



Date: March 2, 2020

To: Cathy San

From: John S. *John S. [Signature]*

Cc: Denis [Redacted], Dean, Community & Technical College
 Naomi Everett, Asst. [Redacted]
 A. [Redacted]
 Amy Green, Professor, Culinary Arts and Hospitality
 [Redacted], Asst. Professor, Culinary Arts and Hospitality
 Riza Brown, Asst. [Redacted], Culinary Administration
 [Redacted], [Redacted]
 Claudia Lase, Asst. Vice Provost for Student Success

Re: AY20 Expedited Program Review Findings, Culinary Arts

I have reviewed the dean's findings and the completed Expedited Program Review template for the Culinary Arts AAS. The Director's [Redacted] program.

Recommendations

My [Redacted] commentary that the program review is a continuation and semester offerings [Redacted] opportunities to collaborate with local restaurants for staff education. An [Redacted] action plan [Redacted] recommendations is due to the dean by [Redacted] program's interim progress report to the provost [Redacted] 1/20/21. A follow-up Program Review was conducted in AY20.

Decision

Recommend Continued Review.

Date: February 2, 2020

To: John Stalvey, Interim Provost

From: Denise Runge, Dean

maintaining the kitchens and food purchases, remain high and are currently being supplanted with a combination of student fees, gift funds, and general funds. The program experienced a reduction of one full time faculty line for AY20, and as noted in the review document has taken steps to improve class sizes through focused student advising and schedule management. With three full time and several adjunct faculty, yet only 54 majors, the program remains somewhat overstaffed. Program faculty have created a new OEC to attract those interested in a shorter program, which they hope will increase enrollment and improve efficiency. Program faculty have also increased their focus on reducing related costs through careful planning and purchasing of supplies. Overall, during the review period, the program has seen enrollment decline, and excess or unused capacity, along with high costs.

Program Quality, Improvement and Student Success The program has been recognized for its quality by its accreditor; program quality can also be inferred from the support provided by industry. The American Culinary Federation has affirmed the program's quality and high level of service to its students. Strong industry support, both financial support and participation with the program's interns and corporate training activities, also suggests the Culinary Arts program is known for its quality. Relatively low retention and graduation rates have been a concern, although recent improvement efforts, especially those centered around student success, have

Submission date: February 6, 2020

Program/s in this review: Culinary Arts AAS

Specialized accrediting agency (if applicable): American Culinary Federation

Campuses where the program is delivered: Anchorage

Members of the program review committee:

Naomi Everett, Associate Professor, Chair Anc. Campus.

Kellie Puff, Assistant Professor Anc. Campus.

Riza Brown, Assistant Professor Anc. Campus.

Amy Green, Professor Anc. Campus

1. Centrality of Program Mission and Supporting Role (700 words or less)

The Culinary Arts program (AAS) provides critical training for food service professionals, cooks, and chefs. Since 1972, this program has fulfilled its mission of providing valuable, trained, and job-ready candidates t Tm0 (CR218.27 476.59 Tm19(

needed upper division 1 credit elective courses for all UA students and community members.

The Culinary Arts and Hospitality Administration program has a robust relationship with industry and community partnerships. Its accreditation through the ACF (American Culinary Federation) provides students with networking and job opportunities, and industry-desired credentials upon graduation. The program works closely with the Alaska Cabaret, Hotel, Restaurant and Retailers Association (CHARR), to partner in training, mentorship, and annual events that showcase student success and promote the program to high school students across the state. The program also works with ProStart and Skills USA students to introduce culinary arts as a field of study to graduating seniors through mentorship, scholarships, and articulation credits for those students meeting set criteria.

The CAHA Advisory Board is diversified and has representation from alumni currently working in the industry, culinary educators, hotel, lodging and restaurant managers, as well as directors of convention centers and catering establishments. They actively suppor30(u)19(c)25(c)25 g0 G621(n)19(a)21(g)219(e)28(y.29 Tm(i)25(o)2)21(n)19tiv1 2e representatives (see addendum A). The program has also developed important relationships with many vendors, hotels, restaurants, cruise ships, and other supporting agencies such as Alaska Lodging & Hotel Association (AKL&HA), Alaska Travel Industry Association (ATIA), and Visit Anchorage in order to maintain day-to-day involvement on the pulse of what our industry and community needs may be.

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Extramural funding support and revenue is realized through an annual fundraiser, Celebrity Chefs Invitational (CCI), private donors such as the Cuddy family & First National Bank of Alaska, TVEP funding, restaurant and bakery cart sales, Boot Camp for Kids, National Restaurant Association Education Foundation Summer Institutes (NRAEF), and Business Enterprise Institute US Coast Guard partnerships.

have a unique opportunity to engage and get to know each student individually. This allows students to feel more connected to their program, which provides a better learning environment, and improves student success. The SSA is located in the CAHA department, which makes advising accessible and immediate. Data compiled by the SSA allows her to identify which students are on track and those that need additional support and assistance getting through their program. The SSA regularly reaches out to students for mid-semester and end of semester check-ins. The SSA identified that mass emails were not the most effective way to communicate with CAHA students; student's response rates are higher with individualized emails. The SSA works diligently during priority registration to meet with each student and to assist with registration. The SSA has helped facilitate an increase in enrollment by 40% in the AAS CA and increases student persistence from semester to semester. The SSA regularly contacts at-risk students to ensure they are progressing through the semester successfully. Internships have been and continue to be an integral part of the student experience. Students work with the SSA and faculty to determine internship placements. Internships provide students with experiential learning opportunities and connects them to industry partners in tourism and hospitality. Internships often lead to future employment for students. The CAHA department receives several internship opportunities. The SSA distributes these opportunities to alumni and current students via email and posts them in the department. The SSA also keeps record of all internship opportunities so students may have access to them at any time. Faculty that receive internship inquiries from businesses effectively communicate with the SSA so that information can be shared with students. Businesses both in state and out of state contact the department to form a working relationship. In-state businesses are interested in interns from our program to keep Alaskans here. Students in the AAS Culinary Arts program have an opportunity to study abroad at APICIUS International School of Hospitality in Florence, Italy. The SSA works closely with the Study Abroad Coordinator to ensure students are prepared to apply to APICIUS and that all departmental prerequisites are met. The SSA and Study Abroad Coordinator work together to hold information sessions and an application day for students that are eligible to attend APICIUS. The SSA also works closely with the Admissions Director at APICIUS. Courses taken in Italy are used to fulfill the AAS CA elective requirement. Faculty have carefully chosen courses approved for students to take while at APICIUS that align with the AAS CA learning outcomes. Site visits are required per the Vice Provost of OAA, which the department is currently working to obtain funding to send a faculty member or the SSA to APICIUS.

The program provides both hands-on and blended learning. The program has responded to student needs to access and is offering more online courses. Courses offered in the CA program provide students with the necessary skill set to be successful in the tourism and hospitality industries. Laboratory equipment is modern and up-to-date, which allows students to gain valuable experience using equipment they can expect to see and use in industry.

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This program supports two of Alaska's Career Cluster areas by providing capable, job