

PALOMAR COLLEGE INSTITUTIONAL REVIEW 2005 INSTRUCTIONAL PROGRAMS DATA COLLECTION FORM

PLEASE READ "2005 Instructional Programs Guidelines Form" BEFORE PROCEEDING.

Name of Instructional Program Reviewed in this Document: Family & Consumer Sciences

1. Progress Report. Review previous year's institutional review. Describe the progress made on any recommendations or areas of need identified in your previous year's review. Specifically, describe progress made toward the areas of program assessment, current program goals and objectives, and learning outcomes.

The enrollment actually shows and decline from Fall of 2002 to Fall of 2004. When the coordinator of FCS retired we did a review of the FCS program and made a decision last year to delete the IFS program and bring in a new program of Culinary Arts. This is just being established as I write this review and our expectations are that this will once again bring our FCS enrollment up. One of our adjunct faculty members is really taking the lead on this program and developed a course in Microbiology for Nutrition that is a part of the Culinary Arts discipline. We are working with our ROP coordinator to develop this new program.

2. Insert quantitative data for this program. Access this data at <http://sharepoint.palomar.edu/ir>

Program Data Elements	Fall 02	Fall 03	Fall 04
Enrollment	224	193	165
WSCH	693.4	593.2	506.6
FTES	23.1	19.8	16.9
WSCH/FTEF	495.3	494.3	506.6
Retention Rate	85.2	92.1	85.4
Success Rate	80.0	74.1	75.3
% Enrollment to Max	N/A	104.9	97.0

Staff Data Elements	Fall 02	Fall 03	Fall 04
Contract FTE	0.00	0.00	0.00
Overload FTE	0.00	0.00	0.00
Hourly FTE	1.40	1.20	1.00
Total FTE	1.40	1.20	1.00

3. Program assessment. Assessment of program offerings, faculty/staff needs, etc.

We need a contract faculty member to come on board that has the ability to build our new culinary arts program and expand our FCS offerings. We have just finished doing a course assessment in this area and are in the process of establishing several new courses for the nutrition areas. This discipline is part of the Facilities and Educational Master Plan as one of those areas to have a facility when Palomar develops another campus. In the meantime we are working with ROP and the new kitchen facility at Mission Hills High School. This is adequate for now but we need to have our own facility.

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4. List accomplishments program has made in the last academic year.

1. New curriculum for Microbiology for Nutrition course. Was sent through the curriculum process and is being taught for the first time this semester. It fulfills a requirement for transfer to the CSU and UC system.
2. New program developed for Culinary Arts.
3. Deletion of IFS program.
4. Hiring of an adjunct faculty person who is also a Registered Dietician.
5. Student teacher in FCS area from the SDDICA program at SDSU.
6. Train-the-Trainer of a faculty member in the area of Safe Serve, required for working in the food industry. As soon as Train-the-Trainer is completed the first group of students will go through the training program and be certified by December of 2005.

5. List current program goals and objectives. (2-3 measurable goals that are congruent with Palomar College Strategic Planning Goals)

1. Certification of a faculty person in Safe Serve Train-the-Trainer Program. The students enrolled in the Microbiology for Nutrition course will successfully complete the Safe Serve Certification.
2. Marketing the new Culinary Arts Program. Flyers will be created and distributed to the high schools in the district, restaurants, hospitals, sub-acute care facilities, and fast-food chains.

6. Learning outcome goal and objective. Identify one learning outcome that has been incorporated in one course in the program and identify a measure for determining whether the learning outcome has been achieved.

The successful student will identify food borne illnesses and through experimentations using different variables determine the most common foods involved in food borne illnesses. The measure of their learning will be accomplished by their lab experiments and written evaluation of their observations.

This Report Prepared By: _____
Name (print and initial) Date

This Report Submitted To: _____
Name (print) Date

FEEDBACK & SUGGESTIONS TO INSTITUTIONAL REVIEW COMMITTEE FOR NEXT REVIEW:

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