**Unit Strategic Plan**

**2015 - 2017**

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

**Mission Statement:**

The Culinary & Hospitality Institute program is committed to offering high quality programs and services that supports the mission of the college. We strive to promote professionalism and leadership through quality educational learning experiences and hands-on experience that produces graduates that can grow into the hospitality profession successfully. Students leave the program equipped with the skills, knowledge and appreciation of service to others that allow them to become future leaders in the culinary and hospitality community.

**Summary of Access, Productivity and Effectiveness (Including, but not limited to, program load, success rate, retention rate, completion rate, employer surveys, student surveys and community projected growth):**

Analysis of data from the Student Profile Data Report by CIP code provided by the college’s Office of Institutional Research (IRIR) demonstrates the Hospitality Management/ Culinary Apprenticeship program is maintaining steady enrollment numbers with a slight increase in apprentices and hotel students. Dual-enrollment student numbers have also increased significantly validating the need for Hospitality/culinary program offerings to the community.

Driven by a strengthening economy, restaurant industry sales are expected to hit a record high in 2015 nationally. According to the National Restaurant Association’s 2015 Restaurant Industry Forecast, restaurant –and –foodservice sales are projected to top $709 billion, up 3.8 percent from 2014. The restaurant industry will outpace total U.S. job growth for the 16th consecutive year in 2015, keeping the industry among the economy’s leader in job creation. In the next decade, restaurant will add 1.7 million new positions.

Fastest Restaurant Job Growth projected in the restaurant-and foodservice jobs, 2015, has Alabama placed at number 10 in the nation. Source: National Restaurant Association. Locally the national restaurant guide Zagat.com has ranked Birmingham No 1 on its new list of “America’s Next Hot Food Cities” The breakout market from the survey ranked Birmingham as the most-improved dining scene in the country over the past five years, and hits high marks for a talented roster of chefs, and is a trend that is expected to continue its stellar upward trajectory, “Zagat writer Chris Hassoitis said of Birmingham. “It’s safe to say that its dining and drinking culture has never been more exciting.” This news is validation for the market need and job opportunities for JSCC-CHI Students. Currently the program is showing steady growth in the enrollment and graduation numbers.

**Headcount Enrollment by Current Umbrella CIP program and Award Sought show the following:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **52.0901****Hospitality Services Management** | **Year** | **AAS** | **CER** | **STC** | **Total** |
|  | **Fall 2012** | **149** |  |  | **149** |
|  | **Fall 2013** | **160** |  |  | **160** |
|  | **Fall 2014** | **141** | **1** | **7** | **149** |

**Number of Awards/Degrees Conferred: IPEDS Year \*Summer, Fall and Spring**

|  |  |  |  |
| --- | --- | --- | --- |
| **CIP Program** | Summer 12-Spring 13 | Summer 13-Spring 14 | Summer 14-Spring 2015 |
| STC | CER | Degree | Total | STC | CER | Degree | Total | STC | CER | Degree | Total |
| 52.0901 | AAS Degree | 26 | 24 | 26 | 76 | 24 | 24 | 25 | 73 | 29 | 28 | 27 | 84 |

The program has three year average of 77% for rate of graduation.

**Employment within (1) year of Graduation –Hospitality/Culinary Management**

|  |  |  |  |
| --- | --- | --- | --- |
| **Year** | **#Grads AAS Degree** | **#Employed** | **%** |
| Su2012-Sp2013 | 32 | 27 | 84% |
| Su2013-Sp2014 | 31 | 26 | 84% |
| Su 2014-Sp2015 | 29 | 29 | 100% |

The JSCC-CHI program currently could be at a 100% placement rate, however, due to students that continues in their education or chooses not to work due to family or other commitments employment percentages run lower than 100%. The program list job opportunities on its job posting board on a regular basis and normally has openings available year round.

Data obtained from Employer jobsite performance evaluations show that employers are satisfied with the work performance and would rehire a JSCC-CHI student 100% of the time. Data results on student satisfaction on how satisfied in their preparation for employment in the industry shows that student rate consistently high on satisfaction. This validates from the perspective of the employer and student that the JSCC-CHI program is doing a good job preparing students for the culinary/hospitality industry.

