



## H. LAVITY STOUTT COMMUNITY COLLEGE COMPREHENSIVE PROGRAM REVIEW EVALUATION REPORT

**Department: Culinary and Hospitality Studies**

**Program: Culinary Arts**

**Program Review Team: N/A**

**Review Period: 2018-2019**

### 1. PROGRAM STRENGTHS AND WEAKNESSES

***STRENGTHS:***

The program is geographically positioned to attract students from the Caribbean Region.

The program has the potential to be cost effective by implementing the following:

- A culinary short course program
- A Culinary certification program in areas such as baking etc.
- Creating partnership agreements with hotels and restaurants within the region.
- The program has state of the art culinary labs
- The current layout of the facility has room for further infrastructural development:
  - A fine dining restaurant and a boutique hotel.
  - A vegetable/herb garden

***WEAKNESSES AND CONCERNS:***

No marketing and recruitment initiatives are in place.

No connection between the program and the industry.

Lack of financial resources.

Ineffective culinary curriculum because it is not designed to ensure that students have a solid foundation in culinary arts.

### 2. PROGRAM VIABILITY

Evidence of program viability:

High demand in the tourism sector (hotels and restaurants) for persons trained in the culinary arts.

### 3. USE OF RESULTS FOR PROGRAM IMPROVEMENT

Program improvement: Currently not much has improved in the program due to several factors that were not addressed, such as the shift in directors and the lack of qualified professionals to facilitate the instruction of the curriculum. Plans to improve the program are as follows:

- To conduct curriculum review.
- To hire qualified lecturers.
- To partner with industry professionals and organizations to promote the program effectively and efficiently.
- To hire a culinary administrator.
- To create policies and procedures that guide the program.
- To market the program locally, regional and internationally.
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### 4. REVIEW OF CURRICULUM

Curriculum improvement:

In Spring 2017 several changes were made to the program. Several courses were merged: CUL111, 115, and 121 → CUL121; CUL125 and 129 → CUL129; CUL119 and 135 → CUL135; CUL131 and 211 → CUL131. In addition, CUL240 was removed as this course was a repetition of the internship. These changes reduced the length of the program from 93 to 64 credits.

### 5. RECOMMENDATION

#### (a) Department Recommendation

Continue without modifications	Continue with modifications	YES
Consolidate with another program	Probation for fixed time period	FALL 2020
Suspend	Discontinue	

Comments:

The program can grow and generate revenue for itself by implementing some considerable changes to the structure of the department, for example:

- Redesigning the curriculum.
- Create partnership agreements with local restaurants and hotels.
- Create and implement a culinary short course initiative.
- Market the program locally, regional, and international.
- Create a Culinary Awareness Campaign throughout the primary and secondary schools within the territory.
- Feature a culinary student in local magazines.
- Encourage students to journal their experience and create his/her own recipe book for sale throughout the territory.

#### (b) Institutional Recommendation

Continue without modifications	Continue with modifications	YES
Consolidate with another program	Probation for fixed time period	FALL 2020
Suspend	Discontinue	

Comments:

