

ANNUAL DEGREE PROGRAM ASSESSMENT, PLANNING AND BUDGET REPORT  
2014-2015

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UNIVERSITY of HAWAII®  
**MAUI COLLEGE**

**2014-2015  
CULINARY ARTS PROGRAM (CULN)  
ANNUAL REVIEW**  
Due Nov 1, 2014



**MAUI  
CULINARY  
ACADEMY**

**PA'INA BUILDING  
310 KA'AHUMANU AVENUE KAHULUI, HI 96732**



# ANNUAL DEGREE PROGRAM ASSESSMENT, PLANNING AND BUDGET REPORT

## 2014-2015

### Program Description

**The Maui Culinary Academy is a comprehensive educational program established to prepare students for success in the hospitality industry in Hawaii and beyond. As an exceptional, nationally-accredited American Culinary Federation Educational Institution (ACFEI), we offer Certificates of Achievement (CA), Certificates of Competency (CO), and Associates of Applied Science (AAS) degrees in Culinary Arts and Baking.**

1. Briefly respond in 100 words or less for each cautionary and/or unhealthy Quantitative Indicator (II):

- a. Demand Indicator: **TBD**
- b. Effectiveness Indicator: **TBD**
- c. Efficiency Indicator: **TBD**

2. Industry Validation (check all that apply)(IV-A):

Advisory Committee Meeting(s) **X**, How many? **2** Did Advisory Committee discuss CASLO/PLO? **Yes X** No\_\_

Coop Ed Placements **X** Fund raising activities/events **X** Service Learning **X**

Provide program services that support campus and/or community **X** Outreach to public schools **X**

Partner with other colleges, states and/or countries **X** Partner with businesses and organizations **X**

Other: **As one of UHMC's most progressive, visible and publically-recognized programs, the Maui Culinary Academy garners robust support from our culinary arts industry to offer professional experience for students and sustain annual fundraising efforts for the benefit of higher education.**

3. List PLOs (attach Program Map)(IV):

	CULN 111	CULN 112	CULN 115	CULN 120	CULN 121	CULN 122	CULN 150	CULN 160	CULN 220
PLO 1	2		2	2	2	2	2	2	3
PLO2		2	2	2	2	2	2	3	2
PLO 3	2	1	2	2	2	2	2	3	3
PLO 4	1	2	2					2	
PLO 5	1	2	2	2	2	2	2	3	2
	CULN 240	CULN 250	CULN 251	CULN 271	CULN 292V	CULN 293V			
PLO 1	3	3	3	2	2	2			
PLO2	2	2	2	3	2	3			
PLO 3	2	2	2	3	1	2			
PLO 4				2	2	1			
PLO 5	3	3	3	2	2	2			

4. Instrument used for assessment (check all that apply) (IV-B):

Work Sample **X** Portfolio **X** Project **X** Exam **X** Writing Sample **X**

Other\_\_ Please explain: **In addition to our UHCC system Lualaba Electronic Course Management System for assessment, in Fall 2014, the program will be offering an E-Portfolio through LiveText online that document projects, captures media presentations and accumulates academic efforts that demonstrate student knowledge and skill sets to potential employers.**

5. Which course or courses did you use to assess PLOs and CASLO (IV-C)?

**CULN 250 Advanced Baking, CULN 271 Purchasing & Cost Controls, CULN 100 Math (new)**

6. List strengths and weaknesses found from PLO assessment analysis (IV-E):

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**Strengths:** Improved learning comprehension and knowledge retention as students matriculate through program re-mapping efforts. Program course management and development reaches student exit levels of WASC Sr./CASLO college-wide learning objectives.

**Weaknesses:** Some program areas necessitate superior assessment data to identify current practice, efficacy and effectiveness.

