2022 INSTRUCTIONAL ANNUAL PROGRAM PLANNING WORKSHEET

CURRENT YEAR: 2021-2022   PROGRAM: CULINARY ARTS
CLUSTER: HAWK   LAST YEAR CPPR COMPLETED: 2022
NEXT SCHEDULED CPPR: 2022-2023   CURRENT DATE: SPRING 2022

The Annual Program Planning Worksheet (APPW) is the process for:
- reviewing, analyzing and assessing programs on an annual basis
- documenting relevant program changes, trends, and plans for the upcoming year
- identifying program needs, if any, that will become part of the program's resource plan
- highlighting specific program accomplishments and updates since last year's APPW
- tracking progress on a Program Sustainability Plan if established previously

Note: Degrees and/or certificates for the *same* program *may be consolidated* into one APPW.

This APPW encompasses the following degrees and/or certificates:

Culinary Arts Foundation Certificate of Specialization, Culinary Arts Studies Certificate of Achievement, Culinary Arts & Hospitality

GENERAL PROGRAM UPDATE

Describe significant changes, if any, to program mission, purpose or direction. *If there are not any, indicate: NONE.*

> The Division was granted a new Full-time Nutrition/Culinary Arts position, that began Fall 2021. The FTTT faculty in this position leads the culinary arts department. The Nutrition Department partnered with the Ag Plant Science department at Cuesta College and created a new certificate, Plant-based Sustainable Nutrition, Agriculture, and Culinary Arts which began Fall, 2021, this includes a new class, CUL 249 Plant-Based Nutrition. The Nutrition and Culinary Arts Department partnered with Chef Ann Foundation and received a grant for an apprenticeship program for healthful scratch cooking for k-12 schools. During the 2020/2021 academic year, the California Men's Colony (CMC) program was put on hold in Fall and Spring, due to state mandated Covid closures. The culinary program cannot be taught in a correspondence modality. During a normal academic year, the CMC program typically awards upwards of 40-50 inmates/year with a Culinary Arts Foundation Certificate. The CMC program resumed in Summer 2021 with a cap of 10 students - each of whom graduated the summer program and achieved their certificate. Our dual enrollment program saw a marked decrease in student enrollment due to effects of Covid on the local high school programs. All culinary classes were moved to an online format in compliance with Cuesta College

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mandates, no classes or sections were canceled. We were unable to hold face-to-face labs at the California Conservation Corps (CCC). We continue to offer the Culinary Arts Foundations Certificate of Specialization, Culinary Arts Studies Certificate of Achievement, as well as an AS in Culinary/Hospitality. The culinary program is very important to our community because it teaches students the necessary skills and work experience to be hired in one of the fastest growing job markets, food service. Food service facilities in San Luis Obispo County have continued to reach out to the culinary arts department, seeking trained students to join their workforce.

PROGRAM SUSTAINABILITY PLAN UPDATE

Was a Program Sustainability Plan established in your program's most recent Comprehensive Program Plan and Review?

> Yes ☐ If yes, please complete the Program Sustainability Plan Progress Report below.
>
> No ☒ If no, you do not need to complete a Progress Report.

If you selected yes, please complete the Program Sustainability Plan Progress Report below after you complete the Data Analysis section. That data collection and analysis will help you to update, if necessary, your Program Sustainability Plan.
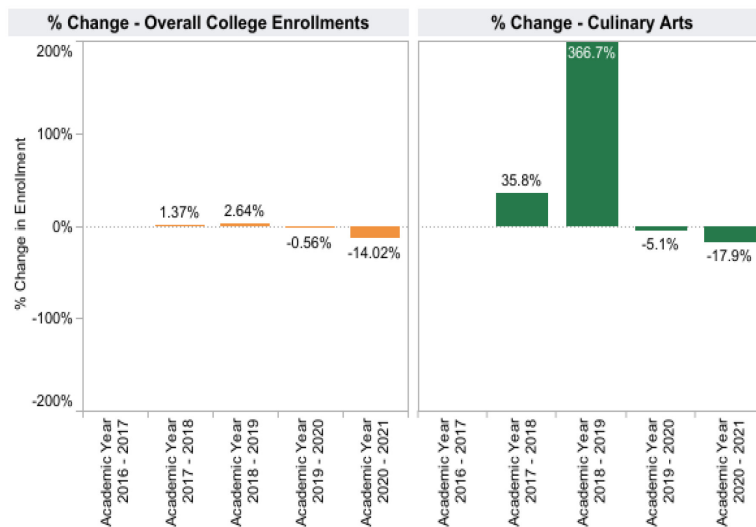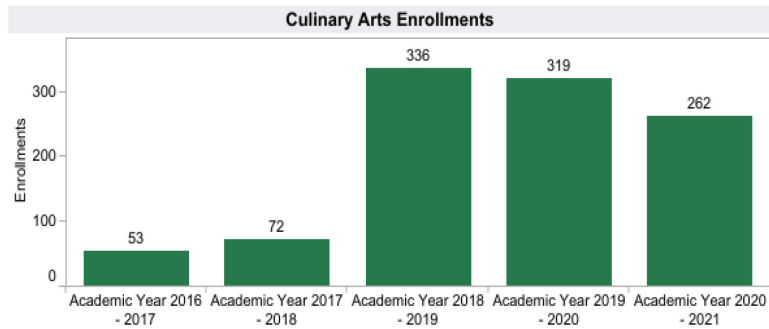
DATA ANALYSIS AND PROGRAM-SPECIFIC MEASUREMENTS

Your responses to the prompts for the data elements below should be for the entire program. If this APPW is for multiple degrees and/or certificates, then you MAY want to comment on each degree and/or certificate or discuss them holistically for the entire program being sure to highlight relevant trends for particular degrees and/or certificates if necessary. Responses in this document need only reference the most recent year's available data.

