

CULINARY ARTS TACTICAL PLAN 2009-2012

I. BACKGROUND

A. INTRODUCTION

The Culinary Arts program provides students with numerous program options that allow them to match their educational pathways with their career goals. The Certificate of Completion (CC) programs in Culinary Arts, Pastry Arts and Dining Room Service options are designed to help students acquire technical skills that will qualify them for entry-level employment after one semester's training. The Certificate of Achievement (CA) in Culinary Arts program option is attained after three semesters and provides the student with the skills and knowledge required to pursue a journey worker Culinarian position within the industry. The college also offers the only Associate in Science (AS) degree in Culinary Arts within the State of Hawaii (other programs offer AAS degrees), with specializations available in Culinary Arts, Pastry Arts and Institutional Food Service. In 2007, the college added an Advanced Professional Certificate in Culinary Management to its program that articulates into a Bachelors of Applied Science (BAS) in Culinary Management at UH West Oahu. The strength of the Culinary and Patisserie Programs continues to be the reinforcement of theory through applied academics in active laboratory settings.

In 2009, a student team representing KCC Culinary Arts won the American Culinary Federation's National Student Culinary Competition, earning it the title of the "Best in the Nation".

VISION & VALUES

The Culinary Arts program of Kapi'olani Community College embraces the motto of the college, of "kulia i ka nu'u", or to strive for the highest in everything that it undertakes. In order to be the best that we can be, we have embarked upon a strategy of excellence that will guide us in all of our decisions and which is based upon the underlying concept that our beliefs are based upon these three key dimensions:

1. What can we be the best in the world at?

- a. We can be the best state-supported, nationally-certified, two-year culinary institution in the world that has a focus on the blending of Western and Asian/Pacific cuisines for global enjoyment.
2. What drives our economic engine?
 - a. Having quality cost-effective non-credit programs, efficient restaurant operations, the support of community and business partners, and the ability to obtain extramural funding all help to subsidize our credit programs in an atmosphere of declining state funding.
3. What are we deeply passionate about?
 - a. We are passionate about promoting healthy Hawai`ian cuisines and lifestyles; becoming a model of sustainable food service practices for the community; being an innovative and forward-looking organization that embraces new challenges; but most of all, we are passionate about preparing our students for leadership roles in both their profession and their communities..

PROGRAM GOALS

The major objective of the Culinary and Patisserie programs is to prepare students both technically and academically for careers in the culinary and hospitality industries. The program is concerned with both the student's acquisition of technical skills and knowledge and with their overall growth and development as individuals. The program endeavors to:

- expose students to the actual day-to-day world of the Culinary and Pastry Arts...
- acquaint students with a wide variety of equipment, techniques and technologies used in the industry.
- prepare students for job placement and career planning.
- provide opportunities for students wishing transfer to four-year college programs.
- provide a career ladder which provides career enhancement for Culinary and Pastry arts.

B. BRIEF HISTORY

The Food Service training program began in 1949 with a five-week class for waiters/waitresses, sponsored by the Territorial Department of Public Instruction. Classes were offered continuously, first at Palama Settlement facilities, then moving to the Ala Wai clubhouse building on Kapi`olani Boulevard. In 1957, classes in Commercial Cooking and

Purchasing were added, increasing the enrollment to 40 students with 3 instructors. The program was relocated to the KCC-Pensacola Campus in 1968, where 6 full-time instructors taught 90 to 100 program majors.

The Hotel Operations program (HOPER) at Kapi'olani Community College was established in 1971 as part of the Hotel and Restaurant program. In 1973 the program was moved to the Business Education division at KCC, and in 1991, was merged with the Food Service Education department to form the Department of Food Service and Hospitality Education (FSHE).

In August 1988 the Ohi'a building, the first of two buildings that housed the food service program was completed and two courses were conducted in this new building while the rest of the program remained on the Pensacola Campus. This 36,311 square foot facility, also known as the Campus Center Building, houses a student cafeteria and coffee shop both used as training kitchens for short order cookery and quantity food preparation. The building also includes a beginning food preparation lab and a demonstration kitchen and auditorium. This building was constructed at the cost of \$4.76 million.

