

ANNUAL

REPORT OF PROGRAM DATA

2023

A photograph of a campus landscape featuring a winding paved path, green grass, and modern buildings in the background. The image is overlaid with a purple geometric design consisting of several overlapping triangles.

UNIVERSITY of HAWAI'I
HAWAI'I
COMMUNITY COLLEGE

July 1, 2022 through June 30, 2023

Culinary Arts - Pālamanui

1. Program or Unit Mission

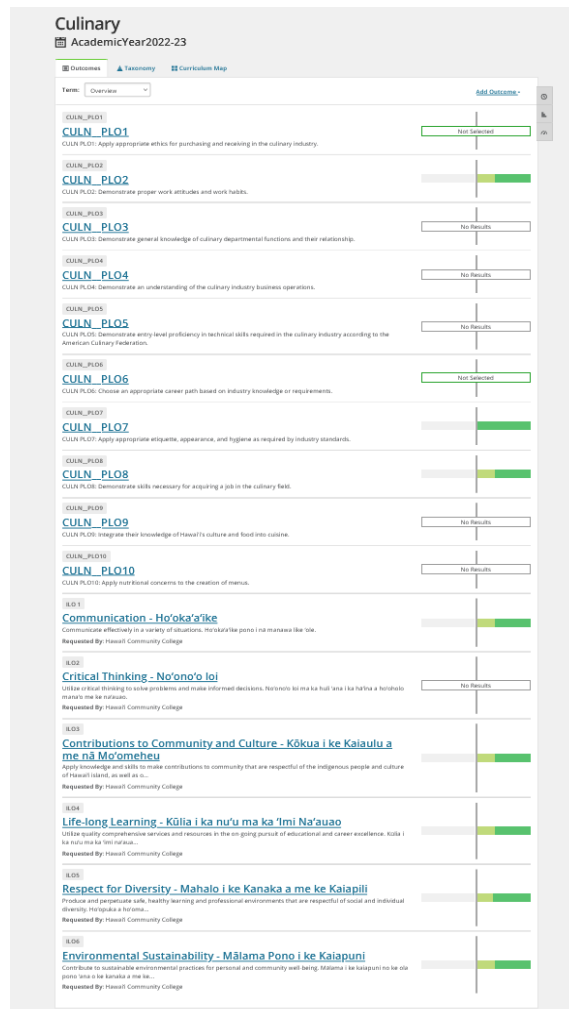
This program is designed to provide for entry-level employment in hotels, full-service restaurants, fast food restaurants, institutions (schools, hospitals, corrections, etc.) and private clubs. Accredited by the American Culinary Federation since July 2005.

High school graduates interested in culinary arts and hospitality careers are our primary “target” students. The two main high schools in our area are Konawaena and Kealakehe. A few students enter our program from Waimea, Kohala, Kau, and West Hawaii Explorations Academy. We also receive a few adult students that are changing or starting new culinary career paths.

2. Program Student Learning Outcomes or Unit/Service Outcomes

The Pālanuanui Culinary Arts Program assessed courses aligned to **PLOs #2, 7 and 8**.

80- 85% of students met the benchmarks of performance standards for these PLOs.



Dark Green = Exceeds//
Light Green = Meets //
Orange = Partly Meets //
Red = Does not Meet

3. Analysis of the Program/Unit

The table below shows the Demand, Efficiency and Effectiveness Health calls for the last year.

	2023
DEMAND	HEALTHY
EFFICIENCY	PROGRESSING
EFFECTIVENESS	PROGRESSING

We are healthy and the demand for cooks and chefs in our community is strong.

Efficiency Indicators:

The health of our fill rate is assessed as progressing and this assessment is accurate based on enrollment. Over the last year our fill rate is about the same as last year. (42% 2021-22, 41.6% 2022-23). We have been actively recruiting students at the high schools and this should result in increased enrollment for 2024. The labor market is extremely strong and there are many job openings for each candidate.

Effectiveness Indicators: Our persistence from fall to spring is good and decreased slightly last year (72% 2021-22). The persistence from fall to fall is low (45% 2021-2022, 30% 2022-23). Many students come into the Culinary Program unprepared for the rigor of the profession. Currently there is an open-door policy for any student entering our program. It may be a good practice to have some prerequisites in place prior to enrollment as this may increase the persistence percentage. Once the student starts the third semester, the persistence rate is approximately 95%.

The data for the Perkins Indicators is listed as MET for all categories shown.

The enrollment at Pālanuanui is on the rise and the data demonstrates that we can rebuild our program. There are 629 new and replacement positions listed for culinary in the ARPD 2023 (county prorated) report. Demand is strong.

<https://uhcc.hawaii.edu/varpd/index.php?y=2023&c=HAW&t=CTE&p=2771>

See attachments for additional information.

The Program notes that the UHCC ARPD table of Quantitative Indicators referenced throughout this Review combines data for the East Hawai'i and West Hawai'i Culinary Arts Programs.

4. Action Plan

Below are the goals and results from AY 2021/2022 and AY 2022/2023.

