

**COMMITTEE RECOMMENDATION FOR
Community & Technical College
Culinary Arts and Hospitality**

STRENGTHS:

- Has a fully equipped kitchen facility and classroom space in the Hutchison Center, “unmatched in the state of Alaska in its variety of equipment, professional setting and ability to offer contemporary training.”
- Strong community representation; presence at multiple community events, fundraising for scholarship funds. Participation at these events can be part of the student curriculum.
- Programs offer a path to well-paid hospitality positions; students are in high demand locally, resulting in all graduates getting employment. Strong ties and connections to local employers.
- Attracts many non-traditional and Alaska Native students.
- Only 1 faculty and 1 staff employed; course demands are met by adjuncts from the industry who fill in as needed.
- Offers partnership with culinary school in Florence/Italy, providing the possibility for students to spend a semester abroad as part of AAS.
- Students operate the “Borealis Bistro” in spring semester, gaining practical experience.

WEAKNESSES:

- Some students do not complete degrees after they get employed with just a few classes taken.
- Programs would benefit from another faculty.
- Recent drop in enrollment for CAH elective courses. Courses will need to be updated to decrease cost of enrollment and offer more attractive choices.

OPPORTUNITIES:

- Many opportunities with partnerships to businesses in the industry. This increases student employment opportunities and also can bring in additional revenue such as when CAH students provide food services for events, thereby gaining practical experience. Money is also brought in through the program-owned “Borealis Bistro”.

THREATS:

- Slightly declining SCHs
- Majors declining, esp. in certificate Culinary Arts program
- This program may be particularly vulnerable to COVID shutdowns because of its dependence on face to face classes, and to the effect COVID is having on restaurant industry
- Lack of university funding and rise in tuition cost

CENTRALITY TO MISSION:

Reflects UAF’s mission well in that it prepares students successfully for the workforce, resulting in employment in hospitality, restaurants and tourist industry.

INDICATORS OF QUALITY:

High quality of instruction and facilities, community involvement, excellent employment opportunities for graduates

COST-EFFECTIVENESS:**SCH**

Metric	Detail	FY16	FY17	FY18	FY19	FY20
SCH	CAH - Lower	1123	728	789	940	699

Majors

Metric	Detail	FY16	FY17	FY18	FY19	FY20
Majors	AAS Culinary Arts	4	0	1	1	1
Majors	AAS Culinary Arts and Hospitality	40	32	21	33	28
Majors	CT2 Baking and Pastry Arts	20	15	19	22	15
Majors	CT2 Culinary Arts	24	24	21	13	12
Majors	CT2 Culinary Arts and Hospitality	3	0	0	0	0

Degrees

Metric	Detail	FY16	FY17	FY18	FY19	FY20
Degrees	AAS Culinary Arts and Hospitality	6	9	3	6	4
Degrees	CT2 Baking and Pastry Arts	11	13	8	13	6
Degrees	CT2 Culinary Arts	8	14	7	12	4

FTEs

Metric	Detail	FY16	FY17	FY18	FY19	FY20
FTEs	Adjunct FTEs	0.8	0.7	0.4	0.7	0.6
FTEs	Faculty FTEs	1.5	1.5	1.5	1.6	0.8
FTEs	Staff FTEs	1.4	1.5	1.2	0.9	1.1
FTEs	Student FTEs	0.1	0.5	0.1	0.5	0.4

Expenditures

Metric	Program	Detail	FY20
Instructional Expenditures	Culinary Arts	Unrestricted	304118.6
Salaries and Benefits	Culinary Arts	Unrestricted	229082.3

Baking and Pastry Arts Certificate

RECOMMENDATION:	ADDITIONAL COMMENTS:	DATE FOR FOLLOW-UP:
Continuation: 7 votes		

Abstain: 1 vote		
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Culinary Arts Certificate

RECOMMENDATION:	ADDITIONAL COMMENTS:	DATE FOR FOLLOW-UP:
Continuation: 7 votes		
Abstain: 1 vote		

Culinary Arts and Hospitality AAS

RECOMMENDATION:	ADDITIONAL COMMENTS:	DATE FOR FOLLOW-UP:
Continuation: 7 votes		
Abstain: 1 vote		