In August 1990 the 'Ohelo Building, the second of the two buildings that housed the food service program was completed and at that time, the remaining program moved from the Pensacola Campus over to the Diamond Head Campus. This main food service instructional building with 32,400 square feet and includes intermediate and advanced food service training kitchens and laboratories, a fine dining restaurant and banquet facilities. Other special kitchens include the Asian Pacific kitchen, baking laboratory, a bakery outlet, confectionery kitchen, garden manger laboratory, meat and seafood laboratory and an advanced chefs training kitchen. Total construction costs were \$4.36 million.

In September, 1993, a curriculum proposal was submitted to propose changes in the Culinary Arts Program in order to meet American Culinary Federation Accreditation requirements and in 1994, the Certificate of Achievement in Culinary Arts program and the Associates of Science Degree in Culinary Arts and the Associates of Science Degree in Patisserie programs received a 5-year accreditation from the American Culinary Federation and in 2000, the accreditation was renewed for another seven years. At that time, there were 15 full-time faculty and 4 lecturers teaching 45 sections of 25 courses in Culinary Arts, Hotel Operations and Travel and Tourism programs.

Effective Fall 2000, the Food Service and Hospitality Education Department split into two departments to allow growth for both. As part of the campus reorganization, the non-credit counterparts of each became part of the respective departments. This has allowed the culinary arts department to expand the non-credit offerings from community, International, and industry continuing education programs to additional programs in contract training programs with military and industry organizations, and advanced professional development culinary programs. These added initiatives required the department to hire more faculty members bringing the culinary arts department to 20 FTE teaching 80 sections of 32 courses in culinary arts. Block scheduling was also initiated in Fall 2001 to allow students to complete their program of study in a timely manner, but due to a reduction in job opportunities within the food service industry caused by both the after effects of the 9/11 disaster on tourism and the recessionary economic climate of the United States and Japan, the enrollment declined sharply. All efforts to institute block scheduling were put on hold, and the additional faculty members that had been brought on-board were furloughed.

After the massive decline in enrollment due to the sharp decline in the Hawaii Hospitality segment, there was just as rapid of an economic recovery that also negatively impacted our enrollment. To fill the needs of the hospitality industry that was growing by leaps and bounds, students were being hired straight out of high school without having to obtain advanced culinary training. As the enrollment sank to a ten-year low of 327 majors in 2005, the department initiated strategies to grow its enrollment by focusing on increasing the quality of its programs and exploring new educational markets. In 2007 the American Culinary Federation Foundation renewed the Culinary Department's accreditation until the year 2012. On July 14, 2009, Team Hawaii, the department's student culinary team, won the American Culinary Federation's Student Team National Championship, bestowing upon them the title of the "best student culinary team in the nation".

C. CURRENT SITUATION – STRENGTHS THAT CAN BE BUILT ON, WEAKNESSES NEEDING IMPROVEMENT

- **Internal –**

- We will be putting in a request to our Office for Institutional Effectiveness to obtain data on the College's five effectiveness measures on a regular basis.

- For all its active classes, KCC Culinary is in full compliance with the five year curriculum review policy through 2013.
- In Spring 2010, KCC Culinary began the task of tracking the results of its practical exams, our primary means of assessing student learning outcomes. Strategies for improvement will be determined after studying the results
- **External –**
Specific external factors that will influence our planning include:
 - Economic and technological forces are causing American business and industry to retrain current employees and support the training of future employees with new skills and attitudes for a knowledge-intensive global economy. At the same time, deterioration in the global ecosystem requires heightened attention to ecological sustainability on campus and in the community. Opportunities for “greening” existing certificate and degree programs as well as service-learning and other student learning activities need to be pursued.
 - International, national and state governments expect continuous improvement in higher education’s preparation of students for 21st Century Careers, and competition and collaboration in a multicultural global environment.
 - In terms of purchasing power, Hawaii’s per capita income is approximately 75 percent of the U.S. average. In 2003, Hawaii ranked 43rd in the nation for growth in average pay; 47th in industrial diversification; 49th in home ownership; 50th in long-term employment growth, and 50th in involuntary part-time employment (2003 Development Report Card, Corporation for Enterprise Development). The alternative to losing highly educated Hawaii youth to the U.S. mainland is to develop the capacity of local business and enterprise to generate new, high-valued goods and services and higher-skilled jobs. The combination of an overall labor shortage, the “brain drain” of Hawaii’s better educated youth, and the increasing labor force participation by new immigrants, is expected to create an economic crisis within the next 5-10 years. Hawaii is not preparing enough of its people for higher-skilled jobs (nursing, health, education, hospitality, tourism, social work, others) in the current economy and in the knowledge-intensive science and technology economy it hopes to create.
 - For the state of Hawaii, six emerging growth sectors have been identified: a) Life Sciences/Biotechnology; b) Information Technology; c) Film and Digital Media; d) Dual-Use Technologies related to the Defense industry; e)

Diversified Agriculture; f) Technology integration in Hospitality and Tourism. Campuses need to integrate innovative curriculum, engaging pedagogies, and appropriate and advanced technologies for enhanced student learning.

