

# Department Strategic Plan

# **Culinary and Foodservice Department**

# (AY2024-2025 through AY2026-2027)

# Institutional Strategic Master Plan Goals/Initiatives (2020-2026)

- Advancing Workforce Development
- 2. Fostering 100% Student Success
- Leveraging Transformational Engagement and Governance
- Optimizing Resources
- Modernizing and Expanding Infrastructure and Technology

## Department Objectives

- Management aligned with Association of Nutrition & Foodservice Professionals (ANFP) curriculum standards Explore the feasibility of transforming A.S. in Foodservice Management into A.S. in Foodservice and Dietetics
- 2 costs of procuring fresh ingredients for the Culinary Arts Program. Explore the feasibility in establishing a sustainable food production system that will reduce environmental impact and
- $\omega$ Support faculty professional development efforts and optimize departmental instructor resources
- 4 Increase ACFEF program accreditation standards for Culinary Arts and explore ACFEF Program accreditation for the Baking track.
- 5. Provide a state-of-the-art facility, equipment, and classrooms for the Culinary Arts Baking Center



#### Timeline AY 2024-2025

## 1st Quarter (August - October)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
6	Provide a state-of-the-art facility,		Finalize equipment specs and facility
	equipment, and classrooms for the		layout. Outfit to meet ACFEF
	Culinary Arts Baking Center.		accreditation requirements.

## 2<sup>nd</sup> Quarter (November – January)

Annual Program Budget Goal	Tasks
(	
	Outfit to meet ACFFF accreditation
	Carrie of trace to the de
	requirements.
	Annual Program Budget Goal

## AY 2024-2025 3<sup>rd</sup> Quarter (February-April)

Explore the possibility of engaging in sustainable food production practices that will help reduce the culinary program's impact on the environment and costs of procuring fresh ingredients, ie, hydroponic farming on campus.  \$1000 for travel to Kapiolani Community College.	ISMP	Department Objectives	Annual Program Budget Goal	Tasks
College.	2	Explore the possibility of engaging	\$1000 for travel to Kapiolani Community	Research community gardens and
		in sustainable food production	College.	experts in sustainable food production
		practices that will help reduce the	9.	practices - Hydroponic farming
		culinary program's impact on the		Collaborate mi
		environment and costs of procuring		Collaborate Wi
		fresh ingredients, ie, hydroponic		Sustainability P
		farming on campus.		Office of Brant

**AY 2024-2025** 4<sup>th</sup> Quarter (May-July)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
3	Support faculty effective	\$5,000 (PDRC)	Support instructors' effort to earn
	professional development efforts to optimize departmental instructor		Certified Hospitality Educators, American Culinary Federation
	resources.		Professional
			Support secondary instructors' efforts to earn the BSCTE degree and Certified Secondary Foodservice Educator
			Support secondary instructors' industry certification and re-certification efforts.

## Year 2- AY 2025-2026

1<sup>st</sup> Quarter (August – October)

ISMP Goal #	Department Objectives	Annual Program Budget Goal	Tasks
-	Explore the feasibility of	N/A	Research industry needs by
	transforming A.S. in Foodservice		conducting needs surveys to
	Management into A.S. in		employers, graduates, students.
	Foodservice and Dietetics		
	Management aligned with		
	Association of Nutrition &		
	Foodservice Professionals (ANFP)		
	curriculum standards.		

## Year 2- AY 2025-2026

2nd Quarter (November - January)

ISMP Goal#	Department Objectives	Annual Program Budget Goal
4	Maintain a high quality facility,	\$1000 Cleaning Services
	equipment, supplies and classrooms	\$1000 preventive maintenance of
	for the Culinary Arts Baking	equipment and facility
	Center.	\$1160 Hood ventilation & Fire
		suppression system maintenance and
		certification.

## Year 2- AY 2025-2026

3rd Quarter (February - April)

ISMP			
Goal#	Department Objectives	Annual Program Budget Goal	Tasks
2	Put in place methods, systems, and	\$1,000 for tools and materials to construct	Hire experts to install the system and
	procedures that will support food	hydroponic system.	conduct workshops.
	production hydronpinic farming on		
	campus. ie, hydroponic faming for		
	the Culinary Arts Program.		

