

HAWAI'I COMMUNITY COLLEGE PROGRAM COMPREHENSIVE 3-YEAR REVIEW

CULINARY ARTS PROGRAM

Date April 12, 2016

**July 1, 2012 to June 30, 2015
AY 2012-13, AY 2013-14 and AY 2014-15**

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Program/Unit Review at Hawai'i Community College is a shared governance responsibility related to strategic planning and quality assurance. Annual and 3 year Comprehensive Reviews are important tools for the College's budget process. This ongoing systematic assessment process supports achievement of Program/Unit Outcomes. Evaluated through a college-wide procedure, all completed Program/unit Reviews are available to the College and community at large to enhance communication and public. Please See <http://hawaii.edu/program-unit-review/>

Part I: ANALYSIS OF PROGRAM

This program is designed to provide for entry-level employment in hotels, full-service restaurants, fast food restaurants, institutions (schools, hospitals, corrections, etc.) and private clubs. Accredited by the American Culinary Federation since July 2005, this program offers a Certificate of Completion (CO), Certificate of Achievement (CA), and an Associate of Applied Science (AAS) degree. The Hawaii Community College Culinary Program serves the general public, and provides training and education for culinary students about to enter into the culinary field.

National health trends today require more vegan dishes, vegetarian products, and smaller protein portions. There is a higher demand for gluten-free products, as well as the creation of healthier foods to combat the obesity and diabetes epidemic. There are further trends with Local First products and minimizing the carbon footprint. “Food Security” is also becoming a big topic of discussion amongst the culinary industry.

The program changes the menu daily utilizing locally grown produce as much as possible. Collaboration between local farmers, ranchers and fishermen allows us to use their sustainably grown products within our program. This collaborative effort creates a “Farm to Fork” environment and symbiotic educational environment for the college and student learning.

The Culinary program has maintained steady enrollment for the last 15 years. All though we have a slight drop in majors, we feel the ARPD Demand Health call of “Cautionary” is in error related to our student numbers, because the calculations do not take into account a college-wide enrollment drop, coincident with and due to a strong economic surge in the hospitality industry. Another note to include is that even with the slight drop in enrollment, this percentage is smaller than some other programs within the college. Even in these circumstances, faculty still manages to fully engage in student recruitment. The Demand Indicators went from Healthy to Cautionary due to an increase in County Prorated Positions (599 to 632) and a slight decrease in Number of Majors (115 to 103).

Also, according to HawCC's Institutional Researcher Mr. Shawn Flood, the System IRPD office changed their calculation method by reversing the nominator and denominator for these Health Call categories. This new formula does not make sense. This has shifted us unreasonably from Healthy to Cautionary although our actual numbers do not seem to warrant that low identifier. Efficiency and Effectiveness Indicators both remained Healthy.

- **Change in program requirements:**

The experimental Culinary Math course (QM 197H) was approved by the Academic Senate and plans are to make this course into a permanent Culinary Math course (QM 120). This change will be reflected in the requirements for the CA and AAS degrees. A Course Modification will be made to CULN 270. The prerequisite will be changed from: CULN 115,131,140,150, and Math 50H or Math 22 or higher to CULN 115,131,140,150, and QM 120 or Math 100 or higher (or prior completion). The co-requisite was also changed from: CULN 130 to CULN 130 (or prior completion). A Course Modification will be made to CULN 120. Co-requisites will be changed from: CULN 111,112,170, and Math 50H (or prior completion) or Math 22 or higher (or prior completion) to CULN 111,112, and QM 120 (or prior completion) or Math 100 or higher (or prior completion). ENG 106 will be added as an option for program requirements for the AAS degree.

