



Agenda

Culinary Arts Advisory Committee

Lake Tahoe Community College

Wednesday February 6, 2019

3:00 – 4:30PM

Aspen Room

- Approval of Minutes
- Welcome and Introductions
- General Discussion/Feedback from Industry Partners
- Annual Program Review/Updates
- Perkins



Culinary Arts Advisory Committee Meeting Minutes February 6, 2019

- **Welcome and Introductions**

- Meeting called to order at 3:08 p.m.
- LTCC Staff Attendance:
 - Braun, Regina – Counselor
 - Burns, Jeannie – Culinary Arts Tech
 - Deeds, Brad – Dean of Workforce Development and Instruction
 - Gerdeman, Frank – Director of ADVANCE
 - Lyle, Eunie – Culinary Arts Adjunct Faculty
 - McCoubry, Scott - Program Assistant, Institutional Effectiveness
 - Rhone, Jamie – Career and Technical Education Program Specialist
 - Sears, Tony – Board Trustee
- Workforce Partners, Stakeholders, Regional Collaborators:
 - Budd, Brad – Banquets Operational Manager, Harrahs and Harveys Lake Tahoe
 - Cottrill, Vicki – Hospitality Faculty South Tahoe High School
 - Craig, Scott – General Manager, Riva Grill
 - Fountain, Pat – Food Services Manager, Barton Health
 - Goode, Claude – Executive Chef, Heavenly Mountain Resort
 - Jones, David – Culinary Arts Faculty, South Tahoe High School & LTCC Adjunct Faculty
 - Roberts, Keith – Executive Chef, Round Hill Pines Beach Resort
 - Sweigert, Josh – Retail, Hospitality, Tourism (RHT) Deputy Sector Navigator (DSN), North/Far North Regional Consortium of California Community Colleges

- **Member Reports**

- **Barton Health** – Barton Hospital sending employees to LTCC for nutrition classes. They want to collaborate whenever possible. Staffing levels in the kitchen/cafeteria are adequate and stable, with about 26 employees in the kitchen and 8 in the Dietary Office. They prefer applicants to have hospitality/culinary experience and to show reliability through past employment. Most of their employees commute from Carson City or Gardnerville, Nevada.
- **Riva Grill** – Riva’s summer last year was extremely busy and business was good in the winter. Adequate staffing is a constant issue as labor costs rise. Many of their employees cannot find affordable housing and some hold second jobs. They have been having a hard time filling entry-level positions (bussers, dishwashers). Good managers are hard to keep long-term. They are looking for people who want to work in the hospitality business and have a good work ethic. Riva Grill is one of four restaurants around the Lake Tahoe Basin and there is room to grow within the company.
 - They have around 150 employees and require them to take food handlers and sexual harassment course. LTCC would be the perfect venue to offer a “combo” course.

