

Maine Community College System  
Five Year Program Review

College: Central Maine Community College  
CIP: 12.504

Program: Restaurant Management  
Credentials: Associate in Applied Science (AAS)

**Program description** (*from the most recent college catalog*):

The Associate in Applied Science Degree in Restaurant Management is for those who have an interest in pursuing a career in the restaurant management industry. Graduates will be prepared for managerial, supervisory or ownership positions which require skills in culinary arts and business practices. This program focuses on food service and lodging management. Sanitation laws and regulations.

3. Evaluate operational procedures of a small to medium size restaurant.

4. Understand the legal environment and regulations of the food service industry.

5. Analyze the financial performance of a small to medium sized restaurant.

6. Research and prepare dishes and menus for specific dietary needs and concerns

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

Credential	AY1920	AY2021	AY2122	AY2223
AAS	2	1	1	1

4) Program Graduates Employed:

Number of Completers with any Wage Data	--
% of Completers with any Wage Data	--
# of Completers with First Year Earnings	--
Median First Year Earnings	--

5) Partnerships, collaborations, associations and memberships

a) Advisory Meeting Dates and Attendance (past 3 years)

<i>Date(s) of Meeting</i>	<i># of college attendees</i>	<i># of Non-college attendees</i>
11/4/21	1	0
11/2/22	1	1
2023 no meeting held		

b) Program external accreditation, associations, and memberships (if applicable):

6) Other

7) Student demographics:

Admissions

AY1



Five-year Assessment Plan for Student Learning Outcomes

Restaurant Management

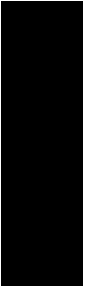
February 2025

Name of Program or General Education Domain

Date

Learning goal:

Student learning outcomes:	Academic year during which assessment will occur	Source(s) and type of assessment artifact(s) that will be collected (e.g.: embedded questioning, 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	Assessment Outcome ( <i>Number of Students Achieving an "acceptable" or better</i> )	Assessment Goal was:		
						Met	Not Met	Pending Review
Research, design, and prepare dishes and menus using cooking and baking techniques used in a professional kitchen.	AY2425	Performance observation Unit Assignments	Daily kitchen work  Practical exams  Written assignments	Prepare items in the kitchen and pass exams over related topics	100%	X		



food service industry.								
Analyze the financial performance of a small to medium sized restaurant		Research Project						X X

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