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| jscc logo | | | **Goal Progress Report** | |
| **Program:** | **Hospitality Management/Culinary Apprenticeship** | **Report period:** | | **2021-2022** | |

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| **Goals** | **Request & Justification/Resources** | **Goal Progress** | **Strategies Implemented & Follow-up** |
| **Goal 1:** Request stainless steel floor to be installed in walk-in cooler/Shelby Campus/Culinary Lab. Based on recommendations from the Health Department and the American Culinary Federation (ACFEF) Accrediting Body, and to uphold JSCC-CHI Quality Standards. | 1. Submitted work orders for the following improvements:   Stainless steel flooring | 1. To date the flooring has been ordered and delivered to Jeff State. Currently, stainless-steel flooring is slated to be installed on either Thanksgiving or Christmas holiday 2022. | I will follow up to determine if the installation and scheduling are on track. |
| **Goal 2:** Maintain the student culinary labs to ensure labs (Jefferson & Shelby campuses) have up-to-date technology, industrial equipment, proper attire, and small wares to properly deliver curriculum successfully. | 1. Submitted Purchase orders for chocolate molds, flex pans, bus tubs, tea/water, and general utensils   (Still need to order cake rings and sugar noodles) | 1. All items have been ordered, received, and put into either kitchen production or classroom learning experiences. Except for sugar noodles or cake rings due to the vendor’s need for updated paperwork. | 1. Currently placing an order for sugar noodle and cake rings, 8-29-2022 |
| **Goal 3:** Support professional membership and professional, appearance (uniform), certification, and continuing education opportunities for faculty and staff adhering to the American Culinary Federation standards. | 1. Requested funding/support were submitted for the following:   Accreditation fees, membership dues, chef certification fees for program faculty, institutional memberships, and continuing educational experiences.  2. Purchase orders were submitted for new chef/instructors Jackets | 1. All requests were honored and fulfilled. ACF membership fees Paid, Accreditation fees Paid, and All Institutional fees Paid. All continuing educational experiences have been fulfilled and are current.   2. Chef Jackets were ordered, delivered, and completed, and chefs now have new/clean/professional jackets. | 1. The program will continue to monitor all ACF membership and accreditation commitments, continue to grow community membership/partnerships, and support when feasible continuing educational opportunities that will enhance and grow the college and the culinary and hospitality program.   2. Continue to monitor needs. |
| **Goal 4:** Continue to expand program enrollment and support community outreach initiatives. | 1. Submitted all paperwork/requests to continue community outreach initiatives including Boy Scout Explorers, High School Summer Academy, and Culinary Competition. Submitted request to visit with local Culinary HS culinary programs to provide both field trips and instructors visiting HS programs. | 1. Program was able to resume Boy Scouts program successfully post COVID pandemic 2021-2022, Program hosted numerous High School tours, hosted 2 ACCS workforce development classes in Summer 2022. Program hosted 5 culinary competitions, local and State Cattlemen’s Associations competition, Family Consumer Science State competition, SkillsUSA State competition, and Department of Education Nutrition State competition. | 1. The program will continue to expand on community outreach opportunities to enrich the lives of the prospective student(s) considering entering the Culinary/Hospitality Program while providing a footprint in the community for the Program and College. |
| **Goal 5:** Support professional student hospitality/culinary competition through SkillsUSA team participation. | 1. Requested funding for practice sessions food supplies, and Expenses related to registration, travel, and lodging. | 1. JSCC-CHI hosted a state competition, 3/3 students won 1st place State Competition. Entered 3/3 students in SkillsUSA National competition, Baking and Pastry Student place 1st Nationally (Gold Medal), Restaurant/Customer Service Student placed 3rd Nationally (Bronze Medal), Savory category Student placed 7th Nationally (top 10) | 1. The program will continue to provide encouragement, training, and support for future SkillsUSA competitions that allow our students to grow professionally and experience success while allowing the program to be recognized as a quality culinary and hospitality program. |
| **Goal 5:** Support technology to offer more online classes and recording demo(s) for blackboard and community education. | 1. Submitted request for technology to support online/blackboard programming to meet and exceed program and college standards | 1. Bid has been approved, the equipment has been determined, and layout/design agreed upon. The project started with a completion date of Spring 2023, a delay due to supply and demand constraints. | 1. Ongoing meetings and updates have occurred and will continue until the completion of the project in Spring 2023. |
| **Submission date:8-29-2022** | | **Submitted by: Joseph Mitchell, Program Director** | |