



Agenda

Culinary Arts Advisory Committee

Lake Tahoe Community College

Tuesday January 9th, 2018

1:30 – 3:00PM

Board Room

- Welcome and Introductions
- Culinary Apprenticeship Initiative
- Advance Culinary Boot Camps
- Annual Program Review
- Perkins

2016-17 ANNUAL PROGRAM REVIEW

Culinary Arts

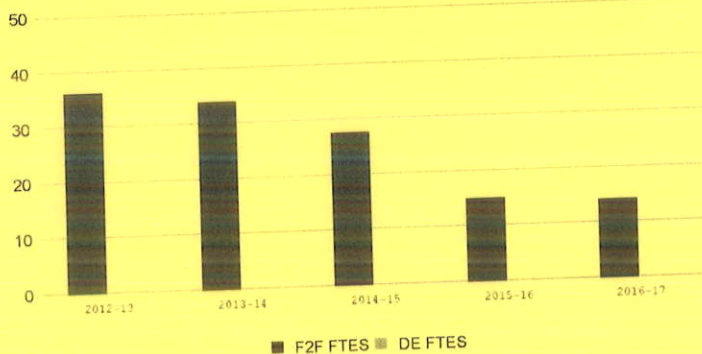


CULINARY ARTS SUMMARY

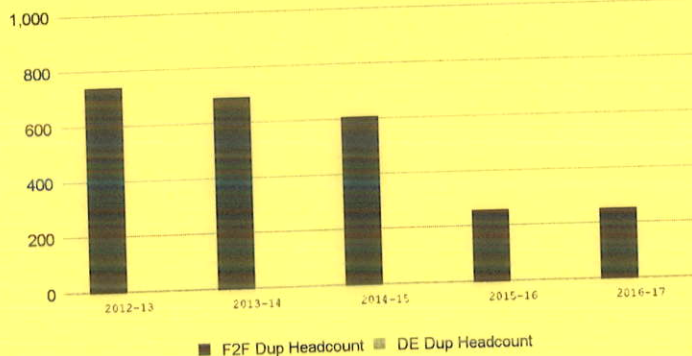
This report contains data from Academic Year (AY) 2012 to 2016. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below.

	Total Sections	F2F Sections	Dist Ed Sections	Total FTES	F2F FTES	Dist Ed FTES	Total Duplicated Headcount	F2F Duplicated Headcount	Dist Ed Duplicated Headcount
2012-13	47	47	0	36.05	36.05	0.00	739	739	0
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
4-Yr Chg (12-13 to 16-17)	-55.3%	-55.3%	---	-61.2%	-61.2%	---	-66.2%	-66.2%	---
1-Yr Chg (15-16 to 16-17)	-16.0%	-16.0%	---	-5.3%	-5.3%	---	-1.6%	-1.6%	---

RESIDENT FTES



DUPLICATED HEADCOUNT



2016-17 ANNUAL PROGRAM REVIEW

Culinary Arts

DEMOGRAPHICS

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Male	157	47.4%	135	45.8%	121	42.8%	68	43.0%	59	45.4%
Female	173	52.3%	160	54.2%	160	56.5%	87	55.1%	70	53.8%
Unknown	1	0.3%	0	0.0%	2	0.7%	3	1.9%	1	0.8%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
African American	5	1.5%	1	0.3%	5	1.8%	1	0.6%	2	1.5%
Asian	14	4.2%	11	3.7%	6	2.1%	1	0.6%	4	3.1%
Hispanic	80	24.2%	68	23.1%	64	22.6%	49	31.0%	26	20.0%
Native Amer/Alaska Native	3	0.9%	4	1.4%	0	0.0%	0	0.0%	0	0.0%
Pacific Islander	2	0.6%	1	0.3%	1	0.4%	0	0.0%	0	0.0%
White Non-Hispanic	209	63.1%	188	63.7%	189	66.8%	100	63.3%	90	69.2%
Two or more races	15	4.5%	18	6.1%	13	4.6%	4	2.5%	4	3.1%
Unknown	3	0.9%	4	1.4%	5	1.8%	3	1.9%	4	3.1%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Age < 25	123	37.2%	121	41.0%	114	40.3%	63	39.9%	58	44.6%
Age 25 - 49	129	39.0%	111	37.6%	112	39.6%	64	40.5%	47	36.2%
Age 50 +	79	23.9%	63	21.4%	57	20.1%	31	19.6%	25	19.2%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Median Age	28		26		26		27		28	
Youngest	13		14		14		16		16	
Oldest	83		84		85		87		82	

STUDENT ACHIEVEMENT

CULINARY ARTS (CUL)

SUMMARY

This report contains data related to student achievement, represented by the number of degrees and certificates awarded by the Culinary Arts Department.

