**ANNUAL DEGREE PROGRAM ASSESSMENT** **REPORT**

Program Name: Culinary Arts 2017-2018

**Program Description**

 The UHMC Culinary Arts Program is a comprehensive educational program established to prepare students for success in the hospitality industry in Hawaii and beyond. As an exceptional, nationally accredited American Culinary Federation Educational Institution (ACFEI), we offer Certificates of Achievement (CA), Certificates of Competency (CO), and Associates of Applied Science (AAS) degrees in Culinary Arts and Baking**.**

**UHMC Culinary Arts Program Mission Statement:**

 Our mission is to teach in a nurturing student-centered environment. Our charge is to prepare our students for success in life and career by providing them the foundational skills of our profession. We hope to inspire our students to celebrate the diversity of food and cultures throughout the world and elevate their knowledge and appreciation of culinary arts.

**Demand Indicator:**

 ***Healthy*:** Our demand indicators show an improvement in numbers of majors ( a jump from 16-17 Program Year of 97 to 106 for Program Year 17-18), shows we are going in the right direction. This annual number is a sharp contrast to the over-all College Demand Indicators for some of the other programs across campus. The Culinary Arts Program has been successful in keeping the student majors at a higher level regardless of the lower level of overall student enrollment throughout our campus.

**Efficiency Indicator:**

 ***Healthy***: The average class sizestayed approximately the same in terms of numbers of students per class, however we are able to deliver a more comprehensive overall curriculum and with better completion rates when we have less students in most of our lab only classes. The students thrive, and the instructors seem to be much more efficient while making the delivery in terms of SLO’s and Competencies more effective. It is indicated in the efficiency indicators that we are working with **5 FTE** appointed faculty, but in essence; we are only operating with **3 FTE** faculty. The two other FTE BOR appointed faculty for our program are being currently occupied and used by the OCET program. The way in which our efficiency indicators are being reported are therefore skewed.

**Effectiveness Indicator:**

 ***Cautionary*:** Within the effectiveness indicators the successful completion of 2016-2017, has increased. There seems to be an increase in withdrawals, which is something to pay attention to. The persistence from Fall to Spring has fallen from 82% to 76%, perhaps a pattern that may be happening campus-wide due to the enrollment drop.

 Our persistence from Fall to Fall is up 2%, which means we are going in the right direction in terms of retention of our students. Our successful completion with a “C” or higher has up ticked by a percentage, while our certificates and degrees have gone down. That can also be the students, while persisting, can be taking longer to get their degrees.

**ANALYSIS TAB**

**Analysis of the Program:**

 From the last program review, one common theme in the efficiency indicator for the program is the fact the BOR FTE fulltime faculty positions listed (5) is not a true account to how we are running our program. If one was to look at the student/faculty ratio it is not showing the actual FTE faculty to student ratio, which shows the program as healthy. If one was to take the 106 majors and divide by 5 it is listed on the Demand Indicators as 21 (21.2.) But if you were to look at it with the actual faculty to student ratio of 106/3 that number is actually 35.33.

 This is a big concern for our Culinary Program moving forward, we need to try and come up with a solution that will find alternative solutions to the increased responsibility for our full-time faculty. Perhaps some more efficient longer-term solutions than to filling our Program with lecturers who are mostly temporary.

 Our numbers have indicated that we are improving our over-all persistence rates, and the same can be said from last year’s program review. We have found with an increase in rigor, and teacher to student contact, we have been able to add to our persistence rates.

 What we would like to emphasize is a reallocation to the current 2 FTE positions being occupied by instructors who are no longer teaching in our Culinary Program. If we continue to operate without those 5 positions, we are afraid (the 3 of us who are acting as 5) cannot sustain the good work that we have spent the last 3 years trying to accomplish.

**Briefly discuss any new significant program actions (new certificates, stopout, gain or loss of positions) as results of last year’s action plan.**

 Our Culinary Arts Program has embarked on a System-Wide Course Articulation Agreement of which facilitate the matriculation of students and the transfer of courses across the UH Community system. The Articulation Agreement will remain in effect until December 2024 and subject to review December 2023. These changes included a complete curriculum overhaul, changing of credits to match, along with SLO’s and course descriptions.

 These changes, along with the newly added American Culinary Foundation prescribed competencies, have been uploaded to Kuali Curriculum Management System, and subsequently been approved by the Curriculum Committee. Our Culinary Program found it necessary to ensure we had made those competency changes, along with the articulation changes prior to our accreditation visit taking place April 16, 17, and 18.

**Describe results from previous assessment goal and/or action implementation**

 Next semester we will be embarking on our reaccreditation visit from the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). This year due to the complete overhaul of the curriculum, and pending accreditation we have not new assessments in terms of caslo’s or plo’s.

**Provide the top three budget requests from each degree program:**

 The Culinary Program has repeatedly asked for a reinstallation of the two fulltime positions which are currently being used in another program. For almost three years, we as a program, have made the same requests to help foster our robust program into the future, and secure the level of instruction and teaching which will have been able to maintain by the power of our extraordinary lecturers. Besides making requests for these two positions, we continue to try and rebuild our kitchens within the replacement funding available through the College, and also through our continued fundraising efforts that has made it possible for us to continue to offer these classes in functioning labs and kitchen outlets. We have not received the help needed or have not received news when these positions would possibly be coming back.

 Unfortunately, with these constraints, the three-full-time faculty not only have to teach their classes within their respective disciplines, while continuing to encourage the lecturers to act like full-time faculty, fundraise to restore and maintain our currently crumbling infrastructure, fundraise continuously make sure we can maintain the level of excellence we have worked so hard to achieve. This has put pressure on these full-time faculty to find it difficult to do all the things asked by the College in terms of finding the time to do all that is required to run a robust program such as we have been until this time.