- 1P1, Not Met. Our data shows that ACF Competencies were met. This is verified by our successful completion and renewal of our accreditation.
- 3P1, Not Met. Most culinary students view the culinary degree as terminal. Program modifications have been made this past year in order to comply with ACCJC program requirements for "100 level" courses. Further program modifications will be made in the future in order to better service our student's needs and increase retention.
- 4P1, Not Met. Although the program does not have a formal internship program, we have many colleagues in industry that contact the program looking to hire our students. Program effectiveness is evidenced by the placement and success of the graduates; the support from industry in the form of equipment, scholarships, mentoring and guest speakers; and the guidance of the Advisory Council. We have 14 world class resorts and

approximately 32 fine dining restaurants in close proximity to our college. These hotels, resorts and restaurants actively recruit our students.

The program is also in the process of tracking our students after graduation because we feel that the Perkins indicators are not accurately tracking all of the students. Our data shows a higher percentage of students getting placed in high skill, high wage, high demand occupations, so we are starting to track these numbers more officially.

- **College Mission**

The mission of Hawai'i Community College is to serve all segments of our Hawai'i community and embrace our unique Hawai'i Island culture. The Culinary program is a technical hands-on program that serves students from all segments of our island community who strive to achieve a rewarding career in the culinary arts field. Hawai'i Community College's vision is to promote learning by emphasizing life-long learning and providing knowledge and experience necessary for academic achievement. The Culinary Program challenges students to learn critical-thinking skills and concepts that are hallmarks of the culinary field. Because the Culinary field changes so rapidly, the program provides students with the basic information needed to understand the discipline, and also how to keep up with the changes that rapidly occur so they can constantly increase their understanding of new cutting-edge concepts and food discovery.

- **Institutional learning Outcomes (ILO)**

The Culinary program supports students' achievement of all three of Hawai'i Community College's institutional learning outcomes.

ILO # 1 states that students will be able to communicate effectively in a variety of situations. All phases of the Culinary Program address this ILO. Communication and problem solving skills are honed by two years of problem- and project-based learning that clearly stimulate the creative energies of the students. The kitchen manager's job rotates weekly, giving all students the opportunity to take responsibility for food preparation, menu planning, ordering food supplies, and leading a team of classmates to produce fine-dining luncheons. The students develop competence in communication by performing oral presentations for instructors and peers. They

describe their menu creations weekly to our luncheon guests. Serving guests helps the quieter students overcome their fears. Guest evaluation sheets are collected after each luncheon, read aloud to the class, evaluated, and incorporated into the next luncheon procedures.

Written self-reflections are also evaluated and assessed with the luncheon-project rubrics.

In lecture classes, students frequently work in teams and present solutions to the class. These repeated opportunities for public speaking help our students become successful in life. In addition, the program's academic resources address cultural inclusiveness and problem solving. Internet-based resources and books are used for research on countries, menus and recipes. For example, at events such as Taste of the Range, students research and develop recipes, including calculating portions, producing market orders, and developing production schedules. This process helps students cultivate critical-thinking skills that will be needed in their careers.

ILO #2 states that students will be able to gather, evaluate and analyze information and ideas to solve problems. Student menus are created from the available food on our island and aim to incorporate at least 80 percent of fruits, vegetables, proteins and starches from Hawai'i Island. The program integrates its lab units with students' luncheon projects. Each unit focuses on a regional cuisine paired with a specific local protein. This supports currency in sustainable cooking practices and global cuisines. For instance, in the CULN 130 Asian cookery class, Japan is teamed with Big Island abalone, Vietnam with local shrimp, Thailand with day-boat local catch, Indonesia with local butter fish, China with local pork, and Korea with local grass fed beef.

ILO #3 states that students will develop knowledge, skills and values to make contributions to the community in a manner that represents diversity. The goal of the culinary arts program is to train students to become successful in the work force. Industry participation in annual capstone assessment: the capstone practical final is assessed annually by industry chefs. Knife cuts, fabrication, cookery skills are assessed with a rubric created from the ACF hot food and culinary-student-team guideline requirements. Instructors meet with industry chefs at the conclusion of this practicum to evaluate the strengths and weaknesses of the student's outcomes and create an assessment report that includes evaluator notes and action plans. Instructors work

to strengthen the students' knowledge and skill based upon this feedback, thus ensuring currency with industry requirements. Many of our students are hired on the spot as a result of their excellence, at this practicum.