## Year 2- AY 2025-2026

4th Quarter (May – July)

DITE!	10-2	4	3	Goal#	ISMP
resources.	optimize departmental instructor	professional development efforts to	Support faculty effective	Department Objectives	
			\$5,000	Annual Program Budget Goal	
Boein program.	ACFEF certification along with the	courses will obtain the required	Faculty teaching in postsecondary	Tasks	

## Year 3- AY 2026-2027

1<sup>st</sup> Quarter (August – October)

ISMP Goal#	Department Objectives	Annual Program Budget Goal	Tasks
4 & 5 N	Maintain ACFEF program	\$1000 Cleaning Services	Review ACFEF Standards
a	accreditation standards for both	\$1000 preventive maintenance of	
0	Culinary and Baking tracks	equipment and facility	

## Year 3- AY 2026-2027

2nd Quarter (November - January)

y	-	fo	e	5	Goal#	ISMP
	Center.	for the Culinary Arts Baking	equipment, supplies and classrooms	Maintain a high quality facility,	Department Objectives	
suppression system maintenance and certification.	\$1160 Hood ventilation & Fire	equipment and facility	\$1000 preventive maintenance of	\$1000 Cleaning Services	Annual Program Budget Goal	
				Schedule and coordinate all services.	Tasks	

## Year 3- AY 2026-2027

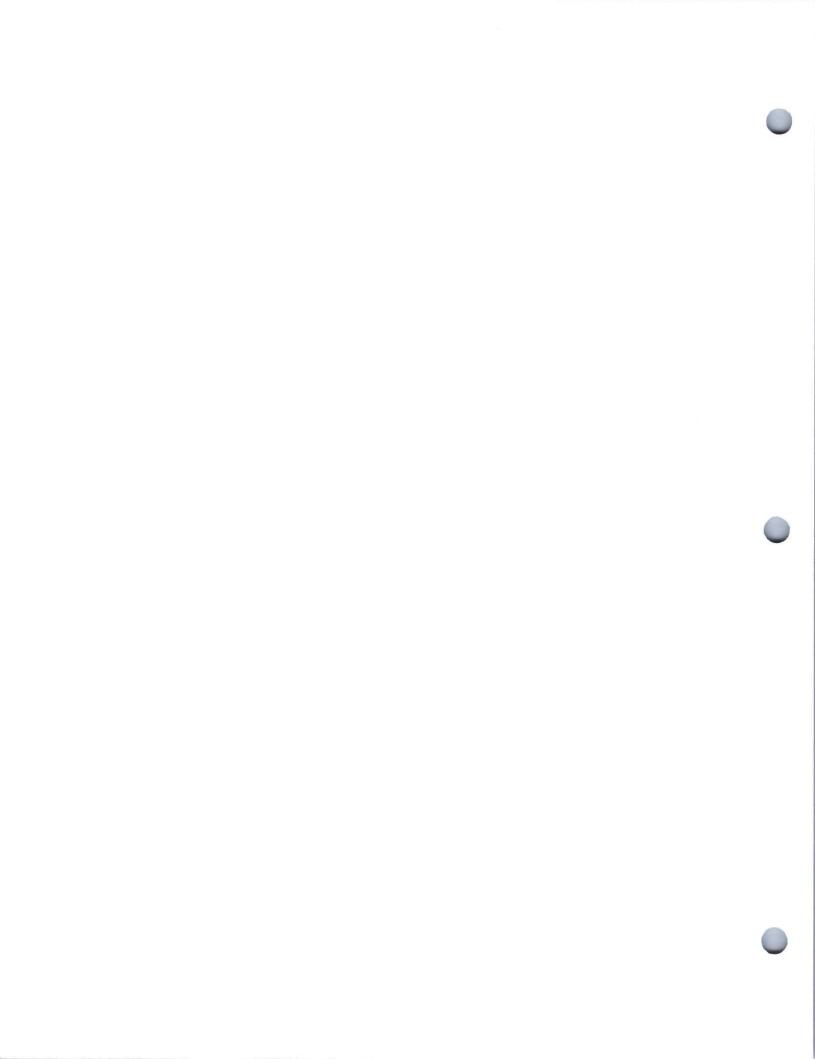
3rd Quarter (February - April)

Goal #	Department Objectives	Annual Program Budget Goal	Tasks
ယ	Support faculty effective	\$5,000	Faculty teaching in postsecondary
	professional development efforts to		and secondary courses will obtain the
	optimize departmental instructor		required ACFEF certification along
	resources.		with the BSCTE program.
2	Implement hydroponic farming	\$500 to\$1000	Conduct community outreach on
	program tied to FSM105		hydroponic farming.
	Foodservice Sustainability service		
	learning.		

