

Maine Community College System
Five Year Program Review

College: Central Maine Community College
CIP: 12.503

Program: Culinary Arts

7. Demonstrate the fundamentals of baking science and preparation.

8. Discuss and demonstrate the overall concepts of purchasing and receiving in the food service industry.

9. Research, design and prepare dishes and menus using classical cooking techniques used in a professional kitchen.

6) Other Indicators of student success, direct and/or indirect, which may include:

	AY1819	AY1920	AY2021	AY2122	AY2223
Licensure/certification pass rates (if applicable)					
Program Advisory Committee Member Survey (on scale of 1-5 averaged):					
Program Curriculum	--	4.5	--	--	--
Technical currency of the program	--	4.5	--	--	--
Preparation of program graduates for work in the field	--	3.5	--	--	--
Communication from program administration/faculty	--	4.5	--	--	--
Overall quality of the program	--	4.5	--	--	--
Other (please specify):	--	3.5	--	--	--

7) Student demographics:

Admissions					
Certificate	AY1920	AY2021	AY2122	AY2223	AY2324
Fall Applications	19	12	10	10	23
% chg in Fall Applicants from PY	--	-37%	-17%	0%	130%
Enrolled (Yield)	5	2	1	2	7
% chg in Enrolled from PY	--	-60%	-50%	100%	250%

Student Enrollment¹

Student Success					
Cohort Year	AY2021	AY2122	AY2223	AY2324	AY2425
Cohort Enrollment	3	4	2	8	3
Retained to the next semester	67%	50%	50%	50%	--
Retained to the next year	33%	25%	0%	38%	--
100% of program time	33%	0%	0%	0%	
150% of program time	33%	50%	50%		
200% of program time	33%	75%			
Transfer Rate (non-graduates) ²	0%	0%			
Transfer Rate (graduates)	0%	0%			
Enrolled in Another Program ²	0%	--			
Graduated from Another Program ²	33%				

- x Student involvement after class. Schools not first priority family, jobs, don't want too.
- x 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.
- x Advisory Board members not showing up.
- x Finding enough instructors to teach classes. Many think postings are for full time not adjunct

Planned steps for continuous improvement:

x

Five-year Assessment Plan for Student Learning Outcomes

Culinary Arts

February 2025

Name of Program or General Education Domain

Date

Learning goal:

		Source(s) and type of assessment artifact(s) that will be collected (e.g.: embedded questioning,			Assessment Outcome (Assessment Goal was:
Student learning outcomes:	Academic year during which assessment will occur	capstone assignments, standardized testing, performance observation, portfolio reviews, etc.)	Method(s) to be used for assessing artifact(s)	Assessment Goal (targets/criteria) for direct measure)	