[General Enrollment (Insert Aggregated Data Chart)](#)

SLOCCCD Program Review Data - Enrollment

Department:	Course:	Dual Enrollment:	Prison:
Culinary Arts	All	All	Not CMC:Prison

Culinary Arts Enrollments

Academic Year	Enrollments
Academic Year 2016 - 2017	53
Academic Year 2017 - 2018	72
Academic Year 2018 - 2019	336
Academic Year 2019 - 2020	319
Academic Year 2020 - 2021	262

% Change - Overall College Enrollments

Academic Year	% Change
Academic Year 2016 - 2017	
Academic Year 2017 - 2018	1.37%
Academic Year 2018 - 2019	2.64%
Academic Year 2019 - 2020	-0.56%
Academic Year 2020 - 2021	-14.02%

% Change - Culinary Arts

| Academic Year	% Change
Academic Year 2016 - 2017	
Academic Year 2017 - 2018	35.8%
Academic Year 2018 - 2019	366.7%
Academic Year 2019 - 2020	-5.1%
Academic Year 2020 - 2021	-17.9%

Enrollment: Duplicated count of students who completed greater than 0 units in positive attendance courses or were present on census for all other accounting methods.

During the 2019-2020 school year, Culinary Arts enrollment remained fairly high with only a decrease of 19 students during the Covid 19 pandemic. During the 2020-2021 academic year enrolment dropped by a further 57 students. This drop was consistent with the overall decrease in college enrollment due to Covid. This number also reflects our low levels of dual enrolment participation among local high school students and temporary loss of the CMC program during Fall 2021 and Spring 2022. We also believe that because most of the culinary classes are lab based, students found it potentially difficult to participate in culinary labs on their own due to high cost of food, fear of Covid exposure during grocery shopping, and lack of kitchen equipment. To address this, the culinary teachers worked hard to modify the curriculum to incorporate less expensive ingredients and need for little culinary equipment.

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General Student Demand (Fill Rate) (Insert Aggregated Data Chart)

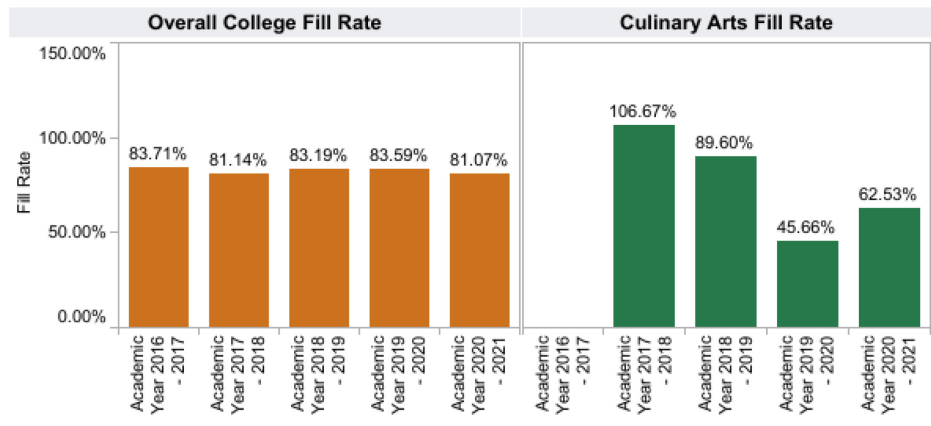### SLOCCCD Program Review Data - Student Demand (Fill Rate)

Department:	Course:	Dual Enrollment:	Prison
Culinary Arts	All	All	Not CMC:Prison
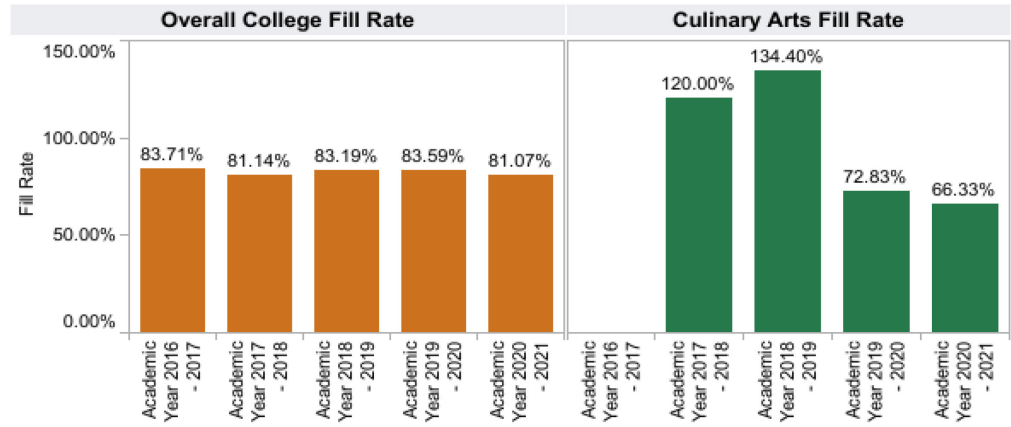
Fill Rate: The ratio of enrollments to class limits. Cross listed class limits are adjusted appropriately. Also, courses with zero class limits are excluded from this measure.