ACTION ITEM	PLANS	2022 RESULTS	June 30, 2023 RESULTS
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2023 Hawai'i Community College ARPD

Program: **Pāalamanui Culinary Arts**

1. The creation of an outdoor learning and dining center.	Construction is ongoing.	1. The outdoor learning and dining area are on track for completion by March 2023 (the prior deadline was Fall 2022).	The outdoor learning and dining area is not completed. There is no timeline for completion.
2. Establish composting, fruit and vegetable gardens on campus.	We are working on a way to bring water to the garden(s) and increase the size. We are working with the Hawai'i CC VISTAs.	Small Composting, fruit and vegetable gardens have been established.	Our garden was required to shrink in its original footprint to allow more room for access behind Koali building (north facing side of the campus)
3. Increase our culinary enrollment.	We are actively recruiting at the high schools and working on creating an Early College Program at Konawaena . We are working on a workforce development evening culinary program with the L-2020 group . We are working on revamping the PLA (Prior Learning Assessment) system for culinary arts.	We had 6 students enroll for Fall 2022. That did not meet the 10-student threshold and our program was put on pause. PLA culinary plans have been developed. October 2022, we launched the first L-2020 workforce development class.	We had 11 students enroll for Fall 2023. That met the 10-student threshold and our program was reopened. April 2023, we launched the second L-2020 workforce development class.

1. The construction of the outdoor learning and dining area is ongoing with no completion date. The completion of this construction project is out of our department's hands, and we are looking forward to having this lab space completed in the near future.

This presents our culinary department with ongoing problems. This space is used as an active lab to teach our dining room and culinary courses and also provides income to help run our program. Where can we teach these hands-on skills while this area is under construction?

Below are the changes and adjustments we are making to our action plans for next AY year July 1, 2024 – June 30, 2025.

2. We are working on a method to irrigate the small garden and discussing ways to increase the size. Would it benefit the students, community and State to offer Agricultural Technology courses at our Pāalamanui campus?

<https://www.nifa.usda.gov/topics/agriculture-technology>

3. Increase our culinary enrollment:

2023 Hawai'i Community College ARPD

Program: **Pālanuanui Culinary Arts**

In Fall 2022 I spent approximately 40 hours actively recruiting students at Konawaena, Ehunui, Kealakehe, Honokaa, Honokaa, WHEA schools. I also coordinated campus tours, cooking shows and Hawaii Culinary Education classes. In the Spring of 2023, I spent approximately the same amount of time actively recruiting at these schools.

This **active recruitment** effort has paid off, as we have 11 students registered and are running at 73% of our maximum 15 student load. In my humble opinion, this is a direct result of all this effort and engagement.

The unemployment rate is in direct competition with our campus enrollment. As a result of the plentiful supply of jobs in West Hawai'i, it is extremely difficult to attract students to our campus at this time. The newly opened Kona Village Resort is offering a \$3000 sign on bonus, three weeks of paid vacation per year, full health care packages and many other perks to entice employees.

Goal: We will continue to work on this active recruitment process and work towards obtaining our **15 max. fall enrollment** for AY 2024/2025.

3. Early College:

In Fall 2023 we started teaching our first Early College Culinary Academy courses at Konawaena High School. After establishing the Early College Culinary Arts Academy with Konawaena, and meeting with the counselors, parents and students, we noticed a glitch in this program. We feel we need to pivot to make this program sustainable.

<https://www.youtube.com/watch?v=nu9OzVnqcMc>

In Spring 2023 we had 15 students pre-enrolled in the Konawaena Culinary Academy Program. Many of the students that desired the culinary program were also participants in athletics. These students needed to make a choice between the high school athletic programs, or our E.C. Culinary Academy, as the two schedules overlapped. In Fall 2023, 7 students registered for the new E.C. culinary academy. **How can we sustain this E.C. Culinary Arts Academy with these numbers?**

Goal/Pivot: Collaborate with our high school partner (Konawaena) and figure out a way to deliver a **NEW** blended teaching course by Fall 2024. Work with other high schools in West Hawaii and **CREATE** our second high school E.C. program by fall 2024. This blended teaching modality will help enable our instructors to teach at multiple locations at the same time.

We would like to create a **Certificate of Competence (CO)** for our culinary program. This will entice our Early College students to complete our first two cohorts and receive a certificate with us. This will also help students who seek basic skills join the work force in one year, and help the industry by supplying more labor.

We have not replaced the FTE BOR appointed Pālanuanui culinary faculty position that was swept in 2021. We have used our strong lecturer pool to collaborate and move forward to help teach our courses. The lecturers have all completed their program assessments with excellence.

We are working on building a food business startup course to be offered as an additional option of the social environmental component for the culinary students AAS degree. We will also offer this course as non-credit. There is a demand for creating, producing, marketing and selling value added products from Hawaii. This course will help people initiate a product prototype.

Below is the alignment of our goals with the College's Mission and Strategic Plan.

Alignment of Action Plan to the College's Strategic Plan:

HGI ActionStrategy1: Strengthen the pipeline from K–12 to the university to improve college readiness and increase college attendance.