## Year 3- AY 2026-2027

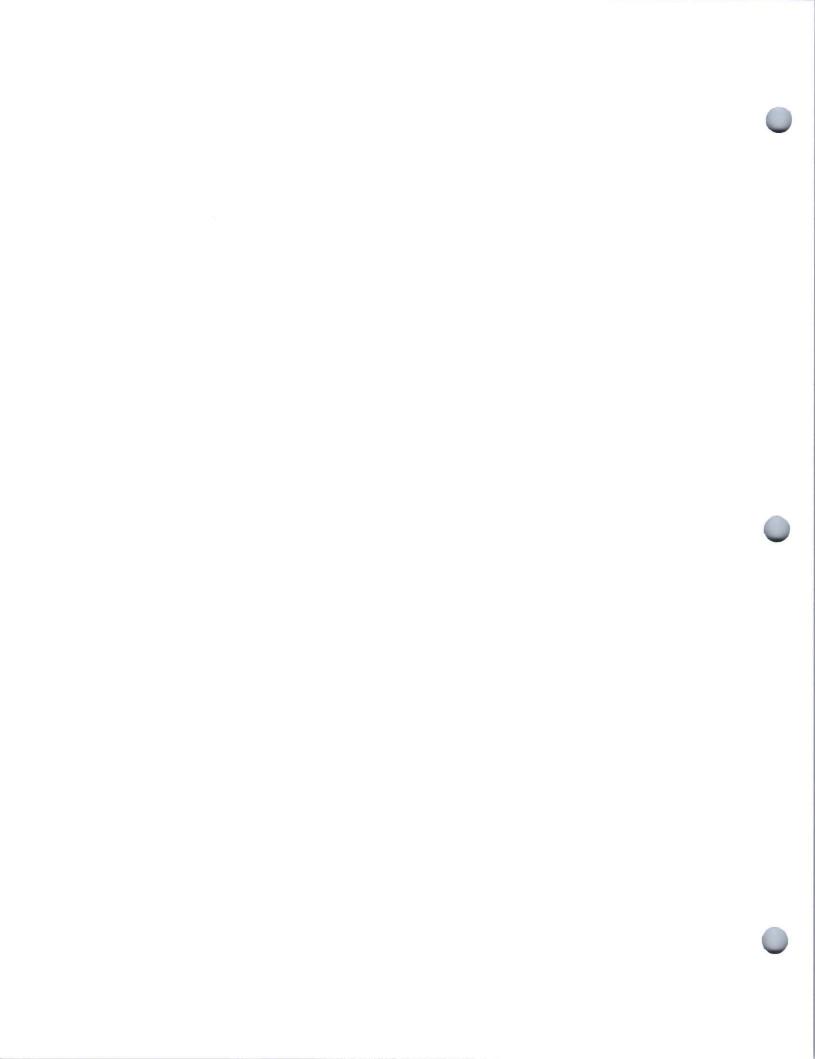
4th Quarter (May – July)

		_	Goal #	ISMP
Standards to maintain accreditation.	& Pastry track to align with ACFEF	Review A.A. Culinary Arts Baking	Department Objectives	
		N/A	Annual Program Budget Goal	
	to accomplish tasks	Coordinate with department members		