**Employer Data**

|  |  |  |
| --- | --- | --- |
| **Employer Surveys** | **% responding as approval rating based on a scale of 1-10 with an average score of 6 or higher for acceptable work** | **% Responses to the question if employer would rehired JSCC-CHI graduate**  |
| Su2012-Sp2013 | 94% | 100% |
| Su2013-Sp2014 | 94% | 100% |
| Su 2014-Sp2015 | 100% | 100% |

**Graduate Data**

|  |  |
| --- | --- |
| **Graduate Surveys** | **% student rating somewhat satisfied or higher on preparation for employment** |
| Su2012-Sp2013 | 99% |
| Su2013-Sp2014 | 100% |
| Su 2014-Sp2015 | 100% |

**Internal Conditions:**

1. **Technology**

 The Hospitality Management/Culinary Apprenticeship classes are taught at both the Shelby and Jefferson campuses. The Shelby campus labs are equipped with computer and PowerPoint compatibility. Lecture classrooms on the Shelby Campus are equipped with computer, PowerPoint capabilities, smart board and ability to record lectures and upload to web support. Lecture classrooms on the Jefferson Campus are equipped with computers and PowerPoint capabilities. Both Jefferson and Shelby campuses received computer upgrades for instructors and classroom use in 2014. Shelby campus laptop was upgraded in 2013. Both Jefferson and Shelby campuses are monitored closely for upgrades as needed to meet the needs of our faculty and student body. The program is currently in need of a new Point-of-Sale system (POS) for the student operated restaurant, Bistro ProVare, the current system was installed in 2008 and has since become outdated and runs the risk of leaving guests credit information at risk due to the age of the equipment. The program is also making changes to the curriculum to integrate nutritional concepts throughout the courses beyond the CUA 111 nutrition currently taught. This step forward will involve purchasing updated current software that will allow our students to perform nutritional analysis of recipes and develop menus based on USDA nutritional guidelines.

1. **Budget**

The budget for food lab supplies has remained consistent and meets/exceeds the teaching standards established by the programs accreditation body, The American Culinary Federation. The program is unique in the fact that food supplies needed for culinary lab classes requires a fairly large allocation of the budget; however, with the operation of the Bistro ProVare , community events, and advisory luncheons, the program is able to recoup some of its cost through the service of these events. The uniqueness of this allows students to get firsthand experience in the preparation of food and to provide service, tied to curriculum, while recouping a percentage of the food cost supplies. The program annually budgets funds in a number of areas to ensure quality educational programming to include:

1. Funds for continuing educational and training experiences for instructors to ensure updated skills and knowledge that reflects current industry needs.
2. Funding for small wares and kitchen equipment to ensure kitchen labs are updated and operational.
3. Funding for community outreach programs to include: The Hospitality and Culinary Academy, the Boy Scout Explorers program and community cooking classes, and high school tours. Each year the program reaches out to the community to ensure we are providing services to meet multiple community needs and diverse populations while providing a visible presence in the community for the program and college.
4. **Staffing**

Currently student teacher ratios do not exceed 15 (students) to 1 (instructor) in culinary labs. Lecture ratio averages 20-30 (students) to 1 (instructor) and is well within the expected quality standards established by the program’s accrediting body, the American Culinary Federation. The program, in 2013, hired a new purchasing/catering manager. The program is now offering a number of High School dual-enrollment classes and this has created the need for additional adjunct instructional staff. The addition of adjunct teaching hours will be monitored on an as need basis and based on dual-enrollment numbers. The program currently has three full-time faculty members, two Lab Assistants, a full-time restaurant Chef Instructor, a Purchasing/Catering/Instructor and an Office Manager. Two additional Office Managers are available to assist this program as well as other programs within the Center for Professional, Career and Technical Education. Staffing needs could change in the future depending on implementation of changes at the Jefferson campus, please see Facilities.

1. **Resources**

The Hospitality Management/Culinary Apprenticeship program continues to receive the needed funding to continue its attainment of staying current with industry trends and networking opportunities. The program continues to have support from administration in this area that allows faculty and staff to remain current in regards to American Culinary Federation property membership (this membership covers faculty members only while employed by JSCC and membership is dropped if employment terminated. The college also provides support for local membership for the Program Director to Cahaba (Central Alabama Hospitality Attractions and Business Association) and the Alabama Restaurant Association. Affiliations with these organizations allow the college to remain involved in decisions that affects the hospitality and tourism industry for Birmingham and the state of Alabama. For all JSCC-CHI faculty the college supports continuing educational experiences through individual IAPs and Perkins (vocational education) funding when available, which are vital to the program’s success**.**

The program is unique in the fact that opportunities exist to partner with community businesses that share a common interest and values, producing quality graduates to live and work in the community. Examples of these partnerships follow:

Apprenticeship properties:

1. Renaissance Ross Bridge Golf and Resort Property, Mountain Brook Country Club, Vestavia Country Club, Greystone Country Club , and Westin Hotel.

