

# Department / Program Plan

## Long Beach City College

### Dept - Culinary Arts

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**Mission:** To provide to the community industry-standard, occupational, entry-level skills in the Culinary Arts, and to improve the understanding of Culinary fundamentals with hands-on training using traditional and state-of-the art techniques and equipment, with an emphasis on industry-standard safety and sanitation practices.

**Description:** The Culinary Arts department consists of two distinct areas: Food Preparation and Baking & Pastry Arts, with Associates Degrees and Certificates of Achievement offered for both areas of concentration.

Both Programs offer education and training essential to the development of basic through advanced industry standard techniques needed to succeed in entry-level employment, and career path advancement. 80 percent of course hours are conducted in a Kitchen Laboratory, where students have the opportunity to practice their skills and master their craft.

The Culinary Arts department also provides Banquet services to the college, and to the community at large, while also providing voluntary services to charitable organizations. This provides the students with additional opportunities to work in a supervised, practical environment.

The Culinary Arts Department serves a great variety of students, from recent High School graduates and community members desiring self-enrichment to adults in career transition and working Culinarians.

**Summary of Access, Productivity & Effectiveness:** Efficiency: For the past six years (2005-2011) average Culinary class sizes are almost 15% above established class capacities and there is a need for a dedicated Culinary Arts Institute with more Kitchen Labs to accommodate student demand.

**Program Load:**  
Culinary Arts continues to exceed average college-wide calculations.

**Effectiveness:**  
Success, Retention, and Completion Rates have remained stable over the past six years, with minor fluctuations depending on the semester -- students in the Baking courses and Cular 213C tend to perform better in the Spring, while the Cular 213A & B students tend to perform better in the Fall.

**GPA:**  
The average GPA for Culinary students over the past six years has been 3.42.

**Weekly Student Contact Hours (WSCH):**  
In the past few years, WSCH have increased despite the decline in student enrollment. Plus, as is universally known, the available Culinary Arts data shows that lower headcounts produce better student productivity rates.

**Degree/Certificates Awarded:**  
The numbers have decreased over the past six years. The Baking statistics are particularly low because up until 2011-

2012, the Curriculum Guide required that Baking students also take Cular 213A. This early morning class requires 25 hours of attendance each week. Because the Baking classes are offered at night, most students are unable or unwilling to take 213A. The new 2011-2012 Curriculum Guide no longer requires Baking students to take Cular 213A.

Despite the changes in the Curriculum Guides, a decrease in the number of students receiving an A.S. is expected due to the fact that since 2009, students are also required to take English 1 and Math 130 instead of English 105 and Math 110. This should not affect the number of Certificates of Achievement.

In addition, all of the "core" Culinary courses are not currently being offered at a frequency rate to accommodate student demand. This delays the students' ability to complete the Culinary Arts Program in a timely manner, which in turn results in a loss of students as many just "give up". This is partly due to lack of facilities, but also due to the loss of one full-time Chef Instructor.

**Internal Conditions (see Help for list):** The current Culinary Arts Kitchen Laboratory is inadequate. It is too small -- the official room capacity is 23, versus class sizes of 25-30+ -- and is split between two separate rooms connecting via a short hallway, which puts an extra burden on the Chef Instructor to be in two places at once. Plus, the Lab is outfitted with out-dated and broken equipment, with no maintenance contracts or service agreements in place.

A new Culinary Arts Institute is scheduled to be part of the Bond Measure Math-Tech building. Culinary Faculty have been, and will continue to be required to attend many Bond Management Team meetings to consult with Designers and Architects on Departmental requirements and wishes for the new facility, which is not scheduled to break ground until Fall 2013.

**External Condition-Regulatory/Legislative Changes:** At the end of September 2010, Governor Arnold Schwarzenegger signed new legislation, Senate Bill 602 the "Foodhandlers Law", which requires all food handlers working in restaurants and other food service facilities to be certified in safe food handling practices within 30 days of hire, and that they keep their certification current as long as they work in food service.

