

HOSPITALITY AND CONSUMER SCIENCES

Annual Review of Data Form A Continuing Education-Program Review Comments and Narrative

For Faculty Use

Program: Hospitality and Consumer Sciences

Discipline: Fashion (Top Code 1303) and Foods and Nutrition/Culinary Arts/Bakeshop Skills (Top Code 1306)

Academic Year: 2007 and 2008

A. Please review your program data (Form A)

1. Comments on Annual Summary Data Table

What are the factors that have resulted in growth or decline in the following areas?

FTEs/CE Total: HCS program produced 3.3% of CE's FTES in 2007-2008.

Program Cost/CE Total: HCS utilized 4.4% of CE's total budget during 2007-2008.

Enrollment/CE Total: HCS generated 3 % of all CE's enrollment for the 2007-2008 year.

Retention: 70% of HCS students attended more than 50% of the time and 52% attended 75% or more.

Certificates Awarded: HCS generated 21% of all CE certificates during 2007-2008

Comments:

The Hospitality and Consumer Sciences Program has seen many changes since 2004. The first change was a name change from Family and Consumer Sciences to Hospitality and Consumer Sciences. The program includes courses under the top code of Fashion and Foods/Nutrition and Culinary. The statistics have been very consistent from 2004 to 2008. However, statistics may not reflect the many changes in the CE's HCS program. Beyond a name change, there have been *many* teacher retirements and loss of classroom sites, district and off-campus. However, faculty (including adjunct and 4 contract), classroom sites as well as courses and programs (Culinary Arts, day and evening programs) have been put instituted with success. In addition, student services were engaged to support day and evening Culinary Arts Programs. However, recording of certificates from the Fashion Program reflect lack of classified support in reporting student manager results during this time. Data also does not reflect loss and lack of instructional teaching assistants and clerical support for the program.

Hospitality and Consumer Sciences is a small program, producing only 3.3% of CE's FTES. However, in 2007-2009, 21% of all CE certificates awarded from HCS. However, this statistic

may only reflect program certificates in day and evening Culinary Arts Program and Bakeshop Skills. If individual certificates were accounted, the statistics would be much higher as evidenced in VTEA reporting. For example, to receive a Culinary Arts Program Certificate a student must complete six modules.

Cost and enrollment numbers are in line, positively reflecting the overall program, especially lab intense food and fashion production classrooms.

B. Continuing Education Total Data Comparisons

Comment on percentage change from prior year(s).

What are the factors that have resulted in greater changes in the following areas?

FTES/CE Total:

2004-2005
3.6%
2005-2006
3.0%
2006-2007
3.2%
2007-2008
3.0%

Cost/CE Total:

2004-2005
4.2%
2005-2006
4.0%
2006-2007
4.3%
2007-2008
4.4%

Program FTES:

2004-2005
-21%
2005-2006
4%
2006-2007
3%
2007-2008
2%

Comments:

Student retention statistics reflect high rates of retention and completion. In some programs or courses enrollment was limited as in the day and evening Culinary Arts Program due to facility issues and supply costs.

CE's Hospitality and Consumer Sciences program has classes at five of the six campuses. Faculty numbers vary from 35 to 25 from this time frame. Some classes are open entry/ open exit. Students are diverse reflecting CE as a whole. Classes are day and evening. It is a stable, productive and meets the needs students interested in fashion and foods/nutrition/culinary careers.