Year	Award Type	Title	# of Awards
2012-13	AA Degree	Culinary Arts	2
	Certificate	Foundations of Baking/Pastry	3
	Certificate	Foundations of Cooking	2
	Certificate	Wine Studies	1
	2012-13 TOTAL		
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
	2013-14 TOTAL		
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
	2014-15 TOTAL		
2015-16	AA Degree	Culinary Arts	1
	Certificate	Foundations of Baking/Pastry	3
	Certificate	Foundations of Cooking	2
	Certificate	Global Cuisine	1
2015-16 TOTAL			7
2016-17	Certificate	Foundations of Cooking	1
	Certificate	Vegetarian Cuisine	1
	2016-17 TOTAL		

2016-17 ANNUAL PROGRAM REVIEW

Culinary Arts

COURSE SUCCESS

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	382	83.2%	354	85.9%	227	84.1%	114	87.7%	113	79.6%
Female	323	82.0%	310	86.1%	349	84.5%	125	88.0%	122	91.8%
Unknown	3	66.7%	0	0.0%	2	100.0%	2	0.0%	1	100.0%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	12	50.0%	1	100.0%	14	35.7%	1	100.0%	3	66.7%
Asian	21	81.0%	50	94.0%	12	91.7%	0	0.0%	7	85.7%
Hispanic	199	81.4%	162	81.5%	98	86.7%	72	87.5%	70	82.9%
Native Amer/Alaska Native	4	100.0%	32	90.6%	0	0.0%	0	0.0%	0	0.0%
Pacific Islander	4	75.0%	1	100.0%	1	100.0%	0	0.0%	0	0.0%
White Non-Hispanic	431	83.1%	362	85.1%	418	85.9%	160	86.9%	144	86.8%
Two or more races	33	93.9%	51	94.1%	26	76.9%	6	100.0%	8	100.0%
Unknown	4	100.0%	5	100.0%	9	77.8%	2	50.0%	4	100.0%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	291	77.7%	303	86.1%	276	80.8%	106	84.0%	105	81.0%
Age 25 - 49	267	85.0%	225	84.0%	196	83.2%	95	87.4%	95	88.4%
Age 50 +	150	88.0%	136	89.0%	106	96.2%	40	95.0%	36	94.4%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
F2F	708	82.6%	664	86.0%	578	84.4%	241	87.1%	236	86.0%

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

2016-17 ANNUAL PROGRAM REVIEW

Culinary Arts

2016-17 COURSE STATISTICS

CULINARY ARTS PRODUCTIVITY* (2016-17):	192.21
% FULL TIME INSTRUCTORS** (2016-17):	0%
% ADJUNCT INSTRUCTORS** (2016-17):	100%

FACE TO FACE		Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTEs	WSCH	FTEF	Productivity
						12.0	11.0	91.7%	81.8%	0.67	36	0.06	192.00
CUL-101	Intro to Culinary Arts	1	0.0%	0%	100%	8.0	6.0	75.0%	66.7%	1.48	76	0.20	128.00
CUL-102	Basic Food Preparation	1	0.0%	0%	100%	7.0	6.0	85.7%	83.3%	0.27	14	0.04	112.00
CUL-103	Food Sanitation and Safety	1	0.0%	0%	100%	10.0	10.0	100.0%	60.0%	1.74	87	0.17	174.00
CUL-104	P/P Baking and Pastry Arts	1	0.0%	0%	100%	8.0	6.0	75.0%	66.7%	1.48	76	0.20	128.00
CUL-106	P/P Intermediate Food Prep	1	0.0%	0%	100%	20.0	20.0	100.0%	85.0%	1.69	80	0.08	320.00
CUL-120	Introduction to Wine	1	0.0%	0%	100%	19.0	18.0	94.7%	100.0%	1.69	76	0.08	304.00
CUL-125	Wines of the World	1	0.0%	0%	100%	24.0	21.0	87.5%	95.2%	1.78	96	0.08	384.00
CUL-128	Wines of California	1	0.0%	0%	100%			0.0%			0		---
CUL-162C	Soups for All Seasons	1	100.0%								8	0.02	160.00
CUL-163E	Making a Gingerbread House	1	0.0%	0%	100%	10.0	10.0	100.0%	40.0%	0.05	8	0.04	131.05
CUL-163G	Breakfast Breads and Pastries	1	0.0%	0%	100%	8.0	8.0	100.0%	87.5%	0.33	14	0.03	144.00
CUL-163L	Pies/Tarts/Galettes	1	0.0%	0%	100%	9.0	8.0	88.9%	100.0%	0.18	11	0.03	144.00
CUL-164A	Vegetarian Cuisine	1	0.0%	0%	100%	15.0	14.0	93.3%	85.7%	0.55	30	0.04	240.00
CUL-165	A Passion for Chocolate	1	0.0%	0%	100%	12.0	12.0	100.0%	100.0%	0.25	12	0.02	192.00
CUL-166	Summer Foods	1	0.0%	0%	100%	10.0	10.0	100.0%	80.0%	0.18	10	0.02	160.00
CUL-169A	Fine Art of Sushi Making I	1	100.0%					0.0%			0		---
CUL-169C	Fine Art of Sushi Making I	1	0.0%	0%	100%	15.0	15.0	100.0%	100.0%	0.29	15	0.02	240.00
CUL-169C	Exploring the World of Pizza	1	0.0%	0%	100%	8.0	7.0	87.5%	71.4%	0.09	8	0.02	128.00
CUL-171	Art/Science-Sauce/Saucemaking	1	0.0%	0%	100%	8.0	8.0	100.0%	100.0%	0.21	10	0.03	128.00
CUL-172A	Middle Eastern Cuisine	1	0.0%	0%	100%	8.0	8.0	100.0%	100.0%	0.11	8	0.03	96.00
CUL-172C	Mexican Regional Cuisine	1	0.0%	0%	100%	6.0	6.0	100.0%	83.3%	0.11	8	0.03	96.00
CUL-172E	Italian Regional Cuisine	1	0.0%	0%	100%	13.0	13.0	100.0%	76.9%	0.24	20	0.03	208.00
CUL-172G	Vietnamese and Thai Cooking	1	0.0%	0%	100%	17.0	16.0	94.1%	100.0%	0.60	26	0.03	279.56
CUL-175A	Wine and Cheese	1	0.0%	0%	100%	11.0	11.0	100.0%	90.9%	0.10	6	0.01	176.01
CUL-191WU	ST. Intro to Social Catering	2	100.0%					0.0%			0		---
Total		25	16.0%	0%	100%	11.9	11.2	94.4%	86.0%	13.97	718	1.24	