**External Condition- Grants Available:** Currently, an application is in process for a Foundation grant to purchase an airbrush unit for use with sugar work and other culinary applications.

**External Condition- Advisory Committee Input:** At the May 9, 2011 Culinary Arts Advisory Committee meeting, it was suggested that the large 11.5 unit Food Preparation classes be broken down -- no other Culinary Arts program offers courses over 8 units, with most offerings in the 2 to 5 unit range.

Several smaller unit classes should be offered instead, adding "core" classes that teach specific aspects of the Culinary Arts field: Culinary Principals (including skills, equipment handling, Culinary language, introduction to the Culinary Arts), Garde Manger, Classical, Regional/International, Special Diets (e.g. food allergies), Cost Control, and Menu Planning.

Due to the on-going obesity epidemic, Culinary students should be given hands-on instruction on healthier Cuisine (including vegetarian), to produce healthier foods while still maintaining gourmet-quality.

**External Conditions- Other :** Enrollment Issues: The new, aforementioned, "Foodhandlers Law" went into effect June 11, 2011, and the class

offerings for Cular 20AD Safety & Sanitation course have doubled as a result. The course still has very large waiting lists, but the current part-time Instructor is capped at teaching no more than 89 students.

**Faculty & Staff :** The Faculty and Staff of the Culinary Arts Department are as diverse as the students they serve, and consists of three male and two female instructors. Each full-time Chef Instructor has been teaching the Culinary Arts for at least ten years. Two Chef Instructors hold a Bachelor of Science Degree in Occupational Studies with an emphasis on the Vocational Arts. Two Chef Instructors were classically trained through the traditional French Apprenticeship system. One Chef Instructor is a certified Associate Raw Food Chef and Instructor. Three Chef Instructors have each spent over 20 years working in the commercial kitchens of the Hotel and Restaurant industry, two of which have also worked Internationally.

The Culinary Arts Department is comprised of three full-time Chef Instructors, two part-time Instructors, and one part-time Instructional Assistant.

Full Time:

Stephen Caballero Chef Instructor  
Pierre Juès, Chef Professor  
Frank Madrigal, Chef Professor

Part Time:

Patricia Pickett, Adjunct Instructor / Instructional Assistant  
Katia Soujol, Adjunct Chef Instructor

The Culinary Arts Programs also work closely with Emily Gehrman of Learning and Academic Resources, in developing and providing Supplemental Learning Assistance in Culinary and Baker's Math at the LAC Multidisciplinary Success Center.

In addition, the Culinary Programs require the services of the Disabled Students Programs and Services (DSPS) for the many disabled students enrolling in Culinary courses, most of whom require the services of American Sign Language Interpreters, who have become fixtures in the Culinary Arts Department.

**Names & Titles of Program Review Participants:** Pierre Juès, Chef Professor

**2009-2010 Accomplishments:** Received approval and hired an Instructional Assistant to aide the Chef Instructors, monitor equipment, and support the Culinary Arts department.

Received funds to upgrade stove from 6-burner to 18-burner, as well as a new, state-of-the-art oven. The equipment was installed over Spring Break 2010.

Received VTEA funds to replace malfunctioning, 20-year old refrigerator and freezer units.

**2010-2011** Course outlines were changed to make Cular 20AD a pre-requisite/co-requisite for the two basic introductory courses

**Accomplishments:** (Cular 204 & Cular 213A). This means that all students in the Culinary Arts Department will be taking/will have taken the Safety and Sanitation course. This also brings the Department in compliance with the new "Foodhandlers Law" (as most Culinary Arts students work Banquets and Events produced by the Program).

Received Foundation grant and purchased deep fryers to replace old, non-functioning equipment.

Reorganized the auxillary Kitchen space to create an office for the Chefs to use while in the Lab, as well as to better utilize the available on-site storage space.

