

Culinary Arts - East Hawai'i



2019
ANNUAL REPORT OF PROGRAM DATA



UNIVERSITY of HAWAI'I®
HAWAI'I
COMMUNITY COLLEGE

1. Program Description

Statement and brief description of the program including a listing of the program level Student Learning Outcomes (SLOs).

This two-year 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.

Program Learning Outcomes

Upon successful completion, students are prepared to:

- Apply appropriate ethics for purchasing and receiving in the culinary industry.
- Demonstrate proper work attitudes and work habits.
- Demonstrate general knowledge of culinary departmental functions and their relationship.
- Demonstrate an understanding of the culinary industry business operations.
- Demonstrate entry-level proficiency in technical skills required in the culinary industry according to the American Culinary Federation.
- Choose an appropriate career path based on industry knowledge or requirements.
- Apply appropriate etiquette, appearance, and hygiene as required by industry standards.
- Demonstrate skills necessary for acquiring a job in the culinary field.
- Integrate their knowledge of Hawai'i's culture and food into cuisine.
- Apply nutritional concerns to the creation of menus
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2. Analysis of the Program

Strengths and weaknesses in terms of demand, efficiency, and effectiveness based on an analysis of the Quantitative Indicators. CTE programs must include an analysis of Perkins Core indicators for which the program did not meet the performance level. Include Significant Program Actions (new certificates, stop outs, gain/loss of positions, results of prior year's action plan).

Demand indicators remained Healthy for the program with a slight drop in County Prorated Positions. Outside research and data indicates the industry is still growing and a strong need for culinary professionals remain high for the county and state.

Efficiency Indicators went to Cautionary as we saw a 25% drop in enrollment during this APR academic year. The program believes this to be an anomaly as our enrollment went back to our normal healthy Fill Rate

levels for the current semester at the Hilo campus. For more accurate data analysis, the program recommends separation of Pāalamanui's demand, efficiency, and effectiveness indicators from the Hilo campus.

Combined with the program's lower enrollment, we saw a drop in persistence for this year. Non persistence ranged from financial difficulties, unable to work full time and carry a full credit load, and academic challenges. Despite these challenges, the program saw an increase in Completion rates, and the number of degrees and certificates awarded.

1P1 was "Not Met" for this academic year. This may be due to the program's many outdated and broken equipment. Outdated and insufficient equipment creates many obstacles for effective learning and does not mirror current modern technology in the industry. Historically this program has a very diverse student population and proper working equipment is essential for delivering quality instruction. All other Perkins Core Indicators were "Met."

Previous year's action plan CULN 130 (CLOs 2, 5, 7, 8, and 9):

Instructors will continue to increase visual learning tools. The program is making plans to also acquire and install video and monitor capabilities in this course to allow for increased visual teaching strategies. The program is also focused on updating kitchen equipment which will help facilitate the learning outcomes and improve the learning environment.

Results:

Funds currently not available for installation of video and monitor capabilities. Program awarded Perkins grant for modern equipment. New equipment is still currently being installed, thus unable to integrate into the current curriculum.

3. Program Student Learning Outcomes

- a) List of the Program Student Learning Outcomes
- b) Program Student Learning Outcomes that have been assessed in the year of the Annual Review of Program Data.
- c) Assessment Results
- d) Changes that have been made as a result of the assessments.

a) Program Learning Outcomes

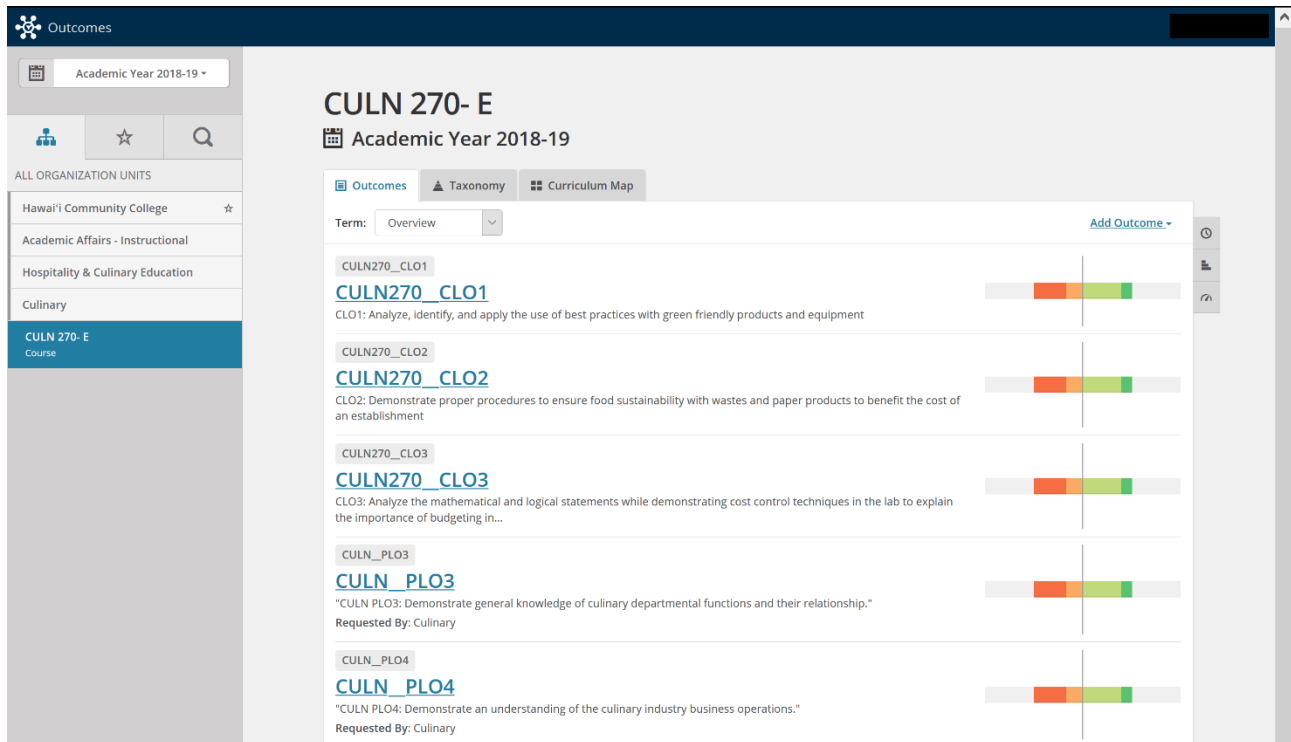
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b) Culinary EH assessed CLO's 3 and 4 through CULN 270 in Fall2018

c) Results for PLO 3 and 4, 50% students met or exceeded expectations.



d) For CULN 270, action plans include:

- Work with The Learning Center coordinator to see about possibilities to get an in-class math tutor for next time course is taught.
- Conduct a solid review of the ACF competencies for food and beverage management to ensure that this course is up to date with those.

4. Action Plan

Include how the actions within the plan support the college's mission. In addition to the overall action plan for the program, include specific action plans for any Perkins Core Indicator for which the program did not meet the performance level.

- 1) Discuss strategies to increase student persistence from the first two semesters of the program to completion.
- 2) More thoughtful student event selections were made in order to perform project-based learning. This process was implemented to ensure each event had meaningful educational opportunities for the students.

5. Resource Implications

(physical, human, financial)

At this time there is no health, safety, or non-compliance resource needs. Budget "asks" will be addressed and referenced in Program's Comprehensive Review.