



GUAM COMMUNITY COLLEGE

Department Strategic Plan

Culinary and Food Service 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 the level of annual enrollment and completion in the Culinary Arts Program Cookery and Baking tracks by 10%.
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
5	Provide a state-of-the-art facility, equipment, and classrooms for the Culinary Arts Baking Center.	\$2500	Furnish facility (classroom/kitchen/lab) with procured equipment.

2nd Quarter (November - January)

ISMP Goal	Department Objectives	Annual Program Budget Goal	Tasks
4	Support faculty professional development efforts and optimize departmental instructor resources.	\$1000 - \$2000	Outfit to meet the ACF testing facility requirements to hold certification exams.

		Support secondary instructors' industry certification and re-certification efforts.
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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	Schedule and coordinate all services.

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 (PPDRC)	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 Food Service Educator

	\$1160 Hood ventilation & Fire suppression system maintenance and certification.	
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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 a 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 ACFEE certification along with the BSCTE program.

Year 3 - AY 2026-2027

1st Quarter (August - October)

ISMP Goal #	Department Objectives	Annual Program Budget Goal	Tasks
4 & 5	Increase the level of annual enrollment and completion in the Culinary Arts Program Cookery and Baking tracks by 10%.	N/A	Schedule quarterly lecture courses.

Year 3 - AY 2026-2027

2nd Quarter (November - January)

ISMP 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.



FY20 Department Goals, Indicators and Outcomes

DEPT_ CODE	DEPT_ DIV CODE	DEPT_ DESC	DEPT_ FY05 BUDGET	DEPT_ GOAL 1	DEPT_ GOAL 2	DEPT_ GOAL 3	DEPT_ INDICATOR 1	DEPT_ INDICATOR 2	DEPT_ INDICATOR 3	DEPT_ OUTCOME 1	DEPT_ OUTCOME 2	DEPT_ OUTCOME 3
6820	1	Culinary Food Service	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.	INCREASE ENROLLMENT FOR THE CULINARY BAKING TRACK PROGRAM.	RESULTS OF FACT FINDING AND RESEARCH	FACULTY COMPLETION OF ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS.	10% INCREASE IN PROGRAM ENROLLMENT NUMBERS	PLAN OF ACTION FOR IMPLEMENTATION	30% OF FACULTY WILL BE MFP CERTIFIED BY THE NEW FISCAL YEAR.	

R_NO	R_FD	R_DEPT	R_OBJ	R_FY	R_DESC	R_JUSTIFICATION	R_QTY	R_UNIT	R_JT	R_Priority	TOTAL (QTY x Unit)
1	4	6820	230	2025	KITCHEN REFRIGERATION & EQUIPMENT PREVENTIVE MAINTENANCE	SUPPORT CULINARY AND BAKING INSTRUCTION	8	250	N/A	1	2,000
2	4	6820	230	2025	MANAGE FIRST EXAMS & ACF CERTIFICATION APPLICATION - COURIER SERVICES	SUPPORT CULINARY, BAKING, AND FSM CERTIFICATIONS	2	250	N/A	1	500
3	4	6820	230	2025	CLEANING AND SANITATION	MEET PUBLIC HEALTH STANDARDS	2	1,500.00	N/A	1	3,000
4	4	6820	240	2025	INSTRUCTIONAL MATERIALS	SUPPORT TEACHING AND LEARNING	4	250	N/A	1	1,000
5	4	6820	240	2025	CULINARY KITCHEN LAB LP GAS	SUPPORT CULINARY & BAKING INSTRUCTIONS	4	250	N/A	1	1,000
6	4	6820	240	2025	CLEANING & SANTATION KITCHEN CLEANING SUPPLIES	MAINTAIN KITCHEN AND MEET PUBLIC HEALTH STANDARDS	4	250	N/A	1	1,000
										Total	8,500

