

Assessment: Program Review Update



Program (HOSP) - Hospitality: Bartender Culinary Arts Emphasis Cert CL.3246

Program Catalog Summary:

Certificate:

SC Program: CL.3246

PROGRAM DESCRIPTION: Students completing this certificate will be able to apply safety and sanitation principles and practices for a beverage operation, describe service skills for wine, beer, and spirits products, and identify wines from the wine districts of California, France, Germany, and Italy. This certification will provide knowledge and skills for those entering a new position and for those interested in sharpening their skills in a current position. Limitation on enrollment: Students must be 21 years of age or older to complete this certificate.

This is a locally approved certificate. Upon satisfactory completion of the listed requirements and application for completion of the certificate to Admissions and Records, the student will receive a certificate of completion. This certificate program is not approved through the California Community College Chancellor's Office; therefore, completion of the certificate will not be listed on the student's transcript.

PROGRAM LEARNING OUTCOMES:

Upon successful completion of this certificate, the student should be able to:

1. Describe commonly used beverages and their recipes used in the hospitality industry.
2. Define the differences between spirits, wines, fortified wines, and liquors.
3. Describe the winemaking and beer-making process.
4. List and describe the major winemaking regions of the United States and Europe.
5. Explain and apply sanitation guidelines related to beverage handling in an hospitality organization.

CERTIFICATE REQUIREMENTS:

CULA 50 Safety and Sanitation 2

CULA 60 Beverage Management 2

CULA 73 Introduction to Wine 2

TOTAL UNITS FOR CERTIFICATE 6

Fall 2017

Prepared By: Roger Gerard, Brad Peters

Improvements needed? Reference Items from program review - e.g. equipment, software, or personnel: Submission for deactivation of certificate due to diminishing numbers of students applying for this certificate. See attached screenshot in documents area of data from Tableau. Focus of the Culinary Arts and Hospitality Management program will be two AS degrees, two certificates and one ADT Hospitality Management.

Who completed this form: Roger Gerard

Participation in the report: Advisory Committee (if one exists)

Summarize Participation comments: Advisory Board notified with discussion on 11.27.2017. To be updated.

Recommendation for Discontinuance: See attached screenshot in documents area of data from Tableau and Advisory Board Recommendations. Focus of the Culinary Arts and Hospitality Management program will be two AS degrees, two certificates and one ADT Hospitality Management.

What changes could be (or have been) made to improve the program?: N/A

Resources needed to implement the changes noted above: None

Labor Market Demand: The courses in this certificate are part of the AS degree in Culinary Arts and Hospitality Management.

Duplication of training: N/A

Program effectiveness: This is one of five certificates that focused on students to look at the full AS degree some years back. They have fulfilled their purpose. Students appear from the data to be focusing on the AS degrees or individual courses at this point. With the start of an ADT, a new focus should be considered.

Other data indications for program improvement: N/A

Replicating community college programs north of Sacramento?: N/A

CSU and UC Transfer impact analysis:: N/A

Influence on related programs and services: N/A

Specific additional program reflections: None

Other factors for consideration: Recommend that this certificate be removed from the catalog after Fall 2018.

****TO BE COMPLETED BY THE PROGRAM REVIEW COMMITTEE** PRC Action::** PRC recommends the program continue be discontinued

Summary Date: 04/11/2018

Summary of findings: After review of the faculty discontinuance request for AS 1517 and the advisory board agreement combined with the low number of certificates being achieved, we agree with the request to discontinue.

Summary review date: 04/11/2018

Program faculty response: N/A as they submitted it.

Date summary sent to College Council: 04/18/2018

COURSE STATISTICS

		Academic Year				
Course Name		2011-12	2012-13	2013-14	2014-15	2015-16
CULA-50	# of Sections	3.0	4.0	4.0	4.0	4.0
	Enrollments	123.0	142.0	136.0	144.0	130.0
	Headcount	123.0	139.0	132.0	137.0	123.0
	FTES	8.2	9.5	9.1	9.6	8.7
	FTEF	0.40	0.53	0.53	0.53	0.53
	WSCH	250.0	288.0	276.0	292.0	264.0
	Avg Enr/Sec	41	35	33	34	31
	Avg.FTES/FTEF	20.53	17.76	17.01	18.00	16.26
	Avg. WSCH/FTEF	625.2	540.1	517.6	547.6	495.1
	CULA-60	# of Sections	1.0	1.0	1.0	1.0
Enrollments		32.0	31.0	35.0	27.0	28.0
Headcount		32.0	31.0	35.0	27.0	28.0
FTES		2.1	2.1	2.3	1.8	1.9
FTEF		0.13	0.13	0.13	0.13	0.13
WSCH		64.0	62.0	70.0	56.0	58.0
Avg Enr/Sec		32	31	35	27	28
Avg.FTES/FTEF		15.98	15.53	17.48	13.50	14.03
Avg. WSCH/FTEF		480.1	465.1	525.1	420.1	435.1
CULA-73		# of Sections			1.0	
	Enrollments			24.0		17.0
	Headcount			24.0		17.0
	FTES			1.6		1.1
	FTEF			0.13		0.13
	WSCH			48.0		34.0
	Avg Enr/Sec			24		17
	Avg.FTES/FTEF			12.00		8.48
	Avg. WSCH/FTEF			360.1		255.1
	Grand Total	# of Sections	4.0	5.0	6.0	5.0
Enrollments		155.0	173.0	195.0	171.0	175.0
Headcount		153.0	164.0	180.0	162.0	159.0
FTES		10.3	11.5	13.0	11.4	11.7
FTEF		0.53	0.67	0.80	0.67	0.80
WSCH		314.0	350.0	394.0	348.0	356.0
Avg Enr/Sec		37	33	31	31	25
Avg.FTES/FTEF		18.25	16.64	15.50	15.75	12.92
Avg. WSCH/FTEF		552.6	502.6	467.6	483.9	395.1