

Annual Program Review – Culinary Academy (2025–2026)

Form: Annual Program Review

Field	Value
Submitted by	Timothy Goldammer (69287)
Submitted on	Jan 7, 2026
Form ID	c93a5e1e-fa3a-4280-a00f-079c14a117e1
Year	2025–2026
Program	Culinary Academy
Begin Date	Jan 7, 2026

A. Program Learning Outcomes

Review Date: Jan 7, 2026

International cuisine course redesigned to improve consistency and competency mastery.

Outcomes up-to-date in Coursedog and program webpage.

B. Course Syllabi

Syllabi components all included.

Reviewed CA 107 and CA 145.

C. Program Competencies

Competencies reviewed Jan 7, 2026; no changes to outcomes.

Competencies up-to-date in Coursedog.

D1. Course Assessments

Wide variety of assessments used.

D2. Course Assessments – Continued

Assessments matched to outcomes.

Rubrics expanded for consistency and clarity.

Examples include flavor, texture, safety, technique analysis and evaluation.

E. Certifications

NRA Hospitality Management Spring 26; Accounting & Customer Service Fall 26 returning.

F. Program Internships/Externships

Weekly reflections evaluated for growth; employer evals included.

Changes: emphasis on timelines and expectations.

H. Enrollment

Below benchmark; increased admissions involvement and presence at events.

I. Retention

Meets benchmark; prior changes effective.

J. Graduation

Meets benchmark; previous changes effective.

K. In-field Job Placement

Meets benchmark.

L. Student Satisfaction

Not assessed this cycle.

M. Alumni Satisfaction

Not assessed this cycle.

N. Employer Satisfaction

Not assessed this cycle.

O. Professional Development

Industry experience over summer; charity events; Serve Safe recertification; self-paced training.

Untrained staff feedback helped identify instruction gaps.

P. Professional Organizations

Faculty members belong; students made aware.

Q. Advisory Board Recommendations

Increase AP used items based on feedback.

Responsible: Tim Goldammer.

Implementation date: Mar 12, 2026.

R. Program Improvement Plans

No budget changes; equipment items identified.

Estimated cost: \$0.00.

Contact

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