



LAKE TAHOE COMMUNITY COLLEGE CULINARY ARTS/HOSPITALITY MGMT. ADVISORY COMMITTEE MEETING

THURSDAY APRIL 27, 2022

- Welcome and Introductions
- Culinary Arts Annual Program Review (2020-2021)
- Culinary Jail Program Review (2020-2021)
- Hospitality Annual Program Review (2020-2021)
- Apprenticeship Updates
- General Discussion/Feedback from Industry Partners
- Perkins Funding

ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

Culinary Arts

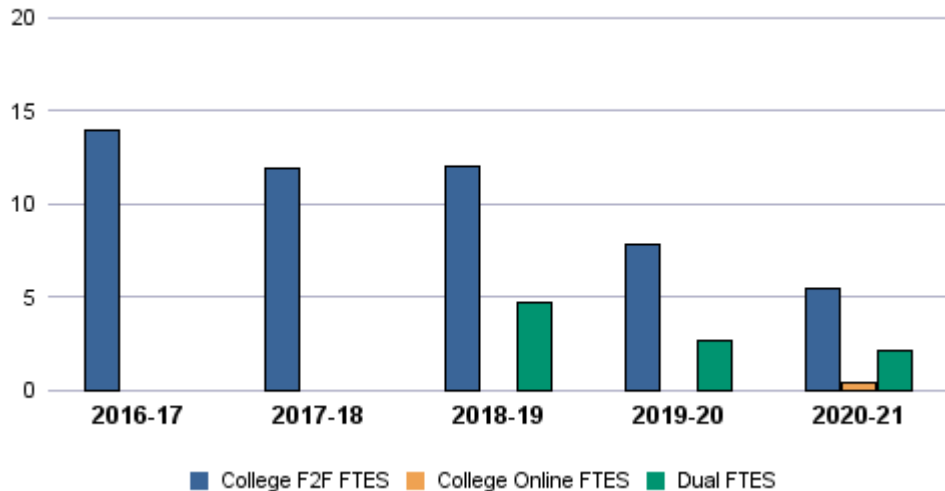


CULINARY ARTS SUMMARY

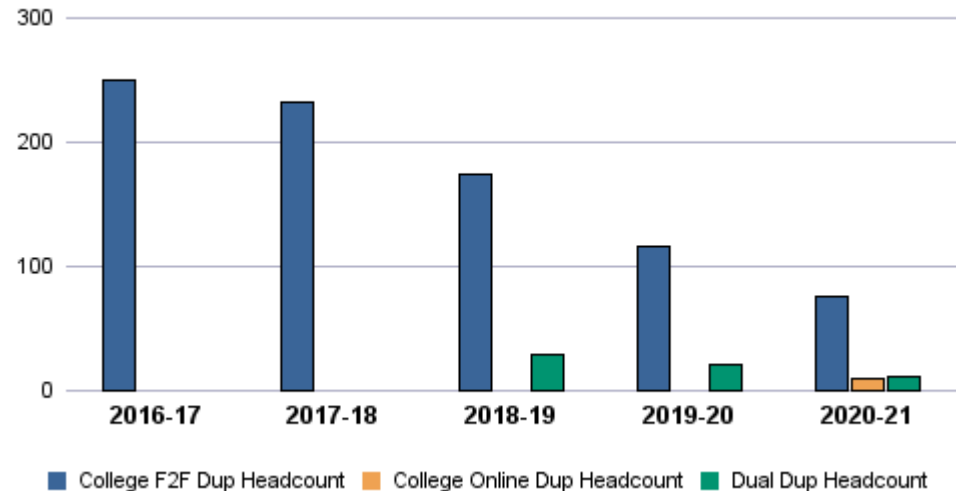
This report contains data from Academic Year (AY) 2016 to 2020. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below. The following categories are excluded: CAL FIRE, Culinary Jail, Fire In-Service, IEC, ISP, ISP Work Experience, ISSI, Municipal Fire, Noncredit, Noncredit CDCP, South Bay JPA, and Work Experience.

