

II. Key Indicator Data from *Most Recent Reporting Year*

Program Capacity (2014): 30

2009-2011 Program Graduates Employed:

Academic Years	2009-2011
CIP Family	12
Credential Type	Certificate
School Name	CMCC
Area of Study	Culinary Arts
# of Completers	33
Number of Completers with any Wage Data	30
% of Completers with any Wage Data	90.9%
# of Completers With First Year Earnings	11
Avg First Year Earnings	\$24,012

Key Terms for Program Review (subject to amendment based on VFA final measures):

Cohort: The group of students matriculated for the first time in this program of study as of October 15 each year.

Total Enrollment: Includes full-time and part-time degree-seeking students.

Graduation: This is determined to be the date of the first award received by the students within five years.

Transfer: This is the matriculation of a student in another 2-year or 4-year institution prior to graduation.

Changed Program: The student leaves the program, but enrolls in another program within the same institution.

Still Enrolled: The student continues to be enrolled in the program at the end of the period and has not yet received a credential.

Program Capacity: This equals the slots available to first year students in the fall of the year and enrollment of first year students in the program. Some programs (i.e. nursing) have a curriculum spread over two years, so their capacity reporting will vary.

Graduates Employed: The most recent class of graduates for which data is available.

Graduates Continuing Education: The most recent class of graduates for which data is available.

III. Culinary Arts Program Information:

Brief Program Description (from 2016-17 college catalog):

The certificate in Culinary Arts prepares students for employment in a variety of kitchen related positions. The principle focus is on classical French cooking techniques, menu planning and pricing, and how to cook for the customer's diet and allergens. Basic and artisan breads, pies, cake baking and decorating, mousses and plated desserts are covered. A major emphasis is placed on familiarity with kitchen equipment, weights and measures and how to convert them, reading recipes, sanitation and kitchen safety. Students put their skills to use by preparing and serving food for special functions for community and college organizations.

Students who graduate with the certificate have the ability to transfer earned credits to the Restaurant Management Associate in Applied Science Degree. Within the Food Prep and Sanitation class, students have the opportunity to take the National Restaurant Association Educational Foundation's exam for ServSafe Certification. Successfully passing this exam will complete the State of Maine's requirement for being a Certified Food Protection Manager (CFPM).

Program Educational Outcomes

Upon completion the graduate is prepared to:

- Demonstrate the proper use of hand tools and kitchen equipment.
- Demonstrate kitchen safety.
- Practice the appropriate methods of keeping a kitchen clean and sanitary while providing an environment safe for food.
- Demonstrate best practices for menu planning. Explain and present a finished product and display or explain information about a dish.
- Demonstrate an understanding of concepts covered through research, writing and oral presentation.
- Discuss the proper channels of purchasing including what makes a supplier reputable and when to refuse a shipment.
- Discuss nutritional values associated with menu development to satisfy customer needs or preference.

Strengths:

- The College's former Associate in Applied Science in Business Hospitality has recently been renamed Restaurant Management and moved from the Business department to the Culinary Arts department at the request of students. This change makes for an associate degree in the Culinary Arts department and provides flexibility in the curriculum for an internship experience, both of which Program Advisory Board members have said are important features for the program to have.
- Cohorts of roughly 25 students have been maintained over the past several years.
- Aging equipment issues have been addressed with several major purchases in recent budget cycles to include: a convection oven; broiler; three ranges; a 3-deck oven; and a state-of-the-art mixer.
- The curriculum adequately prepares students to safely and efficiently use kitchen equipment, including knives and balance scales.
- There is a heavy emphasis on maintaining a clean and safe environment, before, during and after food preparation.
- Special diets and allergens are covered to teach students how to alter or revise a menu item to meet the needs of the customer.
- There is a small student to teacher ratio of 12 to 1 allowing for individualized student attention to be given by the instructor.
- Students in the program have the opportunity to demonstrate skills by preparing and serving food for special events. Students make and sell baked goods in the College Store and at the concession stand during athletic contests, as well as prepare and sell pies during the holidays. Students in the program also prepare food for

College open houses and desserts for the College's annual dinner. In addition, the comprehensive final includes preparing a special meal that is served to and critiqued by guests of the College.

Challenges:

- Scheduling students to work special events has been a challenge because many of the events occur outside of class time which is difficult for students who work and have families.
- Students tend to find kitchen jobs before graduating and it is difficult to entice them to stay and complete the degree.
- The small kitchen and dining space have some limitations such as having to turn away large parties and the ability to offer advanced and specialized classes.
- Few students are able to complete the certificate in one year due to the remedial work required in math and English.

Planned Steps for Continuous Improvement:

- Since it has been difficult to schedule time outside of class for students to work special events, there is a plan for students to get similar experiences in other ways such as preparing and packaging dinners during class time that can be sold to College employees at the end of the workday.
- As a result of the Maine is IT! computer technology grant that the Maine Community College System was awarded, CMCC has learned more about awarding credit under the umbrella of Prior Learning Assessment. There are likely many people in the College's service area who have kitchen experience that can be converted to academic credit and used toward the completion of a credential in Culinary Arts. The department chair is reviewing opportunities to locate and communicate with these individuals, starting by working with Program Advisory Board members to find out if they have employees who might be eligible.
- The department chair would like to provide students more experience working with vendors. There is a plan to invite vendors to speak to students about their products and how they work with kitchen staff who purchase their products.
- Further work needs to be done to align classes to major culinary arts schools such as the Culinary Institute of America and Johnson & Wales for students who plan to transfer to those institutions. The Culinary Arts department chair and the College's Director of Placement & Transfer Services have begun this work.
- Not offering an associate degree has been a challenge in the past, but starting in fall 2016 the MCCS BOT approved an associate degree option.