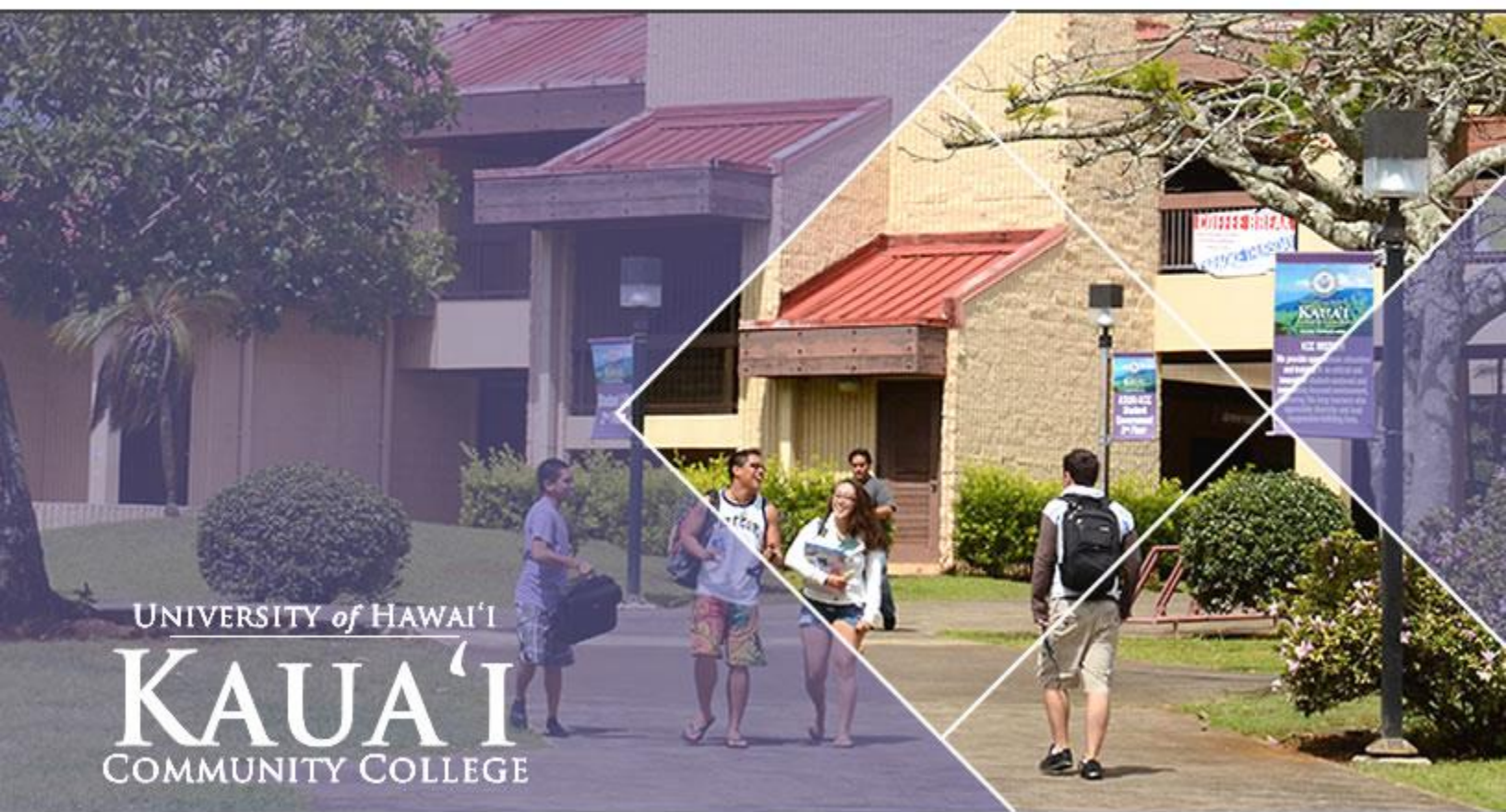


ANNUAL
REPORT OF PROGRAM DATA
2023



UNIVERSITY of HAWAI'I
KAUA'I
COMMUNITY COLLEGE



2023 Annual Report of Program Data

<<Culinary Arts>>

1. Program or Unit Mission

[Program or Unit Mission or Purpose Statement

Utilizing the island's beauty and abundant agricultural potential, Kauai Community College's Culinary Institute of the Pacific provides open-access education and training in a high-quality, ethical, caring, innovative, student-centered, and community-focused environment. The Culinary program curriculum promotes an appreciation for diversity and builds the characteristics for lifelong learning while offering cultural, historical, and contemporary culinary training that prepares graduates to lead responsible, fulfilling, and successful lives as gainfully employed culinary professionals"