GCC
FY2025 NAF Budget Course Fee Request

Department: 6820

Summer 2023

Course	Enrollment #	Fee	Total
TOTAL	0		-

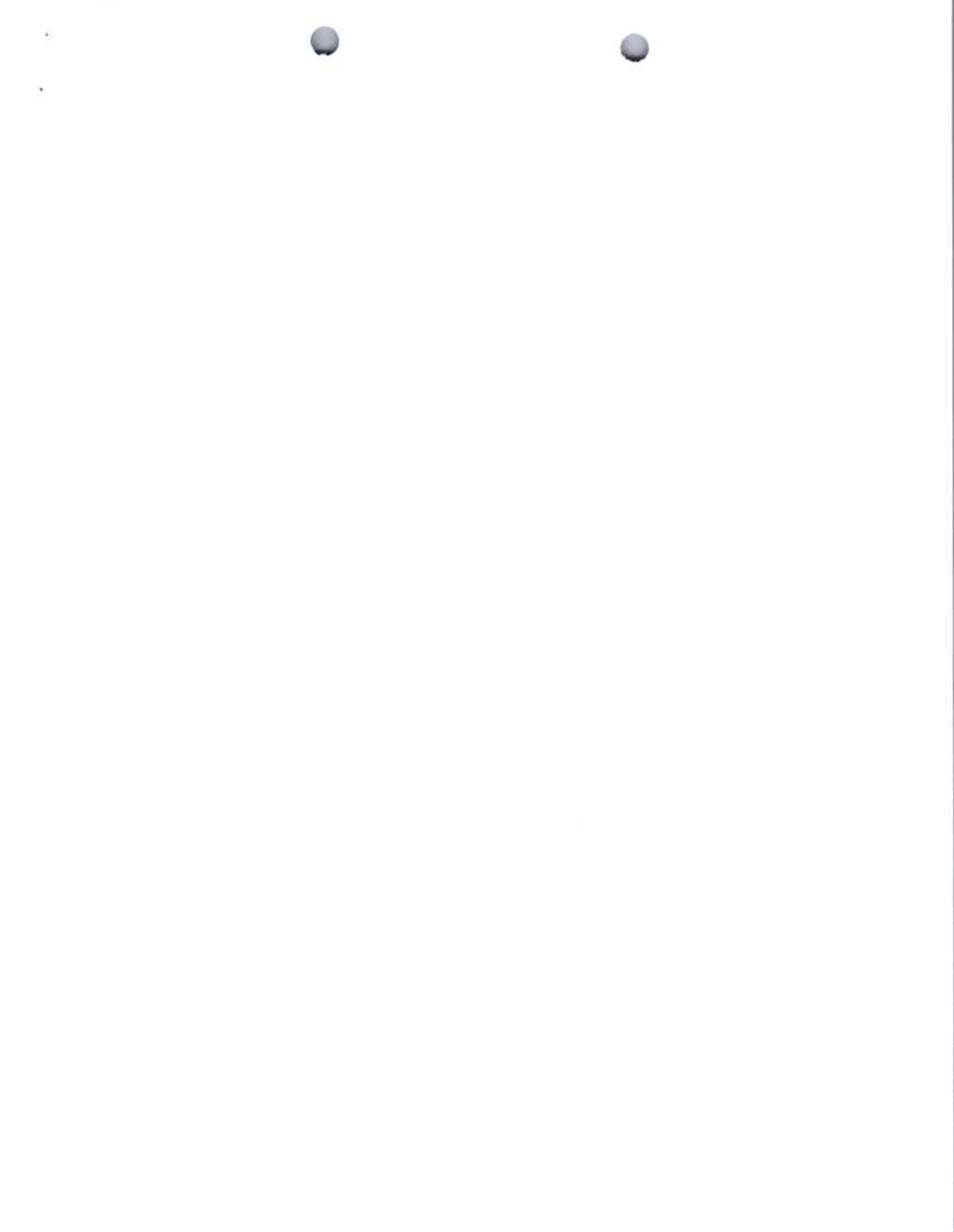
Fall 2023

Course	Enrollment #	Fee	Total
CUL140	10	\$250	\$ 2,500.00
CUL160	10	\$250	\$ 2,500.00
CUL299	14	\$250	\$ 3,500.00
BAK200	10	\$250	\$ 2,500.00
BAK220	10	\$250	\$ 2,500.00
TOTAL	54		13,500.00

Spring 2024 (estimated from SP2023)

