**Bakersfield College**

**Comprehensive Program Review**

**I. Program Information:**

Program Name:

Program Type: X Instructional  Student Affairs  Administrative Service

***Bakersfield College Mission****:* Bakersfield College provides opportunities for students from diverse economic, cultural, and educational backgrounds to attain Associate and Baccalaureate degrees and certificates, workplace skills, and preparation for transfer. Our rigorous and supportive learning environment fosters students’ abilities to think critically, communicate effectively, and demonstrate competencies and skills in order to engage productively in their communities and the world.

Describe how the program supports the Bakersfield College Mission: Bakersfield College provides opportunities for students from diverse economic, cultural, and educational backgrounds to attain Associate degree or certificates. Our rigorous and supportive learning environment fosters students’ learning the skills and abilities required to obtain a job in the Food Service industry. Our students acquire the skills that allow them to stand out in the workforce and be hired easily by local employers. Students are able to quickly get in to the workforce with a certificate or degree in Foods and Nutrition.

Program Mission Statement: The Food & Nutrition Program, faculty and staff of the Family & Consumer Education department strive to offer effective, 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, and Dietetic Services. 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. The focus is getting students jobs; which is why we have strong ties to the food service industry.

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| ***Instructional Programs only:***   1. List the degrees and Certificates of Achievement the program offers: Certificate in Culinary Arts, Dietetic Services Supervisor Certificate, AS in Culinary Arts, AS in Food Service Management. 2. If your program offers both an A.A. and an A.S. degree in the same subject, please explain the rationale for offering both. 3. If your program offers a local degree in addition to the ADT degree, please explain the rationale for offering both. |

**II. Progress on Program Goals, Future Goals, and Action Plans:**

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 goals, please duplicate this section.

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| **Current Program Goals** | **Which institutional goals from the 2015-2018 Strategic Directions for Bakersfield College will be advanced upon completion of this goal? (select all that apply)** | **Progress on goal achievement**  **(choose one)** | **Comments** |
| 1. Increase the number of students who are successful in classes | 1: Student Learning  2: Student Progression and Completion  3: Facilities  4: Oversight and Accountability  5: Leadership and Engagement | Completed: \_\_\_\_\_\_\_\_\_\_ (Date)  Revised: \_\_\_\_\_\_\_\_\_\_ (Date)  Ongoing: \_\_\_\_\_\_\_\_\_\_ (Date)  A steady increase in the number of Degrees and certificates demonstrate the student’s persistence. We had a 68% increase in the number of awards granted from 2011 to 2014. Our goal is to increase the number of awards by 5% each year. | Students are required to meet with their instructors on a regular basis to assess their status in the classes. New study guides are being used as a companion to Power Point lectures. This reinforces their knowledge of the subject. |
| 2. Increase the number of students completing internships, thus degrees.  **3.** Replace our Culinary Teaching Assistant  4. Students will develop skills applicable to the industrystandards, students will gain a greater understanding of the flow of food through our operations and the students will develop leadership skills as a direct result of the planning process | 1: Student Learning  2: Student Progression and Completion  3: Facilities  4: Oversight and Accountability  5: Leadership and Engagement  1: Student Learning  2: Student Progression and Completion  3: Facilities  4: Oversight and Accountability  5: Leadership and Engagement  1: Student Learning  2: Student Progression and Completion  3: Facilities  4: Oversight and Accountability  5: Leadership and Engagement | Completed: \_\_\_\_\_\_\_\_\_\_ (Date)  Revised: \_\_\_\_\_\_\_\_\_\_ (Date)  Ongoing: \_\_\_\_\_\_\_\_\_\_ (Date)  A steady increase in the number of Degrees demonstrates the students’ persistence. We had an increase of 50 awards from 2011-2014.  A continuation of the increase by 10-15% is our goal.  The job description of the TA has been revised and we are awaiting VP approval in order to hire someone that specializes in culinary arts; which will better assist the culinary instructional program.  Reconfigure the Renegade Room kitchen and upgrade the technology. Re-organize the lab session sequence to empower the students to assume additional responsibilities in the Restaurant operations. | Increase the number of internship sites available for students to complete their internships, thus making them eligible for completion of their degrees or certificates  This position is essential in order to continue operating the Culinary Arts Program and student run restaurant.  The Culinary Arts Faculty continues to work collaboratively with their industry partners and Advisory Board Members in order to ensure the operation of the most effective program possible. |

1. List the program’s goals for the next three years. Ensure that stated goals are specific and measurable. State how each program goal supports the College’s strategic goals. Each program must include an action plan.

