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| jscc logo | **Goal Progress Report** |
| **Program:** | **Hospitality Management/Culinary Apprenticeship**  | **Report period:** | **2020-2021** |

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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. **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.Funding for Boy Scout Explorers, High School Summer Academy, Support HS Advisory meetings, providing field trips, demos, site visits opportunities for area High Schools. | 1.COVID did contribute to lower enrollment number and several community events were prohibited due to regulations and protocols put in place due to COVID. Program did continue to run the explorer program, host high school summer academy, tours, demos successfully.  | 1. COVID did have an effect enrollment numbers and enrollment decreased, the program did continue it relationships with community partners which have remained stable as the program continues to have a sold footprint in the community. |
| **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.Submitted Purchase orders to Comply with ACFEF and have all program dues and memberships paid on time.  | 1. All program accreditation fees, memberships fee and have been paid and are in compliance. Program continues to meet and exceed all ACFEF standards maintaining its “Exemplary” status.  | 1. Continue to maintain all program accreditation, membership fees, all compliance requirements current and undated.  |
| **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. | National SkillsUSA in person competitions were cancelled due to COVID  | 1.SkillsUSA in person competitions were cancelled | 1.SkillsUSA tryouts will resume next year provided restrictions have been lifted. 2.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 |
| **Submission date:8-29-2021** | **Submitted by: Joseph Mitchell, Program Director**  |