- Increased enrollment in transfer, career, continuing education, and summer programs will generate additional tuition and fee revenue. In addition, increases in external fund-raising will need to supplement declining state general funds in the planning period, 2008-2015.

II. Mission Statement

The mission of Kapi'olani Community College's Culinary Program is to provide a quality education in the culinary and pastry arts with an emphasis on blending the classical techniques with the global influences of our unique geographic location. This mission is achieved through a progressive curriculum, operational excellence, multi-industry alliances and the promotion of lifelong learning.

The components of the KCC's Mission Statement that the Culinary Arts Department will help the College to achieve include:

- Strives to be the first choice for education and training for Hawai'i's people.
- Prepares students to meet rigorous employment and career standards by offering 21st century career programs.
- Leads locally, nationally and internationally in the development of integrated international education through global collaborations.
- Builds partnerships within the University and with other educational, governmental, business, and non-profit organizations to support improved learning from preschool through college and lifelong

III. Appropriate Strategic Outcomes (A=Hawaiian Attainment, B=Educational Capital, C=Grants Development, D=Workforce Development, E=Professional Development, F=Resource Stewardship).

KCC Culinary Arts Department's Strategic Outcome	Campus Code
Increase the enrollment, persistence and completion of our Culinary Arts majors	B
Attract external funding to support our health, wellness and childhood obesity projects	C
Utilizing innovative practices and in collaboration with the other higher education institutes, prepare students for high-skill / high-demand / high-pay occupations	D
Provide external funding that will subsidize faculty and staff efforts to improve their professional and teaching skills	E
Attract external funding to repair, maintain or renovate current facilities and to become a model for sustainable food service practices	F

IV. Tactical Plan Performance Measures

KCC Culinary Arts Department's Performance Measures	Campus Code
Increase the number of CULN majors by four percent per year through 2012	B1
Increase the Program Review's Persistence level of all CULN majors from Cautionary to Healthy levels of at least 75%	B4
Increase the Perkins IV Core Indicator 2P1 Completion from "Did Not Meet" status to "Met" status by 2012	B4
By 2012, increase by 100% the number of distance education and/or hybrid CULN/FSHE sections offered each year	B5
Obtain an additional \$15,000 per year in extramural grant funds to support our health and wellness initiatives	C1
Sign an articulation agreement with FSHN – UH Manoa for a BS Degree in Culinology by Fall 2012	D1
By 2012, matriculate the first cohort into the Bachelors of Applied Science Degree in Culinary Management	D1
Increase by 8% per year the number of CULN majors that complete their degrees by supporting courses that	D4

integrate technology in an innovative and knowledge-intensive manner such as Culinary Competition.	
Make at least \$15,000 per year in external funding available to CULN faculty and staff for professional development purposes	E1
By 2012, integrate assignments and opportunities leading to improved sustainability learning outcomes in 40% of our courses	F4
Obtain a minimum of \$25,000 per year in external funding that can be utilized to repair, maintain, renovate or improve existing facilities	F5

Strategies

Outcomes	Increase the number of CULN majors by four percent per year through 2012
Performance Measures	2009 Baseline – 354 2012 Goal - 398
Strategies	<ul style="list-style-type: none"> • Develop high quality marketing collateral for distribution to potential applicants • Subsidize visitation lunches for DOE Food Service students • Promote our success stories utilizing press releases and other free media
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review – Quantitative Indicator #3
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chair • Counselor • Apprenticeship Coordinator
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Coordinate efforts with Unit Dean, VCAA and VCSS • Coordinate marketing efforts with other CTE units • Collaboration with CELTT to produce marketing collateral for distribution to out-of-state inquiries
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee • Hawaii DOE Food Service programs • UH Foundation

