

2024 COMPREHENSIVE Report of Program Data, AY20-21 to AY23-24 Culinary Arts - Pāalamanui



1. Program or Unit Mission

This program is designed to provide for entry-level employment in hotels, full-service restaurants, fast food restaurants, institutions (schools, hospitals, corrections, etc.) and private clubs. Accredited by the American Culinary Federation since July 2005.

High school graduates interested in culinary arts and hospitality careers are our primary “target” students. The two main high schools in our area are Konawaena and Kealakehe. A few students enter our program from Waimea, Kohala, Kau, and West Hawaii Explorations Academy. We also receive a few adult students that are changing or starting new culinary career paths.

2. Program Student Learning Outcomes or Unit/Service Outcomes

Please see the Program Learning Outcomes Assessment Results for AY20-21, AY21-22, AY22-23 graphed below. No assessments were completed in AY23-24.

The Program notes that the assessment results data provided in following graphs combines data for the Pāalamanui/West Hawai‘i and Manono/East Hawai‘i Culinary Arts Programs. Course assessments completed by the Pāalamanui/West Hawai‘i program are shown in detail in the [Assessment Status Report](#).

Our culinary team meets annually and we discuss assessment results, project tasks and rubrics. Most of our conversation is determining the rigor of the project(s) as the students move from course to course in our 2-year program. Our goal is to create a program that builds on each new course, while offering unique engaging projects for the students, that meet the needs of the culinary industry.

Program Learning Outcomes: Graphs KEY

Red = Does not Meet // Orange = Partly Meets // Light Green = Meets // Dark Green = Exceed

2024 Hawai'i Community College ARPD Culinary Arts - Pālamanui

Outcomes
Reshela

AcademicYear2020-21

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ALL ORGANIZATION UNITS

Hawai'i Community College

Academic Affairs - Instructional

Hospitality & Culinary Education

Culinary Department

COURSES WITHOUT SECTIONS

CULN 111- E

CULN 111- W

CULN 112- E

CULN 112- W

CULN 115- E















⚙️ Settings

Culinary

AcademicYear2020-21

Outcomes
Taxonomy
Curriculum Map

Term: Overview
Add Outcome

CULN_PLO1 CULN_PLO1 CULN PLO1: Apply appropriate ethics for purchasing and receiving in the culinary industry.	<div style="border: 1px solid #ccc; padding: 2px; width: 100px; margin: 0 auto;">Not Selected</div>
CULN_PLO2 CULN_PLO2 CULN PLO2: Demonstrate proper work attitudes and work habits.	
CULN_PLO3 CULN_PLO3 CULN PLO3: Demonstrate general knowledge of culinary departmental functions and their relationship.	
CULN_PLO4 CULN_PLO4 CULN PLO4: Demonstrate an understanding of the culinary industry business operations.	<div style="border: 1px solid #ccc; padding: 2px; width: 100px; margin: 0 auto;">No Results</div>
CULN_PLO5 CULN_PLO5 CULN PLO5: Demonstrate entry-level proficiency in technical skills required in the culinary industry according to the American Culinary Federation.	
CULN_PLO6 CULN_PLO6 CULN PLO6: Choose an appropriate career path based on industry knowledge or requirements.	
CULN_PLO7 CULN_PLO7 CULN PLO7: Apply appropriate etiquette, appearance, and hygiene as required by industry standards.	
CULN_PLO8 CULN_PLO8 CULN PLO8: Demonstrate skills necessary for acquiring a job in the culinary field.	
CULN_PLO9 CULN_PLO9 CULN PLO9: Integrate their knowledge of Hawai'i's culture and food into cuisine.	
CULN_PLO10 CULN_PLO10 CULN PLO10: Apply nutritional concerns to the creation of menus.	
ILO 1 Communication - Ho'oka'a'ike Communicate effectively in a variety of situations. Ho'oka'a'ike pono i nā manawa like 'ole. Requested By: Hawai'i Community College	
ILO2 Critical Thinking - No'ono'o loi Utilize critical thinking to solve problems and make informed decisions. No'ono'o loi ma ka huli'ana i ka hā'ina a ho'oholo mana'o me ke na'auao. Requested By: Hawai'i Community College	
ILO3 Contributions to Community and Culture - Kōkua i ke Kaiaulu a me nā Mo'omeheu Apply knowledge and skills to make contributions to community that are respectful of the indigenous people and culture of Hawai'i island, as well as o... Requested By: Hawai'i Community College	
ILO4 Life-long Learning - Kūlia i ka nu'u ma ka 'Imi Na'auao Utilize quality comprehensive services and resources in the on-going pursuit of educational and career excellence. Kūlia i ka nu'u ma ka 'imi na'auao... Requested By: Hawai'i Community College	
ILO5 Respect for Diversity - Mahalo i ke Kanaka a me ke Kaiapili Produce and perpetuate safe, healthy learning and professional environments that are respectful of social and individual diversity. Ho'opuka a ho'oma... Requested By: Hawai'i Community College	
ILO6 Environmental Sustainability - Mālama Pono i ke Kaiapuni Contribute to sustainable environmental practices for personal and community well-being. Mālama i ke kaiapuni no ke ola pono 'ana o ke kanaka a me ke... Requested By: Hawai'i Community College	