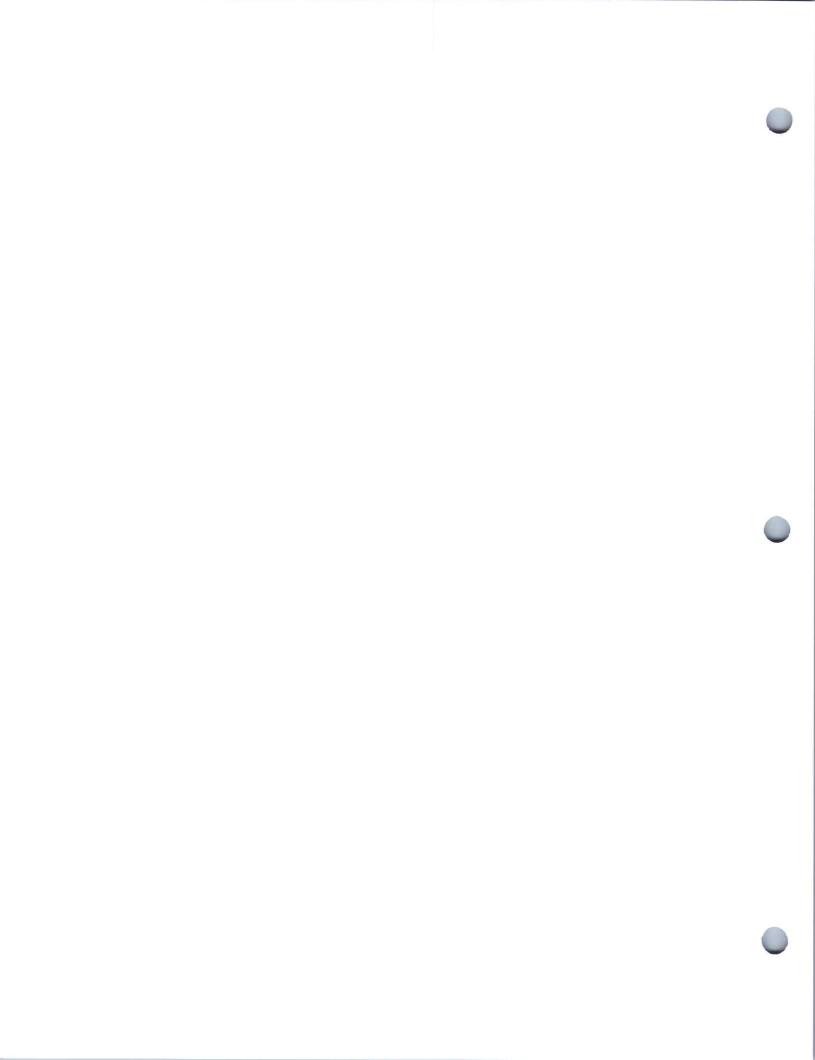
# FY24 Department Goals, Indicators and Outcomes

6820	DEPT CODE
_	DEPT_ DIV CODE
Culinary Food Service	DEPT_ DESC
2024	DEPT_ FY24 BUDGET
INCREASE ACFEF PROGRAM ACCREDITATION STANDARDS FOR CULINARY ARTS AND EXPLORE ACFEF PROGRAM ACCREDITATION FOR THE BAKING TRACK.	DEPT_ GOAL 1
EXPLORE THE FEASIBILITY IN ESTABLISHING A SUSTAINABLE FOOD PRODUCTION SYSTEM THAT WILL REDUCE ENVIRONMENTAL IMPACT AND COSTS OF PROCURING FRESH INGREDIENTS FOR THE CULINARY ARTS PROGRAM.	DEPT_ GOAL 2
OBTAIN ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS FOR FACULTY.	DEPT_ GOAL 3
3-5 YEAR INITIAL APPROVAL OF ACF ACCREDITATION FOR BAKING TRACK.	DEPT_ INDICATOR 1
3-5 YEAR INITIAL  APPROVAL OF ACF RESULTS OF FACT MANAGE FIRST ACCREDITATION FINDING AND PROFESSIONAL FOR BAKING RESEARCH INDUSTRY TRACK.  CERTIFICATION	DEPT_ DEPT_ INDICATOR 3
FACULTY ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS.	DEPT_ INDICATOR 3



#### General Fund

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	TOTAL										
	1	N/A	500	2	MEET ACFEF ACCREDITATION	CLASSROOM LAB SMALLWARE	2024	250	6820	01	10
			1,000	2	INSTRUCTIONS	FURNITURE		250	6820		9
	ъ	N/A			FURNITURE & SUPPORT PROGRAM	CLASSROOM	2024			01	
	••••••		500	-	ACCREDITATION	MAINTENANCE		240	6820		8
	<u></u>	N/A	1		MEET ACFEF	KITCHEN EQUIPMENT	2024			9	
	1	N/A	500	2	AND LEARNING	MATERIALS	2024	240	6820	01	7
					SUPPORT TEACHING	INSTRUCTIONAL					
	Ь	N/A	500	2	SUPPORT THE PROGRAMS	OFFICE SUPPLIES	2024	240	6820	01	6
	1	N/A	500	2	ACCREDITATION	EQUIPMENT	2024	240	6820	01	5
	***************************************	Ī			MEET ACCCC	NICTRICTIONAL					
	Д	N/A	500	↦	MAINTAIN CULINARY LINENS	DRY CLEANING	2024	230	6820	01	4
	Ь	N/A	580	2	MEET FIRE CODE REQUIREMENTS	ANSUL SYSTEM RECERTIFICATION	2024	230	6820	01	ω
1,920	1	N/A	240	8	MEET PROGRAM ACCREDITATION	AMERICAN CULINARY FEDERATION Membership	2024	230	6820	01	2
	1	N/A	1250	ь	MEET PROGRAM ACCREDITATION	AMERICAN CULINARY FEDERATION Annual Dues	2024	230	6820	01	-
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#### FY2024 NAF Budget Course Fee Request

