**Bakersfield College**

**Program Review – Annual Update**

**I. Program Information:**

Program Name: Food & Nutrition Program

Program Type: [x]  Instructional [ ]  Non-Instructional

Program Mission Statement: The Food & Nutrition Program, faculty and staff of the Family & Consumer Education department strive to offer affective, up-to-date instruction with sensitivity to the diversity of our students, their education needs and their career goals. The Food & Nutrition Program provides relevant course and lab work towards professional technical workforce and career preparation training in Culinary Arts, Food Production Management, Dietetic Services and Child Nutrition Management. We use a multi-dimensional approach in preparing our students not only for their specific career, but also provide activities that assist their meeting their personal academic and professional goals.

Program Description: The Food & Nutrition program has five areas of study: Nutrition, Culinary Arts, Food Management, Dietetic Services and Child Nutrition Management. Each area of study offers a program that integrates theoretical and practical course work to prepare the student for the service areas work force.

Degrees and Certificates: Certificates of Achievement; Child Nutrition Management, Culinary Arts, Dietetic Services Supervisor. Degrees: Child Nutrition Management – AS, Culinary Arts – AS, Food Service Management - AS

**II. Program Assessment (focus on most recent year):**

1. The Continual assessment of the Food & Nutrition Program (each semester) has offered the faculty and staff the opportunity to fine tune several core courses. After assessing low student success and retention rates in the program’s introduction to food Service we have implemented a general placement for the students who need math remediation and writing remediation early in the semester. This allows the student time to seek academic development that enhances their abilities for success.

During our assessment we have looked at our success and retention rates. We feel that keeping our semester plans for an Open House and Culinary Arts Symposium greatly affect student success and retention rates.

The Food & Nutrition’s success and retention rates in each of the last five (5) years are equal or greater than the college’s percentage.

The Nutrition Faculty annual assessment has improved the success and retention rates in each of the last (5) five years to equal or better the college percentages.

1. The assessment of the Culinary Program resulted in a request of funds from VTEA, to update or continue the Open House, EXPO and upgrade the program literature. The assessment outcomes show a lack of space to operate The Renegade Room. Expansion of the Program cannot be done in the present facility. By administrative request, the Food & Nutrition program presented an expansion plan to the college president for consideration, the plan known as the Culinary Arts Restructuring.
2. Our program PLO’s aligned with our course SLO’s because we integrate the theoretical and the hands-on learning opportunities for the students as we provide those opportunities for the student to work community events. In our hand-on learning lab, we need to upgrade our knives to the new micro-bacterial type of knife and fill in the remainder of the silverware so that it all matches and reflects the quality of a good dining experience.
3. Since the last 2013-2014 annual program review was completed for the Family and Consumer Education Department, the major weakness was to improve success and retention rates for the department. Per trend data, the Food & Nutrition Department has maintained its success and retention rate above the college wide average.
4. One of the most significant changes in the programs strengths has been the addition of a new (interim) faculty member. A new energy and spirit has been brought forward. This has favorably impacted the student learning success.
5. One of our programs weaknesses is the lack of beginning skills training for the student prior to entering a lab. We have implemented new training that can give the students additional skills training.

**III. Resource Analysis:**

1. Human Resources
2. The Food & Nutrition Program is requesting the addition of one full time tenure tract position. This additional Chef Instructor meets the Bakersfield College budget decision of our Core Mission as it relates to Career Technical Education (CTE). An additional instructor will improve our program structures for student achievement and improve our student learning outcomes as well as the programs academic quality. This faculty position in the Food & Nutrition Program due to the full-time equivalent faculty for Culinary Arts is between 2.80 and 3.30 depending on the semester. The culinary Arts Program generates approximately 83 FTES annually. The total FTES for Food & Nutrition Program is approximately 217.2 FTES.
3. In the past fiscal year the faculty was unable to attend any professional development seminars or conferences. We usually do every other year or so to remain current with the trends of the industry. This coming year would be a perfect time to look at the possibilities of a professional development conference.
	1. The faculty in the Food & Nutrition Program would like to request the participation in the “Menus of Change” conference as it relate to Professional Development. Menus of Change: The Business of Healthy, Sustainable, and Delicious Food Choices is a groundbreaking initiative from The Culinary Institute of America and Harvard School of Public Health, Department of Nutrition, which examines these key issues. Launched in 2012, the goal of the initiative is to create a world-class structure of collaboration between leaders in nutrition research and public health, the environmental sciences and sustainability, the culinary arts, business, and management.  (Professional Development form)
	2. The ability of the faculty to stay on the forefront of new food preparation techniques and reasoning as it relates to our curriculum is paramount to our student’s futures. As we invest in our faculty on these issues we prove the concern for our futures. This directly translates to our students in the way our curriculum is delivered and changed to meet those needs.
4. Facilities (M&O requests can be submitted by completing the [M&O request form](https://committees.kccd.edu/sites/committees.kccd.edu/files/Copy%20of%2012%20M%26O%20Needs%20Workbook%2012-13%20APR.xlsx).)