SLOCCCD Program Review Data - Student Demand (Fill Rate)

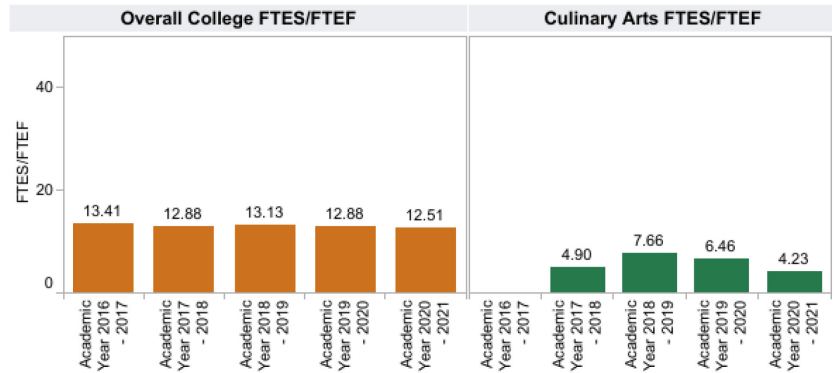| Department:	Course:	Dual Enrollment:	Prison
Culinary Arts	All	Not Dual Enrollment	Not CMC:Prison

Fill Rate: The ratio of enrollments to class limits. Cross listed class limits are adjusted appropriately. Also, courses with zero class limits are excluded from this measure.

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The culinary class fill rate decreased from ~73% in 2019-2022, to ~66% in 2020-2021 when all student data is examined. However, if dual enrollment and the CMC are removed from the data, there is actually an increase in student fill rate from the previous year (~46% to ~63%).

[General Efficiency (FTES/FTEF) (Insert Aggregated Data Chart)](#)

SLOCCCD Program Review Data - Efficiency (FTES/FTEF)

Department:	Course:	Dual Enrollment:	Prison:
Culinary Arts	All	All	Not CMC:Prison

Overall College FTES/FTEF — 13.41, 12.88, 13.13, 12.88, 12.51 (Academic Year 2016-2017 through 2020-2021)

Culinary Arts FTES/FTEF — 4.90, 7.66, 6.46, 4.23 (Academic Year 2017-2018 through 2020-2021)

FTES/FTEF: The ratio of total FTES to Full-Time Equivalent Faculty
(SXD4 Total-Hours/17.5)/XE03 FACULTY-ASSIGNMENT-FTE)

SLOCCCD Program Review Data - Efficiency (FTES/FTEF)

Department:	Course:	Dual Enrollment:	Prison:
Culinary Arts	All	Not Dual Enrollment	Not CMC:Prison

Overall College FTES/FTEF — 13.41, 12.88, 13.13, 12.88, 12.51 (Academic Year 2016-2017 through 2020-2021)

Culinary Arts FTES/FTEF — 13.54, 13.68, 8.00, 12.42 (Academic Year 2017-2018 through 2020-2021)

FTES/FTEF: The ratio of total FTES to Full-Time Equivalent Faculty
(SXD4 Total-Hours/17.5)/XE03 FACULTY-ASSIGNMENT-FTE)

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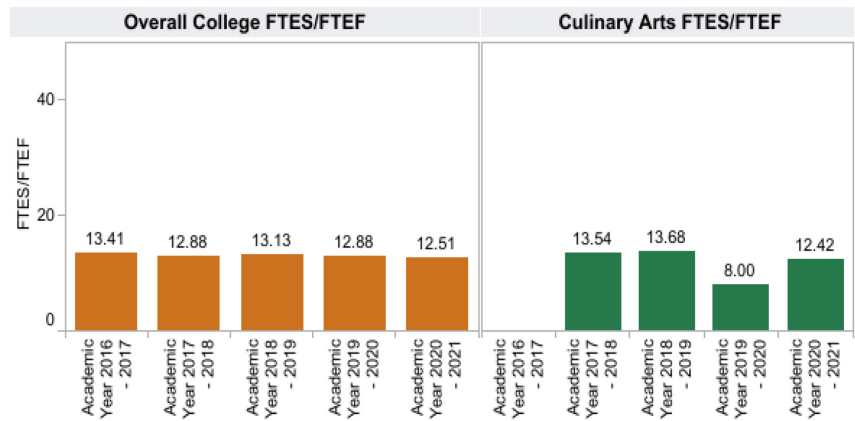
Looking at overall numbers, it appears that our efficiency rate declined from 6.46 to 4.23 However, we had very little participation in our dual enrollment program and a temporary hold on the CMC program, which led to a decrease in overall student enrollment. Therefore, without dual enrollment and CMC taken into data account, our efficacy rate increased from 8 to 12.4 during 2020-2021.
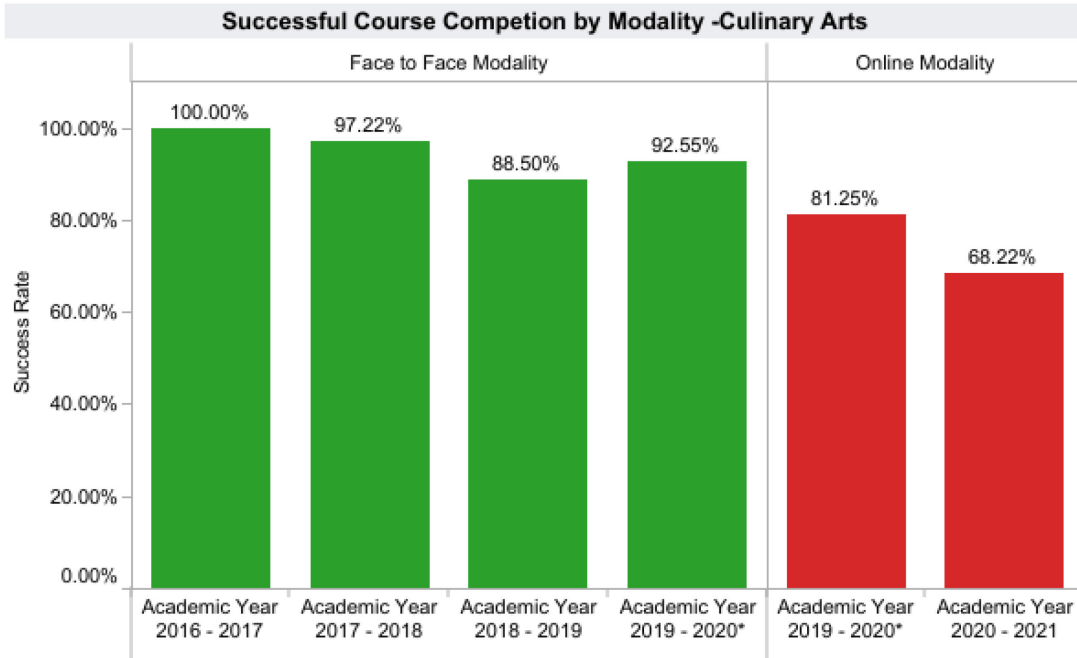
Student Success—Course Completion by Modality (Insert Data Chart)

