
Program Overview:

Program description *from the most recent college catalog*

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3) Credentials Awarded within the IPEDS year, i.e. July 1-June 30:

4) Program Graduates Employed:

5) Partnerships, collaborations, associations and memberships

<i>Date(s) of Meeting</i>	<i># of college attendees</i>	<i># of Non-college attendees</i>

6) Other Indicators of student success, direct and/or indirect (student indicators) 5b9/P AND 2010(d)-7 04 Tc -0.003/ND 214 Tc

7) Student demographics:

- 8) Strengths, challenges, and planned steps for continuous improvement: In your summary assessment you should reference sections of this review that informs the plan.

Program Strengths:

Cooking and baking classes fall around a 50/50 mix. Giving students more hands-on time with baking than in other CC culinary programs

Second year classes are based upon what the student want to make with what is available for use.

Students begin creating their style and how to redirect when items aren't available

While the events have slowed down, the culinary arts program is still working on doing events throughout the year. Including events for the college, Fall/Spring Fling, Welcome Back BBQ, for the faculty and staff, Holiday lunch, and for the supporters of the college, Annual Awards desserts and in 2025 the Board of Trustees.

CTE schools are sending more students to CMCC.

Equipment is always growing, excess event funds used to buy new equipment what applicable

Challenges:

Some students come in with good jobs, leaving only a few students to fill the areas culinary job postings. CTE students can come with little experience or confidence. Some find themselves bored with classes because they have completed topics prior. It is a mixed bag sometimes.

Student involvement after class. Schools not first priority - family, jobs, don't want too

Kitchen space. Being able to start a spring cohort. I think we are getting closer to a number of students that would make sense to start one.

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