<p>Resources (human, physical, fiscal, technology) required to implement strategies.</p> <p>Please check appropriate funding sources</p> <p><input checked="" type="checkbox"/> General (existing)</p> <p><input type="checkbox"/> Special (existing)</p> <p><input checked="" type="checkbox"/> Grants (USDA)</p> <p><input type="checkbox"/> Biennium and/or supplemental budget request</p> <p><input checked="" type="checkbox"/> Others (Please list) (UHF)</p>	<p>Human:</p> <ul style="list-style-type: none"> The Department requires the support of a College staffed marketing expert <p>Physical:</p> <ul style="list-style-type: none"> Renovation of current facilities required to accept additional number of majors <p>Fiscal:</p> <ul style="list-style-type: none"> \$5,000 in external funding for printed material \$2,500 in external funding for marketing dvd \$2,000 a year in external funding for the subsidization of HS visitation lunches \$100,000 in funds to convert current operational lab into an instructional lab <p>Technology:</p> <ul style="list-style-type: none"> Leverage CELTT's ability to produce high quality marketing DVDs Market through Department's website
<p>i) Summary of data collected (actual)</p>	<p>CULN Majors: 2009 Baseline - 354 2012 Goal – 398</p> <ul style="list-style-type: none"> 2010 – 416 - Exceeded Goal by 5% 2011 – 449 – Exceeded Goal by 13%
<p>j) Use of Results</p>	<p>Although we have exceeded the three-year goal within the first year, we feel that there has to be a sustained effort in this area as enrollment tends to be cyclical. We understand that demand will be negatively impacted as the economy improves or if it continues to stall, those who are unemployed and going to college will run out of unemployment benefits and must leave to join the ranks of the under-employed. We are striving to obtain a sustained improvement in demand through adjustments to our marketing strategies.</p>

Outcomes	Increase the Program Review's Persistence level of all CULN majors from Cautionary to Healthy levels of at least 75%
Performance Measures	2009 Baseline: 68% 2012 Goal: 75%
Strategies	<ul style="list-style-type: none"> • Provide all incoming students with brochures that delineate academic pathways that match their career choices • Provide information on academic pathways on departmental website • Provide students with the quality of lab facilities that encourages their persistence
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review – Quantitative Indicator #19
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairpersons • Culinary Counselor • Kahikoluamea Counselors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Kahikoluamea • Coordinate efforts with Unit Deans, VCAA & VCSS • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input type="checkbox"/> General (existing) <input checked="" type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (USDA) <input type="checkbox"/> Biennium and/or supplemental budget request <input checked="" type="checkbox"/> Others (Please list) (UHF)	Human: <ul style="list-style-type: none"> • Will utilize current counseling staff Physical: <ul style="list-style-type: none"> • The condition of the lab facilities must support learning Fiscal: <ul style="list-style-type: none"> • \$2,000 in external funding required for the printing of academic advising materials • \$50,000 per year in college support for the maintenance and repair of lab equipment Technology: <ul style="list-style-type: none"> • Support for updating of website

i) Summary of data collected (actual)	2009 Baseline: 68% 2012 Goal: 75% <ul style="list-style-type: none"> • 2010 – 72% • 2011 – 71%
j) Use of Results	Although there has been improvement since the baseline year, we seemed to be leveling out in the low 70's. To strengthen our efforts, we have dedicated considerable financial resources on the printing of a high quality program brochure and departmental website that should be operational by this Spring semester. To improve the quality of the lab facilities, we have invested substantial external funds on the repair and replacement of our kitchen equipment.

Outcomes	Increase the Perkins IV Core Indicator 2P1 Completion from “Did Not Meet” status to “Met” status by 2012
Performance Measures	2009 Baseline: 43.68 2012 Goal: 44.0
Strategies	<ul style="list-style-type: none"> • Provide tutorial assistance for low performers in CULN 111 • Develop exit interview form to be mailed to all students who do not complete program
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review – Perkins IV Indicator 2P1
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chair • Culinary Counselor • CULN 111 Instructors • Kahikoluamea Counselors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Kahikoluamea • Coordinate efforts with Unit Deans, VCAA & VCSS • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee

