The Culinary Arts Technical Certificate Program lead instructor has an Associate of Applied Science degree in dietetics and is pursuing completion of an Associate of Arts degree. Beyond that, the instructor brings with him 20 years of experience in all areas of hospitality and in particular culinary expertise. From Atlanta to Aruba to New Jersey, the Chef’s experience and expertise is so broad that he is the ideal asset in the classroom. Clearly, the Chef’s experience and expertise more than outweighs a bachelor’s degree of any kind, in credibility.

The Culinary Arts Chef more than meets the requirements of professional development. Last year alone, he attended some half dozen culinary-specific activities – often with his students participating as well. In addition, the Chef participated in “Technology College” whereby he demonstrated knowledge of using web-enhanced technology to increase student learning.

As of fall 2002 the Chef, because of new students, second semester students, and advanced students decided with the support of administration to employ a part time teacher’s assistant. This addition to the teaching faculty assures each student the individual instruction that he or she requires. The addition of this person is a direct result of assessment activities over the last two years.

The Culinary Arts Technical Certificate requires 35 semester credit hours to complete with six of those being general education. Because it is an intense program, there are no required hours for electives, although it is suggested that students enroll in Keyboarding I or Introduction to Computers and Small Business Management.

The Culinary Arts Advisory Committee has not recommended any curricular changes in the Technical Certificate program over the last three years. However, they think that the program should evolve into an Associate of Applied Science degree program soon. This recommendation is another result of informal assessment activities.

Each required course for the Culinary Arts program is offered annually. The Safety and Sanitation course, however, is offered each semester obviously because students must master these course learning outcomes as they approach the kitchen.

The library holdings and equipment within the program are more than adequate. Please see the attached information.

2000-2002 show a total of 52 students enrolled in Culinary Arts, 13 of whom were returning students in 2000. Since 2000, six have withdrawn, one failed, and twenty have proceeded to the next level. A total of ten students have graduated and nine have
been placed in their field. One graduate pursued the program for personal enhancement only. In addition, one student is pursuing her bachelor’s degree in a four-year university located in Louisiana. A recent visit from this student indicates that she is doing well. She also indicates that after this first transfer semester, she will provide feedback to the College regarding her preparation for the transfer.

Ozarka College is a public state-operated institution, and as such, has an open door policy. The Culinary Arts Technical Certificate program was one of the original technical programs when the then vocational-technical opened in the 1970s. Because it now falls within the open enrollment policy, any student may enroll in culinary courses. Traditionally only health care-related programs of study have had the need for a selection process. Because of high demand and limited space, the Culinary Arts program has developed a selection process with specific criteria. Although the process has not yet been fully installed, it is being tested to determine if it is a useful tool.

With few exceptions, students interested in Culinary Arts have the opportunity to meet with the Chef – advisor – for the program. Though the Chef provides information as to the nature of Culinary Arts and the time commitment involved, some students decide early on that this field is not what they expected and withdraw from the program. Most of the students who drop or fail do so during their first semester.

Of the 52 students who have enrolled since the fall of 2000, ten completed the Technical Certificate program, nine continued in advanced courses pursuing the General Technical Associate of Applied Science degree.

Of the ten who have graduated with the Technical Certificate and/or the Associate of Applied Science degree in General Technology, one is pursuing a bachelor’s degree. Nine students are working in their field. Two students who did not complete the program nor work in their field enrolled in the Culinary Arts program for personal enhancement. In addition, some nine students enrolled only in specific courses, again for personal enhancement.

The Culinary Arts program is approved by the Arkansas Hospitality Association. Fully 12 students have received scholarships from this association. The Arkansas Hospitality Association is involved with ProStart, a high school program of study focused on the hospitality industry.

Assessment activities for the Culinary Arts program include the NOCTI Food Service Test; the National Restaurant Association Education Foundation’s sanitation and safety examination; employer and alumni surveys; and performance during Restaurant Night and other actual food service functions. See the May 2002 report of assessment activities.
The 2002 Program Review Committee

- Ruby Johnson, Division Chair (Technical Instructor)
- Kathryn Langston, Division Chair (Technical Instructor)
- Judy Cannady, Division Chair (General Education Instructor)
- Samantha Thornsberry, English Instructor
- Rick Tankersley, Culinary Arts Instructor
- Joan Stirling, Director of Planning and Special Projects
- Gin Brown, Director of Counseling/Registrar
- Linda Morgan, Vice President for Academic Affairs

Program Review Conclusions:

- With the number of students interested in the Culinary Arts Program combined with limited space, the selection process should be piloted, revised, and adopted.

- A selection process, theoretically, should reduce the number of students who fail and withdraw, thereby allowing the limited space to be used more productively.

- Five students are currently pursuing advanced Culinary Arts courses.

- Discussions with students indicate increasing interest in pursuing a 4-year degree.

- The Arkansas Hospitality Association support of ProStart programs in the area high schools indicate a need for increased articulation with the associated high schools.

- Tourism is a major industry in north central Arkansas and southern Missouri.

Results of this program review indicate the following recommendations:

- As demand increases, the selection process should be refined and used.

- With increasing numbers of students pursuing advanced Culinary Arts, an Associate of Applied Science degree should be considered.

- Additional articulation should be pursued with both high schools and 4-year institutions.

- Other areas of the Hospitality Industry should be explored, for example, lodging and tourism.
Should the program continue to expand, Ozarka College should explore possibilities or partnering with industry to finance a larger training facility.

The Culinary Arts Chef will report progress to the Institutional Assessment Academic Sub-Committee annually.