Aligns to HCC-Pāalamanui Culinary Program action plan 2 & 3

HGI ActionStrategy2:

Implement structural improvements that promote persistence to attain a degree and timely completion.

Aligns to HCC-Pāalamanui Culinary Program action plan 1

HGI Action Strategy 3:

Anticipate and align curricula with community and workforce needs.

Aligns to HCC-Pāalamanui Culinary Program action plan 3

HI2 Action Strategy 3:

Continue to support programs that suit Hawai'i Island's location and environment as well as address critical gaps.

- Sustainable agriculture

Aligns to HCC-Pāalamanui Culinary Program action plan 2

21CFActionStrategy2:

Improve the sustainability and resource conservation of the built environment including facilities and grounds by reducing energy consumption, greenhouse gas production, water use, and waste production

Aligns to HCC-Pāalamanui Culinary Program action plan 2

21CFAction Strategy 1:

Adopt model policies and practices for development and management of UH buildings and campuses

Aligns to HCC-Pāalamanui Culinary Program action plan 1

HPMS Action Strategy 4:

UH will be a global leader in the integration of sustainability in its teaching, research, operations, and service. The university must embrace both indigenous practitioners and global experts to advance Hawai'i's stewardship and use of energy, food, water, land, and sea for the well-being of the State and the world

Aligns to HCC-Pāalamanui Culinary Program action plan 2

5. Resource Implications

Special Resource Requests not included in operating "B" budget *

X I AM requesting additional resource(s) for my program/unit.

Total number of items being requested: 2 (4 items max.)

✓ **Item Description:**

✓ **Justification:**

✓ **Priority Criteria** (must meet at least one of the following):

1. Ensure compliance with mandates and requirements such as laws and regulations, executive orders, board mandates, agreements and contracts and accreditation requirements.
2. Address and/or mitigate issues of liability, including ensuring the health, safety and security of our Kauhale.
3. Expand our commitment to serving all segments of our Hawaii Island community through Pāalamanui and satellite centers
4. Address aging infrastructure.
5. Continue efforts to promote integrated student support in closing educational gaps.
6. Leverage resources, investments with returns, or scaling opportunities
7. Promote professional development.

CATEGORY	Category-Specific Information Needed			
Personnel Resource	Estimated Date Needed Fall 2024	FTE; Position Type; Position Title Chef Instructor	Estimated Salary current 9-month faculty minimum \$58,908	Was an Existing Position Abolished? (Y) ; Position # #88032
Personnel Resource	Estimated Date Needed Fall 2024	FTE; Position Type; Position Title Instructional & Student Support Specialist	Estimated Salary APT 9 month minimum \$42,084 annual	Was an Existing Position Abolished? (Y) ; Position #

As we continue to build enrollment to meet the high demand of jobs in our area. We will need an additional full time Chef Instructor and a full time APT lab coordinator.



A “FREE” program for adults interested in
a career in the culinary industry

\$150 refundable deposit applies

Pāalamanui Campus - 73-4225 Ane Keohokālole Dr., Kailua-Kona

La'i'ōpua 2020 - 74-5210 Keanalehu Dr., Kailua-Kona

INSTRUCTORS

Chef Paul Heerlein

Associate Professor

Coordinator Culinary Arts

Chef Trina Simpliciano

Kahihikolo

Instructor

CURRICULUM

A familiarization with kitchen & culinary skills required for an entry level food service position, to include:

- Food Handler Certification
- Safe Food Storage Techniques
- Industry Standards for Appearance, Hygiene & Etiquette
- Use of Standardized Recipes
- Food Cost Factors that lead to profitability
- Safe Knife, Hand Tool & Equipment Operation
- Food Preparation & Presentation

TIMELINE

**October 18, 19, 20, 25,
26, 27**
Pāalamanui

November 1, 2, 3
Pāalamanui

November 8, 9, 10
La'i'ōpua 2020

Tues/Wed/Thurs
6:00 - 9:00 p.m.

Visit laiopua.org/culinary-program to register!



UNIVERSITY of HAWAII®
HAWAII COMMUNITY COLLEGE
PĀLAMANUI



Instructed by Chefs Paul Heerlein, Catherine Harlan & Fernand Guiot

HO'OKAHUA CULINARY PROGRAM

A *FREE Program for Adults Interested
in a Career in the Culinary Industry

**\$150 refundable deposit applies*

YOU WILL LEARN:

- Safe Food Handling & Sanitation
- Industry Standards for Appearance, Hygiene & Etiquette
- Menu Building
- Knife Skills
- Food Preparation & Presentation

YOU WILL EARN:

- Food Handler Certification



TIMELINE:

Pāalamanui Campus

April 18, 19, 20,
25, 26, & 27
May 2, 3, & 4

La'i'ōpua 2020

May 9, 10, & 11

Tues/Wed/Thurs

6:00 - 9:00 p.m.

For additional info and to
register, please visit:

laiopua.org/ho'okahuaculinary