- **Harrahs/Harveys** – Harveys has shifted to a new staffing model. Last year, they started rotating J-1 employees (exchange visitors allowed to work on a student visa, for a limited amount of time, through a sponsor) throughout the year, rather than just during the summer months. This resulted in a good core team with engaged, full-time employees with benefits.
 - **Heavenly** – Heavenly has been experiencing similar hiring issues and cannot find skilled workers or maintain regular employees. They are struggling to pay their cooks/chefs a comparable wage and pay skilled workers more than non-skilled.
 - **Round Hill Pines Resort/Beacon** – They have been struggling with not having enough employees to cover shifts. Consequently, instilling the basics to non-skilled workers has been challenging. They are fortunate to be able to pay skilled workers a higher salary.
- **Lisa Maloff University Center (LMUC) Partnerships**
 - LTCC is launching a four-year Hospitality Business Management (HBM) Bachelor’s Degree through Washington State University (WSU) in the fall.
 - The ADVANCE director is traveling to the WSU “Hospitality Week”. WSU is looking into offering a “Summer Abroad Lake Tahoe” program where their students would work in Tahoe and take courses through the LMUC. Hospitality Business Management students need 1,000 hours of work experience in order to graduate with a bachelor’s degree through WSU.
 - The University of Nevada, Las Vegas (UNLV) offers a Bachelor of Science in Hospitality Management. They have over 2,500 undergrad students majoring in Hospitality Management.
 - Sierra Nevada College has been offering a bachelor’s degree in Ski Business and Resort Management and is launching a bachelor’s degree in Hospitality Management program in the fall.
- **Dual Enrollment**
 - CUL-102 “Principles and Practices of Basic Food Preparation” (4.5 units/114 hours) is offered to South Tahoe High School (STHS) students, twice a year, to about 20 students.
 - The ADVANCE team is looking into CUL-102 if the lab portion (2.5 unit/90 hour) can be completed through a work experience/on-the-job environment. Students would then be only required to attend class for the (2 unit/24 hour) lecture portion.
 - HSP-100 “Introduction to Hospitality Management” (4.5 units/54 hours) will be aligned with STHS’s HTR-2 “Hospitality, Tourism, Resort, Recreation Management” in the 2019/20 year.
- **ADVANCE**
 - CUL-103A “Chef Sanitation and safety” (3 units/36 hours): 12 hours were added to the previous course outline to meet the American Culinary Federation (ACF) requirements for Chef certification.
 - It would be desirable to offer this course in Spanish to improve access to the ServSafe exam.
- **Hospitality Management AA degree**
 - A Hospitality Management Associate Degree for Transfer (ADT) and Certificate program will launch in the 2019/20 academic year. The Hospitality Management (HSP) program will

incorporate existing Business, Economics, Math. A sample of possible courses are listed below:

HSP 100 Introduction to Hospitality Management (4.5)
CUL 102 Principles and Practices of Basic Food Preparation (4.5)
ECO 102 Principles of Micro Economics (4)
CUL 103A Chef Sanitation and Safety (3)
HSP 120 Hospitality Cost Control (4.5)
HSP 130 Introduction to Food and Beverage Management (4.5)
BSN 101A Business Law (5)
MAT 201 Elementary Statistics (5)

The program will align to the [Hospitality Sector Registered Apprenticeship](#) (HSRA) standards recently developed by the National Restaurant Association Educational Foundation (NRAEF) and the American Hotel & Lodging Association (AHLA).

- **Tahoe Culinary Academy at LTCC**

- The Tahoe Culinary Academy is currently registered and will be an official ACF testing center, due in support to a \$500,000 state grant. Restaurant owners/managers can send their working chefs and cooks to LTCC to take their exams.
- All levels of [ACF Certification](#) require a practical and written exam. The assessment for certification practical testing is divided into four general areas: Safety and Sanitation Skills; Organization; Craftsmanship Skills; Finished Product Skills. Before testing, three 30-hour courses are required in each of the following: Nutrition, Food Safety & Sanitation and Supervisory Management.
- There are also varying levels of work experience required, depending on the level, from none to up to 5 years entry-level culinary experience, four years with an ACFEF Culinary Arts Program Certificate or three years with an associate's degree in Culinary Arts. All candidates must have two years of experience supervising a shift or food station. Experience must be within the past ten years.
- ADVANCE has been instrumental in the Tahoe Culinary Academy's move to offer an [ACF pre-apprenticeship and apprenticeship](#) program for students who do not meet the work-experience requirements. They will offer a 1,000-hour requirement to be eligible for the ACF Fundamentals Cook Certification and the 2,000-hour requirement for the Certified Culinarian certification.
- LTCC is recruiting for a Hospitality Management and Culinary Faculty Member, full-time tenured track, to teach a wide-variety of culinary courses for the hospitality degree.

- **Perkins**

- Perkins funding helps the Career & Technical Education department provide a Quarterly Textbook Lending Program, which provides textbooks for eligible students who are pursuing a CTE degree or certificate.

- **Adjournment**

- The meeting adjourned at 4:29 p.m.

- **Handouts**

- Program Reviews/Biennial Review
 - Culinary Arts Biennial Review (January 2019)
 - Culinary Arts Program Review/Awards (2017-18)

Respectively submitted,

Melissa Liggett

Career & Technical Education Technician



CTE PROGRAM BIENNIAL REVIEW

For all Career and Technical Education (CTE) Programs, please fill out the following worksheet as part of the required biennial review.

