



GUAMCOMMUNITYCOLLEGE

Department Strategic Plan

Culinary and Foodservice Department

(AY2024-2025 through AY2026-2027)

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

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

Department Objectives

1. Explore the feasibility of transforming A.S. in Foodservice Management into A.S. in Foodservice and Dietetics Management aligned with Association of Nutrition & Foodservice Professionals (ANFP) curriculum standards.
2. 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.
3. Support faculty professional development efforts and optimize departmental instructor resources.
4. Increase ACFFEF program accreditation standards for Culinary Arts and explore ACFFEF Program accreditation for the Baking track.
5. Provide a state-of-the-art facility, equipment, and classrooms for the Culinary Arts Baking Center.

Approved:

Revised:

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, equipment, and classrooms for the Culinary Arts Baking Center.		Finalize equipment specs and facility layout. Outfit to meet ACFEF accreditation requirements.

2nd Quarter (November – January)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
4	Renovate existing culinary kitchen to maintain ACFEF program accreditation.		Outfit to meet ACFEF accreditation requirements.

AY 2024-2025

3rd Quarter (February-April)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
2	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.	Research community gardens and experts in sustainable food production practices - Hydroponic farming. Collaborate with the GCC Sustainability Project Coordinator and Office of grant writing.

AY 2024-2025

4th Quarter (May-July)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
3	Support faculty effective professional development efforts to optimize departmental instructor resources.	\$5,000 (PDRG)	Support instructors' effort to earn Certified Hospitality Educators, American Culinary Federation Certification, Manage First 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

1st Quarter (August – October)

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

Year 2- AY 2025-2026

2nd Quarter (November - January)

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

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 procedures that will support food production hydroponic farming on campus. ie, hydroponic farming for the Culinary Arts Program.	\$1,000 for tools and materials to construct hydroponic system.	Hire experts to install the system and conduct workshops.

Year 2 - AY 2025-2026

4th Quarter (May – July)

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

Year 3- AY 2026-2027

1st Quarter (August – October)

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

Year 3- AY 2026-2027

2nd Quarter (November - January)

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

Year 3- AY 2026-2027

3rd Quarter (February – April)

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

Year 3- AY 2026-2027

4th Quarter (May – July)

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

FY24 Department Goals, Indicators and Outcomes

DEPT CODE	DEPT_ DIV CODE	DEPT_ DESC	DEPT_ FY24 BUDGET	DEPT_ GOAL 1	DEPT_ GOAL 2	DEPT_ GOAL 3	DEPT_ INDICATOR 1	DEPT_ INDICATOR 2	DEPT_ INDICATOR 3
6820	1	Culinary Food Service	2024	INCREASE ACCEF PROGRAM ACCREDITATION STANDARDS FOR CULINARY ARTS AND EXPLORE ACCEF PROGRAM ACCREDITATION FOR THE BAKING TRACK.	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.	OBTAIN ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS FOR FACULTY.	3-5 YEAR INITIAL APPROVAL OF ACF ACCREDITATION FOR BAKING TRACK.	RESULTS OF FACT FINDING AND RESEARCH	FACULTY ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS.

General Fund

[illegible]

GCC
FY2024 NAF Budget Course Fee Request

Department: 6820 Culinary Food Service

Summer 2024

Course	Enrollment #	Fee	Total
			\$ -
TOTAL	0		-

Fall 2023

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 35,000.00
Total Approved

[illegible]

