

CAHM

Accomplishment Description:

Program, Curriculum, and Faculty/Student Success

In the summer/fall of 2008, 53 new students were admitted into the Culinary Arts Program. A total of 50 students enrolled in the program in September. Returning 2nd year students for both Culinary Arts and Hospitality Management totaled 45 students. A record 19 new Hospitality Management students were admitted to the Program. As of spring term 2009, open enrollment in the Hospitality Management program is up 39%. All Program elective courses were filled to capacity the entire academic year. The Career Pathways Certificate in Baking and Pastry will graduate 6 students in June, 2009. 24 students will graduate from the Culinary Arts program and be awarded membership to the ACF, the Program accrediting commission.

Strategic Direction

- Build organizational capacity and systems to support student success and effective operations.
- Create a diverse and inclusive learning college: develop institutional capacity to respond effectively and respectfully to students, staff, and community members of all cultures, languages, classes, races, genders, ethnic backgrounds, religions, sexual orientations, and abilities.

Learning Plan Goals

- Create innovative, flexible and collaborative programs that are responsive to current and emerging needs of students and employers.
- Facilitate more integrated and connected educational opportunities.
- Enhance student success and retention

Student Affairs Plan Goals

- Create innovative, flexible, and collaborative programs that are responsive to the needs of students and employers and facilitate a smooth transition from college to the workplace.
- Enhance Recruitment Efforts.
- Assess the student experience from pre-enrollment through goal completion.

College Council Priorities

- 1.b. Enrollment Management: Recruitment and Retention