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2024 Hawai'i Community College ARPD Culinary Arts - Pālamanui

Outcomes
Reshela

AcademicYear2021-22

ALL ORGANIZATION UNITS

- Hawai'i Community College
- Academic Affairs - Instructional
- Hospitality & Culinary Education
- Culinary Department

COURSES WITHOUT SECTIONS

- CULN 111- E
- CULN 111- W
- CULN 112- E
- CULN 112- W
- CULN 115- E

Settings

Culinary

AcademicYear2021-22

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Curriculum Map

Term: Overview Add Outcome

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<p>CULN_PLO4</p> <p>CULN_PLO4</p> <p>CULN PLO4: Demonstrate an understanding of the culinary industry business operations.</p>	<div style="border: 1px solid #ccc; padding: 5px; width: 100px; margin: 0 auto;">No Results</div>
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<p>CULN_PLO7</p> <p>CULN_PLO7</p> <p>CULN PLO7: Apply appropriate etiquette, appearance, and hygiene as required by industry standards.</p>	
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<p>CULN_PLO9</p> <p>CULN_PLO9</p> <p>CULN PLO9: Integrate their knowledge of Hawai'i's culture and food into cuisine.</p>	
<p>CULN_PLO10</p> <p>CULN_PLO10</p> <p>CULN PLO10: Apply nutritional concerns to the creation of menus.</p>	
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<p>ILO5</p> <p>Respect for Diversity - Mahalo i ke Kanaka a me ke Kaiapili</p> <p>Produce and perpetuate safe, healthy learning and professional environments that are respectful of social and individual diversity. Ho'opuka a ho'oma...</p> <p>Requested By: Hawai'i Community College</p>	
<p>ILO6</p> <p>Environmental Sustainability - Mālama Pono i ke Kaiapuni</p> <p>Contribute to sustainable environmental practices for personal and community well-being. Mālama i ke kaiapuni no ke ola pono 'ana o ke kanaka a me ke...</p> <p>Requested By: Hawai'i Community College</p>	

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2024 Hawai'i Community College ARPD Culinary Arts - Pālamanui

Outcomes
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AcademicYear2022-23

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Hawai'i Community College

Academic Affairs - Instructional

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Settings

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AcademicYear2022-23

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3. Analysis of the Program/Unit

We created a **Certificate of Competence (CO)** for our culinary program. This will entice our Early College students to complete our first two cohorts and receive a certificate with us. This will also help students who seek basic skills join the work force in one year, and help the industry by supplying more labor. The CO is slated to start fall 2025.