7. List CASLO assessment findings highlights (attach CASLO report) (IV-E):

**LAULIMA CASLO SITE: CULN 271 Information Retrieval URL:**

[https://laulima.hawaii.edu/access/content/group/91ea6bed-23da-449e-8af8-76659235c891/Reports/Information\\_Literacy/Meeting\\_Reports/Culinary%20Arts--Information%20Literacy%20CASLO%20Report.pdf](https://laulima.hawaii.edu/access/content/group/91ea6bed-23da-449e-8af8-76659235c891/Reports/Information_Literacy/Meeting_Reports/Culinary%20Arts--Information%20Literacy%20CASLO%20Report.pdf)

8. Action Plan (III) and Next Steps (IV-G):

- a. **PLO CULN 100 Math: Establish rubrics and assessment tools. Collect data for development.**
- b. **CASLO: Information Retrieval CULN 271: Additional scaffolding of instruction and assignment review process, preliminary pre-reqs of ENG, MATH targeted for Fall 2015.**
- c. **Program improvement: Enhance program value with LiveText E-portfolio project. Pool Laulima assessment resources into LiveText to collate overarching program data. Increase program capability to capture ACF accreditation competencies for sustainability, math and experiential student outreach. Add assessment results through sanitation, purchasing and cost control certification exams. Develop greater program/campus support measures for students struggling with Math and English.**

9. Chart of resource needs (IV)

Budget request	Amount	Justification for how this will improves learning
<b>Pa'ina Equipment</b>	<b>\$30,000</b>	<b>Equipment repair, replenishment and maintenance for student learning</b>
<b>Administrative Assistant</b>	<b>\$60,000</b>	<b>Program admin will contribute to basic program utilities, allowing faculty to reserve greater time and investment for student achievement, retention, persistence and recruitment.</b>

\* Roman numerals indicate related category for system input

## 2014 CULN Program Educational Expenses

In 2014, the MCA program purchased over **\$131,000** in new and replacement catering, baking, culinary supplies for education, illustrated in the table below.

ITEM	<b>2013-2014 MCA Educational Equipment Purchases</b>	<b>EXPENSE</b>
1	Replacement Norlake Sandwich Prep	\$3,000.00
2	Replacement Panini Grill	\$2,900.00
3	2014 Subscription to Rouxbe Cooking School	\$500.00
4	Replacement Pitco Counter Top Fryer	\$3,600.00
5	Nemco Pasta Cooker	\$1,400.00
6	Replacement 3 -Door Sandwich Deli Refrigerator	\$4,000.00
7	Globe Ramen Unit	\$1,300.00
8	Replacement 2-Door Sandwich Deli Refrigerator	\$3,300.00
9	Cecilware Hot Water Unit	\$1,600.00
10	Replacement 2-Door Reach In refrigerator	\$3,700.00
11	Paco Jet Emulsifier	\$4,400.00
12	Replacement Demo Table w/ Mirror & Wheels	\$4,600.00
13	Replacement Rational Oven	\$13,000.00
14	Berkel Food Vacuum Sealer	\$5,200.00
15	Replacement Waffle Cone Iron	\$1,100.00
16	Assorted Baking & Pastry Supplies	\$2,400.00
17	Food Court repair, replacement and enhancement	\$15,000.00
18	Food Court Graphic Designs	\$5,000.00
19	9 Replacement Faculty Computers	\$17,000.00
20	POS Lavu Financial System, Stages I & II	\$38,000.00
	<b>TOTAL PAID FROM MCA-RAISED FUNDS</b>	<b>\$131,000.00</b>



UNIVERSITY of HAWAII®  
**MAUI COLLEGE**



Maui Culinary Academy Advisory Council Meeting  
Thursday, March 13, 2104

### Minutes

**Members Present:** Paula Hegele, Charlene Kauhane, T. Pang, R. Stettler, L. Weigert, K. Chang, Lynn Miller, Mike Rose

**MCA Student Representatives:** Leah O'Brien & Leann Krickler

**UHMC/MCA:** Dean Louie, Tom Lelli, Teresa Shurilla and Chris Speere

**Internal Program Report:** Dean Louie

- Discussed program enrollment numbers at 165 students
- Discussed HOST Hotel Ha concept
- Discussed Perkins Grant & Live Text award for MCA
- Discussed observations and pertinence for UHMC Food Innovation Center
- Discussed Jeff Scheer as a new hire to teach Garde Manger

**Curriculum:** Teresa Shurilla

- Discuss changes to program map as well as degree/certificate requirements for Baking Students
- Reviewed MCA Re-map & Curriculum Changes to facilitate Baking program changes
- Discuss implementation for changes as Spring 2014

**Instructional Design & Assessment Update:** Tom Lelli

- Update on LiveText assessment results provided
- Discussed possible move toward E-portfolios in Live Text by Fall 2014

**External Program Report:** Chris Speere

- Discussed upcoming Aipono Gala on 4/13/14 at Four Seasons Maui Resort
  - Discussed emerging international recruitment & internship in China, Korea and New Zealand
  - Informed of travel to China & Korea in May/June 2014. Tour culinary programs build relations with formal MOI signing.
  - Discussed 292v class as a source for MCA student engagement in community events
  - Speere announced tonight's 2014 1st Year Celebration event will honor 45 MCA students
- All Advisory members are welcome to stay and attend.