Department:	6820	Culinary Food	Service
Summer 2024			
Course	Enrollment #	Fee	Total
			\$ -

0

#### Fall 2023

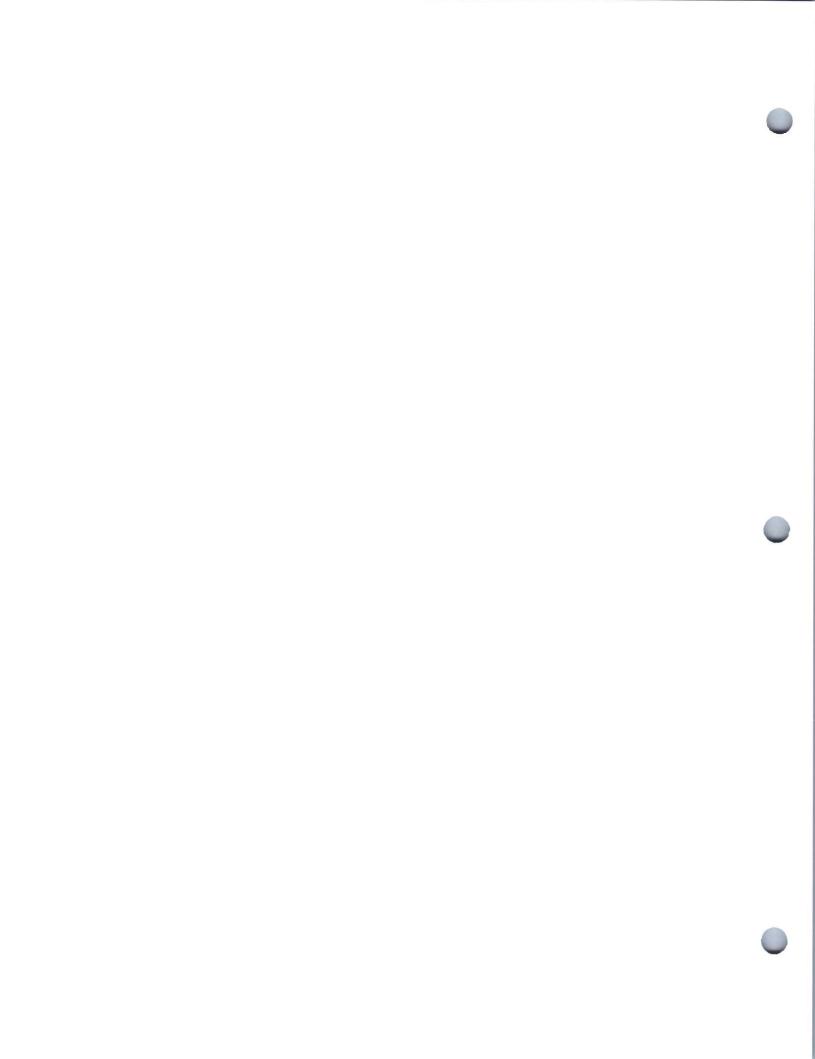
TOTAL

Course	Enrollment #	Fee	Total
CUL140	20	\$250	\$ 5,000.00
CUL160	20	\$250	\$ 5,000.00
BAK200	20	\$250	\$5,000.00
BAK220	20	\$250	\$ 5,000.00
TOTAL	80		20,000.00