We created CULN 190 and this course is approved to start for Fall 2025. This course is an option in addition to HOST 280. HOST 280 is currently a Social Environment elective. This proposed course is advantageous for students that desire to become entrepreneurs and food innovators. This course covers the fundamentals of general business and how it applies to a food business. Students will learn to survey the economic and business environment and develop a business plan. Students will explore traditional business models versus sustainable business models, and develop a lean business plan outline for their proposed product. Students will begin to consider the value-added proposition of their product while assessing the market for concept viability. Funding, sourcing, distribution, promotion and pricing strategies, as well as the concept of scaling will be discussed. Students will review government compliance and *Good Manufacturing Practices*, as well as the legal steps and requirements for establishing a food manufacturing business on Hawaii.

The table below outlines the Demand, Efficiency and Effectiveness Health calls since our last comprehensive review. We are healthy and the demand for cooks and chefs in our community is robust.

<https://uhcc.hawaii.edu/varpd/index.php?y=2024&c=HAW&t=CTE&p=2999>

	2019-20	2020-21	2021-22	2022-23	2023-24
DEMAND	HEALTHY	HEALTHY	HEALTHY	HEALTHY	HEALTHY
EFFICIENCY	CAUTIONARY	CAUTIONARY	PROGRESSING	PROGRESSING	HEALTHY
EFFECTIVENESS	CAUTIONARY	CAUTIONARY	PROGRESSING	PROGRESSING	HEALTHY

Efficiency Indicators:

The health of our fill rate is assessed as progressing and this assessment is accurate based on enrollment. We have been actively recruiting students at the local high schools and this should result in increased enrollment for the Early College Konawaena Academy, and open enrollment this Fall. The labor market is extremely strong and there are many job openings for each candidate. Our outdoor dining room has been under construction since 2019. The dining area is slated to be complete by January 2025 and this should boost enrollment in the Culinary Program at Pālanuanui.

Effectiveness Indicators:

Our persistence from Fall to Spring is good and increased last year. The persistence from Fall to Fall has historically been low but we had a nice uptick for the 2023-24 AY year. Many students come into the Culinary Program unprepared for the rigor of the profession. Currently there is an

open-door policy for any student entering our program. It may be a good practice to have some prerequisites in place prior to enrollment as this may increase the persistence percentage. Once the student starts the third semester, the persistence rate is approximately 95%.

The data for the Perkins Indicators is listed as MET for all categories shown.
 We are looking into the very low number of Degrees and Certificates for Native Hawaiians.

The enrollment at Pāalamanui is on the rise with our Early College Program and the data demonstrates that we can rebuild our program. There are 942 new and replacement positions listed for culinary in the ARPD 2023-24 (county prorated) report. Demand is strong.

The Program notes that the UHCC ARPD table of Quantitative Indicators referenced throughout this Review combines data for the East Hawai'i and West Hawai'i Culinary Arts Programs.

4. Action Plan

Below are the goals and plans AY 2025 - 2029

ACTION ITEM	PLANS	External factors	Alignment with the College's Mission and Ka'ao Ka'ika'i Strategic Plan
1.Re-hire full time APT for our culinary department	Work with our D.C. and Dean to receive approval and process the paperwork to hire. Solicit candidates.	It is difficult to find employees in this strong labor market, also we have staff shortages in HR that are needed to process the paperwork.	Ka'ika'i 'Oihana HCC Objectives 1,3,4 Ka'ika'i Haumāna, HCC Objectives 2,4,5
2.Establish fruit orchards, vegetable gardens and edible landscaping on campus.	Collaborate with the Kauhale and write a plan of action.	We have water irrigation issues at the college.	Ka'ika'i Haumāna, HCC Objectives 2,4,5 Ka'ika'i 'Oihana HCC Objectives 1
3.Increase our culinary enrollment.	We are actively recruiting at the high schools and would like to expand on our existing Early College Program at Konawaena.	The employment rate is very high in West Hawaii and the college is in competition with the workforce at the moment.	Ka'ika'i 'Oihana HCC Objectives 1,3,4 Ka'ika'i Haumāna HCC Objectives 1,2,4
4.Offer noncredit workforce development	Recruit lecturers to teach food innovation	The employment rate is very high in West	Ka'ika'i Haumāna, HCC Objectives 2,4,5