Has your area received any facilities maintenance, repair or updating in this cycle?

* 1. The Renegade room kitchen has received a new exhaust blower system for the kitchen. The new system has greatly improved the working conditions for the student enrolled in lab classes. We are now in compliance with the OSHA standards for this unit.

 We are requesting that the furniture in FACE 23 be updated.

 We are requesting furniture for the reception area of the Renegade Room Restaurant be purchased.

1. Technology (Technology requests can be made by filling out the [ISIT Request form](http://www.bakersfieldcollege.edu/irp/Annual%20Program%20Reviews/2012-13/13%20ISIT%20Priority%20Workbook%2012-13.xlsx).)
2. New technology
	1. The Food and Nutrition Program is adding more computer requirements from course textbooks and software requirements from courses. It is time, with our partners Child Development to ask for a computer lab in the FACE Building. FACE 13 can be returned to the Department or remodel FACE 12. The added computer stations would relieve the hallway congestion for Food Service and Nutrition classes. The evaluation of the technology would be in the usage and success rate of the students. There would be added computer stations on the northeast side of the campus to be used by all students of Bakersfield College
	2. We are requesting adding one computer station for the FACE adjunct faculty members to utilize.

**IV. Trend Data Analysis:**

Discuss any significant changes in data trends over the last year using data provided by Institutional Research. Metrics may include the following:

1. The Food and Nutrition student demographics have not specifically changed over the last (5) five years. The one area of concern is the area ethnicity for African Americans. The percentage has dropped from 2010-2011 (15%) to 2012-2013 (8%). The percentage is still higher than the college wide percentages. Recruitment activities and funds will be directed at the African-American community.
2. The reduction of sections from 32 sections in 2008-2009 to 26 sections in 2012-2013 has caused a reduction in enrollment headcount in Culinary Arts, course enrollment and FTEs/FTEF productivity. The Nutrition classes have been reduced from 36 sections in 2008-2009 to 27 sections in 2012-2013. The Nutrition faculty has maintained a 25.1 FTEs/FTEF productivity rate which is higher than college wide FTEs/FTEF productivity rates. The nature of Culinary Arts lab (Renegade Room) classes requires small enrollments for safety concerns.
3. There was concern over the success and retention rate of the only distance education class in the Food Program; which has led to the elimination of the online sanitation class from our schedule and going back to a second face-to-face class in sanitation. The Nutrition classes in distance education had a large increase in success and retention rates because of better enrollment management procedures by the faculty.
4. Degrees and certificates awarded (five-year trend data for each degree and/or certificate awarded)

2008-09 2009-10 2010-11 2011-12 2012-13 totals

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 Child Nutrition Management 1 1 1

 Culinary Arts 2 2 4 7 5 8 5 20 9 22 59

 Dietetic Services 3 1 1 1 5 11

 Food Management 2 1 1 3 1\_\_\_\_\_\_\_\_ 9

 Totals 4 5 6 8 6 10 8 21 10 27 71

National Restaurant Association

Sanitation Certificates 44 58 62 164

1. The Food and Nutrition Program does not cost any GU money to operate the program for food and supply expenses. During the year revenue from the Renegade Room Restaurant and catering events covers all expenses. The Food and Nutrition Program’s Renegade Room is open to the public 3 days a week per semester and has 4 non-revenue labs per semester.