SLOCCCD Program Review Data: Successful Course Completion

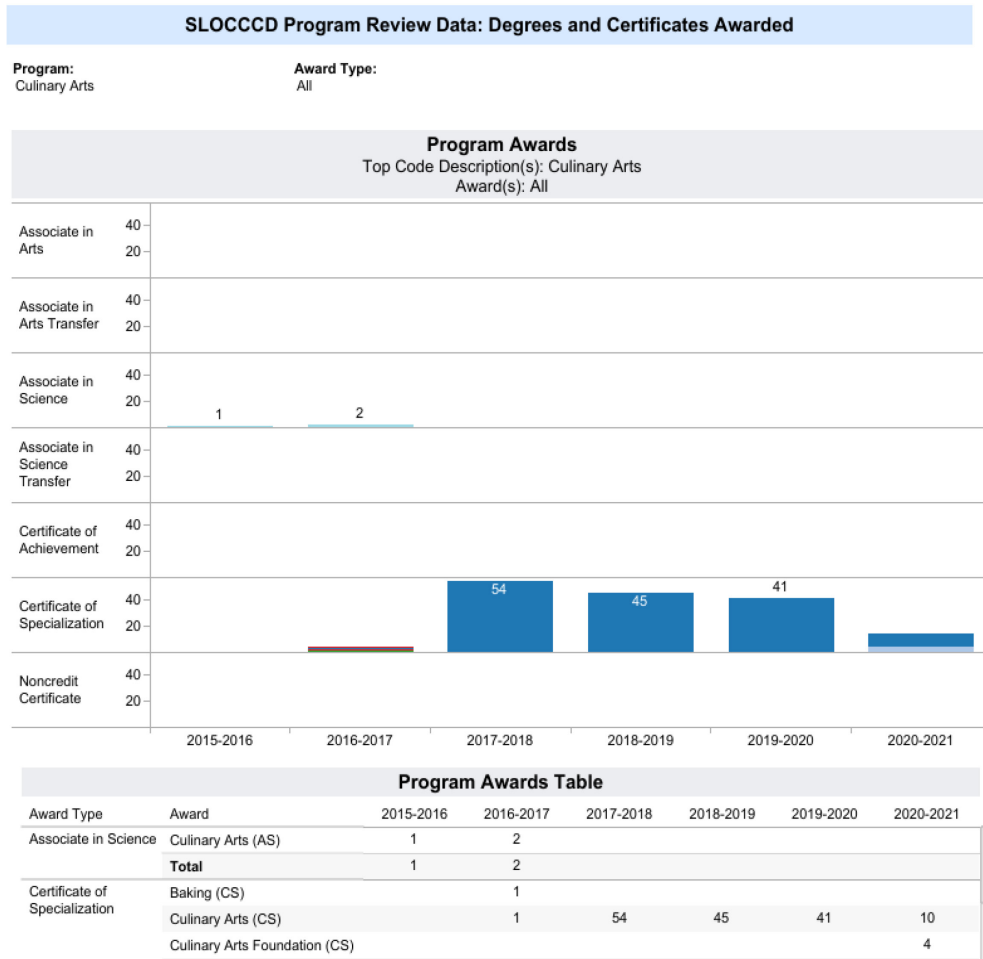| Select Department:	Course:	Legend:
Culinary Arts	All	🟩 Face to Face Modality
		🟥 Online Modality

Successful Course Competion by Modality -Culinary Arts

		Academic Year 2016 - 2017	Academic Year 2017 - 2018	Academic Year 2018 - 2019	Academic Year 2019 - 2020*	Academic Year 2020 - 2021
Face to Face Modality	Department Success Rate	100.00%	97.22%	88.50%	92.55%	
	Total Department Enrollments	53.0	256.0	463.0	535.0	
Online Modality	Department Success Rate				81.25%	68.22%
	Total Department Enrollments				18.0	262.0

Successful Course Competion by Modality Table - Culinary Arts

During the 2020-2021 academic year, all culinary courses went to a distance education/online

format. Historically students have had more success in the face-to-face format as opposed to online, as evidenced by the 2019-2020 academic year data. The face-to-face modality (93%) has typically produced more success in the Culinary department than the DE modality (81%), but may be even more pronounced this past year because of many the students taking online classes, who would prefer a face-to-face lecture and laboratory course.