	Total Sections	College F2F Sections	College Online Sections	Dual Sections	Total FTES	College F2F FTES	College Online FTES	Dual FTES	Total Duplicated Headcount	College F2F Duplicated Headcount	College Online Duplicated Headcount	Dual Duplicated Headcount
2016-17	21	21	0	0	13.97	13.97	0.00	0.00	250	250	0	
2017-18	22	22	0	0	11.93	11.93	0.00	0.00	232	232	0	
2018-19	17	15	0	2	16.78	12.04	0.00	4.74	203	174	0	29
2019-20	14	13	0	1	10.46	7.79	0.00	2.67	136	116	0	20
2020-21	15	12	1	2	8.01	5.48	0.40	2.13	96	76	9	11
4-Yr Chg	-28.6%	-42.9%	---	---	-42.6%	-60.8%	---	---	-61.6%	-69.6%	---	---
1-Yr Chg	7.1%	-7.7%	---	100.0%	-23.4%	-29.7%	---	-20.1%	-29.4%	-34.5%	---	-45.0%

RESIDENT FTES



DUPLICATED HEADCOUNT



2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

Demographics: College F2F and College Online

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
Male	59	45.4%	54	45.8%	49	50.5%	32	42.7%	20	37.7%
Female	70	53.8%	64	54.2%	48	49.5%	42	56.0%	33	62.3%
Unknown	1	0.8%	0	0.0%	0	0.0%	1	1.3%	0	0.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
African American	2	1.5%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Asian	4	3.1%	4	3.4%	4	4.1%	1	1.3%	1	1.9%
Hispanic	26	20.0%	31	26.3%	30	30.9%	19	25.3%	13	24.5%
Native Amer/Alaska Native	0	0.0%	0	0.0%	1	1.0%	0	0.0%	2	3.8%
Pacific Islander	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
White Non-Hispanic	90	69.2%	74	62.7%	57	58.8%	50	66.7%	32	60.4%
Two or more races	4	3.1%	8	6.8%	4	4.1%	4	5.3%	4	7.5%
Unknown	4	3.1%	1	0.8%	1	1.0%	1	1.3%	1	1.9%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
Age < 25	58	44.6%	40	33.9%	35	36.1%	36	48.0%	17	32.1%
Age 25 - 49	47	36.2%	50	42.4%	40	41.2%	27	36.0%	23	43.4%
Age 50 +	25	19.2%	28	23.7%	22	22.7%	12	16.0%	13	24.5%
Age Unknown	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%

	2016-17	2017-18	2018-19	2019-20	2020-21
Median Age	28	30	28	26	28
Youngest	16	17	14	14	15
Oldest	82	71	78	66	64

2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

**Demographics:
Dual**

	2018-19		2019-20		2020-21	
	N	%	N	%	N	%
Male	16	55.2%	11	52.4%	6	54.5%
Female	12	41.4%	10	47.6%	4	36.4%
Unknown	1	3.4%	0	0.0%	1	9.1%

	2018-19		2019-20		2020-21	
	N	%	N	%	N	%
Asian	1	3.4%	3	14.3%	0	0.0%
Hispanic	19	65.5%	8	38.1%	7	63.6%
White Non-Hispanic	7	24.1%	10	47.6%	3	27.3%
Two or more races	2	6.9%	0	0.0%	1	9.1%

	2018-19	2019-20	2020-21
Median Age	17	17	17
Youngest	15	15	15
Oldest	17	17	18

2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

**Course Success:
College F2F and
College Online**

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	113	79.6%	90	93.3%	85	87.1%	56	89.3%	38	97.4%
Female	122	91.8%	129	93.0%	73	87.7%	53	94.3%	38	100.0%
Unknown	1	100.0%	0	0.0%	0	0.0%	2	50.0%	0	0.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	3	66.7%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Asian	7	85.7%	9	100.0%	5	80.0%	2	50.0%	1	100.0%
Hispanic	70	82.9%	58	93.1%	60	86.7%	37	94.6%	25	100.0%
Native Amer/Alaska Native	0	0.0%	0	0.0%	2	100.0%	0	0.0%	3	100.0%
White Non-Hispanic	144	86.8%	138	92.8%	76	86.8%	67	89.6%	37	97.3%
Two or more races	8	100.0%	13	92.3%	14	92.9%	4	100.0%	9	100.0%
Unknown	4	100.0%	1	100.0%	1	100.0%	1	100.0%	1	100.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	105	81.0%	63	90.5%	59	88.1%	60	91.7%	31	100.0%
Age 25 - 49	95	88.4%	109	93.6%	72	84.7%	34	88.2%	31	100.0%
Age 50 +	36	94.4%	47	95.7%	27	92.6%	17	94.1%	14	92.9%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
College F2F	236	86.0%	219	93.2%	158	87.3%	111	91.0%	70	98.6%
Online Education	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	100.0%