CTE Program: Culinary Arts

Date Reviewed: January 2019

<p>1. Purpose of this Program</p> <p>Significantly Changed Purpose in the Last Two Years Minor Changes in Purpose in the Last Two Years No Changes in Purpose in the Last Two Years</p> <p style="text-align: center;"> <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Description, mission, target population, etc.)</p>
<p>2. Demand for this Program</p> <p>High Demand Adequate Demand for our students Low Demand</p> <p style="text-align: center;"> <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Labor market data, advisory input, etc.)</p>
<p>3. Quality of this Program</p> <p>Highest Quality Meets Student Needs Needs Significant Improvement</p> <p style="text-align: center;"> <input type="checkbox"/> ————— <input checked="" type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Core indicators, student outcomes, partnerships, certificates, degrees, articulation, faculty qualifications, diversity, grants, equipment, etc.)</p>
<p>4. External Issues</p> <p>Benefits From and Contributes to External Issues Complies with External Issues Not Consistent with External Issues</p> <p style="text-align: center;"> <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Legislation, CCCC mandates, VTEA, Tech Prep, CalWORKs, WIA, BOG Career Ladders, etc.)</p>
<p>5. Cost of this Program</p> <p>Income Exceeds Expenditures Income Covers Expenditures Expenditures Exceed Income</p> <p style="text-align: center;"> <input type="checkbox"/> ————— <input checked="" type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Enrollment/FTEs generated & in-kind contributions of time/resources minus salaries/equipment/supplies, etc)</p>
<p>6. Projected Schedule (formerly Two Year Plan)</p> <p>Significant Growth Anticipated On Track for Next Two Years Need Significant Changes and/or Increased Resources to Continue</p> <p style="text-align: center;"> <input checked="" type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> ————— <input type="checkbox"/> </p> <p style="text-align: center;">(Recommendations, project future trends, personnel and equipment needs, etc.)</p>