Students also work side by side with industry chefs at the Taste of the Hawaiian Range, Christmas at Kamakahonu, Kona Brewers Festival, Hawaii Food and Wine Festival and Culinary Arts under the Stars. As a result of these regularly scheduled annual activities, students receive hands-on experience in current industry best practices and faculty receives valuable feedback regarding student performance in current industry practices.

- **2008-2015 Strategic Plan**

Beyond the Program's support of the College's Mission, during the past three years the Program supported the College's seven imperatives in the 2008-15 Strategic Plan. The Culinary Program prepares students to serve their community as highly trained professionals (Community Development) with a concern to give back to the community by providing their expertise to projects involving good causes; the Program has involved students in such projects as part of their training. Strength of the program is developing a technically trained workforce (Workforce Development) that allows companies that require highly trained personnel to succeed in the local community. We keep abreast on alumni through our local ACF chapter members and advisory committee members. Surveys are used to assess student performance in the industry. All students seeking jobs have ample placement opportunities. We have 14 world class resorts in close proximity to our college that continually recruit our students. Our advisory board and island chefs and employers provide regular, effective assessment of different aspects of the program and such assessments are invaluable for planning and course improvements. In addition, program articulation across the system keeps our program aligned with our sister colleges and supports consistent assessment standards.

The Culinary Program does not directly address the study of Hawaiian cultural knowledge (Hawaiian Culture and Values) but strongly emphasizes professional ethics and values, as well as teaching Hawaiian cooking of foods and recipes that utilizes many modern skills to replicate the

old school flavors and techniques. Many of our students are of Hawaiian or part-Hawaiian descent.

All weekly assignments and summative assessments culminate in a cumulative final grade. All grading and students' weekly progress are tracked and provided to students through Lailima posting, which has greatly impacted students' positive performance.

The Hawai'i Community College Culinary Arts Program has been an active member of the American Culinary Federation since 2005, receiving one 5- year accreditation since that time. National Accreditation means the program is a recognized entity of the prestigious American Culinary Federation. It means the program is in tune with all educational phases of culinary training as recognized by the governing body. From professional ethics to business operations, character building and sustainability, all are included in our teaching over 300 areas of competencies as required by the ACF. We have, over the past 15 years, taught our students these competencies as required by the American Culinary Federation. Graduating from an accredited college means a perspective employee is looked upon as having achieved a higher standard, and thus a graduate of Hawai'i Community College is afforded a higher pay step when hired. They also are eligible for managers' test with time in service.

Chef Paul Heerlein currently is a Certified Culinary Educator and Certified Chef De Cuisine, and faculty member Chef Betty Saiki is an active member in the ACF. Instructors Mark Johnson and Fernand Guiot are also members of the ACF. Below is the summary of our strengths from Candice Childers ACFFD Director of Accreditation.

Dear Chef Heerlein,

On March 5-7, 2014, evaluators representing the American Culinary Federation Education Foundation conducted a site visit at your institution to review the *Culinary Arts Associate of Applied Science degree* program.

The team also identified the strengths of your program that were made evident during the site visit.

1. Active Instructor and Student involvement in local ACF Chapter

2. *There is a diverse and actively involved Advisory Committee.*
 3. *Strong ties to the community*
 4. *Beautiful dining experience for general public--students display impressive skills*
 5. *The program utilizes available space well.*
 6. *All students interviewed were extremely enthusiastic about the culinary program and hold their instructors in high esteem.*
 7. *Instructors are very committed to the program and bring a high level of energy and enthusiasm.*
 8. *Plans for new campus Fall 2015*
 9. *Job placement is strong*
 10. *Integrated sustainability practices relative to local food sourcing*
 11. *Students actively engaged in the ingredient identification and procurement process relative to the menu design in the restaurant.*
 12. *Program coordinator does an impressive job managing program instruction, coordination of outside events, coordination of daily operations, working with industry professionals and the ACF chapter.*
 13. *Student support to compete in Hilo Culinary Competition*
 14. *Culture of assessment is very strong as evidenced by use of rubrics*
 15. *Menu, costing and capstone projects support the development of student critical thinking skills. These projects are also well supported by rubrics in assessment*
- Assessment results: discuss how the overall results of course-level assessments during the 3-year period under review demonstrate the Program's achievements or challenges in meeting its Program Learning Outcomes (PLOs).
PLO website: <http://hawaii.hawaii.edu/assessment/outcomes.php#plo>

