

# The Instructional (Academic Affairs) Program Review Narrative Report

1. College: *Laney College*

Discipline, Department or

Program: *CulinaryArts*\_\_\_\_\_

Date:

*11/08/12*\_\_\_\_\_

(Due by November 13, 2012)

Members of the Instructional Program Review

Team: *Lorriann Raji*\_\_\_\_\_

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**The goals and objectives for the Culinary Arts programs**, are primarily to train students for the hospitality field in cooking, catering, hotel/ restaurant management, baking and pastry. Additional certificates are offered in sanitation and nutrition. We have a small number of students that transfer to Universities to pursue a B.S. in Hospitality.

**Job placement** rates continue to strengthen as 20% of our students are already employed in the hospitality field when they begin the program. Job offers are sent to our offices weekly from employers within the community and special events such as THE US OPEN Golf Tournament. In 2012 they employed 30 Laney students for two weeks during the summer. We are often contacted by the community for part time cooking and service employment and always find students interested in exercising their talents. Dewey High School hired a recent graduate to teach their Culinary program.

The demand for Food prep workers and coffee shop staff will continue to rise until 2016 15%-17%. Students earn from minimum wage up to \$15.00 per hour. Hotel kitchens pay a starting wage of up to \$25. per hour. One of the most important trends is the ability to multi task in a kitchen environment. In addition to cooking we currently teach our students to bake and serve customers, which will give them an opportunity to advance quickly in the industry. We have a class waiting to be added that includes how to prepare a business plan. I anticipate offering this class in Fall 2013.

**Student success. See attached list of students with jobs.**

**Curriculum** is up-to-date, but needs some minor changes to align the summer cooking class with the same 4 units as the regularly taught Intro to Culinary Arts. We are offering five programs, three A.S. degree and two 1-year certificates. 25% of the 27 Course outlines currently taught each semester are up-to-date. I anticipate completion of the remainder by Spring 2013.

Our department worked hard to get firm prerequisite and co-requisites for our programs placed in the Peralta system, in order to reduce confusion and expedite completion. So far, it is working very well and students understand exactly what to take and when. We review the course order in our mandatory orientation at the beginning of each semester.

The department has established SLO's and PLO's for all courses and programs being taught. Instructors include SLO's in their syllabi as a reminder and assess when the results are taken. Approximately 25% are or have been assessed.

**Enrollment trends** have been increasing for the past 3 years by 15%. We have higher FTES, graded students and a 69% success rate. Each semester, our combined programs have 30-45 students graduate from our programs. Although retention rates are good, students are specifically troubled by the distribution of financial aid and quit if payments aren't delivered on time.

Although we have students trying to enroll for specific courses, we discourage skipping the prerequisites unless the student is already working in the industry.

The economy has played a large part in the older, career-changing students. Popularity of TV cooking shows continues to inspire enrollment.

Our students are often challenged when they come unprepared for the classes we offer. Some students cannot do basic math or write a sentence. Childcare is often a problem for young mothers. Mental health issues and learning challenges are usually dealt with on campus. DSPS and EOPS are vital for some of our students to be able to complete the programs.

**Instruction** We schedule most classes in the mornings, which works well for the students working in the afternoon/evenings. There are always requests for night classes, particularly noncredit cake decorating, French cooking, basic knife skills, etc. Unfortunately, there is no budget for these extra classes. We are teaching only the required classes for graduation.

We cannot afford further reductions to our program. There is nothing we can cut and stay functional. It is impossible to provide the college with culinary service and get our students trained and employed with any further cuts to the program.

Our classes are mainly offered Monday through Thursday. Only two classes are offered on Friday, leaving the campus under used. Two lecture courses taught in the afternoon require us to create split sections. Enrollment reaches up to 170 students each. These first semester courses are difficult to teach with our particularly boisterous students. I recommend two sections each for Culin 216 and Culin 219.

**Human resources** Currently, we have only 3 full time tenured instructors, ten part time Instructors and six Teacher Assistants. We are waiting to hire a new full time tenure track Chef Instructor by next spring. This position has already been approved by the District. We need another full time tenure track position for the baking program since Chef Huie retired Spring 2012.

No instructor evaluations have been completed this semester, but at least five evaluations are to be completed by the end of Spring 2013.

We also recommend one more full time instructor for the baking program.

**Physical resources** We hope that we will see significant changes in the Student Center/ Cafeteria in the next 3 years. The scheduled renovation will be a welcome change and bring us up to much needed modern standards. The current Cafeteria setting is old, unsafe and uninspiring. Maintenance requests are often not taken seriously or put at the end of a long list at Laney. We have a very long list of needed repairs, some emergency requests.

**Community outreach and articulation** Our department has a decentralized advisory committee that meets mainly by phone conferencing. We will be gathering a group of professional business owners and chefs for an advisory committee meeting this Fall. Our new Chef, Cheryl Lew has included Jennifer at Sweet Adeline, Alan Carlson Italian Colors, Box and Bells, James Syahbout of Commis, Hawker Fare and Box and Bells, Debbie and Elizabeth Blue Heron and Royal Raspberry Catering.

We have been approached by The Treasure Island Job Corps for an articulation agreement. We are still in the process of completing the paperwork and approval by the Curriculum committee by next Fall 2013.

Laney does not have formal job/career counselor for the culinary programs and we would like to recommend this position be discussed and implemented in the near future.