2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

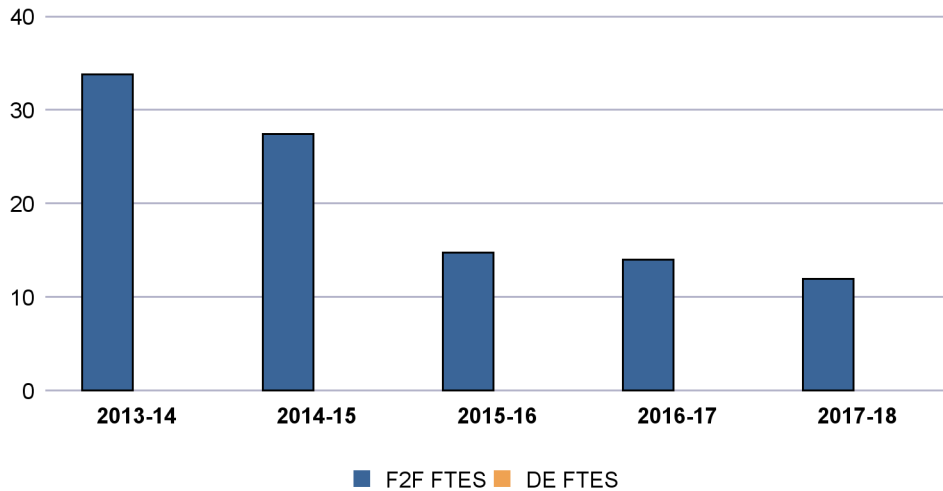


CULINARY ARTS SUMMARY

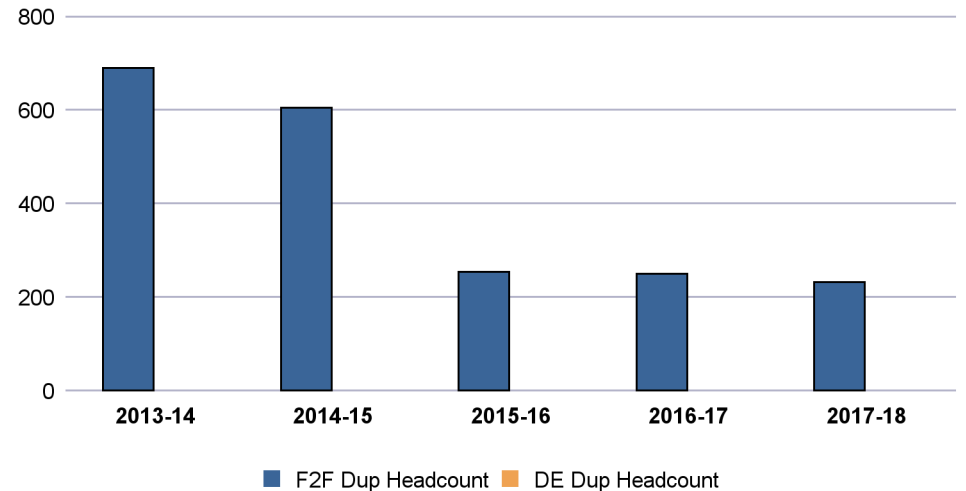
This report contains data from Academic Year (AY) 2013 to 2017. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below. Except for in the Awards section, students enrolled through the Incarcerated Students Program are excluded.

	Total Sections	F2F Sections	Dist Ed Sections	Total FTES	F2F FTES	Dist Ed FTES	Total Duplicated Headcount	F2F Duplicated Headcount	Dist Ed Duplicated Headcount
2013-14	44	44	0	33.83	33.83	0.00	690	690	0
2014-15	40	40	0	27.46	27.46	0.00	605	605	0
2015-16	25	25	0	14.75	14.75	0.00	254	254	0
2016-17	21	21	0	13.97	13.97	0.00	250	250	0
2017-18	22	22	0	11.93	11.93	0.00	232	232	0
4-Yr Chg (13-14 to 17-18)	-50.0%	-50.0%	---	-64.7%	-64.7%	---	-66.4%	-66.4%	---
1-Yr Chg (16-17 to 17-18)	4.8%	4.8%	---	-14.6%	-14.6%	---	-7.2%	-7.2%	---

RESIDENT FTES



DUPLICATED HEADCOUNT



2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

DEMOGRAPHICS

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
Male	135	45.8%	121	42.8%	68	43.0%	59	45.4%	54	45.8%
Female	160	54.2%	160	56.5%	88	55.7%	70	53.8%	64	54.2%
Unknown	0	0.0%	2	0.7%	2	1.3%	1	0.8%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
African American	1	0.3%	5	1.8%	1	0.6%	2	1.5%	0	0.0%
Asian	11	3.7%	5	1.8%	1	0.6%	4	3.1%	4	3.4%
Hispanic	68	23.1%	64	22.6%	49	31.0%	26	20.0%	31	26.3%
Native Amer/Alaska Native	4	1.4%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Pacific Islander	1	0.3%	1	0.4%	0	0.0%	0	0.0%	0	0.0%
White Non-Hispanic	188	63.7%	189	66.8%	100	63.3%	90	69.2%	74	62.7%
Two or more races	18	6.1%	14	4.9%	4	2.5%	4	3.1%	8	6.8%
Unknown	4	1.4%	5	1.8%	3	1.9%	4	3.1%	1	0.8%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
Age < 25	121	41.0%	114	40.3%	63	39.9%	58	44.6%	40	33.9%
Age 25 - 49	111	37.6%	112	39.6%	64	40.5%	47	36.2%	50	42.4%
Age 50 +	63	21.4%	57	20.1%	31	19.6%	25	19.2%	28	23.7%

	2013-14	2014-15	2015-16	2016-17	2017-18
Median Age	26	26	27	28	30
Youngest	14	14	16	16	17
Oldest	84	85	87	82	71

