

**UHCC December 2007 Coversheet –
Annual Instructional Program Review**

College: Hawaii Community College

Program: Food Service

Check All Credentials Offered	AA	AS	ATS	AAS	CA	CC	COM	ASC	
				X	X	X			

College Mission Statement: Hawaii Community College promotes student learning by embracing our unique Hawaii Island culture and inspiring growth in the spirit of “*E ‘imi Pono.*”

Program Mission Statement:

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.

OVERALL PROGRAM HEALTH (Check one)		
Healthy	Cautionary	Unhealthy
X		

Part II. Analysis of the Program (strengths and weaknesses in terms of demand, efficiency, and effectiveness based on an analysis of the data)

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)

Prior year action plans developed are in the process of being completed or have been completed. Maintenance contracts needed for the East Hawaii facility were secured and some equipment was replaced. A maintenance schedule was developed. The two faculty hired as of fall 2006 have done well; their mentoring will continue. No curriculum or program changes were necessary.

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.
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.

Estimated costs for the Hilo food service program needs are \$21,000; kitchen design and equipment costs for the Palamanui facility are estimated at \$600,000.

Posted to College website at:

[AY 2007 Completed Reviews](#)