2. Program Student Learning Outcomes or Unit/Service Outcomes

[PSLO 1 Communicate with guests, co-workers, and supervisors by using oral, written, and nonverbal skills required in food services operations.

Assessed During this APRU Cycle (Y or N) -

Findings -Met benchmark of 70% or higher

Improvements Implemented -None

Next Assessment Date -2023

PSLO 2 Demonstrate reasoning and decision-making skills that reflect critical thinking (problemsolving, creative thinking, quantitative reasoning, application, and resource management) and the current state of culinary arts/science.

Assessed During this APRU Cycle (Y or N) -

Findings -Met benchmark of 70% or higher

Improvements Implemented -Implemented new Culinary Math course, CULN 100 to start Spring 2021. This course is designed as a technical math mirrored after the Culinary math taught at UH Maui college.

Next Assessment Date -2023

PSLO 3 Use print materials, personal communications, observations, and electronic media efficiently and ethically to locate, retrieve, evaluate, organize, and present information needed to meet educational, personal, and professional objectives.

Assessed During this APRU Cycle (Y or N) -

Findings -Met benchmark of 70% or higher

Improvements Implemented -None

Next Assessment Date – 2023

PSLO 4 Apply work ethics, attitudes, and professional codes of conduct in the workplace with guests and with members of the culinary team including co-workers and supervisors.

Assessed During this APRU Cycle (Y or N) -

Findings -Met benchmark of 70% or higher

Improvements Implemented -None

Next Assessment Date -2023

PSLO 5 Demonstrate commitment to culinary arts and food service practices through professional behaviors that meet industry standards

Assessed During this APRU Cycle (Y or N) -

Findings -Met benchmark of 70% or higher

Improvements Implemented -None

Next Assessment Date – 2023

3. Analysis of the Program/Unit

Demand Indicators

Demand is healthy. The Demand Indicator shows 368 new positions and replacement county positions, up from 363 in Program Year 21-22 and also down from 417 in Program Year 20-21. Although these results declined slightly, the number of positions far outnumber graduates. Thus, student placement is high. This is important for graduates seeking employment in the culinary field upon graduation. Perhaps because demand is high, there are not enough graduates to fill the demand. Number of Majors declined by 1 in the current year to 18 from 19 in 2021-2022 and in 2020-2021. Since the Pandemic the economy in recent years has not follow the same trends. There was Higher demand for workers in the culinary industry due to many workers that were changing careers or taking advantage of other opportunities, this trend still persist. This is a different trend-

when the economy is strong, especially when the tourism market is strong in Hawaii, enrollment drops. However, since the pandemic it has turned out to be a wait and see. When the economy dips, student enrollment increases however not in this case. Only in the past year were we able to state up again working with high schools through a mentoring program sponsored by HCEF (High School Chef's Mentorship Program) in the Culinary Academy will continue to help promote the program. Guest speakers as well as demonstrations create engaging experiences for students. Also, additional marketing efforts with Culinary graduates producing videos of their accomplishments will be shared with High Schools on the Island. The full-time students has increased by 15 percentage points while part-time students decreased by 15 percent. Due to the program's cohort approach, most students are full-time. Part-timers are enrolled in the program's Certificate of Competence pathway, which we are currently unable to support due to faculty staffing. This speaks to a program strength of having students grouped into cohorts.