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

2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

**Course Success:
Dual**

	2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	16	93.8%	5	100.0%	4	100.0%
Female	12	100.0%	8	100.0%	4	100.0%
Unknown	1	100.0%	0	0.0%	1	100.0%

	2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success
Asian	1	100.0%	1	100.0%	0	0.0%
Hispanic	19	100.0%	5	100.0%	6	100.0%
White Non-Hispanic	7	85.7%	7	100.0%	3	100.0%
Two or more races	2	100.0%	0	0.0%	0	0.0%

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

2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

2020-21 COURSE STATISTICS

CULINARY ARTS PRODUCTIVITY* (2020-21):	100.18
% FULL TIME INSTRUCTORS** (2020-21):	0%
% ADJUNCT INSTRUCTORS** (2020-21):	100%

COLLEGE F2F	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
CUL-102-01 Basic Food Preparation	2	50.0%	0%	100%	5.0	3.0	60.0%	100.0%	0.39	48	0.20	80.00
CUL-103A-01 Chef Sanitation and Safety	2	50.0%	0%	100%	4.0	4.0	100.0%	100.0%	0.21	12	0.06	64.00
CUL-104-01 P/P Baking and Pastry Arts	1	0.0%	0%	100%	7.0	6.0	85.7%	100.0%	0.91	56	0.17	111.65
CUL-106-01 P/P Intermediate Food Prep	1	0.0%	0%	100%	4.0	4.0	100.0%	100.0%	0.63	38	0.20	64.00
CUL-114-01 P/P Int Baking & Pastry Arts	1	0.0%	0%	100%	4.0	4.0	100.0%	100.0%	0.53	32	0.17	64.00
CUL-125-01 Wines of the World	1	0.0%	0%	100%	19.0	19.0	100.0%	89.5%	1.51	76	0.08	304.00
CUL-128-01 Wines of California	1	0.0%	0%	100%	11.0	11.0	100.0%	100.0%	0.98	44	0.08	176.00
CUL-161-01 Food Sanitation:ServSafe Essn	2	0.0%	0%	100%	4.0	3.5	87.5%	85.7%	0.10	6	0.03	64.00
CUL-162C-01 Soups for All Seasons	1	0.0%	0%	100%	7.0	7.0	100.0%	100.0%	0.11	7	0.02	112.00
CUL-163J-01 Cakes/Tortes/Fillings/Icings	1	100.0%					0.0%			0		---
CUL-164C-01 Vegan Food and Cooking	1	0.0%	0%	100%	2.0	2.0	100.0%	100.0%	0.05	4	0.04	32.00
CUL-172D-01 French Regional Cuisine	1	0.0%	0%	100%	5.0	5.0	100.0%	100.0%	0.06	6	0.03	80.00
CUL-172E-01 Italian Regional Cuisine	1	100.0%					0.0%			0		---
CUL-226-01 Food and Wine	1	100.0%					0.0%			0		---
Total	17	29.4%	0%	100%	6.3	6.0	94.7%	95.8%	5.48	329	1.08	

COLLEGE ONLINE	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
CUL-101-01 Intro to Culinary Arts	1	0.0%	0%	100%	9.0	6.0	66.7%	100.0%	0.40	27	0.06	144.00
Total	1	0.0%	0%	100%	9.0	6.0	66.7%	100.0%	0.40	27	0.06	

DUAL	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
CUL-102-D1 Basic Food Preparation	2	0.0%	0%	100%	5.5	4.5	81.8%	100.0%	2.13	105	0.40	88.00
Total	2	0.0%	0%	100%	5.5	4.5	81.8%	100.0%	2.13	105	0.40	

2020-21 ANNUAL PROGRAM REVIEW

Culinary Arts

DUAL	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
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* 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.

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. These data may include students enrolled through special programs, such as Incarcerated Students Program, South Bay JPA, and ISSI.

