

CCS 2009-10

Accomplishment Description:

CAHM Program, Curriculum, and Faculty/Student Success

For Graduation 2010, 18 students graduated from the Culinary Arts Program from the 2008 cohort, and were awarded membership to the ACF, the Program accrediting commission. 7 of those students have completed all AAS Degree requirements. 10 Culinary Arts students completed all degree requirements from cohorts from 2005-2008. The Career Pathways Certificate Program in Baking and Pastry graduated 15 students. Of these 15 students, 6 graduated with both the Culinary Arts 2-Year AAS degree as well as this Certificate. One student from the 2007 cohort came back to finish the Certificate, and 2 students that had dropped from the 2-Year AAS Degree program finished the Certificate instead. 14 graduates also completed degree paperwork to achieve their Career Pathways Certificate in Food Prep and Production.

Strategic Direction

- 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.
- Build organizational capacity and systems to support student success and effective operations.

Learning Plan Goals

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

Student Affairs Plan Goals

- Assess the student experience from pre-enrollment through goal completion.
- Enhance Recruitment Efforts.
- 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.

College Council Priorities

- 1.b. Enrollment Management: Recruitment and Retention