2016-17 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

2016-17 ANNUAL PROGRAM REVIEW

Culinary Jail

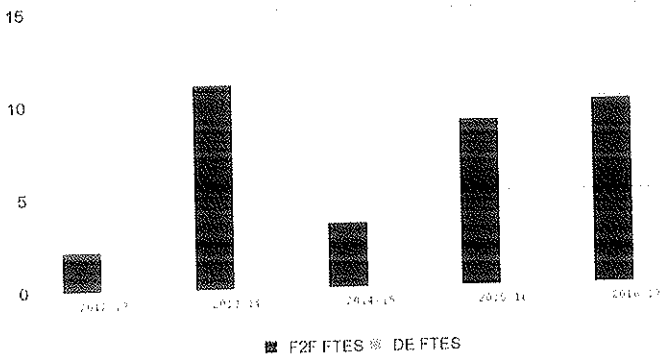


CULINARY JAIL SUMMARY

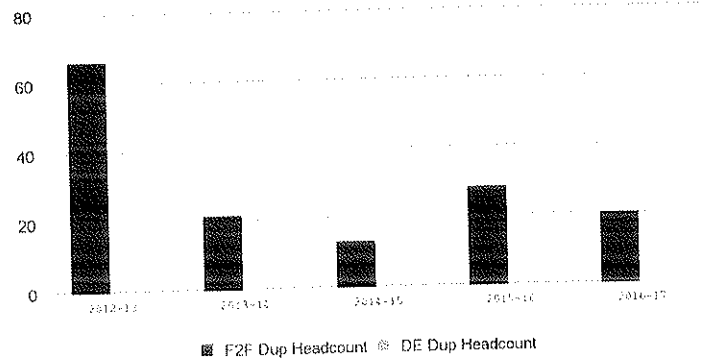
This report contains data from Academic Year (AY) 2012 to 2016. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below.

	Total Sections	F2F Sections	Dist Ed Sections	Total FTES	F2F FTES	Dist Ed FTES	Total Duplicated Headcount	F2F Duplicated Headcount	Dist Ed Duplicated Headcount
2012-13	7	7	0	2.04	2.04	0.00	66	66	0
2013-14	8	8	0	10.92	10.92	0.00	21	21	0
2014-15	5	5	0	3.39	3.39	0.00	13	13	0
2015-16	9	9	0	8.85	8.85	0.00	28	28	0
2016-17	11	11	0	9.82	9.82	0.00	20	20	0
4-Yr Chg (12-13 to 16-17)	57.1%	57.1%	---	380.8%	380.8%	---	-69.7%	-69.7%	---
1-Yr Chg (15-16 to 16-17)	22.2%	22.2%	---	11.0%	11.0%	---	-28.6%	-28.6%	---

RESIDENT FTES



DUPLICATED HEADCOUNT



2016-17 ANNUAL PROGRAM REVIEW

Culinary Jail

DEMOGRAPHICS

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Male	24	66.7%	16	76.2%	10	76.9%	27	100.0%	18	100.0%
Female	12	33.3%	5	23.8%	3	23.1%	0	0.0%	0	0.0%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
African American	1	2.8%	1	4.8%	0	0.0%	0	0.0%	1	5.6%
Asian	0	0.0%	0	0.0%	0	0.0%	1	3.7%	0	0.0%
Hispanic	3	8.3%	2	9.5%	2	15.4%	4	14.8%	4	22.2%
Native Amer/Alaska Native	2	5.6%	1	4.8%	0	0.0%	1	3.7%	0	0.0%
Pacific Islander	0	0.0%	1	4.8%	0	0.0%	1	3.7%	0	0.0%
White Non-Hispanic	27	75.0%	13	61.9%	8	61.5%	19	70.4%	11	61.1%
Two or more races	0	0.0%	2	9.5%	1	7.7%	0	0.0%	1	5.6%
Unknown	3	8.3%	1	4.8%	2	15.4%	1	3.7%	1	5.6%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Age < 25	12	33.3%	2	9.5%	3	23.1%	3	11.1%	0	0.0%
Age 25 - 49	22	61.1%	17	81.0%	9	69.2%	21	77.8%	16	88.9%
Age 50 +	2	5.6%	2	9.5%	1	7.7%	3	11.1%	2	11.1%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	N	%	N	%	N	%	N	%	N	%
Median Age	27		29		28		35		36	
Youngest	18		21		20		24		26	
Oldest	59		50		53		58		59	