[Degrees and Certificates Awarded (Insert Data Chart)](#)

Insert the data chart and explain observed differences between the program and the college.

SLOCCCD Program Review Data: Degrees and Certificates Awarded

Program: Culinary Arts
Award Type: All

Program Awards
Top Code Description(s): Culinary Arts
Award(s): All

Program Awards Table

Award Type	Award	2015-2016	2016-2017	2017-2018	2018-2019	2019-2020	2020-2021
Associate in Science	Culinary Arts (AS)	1	2				
	Total	1	2				
Certificate of Specialization	Baking (CS)		1				
	Culinary Arts (CS)		1	54	45	41	10
	Culinary Arts Foundation (CS)						4

Program Awards: The number of degress and certificates awarded by program type

We had a marked decrease in degrees and certificates awarded during the 2020-2021 academic year. This was due to the temporary loss of our CMC program, which has the potential to award ~50 certificates per year. We also likely had less students fulfilling the degree and certificate requirements due to the pandemic.

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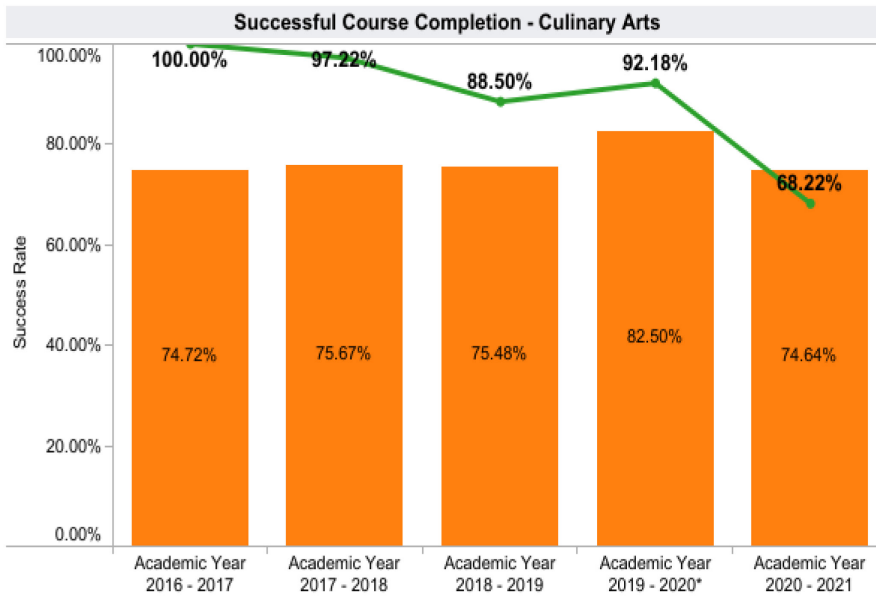[General Student Success – Course Completion (Insert Aggregated Data Chart)](#)

SLOCCCD Program Review Data: Successful Course Completion

Select Department:
Culinary Arts

TERM
All

COURSE
All

Measure Names
- ■ Department Success Rate
- ■ Overall College Success Rate

Successful Course Completion - Culinary Arts

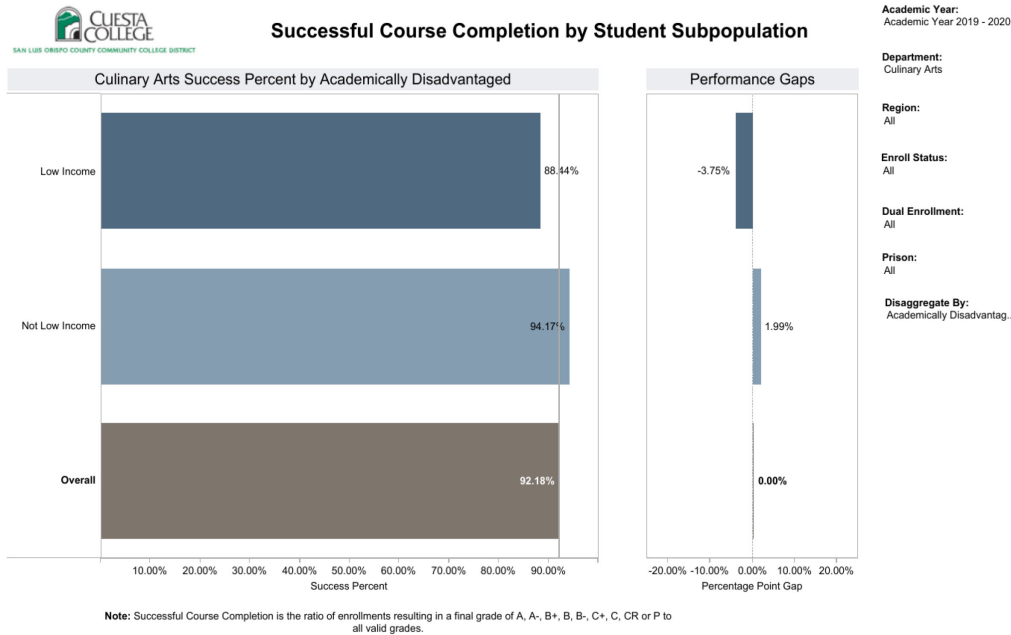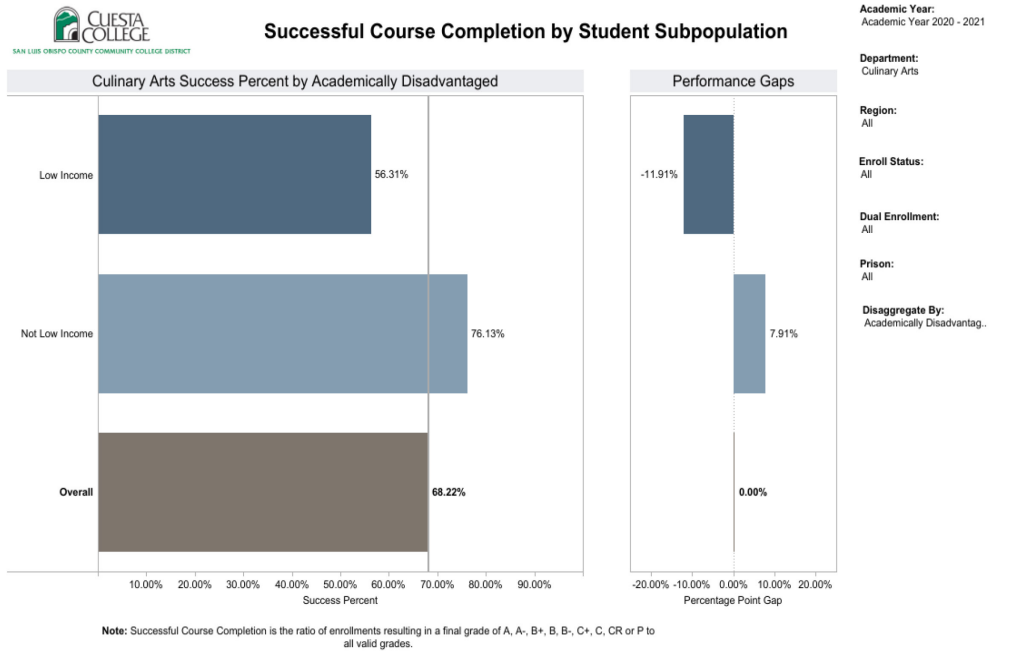|	Academic Year 2016 - 2017	Academic Year 2017 - 2018	Academic Year 2018 - 2019	Academic Year 2019 - 2020*	Academic Year 2020 - 2021
Department Success Rate	100.00%	97.22%	88.50%	92.18%	68.22%
Overall College Success Rate	74.72%	75.67%	75.48%	82.50%	74.64%

