TWO YEAR REVIEW
VOCATIONAL TRAINING PROGRAMS

Name of Program: Culinary Arts
Division Chair: Joyce Parker Academic Year 2009

Program Specific- Desired Student Outputs (Ed Code 78016(a)(I)-Meets a documented labor market demand.

What does the data indicate about the desired student outputs at the program level?

a) Documents and labor market data from professional organizations, government agencies, and community groups related to needed skills and demand for future workers.

Foodservice jobs will continue to be in demand despite the economic downturn. The demand for entry level, skilled, and managerial foodservice workers remains very optimistic based on the LACCD Los Angeles Harbor College Occupation Report -Culinary Arts, the April 2009 External SCAN 2008-2018 Economic Trends Report and the National Restaurant Association 2009 and the California Restaurant Industry Forecast.

Restaurant jobs in California will represent 10% of total employment in California with a forecasted 14.9% job growth for the 2009-2019 cycle. In 2009 California restaurants will register $56.2 billion in sales with each additional $1 million spent in California eating and drinking places will generate an additional 27.2 jobs in California. The Occupation Report, the SCANS Economic Trends, and the California and National Restaurant Association Industry Forecast are attached.

b) Data from advisory committee regarding appropriateness of current outcomes and needs for entry and upgraded level training.

The data forecasted by the Occupational Report 7307 Culinary Arts for the Family & Consumer Studies Department bears out the recommendation of the Advisory Committee:

1) Develop and implement the Skills Certificates for Basic Cooking for the First Semester Class and the Advanced Cooking Certificate for 2nd Semester to meet the demand for short term training for the industry. The Skills Certificates has facilitated the immediate employment for entry level jobs after the initial 4 months of training in Culinary.

2) Fast track to a second Skills Certificate for Advance Cooking with the students persisting and completing the next four months of training now qualifying the students for the Skilled Foodservice workers the industry
demands working for better wages and better restaurants.

3) Though the growth for the demand for managerial workers in Foodservice will be flat or the same for the 2008-2018, The Associate Degree program in Culinary Arts will prepare the students to fill these better paying jobs.

The median wages for entry level foodservice worker stands at $9/hour while the managerial skills is about $21/hour.

4) The beginning phase of the Culinary Program development has been accomplished with the Approval of the Certificate and AA Degree from our local Curriculum Committee and the State Chancellor’s Office as an approved program with it’s own TOP code. The Second phase is to develop the Baking Emphasis of the program, the Catering & Special Events Management, and the Food & Beverage Management tracks to meet the other skilled and managerial industry demand for workers. Simultaneous with the other track development is to continue to develop instructional delivery systems to meet the changing demand of our student population. Students are using more technology and computers, they are not bound by the mortar and brick building of college concept, hence the development of the Hybrid classes combining traditional and virtual classroom delivery of many of our lecture classes. We will be developing some pilot Hybrid classes this Fall 2009 involving 10 hours of lectures to be incorporated to the Spring 2010 term.

c) Data from employers.

The Occupational Report 7307 for Culinary Arts for the region forecast a 19% change in occupational jobs for the 2007-2017 forecast cycle. The California Restaurant Association forecast a more current yet still robust job growth in the Restaurant & Foodservice employment at 14.9% adjusted with the recessionary times. Please see the Occupational Report and the CA Restaurant Industry at a Glance Attachment.

d) Data from students via focus groups and surveys/questionnaires.

2008 Culinary Arts Employer Survey Results

136 Mailed – 16 Responses
1. How often do you hire food preparation helpers and/or cooks?
   a. Monthly (27%)
   b. Quarterly (27%)
   c. Biannually (0%)
   d. Annually (33%)
   e. No Response (13%)
2. When hiring food preparation employees, how important is formal training in your decision-making process?
   a. Very important (0%)
   b. Somewhat important (67%)
   c. Somewhat unimportant (0%)
   d. Not at all important (33%)

3. How important is it to hire a person who has earned American Culinary Federation Certification at an entry or higher level?
   a. Very important (0%)
   b. Somewhat important (67%)
   c. Somewhat unimportant (0%)
   d. Not at all important (33%)

4. Would you be willing to hire current students as interns to help them support their education in Culinary Arts?
   a. Yes (87%)
   b. No (13%)

5. Which would be more important in your hiring decision?
   a. American Culinary Federation Certificate (7%)
   b. Prior Experience (60%)
   c. Both a and b (33%)

6. If certification, experience, and other factors were equal, would you be more inclined to hire a person who lives within 5 miles of your workplace?
   a. Yes (67%)
   b. No (33%)

7. If Los Angeles Harbor College institutes an AA Degree in Culinary Arts based on the American Culinary Federation Certification requirements, would you be willing to interview students from that program when you have food preparation positions open?
   a. Yes (93%)
   b. No (0%)
   c. No opinion (7%)

8. Would you hire a student who successfully completed the first semester of Culinary Arts with a Progressive Skills Certificate?
   a. Yes (87%)
   b. No (13%)

9. Would you be willing to review and help assess the curriculum in the Harbor College Culinary Arts Program to insure that its graduates would meet the requirements of your establishment?
   a. Yes (67%)
   b. No (27%)
   c. No Response (6%)
e) Review comments from a local South Bay Workforce Investment Board.

