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| jscc logo | **Goal Progress Report – Strategic Planning Committee** |
| **Program:** | **Hospitality Management/Culinary Apprenticeship** | **Report period:** | **2018-2019** |

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| **Goals** | **Request & Justification/Resources** | **Goal Progress** | **Strategies Implemented & Follow-up** |
| **Goal 1:** Continue to expand program enrollment and support community outreach initiatives. Objectives include support for Boy Scout Explorers, High School Summer Academy. Host State-Wide SkillsUSA culinary competition and other community initiatives. **Program Level Student Learning Outcomes #1:** Demonstrate an understanding of hospitality industry and career opportunities in the field and articulate the duties of hospitality management.  | Funding to meet the objective totaling $3500.00 provided food supplies for demo, hands-on activities and provided meals when appropriate to allow continued outreach efforts to the community. | Goals met:* 2018-2019 Explorers program successfully met its objected and finished with 21 members reporting satisfactory to exceeded expectations
* 2018-2019 High School summer academy successfully met its objective and finished with 12 members reporting satisfactory to exceeded expectations
* 2018- College did not host National Restaurant Prostart culinary competition due to decision made at State with goal of moving competition around the state for accessibility, 2019 competition was held in Huntsville Al, JSCC-CHI program was represented with Judges.
* Program Hosted Successfully 2019 SkillsUSA competition and had two state winners
* Program hosted Birmingham HS SkillsUSA culinary competition.
* 2018-2019 High school visits finished successfully with 8 program visits reporting exceeding expectations.
* 2018-2019 JSCC-CHI Partners and supports system-wide HS advisory meeting held on Jeff State campuses.
* Program hosted 2019 culinary and hospitality Job Fair and awarded scholarship(s) and provided “For the Love of Cooking” HS culinary competition/scholarship.
 | Continue to review and evaluate success of community outreach offerings and adjust as needed to ensure ongoing success.   |
| **Goal 2:** Support professional membership and professional certification for faculty and college adhering to the American Culinary Federation Standards and other organizations representing the hospitality industry to include the Alabama Restaurant Association, CAHABA Lodging Association. **Program Outcome #3:** Students will be able to exemplify the term professionalism and demonstrate this philosophy throughout the hospitality industry reflected in 85% of employer’s surveys.  | Justification for request include: JSCC-CHI Program’s ability to comply with ACFEF and have all program dues paid on time, keep all ACF memberships dues paid and in compliance. Additionally, to keep local professional memberships in compliance to include Cahaba-Central Alabama Hospitality Attraction and Business Association) and State restaurant membership (Alabama Restaurant & Hospitality Alliance) (Property/Institutional membership) Request in the approximate amount of $2700 was 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 allowing the program to remain in compliance. Employers rate 85% or higher with satisfaction with preparation of JSCC-CHI students. | Continue to review and evaluate value of ACF certifications to college and program and adjust best to meet the program/colleges goals and objectives.  |
| **Goal 3:** Support professional student hospitality/culinary competition through SkillsUSA team participation.**Program Level Student Learning Outcome #5:** Demonstrate skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. | Justification for request: To provide JSCC-CHI students an opportunity to compete at the State and National levels. This objective required approximately $7000.00 in funding to cover cost of development of SkillsUSA culinary team and expense to travel to Nationals.  | Success was obtained (measured)- JSCC culinary and Hospitality program (culinary student(s) representing Jeff State) Placed 1st (Gold) at Alabama State Culinary Competition, both in categories of Culinary (Savory) and Commercial Baking, and 1 student placed 2nd place silver medal in customer service. Both first place winning students went to Nationals representing the State of Alabama and Jeff State students placed 8th and 10th nationally, falling short of the goal no lower than 5th place. | Will continue to evaluate and determine value for the program and college, more emphasis will be placed on student’s ability to compete at the national level to ensure a stronger finish. Additionally, considering letting another state program host competition to allow sharing of expense and participation.  |
| **Goal 4:** Support new Culinary Science degree option and new healthy cooking classes/curriculum. **Program Level Student Learning Outcomes #7:** Articulate the characteristics functions and food sources of major nutrients and how to maximize nutrient retention in food preparation and storage.  | Justification to provide fresh herbs, produce, and vegetable to the bistro and culinary classes to allow expanded nutritional content and exposure to hydroponic vegetables and produce meeting ACFEF accrediting body’s accreditation standards. | Goal met, Hydroponic garden towers are in kitchen labs producing lettuces and vegetables providing students, labs, bistro fresh produce and exposure.  | Continue to monitor garden tower success and look for other opportunities to expose students to sustainable practices.  |
| **Submission date: 09-05-2019** | **Submitted by: Joseph Mitchell, Program Director**  |