classes featuring value-added food innovation courses	classes and map out a plan.	Hawaii and the college is in competition with the workforce at the moment.	Ka'ika'i 'Oihana HCC Objectives 1
5.The completion of an outdoor learning and dining center. Create an annual culinary event on campus that joins the culinary industry, high schools and us together. Why? To collaborate and demonstrate the culinary career options available for students.	The construction of the outdoor learning and dining area is ongoing and slated to be completed by January 2025. Yeah!!!!	Supply, labor and permit delays.	Ka'ika'i Haumāna, HCC Objectives 5 Ka'ika'i 'Oihana HCC Objectives 1,2,3,4 Ka'ika'i Kauhale HCC Objectives 1,2,3,4,5
6. Receive (or maintain) ACF accreditation.	Develop a timeline with EH, begin collecting data for the preliminary report, and prepare for and schedule a site visit as appropriate.	Required repairs on the EH campus that was shared in the last ACF report. There were plumbing and electrical issues that needed to be addressed before our next accreditation that have not yet been addressed. There is also a plan for construction in EH that will shut down their facilities. That needs to be included in our timeline to determine the potential of acquiring accreditation during this cycle.	Ka'ika'i 'Oihana HCC Objectives 1,3,4 Ka'ika'i Haumāna, HCC Objectives 2,4,5

1. Re-hire full time APT for our culinary department.

The APT position builds culinary connection based on the Hawaiian values of kuleana which includes working together, helping others, and caring for the group.

This position assists with the development of successful students for the culinary industry. By providing that extra training, coaching, and constant reinforcement ensures the student's success in the industry.

This position helps train the Hawai'i Island's culinary workforce to meet the needs of our guests for today and tomorrow. The constant practice of the culinary fundamental standards will provide the workforce with skilled culinary employees.

This position builds and maintains the well-being of the College Kauhale, by sustaining the connections between students, staff and faculty to create better leaders.

In short, this APT position performs the following duties:

Instruct students in the precautions and safety hazards of the kitchen and the operation of the equipment. Instruct students in sanitation procedures. Procurement of needed supplies. Operate the culinary arts operation within budgetary limits. Issue cash boxes, deliver cash deposits, and reconcile daily sales and accounting duties. Coordinate activities associated with special food demonstrations and public events. Inventory of supplies and equipment, maintenance of equipment, laboratory assistant, teach proper use and maintenance of the equipment.

2. Establish fruit orchards, vegetable gardens and edible landscaping on campus.

We are working on a method to irrigate the small garden and discussing ways to increase the size. This would benefit the students, community and State to offer Agricultural Technology courses at our Pāalamanui campus.

3. Increase our culinary enrollment.

We will continue to recruit students at Konawaena, 'Ehunui, Kealakehe, Konawaena, Honoka'a and WHEA schools. We will also continue to coordinate campus tours, hands on classes at high schools, cooking shows, outreach through events, and career fairs. We are also working on creating a series of non-credit cookery course to stimulate interest in our value-added course.

<https://www.khon2.com/living-808/hawaiis-kitchen/hawaiis-kitchen-visits-uhcc-culinary-program-in-kona/>

<https://www.facebook.com/BigIslandTVHawaii>

<https://www.instagram.com/bigislandtv/>

The extremely low unemployment rate is in direct competition with our campus enrollment. As a result of the plentiful supply of jobs in West Hawai'i, it is extremely difficult to attract students to our campus at this time. Many resorts and businesses are offering sign-on bonuses, three weeks of paid vacation per year, full health care packages and many other perks to entice employees.