Students complete academic class work at JSCC’s Culinary/Hospitality Institute and complete hands-on practical experience at the property site. Additionally, the program receives support through field trip opportunities, job fair participation, support through donations of furniture and supplies for the program’s hotel training room, and support with use of Ross Bridge property for apprentices fund raising which has resulted to date a total in excess of $25,000.00

1. Alagasco

This company has provided industrial equipment for the culinary labs, and it sponsors on an annual basis, scholarships for culinary students based on academic scholarship and community services in excess of $5000.00 annually.

1. Other

The program works with a number of well-respected organizations in the community to help raise money for scholarships and other charitable causes including: IRON CHEF Competition (annually raises around $25,000); and Aldridge Gardens (annually raises $30,000). These events offer students an opportunity to get hands-on experience and each event sponsor provides scholarship to JSCC-Culinary Hospitality Institute students.

1. Advisory members consist of community leaders from the culinary hospitality community. These members offer continued advice and guidance with respect to the program and its curriculum. Additionally, the program has formed an advisory consortium made up of surrounding area high school programs. This allows for networking and allows the institute to keep closely aligned with the local high school programs.

Currently the program is in the process of adding classes both community and to current curriculum that would strengthen the nutritional competency of our students and curriculum. Currently the program has submitted one course titled “Foundations in Healthy Cooking Techniques” to start spring 2016; the program will monitor and determine the success of the class. Further consideration will be given to expand into a full degree option based on healthy cooking principles, and to reach out to the local universities to determine the possibility of collaboration and articulation of healthy culinary curriculum transferring into dietetic programs. Ongoing on going consideration will be given to this area of expansion due to fact the foodservice industry is rapidly changing and a stronger focus on foods prepared to meet consumer’s desire for “healthier” foods will continue to have an effect on how we design and teach our curriculum. Community opportunities will be monitored on a continued basis. The program will continue to seek opportunities to add new partnerships from the community. It will also make sure to keep administration current of program needs to ensure quality programming.

1. **Enrollment**

Enrollment numbers remain consistent. Graduation rates continue to remain consistent from year to year. The Culinary Apprentice Option AAS C062 has doubled in enrollment numbers from an average of 7 to 15 students per semester. This in part is due to the increase of available properties for students to complete their training. The program has added to the listing of apprenticeship properties to include Mountain Brook Country Club, Greystone Country Club, Vestavia Country Club and Westin Hotel property. The Hotel and Restaurant Option (AAS C236) has also seen an increase in enrollment due to in part,- changing the name of the degree track from Hotel/Motel to Hotel/Restaurant Management and offering more online course options. Other areas of growth include an increase in the number of dual-enrollment applicants. Currently the program (Fall 2015) is offering three dual enrollment classes - increasing dual-enrollment numbers significantly, for a total of 30 dual enrollment dual credit students in 2015.

1. **Facilities**

 Facilities at the Shelby campus are State of the Art and are the newest of the facilities offering culinary and hospitality classes. Currently the program receives the greatest demand for classes on the Shelby campus. Labs are well-maintained and designed to offer the curriculum in an environment as close as possible to kitchens our graduates will find in the community. Our program offers a culinary kitchen dedicated to savory food preparation, and a culinary kitchen dedicated to pastry and baking curriculum. As students advance through the curriculum they have an opportunity to put their skills to the test in a fully operational restaurant/kitchen/classroom, the Bistro proVare. Here students meet, greet, seat guest, and take food orders. Food preparation and service is conducted in the hands-on practical restaurant. This “live” kitchen lab offers students an opportunity to learn in an actual work environment that is open to the public.

Facilities at the Jefferson campus are well maintained to meet the needs of the program and college. However, with the passage of time the Jefferson Campus is due updating. The Jefferson campus was updated, i.e. cosmetic and kitchen equipment in 2003-2004. Currently, the Jefferson campus culinary labs, Instructional classroom and surrounding areas are now in need of updating to keep the program in line with the established standards set-forth by the ACFEF which allows the program to be recognized as an “Exemplary” program. Updates would include interior and exterior cosmetic work to include: Painting identified areas, repainting kitchen floors, rearranging table space/work stations and removing no longer needed pieces of equipment.