Previously approved VTEA funds allowed for the purchase of two new reach-in refrigerator and freezer units to replace malfunctioning equipment. The new units were installed April 1, 2011.

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
<p>Dept - Culinary Arts - Course Level and Program Level Student Success - Increase the number of students completing each course, as well as the number of students receiving Program A.S. Degrees / Certificates of Achievement.</p> <p><b>Year(s):</b> 2010 - 2011 2011 - 2012</p> <p><b>Start Date:</b> 08/01/2010</p> <p><b>Goal Status:</b> NEW</p> <p><b>Goal Priority:</b> High</p> <p><b>Rationale:</b> Our completion rates are generally higher than the College as a whole and other Bus/Soc Sci departments . But, when compared to other Career and Technical Education (CTE)/Vocational programs, our numbers are lower.</p> <p>Plus, not enough students are completing all program course requirements. To promote student success, we need benchmarks against which we can compare how well our</p>	<p><b>Resources Needed Name:</b> 1) New Full-Time Faculty Member</p> <p><b>Resources Needed Description:</b> FT Faculty to replace vacancy left by the retirement of Romain Bertein.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> NEW</p> <p><b>Fiscal Year:</b> 2011 - 2012</p> <p><b>Duration:</b> On-going</p> <p><b>Estimated Cost:</b> 70000.0000</p> <p><b>Type of Resource Requested:</b> Personnel - Faculty</p> <p><b>Justification for Resource Request:</b> Without a replacement FT Faculty member, we are forced to use Adjunct Faculty to fill the void. But, Adjunct Faculty are capped at 10 TUs, and the core course requiring an instructor exceeds this cap.</p> <p>Although it sounds easy enough to just hire two Adjuncts to teach the course, the number of qualified Chef Instructors available for Part-Time work is very small to non-existent.</p>		

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<p>students are learning. As an Occupational/Vocational/CTE program, most of our measurements of student success are performance-based, exhibiting acquisition of skills.</p> <p>But, our students are frustrated with the lack of working space in which they can complete Lab projects and other practical examinations to their satisfaction and/or course expectations. Plus, we offer courses that require 5-day-a-week attendance for a total of 25 hours per week on campus. This is very difficult for many students to manage.</p> <p>Both of these result in either low grades due to sub-par performance or dropping of the course altogether (keeping in mind that some students do not withdraw properly or in time to avoid a D or an F grade).</p> <p>Also, the Culinary Arts Program is stagnating. The Program has been essentially the same for the past 15 years, and in order to keep our students competitive in the job market, we need to refresh the curricula.</p>	<p>Also, the course requiring an Instructor uses Banquets as part of the curriculum. This requires the Instructor to be available nights and weekends for the catered events. Part-Timers have other work schedules that usually cannot accommodate random night and weekend absences, and are thus unreliable for working the events.</p> <p>When a core course is not offered for a semester or more, the students in the program suffer because the course they need is not available. And once the course is offered again, it is impossible to accommodate the number of students wishing to enroll. The student who is not able to take a core course sometime during a school year is less likely to complete the program.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p>		
<p><b>Strategies:</b> Fill FT Faculty position left vacant by the retirement of Romain Bertein. This replacement Chef Instructor must be qualified (Executive Chef level) to teach up-to-date techniques and explore culinary trends, amongst other job requirements.</p>	<p><b>Resources Needed Name:</b> 2) Faculty Time</p> <p><b>Resources Needed Description:</b> Faculty time and possible compensation for reorganizing Courses, Schedules, and Curriculum Guides.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> NEW</p>	<p>09/28/2011 - Submitted seven new Cular course outlines to the Course Evaluation Subcommittee, requesting approval for the 2012-2013 school year.</p> <p><b>N/A:</b> N/A</p> <p><b>Next Step:</b> Continue Working on Goal</p>	
<p>Reconfigure the curricula and program</p>	<p><b>Fiscal Year:</b> 2011 - 2012</p> <p><b>Duration:</b> One-time</p> <p><b>Estimated Cost:</b> 7200.0000</p>		