<p>Resources (human, physical, fiscal, technology) required to implement strategies.</p> <p>Please check appropriate funding sources</p> <p><input type="checkbox"/> General (existing)</p> <p><input type="checkbox"/> Special (existing)</p> <p><input checked="" type="checkbox"/> Grants (USDA)</p> <p><input type="checkbox"/> Biennium and/or supplemental budget request</p> <p><input checked="" type="checkbox"/> Others (Please list) (UHF)</p>	<p>Human:</p> <ul style="list-style-type: none"> • Will utilize current counseling staff <p>Physical:</p> <ul style="list-style-type: none"> • The condition of the lab facilities must support learning <p>Fiscal:</p> <ul style="list-style-type: none"> • \$1,500 in grant funding will be budgeted each year for the student tutors <p>Technology:</p> <ul style="list-style-type: none"> • Promote tutoring through the Department's website
<p>i) Summary of data collected (actual)</p>	<p>2009 Baseline: 43.68 2012 Goal: 44.0</p> <ul style="list-style-type: none"> • 2010 – 57.61 - Exceeded Goal • 2011 – 36.54 – Did Not Meet Goal
<p>j) Use of Results</p>	<p>As 2P1 has a numerator of the number of majors who have received a certificate or degree that year and a denominator of the number of majors that have stopped program participation, we will continue to be negatively impacted by students who are not pursuing a certificate or degree, but just want to learn how to cook or learn just enough to get a job and leave after achieving that objective. We will continue to seek ways to improve our 2P1 scores by following our strategies of investing in student tutors and developing an exit interview for all non-completers, to find out why they are leaving without a certificate or degree.</p>

Outcomes	By 2012, increase by 100% the number of distance education and/or hybrid CULN/FSHE sections offered each year
Performance Measures	2009 Baseline: 7 2012 Goal: 14
Strategies	<ul style="list-style-type: none"> • Offer additional sections of FSHE 185 online • Develop hybrid sections for all CULN Lecturer classes to be delivered utilizing the department's polycom classroom technology.
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chair • Culinary Counselor • CULN 111, 112, 115 and all FSHE Instructors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • CELTT Staff • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (USDA) <input checked="" type="checkbox"/> Biennium and/or supplemental budget request <input checked="" type="checkbox"/> Others (Please list) (UHF)	Human: <ul style="list-style-type: none"> • Instructors to be trained in utilizing the polycom classroom. Physical: <ul style="list-style-type: none"> • Polycom class room in Ohia 118 to be made available for hybrid courses. Fiscal: <ul style="list-style-type: none"> • Additional college funds required to offer four additional DE sections and two new classes in Nutrition • \$15,000 of external funds to support polycom software and headsets for distribution to the polycom hybrid sections Technology: <ul style="list-style-type: none"> • Polycom classroom transmittal from Ohia 118
i) Summary of data collected	2009 Baseline: 7 2012 Goal: 14

(actual)	<ul style="list-style-type: none">• 2010 - 10• 2011- 10
j) Use of Results	As we seemed to have peaked on the demand for distance education classes in nutrition, the department will explore the possibility of establishing a DE/hybrid sanitation course.

Outcomes	Obtain a minimum of \$15,000 per year in extramural grant funds to support our health and wellness initiatives
Performance Measures	2009 Baseline: \$8,850 Yearly Goal: \$15,000
Strategies	<ul style="list-style-type: none"> • Apply for grants from governmental agencies • Apply for grants from non-governmental organizations • Create revenue stream from sales of healthy cookbooks
Means of Assessment	<ul style="list-style-type: none"> • UHF IFAS Reports • UH FMIS Reports
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairpersons • Health and Wellness Coordinator
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • KCC Health Science Programs • Coordinate efforts with Director of Planning and Grant Development, Unit Deans, VCAA, & VCAS
Key Community Partners (if any)	<ul style="list-style-type: none"> • Health Agencies and Organizations • Culinary Arts Advisory Committee • UH Foundation