Year	Award Type	Title	# of Awards
2016-17	Certificate	Foundations of Cooking	1
	Certificate	Vegetarian Cuisine	1
2016-17 TOTAL:			2
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 TOTAL:			9
2018-19	AA Degree	Culinary Arts	1
	Certificate	Foundations of Cooking	1
2018-19 TOTAL:			2
2019-20	AA Degree	Culinary Arts	1
2019-20 TOTAL:			1

ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

Culinary Jail

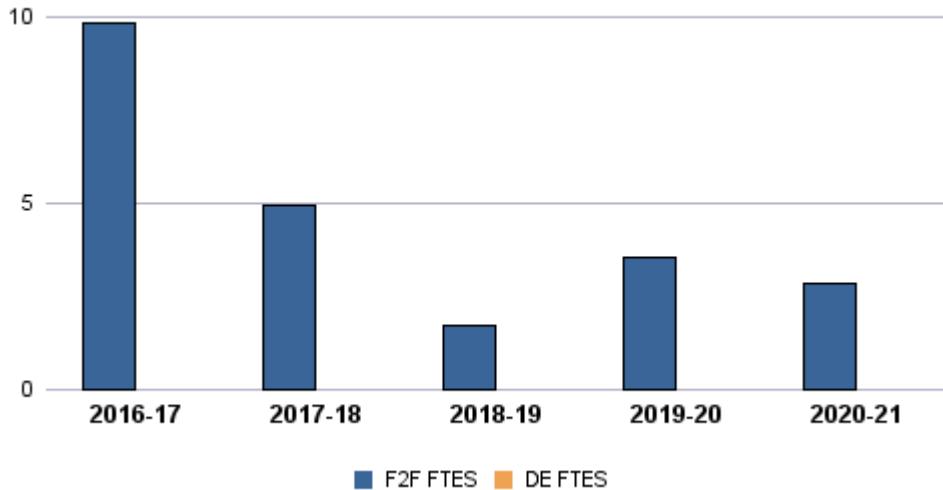


CULINARY JAIL SUMMARY

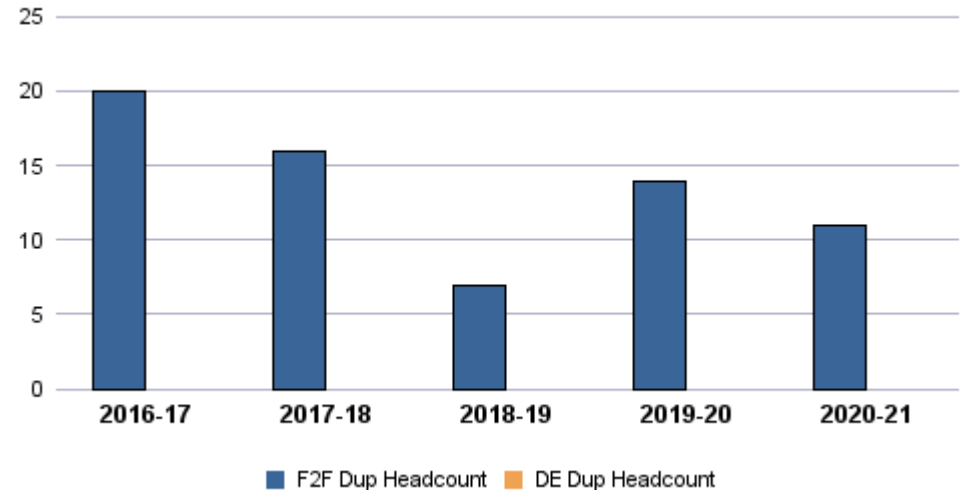
This report contains data from Academic Year (AY) 2016 to 2020. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below. Unless otherwise indicated, students enrolled through the Incarcerated Students Program, South Bay JPA, and Dual Enrollment 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
2016-17	11	11	0	9.82	9.82	0.00	20	20	0
2017-18	6	6	0	4.96	4.96	0.00	16	16	0
2018-19	3	3	0	1.72	1.72	0.00	7	7	0
2019-20	5	5	0	3.54	3.54	0.00	14	14	0
2020-21	4	4	0	2.82	2.82	0.00	11	11	0
4-Yr Chg (16-17 to 20-21)	-63.6%	-63.6%	---	-71.3%	-71.3%	---	-45.0%	-45.0%	---
1-Yr Chg (19-20 to 20-21)	-20.0%	-20.0%	---	-20.4%	-20.4%	---	-21.4%	-21.4%	---