2016-17 ANNUAL PROGRAM REVIEW

Culinary Jail

COURSE SUCCESS

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	40	92.5%	15	80.0%	10	100.0%	25	92.0%	20	100.0%
Female	24	95.8%	5	100.0%	3	100.0%	0	0.0%	0	0.0%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	3	100.0%	1	100.0%	0	0.0%	0	0.0%	1	100.0%
Asian	0	0.0%	0	0.0%	0	0.0%	1	100.0%	0	0.0%
Hispanic	6	66.7%	2	100.0%	2	100.0%	4	100.0%	5	100.0%
Native Amer/Alaska Native	3	100.0%	1	100.0%	0	0.0%	1	100.0%	0	0.0%
Pacific Islander	0	0.0%	1	100.0%	0	0.0%	1	100.0%	0	0.0%
White Non-Hispanic	49	95.9%	12	83.3%	8	100.0%	17	88.2%	12	100.0%
Two or more races	0	0.0%	2	50.0%	1	100.0%	0	0.0%	1	100.0%
Unknown	3	100.0%	1	100.0%	2	100.0%	1	100.0%	1	100.0%

	2012-13		2013-14		2014-15		2015-16		2016-17	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	24	91.7%	2	100.0%	3	100.0%	3	100.0%	0	0.0%
Age 25 - 49	37	94.6%	16	81.3%	9	100.0%	19	94.7%	18	100.0%
Age 50 +	3	100.0%	2	100.0%	1	100.0%	3	66.7%	2	100.0%

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

2016-17 ANNUAL PROGRAM REVIEW

Culinary Jail

2016-17 COURSE STATISTICS

CULINARY JAIL PRODUCTIVITY* (2016-17):	110.2
% FULL TIME INSTRUCTORS** (2016-17):	0%
% ADJUNCT INSTRUCTORS** (2016-17):	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	0.0%	0%	100%	1.8	1.8	100.0%	100.0%	0.98	58	0.69	28.00
CUL-180B	Culinary Arts Training 2	4	50.0%	0%	100%	1.5	1.5	100.0%	100.0%	1.14	50	0.70	24.00
CUL-180C	Culinary Arts Training 3	4	50.0%			1.0	1.0	100.0%	100.0%	1.13	50	0.00	---
CUL-180D	Culinary Arts Training 4	4	75.0%			4.0	4.0	100.0%	100.0%	2.83	133	0.00	---
CUL-180E	Culinary Arts Training 5	4	50.0%			2.0	2.0	100.0%	100.0%	3.74	167	0.00	---
Total		20	45.0%	0%	100%	1.8	1.8	100.0%	100.0%	9.82	458	1.39	

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.



Culinary Arts Advisory Committee Minutes

Lake Tahoe Community College
Tuesday January 9th, 2018
1:30 – 3:00 PM (L104/Board Room)

- **Welcome and Introductions**

- Meeting called to order at 1:30 p.m.
- Welcomes and introductions were made around the room.
- LTCC Staff Attendance:
 - Brad Deeds, Dean of Workforce Development & Instruction
 - Amber Aneloski, Work Experience & Internship
 - Frank Gerdeman, Director of Adult Education
 - Glenn Simpson, Culinary Arts Adjunct Faculty
 - Josh Sweigert, Hospitality, Tourism, Recreation & Retail Coordinator
 - Nancy Dalton, Board of Trustee
 - Randilyn Fleshman, Culinary Arts Instructional Aide
 - Sarah Marquez, Counselor
- LTCC Partners Attendance:
 - Brad Budd, Banquets Operations Manager - Harrah's/Harveys
 - Daryl Altman, Executive Chef - Tahoe Investment Stewarts
 - David Jones, Culinary Faculty - South Tahoe High School
 - Emily Sabbato, Human Resources Manager - Beach Retreat & Lodge at Tahoe
 - Pat Fountain, Food Services Manager - Barton Health
 - Steve Turner, Director of Mountain Dining - Heavenly Mountain Resort

- **Culinary Arts Program Flyer Handout**

- This “Pathways to Completion” flyer is one of several created to provide students with a detailed schedule for the entire Academic Year, including a two-year plan, for those wishing to earn a Certificate of Achievement in a Career & Technology Education (CTE) program.

- **Annual Program Review Handouts**

- Culinary Arts summary:
 - 13.97 Full-time Equivalent Students (FTES)
 - 250 Total Duplicated Headcount
- Culinary Arts student demographics:
 - 45.4% male, 53.8% female
 - 20% Hispanic (SLT community at 28-30% Hispanic)
 - Young, 44.6% under 25 years of age
- Culinary Arts student achievement:
 - 1 certificate in Foundations of Cooking
 - 1 certificate in Vegetarian Cuisine
- Culinary Jail summary (South Lake Tahoe and Placerville):
 - 9.82 Full-time Equivalent Students (FTES)