Income $80,153.24 after taxes

Expenses $79,990.86

Profit $162.43

**V. Progress on Program Goals:**

1. List the program’s current goals. For each goal (minimum of 2 goals), discuss progress and changes. If the program is addressing more than two (2) goals, please duplicate this section.

|  |  |  |  |
| --- | --- | --- | --- |
| **Program Goal** | **Which institutional goals from the Bakersfield College Strategic Plan will be advanced upon completion of this goal?** **(select all that apply)** | **Progress on goal achievement****(choose one)** | **Comments** **(if applicable)** |
| 1. Replace retiring faculty member at the end of 2013-2014 | [x]  1: Student Success [ ]  2: Communication [ ]  3: Facilities & Infrastructure [ ]  4: Oversight & Accountability [ ]  5: Integration [ ]  6: Professional Development | [ ]  Completed:\_\_\_\_\_9/13/14\_\_\_\_\_ (Date) [ ]  Revised: \_\_\_\_\_\_\_\_\_\_ (Date)**[ ]** Ongoing: \_\_\_\_\_\_\_\_\_\_ (Date) |  |

1. New or revised goals (if applicable)

|  |  |  |
| --- | --- | --- |
| **New/Replacement Program Goal** | **Which institutional goals from the Bakersfield College Strategic Plan will be advanced upon completion of this goal? (select all that apply)** | **Anticipated Results** |
| **Rewrite the curriculum to include pre-requisites that will ensure better skills development for the student** | [x]  1: Student Success[ ]  2: Communication [ ]  3: Facilities & Infrastructure [x]  4: Oversight & Accountability [x]  5: Integration [ ]  6: Professional Development | **Add the pre-requisites will direct students to take classes that that build skills and techniques in a logical format which will increase student success** |

**VI. Curricular Review (Instructional Programs only):**

1. Review of Course Information:
	* Column A list all of the courses associated with the degree.
	* Column B list the Fall term the review process will be started for ongoing compliance.
	* Column C list the compliance due date.
	* Column D list any changes to courses with regard to distance education.
	* Column E list corresponding C-ID descriptors if available. <http://www.c-id.net/>

**\*Dates listed should reflect a five year cycle allowing for one year of review to maintain ongoing compliance. \***

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| --- | --- | --- | --- | --- | --- |
| **A. Course** | **Top Codes** | **B. Fall Term Review will be Submitted** | **C. Compliance Due Date** | **D. Distance Education Changes** | **E. C-ID Descriptors Available** |
| FDSV B50 (2-08) | (CB03) 1306.00  | 2014 | 2014 | None | No |
| FDSV B51 (3-13) | (CB03) 1306.30 | 2018 | 2019 | None | No |
| FDSV B52 (11-08) | (CB03) 1306.00 | 2014 | 2014 | None | No |
| FDSV B55a (12-07) | (CB03) 1306.30 | 2014  | 2013 | None | No |
| FDSV B55b (11-08) | (CB03) 1306.30 | 2014 | 2014 | None | No |
| FDSV B55c (11-08) | (CB03) 1306.30 | 2014 | 2014 | None | No |
| FDSV B55d (11-08) | (CB03) 1306.30 | 2014 | 2014 | None | No |
| FDSV B55e (11-08) | (CB03) 1306.30 | 2014 | 2014 | None | No |
| FDSV B55f (3-13) | (CB03) 1306.30 | 2018 | 2019 | None | No |
| FDSV B55i (11-08) | (CB03) 1306.30 | 2014 | 2014 | None | No |
| FDSV B59 (12-09) | (CB03) 1306.30 | 2014 | 2015 | None | No |
| NUTR 10 (3-11) | (CB03) 1306.00 | 2016 | 2017 | None | No |
| NUTR 50 (11-08) | (CB03) 1306.20 | 2014 | 2014 | None | No |

1. Review of Program Information:

Is the program information housed in CurricUNET accurate? (Considerations: changes in course(s) names and/or suffixes as well as additions/deletions of courses). If not, then a program modification needs to be started in CurricUNET to reflect the necessary changes. Explain the requested changes below.

A program modification will be started in CurricUNET to include the pre-requisites needed.

Is the program and course listing information in the current catalog accurate? If not, list the requested

change below. Catalog information should reflect what is in CurricUNET.

1. Student Education Plan (SEP) Pathway(s) uploaded to “Attached Files” in CurricUNET.

If applicable, SEP Pathway with CSU Breadth indicated? Yes

If applicable, SEP Pathway with IGETC indicated? Not yet

If applicable, SEP Pathway with BC General Education indicated? Not yet

D. If applicable, provide a description of the program’s future adoption of C-ID descriptors and Associate Degree

For Transfer (ADT) or Model Curricula. The Food and Nutrition Program at present does not have a plan developed for an AS-T degree because at state level the CID requirements have not been decided upon. The BC Food and Nutrition Program is on the State committee/discussion group to set the CID requirements.