RESIDENT FTES



DUPLICATED HEADCOUNT



ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

Culinary Jail

DEMOGRAPHICS

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
Male	18	100.0%	16	100.0%	7	100.0%	6	42.9%	11	100.0%
Female	0	0.0%	0	0.0%	0	0.0%	8	57.1%	0	0.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
African American	1	5.6%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Hispanic	4	22.2%	1	6.3%	2	28.6%	0	0.0%	0	0.0%
White Non-Hispanic	11	61.1%	14	87.5%	5	71.4%	13	92.9%	10	90.9%
Two or more races	1	5.6%	0	0.0%	0	0.0%	1	7.1%	0	0.0%
Other	0	0.0%	1	6.3%	0	0.0%	0	0.0%	0	0.0%
Unknown	1	5.6%	0	0.0%	0	0.0%	0	0.0%	1	9.1%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	N	%	N	%	N	%	N	%	N	%
Age < 25	0	0.0%	2	12.5%	1	14.3%	0	0.0%	1	9.1%
Age 25 - 49	16	88.9%	14	87.5%	5	71.4%	14	100.0%	10	90.9%
Age 50 +	2	11.1%	0	0.0%	1	14.3%	0	0.0%	0	0.0%

	2016-17	2017-18	2018-19	2019-20	2020-21
Median Age	36	32	32	35	34
Youngest	26	21	20	30	22
Oldest	59	47	50	48	41

ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

Culinary Jail

COURSE SUCCESS

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Male	20	100.0%	16	87.5%	7	85.7%	6	100.0%	11	90.9%
Female	0	0.0%	0	0.0%	0	0.0%	8	87.5%	0	0.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
African American	1	100.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
Hispanic	5	100.0%	1	100.0%	2	50.0%	0	0.0%	0	0.0%
White Non-Hispanic	12	100.0%	14	85.7%	5	100.0%	13	92.3%	10	90.0%
Two or more races	1	100.0%	0	0.0%	0	0.0%	1	100.0%	0	0.0%
Other	0	0.0%	1	100.0%	0	0.0%	0	0.0%	0	0.0%
Unknown	1	100.0%	0	0.0%	0	0.0%	0	0.0%	1	100.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
Age < 25	0	0.0%	2	50.0%	1	100.0%	0	0.0%	1	100.0%
Age 25 - 49	18	100.0%	14	92.9%	5	80.0%	14	92.9%	10	90.0%
Age 50 +	2	100.0%	0	0.0%	1	100.0%	0	0.0%	0	0.0%

	2016-17		2017-18		2018-19		2019-20		2020-21	
	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success	Enrollment	Success
F2F	20	100.0%	16	87.5%	7	85.7%	14	92.9%	11	90.9%

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

ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

Culinary Jail

2020-21 COURSE STATISTICS

CULINARY JAIL PRODUCTIVITY* (2020-21):										31.94		
% FULL TIME INSTRUCTORS** (2020-21):										0%		
% ADJUNCT INSTRUCTORS** (2020-21):										25%		

FACE TO FACE	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTEs	WSCH	FTEF	Productivity
CUL-180A-P1 Culinary Arts Training 1	1	0.0%	0%	100%	5.0	5.0	100.0%	80.0%	0.75	41	0.17	80.00
CUL-180A-P2 Culinary Arts Training 1	1	0.0%	0%	100%	3.0	3.0	100.0%	100.0%	0.54	25	0.17	48.00
CUL-180A-T1 Culinary Arts Training 1	1	100.0%					0.0%			0		---
CUL-180A-T2 Culinary Arts Training 1	1	100.0%					0.0%			0		---
CUL-180B-P1 Culinary Arts Training 2	1	0.0%	0%	0%	2.0	2.0	100.0%	100.0%	0.76	34	0.35	32.00
CUL-180B-P2 Culinary Arts Training 2	1	100.0%					0.0%			0		---
CUL-180B-T1 Culinary Arts Training 2	1	100.0%					0.0%			0		---
CUL-180B-T2 Culinary Arts Training 2	1	100.0%					0.0%			0		---
CUL-180C-P1 Culinary Arts Training 3	1	100.0%					0.0%			0		---
CUL-180C-P2 Culinary Arts Training 3	1	100.0%					0.0%			0		---
CUL-180C-T1 Culinary Arts Training 3	1	100.0%					0.0%			0		---
CUL-180C-T2 Culinary Arts Training 3	1	100.0%					0.0%			0		---
CUL-180D-P1 Culinary Arts Training 4	1	0.0%	0%	0%	1.0	1.0	100.0%	100.0%	0.76	33	0.69	16.00
CUL-180D-P2 Culinary Arts Training 4	1	100.0%					0.0%			0		---
CUL-180D-T1 Culinary Arts Training 4	1	100.0%					0.0%			0		---
CUL-180D-T2 Culinary Arts Training 4	1	100.0%					0.0%			0		---
CUL-180E-P1 Culinary Arts Training 5	1	100.0%					0.0%			0		---
CUL-180E-P2 Culinary Arts Training 5	1	100.0%					0.0%			0		---
CUL-180E-T1 Culinary Arts Training 5	1	100.0%					0.0%			0		---
CUL-180E-T2 Culinary Arts Training 5	1	100.0%					0.0%			0		---
Total	20	80.0%	0%	25%	2.8	2.8	100.0%	90.9%	2.82	133	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%					