We will forward the WIB report as soon as we received the review and comments from them.

Evidence of Students Attainment of Intended Learning Outcomes (Ed Code 78016(a)(3) - Is of demonstrated effectiveness as measured by the employment and completion success of its students.

How and why is the program/discipline effective?

a. Success and retention rates.

At Fall 2006 census there were 14 full-time students. At 2009 census there were 54 fulltime students

2009 enrollment has an average of 27 first semester full-time students. We have an average completion at 80% for First semester students and a 50% persistence to the 2nd semester. Second Semester has a 90% completion of class and a 90% persistence to 3rd semester. Third semester has a 95% completion and a 30% persistence for their A.S. degree program.

The attrition for the first semester can be attributed to the following:

1). Lack of student preparedness to the rigors of college life. Culinary is both and academic and vocational in nature. Students come into the program only aware of the practicum elements of the cooking program not knowing that there are rigorous academic obligations as well to meet the certificate and degree requirements. They find out that there is a lot of reading involved, that you need a good mastery of math principles as they have to convert recipes, scale them up or down, cost out recipes, produce financial reports, the discipline of studying, how to read a book, and take notes are challenges for some of the LAHC student population.

Inadequate financial resources. Very few realize that they are required to buy books, uniforms, tools and other equipment not supplied by the college. The estimated cost to complete the AA degree program is about $6,000 inclusive of matriculation fees, registrations, books, tools, uniforms, and cost of transportation to and from the college.

Quite a few of our students cannot immediately buy the books and uniform required as their financial aid packages are not dispersed until later in the semester. Because of the lack of finances they cannot participate immediately in Lab classes and are behind in their reading requirements and this hinders a good start to learning.
Remaining students for the semester have a very high percentage of completion. The typical curve of 20% getting A’s, 45% getting B’s, 30% getting C’s, and 5% getting the D’s and F. Mastery of learning is the primary learning objective for the class but just like the typical student population reflects 20% are go getters, 45% are above average, 30% of students have 70% mastery of the subject, and 5% fail.

2). Our student population at Harbor compares the same as comparable programs in the District. Please see the Institutional Research Data on the web for LA Mission and LA Trade Tech on student completion and success for the Culinary Arts Program.

3) A orientation program is recommended for all incoming culinary students to give them necessary information on the expectations, requirements, and rigors required to successfully complete the culinary classes and program. Holding 2-3 orientation sessions several weeks before the semester starts in conjunction with the counseling department, financial aid, and other college services would benefit students immensely.

4) To maintain the integrity of the classes, we have to make sure that the “skills base” curriculum continue to be maintained for both the AM and PM 1st semester classes instead of emphasizing the “production base” model. There should be a balance. A full-time instructor needs to be hired to over see this process.

5) The Sanitation class for 1st semester seems to have a very low pass rate of 50% on the certification level. On further investigation of the matter, it was found out that the instructors start teaching the sanitation component the last four weeks of the class. Students are being given too much information in to little time as the Serv-Safe component is meant to be given over a 16 week time period. Changes have been made this semester and the results with the next certification exams will be assessed for student success.

b. Degrees and Certificates

1) The program has been approved to award the Certificate and AS Degree in Culinary Arts at the close of the Spring 2009. The Certificates are: Skills Certificate of Achievement for Basic and Advanced Cooking upon successful completion of all semester course work required by the program. The AS Degree requires the completion of the first three semesters and the General Education requirements for graduation from the College.

2) The first AS degree was awarded Spring 2009. There will be 18 Certificates to be awarded Fall 2009.
c. Certification exam results

1) The Educational Institute of the American Culinary Federation is the only certifying body allowed by the Dept of Education and the Dept of Labor to grant the certification for Certified Culinarians to Certified Master Chef. The Culinary Program will be applying soon for Accreditation with the American Culinary Federation. A self study has to be completed after three years of initial program inception and then an application for accreditation has to be submitted to the Accrediting commission.

Any and all students who successfully completed all the course work with the work experience required are eligible to apply for certification with the American Culinary Federation. We meet and exceed all the classroom requirements for competency as mandated by the ACF.

2) Not Applicable as we have just received our approval as a degree granting program from the State Chancellor’s office.

d. Job placements rates.

1) Faculty is currently developing a process for tracking job placement.

2) Faculty is developing processes to compare LAHC job placement rates to external criteria and standards

Duplication - (Ed Code 780169a)(2) Does this program represent unnecessary duplication of other manpower training programs in the area?

There is no unnecessary duplication in manpower training as we are very unique in that we are one of the few institutions that are preparing the manpower needs of the restaurant and foodservice industry in the southland. The closest one is at Long Beach City College. El Camino College closed their Culinary Food & Beverage program five years ago due to low enrollment and no distinctive offering.

LAHC Culinary Program is designed to meet the changing industry needs demographically and technologically preparing students to enter the labor force and meet the high job demands especially at the entry level.