

LANEY COLLEGE
Peralta Community College District
Annual Program Update Template 2014-2015

I. Overview			
BI Download:	10/24/2014	Dept. Chair:	Lorriann Raji
Subject/Discipline:	CULIN	Dean:	Peter Crabtree
Campus:	Laney		
Mission Statement	Culinary Arts and Baking & Pastry are programs designed to train and prepare students for entry level jobs in the hotel and restaurant business. Our students are trained in basic cooking and baking skills including, nutrition, safety and sanitation, table service, resume writing, cost control, etc. We teach specific advanced courses that allow students to apply for specific jobs or to be self-employed in the food industry. We prepare our students for a successful life in the food industry		

II. Enrollment					
	Alameda	Berkeley	Laney	Merritt	District
Census Enrollment F11	0	0	1,532	0	1,532
Census Enrollment F12	0	0	1,391	0	1,391
Census Enrollment F13	0	0	1,217	0	1,217
Sections F11	0	0	31	0	31
Sections F12	0	0	31	0	31
Sections F13	0	0	33	0	33
Total FTES F11	0.00	0.00	205.02	0.00	205.02
Total FTES F12	0.00	0.00	189.21	0.00	189.21
Total FTES F13	0.00	0.00	165.55	0.00	165.55
Total FTEF F11	0.00	0.00	10.55	0.00	10.55
Total FTEF F12	0.00	0.00	10.50	0.00	10.5
Total FTEF F13	0.00	0.00	10.53	0.00	10.53
FTES/FTEF F11	0.00	0.00	19.44	0.00	19.44
FTES/FTEF F12	0.00	0.00	18.02	0.00	18.02
FTES/FTEF F13	0.00	0.00	15.73	0.00	15.73

Note: Attendance Method "X" classes are excluded from the calculations.

III. Student Success

	Alameda	Berkeley	Laney	Merritt	District
Total Graded F11	0	0	1,500	0	1,500
Total Graded F12	0	0	1,363	0	1,363
Total Graded F13	0	0	1,260	0	1,260
Success F11	0	0	973	0	973
Success F12	0	0	860	0	860
Success F13	0	0	766	0	766
% Success F11	0.00	0.00	0.65	0.00	0.65
% Success F12	0.00	0.00	0.63	0.00	0.63
% Success F13	0.00	0.00	0.61	0.00	0.61
Withdraw F11	0	0	283	0	283
Withdraw F12	0	0	190	0	190
Withdraw F13	0	0	282	0	282
% Withdraw F11	0.00	0.00	0.19	0.00	0.19
% Withdraw F12	0.00	0.00	0.14	0.00	0.14
% Withdraw F13	0.00	0.00	0.22	0.00	0.22

IV. Faculty

	Alameda	Berkeley	Laney	Merritt	District
Contract FTEF F11	0.00	0.00	4.49	0.00	4.49
Contract FTEF F12	0.00	0.00	3.44	0.00	3.44
Contract FTEF F13	0.00	0.00	4.44	0.00	4.44
TEMP FTEF F11	0.00	0.00	4.91	0.00	4.91
TEMP FTEF F12	0.00	0.00	5.59	0.00	5.59
TEMP FTEF F13	0.00	0.00	4.70	0.00	4.7
Extra Service FTEF F11	0.00	0.00	1.15	0.00	1.15
Extra Service FTEF F12	0.00	0.00	1.47	0.00	1.47
Extra Service FTEF F13	0.00	0.00	1.39	0.00	1.39
Total FTEF F11	0.00	0.00	10.55	0.00	10.55
Total FTEF F12	0.00	0.00	10.50	0.00	10.5
Total FTEF F13	0.00	0.00	10.53	0.00	10.53
% Contract/Total F11	0.00	0.00	0.43	0.00	0.4256
% Contract/Total F12	0.00	0.00	0.33	0.00	0.3276
% Contract/Total F13	0.00	0.00	0.42	0.00	0.4217

V. Qualitative Assessments

CTE and Vocational: Community and labor market relevance. Present evidence of community need based on Advisory Committee input, industry need data, McIntyre Environmental Scan, McKinsey Economic Report, licensure and job placement rates, etc.

Job replacement rates are 6600. Annual openings are 3860 based on the information from BACCC for 2013-2016. The local restaurant community is eager to employ our graduates and we receive calls weekly for interns. Whole Foods and Acrobat resourcing have actively recruited at Laney for cooks. Please see attached list of Students with Jobs. Although we know many of our students have jobs in the industry, trying to capture their true numbers is elusive. We rely on word of mouth and return visits by students.

Transfer and Basic Skills: Describe how your course offerings address transfer, basic skills, and program completion.

Our Culinary Programs offer a range of skills; culinary math, nutrition and sanitation with managerial lecture classes and hands on cooking and baking labs that are responsible for feeding the entire campus. We offer students a way to fast track to an AS degree with English 1A for CTE, Math 221 and Counseling 230. Since we adopted a mandatory Orientation for each new student on their first day of school, we are able to provide a solid understanding of what is expected, required and acceptable for program completion. Students complete the program and continue on to get their degree at rising rates.