Culinary Arts Success Rate Table

	Academic Year 2016 - 2017	Academic Year 2017 - 2018	Academic Year 2018 - 2019	Academic Year 2019 - 2020*	Academic Year 2020 - 2021
Department Success..	100.00%	97.22%	88.50%	92.18%	68.22%
Total Enrollments	53	256	463	553	262

For 262 enrollments in the academic year of 2020-2021, the Culinary department had a Successful Course Completion of ~68%, approximately 7% below the college average of ~75%. The pandemic is still a factor in this result as is students completing the culinary labs at home

Successful Course Completion by Student Subpopulation

Academic Year:
Academic Year 2020 - 2021

Department:
Culinary Arts

Region:
All

Enroll Status:
All

Dual Enrollment:
All

Prison:
All

Disaggregate By:
Academically Disadvantag..

Culinary Arts Success Percent by Academically Disadvantaged

Low Income — 56.31%
Not Low Income — 76.13%
Overall — 68.22%

Performance Gaps

Low Income — -11.91%
Not Low Income — 7.91%
Overall — 0.00%

Note: Successful Course Completion is the ratio of enrollments resulting in a final grade of A, A-, B+, B, B-, C+, C, CR or P to all valid grades.

Successful Course Completion by Student Subpopulation

Academic Year:
Academic Year 2019 - 2020

Department:
Culinary Arts

Region:
All

Enroll Status:
All

Dual Enrollment:
All

Prison:
All

Disaggregate By:
Academically Disadvantag..

Culinary Arts Success Percent by Academically Disadvantaged

Low Income — 88.44%
Not Low Income — 94.17%
Overall — 92.18%

Performance Gaps

Low Income — -3.75%
Not Low Income — 1.99%
Overall — 0.00%

Note: Successful Course Completion is the ratio of enrollments resulting in a final grade of A, A-, B+, B, B-, C+, C, CR or P to all valid grades.
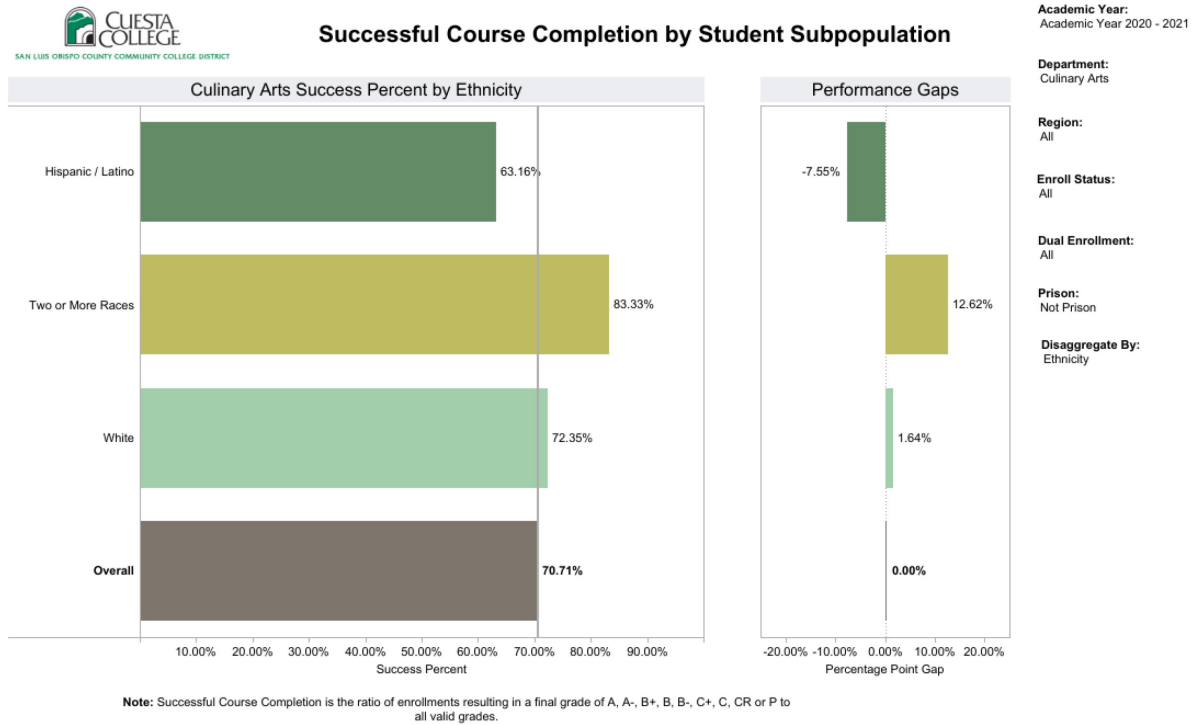
When looking at the data for the 2020-2021 academic year, our department has an achievement gap in low-income students of ~12% (still below the overall college low-income student performance gap of ~14%). This is due to the loss of our CMC program. When looking