Next Meeting  
Thursday, October 23, 2014

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UNIVERSITY of HAWAII®  
**MAUI COLLEGE**



**Maui Culinary Academy Advisory Council Meeting**  
 Thursday, October 23<sup>rd</sup>, 2014

**Minutes**

**Members Present:** Marc McDowell, Paula Hegele, Charlene Kauhane, Roger Stettler, Mike Rose, Dania Katz,  
**MCA Student Representatives:** Leah O'Brien  
**UHMC/MCA:** Dean Louie, Tom Lelli, Craig Omori, and Chris Speere

**Internal Program Report:** Dean Louie

- Discussed UHMC Program Review & ACFEF Annual Review Process
- Discussed MCA deficit and UHMC Budget of \$120,000 yearly to off-set losses
- Discussed impact of MCA Professional Fee for students to offset deficit
- Discussed new LAVU POS/System and cost savings to MCA Program
- Discussed Sodexo Partnership and RFP for new contact

**Curriculum:** Craig Omori

- Discuss Fall 2015 semester changes to program map as well as degree/certificate requirements
- Discuss System-wide culinary program change from "Lab" to "Shop" credit hours (1-4) Talked about shop lab hours and if they are ideal for student learning due to decreased lab contact hours.
- Reviewed MCA Re-map & Curriculum Changes
- Discuss implementation for changes as Fall 2015
- Discussed shortening of the time (from 3 semesters to 2) for students to obtain a CA in Culinary Arts.
- Discussed ACF required CULN 116 Sustainability class. Pre-requisite for Culn 116 Consent or CULN 111 with C or better.
- Faculty to discuss and approve by end of Fall 2014
- Approval granted for proposed changes by Advisory Council

**Instructional Design & Assessment Update:** Tom Lelli

- Noted MCA leadership in "real time" assessment through use of objective scoring rubrics utilizing "Live Text" technology. Allows students instant feedback on performance.
- Discussed implementation of student E-Portfolio projects in Fall 2014

**Baking & Pastry:**

- N/A

**External Program Report:** Chris Speere

- Updated on 11/1/14 Noble Chef Event (sold Out at 330 guest)
- Discuss fundraising goals and MCA programs reliance of external funds to maintain optimal educational environment for our students.
- Advisory Council suggestion for "capital campaign" to offset expenses
- Advisory Council suggestion for "in-kind" donations from Industry to meet MCA Program facility maintenance challenges.

**Next Meeting**  
**Thursday, March 12<sup>th</sup> 2015**

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**2014/2015 UH Maui College  
Maui Culinary Academy Advisory Council Members**

Marc McDowell: The Mill House  
Scott McGill: TS Restaurants  
Nelson Okumura: VIP Foodservice  
Paula Hegele: Maui Winery  
Charlene Kauhane: Kauhane Communications  
Tylun Pang: Fairmont Kea Lani Maui  
Roger Stettler: Four Seasons Resort Maui  
Rhonda Ashton Chavez: Four Seasons Resort Maui  
Brent Martin: Andaz Maui Wailea  
Beverly Gannon: Bev Gannon Restaurants  
Koa Chang: Ali'i Kula Lavender  
Diane Woodburn: Maui No Ka Oi Magazine  
Charles Fredy: Chambers & Chambers Wine Merchants  
Mark Ellman: Honu, Mala, Migrant  
Chris Kaiwi: Pineapple Grill  
Lynn Miller, VIP Foodservice  
Mike Rose: Longhi's  
Dania Katz: Edible Hawaii Magazine

\*Jeff Scheer: Maui Executive Catering  
\*Sheldon Simeon: Migrant  
\*Travis Morin, Three's Bar & Grill

Taylor Ponte: MCA Student Representative  
Leah Jade O'Brien: MCA Student Representative  
Leann Krickler: MCA Student Representative

\* MCA Student Graduates

## 2012-2014 Assessment Data

### LiveText Culinary Elements Report

The MCA program was the first culinary program in the University of Hawaii System to plan, utilize and demonstrate LiveText online electronic software for assessment. This electronic tool is used to accurately categorize program-learning objectives, track student progress and assess and strengthen program effectiveness. Coordinators are in process to offer students an e-portfolio in Fall 2014 to use as creative and tangible evidence for knowledge and skills as they matriculate through program courses.