Course	Enrollment #	Fee	Total
CUL140	15	\$250	\$ 3,750.00
CUL160	15	\$250	\$ 3,750.00
CUL180	10	\$250	\$ 2,500.00
CUL240	10	\$250	\$ 2,500.00
TOTAL	50		12,500.00

Total Requested 26,000.00
Total Approved



FY20 Department Goals, Indicators and Outcomes

DEPT_ CODE	DEPT_ DIV CODE	DEPT_ DESC	DEPT_ FY05 BUDGET	DEPT_ GOAL 1	DEPT_ GOAL 2	DEPT_ GOAL 3	DEPT_ INDICATOR 1	DEPT_ INDICATOR 2	DEPT_ INDICATOR 3	DEPT_ OUTCOME 1	DEPT_ OUTCOME 2	DEPT_ OUTCOME 3
6820	1	Culinary Food Service	INCREASE ACCFEF PROGRAM ACREDITATION STANDARDS FOR CULINARY ARTS AND EXPLORE ACCFEF 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.	INCREASE ENROLLMENT FOR THE CULINARY BAKING TRACK PROGRAM.	FINDING AND RESEARCH	FACULTY COMPLETION OF ACF AND MANAGE FIRST PROFESSIONAL INDUSTRY CERTIFICATIONS.	10% INCREASE IN PROGRAM ENROLLMENT NUMBERS	PLAN OF ACTION FOR IMPLEMENTATION	30% OF FACULTY WILL BE MFP CERTIFIED BY THE NEW FISCAL YEAR.	





General Fund

R_NO	R_FD	R_DEPT	R_OBJ	R_FY	R_DESC	R_JUSTIFICATION	R_QTY	R_UNIT	R_IT	R_Priority	TOTAL
1 01		6820	230	2025	AMERICAN CULINARY FEDERATION Annual Dues	MEET PROGRAM ACCREDITATION	1	1250 N/A		1	1,250
2 01		6820	230	2025	AMERICAN CULINARY FEDERATION Membership	MEET PROGRAM ACCREDITATION SUPPORT THE PROGRAMS	8	240 N/A		1	1,920
3 01		6820	240	2025	OFFICE SUPPLIES	SUPPORT TEACHING AND LEARNING	4	250 N/A		1	1,000
4 01		6820	240	2025	INSTRUCTIONAL MATERIALS	SUPPORT TEACHING, LEARNING AND FOODSERVICE SUSTAINABLE PRACTICES	4	250 N/A		1	1,000
5 01		6820	240	2025	FOODSERVICE SUSTAINABILITY SYSTEM	SUPPORT TEACHING & MEET PROGRAM ACCREDITATION	10	250 N/A		1	2,500
6 01		6820	250	2025	CULINARY BAKING CENTER OFFICE						
TOTAL											8,670

11,000 -
decrease from
last year
JG



R_NO	R_FD	R_DEPT	R_OBJ	R_FY	R_DESC	R_JUSTIFICATION	R_QTY	R_UNIT	R_IT	R_Priority	TOTAL (QTY x Unit)
1	4	6820	230	2025	KITCHEN REFRIGERATION & EQUIPMENT PREVENTIVE MAINTENANCE	SUPPORT CULINARY AND BAKING INSTRUCTION	2	500	N/A	1	1,000
2	4	6820	230	2025	MANAGE FIRST EXAMS & ACF CERTIFICATION APPLICATION - COURIER SERVICES	SUPPORT CULINARY, BAKING, AND FSM CERTIFICATIONS	1	500	N/A	1	500
3	4	6820	230	2025	CLEANING AND SANITATION	MEET PUBLIC HEALTH STANDARDS	2	1,500.00	N/A	1	3,000
4	4	6820	240	2025	INSTRUCTIONAL MATERIALS	SUPPORT TEACHING AND LEARNING	2	500	N/A	1	1,000
5	4	6820	240	2025	CULINARY KITCHEN LAB LP GAS	SUPPORT CULINARY & BAKING INSTRUCTIONS	2	500	N/A	1	1,000
6	4	6820	240	2025	CLEANING & SANITATION KITCHEN CLEANING SUPPLIES	MAINTAIN KITCHEN AND MEET PUBLIC HEALTH STANDARDS	2	500	N/A	1	1,000
										Total	7,500

