

## CCS 2009-10

### Accomplishment Description:

#### **CAHM Program, Curriculum, and Faculty/Student Success**

In the summer/fall of 2009, 76 new students were admitted into the Culinary Arts Program. Returning Culinary Arts 2<sup>nd</sup> year students totaled 33 students. 15 new students were admitted to the Hospitality Management Program. As of spring term 2010, 8 students took advantage of the open enrollment admissions to the Hospitality Management program and completed classes. All Program Elective courses were filled to capacity the entire academic year, which includes the curriculum courses for the Career Pathways Certificate Program in Baking and Pastry. 4 students enrolled in the Career Pathways Certificate Program in Restaurant Ownership, and 2 students enrolled in the 1-Year Certificate of Completion in Foodservice Management.

### 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