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| jscc logo | **Goal Progress Report – Strategic Planning Committee** |
| **Program:** | **Hospitality Management/Culinary Apprenticeship** | **Report period:** | **2016-2017** |

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| **Goals** | **Request & Justification/Resources** | **Goal Progress** | **Strategies Implemented & Follow-up** |
| **Goal 1:** Continue to support community outreach to include: Boy Scout Explorers, High School Summer Academy, Host State-Wide High School Prostart culinary competition, and Host National Restaurant Association Educational Foundation Teachers Summer Academy. | Funding to meet the objective totaling $3000.00 provided food supplies for demo, hands-on activities and provided meals when appropriate to meet allow continue outreach to the community. | Goals met:* 2016-2017 Explorers program successfully met its objected and finished with 15 members reporting satisfactory to exceeded expectations
* 2016-2017 High School summer academy successfully met its objective and finished with 10 members reporting satisfactory to exceeded expectations
* 2016- College successfully hosted 4th straight National Restaurant Prostart culinary competition with positive remarks and request to host in 2018.
* 2016-2017 High school visits finished successfully with 10 program visits reporting exceeding expectations.

Goals not met:* Did not host National Restaurant Association Foundation Teachers Summer academy due to lack of available time to properly offer a full week-long academy while running full summer curriculum.
 | Continue to review and evaluate success of community outreach offerings and adjust as needed to ensure ongoing success. Current strategies is consideration to offer programing at the Jefferson campus  |
| **Goal 2:** Support professional membership and professional certification for faculty and college adhering to the American Culinary Federation Standards | Request in the approximate amount of $2700 were made to pay accreditation fees, membership dues, chef certification fees and institutional membership.  | Goals met: All ACF membership dues, ACF apprenticeship annual fees, Restaurant and hospitality Attraction fees have been paid and are current allow the program to remain in good standing  | Continue to review and evaluate value of ACF certifications to college and program and adjust best meet the program/colleges goals and objectives while assuring the program remains aware of the expenses the college and cannot pay due to budgetary limitations. Current strategies include continue application for grants to use and outset expense to the college |
| **Goal 3:** Support professional student hospitality/culinary competition through SkillsUSA team participation. | This objective required approximately $4000.00 in funding to cover cost of development of SkillsUSA culinary team.  | Success was obtained- JSCC culinary and Hospitality program (culinary student(s) representing Jeff State) Placed 1st (Gold) at Alabama state culinary competition and went to nationals representing the State of Alabama and Jeff State and again placed 1st (Gold) Nationally exceeding set goals | Will continue to evaluation and determine value for the program and college and adjust as needed to ensure success. Current strategy is to consider expanding beyond savory and to explore entering a student in the baking and pastry segment, and customer service.  |
| **Goal 4:** Purchase gas range for culinary lab kitchen on Jefferson campus to ensure up-to-date and functional equipment to deliver curriculum successfully | Requested $600.00 for gas range  | Goal Met: Range was purchased and installed and is part of the ongoing effort to ensure the Jefferson culinary kitchen labs remain a vital part of the culinary program.Fall 2017, All scheduled classes have made successfully.  | Continue to monitor labs and student enrollment efforts to determine success.  |
| **Submission date: 09-15-2017** | **Submitted by: Joseph Mitchell, Program Director**  |