ANNUAL PROGRAM REVIEW DATA: 2016-17 to 2020-21

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

2020-21 ANNUAL PROGRAM REVIEW

Hospitality

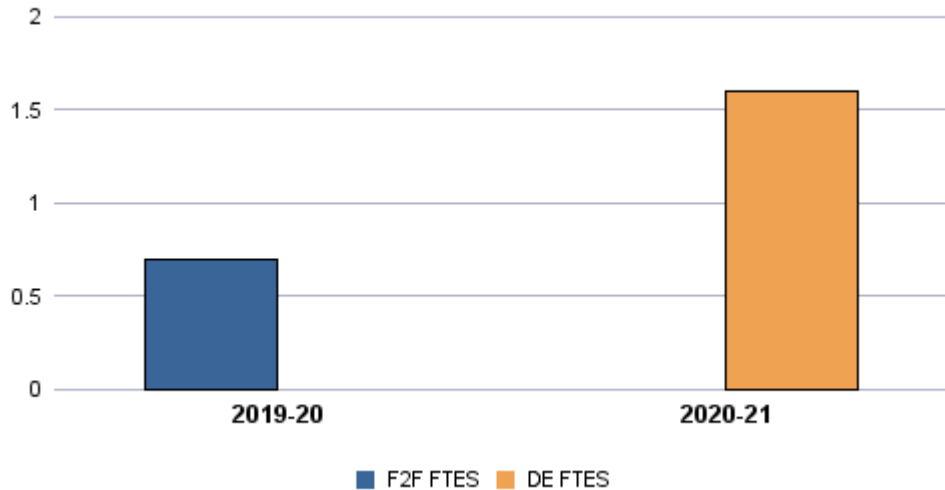


HOSPITALITY SUMMARY

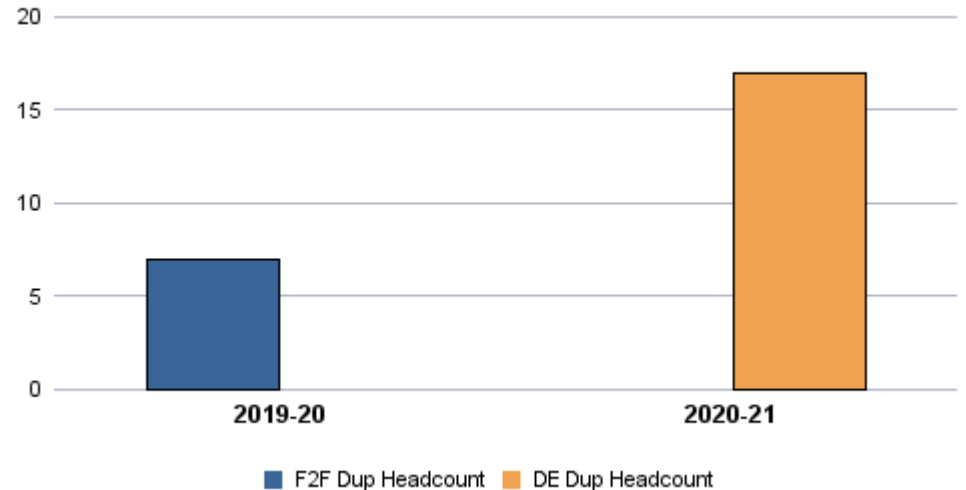
This report contains data from Academic Year (AY) 2016 to 2020. Information on program size based on full-time equivalent students (FTES), Student Success, and Student Achievement are presented below. Except for in the Awards section, students enrolled through the Incarcerated Students Program, South Bay JPA, and Dual Enrollment 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
2019-20	1	1	0	0.70	0.70	0.00	7	7	0
2020-21	2	0	2	1.60	0.00	1.60	17	0	17
1-Yr Chg (19-20 to 20-21)	100.0%	-100.0%	---	128.6%	-100.0%	---	142.9%	-100.0%	---
1-Yr Chg (19-20 to 20-21)	100.0%	-100.0%	---	128.6%	-100.0%	---	142.9%	-100.0%	---