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| **Future Goals** | **Which institutional goals from the 2015-2018 Strategic Directions for Bakersfield College will be advanced upon completion of this goal? (select all that apply)** | **Action Plan** | **Timeline for Completion** | **Lead person for this goal** |
| **Add an AS/T for Nutrition Science and add a f/t tenure instructor for the**  **program.** | 1: Student Learning  2: Student Progression and Completion  3: Facilities  4: Oversight and Accountability  5: Leadership and Engagement | Write the curriculum necessary for AS transfer in Nutrition Science.  Hire a f/t tenure track professor nutrition professor to develop the AS-T | 2017 | Leah Carter |
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**III. Trend Data Analysis:**

Review the data provided by Institutional Research. Provide an analysis of program data throughout the last three years, including:

1. Changes in student demographics (gender, age and ethnicity). No significant changes
2. Changes in enrollment (headcount, sections, course enrollment, and productivity). In one year FTES went from 263-281. The increase in the enrollment in the program is due to the community connections we have made as a department. Community events, new adjunct faculty as well as additional internship sites have all contributed to the increased number of students in the program.
3. Changes in achievement gap and disproportionate impact. No change. We address the achievement gap by incorporating Applied Culinary Math into our curriculum. Those students who require additional assistance are referred to Academic development courses, CAS seminars of the tutoring center. We are in the process of adding SI-leaders to our program.
4. Success and retention for face-to-face as well as online/distance courses. Success went from 83 to 86. Retention remained basically the same. Some of the on-line classes have an attrition rate greater than the norm. These classes (FDSV B52) have been changed to the face-to-face format.
5. Degrees and certificates awarded (three-year trend data for each degree and/or certificate awarded). 102
6. Other program-specific data (please specify or attach). The increases in our guest population increased 20% in the last year. We attribute this to the new menus and our campus wide marketing. In the Thursday buffet class the guest average went from 42 to 62 per for semester.
7. List degrees and certificates awarded (three-year trend data for each degree and certificate awarded). Include targets (goal numbers) for the next three years.

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| Full Name of Degree or Certificate | 2011- 2012 | 2012- 2013 | 2013- 2014 | 2014- 2015 | 2015- 2016 | 2016- 2017 |
| Child Nutrition Management Certificate |  |  |  | 2 | 0 | 0 |
| Child Nutrition Program Management Associate in Science |  |  |  | 3 | 0 | 0 |
| Culinary Arts Associate in Science | 2 |  | 6 | 5 | 6 | 7 |
| Culinary Arts Certificate | 22 | 22 | 32 | 32 | 20 | 25 |
| Dietetic Services Certificate |  |  |  | 2 | 3 | 4 |
| Food Service management Associate in Science | 3 | 5 | 10 | 9 | 10 | 9 |

**IV. Program Assessment:**

Use attached **Assessment Report Form Comprehensive Tab**

1. Discuss your program’s strengths. We have strengthened our programs internship program by approving 10 additional sites for our students and utilizing the cafeteria as a Work Experience site. Based on our assessment of our core courses in Culinary Arts, we adjusted most of our assignment of the major portfolios to have a greater point value. We then provided additional construction tips and techniques to assist the student in better performing to the competency.
2. Discuss your program’s weaknesses. Antiquated Equipment, poor technology availability, low functioning work flow features. We have added some lower cost peripheral equipment to enhance the student’s technical knowledge. This has helped elevate the perception of the kitchen training areas.
3. *If applicable,* describe any unplanned events that affected your program. The loss of the compressor in the freezer cost $5,000.00 inventory loss

**V. Resource Analysis:** To request resources (staff, faculty, technology, equipment, budget, and facilities); please fill out the appropriate form. <https://committees.kccd.edu/bc/committee/programreview>