The assessment presented below is an example of assessment in the Program that focuses on four components in the students' Daily Lab Performance in CULN 220: Advanced Cookery, which is the capstone course for the CULN program in West Hawai'i.

1. Knife Cuts
2. Fabrication
3. Cookery

Below is the rubric used to assess students during this two day practical exam. Industry chefs evaluate the cookery component. A failing score in the sanitation portion by two or more chefs is an automatic disqualification from the exam.

Practical Final

Kitchen Floor Cookery

Element	Excellent (5)= 100%	Good(4.25) = 95%	Adequate (3.75)= 75%	Needs Improvement (3.26)= 65%	Does Not Meet (2.75) \geq 55%
Uniform/ Professionalism/ appearance/ hygiene	Uniform complete as set by ACF and our standard operating procedures.	N/A	N/A	N/A	Uniform not complete as set by ACF and industry and operating standards.
Sanitation	Areas including cutting boards are scrupulously clean, knives are extremely sharp and sanitary inside. Sanitizing station and solution is appropriate; Food and safety sanitation is acceptable.	Areas including cutting boards are well cleaned, knives are very sharp, sanitary inside. Sanitizing station and solution is appropriate, food and safety sanitation is acceptable.	Areas including cutting boards are clean, knives are sharp, sanitary inside. Sanitation station and solution is appropriate, food and safety sanitation is acceptable.	Area is somewhat clean as well as the cutting boards. Knives are dull and not neatly placed inside. The sanitation solutions is at the wrong measures and the food and safety is not acceptable	Sanitation practices are rarely seen- and towels are used incorrectly. Area is not sanitized or kept clean.
Food Handling	Always seen: Towels are used correctly, no cross contamination of towel use. Hand washing is frequent and hand towels used appropriately. Area is sanitized and kept clean	Mostly seen: Towels are used correctly, no cross contamination of towel use. Hand washing is frequent and hand towels are used appropriately. Area is sanitized and the area is kept clean.	Usually Seen: are used correctly, no cross contamination of towel use. Hand washing is frequent and hand towels are used appropriately. Area is sanitized and the area is kept clean.	Sometimes seen: Towels are used correctly, no cross contamination of towel use. Hand washing is frequent and hand towels are used appropriately. Area is sanitized and the area is kept clean	Table is rarely clear of non-essentials, working group is systematically collaborating on work/job to complete, transitions are orderly and smooths well as stations left clean and sanitary in transitioning. Hand washing is not observed.

