Program Review Report

Yuba Community College District

YC - Culinary Arts Program Recommendations

Program Description: -This is a lecture/lab type program that prepares students for employment in the growing restaurant & hospitality business. Both the Lake and Yuba campus have functional restaurants allowing students to gain real world experience. The demand for qualified culinary employees has increased and the instructors and instructional assistants have networked with local business to help in job placement. The program currently offers eight classes, six a semester. Students can obtain a Certificate of Achievement or an Associates of Science degree. The Lake campus has one fulltime tenured instructor and a ten month permanent part-time instructional assistant. The Yuba campus has 2 adjunct instructors and a instructional assistant. The culinary arts continue to see growth in its FTES. In addition to its curriculum classes the program continues to participate in many community events. The Lake campus continues to run the Clearlake Culinary Club. The new Lake facility is now complete. The project has greatly improved the program by replacing its under sized older facility with a state of the art modern kitchen, dining room and espresso area. Adjacent the new culinary lab the multipurpose room provide the college with three class rooms with smart class room technology and a banquet room that can accommodate banquets up to one hundred.

Year of Review: 2012-2013

Type of Review: Annual Update

Executive Summary: The Yuba College Culinary Program Lake Campus is a successful vocational program that has benefited greatly since its new facility. The program continues to place trained students in jobs. It is currently restructuring is course outlines and SLOs as it changes from the repeatable courses. The Yuba campus is in need of a full time instructor. The Lake Campus could run more efficiently and effectively with a full time 10 month instructional aid. The program sees growth opportunities in the direction of hospitality classes that could expand program. There are also growth opportunities in the short and weekend classes as well. The program will request Perkins funding to help cover the small wares that were not funded by Measure J.

Future Goals and Program Direction: The priority of this program is to hire a fulltime instructor for the Yuba Campus and to make its 10 month part time instructional assistants to a 10 month full time position. The program also sees opportunity in growth of the program in the way of addition of hospitality classes. Their also is the possibility of growth with the addition of short or weekend classes designed for the home cook.

Curriculum & SLO Assessment Summary : The program is currently creating new course outlines to change from repeating courses to those will offer begging and advanced classes for Basic Food Prep, Restaurtant Operations and Baking

Recommendations	Plans of Action & Budgetary Impact / Tasks	Status	Feedback & Follow-Up
YC - Culinary Arts Program Recommendations - Curriculum - The program is currently creating new course outlines to change from repeating courses to those will offer begging and advanced classes for Basic Food Prep, Restaurtant Operations and Baking. **Year(s) Requested:** 2011-2012	**Plan of Action:** The program is currently creating new course outlines to change from repeatable courses to those that will offer beggining and advanced classes for Cul 3AR, CUL 3BR and CUL 59R **Type:** Curriculum/SLO **Perkins Eligible:**		

Recommendations	Plans of Action & Budgetary Impact / Tasks	Status	Feedback & Follow-Up
Request Date: 02/03/2012 **Recommendation Priority:** 3. High Priority **Supporting Evidence (SLO, WSCH, etc.):**	No **Location:** Clear Lake Campus		
YC - Culinary Arts Program Recommendations - staffing - Hire a full time instructor at the Main Campus. Make I.A. Position full time. **Year(s) Requested:** 2011-2012 **Request Date:** 02/03/2012 **Recommendation Priority:** 3. High Priority **Supporting Evidence (SLO, WSCH, etc.):** The Instructional Assistant position is currently a 10 month part time position. But with the completion of the new facility there are many tasks that need continual oversight and implementation beyond the basic instructional duties. These tasks include, but are not limited to: control and maintenance of instructional supplies, food items, and equipment; oversee appropriate records and inventories; order replacement items, food supplies, and equipment; assist students in proper procedures; provide clerical assistance in preparing, scoring, and recording student tests and assignments, attendance and grade records; assist students in managing the kitchen and dining facilities; provide vendor contact assistance as well as ordering follow-up. Having a second set of hands and eyes ensures a safe working environment and maintains a clean, sanitary, and orderly kitchen.			

Recommendations	Plans of Action & Budgetary Impact / Tasks	Status	Feedback & Follow-Up
YC - Culinary Arts Program Recommendations - Equipment and Technology - The small wares list was not awarded to the lake campus. We Submitted a $7000 list for new small wares but ran out of funds. **Year(s) Requested:** 2012-2013 **Request Date:** 02/03/2012 **Recommendation Priority:** 3. High Priority	**Plan of Action:** . **Type:** Equipment/Technology **Perkins Eligible:** Yes		
	Plan of Action: Utilizing Perkins funds for new kitchen equipment. This funding was removed due lack of funds for the bond project. **Type:** Equipment/Technology **Budgetary Impact:** $7000.00 **Perkins Eligible:** Yes **Location:** Clear Lake Campus		
YC - Culinary Arts Program Recommendations - Facilities - Outside dinning area for our students and public. Currently half of our restaurant business is express to-go business. We would like to put some tables outside the covered area. **Year(s) Requested:** 2011-2012 **Recommendation Priority:** 2. Medium Priority			
YC - Culinary Arts Program Recommendations - SLO - Create new SLO's for new courses. Results to be posted the same day grades are posted **Year(s) Requested:** 2011-2012 **Recommendation Priority:**			

Recommendations	Plans of Action & Budgetary Impact / Tasks	Status	Feedback & Follow-Up
3. High Priority **Supporting Evidence (SLO, WSCH, etc.):** see SLO on tracdat			