

Instructional Program Review

**Saddleback College**

Family & Consumer Science, Food & Nutrition Department

Submitted: May 2008

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## Program Review Team Members and Approvals

Program Review Team Chair:

Suzanne Denton, Department Chair

Program Review Team Members:

Lisa Inlow, Associate Faculty Member

Haley Nguyen, Associate Faculty Member

Don Taylor, Division Dean

Approvals:

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Don Taylor, Division Dean

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Program Review Chair

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Academic Senate President

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Vice President of Instruction

## Program Review Checklist

Date Completed	Action
2/08	Contact Program Review Chair for orientation
2/08	Form Program Review Team
2/08	Gather documents (Org Chart/Staffing Profile/SLO Assessment Forms/Data Sets)
2/08	Solicit input from faculty and students
2/08	Determine if additional research is needed
2/08	Contact College Research Analyst if necessary
3/08	Write Program Review report
5/08	Submit report to Dean and Program Review Chair for approval
6/08	Report submitted to Academic Senate for approval
6/08	Report submitted to Office of Instruction for approval
6/08	Report submitted to College President and the Office of Institutional Effectiveness

## **Section I: Program Overview**

### **A. The Mission of the Program and its Link to the College's Mission and Goals**

The Family and Consumer Sciences, Foods & Nutrition Department has the following primary mission: To provide quality instruction leading to the Associate degree, Certificate, or culinary skills upgrading to enhance the technical abilities for those already in the workforce. The Family and Consumer Sciences & Foods and Nutrition Program has an additional mission of preparing students for transfer to institutions with baccalaureate degree opportunities. This program mission statement reflects wording and intent of the more global College Mission and Goals statements.

The college will:

- provide educational programs leading to the Associate in Arts and Associates in Science degrees
- provide a comprehensive, broad range of high quality courses and programs to enable students to pursue their educational objectives and career goals
- provide a meaningful general education program including baccalaureate-level transfer and occupational curricula
- provide necessary developmental, remedial, and basic skills instruction so that students may be successful in their chosen course of study
- provide access for the community to the educational, cultural, and recreational resources of the college
- provide counseling and other support services, which are responsive to the needs of students
- provide opportunities in continuing education and community services, including courses for skill upgrading, retraining for professionals, and life long learning for older adults

### **B. Historical Background and Unique Characteristics of the Program**

The Family & Consumer Sciences & Food & Nutrition Programs serve the needs of all individuals living within the district boundaries.

Orange County has long been an area of occupational opportunities in the culinary arts and foods & nutrition fields.

The departmental resources include a culinary arts laboratory that includes a computer station for student use and a functioning kitchen for “real world” production.

The food production laboratory is equipped with work tables and commercial grade equipment for industry experience. The room has a limited research and reference area with one computer for student use--this area includes textbooks, technical periodicals, journals and resources catalogs related to culinary arts, nutrition, food safety, food production and career resources.

In 2006 the Culinary Arts department physically moved facilities to the Village of the Saddleback College campus allowing for installation of industrial equipment and allowing for future program needs for expansion. Prior to this time the culinary laboratory was a homemaker focused facility with individual kitchens and limited access to commercial grade equipment—and therefore limited commercial production experience for students. The new facilities have allowed for program expansion—utilizing commercial grade equipment.

The attached data set will show positive enrollment statistics, retention, success and certificate awards for the family & consumer science and food & nutrition programs. Let it be noted that of the hundreds of students taking nutrition per semester the majority are taking the course to fulfill a general education or transfer requirement and do not seek a degree in the field. The culinary arts program serves more than one population; those who are seeking a career as a culinary professional and those who are taking skill development classes for personal interest.

The department has 1 full-time faculty member, over a dozen part-time instructors and no designated full time laboratory support staff. 75% of the program is staffed by part-time faculty members, 90% of culinary arts classes are taught by part-time faculty members. The Saddleback College Food and Nutrition and Family and Consumer Sciences Program is designed to readily allow students to transfer to other programs. Both programs are well established and have decades of productive longevity. This fact contributes to the fact that many area employers contact department faculty directly, with job opportunities for students (or recent graduates) in culinary arts and nutrition services employment.

### **C. Progress Since the Last Program Review**

This is the first program review to be conducted.