- 20 Total Duplicated Headcount
- **Culinary Apprenticeship Initiative (CAI)**
 - Lake Tahoe Community College is one of a handful of educational providers in the state to win a grant from the [California Apprenticeship Initiative \(CAI\)](#) to help build and launch culinary pre-apprenticeship programs in South Lake Tahoe. This program is administered by the California Community Colleges Chancellor's Office. The money will be used to help better prepare South Lake Tahoe's workforce and to improve local residents' ability to secure in-demand jobs and progress to higher-wage careers in the Tahoe Basin. The college will receive \$500,000 over two years to create and implement a pre-apprenticeship program, including a heavy focus on expanding the culinary and transition offerings of the ADVANCE Network and Career Center, which will be housed here at the college.
 - The Registered Apprenticeship system provides the opportunity for workers seeking high skilled, high paying jobs and for employers seeking to build a qualified workforce. In this regard, the Registered Apprenticeship system effectively meets the needs of both employers and workers. An apprenticeship does not have to be in one place. Connecting to a variety of locations enables the student to learn something different. The college is revamping the two-year program to include a variety of different levels of apprenticeship. Local employers will be part of the process by creating a level of pay incentives based on various skill levels obtained by employees as they progress through the apprenticeship. This program will be zero cost to the employer as it is funded by the state. There are also very few restrictions on using the funding. It is very flexible. There's also more funding to apply for.
 - There are nearly 4,000 jobs connected to the culinary industry on the South Shore.
 - [The American Culinary Federation, Inc. \(ACF\)](#) offers an apprenticeship program based on a combination of on-the-job training and related classroom instruction. The ACF is a professional, organization for chefs and cooks and is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs.
 - The college is seeking to re-design their core culinary courses to align with the ACF standards, as well as, the needs of industry partners.
 - The college's "Food Sanitation and Safety" (CUL 103) course was previously designed to ACF standards. One of the culinary staff members will be receiving a stipend to review and align all of the current culinary curriculum.
 - ACF certifications are based on a candidate's educational and work experience. The closest test site is Sacramento, California or Reno, Nevada. The practical and written exam is divided into four general areas: Safety and Sanitation Skills; Organization; Craftsmanship Skills; Finished Product Skills. The ADVANCE team has applied to be a written test proctor and there must be at least one (1) Certification Evaluator certified at the same level of the highest candidate testing, unless pre-approved by the ACF National Office.
 - The college's pre-apprenticeship program will be based on a proposed 2,000 hour program, rather than the standard 4,000 or 6,000 through the ACF. Students will progress through various work stations in the kitchen that includes



a list of work processes the apprentice should learn, based on employer feedback.

- [The Truckee Meadows Community College's \(TMCC\) Culinary Arts Program](#) was established in 1979 and is accredited by the American Culinary Federation (ACF). Graduates from this program are eligible to apply for the first level certification as a certified culinarian, according to ACF standards.

- **Advance Culinary Boot Camps**

- [ADVANCE](#) is a collaborative network of local organizations, government offices, and employers working together to support adults in meeting career, education, and other personal goals.
 - Funding for the ADVANCE program comes from the State of California, which has been investing \$500 million dollars a year to revitalize and redesign the state's adult education and workforce development systems through the Adult Education Block Grant Program. Through these funds, they are able to provide High School Equivalency (HSE) testing, formerly GED.
 - ADVANCE provides access to training and educational opportunities by filling in the gaps of workforce needs.
 - The ADVANCE team meets monthly with industry partners through their Hospitality, Tourism, Retail, and Recreation (HTRR) Workgroup and invites the community to make suggestions anytime throughout the year.
- ADVANCE has been offering a five-day, 40-hour, non-credit bootcamp. Their goal is to give students the skills and practice to align with LTCC coursework at the college-level and to transition into an educational career (44% of the students enroll in a credit course at the college and 25% of bootcamp participants enter into the industry. The curriculum includes skills such as; butchery, sanitation, baking, and knives skills. Students prepare a meal or meals for a panel of judges from local industry partners (employers are asked what job skills are required for employment and necessary for employee advancement). Various industry partners have sent some of their employees to the bootcamp. At least one of their industry partners pays employees to participate.
 - Industry related “Badges” will be awarded to successful students and driven by the needs of local industry partners.
 - The ADVANCE team also offers a two-week Culinary Bootcamp in Spanish.
- ADVANCE is collaborating with the local Tahoe Chamber for a Guest Services Academy (with a Lodging-industry focus)

- **General Discussion**

- [Assembly Bill \(AB\) 19](#), or the “California College Promise” is to be administered by the Chancellor of the California Community Colleges, which shall distribute funding, upon appropriation by the Legislature, to each community college meeting prescribed requirements to be used to, among other things, accomplish specified policy goals and waive fees for one academic year for first-time students who are enrolled in 12 or more semester units or the equivalent at the college and complete and submit either a Free Application for Federal Student Aid or a California Dream Act application. This bill is about creating the environment and alignment that will help students finish college.