RESIDENT FTES



DUPLICATED HEADCOUNT



DEMOGRAPHICS

2019-20		2020-21	
N	%	N	%

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DEMOGRAPHICS

	2019-20		2020-21	
	N	%	N	%
Male	4	57.1%	4	33.3%
Female	3	42.9%	8	66.7%

	2019-20		2020-21	
	N	%	N	%
Asian	1	14.3%	0	0.0%
Hispanic	2	28.6%	2	16.7%
White Non-Hispanic	2	28.6%	6	50.0%
Two or more races	1	14.3%	3	25.0%
Unknown	1	14.3%	1	8.3%

	2019-20		2020-21	
	N	%	N	%
Age < 25	5	71.4%	6	50.0%
Age 25 - 49	1	14.3%	6	50.0%
Age 50 +	1	14.3%	0	0.0%

	2019-20		2020-21	
	N	%	N	%
Median Age	20		22	
Youngest	17		17	
Oldest	72		45	

COURSE SUCCESS

	2019-20		2020-21	
	Enrollment	Success	Enrollment	Success

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Male	3	66.7%	6	100.0%
Female	3	66.7%	9	77.8%

	2019-20		2020-21	
	Enrollment	Success	Enrollment	Success
Asian	1	0.0%	0	0.0%
Hispanic	2	100.0%	2	50.0%
White Non-Hispanic	1	100.0%	7	100.0%
Two or more races	1	100.0%	4	75.0%
Unknown	1	0.0%	2	100.0%

	2019-20		2020-21	
	Enrollment	Success	Enrollment	Success
Age < 25	4	50.0%	8	87.5%
Age 25 - 49	1	100.0%	7	85.7%
Age 50 +	1	100.0%	0	0.0%

	2019-20		2020-21	
	Enrollment	Success	Enrollment	Success
Dist Ed	0	0.0%	15	86.7%
F2F	6	66.7%	0	0.0%

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

AWARDS

	Award Type	Award Title	Awards Conferred

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2020-21 COURSE STATISTICS

% FULL TIME INSTRUCTORS** (2020-21):

% ADJUNCT INSTRUCTORS** (2020-21):

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

DISTANCE EDUCATION	Sections Offered	Cancel %	FT % **	Adjunct % **	Avg Census Enroll	Avg End of Term Enroll	Retention % ***	Success % ***	FTES	WSCH	FTEF	Productivity
HSP-100 Intro to Hospitality Manage	1	100.0%					0.0%			0		---
HSP-120 Hospitality Cost Control	1	0.0%	0%	100%	7.0	7.0	100.0%	100.0%	0.70	32	0.09	112.00
HSP-130 Int. to Food/Beverage Manag	1	0.0%	0%	100%	10.0	8.0	80.0%	75.0%	0.90	45	0.09	160.00
Total	3	33.3%	0%	100%	8.5	7.5	88.2%	86.7%	1.60	77	0.19	

* 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 and Hospitality Management Advisory Committee

Meeting Minutes

April 27, 2022

Welcome and Introductions

The meeting called to order at 3:02 p.m.