2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

AWARDS

	Award Type	Award Title	Awards Conferred
2013-14	AA Degree	Culinary Arts	2
	Certificate	Foundations of Baking/Pastry	4
	Certificate	Foundations of Cooking	5
	Certificate	Global Cuisine	1
	Certificate	Wine Studies	3
2014-15	AA Degree	Culinary Arts	3
	Certificate	Foundations of Baking/Pastry	2
	Certificate	Foundations of Cooking	3
	Certificate	Global Cuisine	3
	Certificate	Wine Studies	1
2015-16	AA Degree	Culinary Arts	1
	Certificate	Foundations of Baking/Pastry	2
	Certificate	Foundations of Cooking	2
2016-17	Certificate	Foundations of Cooking	1
2017-18	AA Degree	Culinary Arts	1
	Certificate	Foundations of Baking/Pastry	2
	Certificate	Foundations of Cooking	2
	Certificate	Global Cuisine	1
	Certificate	Vegetarian Cuisine	1
	Certificate	Wine Studies	2

2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

COURSE SUCCESS

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	354	85.9%	227	84.1%	114	87.7%	113	79.6%	90	93.3%
Female	310	86.1%	349	84.5%	126	87.3%	122	91.8%	129	93.0%
Unknown	0	0.0%	2	100.0%	1	0.0%	1	100.0%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	1	100.0%	14	35.7%	1	100.0%	3	66.7%	0	0.0%
Asian	50	94.0%	11	90.9%	0	0.0%	7	85.7%	9	100.0%
Hispanic	162	81.5%	98	86.7%	72	87.5%	70	82.9%	58	93.1%
Native Amer/Alaska Native	32	90.6%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Pacific Islander	1	100.0%	1	100.0%	0	0.0%	0	0.0%	0	0.0%
White Non-Hispanic	362	85.1%	418	85.9%	160	86.9%	144	86.8%	138	92.8%
Two or more races	51	94.1%	27	77.8%	6	100.0%	8	100.0%	13	92.3%
Unknown	5	100.0%	9	77.8%	2	50.0%	4	100.0%	1	100.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	303	86.1%	276	80.8%	106	84.0%	105	81.0%	63	90.5%
Age 25 - 49	225	84.0%	196	83.2%	95	87.4%	95	88.4%	109	93.6%
Age 50 +	136	89.0%	106	96.2%	40	95.0%	36	94.4%	47	95.7%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
F2F	664	86.0%	578	84.4%	241	87.1%	236	86.0%	219	93.2%

NOTE: Enrollment = duplicated headcount, excluding audits, noncredit, and drops w/ no record.

2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

2017-18 COURSE STATISTICS

CULINARY ARTS PRODUCTIVITY* (2017-18):											174.26
% FULL TIME INSTRUCTORS** (2017-18):											0%
% ADJUNCT INSTRUCTORS** (2017-18):											100%