- The college has a partnership with Lake Tahoe Unified School District (LTUSD) to offer South Tahoe High School (STHS) students an opportunity to earn college and high school credits simultaneously in a program called, Dual Enrollment. LTUSD students currently participate in a “College and Career Planning” program, which has been quite successful (657 students are currently enrolled so far in DMA, HEA, HTR, PET programs, for the 2017-18 Academic Year). LTCC is also committed to seeking more opportunities to work with the school district, such as implementing a “Hospitality” or “Culinary” course. The high school does a great job of getting students into career programs.
 - STHS has amazing kitchen facilities, with quality instructors, and their graduates would be excellent candidates to transition into the college’s culinary program.
 - In the 1990’s and 2000’s, there was an active ACF program through the local casinos. It was discontinued for various reason. The executive chef initiates the program and it must be supported by the casino executives/upper management. There’s also challenges keeping employees in the pipelines due to the heavily transient population.
 - Canada has a [“Red Seal Program”](#) where they vet all of their chefs and take their tests.
 - Local employers are looking to educational institutions, such as the college, to update their employees’ skills. In LTCC’s [Work Experience](#) Department employees work with their employers to create measurable objectives to improve their techniques and skills.
- **Perkins Act**
 - The Culinary Department is partially funded by [Perkins](#) funding. This funding also helps our Career & Technical Education Department provide a Quarterly Textbook Lending Program, which provides textbooks for eligible students on the BOGW fee waiver and are pursuing a vocational degree or certificate. This funding is due to a Federal act established to improve career-technical education programs, integrate academic and career-technical instruction, serve special populations, and meet gender equity needs. The Carl D. [Perkins Career and Technical Education Act of 2006 \(Perkins IV\)](#) is a principal source of federal funding to states and discretionary grantees for the improvement of secondary and postsecondary career and technical education programs across the nation. The purpose of the Act is to develop more fully the academic, career, and technical skills of secondary and postsecondary students who elect to enroll in career and technical education programs.
 - **Adjournment**
 - The meeting adjourned at 2:40 p.m.

Respectively submitted,
Melissa Liggett, Program Technician
Career & Technical Education



Culinary Arts



Overview: The short-term certificate in culinary arts is designed to provide opportunities to learn the basic fundamentals of culinary arts. The certificate serves as both a career-readiness certificate leading to either employment within the culinary arts industry or continued study leading to a more advanced certificate or degree in the culinary arts, and as an area of personal interest or study.

All courses from the following (13.5-14 units):

CUL 101 Introduction to the Culinary Arts Profession (2.5 units)

CUL 102 Principles and Practices of Basic Food Preparation (4.5 units)

CUL 103 Sanitation and Food Safety (2 units)

CUL 104 Principles and Practices of Baking and Pastry Arts (4 units)

-or-

CUL 106 Practices of Intermediate Food Preparation (4.5)

CUL-101: Introduction to the Culinary Arts Profession 2.5 units This course provides an introduction to the food service industry, including career options and the nature of the profession. The course is designed not only for students who are interested in entering the field of culinary arts with the intention of pursuing it as a career goal, but also for students wishing to learn more about this dynamic profession and the rudiments of professional food service. Students will learn the expectations of the industry and ways they can meet those expectations. An important component of this course will include a series of tastings and evaluations of flavors to help the student develop a mature palate as well as knowledge of the basic skills that are crucial to the industry.

CUL-102: Principles and Practices of Basic Food Preparation 4.5 units This course will provide students with a comprehensive understanding of food and the processes of preparing food for human consumption. Included will be a survey of food itself: origins and history, categorization, selection, purchasing, and preservation. There is a special emphasis on the processing and fabricating of food and the specific processes of cooking. In the lab the student will apply the principles of cooking and food preparation that they learn in the lecture. The focus will be on the development of the rudimentary skills in food preparation and cooking that form the base for all further culinary classes and for ultimate success in the industry. NOTE: As this class has a kitchen laboratory component, there are mandatory uniform and tool requirements. Most of these items are available in the college bookstore for purchase or the student may access them from other sources. A review of these materials will be provided on the first day of class.

Course Advisories: CUL 101 or equivalent.

CUL-103: Food Sanitation and Safety 2 units This course covers the principles of storing, preparing, and serving food to ensure that food is fit for human consumption. Students will study the importance of sanitary habits by food service personnel, causes of food borne illness and spoilage, public health practices, and managerial procedures to insure sanitary food for the public. Upon completion of the course, students will receive a Serv/Safe Certificate issued by the Educational Foundation of the National Restaurant Association. This certificate is recognized by the food service industry and the American Culinary Federation. This course satisfies a specific course requirement for the ACF American Culinary Federation's Cook Apprenticeship, and ACF Cook and Chef Certification.

CUL-104: Principles and Practices of Baking and Pastry Arts 4 units This course will introduce students to the principles and practices of baking and pastry arts. Students will learn the broad range of basic baked goods including breads, rolls, pies, cakes, and cookies as well as be introduced to the concept of pastry arts by making puddings, fillings, dessert sauces, icings, mousses, bavarians, and other pastry preparations. In the lab, students will apply the theory that they learn in the lecture to produce baked and pastry goods. NOTE: As this class has a kitchen laboratory component, there are mandatory uniform and tool requirements. Most of these items are available in the LTCC bookstore for purchase or the student may access them from other sources. A review of these materials will be provided on the first day of class.

CUL-106: Principles and Practices of Intermediate Food Preparation 4.5 units This course will advance the principles and practices of food preparation introduced in CUL 102. More advanced processes of cooking and food preparation will be covered, such as butchery, stock and soup production, entree items, meat, poultry and seafood cookery, appetizers and hors d'oeuvres, and cold food preparations. Greater attention will be paid to the presentation of food, as well as to the nutritional and flavor considerations.

Course Advisories: CUL 102 or equivalent.

Catalog: 2017-18

Students are required to meet with a counselor, counselor@ltcc.edu or 530-541-4660 ext. 211, to develop an educational plan.

