|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| jscc logo | | | **Goal Progress Report** | |
| **Program:** | **Hospitality Management/Culinary Apprenticeship** | **Report period:** | | **2015-2016** | |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | | | | |
| **Goals** | **Request & Justification/Resources** | | **Goal Progress** | **Strategies Implemented & Follow-up** |
| **Goal 1:** Renovate Jefferson Campus Culinary Kitchen to reflect professional standards required by Jefferson County Health Department, Industry, American Culinary Federation Education Foundation (ACFEF) Accrediting Body, and JSCC-CHI Quality Standards | 1. Funds requested: $9600 Funds used to purchase necessary equipment and supplies to ensure program Jefferson campus) JSCC-CHI students are meeting program objectives.   Requested purchases include: microwave ovens, kitchen-aid mixers, gas range to replace home model in front cooking lab Jefferson Campus, Ice sculpting tools. Funds have also been requested to remove outdated unused equipment, new blinds, paint and cosmetic improvements. | | 1. Majority requested items have been purchased and or completed: 2. Microwave, mixers, commercial equipment have been purchased and set up in Jefferson labs. Gas range has not been purchased to date   (item has been requested)   1. Small ware package to include ice sculpting tools have been purchased and distributed to the kitchens in need. 2. Old outdated equipment has been removed and stored accordingly. 3. Funding for painting, Blinds and pressure washing has been partially fulfilled. Pressure washing has been completed, new blinds have been ordered and installed, and some painting has been completed. | 1. Will follow up with Gas range for front culinary lab kitchen to determine where the holdup is. Understanding is painting job will be placed out for bid when final approval is granted. Possible solution is to request paint be purchased and culinary students and instructors will paint needed areas at a much lower expense. |
| **Goal 2:** Maintain the student culinary labs to ensure labs (Jefferson & Shelby campuses) have up-to-date technology, industrial equipment, proper attire, small wares to properly deliver curriculum successfully | 1. Funds requested $33907.00 to maintain the student’s culinary labs to ensure (Jefferson & Shelby campuses) have up-to-date technology, industrial equipment, proper attire, small wares to properly deliver curriculum successfully. Request included to purchase new reach-in freezer and point-of-sale system for the bistro (Shelby Campus) Purchase small-ware package for Shelby campus, purchase new chef Jackets for chef instructors and commercial cooking equipment the Jefferson campus culinary lab. | | 2. Majority of items have been purchased and are in place and meeting the mission of the program and college.   1. New reach-in freezer and point- sale system have been purchased and are in place in the bistro 2. (Shelby campus) 3. Small wares package has been purchases and in place for students use. 4. Chef Jackets have been purchase and currently worn by chef Instructors. 5. Commercial equipment for the Jefferson campus has been requisition. To date the fryer has been delivered, gas Charbroiler is scheduled to be delivered week of Sept 12, 2016, Gas range is being donated by Alagasco gas company and set to be delivered by Sept 30, 2016. Installations will begin when all pieces of equipment is delivered. | Commercial kitchen equipment purchased, but not installed, waiting on delivery date for gas range from Alagasco and Charboiler from US Foods. Will continue to monitor and ensure correct and timely installation. Will continue to monitor student and employer evaluations to determine successful outcomes |
| **Goal 3:** Maintain up-to-date curriculum to prepare students for employment | 1. Funds requested: $2800.00, Funds used to add new course to curriculum that will enhance student’s knowledge of nutrition. To achieve this goal the following items have been to purchased: 2. Nutritional Analysis software 3. Laptop to run program 4. Faculty professional development/training opportunities. | | 3. All requested material to achieve goals have been completed:   1. Nutritional Analysis software purchased 2. Laptop to run software purchased 3. Continuing educational experience granted- -instructor attended National conference in Napa Ca. “Healthy Lives, Healthy Kitchens” | 2.CUA 163 “Foundations of Healthy Cooking Techniques has been developed, approved and added to the curriculum and enhanced with the addition of the nutritional software, laptop computer, and educational experience. It is still too early to determine students outcomes due course approval Spring 2016 and students will have to meet prerequisites before taking course |
| **Goal 4:** Support professional membership and professional certification for faculty and college adhering to the American Culinary Federation standards. | 4. Funds requested: $2700.00, Funds used to comply with the ACFEF and have all community and program dues paid on time. Dues include:   1. ACF membership dues, (professional/property/institutional) Local dues to Cahaba-Central 2. Alabama Hospitality Attraction and Business Association, and Alabama Restaurant & Hospitality Alliance current. 3. Keep chef certification current and in good standing. | | 4. Dues and memberships Paid and current   1. ACF membership 2. ACF apprentice annual report fee 3. ACF program accreditation fee 4. Cahaba-Central Fees 5. Alabama Restaurant Association  * Note- Chef Industry certification fee are personal dues and will be paid by each chef accordingly. | 3. Continue to ensure dues are paid and that the maximum benefit is achieved for students, program and college. |
| **Goal 5:** Continue to expand program enrollment and support community outreach initiatives. | 5. Funds requested: $3000, Funds requested to continue support for community outreach to include: Boy Scout Explorers, High School Academy, Host State-wide High School Prostart Culinary Competition, and Host National Restaurant Association Educational Foundation Academy (2016), Summer Academy 2016, and other community initiatives, continue to offer community cooking outreach classes through JSCC Community Education, and work with area High School | | 5. Goals have been attained in the following areas:   1. Boy Scout Explorers 2015-2016 100% satisfaction successfully ran 2. High school academy July 2016 successfully ran 100% satisfaction 3. Host ProStart Competition February 2016 successfully 4. Work with area High School programs resulting in a 90% or better satisfaction with experience at school. 5. Community cooking classes have not started yet due to the postponement of the start of the CUA 163 “healthy cooking techniques” course. | 1. 4. Will continue to monitor the success rate of offer the community outreach programming; current the program has shown an increase of student enrollment as a result of the Explorer program and High School Academy.   Will have to give spend more time developing community cooking classes. |
| **Submission date:8-26-2016** | | **Submitted by: Joseph Mitchell** | | |