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at historical data from the 2019-2020 school year, which includes CMC data, there is a much smaller low-income achievement gap (~4%).

The following graphs show disaggregated student success data. Although there are few significant gaps, the information is still worth noting and discussing as a department.

Successful Course Completion is the ratio of enrollments resulting in a final grade of A, A-, B+, B, B-, C+, C, CR or P to all valid grades.

San Luis Obispo County Community College District
Instructional Annual Program Planning Worksheet
Approved by Academic Senate April 28, 2017 Document to be Used for Submission Spring, March 7, 2022

Successful Course Completion by Student Subpopulation

Culinary Arts Success Percent by Veteran

Subpopulation	Success Percent
Not Veteran	69.23%
Unknown/Unreported	68.03%
Overall	68.09%

Performance Gaps

Subpopulation	Percentage Point Gap
Not Veteran	1.14%
Unknown/Unreported	-0.06%
Overall	0.00%

Academic Year:
Academic Year 2020 - 2021

Department:
Culinary Arts

Region:
All

Enroll Status:
All

Dual Enrollment:
All

Prison:
Not Prison

Disaggregate By:
Veteran
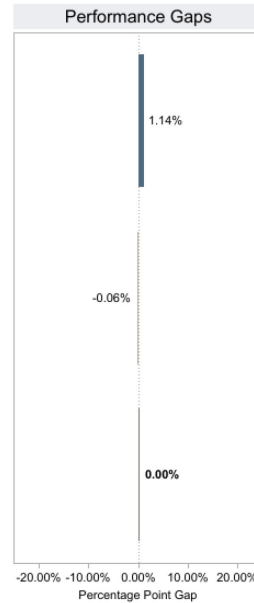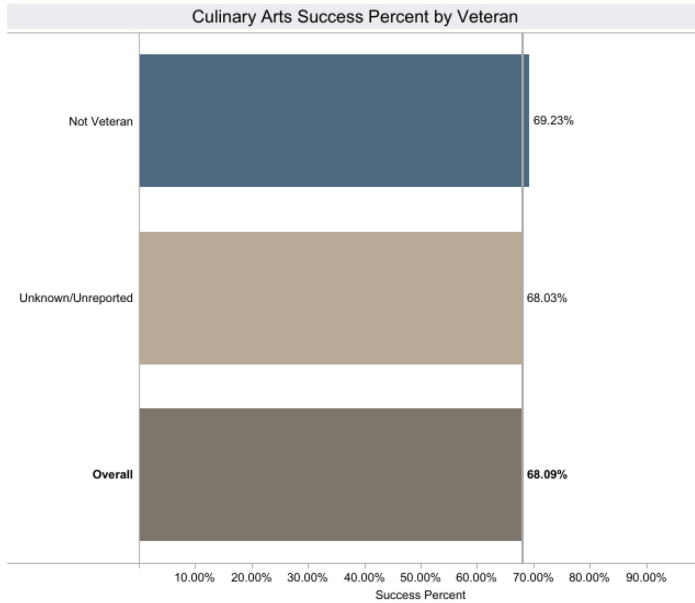
Note: Successful Course Completion is the ratio of enrollments resulting in a final grade of A, A-, B+, B, B-, C+, C, CR or P to all valid grades.

Successful Course Completion by Student Subpopulation

Culinary Arts Success Percent by Promise

Subpopulation	Success Percent
Not Promise	68.63%
Promise	66.67%
Overall	68.22%

Performance Gaps

Subpopulation	Percentage Point Gap
Not Promise	0.41%
Promise	-1.55%
Overall	0.00%

