Program Review Final Report
for
Culinary Technology
Submitted to
Dr. Amanda Lee, Vice President of Instruction
by
Program Review Committee Chair:
Pat Hogan, Dean of Vocational/Technical Education

Program Review Team:
Valerie Mason, Lead Instructor Culinary
John Ward, Department Chair Public Services
Pat Hogan, Dean of Vocational/Technical Education
Amanda Lee, Vice President of Instruction
Kim Lawing, Vice President of Institutional Effectiveness
Duke Fire, Lead Instructor Film and Video Technology
Patrick Pittman, Director Career and Placement Services
Patsy Lackey, Administrative Assistant to the VP of Institutional Effectiveness

Signatures:
Lead Instructor: Valerie J. Mason
Department Chair:
Instructional Dean:
Program Review Final Report  
Culinary Technology  
Friday, April 8, 2011, 11:00 a.m.

I. List of Team Members

Valerie Mason, Lead Instructor Culinary  
John Ward, Department Chair Public Services  
Pat Hogan, Dean of Vocational/Technical Education  
Amanda Lee, Vice President of Instruction  
Kim Lawing, Vice President of Institutional Effectiveness  
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II. Analysis of Results:

A. Strengths

Program enrollment is strong and growing with good diversity in both gender and ethnicity distribution in the program.

FTE is consistently rising as enrollment continues to grow.

There are two full-time and 6 part-time faculty teaching in the program. They all meet SACS credential guidelines and participate in professional development activities to remain current in their field.

The Advisory Committee is active, diverse and very supportive of the program.

Program provides excellent public relations opportunities for the college by showcasing CFCC with program events such as the annual Confections Showcase and the lunches and dinners prepared and served as part of the curriculum in “Our Place,” the culinary lab.

On the Graduating Student Opinion Survey, 70% of respondents indicated they were satisfied with the quality of the program. The remaining 30% either omitted the question or multi-marked the question on the survey.

On the Currently Enrolled Student Survey, 100% of respondents indicated they are satisfied with the quality of instruction and the overall program.
The Graduate Employment Survey indicated the employment rate is high, with good starting salaries for the graduates.

Employers who responded to the Employer Survey indicated they are satisfied with the quality of work of graduates.

Most of the program objectives in Strategic Planning on Line (SPOL) are student learning outcomes.

The program curriculum was revised in 2010 and is in accordance with the North Carolina Community College Standards.

The program offers the opportunity for an Associate in Science degree or a 17 hour certificate.

Facilities are adequate for the program and equipment is up to date.

B. Weaknesses

The graduation rate is low in comparison to enrollment numbers.

C. Opportunities

The purpose of SPOL is to write objectives for improvements in your area to better the college using assessments to measure the success of the improvement and then reporting the results at the end of the year for continuous improvement in the program.

Work with the Registrar’s office in obtaining a graduate readiness report to use when advising students to try and increase the graduation rate.

Threats

The Culinary program shares the kitchen and dining room labs with the Hotel Restaurant Management program thus limiting the growth of the program because lab space time is limited.

The curriculum was revised in 2010. The new curriculum will need to be monitored to see how it affects students working on a schedule.

III. Committee Recommendations

The team recommended that the college:

Continue program with recommendations.
Explore ways to increase the graduation rate such as encouraging students to apply for a certificate when they have completed the required number of hours and work with the Registrar’s office to obtain a graduate readiness report to use when advising students.

Continue to strive to write objectives in SPOL that will show continuous improvement in the program.
Implement plans to mitigate the threat of overseeing the schedule changes made to the curriculum and make adjustments to the schedules as needed.

Review again in five years.

Responses to Recommendations:

- The above first recommendation will be tested this spring semester, after advising has begun. Instructors have been apprised of the need to encourage students to file for the intent to graduate for the certificate. Results will not be finalized until the fall, after information is obtained from the Registrar’s office.
- Continuous improvement objectives are a work in progress.
- Schedule changes due to implementation of CIP changes have gone o.k. so far. Minor changes, no real problems at this time.