

Program Scorecard 2022-23

Culinary Management 10-316-1

Student Demographics	2022-23		2021-22		2020-21	
	Number	Percent	Number	Percent	Number	Percent
Full-Time	16	37%	27	69%	40	78%
Part-Time	27	63%	12	31%	11	22%
Students with Disabilities	6	14%	3	8%	4	8%
Students of Color	3	7%	7	18%	6	12%
Financial Aid Recipients	15	45%	19	49%	30	59%
Male	25	58%	21	54%	21	41%
Female	18	42%	18	46%	30	59%
Mean Age	25		27		28	
Median Age	21		21		22	
Mode Age	20		19		21	
Bias per WTCS (NTO*)	Female		Female		Female	
Total Program Students	43		39		51	
Total Pre-Program Students	0		0		0	

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

*NTO: non-traditional occupation

Student Interest	2022-23	2021-22	2020-21	2019-20	2018-19
New Accepted Students	24	24	24	39	49
Capacity	58	58	48	49	48
Percent Capacity	41%	41%	50%	80%	102%
FTEs	29	27	37	43	34
Fall/Spring Waitlist	0	0	0	0	0

Graduate Placement	2022-23*	2021-22	2020-21	2019-20	2018-19
Graduates	3	11	15	8	0
Employed in Related Field	NA	100%	100%	100%	NA
Seeking Employment	NA	0%	0%	25%	NA
Continuing Education	NA	17%	17%	0%	NA
Survey Response Rate	NA	55%	40%	50%	NA

*2022-23 graduate placement data is not available because graduates are surveyed 6 months to 1 year after graduation; 2022-23 data will be available spring 2024.

Wages & Openings	2021-22
CVTC Graduate Average Hourly Wage	\$18.92
CVTC Graduate Average Annual Wage	\$40,676
Regional Median Annual Wage	\$33,648
Regional Job Openings	757

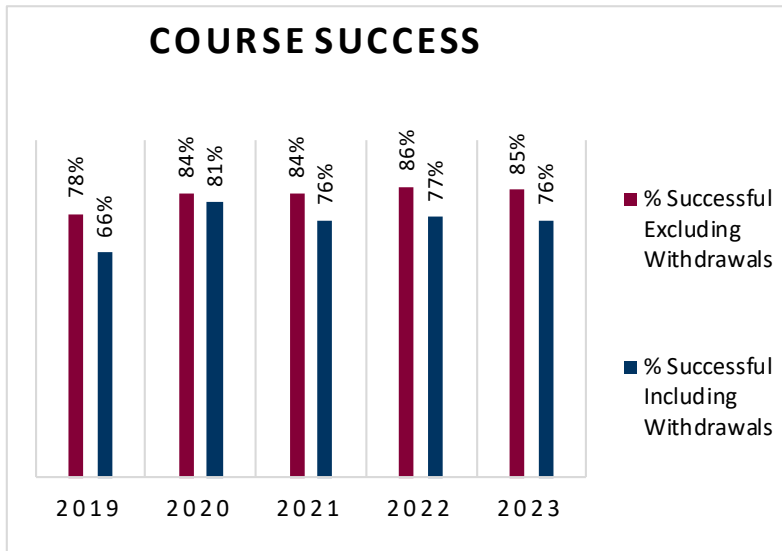
CVTC Key Performance Indicator Goals		
	Goal	Actual
Graduation within 3 years	55%	43%
Job Related Placement	90%	82%
Aidable FTEs	3,865	3,835

Graduation Rates	Cohort Year*					Program Target	WTCS
	2020-21	2019-20	2018-19	2017-18	2016-17		
Graduation within 3 Years	22%	32%	36%	NA	NA	NA	17%
Graduation within 4 Years	NA	32%	38%	NA	NA	NA	20%

*Cohort year is the year the student started in the program.

