

### 2009-2010 Instructional Program Review and Planning Supplemental Form

Please complete this form for each priority you identified in the 2008-2009 progress report (review these at [PRP Supplemental Report Form](#)). Please list at the end of this form the faculty and staff who participate in this report. Forward (1) a hard copy to Instructional Services and (2) email a Microsoft Word copy to [jdecker@palomar.edu](mailto:jdecker@palomar.edu) no later than 3/05/2010.

<b>Department Design</b>	<b>Department Priority #</b>	<input type="checkbox"/> <b>No funding/resources are being requested</b>
<b>Program/Discipline: Family &amp; Consumer Sciences</b>	<b>Program/Discipline Priority # FOR 2010-2011: #2</b>	

To establish a priority, use the current Program Review and Planning (PRP) document submitted Spring 2009 (posted at [PRP Supplemental Report Form](#)) for this program or discipline. Identify from Box #2 in the PRP a priority for the upcoming academic year or develop a priority based on the data analysis discussed in Box #2.

<p><b>*2. Data Analysis (restate or summarize the data analysis from the PRP):</b>                  1. The enrollment in the FCS area continues to increase. We could increase our sections by at least 2 in the Nutrition courses alone. 2. The FTES has jumped from 18.75 to 29.03, a good indicator of the growing program size. 3. Currently all classes are being taught by adjunct faculty. We desperately need to replace a retirement that occurred in this area over 7 years ago. 4. The Culinary Arts program is ready to go and we currently teach the academic portion only because we have no facilities to do the hands-on culinary arts curriculum. The hands-on portion is still under the direction of the ROP program which is ending in 2011.</p>					
<p><b>*3.a/b. Describe your goal (priority) based on data analysis from the PRP:</b>                  The one detail that continues to prevent this area from growing is the desperate need for a facility. I am very well aware that the Culinary Arts Program is scheduled to be part of the new Fallbrook Center and that is a number of years out, in the meantime we are doing the academic pieces on campus and the ROP portion is being taught at Mission Hills High School through ROP as stated above.</p>					
Resources requested: Identify all the resources you are requesting to support the implementation of this priority. These resources would be additional funding needed beyond what is already provided to the discipline through the base resource allocation process.	Describe the resource(s) requested	Cite page(s) that provide rationale for this priority request	Estimated Amount of Funding Requested	New, one-time funding	New, on-going funding
*4.a. Equipment – Per unit cost is ≥\$500 (microscopes, table saw, etc.)					
*4.a. Technology (computers, data projectors, document readers, etc.)					
*4.b. Budget for 4000s - Per unit cost is ≤\$500 (supplies)					
*4.b. Budget for 5000s – Printing, maintenance agreements, software license, accreditation fees, etc.					
*4.c. Facilities	Culinary Arts Kitchen	Pgs. 2, 4, 5, & 6	Prop Monies - approximately \$64,000.00 for facility at North Campus	x	
*4.d. Faculty position					
*4.e. Classified staff position (contract)					
*4.e. Classified staff position (hourly)					
			<b>TOTAL Approximately \$64,000.00; part of</b>		

\*Numbering parallels sections in original Program Review and Planning document  
 Program Review and Planning Supplemental 2009-2010 Form Updated with IPC input 1.28.10  
 Reviewed by Faculty Senate on 02/01/2010; Reviewed by SPC on 02/02/2010

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**How will you evaluate whether or not you have met your goal/priority with the requested resources?  
The new center will be completed and we will be offering the full-extent of the Culinary Arts Program.**

**What evidence will you provide to reflect the impact these resources had on student learning?  
With the ability to work in the appropriate facility we will be able to ensure student learning through skill development using the proper equipment, a quantity food preparation kitchen, a dining room to serve the community that will allow the students to practice their developing skills necessary in the industry when they complete the program, hands-on skill development that is necessary to even begin to have a positive effect on student learning. We have many requests for classes in the Culinary Arts area. We live in a geographic location with many hotels, restaurants, casinos that have the ability to employ our students who finish and succeed in the program. There is a need for this area of expertise.**

<p><b>*5. Strategic Plan goal or objective addressed by this priority in <a href="#">Strategic Plan 2013</a>?</b></p> <p>Goal 4, 5, and 6 in the Strategic Plan</p>	<p><b>Course(s) &amp; SLO(s) addressed by this priority in <a href="#">Curricunet</a>?</b></p> <p>Culinary Arts - 110, 111, 115,120, 121, 130, 150, 200, 210, 220, 230, 240, FCS - 110, MICRO 110, FCS 165</p>	<p><b>Program(s) and SLO(s) addressed by this priority (program is defined as a certificate, degree, or discipline) in <a href="#">Curricunet</a>?</b></p> <p>AA Degree in Culinary and/or Certificate of Achievement</p>
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**6. Reflect on the progress your discipline and/or department is making on defining, implementing, and assessing course, program, GE/Institutional level SLOs. What have been the benefits and what have been the challenges?  
All of the courses in the Family & Consumer Sciences Discipline have been updated and at least one SLO has been created for each course. We continue to work on the Program SLO's. The Culinary Arts is still under ROP and the SLO's have not been added in this area. The benefits included the opportunity to update our courses and to work together cohesively to fine tune our courses and programs to meet the needs of our students so that they can be successful in our courses and in their chosen careers in these areas. The biggest challenge has been the time commitment and the necessity to become very savvy on Curricunet while meeting the constant and consistent deadlines.**

**Individuals completing this Program Review and Planning Supplemental document:**

Name(s):	Signatures:	Date:
Nancy Galli		3/5/2010

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