FACE TO FACE		Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTEs	WSCH	FTEF	Productivity
CUL-101	Intro to Culinary Arts	1	0.0%	0%	100%	7.0	7.0	100.0%	85.7%	0.47	21	0.06	112.00
CUL-102	Basic Food Preparation	1	0.0%	0%	100%	7.0	7.0	100.0%	85.7%	1.56	70	0.20	117.90
CUL-103	Food Sanitation and Safety	1	0.0%	0%	100%	4.0	4.0	100.0%	75.0%	0.14	8	0.04	64.00
CUL-106	P/P Intermediate Food Prep	1	100.0%					0.0%			0		---
CUL-114	P/P Int Baking & Pastry Arts	1	0.0%	0%	100%	6.0	6.0	100.0%	100.0%	0.94	51	0.17	102.00
CUL-125	Wines of the World	1	0.0%	0%	100%	14.0	12.0	85.7%	100.0%	1.16	56	0.08	224.00
CUL-128	Wines of California	1	0.0%	0%	100%	20.0	20.0	100.0%	100.0%	1.69	80	0.08	320.00
CUL-161	Food Sanitation: ServSafe Essn	3	33.3%	0%	100%	11.0	11.0	100.0%	86.4%	0.34	17	0.03	176.00
CUL-162A	Simply Appetizers	1	0.0%	0%	100%	4.0	4.0	100.0%	100.0%	0.06	3	0.02	64.00
CUL-162D	Art of Slow Cooking	1	0.0%	0%	100%	7.0	6.0	85.7%	100.0%	0.19	11	0.03	112.00
CUL-163C	Restaurant-Style Desserts	1	0.0%	0%	100%	11.0	11.0	100.0%	90.9%	0.24	14	0.03	176.00
CUL-163D	Art of Baking Bread	1	0.0%	0%	100%	8.0	7.0	87.5%	85.7%	0.48	24	0.06	128.00
CUL-164A	Vegetarian Cuisine	1	0.0%	0%	100%	15.0	13.0	86.7%	69.2%	0.65	31	0.04	245.00
CUL-165	A Passion for Chocolate	1	0.0%	0%	100%	13.0	13.0	100.0%	92.3%	0.20	13	0.02	208.00
CUL-166	Summer Foods	1	100.0%					0.0%			0		---
CUL-168A	Cake Decorating I	1	0.0%	0%	100%	12.0	12.0	100.0%	100.0%	0.22	12	0.02	192.00
CUL-168B	Cake Decorating II	1	100.0%					0.0%			0		---
CUL-169A	Fine Art of Sushi Making I	1	0.0%	0%	100%	13.0	12.0	92.3%	91.7%	0.24	16	0.03	208.01
CUL-172C	Mexican Regional Cuisine	1	0.0%	0%	100%	6.0	5.0	83.3%	100.0%	0.17	8	0.03	96.00
CUL-172D	French Regional Cuisine	1	0.0%	0%	100%	12.0	11.0	91.7%	100.0%	0.27	15	0.03	192.00
CUL-172E	Italian Regional Cuisine	1	0.0%	0%	100%	6.0	6.0	100.0%	100.0%	0.18	9	0.03	91.73
CUL-172F	Food and Cooking of China	1	0.0%	0%	100%	18.0	15.0	83.3%	93.3%	0.73	36	0.04	288.00
CUL-191WU	ST: Intro to Social Catering	1	0.0%			4.0	4.0	100.0%	100.0%	0.14	6	0.03	64.00
CUL-226	Food and Wine	1	0.0%	0%	100%	23.0	23.0	100.0%	95.7%	1.87	92	0.08	368.00
Total		26	15.4%	0%	100%	10.5	10.0	94.8%	92.7%	11.93	591	1.15	

2017-18 ANNUAL PROGRAM REVIEW

Culinary Arts

DISTANCE EDUCATION	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
		---					0.0%					---
Total		---					0.0%					

* Excludes Summer, noncredit, work experience, internship, and cancelled sections

** Excludes summer assignments. Based on instructional workload and the percentage of workload assigned under full-time contracts versus adjunct contracts