Retention Rates	Academic Year					Program Target
	Fall 2022 to Fall 2023	Fall 2021 to Fall 2022	Fall 2020 to Fall 2021	Fall 2019 to Fall 2020	Fall 2018 to Fall 2019	
Fall-to-Fall Retention	59%	38%	44%	67%	53%	54%
Core Courses	2022-23	2021-22	2020-21	2019-20	2018-19	
Course Success Rate	86%	81%	81%	82%	70%	86%
Withdraw Rate	3%	3%	4%	1%	9%	NA
General Education Courses	2022-23	2021-22	2020-21	2019-20	2018-19	
Course Success Rate	53%	70%	66%	75%	67%	75%
Withdraw Rate	24%	12%	13%	4%	18%	NA

Technical Skills Attainment	2022-23	2021-22	2020-21	2019-20	2018-19
Met	6	4	14	1	NA
Not Met	0	0	0	0	NA
Not Assessed	0	0	0	0	NA



CVTC Course Success Goal: 80%

CAREER CLUSTER
Hospitality & Tourism

Culinary Management (10-316-1)

2022-23 Course Success

Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
Face-to-Face	136	17	13	166	89%	82%
MyChoice	5	3	2	10	63%	50%
Online	21	9	7	37	70%	57%
Grand Total	162	29	22	213	85%	76%

Course & Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
102-112 Principles of Management	9	1	2	12	90%	75%
Face-to-Face	6	0	1	7	100%	86%
Online	3	1	1	5	75%	60%
116-193 Human Resources, Intro	7	4	1	12	64%	58%
Face-to-Face	0	1	0	1	0%	0%
MyChoice	5	0	1	6	100%	83%
Online	2	3	0	5	40%	40%
314-100 Intro to Baking & Pastry	1	1	0	2	50%	50%
Face-to-Face	1	1	0	2	50%	50%
314-101 Advanced Baking & Pastry	1	0	0	1	100%	100%
Face-to-Face	1	0	0	1	100%	100%
316-101 Food Theory	13	3	3	19	81%	68%
Face-to-Face	13	3	3	19	81%	68%
316-102 Intro to Culinary Arts	14	2	3	19	88%	74%
Face-to-Face	14	2	3	19	88%	74%
316-105 Food Safety & Sanitation	11	1	3	15	92%	73%
Face-to-Face	11	1	3	15	92%	73%
316-111 Advanced Culinary Arts	9	1	0	10	90%	90%
Face-to-Face	9	1	0	10	90%	90%
316-112 Garde Manger	10	0	0	10	100%	100%
Face-to-Face	10	0	0	10	100%	100%
316-114 Purchasing & Receiving	11	1	0	12	92%	92%
Face-to-Face	11	1	0	12	92%	92%
316-116 Menu Design & Development	10	1	0	11	91%	91%

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2022-23 Course Success

Course & Delivery Method	Successful Count	Unsuccessful Count	Withdrawal Count	Enrollment Count	% Successful Excluding Withdrawals	% Successful Including Withdrawals
Face-to-Face	10	1	0	11	91%	91%
316-121 Restaurant Operations BOH	11	0	1	12	100%	92%
Face-to-Face	11	0	1	12	100%	92%
316-130 Nutrition	8	0	0	8	100%	100%
Face-to-Face	8	0	0	8	100%	100%
316-132 Cost Control	8	0	0	8	100%	100%
Face-to-Face	8	0	0	8	100%	100%
316-134 Restaurant Operations FOH	8	0	0	8	100%	100%
Face-to-Face	8	0	0	8	100%	100%
316-136 Culinary Arts Internship	5	3	0	8	63%	63%
Face-to-Face	5	3	0	8	63%	63%
801-136 English Composition 1	1	2	1	4	33%	25%
Face-to-Face	0	0	1	1		0%
MyChoice	0	1	0	1	0%	0%
Online	1	1	0	2	50%	50%
801-196 Oral/Interpersonal Comm	7	6	2	15	54%	47%
Face-to-Face	4	2	0	6	67%	67%
MyChoice	0	2	1	3	0%	0%
Online	3	2	1	6	60%	50%
804-134 Mathematical Reasoning	5	1	2	8	83%	63%
Face-to-Face	3	1	0	4	75%	75%
Online	2	0	2	4	100%	50%
809-103 Think Critically & Creatively	4	0	1	5	100%	80%
Online	4	0	1	5	100%	80%
809-166 Intro to Ethics: Theory & App	2	0	0	2	100%	100%
Online	2	0	0	2	100%	100%
809-198 Intro to Psychology	7	2	3	12	78%	58%
Face-to-Face	3	0	1	4	100%	75%
Online	4	2	2	8	67%	50%
Grand Total	162	29	22	213	85%	76%