Mission: To provide to our 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 our 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.

We serve a great variety of students, from recent High School graduates and community members desiring self-enrichment to working Culinarians and adults in career transition.

Our faculty and staff are as diverse as our students. We have four male and two female instructors. Each of our Chef Instructors has been teaching the Culinary Arts for at least ten years. Three of our Chef Instructors hold a Bachelor of Science Degree in Occupational Studies with an emphasis on the Vocational Arts. Two of our Chef Instructors were classically trained through the traditional French Apprenticeship system. One of our Chef Instructors is a certified Associate Raw Food Chef and Instructor. Three of our Chef Instructors have each spent over 20 years working in the commercial kitchens of the Hotel and Restaurant industry. One of our chef Instructors has worked as an Executive Chef on four continents.

Summary of Access, Productivity & Effectiveness:

Efficiency: A number of conditions have affected the department:

1. For the past three years (2006-2008) average class sizes are above class capacity & there is a need for a dedicated Culinary Arts Institute with labs and classrooms
2. Because of the increased enrollment, support staff and an instructional aide to assist in the efficient operation of a food production facility is needed.
3. Old Equipment must be changed to maintain a safe and sanitary environment and to keep abreast with "best practices" in the industry.

Program Load: maintained and exceeded college-wide calculations.

Effectiveness:

Success Rate remains stable.
Retention Rate has increased.
Completion Rate remains stable (Completion rates would be much higher if students were not financially deficient and needed to find immediate employment in the field).
GPA: average student GPA for the past three years is 3.45)

Enrollment Patterns
Weekly Student Contact Hours (WSCH): In the past year, WSCH have declined 7.2% due to a 9.25% increase in student enrollment.

Degree/Certificates Awarded have maintained their levels over the past three years.

Internal Conditions (see Help for list):
Our current Kitchen Laboratory is inadequate. It is too small -- the official room capacity is 13, and our class sizes are 25-30). Plus, it is outfitted with out-dated and broken equipment, with no maintenance contracts or service agreements in place.

Additionally, our new Culinary Arts Institute, scheduled to be part of the Bond Measure Math-Tech building, is years overdue and may not be built at all unless additional funding is allocated or acquired.

External Condition-Regulatory/Legislative Changes:
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.
**External Conditions - Other**: Enrollment Issues: We routinely offer only one section of Culinary 20: Applied Food Service Sanitation in Hotel/Restaurant Management. Because this course is mandatory for every student desiring either a Certificate of Achievement or Associates Degree in Culinary Arts, it fills fast, and many students are turned away. In Fall 2010 we were able to offer two sections, but they were both at capacity with many more on the waitlist. This course is only offered as non-repeatable, which has caused problems in the past with Admissions and Records, due to the fact that the certification the course provides must be renewed every five years, and LBCC is the most affordable choice.

**Faculty & Staff**: The Culinary Arts and Baking & Pastry Arts Programs are comprised of four full-time Chef Instructors, two part-time Instructors, and one part-time Instructional Assistant.

- **Full Time**:
  - Romain Bertein, Professor / Chef
  - Stephen Caballero Chef Instructor
  - Pierre Juës, Professor / Chef
  - Frank Madrigal, Professor / Chef

- **Part Time**:
  - Lucille Bertein, Adjunct Instructor
  - Patricia Pickett, Adjunct Instructor / Instructional Assistant

The Culinary Arts Programs also work in liaison with the Student Success Centers, in providing supplemental instruction in Culinary and Baker’s Math.

In addition, the Programs require the services of the Disabled Students Programs and Services (DSPS) for the many disabled students enrolling in Culinary courses.

**Names & Titles of Program Review Participants**: Pierre Juës, Chef Instructor

**Accomplishments**: support the Culinary Arts department.

- Received funds to upgrade stove from 6-burner to 18-burner, as well as 2 new, state-of-the-art ovens. The equipment was installed over Spring Break 2010.

- Received VTEA funds to replace malfunctioning, 20-year old refrigerator and freezer units. (We are still awaiting delivery and installation).

**Goal: Course Level and Program Level Student Success**

Completion and Retention - Increase the number of students completing each course, as well as the number of students receiving Program A.S. Degrees / Certificates of Achievement.