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
<p>requirements so students can fit their Culinary Arts coursework into their personal schedules.</p> <p>Provide improved and expanded Kitchen Laboratory Facilities for the students so they can practice and perform their Lab projects and exams. Meet with the Bond Management Team to develop and approve design criteria for the Culinary Arts portion of the proposed Math-Tech Building.</p> <p>.</p> <p><b>Responsible Parties:</b> Instructors, Department Head, Dean</p> <p><b>Campus supported by this goal:</b> LAC</p> <p><b>Specify if goal is for department or sub-area:</b> Department/ Program</p> <p><b>Level of Support Needed:</b> School or VP</p>	<p><b>Type of Resource Requested:</b> Other</p> <p><b>Justification for Resource Request:</b> With the implementation of the 16-week calendar, the required existing 81 Lab hours per week will increase to 91 Lab hours per week. Even on a 6-day-week schedule, using the Kitchen Lab for 15 hours a day will only yield approx. 85 usable hours without any allowance for passing or Lab set-up time.</p> <p>Also, the Student who wants to complete the Culinary Arts Program will have to attend first semester Food Prep 1 classes in the morning, then second semester Food Prep 2 classes in the morning and afternoon, and then third semester Food Prep 3 classes in the afternoon, while the Baking and Pastry classes are held in the evenings. Many Culinary students work and very often employers cannot accommodate a school schedule that changes an employee's availability every 5 months.</p> <p>Because of this, some Culinary students get their work hours severely shortened, some end up losing their jobs, and others have no choice but to quit the Culinary Arts Program altogether.</p> <p>.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p>		
	<p><b>Resources Needed Name:</b> 3) New Culinary Arts Institute</p> <p><b>Resources Needed Description:</b> A new Culinary Arts Institute, is scheduled to be part of the Bond Measure Math-Tech</p>	<p>10/02/2011 - Since May 2010, Culinary Faculty have attended numerous meetings with the Bond Management Team, Architects, and Designers to suggest and create the criteria for the new Kitchen Labs.</p>	

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
	<p>building.</p> <p>.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> Approved &amp; Funded</p> <p><b>Fiscal Year:</b> 2012 - 2013</p> <p><b>Duration:</b> Both (i.e., initial &amp; maintenance costs)</p> <p><b>Estimated Cost:</b> 0.0000</p> <p><b>Type of Resource Requested:</b> Facilities</p> <p><b>Justification for Resource Request:</b></p> <p>.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> Other</p>	<p>The corrected, finalized list was submitted to the Designers on 10/02/2011. There is one last pre-bid meeting to verify the documents prior to dissemination to the Design-Build groups bidding on the project.</p> <p>Culinary Faculty will be required to attend future meetings to confer directly with the bid-winning team on the chosen design and layout.</p> <p><b>N/A:</b> N/A</p> <p><b>Next Step:</b> Continue Working on Goal</p>	
<p>Dept - Culinary Arts - Healthier Food Instruction - Give students exposure to cutting-edge healthy food techniques and related changes in the industry, and improve the health of community members through the Culinary Arts.</p> <p>.</p> <p><b>Year(s):</b> 2011 - 2012</p> <p><b>Goal Status:</b> NEW</p> <p><b>Goal Priority:</b> High</p> <p><b>Rationale:</b> Healthy Culinary courses do not exist in the current Culinary programs, nor are healthy techniques incorporated yet into all existing courses.</p>	<p><b>Resources Needed Name:</b> Faculty Time</p> <p><b>Resources Needed Description:</b> Faculty time and possible compensation for incorporating healthy cooking/special dietary instruction into existing courses, as well as to create curricula and all it entails for a new course offering.</p> <p>.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> NEW</p> <p><b>Fiscal Year:</b> 2011 - 2012</p> <p><b>Duration:</b> One-time</p> <p><b>Estimated Cost:</b> 7200.0000</p> <p><b>Type of Resource Requested:</b> Other</p>	<p>09/28/2011 - Submitted new course outline for a 3-unit course "Vegetarian and Specialty Cuisine" to the Course Evaluation Subcommittee, requesting approval for the 2012-2013 school year.</p> <p><b>N/A:</b> N/A</p> <p><b>Next Step:</b> Continue Working on Goal</p>	