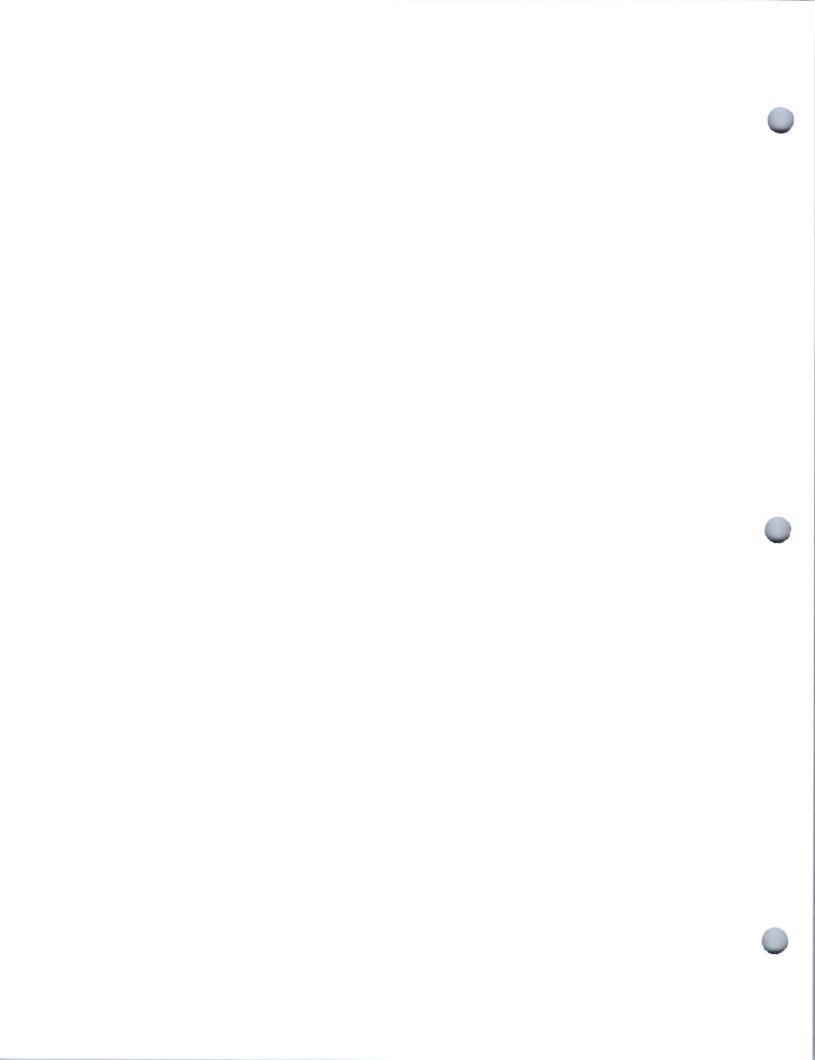
Spring 2024 (estimated from SP2021)

Course	Enrollment #	Fee		Total
CUL180	20		\$250	\$5,000.00
CUL240	20		\$250	\$5,000.00
CUL299	20		\$250	\$5,000.00
TOTAL	60			15,000.00

Total Requested Total Approved 35,000.00



R_NO R_FD R_DEPT R_OBJ R_FY	R_DEPT	R_OB	R_FY	R_DESC	R_JUSTIFICATION	R_QTY	R_UNIT	,	R_QTY R_UNIT R_IT R_Priority	TOTAL (QTY x Unit)
1 4	6820	230	2023	KITCHEN REFRIGERATION & EQUIPMENT PREVENTIVE MANTENANCE	SUPPORT CULINARY AND BAKING INSTRUCTION	2	500	N/A	1	1,000
2 4	6820	230	2023	MANAGE FIRST EXAMS & ACF CERTIFICATION APPLICATION - COURIER SERVICES	SUPPORT CULINARY, BAKING, AND FSM CERTIFICATIONS	1	500	N/A	1	500
3 4	6820	230	2023	CLEANING AND SANITATION	MEET PUBLIC HEALTH STANDARDS	2	1,337.10 N/A	N/A	1	2,674
4 4	6820	240	2023	INSTRUCTIONAL MATERIALS	SUPPORT TEACHING AND LEARNING	2	500	N/A	n	1,000
5 4	6820	240	2023	CULINARY KITCHEN LAB LP GAS	SUPPORT CULINARY & BAKING INSTRUCTIONS	2	500	N/A	1	1,000
6 4	6820	240	2023	CLEANING & SANTATION KITCHEN CLEANING SUPPLIES	MAINTAIN KITCHEN AND MEET PUBLIC HEALTH STANDARDS	2	500	N/A	1	1,000
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