The Jefferson campus facilities will continue to be closely monitored and corrective action taken as needed to ensure facilities meet and exceed ACFEF accrediting standards.

1. **Equipment**

The Shelby campus kitchen equipment was put in place in 2008 and is considered the programs premiere culinary kitchen; the program has successfully met its objectives consistently. Currently a number of pieces of equipment need to be replaced or evaluated for possible replacement. The Bistro proVare kitchen is the center of daily activity and as a result, some equipment will have to be replaced and or upgraded. The reach-in freezer unit in the bistro (Shelby campus) will need to be replaced, and the Point-Of-Sale system in the Bistro proVare will have to be replaced because it is outdated and puts guests’ credit information at risk. The reach-in units in both pastry and savory kitchens (Shelby campus) need to be evaluated to determine if they need to be replaced or can be repaired. The kitchen equipment is routinely serviced to ensure operational effectiveness and will continue to be monitored to determine needs.

The Jefferson campus equipment is routinely maintained and serviced as needed. Currently the program is looking at moving/removing equipment no longer needed and placing current equipment where it can be utilized to best meet the needs of instruction and the program. Currently the Jefferson campus needs to update and add equipment to include additional kitchen-aid mixers, microwave ovens, gas ranges and equipment for the ice sculpting class to include chain saws, and sanding discs which is used in the Garde Manger class.

Equipment small wares packages will be reviewed on an annual basis with request made as needed to ensure curriculum objectives are met.

**External Conditions (such as state funding, accrediting agencies, advisory committees, postsecondary policy changes):**

**Accreditation:** The Program is accredited by the American Culinary Federation Educational Foundation. In 2014 the program received “exemplary” Status and received full accreditation. The program will not be up for review until 2021.

**Health Department Permits:** The Institute is required to comply with specific regulations. All Health Department and city permits are current.

 **Program Advisory Committee**: The Department of Hospitality Management and Culinary Apprenticeship has a fully engaged advisory committee representing all areas of industry and it meets the guidelines set forth by the ACF accrediting body. The Advisory Committee meets a minimum of twice per year.

**2013-2014 Accomplishments:**

* Successfully completed American Culinary Federation self-study and received zero-non-compliance
* Program further refined and developed/strengthen assessment for all Hospitality/Culinary classes.
* Doubled apprenticeship enrollment- from 7 apprentices to 14.
* Continued successful outreach for High School Academy, and Boy Scout Explorer program.
* Continued community service projects to include raising funds in excess of $25.000 for local and charitable organizations.
* Updated department desk top computers, and (1) lap top for program use to allow program to remain competitive in technology.
* Updated DVD’s in program’s use to allow program to remain current in industry teaching standards.
* Successfully held student/community grad buffet where students were acknowledged for their accomplishments through scholarships

**2014-2015 Accomplishments:**

* Successfully held High School academy 2015
* Successfully held boy Scout explorer program 2014-2015
* Successfully held community gingerbread class 2014
* Hosted successfully State wide Prostart competition
* Successfully hosted local High School tours, food demos, and school site visits
* Successfully offered dual enrollment classes on Jefferson and Shelby campuses ,and Boaz High School’s campus through the College’s Snead State and Boaz High School partnership agreement
* Successfully added new industry certification, Alcohol ServSafe.
* Successfully helped raise funds by participating in community charity events; events have helped raise over $60,000 in 2014-2015. Events include Aldridge Gardens, Iron Chef, and Apprentice Dinner Reception.
* 100% passing rate of students entering practical (practicum class; capstone class)

