

Appendix C
Program Review Validation Form and Signature Page

Laney College

Discipline, Department or Program: Culinary (CULIN)

Part 1: First Level Validation: Assessment of department performance and/or needs in specific areas (to be completed by sections leads and division deans)

Program Review Elements	Validation <i>In Progress: department is moving to align with college goals</i> <i>Meets college goals: department aligns with college goals</i>	Comments Laney College Goals: #1 Student Success: Develop new and strengthen existing interventions and strategies to increase students' access and success. #2 Accreditation: Ensure a collaborative process to successfully complete the necessary actions that lead to the reaffirmation of Laney College's accreditation on an unconditional (non- warning) status. #3 Assessment: Ensure completion of the Assessment cycle for SLOs and PLOs. #4 Resources: Increase, develop and manage the College's resource capacity in the areas of facilities, technology, personnel, finances and public and private partnerships, in order to advance the quality of education provided.
3. Curriculum: To be completed by curriculum committee representative	<input checked="" type="checkbox"/> In Progress <input type="checkbox"/> Meets College Goals	Course updates should be completed to bring courses current. There is no assessment or analysis of the overall
4. Assessment To be completed by assessment coordinators	<input checked="" type="checkbox"/> In Progress <input type="checkbox"/> Meets College Goals	Department must work with Assessment Coordinators Heather Sisneros and Rebecca Bailey to develop a plan for moving forward with assessment.
5. Instruction	<input checked="" type="checkbox"/> In Progress <input type="checkbox"/> Meets College Goals	There is little mention of any plans for instructional improvement other than the need to upgrade instructional labs in the Student Center. This absence
6. Student Success	<input type="checkbox"/> In Progress <input checked="" type="checkbox"/> Meets College Goals	Overall student success meets college standards. However, it is clear that cooking students struggle with the 1st semester lecture courses. Can this problem be
7. Resources	<input checked="" type="checkbox"/> In Progress <input type="checkbox"/> Meets College Goals	The department has some urgent facilities problems which are identified in the PR. Some of these have been address--Student Center upgrade, freezer gasket
8. Community, Institutional, and Professional Engagement and Partnerships	<input type="checkbox"/> In Progress <input checked="" type="checkbox"/> Meets College Goals	The department has ongoing connections with industry and community partners. The advisory committee could certainly be strengthened, and overall connections with industry partners improved.
9. Professional Development	<input checked="" type="checkbox"/> In Progress <input type="checkbox"/> Meets College Goals	The department needs to more actively engage with professional development activities, especially for full time faculty members.
10. Discipline, Department or Program Goals and Activities	<input type="checkbox"/> In Progress <input checked="" type="checkbox"/> Meets College Goals	The PR has identified worthy goals. More formal engagement with industry partners through an advisory committee is encouraged.

Part II. Overall Assessment of the Program Review Report (to be completed by deans).



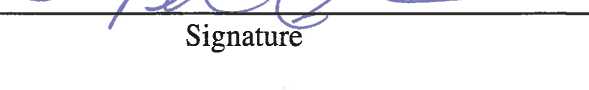
Review Criteria	Comments:
<p>1. The narrative information is clear and all elements of the program review are addressed.</p> <p>2. Conclusions and recommendations are well-substantiated and relate to the analysis of the data.</p> <p>3. Discipline, department or program planning goals are articulated in the report. The goals address noted areas of concern.</p> <p>4. The resource requests are connected to the discipline, department or program planning goals and are aligned with the college goals.</p>	<p>The PR reflects a department somewhat in transition. It needs to update courses and curriculum, especially on the cooking side. It needs to identify some innovatiive approaches to improving student success for 1st semester cooking students.</p> <p>The PR laregely skirts the issue of learning outcome assessment. Program level assessment may help identify gaps and needs in the overall program.</p> <p>Planning goals are generally sound.</p> <p>Resource needs identified are appropriate.</p>

Part III. Program Review Rating (to be completed by division dean)

Rating	Comments (Required if Improvement Needed)
<input checked="" type="checkbox"/> 1. Accepted Complete the signatures below and submit to the Vice President of Instruction.	
<input type="checkbox"/> 2. Improvement Needed Provide improvement plan that indicates areas in the report that require major revision. Discuss report along with a reasonable timeline for re-submission. Notify the vice president of instruction of the need to re-submit. Please note that program reviews that are late run the risk of not being included in the various resource prioritization processes of the college and the district.	

Improvement Needed Signatures

Discipline, Department or Program Chair (Acknowledgment of Improvement Needed)

Lorriann Raji		4/22/16
Print Name	Signature	Date
CHANTAL MARTIN		4/22/16
Division Dean		
Peter Cuatrecasas		4/22/16
Print Name	Signature	Date

Accepted PJE

Part IV. Signatures

Validation Team Lead Signatures

1. Curriculum: Validated by Curriculum Committee Representative(s)

<u>VINA CERA</u>	<u></u>	<u>4-22-16</u>
Print Name	Signature	Date

2. Assessment: Validated by Assessment Coordinator(s)

_____	_____	_____
Print Name	Signature	Date

3. Division Dean

<u>Peter Crabtree</u>	<u></u>	<u>4/22/16</u>
Print Name	Signature	Date

4. Received by Vice President of Instruction

_____	_____	_____
Print Name	Signature	Date

5. Discipline, Department or Program Chair (Acknowledgement of Program Review Rating)

<u>LORRIANN RASI</u>	<u></u>	<u>4/22/16</u>
Print Name	Signature	Date