**Unit Strategic Plan Revision**

**2016 - 2017**

Every two years, during spring semester, programs/departments/service units are asked to develop Unit Strategic Plans. These plans need to be closely aligned with the Institutional Action Priorities, the College’s Long Range Goals, and the College’s five year strategic plan. The Strategic Plans incorporate and reflect the operation of that unit at all campuses and instructional sites. Each unit’s budget needs to reflect the fiscal implications associated with the unit’s identified goals and objectives.

Following the first year each unit submits a goal progress report and revises their unit goals for the second year.

**Name of Program/Department: Hospitality Management/Culinary Apprenticeship**

**2015-2016 Accomplishments:**

* **Successfully developed and added to course inventory- CUA “163 Foundations in Healthy Cooking Techniques.”**
* **Successfully competed with SkillsUSA Culinary team 1. Won state 1st place, 2. Placed 3rd Nationally**
* **Successfully held High School academy 2016**
* **Successfully held Boy Scout Explorer program- 2015-2016**
* **Successfully held community gingerbread class-DEC. 2015**
* **Hosted successfully State Wide Prostart competition**
* **Successfully hosted local High School tours, food demo, and school site visits**
* **Successfully offered dual enrollment classes**
* **Successfully helped raise funds by participating in community charity events; events have helped raise over $80,000 in 2015-2016. Events include Aldridge Gardens, Iron Chef and Apprentice Reception event.**
* **100% passing rate for students entering practical practicum class; capstone class.**
* **Successfully updated Jefferson campus culinary kitchens, i.e. Remove unused pieces of equipment, paint, new commercial equipment, new small wares, new blinds.**
* **Successfully updated chef faculty chef Jackets to continue promoting a professional image to the students and community.**
* **Successfully support program’s annual dues, ACF chef’s membership dues and local membership dues to Cahaba and Restaurant dues.**

**Revised Unit Goals (plans for the unit for the second year of the two year plan):**

1. **Objectives – the activities through which the goal will be achieved. Each Unit Goal should have at least one objective.**
2. **Method of Assessment – how the unit will determine if the objective has been met.**
3. **Additional Funding Requests – provide an estimate of the cost of achieving the objective. Also, include a description of how these funds will be used to accomplish the objective.**

**Revised Unit Goals for 2016-2017**

**Revisions in Red**

**Unit Goals for 2016-2017**

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| **2016-2017** | | | |
| **Unit Goals** | **Objectives** | **Method of Assessment** | **Additional Funding Requests** |
| **Goal 1:** Continue to expand program enrollment and support community outreach initiatives.  **Program Level Student Learning Outcomes #1:** Demonstrate an understanding of the hospitality industry and career opportunities in the field and articulate the duties of hospitality management | 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 (NRAEF) Summer Academy 2017, and other community initiatives.  (Revise NRAEF Summer from 2016 to 2017)  2. Continue to offer community cooking outreach classes through JSCC Community Ed.  3. Work with area High School providing field trips, demo, site visits opportunities | 1. Success will be measured by the number of High School students that attend Explorers culinary post and number of summer academy attendees rating 80% satisfaction or greater with programming  2. Number of Summer Institute attendees; survey forms rating 80% satisfaction or better with programming.  3. Community Class members rating 80% or better with satisfaction with community programming | Items needed include:  1. To cover food lab supplies (demos, snacks, community outreach efforts and selected meals served to visiting students and teachers, advisory members @ est. cost of $3000.00  2. The (NRAEF) will pay $500.00 per participant.  3. $500.00 for ingredients to make gingerbread houses (JSCC-Community Education does charge a fee to the public for this class)  (Revise from gingerbread houses to gingerbread men) |
| **Goal 2:** Support professional membership and professional certification for faculty and college adhering to the American Culinary Federation standards.  **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**.** | 1. Comply with ACFEF and have all program dues paid on time  2. Keep all ACF membership dues for faculty members paid on time and remain in good standing (ACF professional/property/ institutional)  3. Keep local (Cahaba-Central Alabama Hospitality Attraction and Business Association) and state restaurant and hotel membership (Alabama Restaurant & Hospitality Alliance) dues paid on time and remain in good standing (Property/Institutional memberships) | 1. Continuance in meeting and exceeding all ACFCF compliance requirements and retaining “Exemplary”  Status  2. Student survey of satisfaction (80% or greater)of preparation for the industry | Request is made to pay accreditation fee, membership dues, chef certification fees for program faculty, institutional memberships @ estimated total cost of $2,700 to include:   * ACF membership dues for CHI faculty/staff (property membership) @ $140 per faculty x7 faculty/staff = $980.00 * ACF apprentice annual report fee $125.00 * ACF program accreditation dues/fee @ $1500.00 * Cahaba-Central Alabama Hospitality Attraction and Business Association (Property) membership @ $250.00 * Alabama Restaurant Association   (Property) membership @ $200.00 |
| **Goal 3: Support professional student hospitality/culinary competition through SkillUSA team participation.**  **Program Level Student Learning Outcomes #5:**  Demonstrate skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. | 1.Form a SkillsUSA Hospitality/Culinary competition team to compete at the state and national levels | 1. Students will place no lower than 3rd ranking at the state level.  2. Students will place no lower than 8th at the national level. | Request funding to cover development of team $4000   1. $1000.00 Request made to purchase SkillsUSA required Blazers and Chef Jackets for competition 2. $500 to cover food coast supplies for practice sessions 3. $2500 to cover travel cost to National Competition- 2017 |
| **Goal 4: Purchase gas range (non-commercial) for culinary lab kitchen on Jefferson campus to ensure up to date and functioning equipment to properly deliver curriculum successfully.**  **Program Outcome #2:**  **Employers and graduates returning surveys will report 80% satisfaction with educational preparation.** | 1. Submit requisition to purchase gas range (non-commercial) for the Jefferson campus culinary kitchen lab. | 1. Evaluate students, employer surveys with 80% or higher approval rating with satisfaction of course and kitchen lab experiences | 1. Purchas the following equipment”  1 gas range @ est. cost of $600.00 |
| **Submission date:**  **8-26-2016** | **Submitted by: Joseph Mitchell, Program Director** | | |