The table below illustrates total number of assessed *{program-learning objectives (PLO's), student-learning objectives (SLO's) and ACF competencies}*, conducted per student, per semester, per average score on a 4-point rubric to date.

Academic Year	Term Name	Department	Rubric Count	Element Assessment Count	Element Assessments Per Student	Element Average Points
2012	Fall 2011	Test	8	117	117.00	1.120
	Spring 2012	Culinary Arts	40	25,427	108.20	2.957
2013	Fall 2012	Culinary Arts	32	11,354	52.81	2.907
	Spring 2013	Culinary Arts	63	21,898	96.47	3.006
2014	Fall 2013	Culinary Arts	82	17,272	78.87	3.105
	Spring 2014	Culinary Arts	59	15,574	92.15	2.914
	Summer 2014	Culinary Arts	9	816	62.77	3.414
2015	Fall 2014	Culinary Arts	33	5,307	72.70	3.146

### Graduate and Employer Surveys

During the 2014 spring semester, Maui Culinary Academy students eligible for an Associate of Applied Science Degree in Culinary Arts completed the University of Hawaii Maui College Graduate Survey in conjunction with UHMC's Career Link Employment Service: [maui.hawaii.edu/careerlink](http://maui.hawaii.edu/careerlink) .

The survey addressed areas of employment and college-transfer related questions.

- 35 out of 35 students completed the survey:
- 29 identified employers and job titles (*see list below*).
- 2 plan to transfer to the University of Manoa post-graduation.
- 6 received employment and job search assistance through CareerLink.
- 35 out of 35 Culinary 293v Field Experience students received a 95% satisfaction rating from "on site" evaluations of student performance in the workplace by Chef Supervisors



**2013-2014 Maui Culinary Academy  
List of industry business and positions for graduate externship**

Businesses and job titles for employed Maui Culinary Academy graduates	
<ul style="list-style-type: none"> <li>• Four Seasons Resort &amp; Spa Wailea– Cook 4</li> <li>• Andaz Maui at Wailea Resort - Cook</li> <li>• Celebrations Catering – Cook</li> <li>• Entrepreneur</li> <li>• Fairmont Kea Lani, Maui Resort– Baker</li> <li>• Fairmont Kea Lani, Maui Resort– Pool Attendant</li> <li>• Family business – Cook</li> <li>• Hoaloha Na Eha Catering</li> <li>• Honu Seafood and Pizza – Baker</li> <li>• Kama’aina Kids – A+ Group Leader</li> <li>• Manoli's Pizza Company – Line Cook</li> <li>• Maui Tacos - Cook</li> <li>• Maui Diagnostic Imaging - Scheduler</li> <li>• Maui Fresh Streatery – Cook</li> <li>• Maui Fresh Streatery – Pantry</li> </ul>	<ul style="list-style-type: none"> <li>• Morimotos Wailea Maui – Pastry/Line cook</li> <li>• Porto's Pizza, Ma’alea - Cook</li> <li>• Ruby Tuesdays, Kihei - Cook</li> <li>• Sodexo Foodservice Management- Cook</li> <li>• Son'z Steakhouse at the Hyatt Regency Maui Resort and Spa – Line Cook</li> <li>• Surfing Goat Dairy – Cheese Maker</li> <li>• Three's Bar and Grill, Kihai – Prep cook</li> <li>• TJ's Warehouse/Maui Chemical - cook</li> <li>• Wendy's Maui – Shift Supervisor</li> <li>• The Westin Maui Resort &amp; Spa –Cook</li> <li>• The Westin Maui Resort &amp; Spa –Luau Dancer</li> <li>• The Westin Maui Resort &amp; Spa –Server</li> <li>• Wings Hawaii – Retail Associate</li> <li>• Zippy's Restaurant, Kahului- Cook</li> </ul>