# Assessment Report

# Yuba Community College District

# YC - Culinary Arts Program Recommendations

**Year of Review:** 2013-2014

**Type of Review:** Self-Study (4-year review)

**Executive Summary (Include a list of team members):** The Yuba College Culinary Program at the Main Campus in Marysville and the 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. This program offeres an Associate of Science and a Certificate of Achievement with 18-29.5 units. Measure J has funded a seperate facility at the Clear Lake Campus but no remodeling has ever taken place in Marysville with Measure J funding.

**Program Description :** A1. Do students have access to curriculum-specific and/or program-specific support services? If so, describe this service(s). If not, explain why.
Students have access to DSPS and EOP&S services in addition the Lake Campus has extended the hour of operation in the learning center.

A2. If services are available, how do they demonstrate an increase in student success?

Students have positive comments on the help and support provided by these programs. We currently do not have statistics outlining their success.

B3. How is current and previous program review data used to refine and improve program or department practices? In the last program review a recommendation was made that all courses be updated in Curricunet and to change repeatable courses into a series of clasess. This was accomplished Spring 2013 semester. Also there was a recommendation to hire a fulltime instructor for the main campus, to change the 10 month part time instructional assistant to full time positions, and the Perkins eligible equipment small ware list be purchased. All of these requests have not been addressed.

**Curriculum & SLO Assessment Summary :** D6. What has your program or department done to improve completion of degrees, certificates, or transfers? What are your future plans? There has been growth in both the amounts of degrees and certificates. The program continues to evolve and improves every semester. A fulltime instructor on the main campus could help these statistics.

D7. Do you have any courses, certificates, or degrees that should be in-activated or expanded? If yes, please identify and justify your recommendations with data.
The Culinary Arts Department sees opportunity in growth in a Baking and Pastry program and also in a Hospitality program. We

currently do not have data to back up these growth opportunities. Some research in the way of enrollment in these programs could help us determine the success of these future programs.

D8. Do all of your courses have current CORs? If not, what steps are you taking to ensure compliance? All courses have successfully added to Curicunet.

D9. If applicable, how are teaching methodologies in your program or department assessed? In the fall of 2013 the lake campus has implemented a new on line culinary program curriculum. Pearson My culinary lab offers the teacher a variety of ways to track student success. First it allows students and teacher track their assignments, quizzes, tests and finals on an online grade book. This system also automatically corrects, grades and suggest reading chapters that student need help in. The system can also track and assess class and program SLO's by percentage. The program is built around a read the chapter, lecture the chapter and then test the chapter system that has proven success in other culinary schools. We look forward to assessing the success of our students and our course and Program SLO'S through this program.

D10. If applicable, how are the results of the assessment used to support, improve, and/or expand your current teaching methodologies? We are look forward to see the success or lack of at the conclusion of this semester.

D11. If your program or department uses a DE modality to support instruction, how are you evaluating the effectiveness of that instruction? We do not currently use DE

D12. If your department offers DE courses, what support services does it provide for DE students? What can be done to improve support services for these students? N/A

D13. How is your program or department applying sound principles of learning and teaching theory to its curriculum? We are always looking for better teaching techniques. We look forward to attending more teaching work shop including the Student Symposium on November 1st. We have applied some of the Reading Apprenticeship techniques to help raise test scores. We hope to have some of these workshop come to the lake campus

D14. Which CSLOs (course student learning outcomes) and PLOs (Program learning outcomes) were assessed within the last year? All CLOs have been assessed. We will begin to assess PLOs at the conclusion of this semester.

D15. For each of the above, how did the assessment data influence program, department and/or course improvement? We have applied some of the Reading Apprenticeship techniques to help raise test scores.

**Industry Trends and Program Data Analysis :**

C4. How do program or department goals align with the education, diversity, demographic, and workforce needs of local communities?

The culinary Arts program continues to work with its local community by providing skilled employees to our local work force. The department also participates in many of the community fund raising events that benefit our county. For example the Clearlake Campus Culinary Arts program has participated in the Lake County Wine Alliance for the last 7 years. This year the organization reached a one million dollar mile stone. It has donated all of that money to local schools and nonprofit organizations. It is through some of these events that students and instructors network with local business. Job placement at both campuses remains high. The rural opportunities report see a 13% grow in job placement in the next 3 years. At the lake campus 80% of students receiving the degrees or certificates in the spring 2012 where employed the Restaurant hospitality field.

C5. How is your program or department direction driven by empirical data? In some class SLO assessments have been used to help achieve learning goals. For example on the lake campus the Instructor used techniques from the Reading Apprenticeship taught by Dean Matsuda and applied it to SLO's that where not hitting their mark. Students' scores jumped from 40% to 80% in some cases.

**Future Goals and Program Direction:**

K27. Based on Program Review, what are your plans for future department/program improvements? There is a lot of growing room for this department. First in the way of classes, degrees and certificates. The program is potential in the way of expanding its program in the way of baking and Pastry and also in a hospitality program. Our new facility at the lake campus has opened opportunity's to grow in that direction. Proper staffing and administrative support will be the key to this growth opportunity. The main campus need to fill the fulltime instructor position to be able to provide the consistency and successful learning environment.

The program will continue to work with and network with the local community. This benefits our students by providing job opportunities for our students. The program is employment driven. We mark our success by the rate of employment by our students. The growth of jobs in our industry is great. According to the Yuba College Labor Market Information Hospitality and Food Service represents 11%of all job openings in the northern counties area. It's important to remember that next to the federal government the restaurant hospitality industry is the second largest employer in the nation. 10 % of all employment in the state of California is restaurant driven.

The program is in need of a fulltime I.A. at CLC because of the series of classes the instructor need to lecture and run lab at the same time. The I.A. is needed fulltime to be able to help monitor the Lab while the instructor is lecturing.

It is hoped that some monies can be found for the remodeling of the Marysville kitchen, at least enough to move from electric to gas. This would reduce the cost of the program by a considerable amount. It is also possiable that the Marysville Culinary Program will be allowed to expand into cafeteria management. Negotiations are currently pending.

**Course Content and Statistical Analysis:** "TBC"

**Are you ready to submit your final program review?:** Yes

| Goal | Recommendations | Plan of Action & Budgetary Impact / Tasks | Status | Feedback & Follow-Up |
|---|---|---|---|---|
| YC Goal 8 - Yuba College Goals<br>E16. How do program or department goals align with stated Yuba College goals? The Yuba College Culinary Program has always maintained a prosperous relationship with its local communities in the way of community support and networked with local business to help students with job placement. | | | | |
| YCCD Board of Trustees Vision<br>E17. How does the program support the YCCD District Vision Statement? Specifically, how does the program meets the needs of our students and communities? In September of 2012 the Lake Campus Culinary Facility was completed. This Building has greatly improved the program in many ways. It has brought the necessary tools and equipment to a growing program. The culinary arts program looks forward to growing its program in the way of hospitality and Baking and Pastry program to enhance the current culinary program. We have worked very hard to make a great name for our program in the local community. | | | | |

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