

# Program Review

## Executive Summary

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### Culinary Arts

Majors Reviewed:

- *Culinary Arts and Systems (BCA), B.S.*
- *Culinary Arts Technology (CY), A.A.S.*
- *Culinary Applications (CUA), Certificate*

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**Pennsylvania  
College of Technology**

A Penn State Affiliate

Academic programming related to food preparation and food service management has a long history at Penn College, dating back to the late 1960s. The Culinary Arts Technology (AAS) degree fits well with the College's mission of providing education through hands-on technical training that leads directly to employment in the field. The culinary program also contributes to the College at many levels outside of the classroom. Prospective employees, advisory committees, friends of the College, and the public are regularly entertained in the Le Jeune Chef Restaurant and around campus. The culinary program also frequently engages in activities that garner positive publicity for the College such as the Little League World Series, the Kentucky Derby, the Visiting Chef Series, the PA Farm Show Culinary Connections, College celebrations and Gala as well and the USA Science and Engineering Science Festival.

Faculty and staff continue to review current and up-coming trends to ensure facilities are consistent with industry standards. The lab facilities are state-of-the-art and reflective of the equipment graduates will see in their careers.

Retention within the culinary programs is sometimes a challenge as early-entry into industry can be appealing to students. Though students may be able to gain employment in the culinary arena before completing their degree(s), Penn College degrees prepare students to advance in the field at an accelerated pace and to achieve leadership positions in industry. Research indicates that the dips in enrollment parallel a similar decline in all culinary programs across the nation. Job opportunities have been strong both regionally and nationally.

Since the last program review, a complete analysis of program efficiencies has been completed. To better control program costs and keep student costs as reasonable as possible, the culinary program was condensed to an optional accelerated program allowing stronger performing students the opportunity to complete the Culinary Arts (AAS) in three semesters versus four. Additionally, in conjunction with feedback from industry partners and advisory board, the tough decision to eliminate the Culinary Arts and Systems (BS) degree was made (year). Instead, students are encouraged to consider the Bachelor's Completion option in Applied Management. This degree pairing joins a culinary students' technical skills with the skills necessary to run and operate their own or someone else's business successfully.

The following is a list of recommendations to guide the department objectives through the next few years, based on the findings in this review:

#### **Fiscal Responsibility-**

- Utilize professional staff to teach part time to mitigate the need to additional instructors following recent and upcoming retirements.
- Closely monitor class enrollments to minimize course sections.
- Investigate the possibility of offering summer continuing education workshops for educators as well as weekend courses for nontraditional students.

#### **Assessment-**

- Create an assessment timeline that allows all classes to be assessed every semester that they are offered. Data can then be aggregated on a 5-year rotation to provide richer and more complete data to assess course-level and program goals.
- Identify meaningful measures to best assess student achievement.

#### **Physical Space-**

- Provide a dedicated computer lab to enable course-level instruction more effectively.

- Pursue a renovation to create a year-round Patisserie to support students' educational experience.

**Data Collection-**

- Develop an employer survey to collect and analyze the skills and competencies that are most attractive to industry partners.
- Work with College Relations to develop partnerships with companies that may be willing to donate products to support Culinary courses.