Kitchen Floor Cookery

Element	Excellent (5)= 100%	Good(4.25) = 95%	Adequate (3.75)= 75%	Needs Improvement (3.26)= 65%	Does Not Meet (2.75) \geq 55%
Mise En Place	Table is always clear of non-essentials, working systematically collaborating on work/job to complete, transitions are orderly and smooth as well as stations left clean and sanitary in transitioning.	Table is usually clear of non-essentials, working systematically collaborating on work/job to complete, transitions is orderly and smooths well as stations left clean and sanitary in transitioning.	Table is satisfactory clear of non-essentials, working systematically collaborating on work/job to complete, transitions is orderly and smooths well as stations left clean and sanitary in transitioning.	Table is sometimes clear of non-essentials, working systematically collaborating on work/job to complete, transitions is orderly and smooths well as stations left clean and sanitary in transitioning.	Technique of the given recipe is not suitable and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)
Culinary Technique/ Execution	Technique of the given recipe is mostly exact and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)	Technique of the given recipe is mostly exact and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)	Technique of the given recipe is suitable and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)	Technique of the given recipe is somewhat suitable and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)	Technique of the given recipe is not suitable and proper to the item being prepared. (Roasting, deglazing, sautéing, poaching etc...)
Serving Methods	Plates fresh, colorful with culinary sense, perfect temperature of food (either hot plate or cold plate)	Nearly perfect in fresh plates colorful with culinary sense, perfect temperature of food (either hot plate or cold plate)	suitable plates, colorful with little culinary sense, perfect temperature of food (either hot plate or cold plate)	somewhat suitable plates, colorful with little culinary sense, perfect temperature of food (either hot plate or cold plate)	Not apparent in all areas.
Presentation Portion Size & Nutritional balance.	All Items placed closely on the plate & not overly decorated. All portions plated	Nearly All Items placed closely on the plate & not overly	Suitable Items placed closely on the plate & not overly	Somewhat Items placed closely on the plate & not overly decorated.	Not apparent in use of presentation properties.

	according to standard balanced protein, vegetables, and carbohydrates	decorated. Nearly All portions plated according to standard balanced protein, vegetables, and carbohydrates	decorated. Suitable portions plated according to standard balanced protein, vegetables, and carbohydrates	The portions were somewhat plated according to standard balanced protein, vegetables, and carbohydrates	Not apparent in portion and balance.
Creativity & practicality (time management, creativity, preparedness, execution)	Dish is creative, on time, executed perfectly for service.	Dish is good, on time, executed perfectly for service. (1-3 minutes late)	Dish is Suitable, on time, executed perfectly for service. (4-6 minutes late)	Dish is somewhat on time, executed perfectly for service. (7-9 minutes late)	Not apparent in time, preparation, and/or execution of service. (10 minutes late) after 10 minutes possible D.Q.
Protein -Flavor, Taste, Texture & Doneness (temperature)	Perfectly flavored, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Good flavoring, doneness complete in temperature and texture of doneness perfect to the product, taste is optimal.	Suitable flavoring, doneness complete in temperature and texture of doneness perfect to the product, taste is optimal.	Needs improvement in doneness complete in temperature and texture of doneness perfect to the product, taste is optimal.	Not apparent in flavors, doneness temperature and texture.
Starch -Flavor, Taste, Texture & Doneness (temperature)	Perfectly flavored, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Good flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Suitable flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Needs improvement in doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Not apparent in flavors, doneness temperature, presentation, and texture.
Sauce -Flavor, Taste, Texture & Doneness (temperature) Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?	Perfectly flavored, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Good flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Suitable flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Needs improvement in doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Not apparent in flavors, doneness temperature, presentation, and texture.

Element	Excellent (5)= 100%	Good(4.25) = 95%	Adequate (3.75)= 75%	Needs Improvement (3.26)= 65%	Does Not Meet (2.75) \geq 55%
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Green Vegetable- Flavor, Taste, Texture & Doneness (temperature)	Perfectly flavored, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Good flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Suitable flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Needs improvement in doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Not apparent in flavors, doneness temperature, presentation, and texture.
Vegetable- Flavor, Taste, Texture & Doneness (temperature)	Perfectly flavored, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Good flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Suitable flavoring, doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Needs improvement in doneness complete in temperature and texture, presentation of doneness perfect to the product, taste is optimal.	Not apparent in flavors, doneness temperature, presentation, and texture.
Menu Preparedness	A proper typed recipe/menu packet is presented to judges.	A nearly proper typed recipe/menu packet is presented to judges.	A suitably proper typed recipe/menu packet is presented to judges.	A somewhat typed recipe/menu packet is presented to judges.	Written Menu/Recipes Not apparently done properly and given to the judges.
Butchery	Highly efficient and profitable removal of muscle from meat or poultry carcass or fish from bone. Great tying methods used. All useable waste is stored properly. The product temperature is very cold throughout the fabrication process. Proper very sharp knife is used. All the serving portions are exact and consistent.	Nearly Efficient and profitable removal of muscle from meat or poultry carcass or fish from bone. Good tying methods used. All useable waste is stored properly. The product temperature is cold throughout the fabrication process. Proper sharp knife is used. All the serving portions are exact and consistent.	Somewhat efficient and profitable removal of muscle from meat or poultry carcass or fish from bone. Good tying methods used. All useable waste is stored properly. The product temperature is cold throughout the fabrication process. Proper sharp knife is used. All the serving portions are exact and consistent.	Minimally efficient and profitable removal of muscle from meat or poultry carcass or fish from bone. Good tying methods used. All useable waste is stored properly. The product temperature is cold throughout the fabrication process. Proper sharp knife is used. All the serving portions are exact and consistent.	Inefficient and profitable removal of muscle from meat or poultry carcass or fish from bone. Good tying methods used. All useable waste is stored properly. The product temperature is cold throughout the fabrication process. Proper sharp knife is used. All the serving portions are exact and consistent.