<p>Resources (human, physical, fiscal, technology) required to implement strategies.</p> <p>Please check appropriate funding sources</p> <p><input type="checkbox"/> General (existing)</p> <p><input type="checkbox"/> Special (existing)</p> <p><input checked="" type="checkbox"/> Grants (USDA)</p> <p><input type="checkbox"/> Biennium and/or supplemental budget request</p> <p><input checked="" type="checkbox"/> Others (Please list) (UHF)</p>	<p>Human:</p> <ul style="list-style-type: none"> • Will utilize current Health and Wellness Coordinator <p>Fiscal:</p> <ul style="list-style-type: none"> • \$15,000 in external funding • Revenues from cookbook sales deposited into UHF Health & Wellness account <p>Technology:</p> <ul style="list-style-type: none"> • Market initiate through the Department's website
<p>i) Summary of data collected (actual)</p>	<p>2009 Baseline: \$8,850 Yearly Goal: \$15,000</p> <ul style="list-style-type: none"> • 2010 – \$7,545.50 • 2011 - \$282,398.85
<p>j) Use of Results</p>	<p>Although we have exceeded our goal, we will continue to seek external funding opportunities that will allow us to expand our cooking for health and wellness initiative, We have developed an excellent reputation in this area of expertise that will be leveraged to obtain additional funds.</p>

Outcomes	Sign an articulation agreement with FSHN – UH Manoa for a BS Degree in Culinology by Fall 2012
Performance Measures	2009 Baseline: None 2012 Goal: 2 + 2 Degree articulated with FSHN program at UH Manoa
Strategies	<ul style="list-style-type: none"> • 2010: KCC Nutrition instructors will work with FSHN instructors to develop 2 + 2 degree in Culinology • 2011: KCC and FSHN programs submit the agreement to their Faculty Senate for approval • 2012: FSHN program submits articulated agreement to the BOR for approval
Means of Assessment	<ul style="list-style-type: none"> • BOR approval of the degree
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairpersons • Nutrition instructors • Food Science instructors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Food Science and Human Nutrition Department of the College of Tropical Agriculture and Human Resources, UH Manoa • KCC Arts and Science Department • Coordinate efforts with Unit Deans, VCAA, & VCSS
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (USDA) <input type="checkbox"/> Biennium and/or supplemental budget request	Human: <ul style="list-style-type: none"> • KCC & UHM instructors to work on articulation agreement Fiscal: <ul style="list-style-type: none"> • External funds required for curriculum development Technology: <ul style="list-style-type: none"> • Market degree through the Department's website

<input type="checkbox"/> Others (Please list)	
i) Summary of data collected (actual)	2009 Baseline: None 2012 Goal: 2 + 2 Degree articulated with FSHN/UH Manoa <ul style="list-style-type: none"> • 2010 - No • 2011 - No
j) Use of Results	The establishment of a 2+2 degree in Culinary has been established as a priority for the current year to accomplish.

Outcomes	By 2012, matriculate the first cohort into the Bachelors of Applied Science Degree in Culinary Management
Performance Measures	2009 Baseline: None 2012 Goal: 1 cohort
Strategies	<ul style="list-style-type: none"> • Renovate Asian/Pacific lab into an instructional lab • Enroll the first cohort in our Advanced Professional Certificate that transfers into the UHWO BAS degree. • Market BAS degree both locally and Internationally
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairpersons • College Marketing Specialist • Culinary Counselor
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • All Culinary programs within the state • Uh Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input checked="" type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (USDA) <input type="checkbox"/> Biennium and/or supplemental budget request <input checked="" type="checkbox"/> Others (Please list) (UHF)	Human: <ul style="list-style-type: none"> • Recruit and hire instructors to teach courses in the Advanced Professional Certificate Physical: <ul style="list-style-type: none"> • Convert operational lab into instructional lab Fiscal: <ul style="list-style-type: none"> • G-funded support for APC instructors • \$100,000 in funds to convert the Asian / Pacific lab into an instructional lab • \$20,000 to develop marketing collateral • \$15,000 to install high-def cameras and 8 monitors in lab Technology: <ul style="list-style-type: none"> • Install high definition cameras and monitors in lab • Market degree on the Department's website

i) Summary of data collected (actual)	2009 Baseline: None 2012 Goal: 1 cohort <ul style="list-style-type: none"> • 2010 – None • 2011 - None
j) Use of Results	In order to renovate the lab, KCC Culinary has committed \$100,000 of its external funds and has obtained \$25,000 in Federal funds and \$50,000 of campus funds. It is in the process of recruiting a 3 rd year instructor and will have the 1 st cohort of the APC begin in Spring 2012.