Efficiency Indicators

The program Efficiency Indicator score Needs Attention. The average class size over the past years has been 9 (AY 2023), 9 (AY 2022), and 9 (AY 2021). Like other programs that have courses that build upon each other throughout the curriculum, attrition occurs and available seats cannot be filled because students must meet course prerequisites, which can only be earned through successful CULN course completion. Hence, the fill rate of our program and average class size appear low when compared to other academic programs across campus. Fill rate results show 50% in 2020-2021, 56.1% in 2021-2022, and 44.1% in 2022-2023. In the current year, enrollment was affected by the pandemic trends and the high needs for workers in the industry. Another factor contributing to the needs attention scoring is the number of low-enrolled courses. The Culinary Arts program may admit a maximum of 20 students every fall however, only enrolled 11. With the program's design as a cohort model, all of the CULN lecture classes have a maximum class size of 20 students. As a result, courses sometimes fall below 10 students due to attrition. Additionally, some students exit the program prior to AAS attainment because their academic goal was a certificate of competency or achievement, which are sufficient for gainful employment, especially in the current market.

Effectiveness Indicators

Effectiveness indicators for the culinary arts program are Healthy. The indicator is Progressing because the number of completions went up slightly. Fall-Spring persistence are Healthy. The past three years was fair (Equivalent C or Higher), has gone from 88% in 2020-2021, to 98% in 2021-2022, and currently at 96% completion rate in 2022-2023. Instructional faculty provide nurturing support and counseling to students-- helping them believe they can achieve their goals to reach higher standards. Faculty also mentor students one-to-one throughout the program and practice an open-door policy and collaboratively develop skills to successfully apply in industry. Breaking out of their comfort zones is an approach used to ensure students acquire passion and belief that they can accomplish goals and work at a higher standard. Additionally, we continue to participate in the multiple hands-on events that involve well-known chefs at large events such as the PBRF Paina event and the HLTA Charity Walk, Waipa Eat the Invasive Event, 3 Events for HFWF, and Collaborating with Sheraton Poipu Food and Beverage. Students are exposed to a multitude of network opportunities with chefs and restaurateurs as well as companies that work in the culinary industry. However, opportunities have not been reinstated at this time for student competitions, and

Culinary Journey for graduating students off island visits to culinary-related vendor trade shows, restaurants, bakeries, airline caterers, ethnic food markets, and a fine dining experience in the recent years. Hopefully for the class of 2023 the opportunity will arise. Lastly, the cohort model for this program successfully builds camaraderie, confidence, and the feeling of being a family. Skills along the way layers upon previously learned ones and transfers into the next set of classes. Persistence Fall to Spring results show 89% in AY 2021, 85% in AY 2022, and 84% in AY 2023. Some students did show fall-to-fall in this review period. (i.e. fall-to-2020-2021 was 54%, fall-to-fall 2021-2022 shows 57%, fall-to-fall 2022-2023 shows 58%). Students stopped out during the summer of the first year after completing certificates for work and family issues, and a couple students had to exit the program due to below grading scale of C or better.

To improve student persistence, the Culinary program continues to use a technical culinary math course to increase student success and completion, as well as working with Tina Castro and her team of tutors.

CULN 100, a technical culinary math (CULN 100) was offered from Spring 2020 and helps resolve the following issues:

- a) students not having necessary technical culinary-related math skills to complete the required competencies;
- b) ensuring the students take a college-level mathematics class to fulfill the graduation requirement; and
- c) allowing students to carry a full load.

Although Unduplicated Degrees/Certificates Awarded is fluctuating, 8 in AY 2021, 19 in AY 2022, and 18 in AY 2023, the current year's results represent a stability with majors (18 in AY 2023) completing degrees and certificates. We believe the reduction of degrees and certificates awarded is directly related to lower enrollment this past year. Also we believe reading completion could be improved if reading was geared more towards the culinary interest of the student. This suggestion has been expressed by culinary graduates in our annual Culinary Graduate Focus Group, held each year in May.

The Program is fully articulated with all UHCC Culinary programs. CULN numerical are aligned through articulation agreement. We also implemented a CULN Technical Math course, CULN 100, to improve student learning outcomes in culinary math.

The Certificate program is currently on hold due to lost of positions (4 instructors to just 2 instructors currently). Staffing of the cafeteria also plays a roll in our curriculum. With the cafeteria being closed courses like CULN 130 have to make changes in order to this Culinary production course.