VI. Course SLOs and Assessment

Number of active courses in your discipline	27
Number with student learning outcomes (SLOs)	27
Number of courses that have assessed at least one SLO in the past academic year, 2013-2014 (see your TaskStream report for data):	12
Percent of courses that have assessed at least one SLO last year, 2013-2014: <i>Calculating your percentage: Number of courses assessed divided by total active courses in your discipline.</i>	44%

Number or percent of courses you plan to assess (at least one SLO each) this academic year (2014-2015):	75%
If the percent of courses you plan to assess is not 100%, explain why here.	We have a high number off part time instructors.
<p>Briefly describe the general types of assessment methods you are using. (For example: common test questions, student papers evaluated with a rubric, student projects evaluated with a rubric, safety observation checklists, etc.)</p> <p>We assess our SLO's with preparations with rubrics, written quizzes, demonstrations and written assignments.</p>	
<p>List two examples of the most important plans for changes and improvements as a result of what you learned during the course SLO assessment process in the past academic year (Fall 2013- Spring 2014). State the course number for each example so that the details of the assessment findings and action plans can be located in TaskStream. *</p> <p>* This will be verified by checking in TaskStream.</p> <p>Example:CUL 208 We assessed the chocolate tempering SLO and found that slowing down in lecture and demo was needed for greater success.</p>	
<p>List two examples of the most significant changes/improvements your department has made as a response to assessment results in the past academic year (Fall 2013-Spring 2014). State the course number and the academic year it was assessed for each example so that the details of the assessment findings, action plan and status report can be located in TaskStream. *</p> <p>(* This will be verified by checking in TaskStream.)</p> <p>(Please make sure that the evidence for these changes/improvements is uploaded to the Status Report in TaskStream, or attach the evidence to this report.)</p> <p>In order to have successful curriculum we need to In order to know how to change the curriculum, we would need a more thorough and comprehensive process for assessing. We continue to improve in spite of the number of part timers.</p>	

VII. Program Learning Outcomes and Assessment	
	Fall 2014
Number of degrees and certificates in your discipline (If your department doesn't offer any degrees or certificates, you don't have to answer the rest of the questions regarding program assessment.)	3
Number of degrees and certificates with PLOs entered into TaskStream: (* This will be verified by checking in TaskStream.)	0

<p>Number of degrees/certificates that have assessed at least one PLO in the past year:</p>	<p>0</p>
<p>If less than 100% of your programs have assessed at least one PLO last year, what is your plan for assessing program outcomes for all degrees and certificates?</p>	<p>1 PLO will be assessed in the 2015 cycle.</p>
<p>List two examples of the most important plans for changes and improvements as a result of what you learned during the program (PLO) assessment process in the past academic year (Fall 2013- Spring 2014). State the program name for each example so that the details of the Assessment Findings and Action Plan can be located in TaskStream. * (* This will be verified by checking in TaskStream.)</p> <p>None yet, but we will have something in the coming year.</p>	
<p>List two examples of the most significant changes/improvements your department has made as a response to program (PLO) assessment. State the program name and assessment cycle for each example so that the details of the Assessment Findings, Action Plan and Status Report can be located in TaskStream. * (* This will be verified by checking in TaskStream.) (Please make sure that the evidence for these changes/improvements is uploaded to the Status Report in TaskStream, or attach the evidence to this report.)</p> <p>N/A</p>	

VIII. Strategic Planning Goals

Check all that apply.

- Advance Student Access, Success & Equity
- Engage our Communities & Partners
- Build Programs of Distinction
- Create a Culture of Innovation & Collaboration
- Develop Resources to Advance & Sustain Mission

Describe how goal applies to your program.

The community we serve is in desperate need of qualified, well trained culinary graduates. We are producing skilled people to assume the available jobs in the culinary arts field upon graduation. A high percentage of our students are employed as direct result of attending Laney College. We create an advisory board with the specific intent of building partnerships and alliances that support the above stated mission of student access, success and equity.

The most important challenge facing the culinary arts department is the number of health and safety violations in our kitchens/labs. We are in danger of being shut down by the county health department due to a chronic lack of district support and proper allocation of funds to renovate our student center labs.

The hoods over the tilting skillet are out of code and we are not allowed to include this piece of equipment to teach with. The elevator in the student center is old and in constant need of repair. Students have been trapped in the elevator for long periods of time. When it is broken, students must walk around the perimeter of the building to deliver food to the cafeteria, this is an unsanitary practice. The ovens in the E building Bistro kitchens are not working. The narrow gas lines are not producing enough power to allow instruction to continue to support our Laney Bistro lab.

For the last 5 years, I have listed the necessary repairs needed to operate our food service and teaching labs, but nothing has ever happened. The Chefs are resorting to calling the health department themselves for help. Student center renovations must begin immediately in order to keep our program running.

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IX. College Strategic Plan Relevance

Check all that apply

- New program under development
- Program that is integral to your college's overall strategy
- Program that is essential for transfer
- Program that serves a community niche
- Programs where student enrollment or success has been demonstrably affected by extraordinary external factors, such as barriers due to housing, employment, childcare etc.
- Other

X. Action Plan

Please describe changes in your program since your last program review or annual program update that requires additional resources not addressed in your last program review or annual program update. If additional resources are need, please reference data (quantitative, qualitative, and data specifically from course and program learning outcomes assessment). In describing changes, consider curriculum, pedagogy/instructional, scheduling, and marketing strategies. Also, please reference any cross district collaboration with the same discipline at other Peralta colleges.

Include overall plans, goals and specific action steps for the coming year.

All CTE needs their own Tech support and IT. Our programs require more set up and maintenance. We need office and tech support in house. Keeping job placement records and maintaining our web site is crucial to the success and growth of our programs. A designated Culinary Counselor or job placement developer in the career transfer center is needed to help us place our graduates into jobs.

	XI. Resource Needs: Using the Excel Spreadsheet (separate document)
FORM A	Please describe the need and prioritize any NEW faculty requests.
FORM B	Please describe and prioritize any NEW equipment, material, and supply needs. For Instructional Equipment & Library Material (including instructional equipment repairs).
FORM C	Please describe and prioritize any NEW facilities needs using Form C.
FORM D	Please describe the need and prioritize any NEW classified and student worker requests.
TECH FORM	Laney College Technology Equipment Request Form: Please list your computer and other technology needs in this form.