Goal: We will continue to work on this active recruitment process and work towards obtaining our **15-max. fall enrollment.**

Early College:

In Fall 2023 we started teaching our first Early College Culinary Academy courses at Konawaena high school. We feel we need to pivot to make this program sustainable by offering this program to other high schools in West Hawai'i.

<https://www.youtube.com/watch?v=nu9OzVnqcMc>

Goal/Pivot: Work with other high schools in W.H. and **CREATE** another high school E.C. Culinary Academy Program. A blended teaching modality will help enable our instructors to teach at multiple locations simultaneously.

4. Offer noncredit workforce development classes featuring value-added food innovation courses.

We are also working on creating a series of non-credit cookery course to stimulate interest in our value-added course. We are in the process of determining the cost structure for us and the cost for the students with EDvance. Once this is determined, we will build the program with experts in the field of fermentation, dehydration, canning and preserving. These teaser “courses” should start this Spring 2025, and the goal is to spark enrollment interest in our value-added course.

5. Create an annual culinary event on the Pālananui campus that joins the culinary industry, high schools and Pālananui culinary students together. We believe this outstanding culinary event/objective will help the workforce, by creating a pipeline to industry or our culinary program.

6. Obtain (or maintain) ACF accreditation. Work with EH on developing a timeline for ACF accreditation.

5. Resource Implications

Special Resource Requests not included in your operating “B” budget

I am NOT requesting additional resources for my program/unit.

I AM requesting additional resource(s) for my program/unit.

Total number of items being requested: 1 (4 items max.)

Item Description:

Full time APT-A support.

Justification:

The West Hawai‘i Culinary Department is need of a full time APT-A Lab Coordinator to support the work of the program’s one full time faculty member. The requirements of the Culinary program include conducting classes, operating and maintaining an active kitchen, ordering inventory, maintaining and arranging repairs for equipment, monitoring and maintaining invoices and billing, and ensuring compliance with health and safety regulations (along with conducting assessments, writing reports, maintaining classroom excellence, attending professional development, serving on committees, and taking care of student needs).

The full-time APT position will assist the faculty member with student instruction specifically in the precautions and safety hazards of the kitchen, the operation of equipment, and in sanitation procedures. The position will also be responsible for the procurement of needed supplies, the operation of the program within budgetary limits, the issuance of cash boxes, the delivery of cash deposits, and the reconciliation of daily sales and other accounting duties. Finally, the position will

be responsible for the coordination of activities associated with special food demonstrations and public events, the inventorying of supplies and equipment (along with equipment maintenance) and will serve as a laboratory assistant.

This position is aligned to the following objectives of our AY 2023- 2029 strategic plan:

- ✓ Ka'ika'i Haumāna
- ✓ Ka'ika'i Oihana
- ✓ Ka'ika'i Noi'i
- ✓ Ka'ika'i Kauhale

Alignment to the [Ka'ao Ka'ika'i Strategic Plan AY2023 - AY2029](#):

Each resource request must align with one or more of our Strategic Plan Core Commitments:

Ka'ika'i Kuleana	Fulfill kuleana to Native Hawaiians and Hawai'i Island.
Ka'ika'i Haumāna	Develop successful students for a better future.
Ka'ika'i Oihana	Meet Hawai'i Island's workforce needs of today and tomorrow.
Ka'ika'i Noi'i	Diversify Hawai'i Island's economy through innovation and multi-sector partnerships.
Ka'ika'i Kauhale	Build and Maintain the Wellbeing of the College Kauhale.

ALLOWED CATEGORIES	Category-Specific Information Needed			
Personnel Resource	Estimated Date Needed Fall 2025	FTE; Position Type; Position Title Culinary Laboratory Coordinator	Estimated Salary \$21.24 hourly rate	Was an Existing Position Abolished? (Y/N); Position # NO