Outcomes	Increase by 8% per year the number of CULN majors that complete their degrees by supporting courses that integrate technology in an innovative and knowledge-intensive manner such as Culinary Competition.
Performance Measures	2009 Baseline: 74% Completion Rate 2012 Goal: 77% Completion Rate
Strategies	<ul style="list-style-type: none"> • Seek college support to make culinary competition a college priority • Seek external partnerships to offset the high cost of competing on a national level
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chair • Culinary Counselor • Culinary Competition Instructors • College Marketing Specialist
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • UHCC Public Relations • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Advisory Committee • Hospitality and Food Service Industry partners • Food & Beverage Supply Industry partners

<p>Resources (human, physical, fiscal, technology) required to implement strategies.</p> <p>Please check appropriate funding sources</p> <p><input checked="" type="checkbox"/> General (existing)</p> <p><input type="checkbox"/> Special (existing)</p> <p><input type="checkbox"/> Grants</p> <p><input type="checkbox"/> Biennium and/or supplemental budget request</p> <p><input checked="" type="checkbox"/> Others (Please list) (UHF)</p>	<p>Human:</p> <ul style="list-style-type: none"> • College support for competition classes that must be kept at low-enrolled levels <p>Physical:</p> <ul style="list-style-type: none"> • Top-tier facilities and equipment <p>Fiscal:</p> <ul style="list-style-type: none"> • College support for all aspects of competition to include <ul style="list-style-type: none"> Highest level of instruction Top-tier facilities and equipment Highest level of ingredients Travel to competition sites <p>Technology:</p> <ul style="list-style-type: none"> • Promote the value of competition on the Department's website
<p>i) Summary of data collected (actual)</p>	<p>2009 Baseline: 74% Completion Rate 2012 Goal: 77% Completion Rate</p> <ul style="list-style-type: none"> • 2010 – 71% • 2011 – 75%
<p>j) Use of Results</p>	<p>KCC Culinary has dedicated a kitchen as a Culinary Competition classroom and is in the process of outfitting it with the specialized kitchen equipment that culinary competitions require. The department will continue to promote the culinary competition team as the “best of the best”, making them the face of the program to the community.</p>

Outcomes	Make \$15,000 per year in external funding available to CULN faculty and staff for professional development purposes
Performance Measures	2009 Baseline: \$10,000 Yearly Goal: \$15,000
Strategies	<ul style="list-style-type: none"> • Obtain funds from private donations • Obtain funds from governmental grants
Means of Assessment	<ul style="list-style-type: none"> • UHF IFAS Reports • UH FMIS Reports
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairperson
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Faculty and Staff Development • Coordinate efforts with Director of Planning and Grant Development, Unit Deans, & VCAA • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input type="checkbox"/> Grants <input type="checkbox"/> Biennium and/or supplemental budget request <input checked="" type="checkbox"/> Others (Please list) UHF & Grant Funds	Human: <ul style="list-style-type: none"> • Will utilize current staff Fiscal: <ul style="list-style-type: none"> • \$15,000 in external funding Technology: <ul style="list-style-type: none"> • N/A

i) Summary of data collected (actual)	2009 Baseline: \$10,000 Yearly Goal: \$15,000 <ul style="list-style-type: none">• 2010 - \$15,000 budgeted• 2011 - \$15,000 budgeted
j) Use of Results	We will continue to budget \$15,000 from our Foundation account to fund 10 faculty and staff members each year to utilize \$1,500 towards their professional development.

Outcomes	By 2012, integrate assignments and opportunities leading to improved sustainability learning outcomes in 20% of our courses
Performance Measures	2009 Baseline: 0 classes 2012 Goal: 3 classes
Strategies	<ul style="list-style-type: none"> • Develop sustainable food service student learning outcome • Integrate the student learning outcomes into a course curriculum
Means of Assessment	<ul style="list-style-type: none"> • Annual Program Review
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairperson • All CULN & FSHE Instructors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • SLOW Club • Campus Sustainability Committee • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input checked="" type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (USDA) <input type="checkbox"/> Biennium and/or supplemental budget request <input checked="" type="checkbox"/> Others (Please list) (UHF)	Human: <ul style="list-style-type: none"> • Faculty trained in Sustainable Food Service practices Physical: <ul style="list-style-type: none"> • Sustainable Food Service models and systems in place Fiscal: <ul style="list-style-type: none"> • Stipends to develop sustainable food service learning outcomes and professional certificates • \$12,000 in external funds to install Earth Tub composter • \$30,000 in external funds to install aquaponic system • \$5,000 per year to support edible gardens Technology: <ul style="list-style-type: none"> • Post results of efforts on Department website
i) Summary of data collected (actual)	2009 Baseline: 0 classes 2012 Goal: 3 classes <ul style="list-style-type: none"> • 2010 – None

	<ul style="list-style-type: none">• 2011 - None
j) Use of Results	KCC Culinary will work on revising the curriculum of CULN 111 Introduction to the Culinary Industry, CULN 115 Menu Merchandising & CULN 130 Intermediate Cookery to integrate sustainability learning outcomes.