Academic Year:
Academic Year 2020 - 2021

Department:
Culinary Arts

Region:
All

Enroll Status:
All

Dual Enrollment:
All

Prison:
Not Prison

Disaggregate By:
Promise
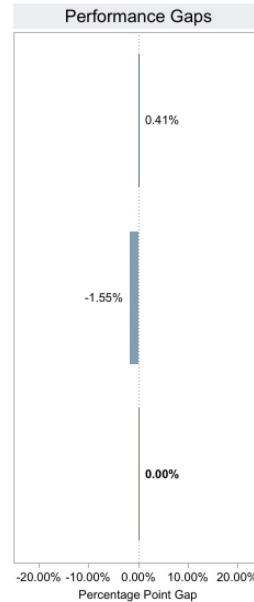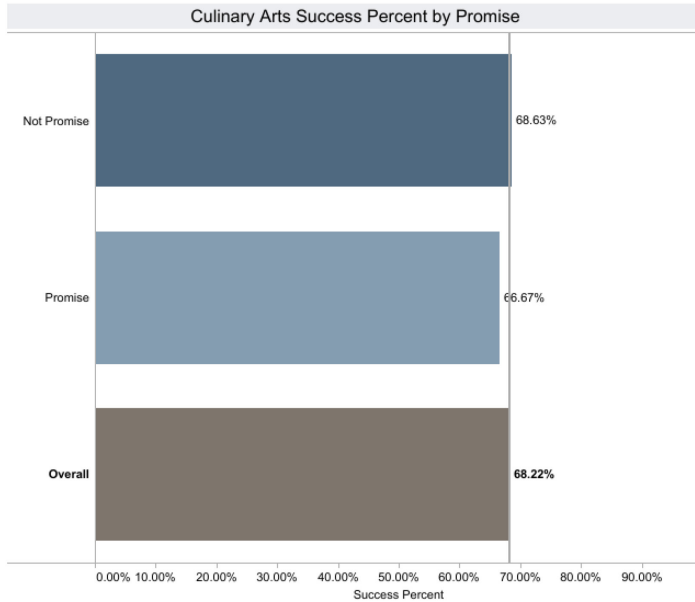
Note: Successful Course Completion is the ratio of enrollments resulting in a final grade of A, A-, B+, B, B-, C+, C, CR or P to all valid grades.

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Provide and comment on any other data that is relevant to your program such as state or national certification/licensure exam results, employment data, etc. If necessary, describe origin and/or data collection methods used.

- CUL 215, Food Safety and Sanitation awards a ServSafe Manager certificate upon completion of the class and a passing rate of 75% or higher for the national exam.
- CUL 215 at CMC, offers two certificates, ServSafe Manager and a Food Handler.

PROGRAM OUTCOMES ASSESSMENT CHECKLIST AND NARRATIVE

CHECKLIST:
☒ SLO assessment cycle calendar is up to date.
☒ All courses scheduled for assessment have been assessed in eLumen.
☐ Program Sustainability Plan progress report completed (if applicable).

NARRATIVE:
Briefly describe program changes, if any, which have been implemented in the previous year as a direct result of the Program or Student Services Learning Outcomes Assessment. *If no program changes have been made as results of Program or Student Services Learning Outcomes Assessment, indicate: NONE.* **NONE**

PROGRAM PLANNING / FORECASTING FOR THE NEXT ACADEMIC YEAR

Briefly describe any program plans for the upcoming academic year. These may include but are not limited to the following: *(Note: you do not need to respond to each of the items below). If there are no forecasted plans for the program, for the upcoming year, indicate: NONE.*

A. New or modified plans for achieving program-learning outcomes - **NONE**
B. Anticipated changes in curriculum, scheduling or delivery modality
  - The culinary program will remain flexible during Covid-19, offering a myriad of class formats, including 100% online, hyflex, hybrid, and phasing in face-to-face modalities as appropriate (adhering to CDC safety guidelines).
  - The culinary department is developing a new partnership with the Chef Ann Foundation, offering paid pre-apprenticeships providing students with the education and hands-on experience needed to operate a "scratch cooking" K-12 school meal program for the SLCUSD. This includes work experience credits,

compensation, and potentially new food service courses and certificates as well as ultimately local job placement.

- Dual enrollment will commence with participation at four local high schools, and possibly adding on SLO High School.
- The California Men's Colony program resumed in Summer 2021, providing inmates with skills needed to work in the food industry upon release.
- The culinary work experience program, CUL 252, will commence in Spring, 2021.
- The new CUL 249 class, Plant-based Cuisine has worked well as a 100% online class, with positive student feedback.
- New AS degree for CUL/Hospitality started Fall 2021.

C.   Levels, delivery or types of services
- Gardening beds are to be placed at the CCC, CMC, and SLO Cuesta College Campus.

D.   Facilities changes
- Community culinary partnerships will resume including holding culinary cooking labs at the California Conservation Corps.
- Plans for a new Nutrition, Culinary Arts, Hospitality building.
- The Culinary Department is in the process of creating a new work experience course with Restorative Partners, utilizing their new Bridge Cafe for hands-on learning.

E.   Staffing projections
- Full-time CUL/NUTR instructor faculty started in August, 2021.

F.   Other

- Plant-Based Sustainable Nutrition, Agriculture, and Culinary Arts Certificate of Specialization, launched in Fall 2021

This section only needs to be completed if a program has an existing Program Sustainability Plan. Indicate whether objectives established in your Program Sustainability Plan have been addressed or not, and if improvement targets have been met.

Area of Decline or Challenge	Identified Objective (Paste from PSP)	Planning Steps (Check all that apply)	Has the Improvement Target Been Met?
Enrollment		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one
Student Demand (Fill Rate)		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one
Efficiency (FTES/FTEF)		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one
Student Success – Course Completion		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one
Student Success — Course Modality		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one
Degrees and Certificates Awarded		☐ Identified ☐ Resources Allocated ☐ Implemented	Select one

If Program Sustainability Plan is still necessary, provide a brief description of how you plan to continue your PSP and update your PSP to remove any objectives that have been addressed and include any new objectives that are needed.