**VII. Conclusions and Findings:**

With separating out the programs of the Family and Consumer Education Department for the APR it is easier to drill down on the Food and Nutrition Program. The conclusions and findings of the 2014-2015 APR are as follows:

1. The Program does not cost the district any GU money for the food and supplies. All revenue from the Renegade Room Restaurant and catering cover all costs, food, supplies, chemicals and small equipment.
2. Both the college and the department should spend time and money in recruiting in the African-American community.
3. The Food and Nutrition Program needs to continue the programs to maintain or increase success and retention rates.
4. The program’s physical plant is at capacity. To meet the needs of the growing program, the college’s marketing needs and community needs the physical plant needs a major remodel.
5. A need for a computer lab in the FACE Department is now justified.
6. Realigning the curriculum to add pre-requisites is necessary for continued student success. A gap in fundamental skills occurs when students are allowed in lab classes without an introduction course or food safety (labs are FDSV B55c, FDSV B55d, and FDSV B55e).
7. In our hand-on learning lab, we need to upgrade our knives to the new micro-bacterial type of knife and fill in the remainder of the silverware so that it all matches and reflects the quality of a good dining experience.

**VIII. Attachments (place a checkmark beside the forms listed below that are attached):**

[x]  [Faculty Request Form](http://committees.kccd.edu/bc/committee/programreview) [ ]  [Classified Request Form](http://committees.kccd.edu/bc/committee/programreview) [ ]  [Budget Change Request Form](http://committees.kccd.edu/bc/committee/programreview)

[x]  Professional Development [x]  [ISIT Form](http://committees.kccd.edu/bc/committee/programreview) [x]  [M & O Form](http://committees.kccd.edu/bc/committee/programreview)

[x]  [Best Practices Form](http://committees.kccd.edu/bc/committee/programreview) **(Required)** [ ]  Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**IX. Certificates of Achievement:**

Programs with stackable certificates fill out the following form.

Stand-alone certificates fill out the entire Annual Update.

**Certificate Form**

**Annual Update 2014-15**

**Name of Program:** **Food and Nutrition**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Certificate Name** | **JSC** | **CA** | **Is the certificate stackable?** | **Is the certificate a** **Stand-alone program?** |
| Culinary Arts |  | X | Yes | No |
| Dietetic Services Supervisor |  | X | Yes | No |
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Please discuss the following questions regarding all area Certificates of Achievement (CA):

1. List certificates that are proposed for *addition*. None
2. List certificates that are proposed for *deletion*. Child Nutrition Management
3. For this CA, what are the SOC codes (Occupational Titles and codes) that students who complete the CA will be able to obtain entry-level employment in, and what are the projected annual openings and median salary for each occupational title? You can use your latest Program Review data for your response.

The SOC codes that student who complete the CA will be able to obtain entry-level employment in the restaurant industry, school food service, hospital and other hospitality industries. The SOC codes are 1306.00, 1306.20, and 1306.30. The projected opening in the region is approximately 39 food service workers (taken from the labor market summary of employment 2014). To ensure the proper courses were taken by the students who want to achieve the CA, we use information gathered by our advisory committee, internship site feedback, course material review and the National Restaurant Association.

1. For this CA, what process was followed to ensure the required and possible elective courses were adequate for entry-level employment (such as advisory committee input, surveys, and industry feedback, licensing or accreditation agencies)? How often do/will you re-examine the effectiveness of certificate requirements? The requirements for the certificate are reviewed annually.
2. What is your annual completion target (number of certificates awarded) for this CA? What was the number of awards in this CA for each of the past three years? Based on your results, what changes could you make in your program to meet or continue to exceed your target (such as course content, scheduling/sequence, outreach, instructional strategies)?

Degrees and certificates awarded (five-year trend data for each degree and/or certificate awarded)

2008-09 2009-10 2010-11 2011-12 2012-13 totals

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 Child Nutrition Management 1 1 1

 Culinary Arts 2 2 4 7 5 8 5 20 9 22 59

 Dietetic Services 3 1 1 1 5 11

 Food Management 2 1 1 3 1\_\_\_\_\_\_\_\_ 9

 Totals 4 5 6 8 6 10 8 21 10 27 71

 Sanitation Certificates (non-BC cert) 44 58 62 164

The plan is to increase the number of courses offered and vary the times the courses are offered. Additionally, we are planning on adding a third full-time faculty member.

1. Based on what you know about your area, what emerging/potential institutional factors (internal) and industry factors (external) will impact this certificate? How are you planning to incorporate these factors in your planning and evaluation of this certificate? There haven’t been any new factors to consider.