Present: Bindel, Jerry (Chairman, Lake Tahoe Visitors Authority/GM, Forest Suites Resort), Butcherite, Jason (Assistant Director/Chef de Cuisine, School of Hospitality Business Management at Washington State University), Carr, Kim (K-12 Strong Workforce Program Coordinator, Lake Tahoe Unified School District), Cottrill, Vicki (Hospitality and Tourism instructor, South Tahoe High School), Deeds, Brad (Dean of Instruction & Workforce Development, LTCC), Fountain, Pat (Director of Food & Nutrition Services, Barton Health), Gerdeman, Frank (Director, ADVANCE), Goligoski, Amber (Work-Based Learning Coordinator, LTCC), McLean, Michelle (Allied Health CTE Specialist, LTUSD), Roberts, Keith (Executive Chef & Food/Beverage Director, Roundhill Pines Beach Resort), Simons, John (Director of Secondary Education, LTUSD), Tannaci, Isaiah (CTE Coordinator/Sports Medicine Coordinator, STHS), Zertuche, Alissa (Environmental Engineering CTE Specialist, LTUSD)

Annual Program Review (2020-2021)

The revised Culinary Arts Certificate and Degree program launches Fall 2022. Chef Mark Davis was originally hired to revamp the program and due to his unexpected passing, Chef Jason Butcherite from Washington State University (WSU), was later hired to redesign the Culinary Arts degree and certificates. The current program comprising over 30 courses were condensed down to eight core course (not including bootcamps, Wine Studies, and ServSafe Food Handler). The program now contains two stackable certificates leading to a culinary degree aligned to American Culinary Federation Education Foundation (ACFEF) national standards. An American & International Cuisines course and an advanced methods and concepts course were added to make the program more well-rounded. Students first complete the fundamentals courses, can move on to the 2000-hour ACF Registered Apprenticeship. Students earning their Certified Culinarian can transfer from Tahoe Culinary Academy's two-year apprenticeship program to the Washington State University (WSU) 4,000-hour Certified Sous Chef program.

LTCC has partnerships with South Tahoe High School (STHS) and Nevada Joint Union High School District to offer dual-enrollment (college credit in high school) courses. Chef David Jones at STHS teaches Basic Food Preparation (CUL-102) through his advanced culinary course. This course counts for both the Culinary Arts and Hospitality Management (HSP) degree programs.

The LTCC Hospitality Management (HSP) Associate Degree for Transfer is a two-year program designed so students can complete the first two-years at LTCC and transfer to the Hospitality Business Management Bachelor's program through WSU's Global Campus via online and live interactive courses the Lisa Maloff University Center. The program contains three hospitality courses, two culinary courses, along with business and math classes. The Hospitality Management program was stalled this year due to the recent passing of Dr. Byron Marlowe of WSU in December 2021. Byron helped set up the courses for the HSP program and taught them for us online. LTCC has since hired one of Jason Butcherite's colleagues, Jessica Murray, to take over in the spring of this year.

LTCC will soon put out a recruitment for a full time Culinary/Hospitality tenure track, faculty position.

General Discussion

Lake Tahoe Unified School District (LTUSD) Superintendent Dr. Todd Cutler created two positions to complement John Simon's new role as Director of Secondary Education. Dr. Alan Reed has been assigned the new Director of Elementary Education. STHS's Sports Medicine Instructor, Isaiah Tannaci, has been in role of Career & Technical Education (CTE) Coordinator. LTUSD has also implemented CTE Specialists for kindergarten through 8th graders. This will help students in elementary and middle school explore opportunities by introducing a variety of CTE experiences.

The Tahoe Culinary Academy registered apprenticeship program has evolved during the pandemic to offer innovative, non-traditional opportunities for students to complete their lab hours at work. Employers are not having to lose their employees for lab time because they're meeting those requirements on the job. An eligible supervising chef can sign off on lab skills and have them simultaneously count for students' Culinary coursework and their Related Instruction requirements of their 2,000-hour Certified Culinarian apprenticeship. ADVANCE can often cover the costs of ACF exams for students and chefs. LTCC is working towards being an official ACFEF testing center. The closest test sites are Sacramento, California or Reno, Nevada. Keith Roberts was able to get certified as a Certified Executive Chef through the ACFEF and would be able to help with establishing an ACFEF testing site here on campus.

Barton Hospital has an educated workforce, including ACFEF grads, amongst their culinary staff. Barton has enhanced the handling of everything that has anything to do the hospital so they can open more food facilities to staff.

Jerry Bindel expects a very strong summer coming up and it'll be a bit of challenge with staffing. Housing has been the biggest issue with finding and keeping employees.

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 4:14 p.m.

Respectively submitted,

Melissa Liggett Career & Technical Education Technician