All schedules subject to change!

2017-2018 CTE Schedules					
Code	Description	2017-18	Meeting Day(s)	Meeting Times	Meeting Dates
CUL-161-01	Food Sanitation: ServSafe Essentials	Summer 2017	Monday	8:00AM - 4:50PM	7/17/17
CUL-161-02	Food Sanitation: ServSafe Essentials	Summer 2017	Monday	8:00AM - 4:50PM	9/11/17
CUL-191WU-01	Special Topics: Introduction to Social Catering	Summer 2017	Friday and Thursday - Saturday	3:30 - 7:20PM and 3:30 - 9:20PM	7/14/17 and 7/20 - 7/22/17
CUL-101-01*	Introduction to the Culinary Arts Profession	Fall 2017	Monday	3:00 - 5:50PM	9/18 - 12/4/17
CUL-102-01*	Principles and Practices of Basic Food Preparation	Fall 2017	Tuesday and Thursday	9:00-10:50AM and 11:00AM - 1:50PM/9:00AM - 1:50PM	9/19 - 12/7/17
CUL-125-01	Wines of the World	Fall 2017	Wednesday	6:00 - 9:50PM	9/20 - 12/6/17
CUL-162A-01	Simply Appetizers	Fall 2017	Monday	6:00 - 6:50PM/7:00 - 10:15PM	11/20 - 11/27/17
CUL-162D-01	The Art of Slow Cooking	Fall 2017	Friday	9:00 - 9:50AM/10:00AM - 1:25PM	10/20 - 11/17/17
CUL-168A-01	Cake Decorating I	Fall 2017	Tuesday	6:00 - 6:50PM/7:00 - 9:50PM	10/31 - 11/14/17
CUL-172D-01	French Regional Cuisine	Fall 2017	Friday	9:00 - 9:50AM/10:00AM - 12:50PM	9/22 - 10/13/17
CUL-172F-01	The Food and Cooking of China	Fall 2017	Monday	6:00 - 6:50PM/7:00 - 9:50PM	9/18 - 10/23/17
CUL-106-01*	Principles and Practices of Intermediate Food Preparation	Winter 2018	Tuesday and Thursday	9:00-10:50AM and 11:00AM - 1:15PM and 8:30AM - 1:15PM	1/9 - 3/29/18
CUL-161-01	Food Sanitation: ServSafe Essentials	Winter 2018	Monday	8:00AM - 4:50PM	2/26/2018
CUL-163C-01	Restaurant-Style Desserts	Winter 2018	Monday	2:00 - 3:50PM/4:00 - 5:45PM	2/26 - 3/19/18
CUL-164A-01	Vegetarian Cuisine	Winter 2018	Friday	9:00 - 10:20AM and 10:30AM - 1:35PM	1/12 - 2/9/18
CUL-165-01	A Passion for Chocolate	Winter 2018	Monday	2:00 - 3:20PM/3:30 - 5:50PM	1/29 - 2/12/18
CUL-168B-01	Cake Decorating II	Winter 2018	Thursday	6:00 - 6:50PM and 7:00 - 9:50PM	1/11 - 2/1/18
CUL-226-01	Food and Wine	Winter 2018	Wednesday	6:00 - 9:50PM	1/10 - 3/28/18
CUL-103-01*	Food Sanitation and Safety	Spring 2018	Monday	8:00AM - 11:50PM	4/16 - 5/21/18
CUL-114-01	Principles and Practices of Intermediate Baking and Pastry Arts	Spring 2018	Tuesday and Thursday	9:00-10:50AM and 11:00AM - 1:15PM and 8:30AM - 12:50PM	4/10 - 6/28/18
CUL-128-01	Wines of California	Spring 2018	Wednesday	6:00 - 9:50PM	4/11 - 6/27/18
CUL-163D-01	The Art of Bread Baking	Spring 2018	Monday	3:30 - 4:20PM/4:30 - 9:20PM	4/9 - 5/14/18
CUL-166-01	Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	Spring 2018	Monday	9:00 - 9:50AM/10:00 - 12:50PM	6/4 - 6/18/18
CUL-169A-01	The Fine Art of Sushi Making I	Spring 2018	Monday	6:00 - 6:50PM and 7:00 - 9:50PM	6/4 - 6/28/18
CUL-172C-01	Mexican Regional Cuisine	Spring 2018	Friday	9:00 - 9:50AM/10:00 - 12:45PM	4/20 - 5/18/18
CUL-172E-01	Italian Regional Cuisine	Spring 2018	Friday	9:00 - 9:50AM/10:00AM - 1:25PM	5/25 - 6/15/18

Updated: 8/21/2017 9:28 AM

*Short-term Certificate course

LTCC also offers a Certificate of Achievement and an Associate Degree in Computer and Information Sciences – Web Development. For more information, go to our website at www.ltcc.edu and click on the “Academics” tab, click on “Academic Programs” and then click on “Culinary Arts”.