 We hope that with this ACF Accreditation taking place next Spring 2019, we are able to get the help we so desperately need. We do not want to give up any of the things we are currently doing, however the cracks are starting to show, and some things are just not getting done.

**Industry Validation**

Advisory Committee Meeting(s) \_X\_, How many: \_2 March 12, and April 19\_

Did Advisory Committee discuss CASLO/PLO? Yes\_\_ No\_X\_

Coop Ed Placements \_\_ Fund raising activities/events \_7\_ Service Learning \_\_

Outreach to public schools: Maui High, Lahaina Luna, Seabury, King K, Baldwin High

Partner with other colleges, states and/or countries \_\_ Kapiolani, Hilo, Kona

Partner with businesses and organizations yes

**Evidence of Industry Validation**

**Advisory Committee Meeting: Tuesday March 12, 2018**

*Invited Advisory Committee Members*: Invitees and Present

Tylun Pang, Rick Woodford, Paris Nabavi, Paula Hegele, Joseph Hegele, Lyndon Honda, Lynne Miller, Kyle Kawakami, Travis Morrin, Diane Hayes Woodburn, Charles Freddy, Jeff Scheer, Sheldon Simeon, Carla Tracy, Karin Sagar, Bruce Trouyet, Craig Dryhurst

 *Faculty Members:*

Tom Lelli, Craig Omori, Teresa Shurilla, Dan Schulte, Brant Holland, Karen Robbins, Hannah Stanchfield, Noel Cleary, Joseph Tocci, Jill Sullivan, Mark Malone

*Student and Student Graduate Members:*

Annie Alvarado, Yi Song, Tiffany Keau, Susie Peck, Nancy Davies, Mikiala Holley, Courtney Galarita, Jayford Agbayani,

*Administration and Student Advisors:*

Lorelle Peros, Kulamanu Ishihara, John McKee, Lui Hokoana

**Fund raising activities/events**

Aipono Awards Dinner Spring 2018 ($20,000)

Big Island Chocolate Festival ($6000)

Kapalua Wine Symposium Summer 2018 ($12,000)

Hawaii Food and Wine Fall 2018 ($14,000)

Noble Chef Fall 2018 ($40,000)

**Program services that support campus and/or community**

Sodexo Catering for Campus Needs

Big Island Chocolate Festival Spring 2018

Chaine de Rotisiers Fall 2018

Salvation Army Thanksgiving Luncheon (11/21)

**Outreach to public schools:**

UHMC Culinary Program DOE Visits

King Kekaulike, Baldwin, Maui High, Lahaina Luna, Seabury Hall

**Partner with businesses and organizations**

We have many industry partners, here are just a few: Fairmont Kea Lani, Four Seasons Maui, Sheraton Maui, Guittard Chocolate Co, Cocoa Outlet, Valrhona Chocolate, Taverna Restaurant, VIP Food Service, HFM Food Service, Rimfire Imports, Ritz Carlton Kapalua, Maui No Ka Oi Magazine, Ulapalakua Winery, Hawaii Culinary Education Foundation.

*Assessment strategy/Instrument/Evidence*:

 This Spring/Summer the Culinary Program will be transitioning from our current assessment tool LiveText to a new assessment and portfolio tool Via by Watermark. We initially implemented our own assessment tool in the Culinary Arts Program in the Fall of 2011 through the help of a Perkins Proposal High Tech-High Touch EPortfolio Assessment Project (which we refer to by the name of the online assessment program LiveText.)

 From the LiveText perspective, is our interest is to continue to establish a solid foundation for meaningful institutional assessment by providing transparency, guidance, and a clear process to do so. Our intent in going this direction is to build on our already strong platform (LiveText), and try to close the loop on student learning by establishing an even clearer and stronger process for assessment across the curriculum.

 We have been able to successfully manage, review, capture, and fully integrate a review process within the LiveText component of our program, and to pinpoint the deficiencies, while streamlining the data capturing. This makes Annual ACF Accreditation report more accurate while simultaneously capturing the connections between course data, program requirements, and learning outcomes.

 We will be once again submitting a Perkins Proposal for the 2019-2020 cycle to try and build and improve upon our existing customizable EPortfolios and rubric based assessments. In order to enrich the student’s experience and assess the learning over time across the particular diverse disciplines, we have found that by forging ahead with transitioning to this new assessment tool Via, (used by some of the other culinary programs across the system), we can continue to provide vital data gathering while moving our program forward in terms of student learning outcomes and managing the data connections.

 Next steps:

*Please list any professional development needs you may have for your program*.

 Our next steps would be to request within the new Perkins Proposal a way to reenergize the process of this new assessment tool. We want to be able to hopefully implement the process before summer of 2019 and train our faculty and lecturers how to do so. There is a cost to this new proposal, which we had applied for the “student tech fee” help, however they did not grant us the help. We are now going to embark on a Perkins Proposal which will hopefully help us implement the new process.

 On a separate note, and as we move closer to the ACF Accreditation Visit, we have learned that our UH Foundation has deemed they will no longer be able to cover professional classes. It seems that they will cover seminars, not classes to improve our subject area. In our accreditation, every year we are required by the ACF to continue our professional development through classes, seminars, and community service. Without the support of funds of our UH Foundation, we worry that the folks will not be willing or able to attend these classes due to costs are prohibitive. Even though in our fundraising and from our donor’s perspective, these funds are available and we have raised monies to do so. Hopefully we can find a resolution to these unfortunate developments.