

Program Scorecard 2020-2021 Culinary Management 10-316-1

	2019-20	2018-19	2017-18	2016-17
Full-Time	40	78%	53	90%
Part-Time	11	22%	6	10%
Disabilities	4	8%	5	8%
Minorities	6	12%	9	15%
Financial Aid	30	59%	38	64%
Male	21	41%	24	41%
Female	30	59%	35	59%
Mean Age	28	26	25	
Median Age	22	21	20	
Mode Age	21	20	19	
Bias per WTCS (NTO)	Female	Female	Female	
Total Program Students	51	59	43	
Total Pre-Program Students	0	0	0	

NOTE: Demographics include program students only, with the exception of financial aid

	2019-20	2018-19	2017-18	2016-17
New Accepted Students	24	39	49	NA
Capacity	48	49	48	NA
Percent Capacity	50%	80%	102%	NA
FTEs	37	43	34	NA
Fall/Spring Waitlist	0	0	0	NA

Graduate Placement	2020-21	2019-20	2018-19	2017-18	2016-17
Graduates	15	8	0	NA	NA
Employed in Related Field	NA	100%	NA	NA	NA
Seeking Employment	NA	25%	NA	NA	NA
Continuing Education	NA	0%	NA	NA	NA
Survey Response Rate	NA	50%	NA	NA	NA

Wages & Openings	2019-20
CVTC Graduate Average Hourly Wage	NA
CVTC Graduate Average Yearly Wage	NA
Regional Entry Level Yearly Wage	\$25,814
Regional Job Openings	578

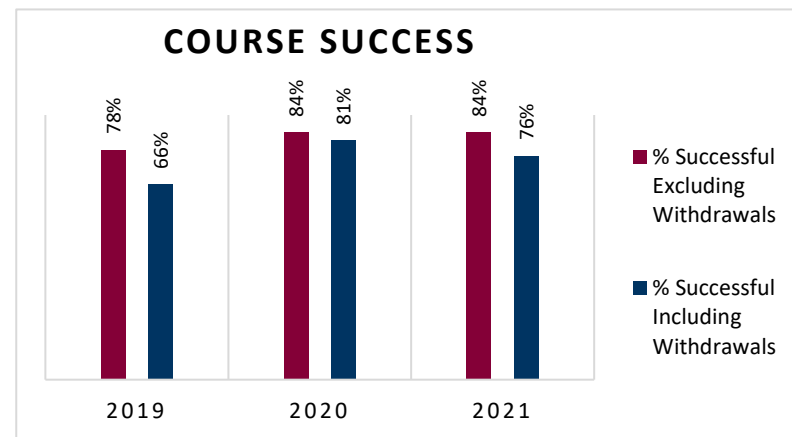
CVTC Key Performance Indicator Goals		
	Goal	Actual
Graduation within 3 years	55%	42%
Job Related Placement	90%	83%
Aidable FTEs	3,984	3,650

	2019-20	2018-19	2017-18	2016-17
Graduation within 3 Years	36%	NA	NA	NA
Graduation within 4 Years	NA	NA	NA	NA

	2019-20	2018-19	2017-18	2016-17
Fall-to-Fall Retention	44%	67%	53%	NA
Course Success Rate	81%	82%	70%	NA
Withdraw Rate	4%	1%	9%	NA
Course Success Rate	66%	75%	67%	NA
Withdraw Rate	13%	4%	18%	NA

	2019-20	2018-19	2017-18	2016-17
Met	14	1	NA	NA
Not Met	0	0	NA	NA
Not Assessed	0	0	NA	NA

	2019-20	2018-19	2017-18	2016-17
SSI- Instructional Effectiveness by Program (scale of 1 to 7)	6.6	6.7	6.3	
CCSSE- Active & Collaborative Learning by Cluster (scale of 1 to 4)		NA	2.4	



CVTC Course Success Goal: 80%

CAREER CLUSTER
Hospitality & Tourism

Culinary Management (10-316-1)

2020-21 Course Success

Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
Face-to-Face	133	19	17	169	88%	79%
Faculty Enhanced	20	3	3	26	87%	77%
MyChoice	12	3	2	17	80%	71%
Online	106	29	14	149	79%	71%
Grand Total	271	54	36	361	84%	76%

Course & Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
10-102-112 PRINCIPLES OF MANAGEMENT						
MyChoice	2	0	0	2	100%	100%
Online	10	3	1	14	77%	71%
10-116-193 HUMAN RESOURCES, INTRO						
MyChoice	1	0	0	1	100%	100%
Online	12	1	1	14	92%	86%
10-314-100 INTRO TO BAKING & PASTRY						
Face-to-Face	3	0	0	3	100%	100%
10-314-101 ADVANCED BAKING & PASTRY						
Face-to-Face	1	0	0	1	100%	100%
10-314-102 BAKERY MANAGEMENT						
Face-to-Face	1	0	0	1	100%	100%
10-316-101 FOOD THEORY						
Faculty Enhanced	20	3	3	26	87%	77%
10-316-102 INTRO TO CULINARY ARTS						
Face-to-Face	20	3	3	26	87%	77%
10-316-105 FOOD SAFETY & SANITATION						
Face-to-Face	2	2	1	5	50%	40%
Online	12	4	2	18	75%	67%
10-316-107 BEVERAGE MANAGEMENT						
Face-to-Face	3	2	1	6	60%	50%

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2020-21 Course Success

Course & Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
Online	13	4	2	19	76%	68%
10-316-111 ADVANCED CULINARY ARTS						
Face-to-Face	13	4	3	20	76%	65%
10-316-112 GARDE MANGER						
Face-to-Face	13	3	3	19	81%	68%
10-316-114 PURCHASING & RECEIVING						
Face-to-Face	9	2	2	13	82%	69%
Online	4	4	1	9	50%	44%
10-316-116 MENU DESIGN & DEVELOPMENT						
Face-to-Face	8	2	3	13	80%	62%
Online	4	3	1	8	57%	50%
10-316-121 RESTAURANT OPERATIONS BOH						
Face-to-Face	14	0	1	15	100%	93%
10-316-130 NUTRITION						
Face-to-Face	8	0	0	8	100%	100%
Online	9	0	0	9	100%	100%
10-316-132 COST CONTROL						
Face-to-Face	8	0	0	8	100%	100%
Online	10	0	0	10	100%	100%
10-316-134 RESTAURANT OPERATIONS FOH						
Face-to-Face	17	0	0	17	100%	100%
10-316-136 CULINARY ARTS INTERNSHIP						
Face-to-Face	13	1	0	14	93%	93%
10-801-136 ENGLISH COMPOSITION 1						
MyChoice	3	0	1	4	100%	75%
Online	4	4	0	8	50%	50%
10-801-196 ORAL/INTERPERSONAL COMM						
MyChoice	1	2	0	3	33%	33%
Online	10	3	5	18	77%	56%
10-804-134 MATHEMATICAL REASONING						
MyChoice	1	0	0	1	100%	100%

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Course & Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
Online	2	0	0	2	100%	100%
10-809-103 THINK CRITICALLY & CREATIVELY						
MyChoice	4	1	1	6	80%	67%
Online	7	0	1	8	100%	88%
10-809-166 INTRO TO ETHICS: THEORY & APP						
Online	3	1	0	4	75%	75%
10-809-198 INTRO TO PSYCHOLOGY						
Online	6	2	0	8	75%	75%
Total	271	54	36	361	83%	75%