Perkins Indicators

The program met its Perkins core indicators.

All Perkins indicators were met this year, though demand is very high in this industry as reflected in the Demand Indicators new & Replacement Positions County and State. Therefore, oftentimes students are offered jobs prior to graduation, which negatively could continue to impact persistence measures.

The Culinary Arts program was designed as a career ladder program with clear points of exit as well as a pathway to the Associate in Applied Science (AAS) degree. All culinary students complete the fall semester CULN courses (14 credit hours) that lead to a Certificate of Competence (CO) in Culinary Arts Food Prep. This initial certificate provides students with a better understanding and practice for an entry-level position as a prep cook in the culinary industry. In addition, students will also have an overview of various types of jobs that are available in the industry, good fundamentals of sanitation and food handling practices, and the understanding of basic cooking methods. Students are then eligible to apply for the Culinary Arts Certificate of Achievement (CA; 24 credit hours), which takes an additional semester (spring) to complete. This certificate provides students with the basic fundamental skills for an entry level position in either front-of-the-house or back-of-the-house careers in the culinary industry with skills in customer service, baking, and cooking. Successful completers may then apply for the Certificate of Achievement in Advanced Culinary Arts, which is two semesters in length and a total of 32 credit hours. This advanced certificate provides students with knowledge and skills to progress into a management or chef position in the culinary industry. Students will learn the fundamentals of managing a restaurant. Completers of the advanced certificate will be able to earn their AAS degree after successfully completing a college-level English and Math course. Earning an AAS degree not only provides the graduate baccalaureate transfer options, but also career advancement opportunities within the culinary field.

4. Action Plan

Perkins Indicators Action Plan

Hire Two

New Instructor-

- **Anticipated Goal** -Fulfill the needs of the program and campus and reduce overload.
- **Actual Outcome** -TBD

Preventive Maintenance for all Refrigeration Units and Drain Maintenance

- **Anticipated Goal** -Support all CULN courses and to meet the sanitation guidelines.
- **Actual Outcome** -TBD

25 Percent increase to Zero Based Budget

- **Anticipated Goal** -Support all CULN courses, possible reopening of the Cafeteria and to meet the sanitation guidelines.
- **Actual Outcome** -TBD

Replace All Refrigeration Units The Walk in Shell/Box, Compressors, Condensers, Evaporators, and replacing all piping connecting all components.

- **Anticipated Goal** -Support all CULN courses and to meet the sanitation guidelines and reduce possible hazard
- **Actual Outcome** -TBD

5. Resource Implications

Program Goal #1 –

PSLOs 1,2,3,4,5

Resource Requested – Replacement for 3 retiring faculty, 1 retired in 2019

Cost and Vendor – \$165,000-\$180,000 annual w/ increases per CBA for 3

Faculty Annual Recurring Cost – Dependent upon UHPA/ BOR CBA

Useful Life of Resource – 10-20 years

Person(s) Responsible and Collaborators – PC's/Div. Chair/VCAA

Timeline – 2024

Program Goal #2 -Operational

Resource Requested -25 Percent increase to Zero Based Budget

Cost and Vendor – Approximately \$68,000

Annual Recurring Cost -0

Useful Life of Resource -10+years

Person(s) Responsible and Collaborators -PC/Div. Chair/VCAS

Timeline – 2024

Program Goal #3 - Operational

Resource Requested - Preventive Maintenance for all Refrigeration Units and Drain Maintenance

Cost and Vendor -Quotes pending

Annual Recurring Cost -Standard R&M

Useful Life of Resource - bi-Annually

Responsible and Collaborators -PC/Div. Chair/VCAS

Timeline -2023

Program Goal #4 -Operational

Resource Requested – Replace all Fine Dining refrigeration units. The walk in shell/box, compressors, condensers, evaporators, stands and replacing all piping connecting all components.

Cost and Vendor -\$ Quote pending research

Useful Life of Resource -Annually Person(s)

Responsible and Collaborators -PC/Div. Chair/VCAS

Timeline -2023

2023 Kaua'i Community College ARPD
Program: Culinary Arts

I am NOT requesting additional resources for my program/unit.