1. Human Resources and Professional Development:

If you are requesting any additional positions, explain briefly how the additional positions will contribute to increased student success. Include upcoming retirements or open positions that need to be filled. The **nutrition programs** needs to have a second full-time faculty member. Currently, there is only one full-time nutrition faculty. Each semester, there are 15-22 sections of nutrition offered. Given that 5 sections equates to a full-time load; that leaves 10-17 sections each semester that have to be covered by adjuncts. Additionally, 5-6 nutrition courses must be offered for the Wonderful Academy Dual Enrollment Program. That alone creates a need for a second f/t professor every fall.

Additional nutrition classes could be created and offered if another faculty person was on board to help support the program. Without another faculty, daytime sections of the nutrition course will have to be cut. Each class at BC has 60 students; therefore, cutting nutrition courses will have a negative impact to our College FTES (720 students per semester).

With this new position, we will create an AS-T in Nutrition Science, thus creating a direct pathway for students to become registered dietitians with a BS degree in nutrition science.

The **culinary department** needs to have a third full-time faculty member. Currently, there are two full-time faculty, one of which is campus coordinator for Work Experience. Each semester, there are 16-18 sections of food service offered. Given that 5 sections equates to a full-time load; that leaves 6-8 sections each semester that have to be covered by adjuncts. Many of our classes are lab classes and it is hard to find adjuncts able to teach lab classes. Additional food service classes like Advanced Pastry or Hospitality Management classes could be created and offered if another faculty person was on board to help support the program.

1. Professional Development:
2. Describe briefly the effectiveness of the professional development your program has been engaged in (either providing or attending) during the last year, focusing on how it contributed to student success. Describe briefly the effectiveness of the professional development your program has been engaged in (either providing or attending) during the last year, focusing on how it contributed to student success. One faculty member attended the Women Chef and Restauranteur Conference in Los Angeles this last spring. Twelve students worked as volunteers and represented Bakersfield College in a vastly superior way than any other group of student volunteer from the LA area.
3. In order to keep current, the faculty needs to have additional professional development provided by industry. The Menus of Change conference is one such conference that would suffice the learning needs of the faculty. Additional conferences such as the Re-Think Foods conference, the World of Flavors conference, or the California Dietetic Association are also necessary for the professional development of faculty. These conferences would be approximately $20,000.00 to attend. The nutrition faculty is required to have 15 hours of continuing education every year in order to maintain their registration as a registered dietitian. This registration is required to teach at BC.
4. What professional development opportunities and contributions can your program make to the college in the future? What professional development opportunities and contributions can your program make to the college in the future? **We can provide team building culinary exercises, such as the egg flip training for KCCD Leadership Academy.**
5. Facilities:
6. How have facilities’ maintenance, repair or updating affected your program in the past year as it relates to student success? How have facilities’ maintenance, repair or updating affected your program in the past year as it relates to student success? **We have not had any updates. However, we desperately need updates in order for students to be successful. We need to reconfigure the kitchen cooking area, add new ovens, mixers, salamander and Sous Vide equipment. One additional piece of equipment that needs to be purchased is a sandwich station. This equipment is for food safety and integration of those principles during production.**

**FACE 23 has broken chairs in the stadium seating from the 50’s. New and larger seats are needed for this room. Additionally, the overhead projector** **system is about to crash. This room holds over 70 students per class; therefore, losing this room to poor facilities/technology is concerning.**

1. How will your Facilities Request for next year contribute to student success? **The needs we have identified will directly impact student success and experiences in the lab.** These additions to the teaching kitchen facility directly addresses the Food Safety and Sanitation part of our PLO’s

