



**CTECC (Career & Technical Education Coordinating Committee)
PROGRAM ADVISORY COMMITTEE SELF EVALUATION**

Program Committee Name:	<u>Culinary Arts and Hospitality Management Program</u>
Advisory Committee Members	
Advisory Chair:	<u>Chris Traver, Director, Center for Medical Education and Research</u>
Committee Coordinator or Chair:	<u>Peg Allison, Culinary Arts and Hospitality Management</u>
Division Chair:	<u>Peg Allison, Culinary Arts and Hospitality Management</u>
Committee Review Date and Time:	<u>April 17, 2007 at 7:45 am</u>

Instructions: Please fill in your response to each question in the yellow section (short bullet points are best). The yellow sections will expand to accommodate the data you type in. When the form is completed please forward by e-mail, at least one week prior to the committee interview, to Phoebe Anderson in Cooperative Education at andersonp@lanecc.edu. Thank you. We look forward to meeting with you and your committee.

Rating Scale: E=Excellent ME=Meets Expectations NI=Needs Improvement
NA=Not Applicable +=Performance deemed exemplary by Committee

E

1. Committee Accomplishments

- 1 A. *1) Describe your advisory committee and what types of businesses or organizations are represented in your committee. 2) How many are in your committee? 3) How often do you meet?*
1. The Culinary Arts and Hospitality Management Advisory Committee is made up of 20 industry representatives, 12 Lane faculty and staff, and 2 student representatives.
2. There is a total of 34 members on the committee.
3. The committee meets on the first Friday of the month during the academic year at different meeting locations provided by the membership.
- 1 B. *What are 3-5 outcomes that have been accomplished by your committee?*
- 1) Redesign of both the Hospitality Management and Culinary Arts curriculum, effective fall 2007.
- 2) Creation of Culinary Adventuring courses that are electives for our students and open to the community. Courses include: Local Guest Chef Series, Oregon Wine Country, Seasonal Baking and Pastry, Composition of Cake, and Rise and Shine Artisan Breads.
- 3) Development of courses that provide workforce training, such as At Your Service. Other new courses are presently being developed.
- 1 C. *How did your advisory committee help with achieving those goals?*
- The Advisory Committee was instrumental in proposing changes to the curriculum, reviewing curriculum development, and recommending new courses for Culinary Adventuring and workforce training.
- 1 D. *Describe your committee efforts in developing and generating community support.*
- 1) Provide a connection to the local high schools (member chefs have served as high school culinary competition team coaches.
- 2) Bring new members to the committee.
- 3) Market program and courses to their employees and constituents.

- 1 E. *What do you think are the committee members' strengths and weaknesses?*

Strengths of the committee include:

- 1) Diversity of representation from restaurants, cafes, clubs, hotels, motels, hospital, country clubs, food suppliers and purveyors, educational groups, and more.
- 2) Ability to hire students from the program and provide feedback to the program.

E 2. Committee Involvement in Planning and Design

- 2 A. *What is the committee's involvement for keeping your program "state of the industry?"*

- 1) Use of technology – the committee has been influential in integrating the technology piece into the curriculum.
- 2) Eugene Hilton will host hospitality faculty this summer, updating faculty's hotel management experience.

- 2 B. *What staff development does the committee suggest your staff needs to meet future program skill needs?*

- 1) Ability to keep up with culinary and hospitality industry trends – professional development at Greystone in the Napa Valley.

- 2 C. *What is your committee's involvement in planning and design of the program?*

The committee was actively involved in the revamping of the curriculum and is credited for the development of the following courses: At Your Service, Hospitality Information Systems, Kitchen Operations for hospitality students, and leadership capstone courses for hospitality and culinary majors.

ME 3. Gender, Disability Adaptation, and Diversity

- 3 A. *How has your committee encouraged gender balance and diversity in your program student population?*

In regards to both 3A and 3B, the committee is thinking about ways to address them. Can CTECC provide any ideas?

- 3 B. *How does your committee assist students with special needs to successfully reach program outcomes?*

See above.

E 4. Program Demand / Enrollment

- 4 A. *1) What does your committee think of regional projections and how are you dealing with this? 2) What does your committee say about these and local needs?*

At every meeting we include questions related to the local, state, and national industry trends. At this meeting, we discussed the local needs brought about by P. F. Chang, hotels/motels, and convention center in Springfield.

- 4 B. *Describe the enrollment trends and capacity in your program?*

The committee discussed the huge needs for short-term training, such as "Pathways."

E 5. Placement / Employment

- 5 A. *How would your committee rate the exit math, writing, and interpersonal skills of students who complete your program?*

The committee has discussed the importance of math, writing, and interpersonal skills in the workforce and making sure that these topics are addressed in the curriculum.

- 5 B. *How does your committee know that the students are graduating with the appropriate*

skills and level needed by the employers?

Our committee members are also the employers of many of our students. They have been able to personally assess this in their work environment.

5 C. *How does your committee follow-up with your graduates or transfers?*

Committee members follow up with our graduates as their employers. The program is preparing for the third annual alumni gathering that is held on the third Monday of September. This is one of the ways for us to track of graduates.

5 D. *1) What are the outcomes (placement rate, transfer, etc.) of those students who participate in your program? 2) How is your advisory committee involved?*

There are more jobs available to our students than there are graduates. Some of the jobs are provided through our committee members as employers.

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6. Secondary / Postsecondary Connections

6 A. *1) How does your program connect with high schools? 2) Is your committee involved?*

Our program connects with high schools through competitions, food shows, open houses, career days with student ambassadors. Some of our advisory committee members are involved with high schools through ProStart and culinary competitions as coach and mentors.

7. Questions for the PTECC Interview Committee

7 A. *1) What questions do you have for us? 2) How can we support you?*

Do you have ideas on how to market our program to generate more FTEs?