Outcomes	Obtain \$25,000 per year in external funding that can be utilized to repair, maintain or renovate existing facilities
Performance Measures	2009 Baseline: \$25,000 Yearly Goal: \$25,000
Strategies	<ul style="list-style-type: none"> • College support to obtain a food service repair and maintenance specialist • Obtain funds from private donations • Obtain funds from governmental grants
Means of Assessment	<ul style="list-style-type: none"> • UHF IFAS Reports • UH FMIS Reports
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairperson • Department's Operations Manager
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • Coordinate efforts with Director of Planning and Grant Development, Unit Deans, VCAA, & VCAS • UH Foundation
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee

<p>Resources (human, physical, fiscal, technology) required to implement strategies.</p> <p>Please check appropriate funding sources</p> <p><input checked="" type="checkbox"/> General (existing)</p> <p><input type="checkbox"/> Special (existing)</p> <p><input type="checkbox"/> Grants</p> <p><input type="checkbox"/> Biennium and/or supplemental budget request</p> <p><input checked="" type="checkbox"/> Others (Please list) UHF & Grant Funds</p>	<p>Human:</p> <ul style="list-style-type: none"> • Seek college support for a food service facilities maintenance and repair specialist <p>Physical:</p> <ul style="list-style-type: none"> • Reinvest in the equipment and facilities <p>Fiscal:</p> <ul style="list-style-type: none"> • \$25,000 in external funding <p>Technology:</p> <ul style="list-style-type: none"> • N/A
<p>i) Summary of data collected (actual)</p>	<p>2009 Baseline: \$25,000 Yearly Goal: \$25,000</p> <ul style="list-style-type: none"> • 2010 - \$74,926.78 • 2011 - \$72,640.17
<p>j) Use of Results</p>	<p>KCC Culinary was able to raise over \$70,000 in the last two years from private donors that has been utilized for renovations to the Ka Ikena Restaurant and to begin the renovations to the Advanced Professional Certificate kitchen that will allow us to begin the first cohort of the 3rd year certificate by Spring 2012.</p>

Outcomes	Complete a cycle of assessing, evaluating, and improving student learning outcomes. Career programs seek industry validation of learning outcomes. Assessment results are used to implement improvements
Performance Measures	2012 Goal: Complete one cycle and schedule ongoing assessment
Strategies	<ul style="list-style-type: none"> • Instructors assess every course competency in every course on an ongoing basis in line with ACFEF requirements
Means of Assessment	<ul style="list-style-type: none"> • Skills and competencies demonstrated
Position(s) Responsible	<ul style="list-style-type: none"> • Department Chairpersons • Instructors
Synergies with other programs, units, emphases and initiatives	<ul style="list-style-type: none"> • UHWO for articulation to BAS Culinary Management
Key Community Partners (if any)	<ul style="list-style-type: none"> • Culinary Arts Advisory Committee
Resources (human, physical, fiscal, technology) required to implement strategies. Please check appropriate funding sources <input type="checkbox"/> General (existing) <input type="checkbox"/> Special (existing) <input checked="" type="checkbox"/> Grants (Perkins) <input type="checkbox"/> Biennium and/or supplemental budget request <input type="checkbox"/> Others (Please list)	Human: <ul style="list-style-type: none"> • KCC instructors • Assessment coordinator Fiscal: <ul style="list-style-type: none"> • None required Technology: <ul style="list-style-type: none"> • Department is seeking Perkins funds to improve assessment through ePortfolios and eTexts.
i) Summary of data collected (actual)	<ul style="list-style-type: none"> • 2012: 19 of 19 courses assessed and Course Learning Report submitted.

j) Use of Results	Ongoing course improvements as part of curriculum review.
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