Summer 2017	Fall 2017	Winter 2018	Spring 2018
CUL 161-01	CUL 101-01	CUL 106-01	CUL 103-01
CUL 161-02	CUL 102-01	CUL 161-01	CUL 114-01
CUL 191WU-01	CUL 125-01	CUL 163C-01	CUL 128-01
	CUL 162A-01	CUL 164A-01	CUL 163D-01
	CUL 162D-01	CUL 165-01	CUL 166-01
	CUL 168-01	CUL 168B-01	CUL 169A-01
	CUL 172D-01	CUL 226-01	CUL 172C-01
	CUL 172F-01		CUL 172E-01

Please note: We are in the process of re-structuring the Culinary Arts program and are looking at a potential launch in the 2018-19 Academic Year. For additional information, contact Enrollment Services at 530-541-4660 ext. 211 or enrollmentservices@ltcc.edu.

To become a student at Lake Tahoe Community College, you will need to complete an online application before you can register for classes. Please go to our website at www.ltcc.edu/admissions and click on “Apply”. Your application might take up to 24 hours to process prior to your being able to enroll in specific courses, so please be patient and check the LTCC email you are assigned for updates. Contact Enrollment Services at 530-541-4660 ext. 211 or enrollmentservices@ltcc.edu for information on assessment, orientation, and counseling. To view the schedule of current classes, go to LTCC’s website at www.ltcc.edu and click on the “Academics” and the “Schedule of Classes” tab.

STUDENT LEARNING OUTCOME ASSESSMENT SUMMARY

CULINARY ARTS

There were 10 assessment reports completed in 2016-17:

COURSE CODE AND TITLE	INSTRUCTOR	QUARTER	RESULTS
CUL 125 Wines of the World	Kasey DeFranco	Fall 2016	Wines of the world is the most difficult wine course I teach. The concepts are hard to grasp if you have no prior wine knowledge. Hence the reason we have a lot of 2's. I want to possibly consider in the future creating a special topics course for the advanced students.
CUL 1633E Making a Gingerbread House	Stephanie Jee	Fall 2016	Timing was a crucial factor in the success of the class. If teaching this is the future, I need to make sure to give adequate time for students to make the dough (30 min), chill the dough (1 hour), roll it out and shape it (1 hour), bake it (20 min), allow enough time for cooling (30 min), making the icing/ "cement" (10 minutes), and constructing (45 min) all on the first day. it's just up to the instructor to manage time appropriately. And tell inform the students that perfection comes with time and practice.
CUL 163L Pies, Tarts, and Galettes	Stephen Morton	Winter 2017	I think the SLO's should be more comprehensive. In baking, you need repetition to develop the different skills needed. This class had a diverse group of students. Some had a lot of baking skills and others had practically none. For the next class, I will be sticking closer to the the text in order to improve student mastery. The key is to also expose students to as many items and techniques as possible, during the limited class time.
CUL 169C Exploring the World of Pizza	Stephanie Jee	Winter 2017	The assessment process through tasting and evaluation is on point. Hands-on pizza making is the key to successful reproduction. Furthermore, evaluations on how technique changes final results, helps the students to really grasp the properties of pizza dough and how to manipulate it. I will continue

COURSE CODE AND TITLE	INSTRUCTOR	QUARTER	RESULTS
			to proceed in this manner for the future.
CUL 104 Principles and Practices of Baking & Pastry	Stephen Morton	Spring 2017	I feel that the students did very well in general. The students that got D's were due to poor attendance on their part. The students were exposed to many types of baking and got to make many different types of projects. The budget was adequate and we tried to use as many left overs as possible to keep costs down. One thing that could help is to plan ahead on projects so staff doesn't have to shop at safeway.
CUL 163G Breakfasts, Breads, & Pastries	Stephanie Jee	Spring 2017	The overall results of the outcomes assessment were great; the students were able to measure out ingredients properly and each recipe turned out as planned or better. Baking is difficult to do in a short period of time but the students were able to take away the essential lessons of creating breakfast breads and pasties, repetition and hands on learning is usually the best approach for this discipline. No resources are needed to implement any identified changes.
CUL 166 Summer Foods: Salads, Cold Soups, Grilling, & Fruit Salads	Stephanie Jee	Spring 2017	The overall results for the outcomes assessment process were great, many of the students were able to not only reiterate key concepts but also show their knowledge and produce quality food. This discipline takes time to learn and we do our best to teach the necessary overall concepts that the students can then practice with other variations outside of class. No resources are needed to implement changes
CUL 172A Middle Eastern Cuisine	Eunie Lyle	Spring 2017	The results of the two SLO's was satisfactory. However, the assesment score sheet should be replaced with tasting and critiquing in the assessment portion of the curriculum, as multiple levels of students take this course resulting in

COURSE CODE AND TITLE	INSTRUCTOR	QUARTER	RESULTS
			a varied success rate. There are no budgetary projections.
CUL 175A Wine and Cheese	Kasey DeFranco	Spring 2017	I would like to consider this class as an introduction to our Culinary program. This class spans over two weeks, one day a week for three hours. The SLO's are perfect for this class and I would not change them. Students who were most successful in this class, were those who took additional culinary classes in food and wine. After students completed this class most had a desire to learn more and take other culinary classes to increase their knowledge.
CUL 180A/B/C/D/E Culinary Arts Training 1, 2, 3, 4, & 5	Jeannette Shippee	Spring 2017	The overall outcome of the class shows we need to get the inmates more excited about the skills they will be learning. They seem to respond well to competitions and this will be added to the curriculum. More break out sessions need to be incorporated into the curriculum.