C. Technology and Equipment:

1. Understanding that some programs teach in multiple classrooms, how has new, repurposed or existing technology or equipment affected your program in the past year as it relates to student success?
   1. How will your new or repurposed classroom, office technology and/or equipment request contribute to student success? The Renegade Room kitchen was built in the 50’s and is completely out of date. Much of the equipment is also out of date and in need of replacing. The entire kitchen needs to be renovated and new equipment needs to be purchased to meet the needs of industry. As we reconfigure and update the equipment, it will enhance the students’ knowledge of typical equipment found in a kitchen and allow them to become competent in the use of that equipment. Thusly, r the student to will have a realistic training preparedness.
   2. The equipment that needs replacing is the compressor in the walk-in refrigerator and freezer, the steam table, the refrigerated salad stations, the deck ovens, the knife storage, an upgrade to a new sous-vide cooking unit and vacuum sealer, the beverage center and the HVAC unit and all the ducting. As each of these areas of concern is addressed the student will gain additional competencies needed for the workplace.
   3. FACE 23 has an overhead projector system that is about to crash. This room holds over 70 students per class; therefore, losing this room to poor facilities/technology is concerning.
   4. Computer labs are a large part of our student work; therefore, a computer lab is needed for the department.
2. Discuss the effectiveness of technology used in your area to meet college strategic goals. **Improved equipment will greatly enhance the student experience in the lab. In classrooms, teachers will be able to teach with current technology.**
   1. FACE rooms 12, 15, and 23 are in need of a technology overall; which needs to at least include new overhead projectors, smart boards, computers, and whiteboards.
   2. Faculty needs to have updated office computers and laptops for use in the classroom. Desk-top scanners to archive document are also required for the department’s records of student interns and certificates.
   3. Computer labs are a large part of our student work; therefore, a computer lab is needed for the department.
   4. We need an overhead projector that is attached to the ceiling in the Renegade Room along with a permanent viewing screen that is integrated into the POS system.

D. Budget: Explain how your budget justifications will contribute to increased student success for your program. . **Current technology, equipment, and facilities are critical to proper learning in our lab-based program. Without these, our students will not gain the experience needed to become prepared for the industry; therefore, they will not be able to meet employer expectations; which reflects poorly on BC.**

**VII. Faculty and Staff Engagement:**

1. Discuss how program members have engaged in institutional efforts such as college committees, presentations, and departmental activities. The Food & Nutrition program continues to support campus-wide events such as Tree Foundation, Garden Fest, Sterling Silver Awards, BC BBQ, KCCD Leadership and numerous other special events.
2. Instruction Only: Discuss how adjunct faculty is included in departmental training, discussions and decision-making. Our adjunct faculty is at the core of or instructional team. We are fortunate to have working professionals teaching a profession to our students. That is what CTE is all about.

**VIII. Conclusions and Findings:**

Present any conclusions and findings about the program. This is an opportunity to provide a brief abstract/synopsis of your program’s current circumstances and needs.

In conclusion, our program is well respected in the community and on our campus. Toward that effort we want to maintain our training kitchen (The Renegade Room) and remain current with the technology we teach to our students. Many parts of our kitchen are outdated and in some instances in dis-repair. Our teaching classrooms for the FACE building in general need at a minimum wiring for laptop and computer use. But much more important is the updating for a computer lab in the FACE Building in Room 20 or 23.

Replacing our current **teaching assistant** with a Culinary Arts teaching assistant is necessary for consistency.

Adding a faculty **Nutrition instructor** for our Nutrition Program had been approved last year. We were not allowed to hire our candidate due to budget constraints’. This position is a **priority** to our program in order to continue offering 15-22 sections of nutrition each semester and to developing an AS-T in Nutrition Science.

We are in need of **new ovens**, new **12 & 20 quart mixers**, a **new compressor** for the walk-in cool and a **new compressor for the Child Care Freezer**. We also need new technology in the kitchen called **Sous Vide** and the vacuum packing equipment used with it.

Each of the pieces of equipment I have mentioned hasn’t been replaced for 25-30 years.

Our student upon entering the workforce needs to know how to use these types of equipment, and currently we can just tell them about them.

**Our program is highly successful**. The growth we’ve experienced is due in part to our faculty skill level, but also the reputation of the program in **our community**. We know that from the feedback we get at our **internship sites** and from our advisory board. Ideally an upgrade to our facility would further improve the students training and give **the campus another venue for events**. We are strengthening our adjunct faculty to support additional class offerings. Technology will continue to evolve and we as a program need to evolve with technology.