Name: _____ Date: _____

Element	Excellent (5)= 100%	Good(4.25) = 95%	Adequate (3.75)= 75%	Needs Improvement (3.26)= 65%	Does Not Meet (2.75) ≥ 55%
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Julienne (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Julienne	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Fine-Julienne (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Fine-Julienne	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Batonnet (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Batonnet	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Brunoise (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Brunoise	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Fine Brunoise (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Fine Brunoise	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Small Dice (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Small dice	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate

Element	Excellent (5)= 100%	Good(4.25) = 95%	Adequate (3.75)= 75%	Needs Improvement (3.26)= 65%	Does Not Meet (2.75) ≥ 55%
Medium Dice (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Medium Dice	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Large Dice (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Large Dice	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Tourne (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Tourne	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Rondell (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Roundell	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Payanne (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Payanne	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate
Small Dice (Accuracy, dimension, yield, consistency)	Has perfect dimensions	Accurate & acceptable for use	Somewhat accurate & marginally acceptable for use	Not consistently accurate & not acceptable for use	Incomplete or inaccurate
Small dice	Perfectly uniform	Close to uniform & uniform cooking time	Somewhat uniform but not a uniform cooking time	Not uniform & not acceptable for use	Incomplete or inaccurate

- **CERC comments and feedback**

N/A - no previous Comprehensive Review or CERC comments are available for this Program.

Part II: ACTION PLAN, 2016-2018

We just moved into our new Pālamanui kitchen this spring 2016. We purchased a storage container, smoker and tables and chairs all with UH Foundation funds.

The three compartment sink was not plumbed correctly. This should be fixed this summer.

We have a very old sheeter and will need to replace this item. We are planning to purchase two small induction stoves, a P.O.S system, large rice cooker, small wares and molds, and a specials board. We are debating the option of moving the steamer to the bake shop and adding a combi-oven to the main kitchen. We are also working with well-known community artist Calley O'Neill to create a compost system and garden. Pālamanui was built without an indoor dining facility and the area designated for eating outside is extremely hot. We are working with Director Dr. Marty Fletcher and Calley O'Neill to create a cooler environment.

Another of our Program's initiatives is to keep current with the ever-changing trends with the culinary industry today. We are in constant contact with world-class chefs offering our students' opportunities to work alongside them, e.g., Ming Tsai, Alan Wong, Roy Yamaguchi, Chef Mavro, HCEF, and ACF regional and national conferences. We are in contact through social media, visitations to hotels, resorts, demonstrations, site visits, and excursions. We also participate with a high number of large state-wide culinary events, which offers our students opportunities to work alongside restaurant owners, resorts, and private caterers, and to show their skills. Many of our students are offered job opportunities after these events. All our chef instructors keep current with culinary professional development and share their knowledge and expertise with our students.

Part III: BUDGET ITEMS, 2016-2018

At this time we do not anticipate university funds for equipment purchases. We plan on using our UH endowment fund and grants for the procurement of needed equipment.