*** Withdrawal and success statistics exclude noncredit classes.

2017-18 ANNUAL PROGRAM REVIEW

Culinary Jail

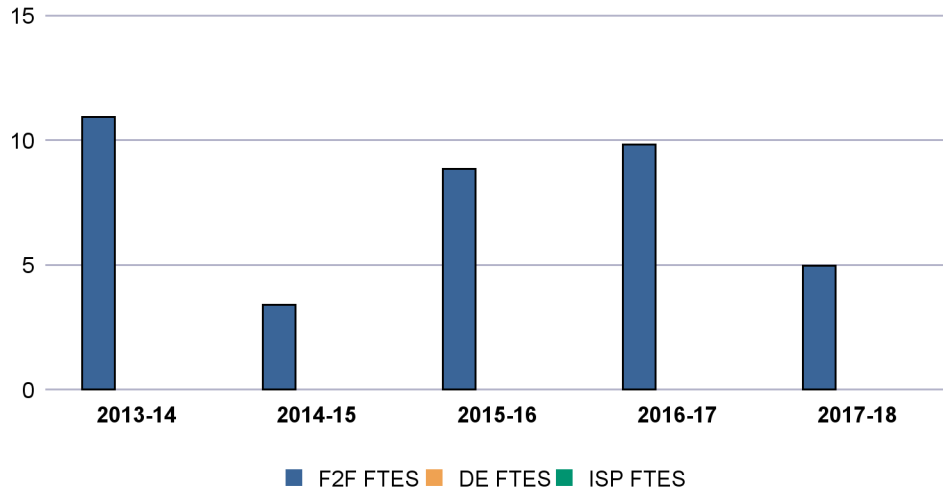


CULINARY JAIL SUMMARY

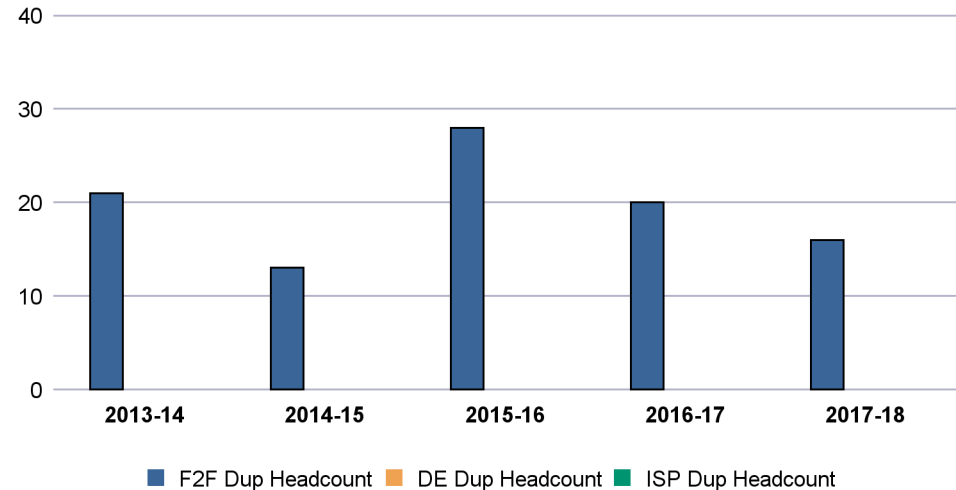
This report contains data from Academic Year (AY) 2013 to 2017. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below.

	Total Sections	F2F Sections	Dist Ed Sections	ISP Sections	Total FTES	F2F FTES	Dist Ed FTES	ISP FTES	Total Duplicated Headcount	F2F Duplicated Headcount	Dist Ed Duplicated Headcount	ISP Duplicated Headcount
2013-14	8	8	0	0	10.92	10.92	0.00	0.00	21	21	0	
2014-15	5	5	0	0	3.39	3.39	0.00	0.00	13	13	0	
2015-16	9	9	0	0	8.85	8.85	0.00	0.00	28	28	0	
2016-17	11	11	0	0	9.82	9.82	0.00	0.00	20	20	0	
2017-18	6	6	0	0	4.96	4.96	0.00	0.00	16	16	0	
4-Yr Chg (13-14 to 17-18)	-25.0%	-25.0%	---	---	-54.6%	-54.6%	---	---	-23.8%	-23.8%	---	---
1-Yr Chg (16-17 to 17-18)	-45.5%	-45.5%	---	---	-49.5%	-49.5%	---	---	-20.0%	-20.0%	---	---

RESIDENT FTES



DUPLICATED HEADCOUNT



2017-18 ANNUAL PROGRAM REVIEW

Culinary Jail

DEMOGRAPHICS

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
Male	16	76.2%	10	76.9%	27	100.0%	18	100.0%	16	100.0%
Female	5	23.8%	3	23.1%	0	0.0%	0	0.0%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
African American	1	4.8%	0	0.0%	0	0.0%	1	5.6%	0	0.0%
Asian	0	0.0%	0	0.0%	1	3.7%	0	0.0%	0	0.0%
Hispanic	2	9.5%	2	15.4%	4	14.8%	4	22.2%	1	6.3%
Native Amer/Alaska Native	1	4.8%	0	0.0%	1	3.7%	0	0.0%	0	0.0%
Pacific Islander	1	4.8%	0	0.0%	1	3.7%	0	0.0%	0	0.0%
White Non-Hispanic	13	61.9%	8	61.5%	19	70.4%	11	61.1%	14	87.5%
Two or more races	2	9.5%	1	7.7%	0	0.0%	1	5.6%	0	0.0%
Other	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	6.3%
Unknown	1	4.8%	2	15.4%	1	3.7%	1	5.6%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	N	%	N	%	N	%	N	%	N	%
Age < 25	2	9.5%	3	23.1%	3	11.1%	0	0.0%	2	12.5%
Age 25 - 49	17	81.0%	9	69.2%	21	77.8%	16	88.9%	14	87.5%
Age 50 +	2	9.5%	1	7.7%	3	11.1%	2	11.1%	0	0.0%

