07
26	3P2 Retention Employment	90.00	92.00	92.00

Effectiveness Health
Cautionary

Overall Program Health	Healthy
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*All degrees and certificates are counted based on fiscal year.

** Perkins data are for CTE programs only. From report on 2006-2007 Perkins activity year

Part II. Analysis of the Program

Strengths and weaknesses in terms of demand, efficiency, and effectiveness based on an analysis of data.

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

The Program is healthy. Demand is Healthy. Number of majors (80) to new and replacement positions in the County (40) is 2:1. Efficiency is Healthy. SSH in all program classes have increased every year. Average class size has shown a steady increase while the fill rate averaging about 69% decreased slightly and is at a Cautionary level. Majors/FTE BOR appointed faculty increased from 15 to 20, a Healthy number. Data is for both campuses (Hilo and WestHI) combined so it doesn't reflect a true picture. The Accreditation team members were critical of Hilo's student-teacher ratio based on number of training stations available citing non-compliance. Effectiveness is Cautionary. Persistence (fall to spring) decreased 11.2% to 71.25% which is Cautionary. This decrease was due to the very high demand for culinary workers in 2007 until April 2008. With the slowing of the economy, the program should see students entering or returning to earn their certificates or degrees. The ratio of degrees and certificates earned compared to new and replacement positions in the County is .65, a Cautionary level. The ratio of degrees and certificates earned compared to majors is 32.5 which is Healthy. Perkins Indicators 1P1 Academic Achievement and 1P2 Vocational Achievement fell below the State Standards. This needs to be addressed.

S1...Hands on experience in the culinary arts leads to a desire for life long learning.

S2...Necessity for teamwork in the culinary arts develops both leadership and personal responsibility.

S3...Critical thinking is developed by meeting time deadlines, dealing with a wide variety of foods, recipes, and cooking equipment.

S4....Culinary industry and American Culinary Federation Kona-Kohala Chefs association gives generous support in the form of scholarships, equipment, mentoring, and guest chefs.

W1...Initially students are poorly prepared in basic math, English and computer skills.

W2...UH Financial Management Information System (FMIS) does not give contemporary accounting of revenue, food cost, expenses, or work orders. Duplicate records have to be kept by faculty which reduces time for instruction of students.

W3...In Hilo, equipment is aging rapidly and continual replacements are necessary

Part III. Action plan

CULN 185 will be substituted for FSHN 185 in fall 2008.

In Hilo, evening classes will be added, and lecturers teaching 12 credit hours in fall 2009 and 10 credit hours in spring 2010 will be hired.

Repairs and replacements will be made to the Hilo Culinary Arts program to be in compliance with ACF standards.

Curriculum schedule for fall 2010 at the new Palamanui Campus will be submitted in Sep. 2009 to the Curriculum Committee.

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

Task:	Academic Yr.	Who is responsible	\$ amount & budget category Except R/M	Best fits which ADPGoal*	Addresses which strength or weakness
hire lecturers to teach a total of 22 credit hours (Hilo)	2009-2010	Program Coord.	\$30K, P	D,E	S1, W1
hire lecturers to teach a total of 20 credit hours (Kona)	2010-2011	Program Coord.	\$30K, P	D,E	S1, W1
Cafeteria/ Main Kitchen Hilo					
electric griddle/oven unit	2008-2009	Program Coord.	\$7,400 E	A,C,E	S1, W3
food slicer	2008-2009	Program Coord.	\$6,520 E	A,C,E	S1, W3
wok unit	2008-2009	Program Coord.	\$7,400 E	A,C,E	S1, W3
broiler	2008-2009	Program Coord.	\$3,175 E	A,C,E	S1, W3
double unit convection	2008-2009	Program Coord.	\$19,700 E	A,C,E	S1, W3

oven					
broiler	2008-2009	Program Coord.	NA	A,C,E	S1, W3
3 door refer/freezer	2008-2009	Program Coord.	\$3,675 E	A,C,E	S1, W3
food warming unit	2008-2009	Program Coord.	\$10,000 E	A,C,E	S1, W3
ice machine	2008-2009	Program Coord.	\$1,200 E	A,C,E	S1, W3
conveyor belt	2008-2009	Program Coord.	\$18,000 E	A,C,E	S1, W3
30 qt mixer	2008-2009	Program Coord.	\$8,500 E	A,C,E	S1, W3
2 3-deck push carts	2008-2009	Program Coord.	\$600 E	A,C,E	S1, W3
5 speed racks	2008-2009	Program Coord.	\$1,500 E	A,C,E	S1, W3
refrigerated glass food display unit	2008-2009	Program Coord.	\$2,800 E	A,C,E	S1, W3
Bakery Hilo					
double door convection oven	2008-2009	Program Coord.	\$9,500 E	A,C,E	S1, W3
proof box	2008-2009	Program Coord.	\$1,100 E	A,C,E	S1, W3
20 qt mixer	2008-2009	Program Coord.	\$7,900 E	A,C,E	S1, W3
doughnut frying unit	2008-2009	Program Coord.	\$1,500 E	A,C,E	S1, W3
Gourmet Hilo					
meat slicer	2008-2009	Program Coord.	\$3,500 E	A,C,E	S1, W3
Café					
griddle/range unit	2008-2009	Program Coord.	\$3,500 E	A,C,E	S1, W3
ice cream freezer	2008-2009	Program Coord.	\$1,000 E	A,C,E	S1, W3
broiler	2008-2009	Program Coord.	\$3,100 E	A,C,E	S1, W3
Increase Instruction supplies	2008-2009	Program Coord.	\$15,000 SE	A, C,E	S1, S3, W1

budget					
Decorate cafe	2008- 2009	Program Coord.	\$2,000 \$1x	A, C, E,	S1, S2, S3