**Goal Status**: NEW for 2010-2011

**Goal Priority**: High

**Rationale**: Our completion rates are low (68%) as are our retention rates (70%). 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 students are learning. As an Occupational/Vocational/CTE program, most of our measurements of student success are performance-based, exhibiting acquisition of skills.

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.

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).

**Strategies**: Provide improved and expanded Kitchen Laboratory Facilities for the students so they can practice and perform their Lab projects and exams. But with our new Culinary Arts Institute on hold we need to implement temporary / interim measures to improve our existing facilities with increased Kitchen Lab space, access to specific equipment, and improved student amenities.

Reconfigure the curricula and program requirements so students can fit their Culinary Arts coursework into their personal schedules.

**Responsible Parties**: Instructors, Department Head, Dean

**Campus supported by this goal**: LAC

**Specify if goal is for Department/ Program**
**Related Resources Needed**

* 1) New Culinary Arts Institute

  **Description:** Our new Culinary Arts Institute, scheduled to be part of the Bond Measure Math-Tech building.

  **Inter-Level/ VP Level Group:** Pending (Approved but not funded)

  **Decision:**

  **Fiscal Year:** 2012 - 2013
  **Duration:** Both (i.e., initial & maintenance costs)

  **Estimated Cost:** $30,000,000.00

  **Type of Resource:** Facilities

  **Requested:**

  **Department Code:** 300200 Culinary Arts

  **Requested Funding Source:** Other

* 2) Temporary / Interim Measures

  **Description:** Temporary/Interim improvement/expansion of our existing facilities to provide increased Kitchen Lab space. Plus, equipment/furnishings, and student amenities. New equipment such as a new Dough Divider and a Proof Box to replace the existing ones which malfunction; a new Deck Oven and a Portable Deep Fryer to replace the ones which are broken.

  **Inter-Level/ VP Level Group:** NEW for Fiscal Yr 2011-2012

  **Decision:**

  **Fiscal Year:** 2011 - 2012
  **Duration:** Both (i.e., initial & maintenance costs)

  **Estimated Cost:** $9,876,543,211.00

  **Type of Resource:** Facilities

  **Requested:**

  **Department Code:** 300200 Culinary Arts

  **Requested Funding Source:** Capital Outlay

* 3) Environmental Survey

  **Description:** Environmental Survey - Research needs to be done for comparison, guidance, and ideas as to the best way to reconfigure our curricula, and possibly our programs.

  A study of other Culinary / Baking & Pastry Arts programs must be conducted. The investigation should include not only other Community Colleges, but private / for-profit institutions, as well to bring us up-to-date on program viability, curricula, and scheduling practices.

  Plus, the requisite manpower to perform and evaluate the Environmental Survey, as well as to create the resultant curricula is necessary.

  **Inter-Level/ VP Level Group:** NEW for Fiscal Yr 2011-2012

  **Decision:**

  **Fiscal Year:** 2010 - 2011
  **Duration:** One-time

  **Estimated Cost:** $9,876,543,211.00

  **Type of Resource:** Other

  **Requested:**

  **Department Code:** 300200 Culinary Arts

  **Requested Funding Source:** General Fund

**Goal: More Safety and Sanitation Sections**

Offer more sections of Culinary 20: Applied Food Service Sanitation in Hotel/Restaurant Management to assist the food service community in complying with the new law. Additionally, Culinary 20 must be changed to a repeatable course.

  **Goal Status:** NEW for 2010-2011

  **Goal Priority:** High

  **Rationale:** 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.

  Plus, we routinely offer only one section of Culinary 20. Because this course is mandatory for every student desiring either a Certificate of Achievement or Associates Degree in Culinary Arts, 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. Additionally, this course is only offered as 'non-repeatable', which has caused problems in the past with Admissions and Records, due to the fact that the certification the course provides must be renewed every five years, and LBCC is the most affordable choice.

**Strategies:** Offer at least two sections of Culinary 20 each semester, with the possibility of including it as a Summer session offering.

- Change the course from no repeats to at least an AD, but ideally to make the repeatability limitless.

**Responsible Parties:** Dept Head, Dean, Admissions & Records

**Campus supported by this LAC goal:**
- Specify if goal is for Department/ Program department or sub-area:
- Other Area impacted by this goal:
- Institutional Effectiveness

**Level of Support Needed:** School or VP

### Goal: Healthier Food Instruction

Improve the health of our community members through the Culinary Arts, and give our students exposure to cutting-edge techniques and related changes in the industry.