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<p>The industry is already heading in this direction and failure to provide a modicum of instruction on this subject puts LBCC students at a distinct disadvantage when applying for employment.</p> <p><b>Strategies:</b> Incorporate healthy techniques into existing Culinary Arts courses.</p> <p>Teach a Raw Food/Vegan/Vegetarian course as well as a Food Allergy course. LBCC has the advantage of having a Certified Raw Food Assistant Chef and Instructor as a member of the Culinary Arts faculty. Additionally, the faculty includes a Vegetarian with a Gluten-intolerant, Vegan family member, so the LBCC Culinary Arts Department is well-equipped to add courses such as these to the curriculum.</p> <p><b>Responsible Parties:</b> Chef Instructors, Department Head, Dean</p> <p><b>Campus supported by this goal:</b> LAC</p> <p><b>Specify if goal is for department or sub-area:</b> Department/ Program</p> <p><b>Level of Support Needed:</b> School or VP</p>	<p><b>Justification for Resource Request:</b> In order to incorporate healthy techniques and add courses to the Culinary Arts programs, it is necessary to have the manpower to create the curricula, research textbooks, test recipes, write syllabi, draft lesson plans, create performance examinations, as well as writing Student Learning Outcomes and their methods of assessment.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p>		
<p>Dept - Culinary Arts - Student-Run Restaurant - Establish a student-run restaurant and teach courses related to restaurant management. Provide Culinary Arts students with work experience at all levels of a restaurant: Recipe Creation, Menu Planning, Food Costs &amp; Purchasing, Front of House, and the Escoffier Kitchen Brigade stations (e.g. Garde Manger,</p>	<p><b>Resources Needed Name:</b> 1) Faculty Time</p> <p><b>Resources Needed Description:</b> Faculty time and possible compensation for creating curricula and all it entails for new course offerings.</p> <p><b>Inter-Level/ VP Level Group Decision:</b></p>	<p>10/02/2011 - Submitted design criteria for new student-run restaurant in the planned Math-Tech Building to the Bond Management Team.</p> <p><b>N/A:</b> N/A</p> <p><b>Next Step:</b> Continue Working on Goal</p>	

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
<p>Saucier, Dishwasher, Chef de Cuisine).</p> <p><b>Year(s):</b> 2011 - 2012</p> <p><b>Goal Status:</b> NEW</p> <p><b>Goal Priority:</b> Low</p> <p><b>Rationale:</b> The majority of Culinary Arts programs have a related student-run food service outlet. With a dedicated classroom dining facility the students will be able to participate in instructor-supervised, in-house, standardized work experience. Outside work experience is hit-or-miss with regard to experiences to which the students are exposed.</p> <p><b>Strategies:</b> Create a new course/curriculum for using the Restaurant as a classroom, and re-tool the existing work experience course to use a school restaurant to meet the requirements of work experience courses.</p> <p>Have a dedicated faculty member to run the Restaurant and affiliated course.</p> <p><b>Responsible Parties:</b> Chef Instructors, Department Head, Dean</p> <p><b>Campus supported by this goal:</b> LAC</p> <p><b>Specify if goal is for department or sub-area:</b> Department/ Program</p> <p><b>Level of Support Needed:</b> School or VP</p>	<p>NEW</p> <p><b>Fiscal Year:</b> 2011 - 2012</p> <p><b>Duration:</b> One-time</p> <p><b>Estimated Cost:</b> 7200.0000</p> <p><b>Type of Resource Requested:</b> Other</p> <p><b>Justification for Resource Request:</b> In order to add a student-run restaurant to the Culinary Arts programs, manpower is required to create the curricula, research textbooks, test recipes, write syllabi, draft lesson plans, create performance examinations, as well as writing Student Learning Outcomes and their methods of assessment.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p> <hr/> <p><b>Resources Needed Name:</b> 2) New Full-Time Faculty Member</p> <p><b>Resources Needed Description:</b> The student-run restaurant would require a dedicated full-time faculty member with extensive experience in all aspects of running a restaurant and with prior experience teaching such a course, to teach and supervise.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> NEW</p> <p><b>Fiscal Year:</b> 2012 - 2013</p> <p><b>Duration:</b> On-going</p> <p><b>Estimated Cost:</b></p>		