**Unit Goals for 2015-2016**

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| **2015-2016** |
| **Unit Goals** | **Objectives** | **Method of Assessment** | **Additional Funding Requests** |
| **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. **Program Outcome #2:**Employers and graduates returning surveys will report 90% satisfaction with educational preparation. | 1. Purchase necessary equipment and supplies to ensure (Jefferson campus) JSCC-CHI students are meeting program objectives2. Requisition/submit proper work orders to ensure (Jefferson campus) are in compliance with health department and ACFEF accrediting body requirements 3. Submit work orders to remove no longer needed equipment, move equipment, i.e. 3 compartment sink, worktables, ovens to better utilize space  | 1. Evaluate students surveys with 80% approval rating2. Health department rating of 95% or better3. ACFEF Accrediting Compliance  | 1. Purchase following equipment:2 microwave ovens @estimated cost of $800.00 total6 Kitchen-aid Mixers @ est. cost of $1,8001 Gas ranges @ est. cost of $600.00Equipment for the ice sculpting class to include 4 chain saws, and 2 sanding discs @ est. cost of $1,2002. Funding for Paint, Carpet cleaning, Blinds repair, pressure washing general cosmetic conditioning, moving of equipment @ est. cost of $7,000 |
| **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. **Program Outcome #2:**Employers and graduates returning surveys will report 90% satisfaction with educational preparation**.** | 1. Purchase new reach-in Freezer to replace current nonoperational unit 2. Purchase updated Point-of-Sale system to ensure students have the most up-date technology to train on3. To ensure smooth operation and security for guest credit information4. Purchase flex pan molds, food mills, pots, pans, airbrush, and food carts as needed to replace5. Purchase new chef instructor jackets6. Ensure kitchen labs meet and exceed industry standards, and to promote learning in an environment that reflects industry standards.7.Upgrade Jefferson Kitchen equipment (quotes are provided by Bresco) | 1. Shorter ticket time2. Student evaluations with overall satisfaction of course3. Positive Health Department scores 4. Positive ACFEF accreditation compliance 5. Success will be measured by chefs report of satisfaction6. Outward positive comments from students, community partners; measurement will be reflected in positive comments from students on instructor evaluations and program satisfaction rating satisfaction 80% or greater. | Purchase the following items:1. Refrigerator/Freezer at Shelby @ est. cost of $3,329.71 (Bresco quote)2. Point-of-Sale, MICROS 3700 PCI system at Bistro @ est. cost of $6,389 (ACR Systems, Inc. quote)3. Miscellaneous and small wares including flex pan molds, food mills, pots, pans, air brush, food carts upgrade as needed, and small wares in need of replacement @ est. cost of $3000.004. Replace Chef Instructors/Staff Jackets @ est. cost of $3000.00 5. 1 Range 36”, 6 Open Burners with peripherals including casters, platinum compact radiant broiler, gas, riser mount, dual valve control, etc.; slope enclosure for broiler, safety system moveable gas connector @ $7,503.686.Charbroiler with peripherals including plate landing shelf and fish grid chrome plated, safety system moveable gas connector @$4,230.437.Equipment Stand $500.008.Fryer @ $1921.50 Safety System Moveable gas connector, @$173.29Mobile Fryer Filter @$2,509.7610. Install for Equipment est. @ $1,355. |
| **Goal 3:** Maintain up-to-date curriculum to prepare students for employment **Program Level Student Learning Outcomes #7:** Articulate the characteristic functions and food sources of major nutrients and how to maximize nutrient retention in food preparation and storage. | 1. To add new course (s) to curriculum that enhances student’s knowledge of nutrition and how to apply nutritional principles/concepts to food preparation/culinary labs
 | 1. Student passing rate (80% or greater) in practical exit exam. 2. Employers ratings of satisfaction (80% or greater) of student’s preparation for the3. Student survey of satisfaction (80% or greater)of preparation for the industry  | Purchase the following items:1. Nutritional Analysis software @ est. cost of $15002. Purchase Laptop computer to run Nutritional Analysis software for new CUA 163 nutrition course and for nutritional community outreach classes and development of nutritional curriculum @ est. cost of $1300.00 3. Faculty professional development/training @ est. cost of $2,500.00 (Funds requested though IAP and Perkins ). |
| **Goal 4:** 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 time2. 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) 4. Keep chef certifications current and in good standing to include the following certifications CEC, CEPC, CCE, CSC, and CC.  | 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 $3,200 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* Chef industry certification fee due for 2015-16 year for two certifications including CEPC, CCE @ $420.00
 |
| **Goal 5:** 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 2016, and other community initiatives2. Continue to offer community cooking outreach classes through JSCC Community Education3. Work with area High School providing field trips, demos, and site visits opportunities  | 1. Success will be measured by the number of HS 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 $3000.002. The (NRAEF) will pay $500.00 per participant. No funds requested3. $500.00 for ingredients to make gingerbread houses (JSCC-Community Ed does charge a fee to the public for this class) |
| **Submission date: 9-23-2015/rev. 12/16/15** | **Submitted by: Joseph Mitchell, Program Director**  |

**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 2016, and other community initiatives. 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 programming2. 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 $3000.002. 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) |
| **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 time2. 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 |
| **Submission date:** **9-23-2015/ rev.12/16/15** | **Submitted by: Joseph Mitchell, Program Director**  |