**Goal Status:** NEW for 2010-2011

**Goal Priority:** Medium

**Rationale:** Healthy Culinary courses do not exist in our programs, nor are healthy techniques incorporated into all of our existing courses.

The industry is already heading in this direction and failure to provide a modicum of instruction on this subject puts our students at a distinct disadvantage when applying for employment.

**Strategies:** Incorporate healthy techniques into our existing Culinary Arts courses.

Teach a Raw Food, Vegan, Vegetarian course as well as a Food Allergy course. We have the advantage of having a Certified Raw Food Assistant Chef and Instructor as a member of our faculty. We also have a Vegetarian with a Gluten-intolerant Vegan family member, so we are well equipped to add courses such as these to our curriculum.

**Responsible Parties:** Chef Instructors, Department Head, Dean

**Campus supported by this LAC goal:**
- Specify if goal is for Department/ Program department or sub-area:
- Level of Support Needed: Department

**Related Resources Needed**

- **Curriculum Work**
  - **Description:** In order to incorporate healthy techniques and add courses to our programs we need to have the manpower to create the curricula, research textbooks, test recipes, write syllabi, draft lesson plans, and create performance examinations, as well as writing Student Learning Outcomes and their methods of assessment.

**Inter-Level/ VP Level Group**
- **NEW for Fiscal Yr 2011-2012**

**Decision:**
- **Fiscal Year:** 2010 - 2011
- **Duration:** One-time
- **Estimated Cost:** 987654321.0000
- **Type of Resource:** Other
- **Requested:**
  - **Department Code:** 300200 Culinary Arts
  - **Requested Funding Source:** General Fund

### Goal: Student-Run Restaurant

Establish a student-run restaurant and teach courses related to restaurant management. To provide our students with work experience at all levels of a restaurant: Recipe Creation, Menu Planning, Food Costs & Purchasing, Front of House, and the Escoffier Kitchen Brigade stations (e.g. Garde Manger, Saucier, Dishwasher, Chef de Cuisine).

**Goal Status:** NEW for 2010-2011

**Goal Priority:** Medium

**Rationale:** A majority of Culinary Arts programs have a related student-run food service outlet. With our own classroom dining facility we can give the students in-house, instructor-supervised, standardized work experience. Outside
work experience is hit-or-miss with regard to experiences to which the students are exposed.

**Strategies:** Create a new course/curriculum for using the Restaurant as a classroom, and re-tool our work experience course to use our own restaurant to meet the requirements of work experience courses.

Have a dedicated faculty member to run the Restaurant and affiliated course.

**Responsible Parties:** Chef Instructors, Department Head, Dean

**Campus supported by this LAC goal:**
- **Specify if goal is for** Department/ Program
- **level of support needed:** Department

**Related Resources Needed**

* **Curriculum Work**
  - **Description:** In order to add a student-run restaurant to our programs we need to have the manpower to create the curricula, research textbooks, test recipes, write syllabi, draft lesson plans, and create performance examinations, as well as writing Student Learning Outcomes and their methods of assessment.

**Inter-Level/ VP Level Group** NEW for Fiscal Yr 2011-2012
  - **Decision:**
  - **Fiscal Year:** 2011 - 2012
  - **Duration:** One-time
  - **Estimated Cost:** 987654321.0000
  - **Type of Resource:** Other
  - **Requested:**
  - **Department Code:** 300200 Culinary Arts
  - **Requested Funding Source:** General Fund

* **New Faculty**
  - **Description:** The student-run restaurant would require a dedicated faculty member, with extensive experience in all aspects of running a restaurant and with prior experience teaching such a course, to teach and supervise. We do not have a faculty member who meets this criteria.

**Inter-Level/ VP Level Group** NEW for Fiscal Yr 2011-2012
  - **Decision:**
  - **Fiscal Year:** 2011 - 2012
  - **Duration:** On-going
  - **Estimated Cost:** 987654321.0000
  - **Type of Resource:** Personnel
  - **Requested:**
  - **Department Code:** 300200 Culinary Arts
  - **Requested Funding Source:** General Fund