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
	<p>70000.0000</p> <p><b>Type of Resource Requested:</b> Personnel - Faculty</p> <p><b>Justification for Resource Request:</b> There is no Culinary Arts Department full-time faculty member who meets this criteria.</p> <p>.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p>		
<p>Dept - Culinary Arts - More Safety and Sanitation Sections - Offer more sections of Cular 20AD: Applied Food Service Sanitation in Hotel/Restaurant Management to assist the food service community in complying with the new law, SB 602.</p> <p>.</p> <p><b>Year(s):</b> 2010 - 2011 2011 - 2012</p> <p><b>Start Date:</b> 08/01/2010</p> <p><b>Goal Status:</b> Complete</p> <p><b>Goal Priority:</b> Medium</p> <p><b>Rationale:</b> At the end of September 2010, Governor Arnold Schwarzenegger signed new legislation, Senate Bill 602, which requires all food handlers working in restaurants and other food service facilities to be certified in safe food handling practices within 30 days of hire, and that they keep their certification current as long as they work in food service. The new law goes into effect June 11, 2011.</p>	<p><b>Resources Needed Name:</b> Offer Summer Sessions</p> <p><b>Resources Needed Description:</b> Offer this course during Summer Sessions each year.</p> <p>.</p> <p><b>Inter-Level/ VP Level Group Decision:</b> Approved &amp; Funded</p> <p><b>Fiscal Year:</b> 2011 - 2012</p> <p><b>Duration:</b> On-going</p> <p><b>Estimated Cost:</b> 5900.0000</p> <p><b>Type of Resource Requested:</b> Personnel</p> <p><b>Justification for Resource Request:</b> To help students and community members comply with SB 602 food handler certification requirement for all food handlers.</p> <p>.</p> <p><b>Department Code:</b> 300200 Culinary Arts</p> <p><b>Requested Funding Source:</b> General Fund</p>	<p>10/03/2011 - Goal attained.</p> <p><b>N/A:</b> N/A</p> <p><b>Next Step:</b> Mark Goal Complete</p>	

Goals	Request & Justification / Resources Needed	Goal Progress	Strategies Implemented & Follow-Up
<p>We routinely offer only one section of Cular 20. Because this course is mandatory for every Cular student, whether they desire an Associates Degree in Culinary Arts, a Certificate of Achievement, or enroll in any Culinary Arts hands-on, laboratory class, it fills fast, and many students are turned away. In Fall 2010 we were able to offer two sections, but they, too, were both at capacity with many more on the waitlist.</p> <p>The certification that this course provides must be renewed every three years, and LBCC is the most affordable choice for those wishing to take a class before taking the certification exam.</p> <p><b>Strategies:</b> Offer at least two sections of Cular 20AD each semester, and include it as a Summer session offering.</p> <p><b>Responsible Parties:</b> Dept Head, Dean, Admissions &amp; Records</p> <p><b>Campus supported by this goal:</b> LAC</p> <p><b>Specify if goal is for department or sub-area:</b> Department/ Program</p> <p><b>Other Area impacted by this goal:</b> Institutional Effectiveness</p> <p><b>Level of Support Needed:</b> School or VP</p>			