	2013-14	2014-15	2015-16	2016-17	2017-18
Median Age	29	28	35	36	32
Youngest	21	20	24	26	21
Oldest	50	53	58	59	47

2017-18 ANNUAL PROGRAM REVIEW

Culinary Jail

COURSE SUCCESS

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	15	80.0%	10	100.0%	25	92.0%	20	100.0%	16	87.5%
Female	5	100.0%	3	100.0%	0	0.0%	0	0.0%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	1	100.0%	0	0.0%	0	0.0%	1	100.0%	0	0.0%
Asian	0	0.0%	0	0.0%	1	100.0%	0	0.0%	0	0.0%
Hispanic	2	100.0%	2	100.0%	4	100.0%	5	100.0%	1	100.0%
Native Amer/Alaska Native	1	100.0%	0	0.0%	1	100.0%	0	0.0%	0	0.0%
Pacific Islander	1	100.0%	0	0.0%	1	100.0%	0	0.0%	0	0.0%
White Non-Hispanic	12	83.3%	8	100.0%	17	88.2%	12	100.0%	14	85.7%
Two or more races	2	50.0%	1	100.0%	0	0.0%	1	100.0%	0	0.0%
Other	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	100.0%
Unknown	1	100.0%	2	100.0%	1	100.0%	1	100.0%	0	0.0%

	2013-14		2014-15		2015-16		2016-17		2017-18	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	2	100.0%	3	100.0%	3	100.0%	0	0.0%	2	50.0%
Age 25 - 49	16	81.3%	9	100.0%	19	94.7%	18	100.0%	14	92.9%
Age 50 +	2	100.0%	1	100.0%	3	66.7%	2	100.0%	0	0.0%

NOTE: Enrollment = duplicated headcount, excluding audits, noncredit, and drops w/ no record.

2017-18 ANNUAL PROGRAM REVIEW

Culinary Jail

2017-18 COURSE STATISTICS

CULINARY JAIL PRODUCTIVITY* (2017-18):										30.85
% FULL TIME INSTRUCTORS** (2017-18):										0%
% ADJUNCT INSTRUCTORS** (2017-18):										100%

FACE TO FACE		Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTEs	WSCH	FTEF	Productivity
CUL-180A	Culinary Arts Training 1	4	50.0%	0%	100%	5.0	5.0	100.0%	80.0%	1.37	83	0.34	80.00
CUL-180B	Culinary Arts Training 2	4	75.0%	0%	100%	1.0	1.0	100.0%	100.0%	0.38	17	0.35	16.00
CUL-180C	Culinary Arts Training 3	4	50.0%	0%	100%	2.0	2.0	100.0%	100.0%	2.25	100	1.04	32.00
CUL-180D	Culinary Arts Training 4	4	100.0%					0.0%			0		---
CUL-180E	Culinary Arts Training 5	4	75.0%	0%	100%	1.0	1.0	100.0%	100.0%	0.95	42	0.87	16.00
Total		20	70.0%	0%	100%	2.7	2.7	100.0%	87.5%	4.96	241	2.60	

DISTANCE EDUCATION		Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTEs	WSCH	FTEF	Productivity
			---					0.0%					---
Total			---					0.0%					

* Excludes Summer, noncredit, work experience, internship, and cancelled sections

** Excludes summer assignments. Based on instructional workload and the percentage of workload assigned under full-time contracts versus adjunct contracts

*** Withdrawal and success statistics exclude noncredit classes.