Assessment Plan

Yuba Community College District

YC - Culinary Arts Program Recommendations

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Program Description: Program description and current status- This is a lecture/lab-type, vocational program that emphasizes the preparation of food and the operation of a campus café three days per week. The program currently offers six classes a semester. In addition the program participates in many community events and caterings both on and off campus. The café and catering business has seen a 33% increase in the last year and is expected to stay on that pace as we move into our new facility. In the spring 2011 semester the program hired a part-time instructional assistant. It is a 10 month temporary position. In July of 2012 the measure J Project will provide a new Culinary/multi-purpose facility.

Year of Review: 2011-2012

Type of Review: Annual Update

Executive Summary: Culinary is a viable program with adjunct faculty. The program needs a fulltime faculty position in order to expand the offerings for the students. Leadership is the key to any successful program and without a fulltime position this program could be in trouble of not meeting the needs of students. Contacts with community organizations engaged in hospitality and the restaurant business is critically needed.

Future Goals and Program Direction: To hire a fulltime faculty positon in order to maintain and expand this important program.

Recommendation: Curriculum

Need to make Safety & sanitation a repeatable class.

Year(s) Requested: 2011-2012

Request Date: 02/03/2012

Recommendation Priority: 3. High Priority

Supporting Evidence: Serv-safe certificate only last 5 years. Some students fail this exam

Recommendation: staffing

Hire a full time instructor at the Main Campus.

Year(s) Requested: 2011-2012

Request Date: 02/03/2012

Recommendation Priority: 3. High Priority

Recommendation: Equipment and Technology

Some of the small wares and catering equipment needs to be replaced. I think the total of the small wares to be around $3000.00

Year(s) Requested: 2011-2012

Request Date: 02/03/2012

Recommendation Priority: 3. High Priority

Plans of Action

Plan of Action	Budgetary Impact	Timeline/Responsible Party	Active
. **Type:** Equipment/Technology			Yes
Utilizing Perkins funds for new catering equipment **Type:** Equipment/Technology	$3000	Immediately for use 2012-13	Yes

Recommendation: Facilities

None at this time.

Year(s) Requested: 2011-2012

Recommendation Priority: 1. Low Priority

Recommendation: SLO

Currently up to date on all SLO & results. Results to be posted the same day grades are posted

Year(s) Requested: 2011-2012
Recommendation Priority: 3. High Priority
Supporting Evidence: see SLO on tracdat