### **D. Current Strengths, Opportunities, and Challenges**

#### **Strengths:**

- The Department has a strong complement of dedicated faculty-full and part time.
- The instructional facilities and supplies are of professional quality and provide a proper learning environment for quality higher education to take place. The department currently has adequate space-but no room for growth/expansion to include an instructional room with a dining area for the public. This would allow for practical experience for culinary arts and foods students and support the college mission.
- The Department supports the college mission by incorporating student projects that support community events, the college profile and allow students to develop skills:
  - Students have completed the annual Fashion Show refreshments for the past 3 years—offering appetizers, etc. for over 400 participants.

- Students have completed class projects that host community members for approx. 50-100 participants for the annual Fall Harvest Luncheon and Spring Tea.
- Students participated for the first time in the 2008 Student Culinary Competition in Downey, California—and the Saddleback Student took a third place award for her item—quite a feat for first time participation in the event. All other competing colleges were return participants. This was completed with part-time culinary instructors leading the practice events and supported by the Catering class member’s attendance at the competition/symposium.
- The college has recognized the importance of an additional instructor in this department by advancing the faculty request to the #4 priority position on the college faculty position—although not funded. Additional culinary competitions and student support in career enhancing activities would be expected outcomes with the addition of a full time culinary arts instructor. Continued requests for this faculty position will be made by the department.
- The department has offered students a career path with certificates and Associate in Science Degrees. The students are able to use the classes taken in the certificate as a ladder, achieving incremental success in achieving a certificate followed by completion of other certificates within the program, or even an Associate Degree.
- The programs have several written articulation agreements with local high schools, as well as with many California universities offering degrees in Foods & Nutrition and Family & Consumer Sciences. There are five different Certificate options available for students, within departmental purview: Culinary Arts, Catering, Food Service Certificate, Family & Consumer Sciences certificate and Nutrition Certificate. Statistical Data Sets are attached for these.

**Opportunities:**

Student enrollment statistics continue to be steady and have increased by over 20% over the last three years. Orange County demographic data indicates more student growth is very likely in the years just ahead. This is a positive correlation with continued growth in the hospitality and health care industries of South Orange County. The continued growth should have an ongoing positive impact for the department, as demand for training in the fields of food production, management and foods & nutrition continue to grow.

- Labor market and job availability information is readily available for career opportunities in this field. Occupational Employment Projections 2004-2014 indicate that culinary and related occupations project strong industry growth and job demand through 2014. The projected growth in the State of California (2004-2014) and in Orange County and Los Angeles County are indicative of sustained demand for these programs.

The U.S. Department of Labor, Occupation Outlook Handbook correlates with this data and projects a 19% increase in salary and demand for the same time period, 2004-2014.

## **Challenges:**

Adequate technical support for laboratory classes is an ongoing challenge and the issue of gaining approval for classified technician support must receive serious consideration.

Employment of a full time faculty member to concentrate on the culinary arts portion of the program is strongly indicated and supported by the college faculty and administration. This is evidenced by the #4 position for FCS faculty position in the faculty prioritization of positions for 2007-2008. Please note the majority of culinary programs in California employ 3-4 full time culinary instructors.

Continue to make curriculum revisions, lesson plans and related curricular materials with industry-specific content, to reflect periodic changes in industry practices. Materials used for instruction and curricular development are a challenge with only one full time faculty member in the programs. Encourage and assist all instructors in the department to keep abreast of evolving changes within their respective areas of teaching expertise. This also includes periodic revisions to course curricula and syllabi, in the ongoing professional effort for high quality and up-to-date instruction.

Continue to maintain solid enrollment trends within all department course offerings, while attempting to increase enrollments by 5% over 2008-09. This includes participation in various activities for promoting and marketing the department's instructional programs and courses. The greatest challenge is accounting for the hundreds of students who take courses without seeking degrees or certificates in the program. The major goal is to interest more students in the certificate and degree programs, culminating in a degree being issued and recorded by Admissions and Records.

Continue to maintain both lab/classrooms as highly functional and professional higher education-industry grade facilities. This is a particular challenge in the food production lab, given that it is at maximum space utilization. Funds should be allocated for regular cleaning of these facilities.

Maintain the current level of quality instructional service to students within the District, who seek classes that reflect modern methods and industry level applications in food and nutrition and family and consumer sciences subjects. The current budget does not allow funds for maintenance of the laboratory equipment. Funds should be allocated to allow for regular cleaning of hoods and flooring.

## Section II: Review Report

### A. Faculty and Staff

- a. 1 full-time faculty members
- b. 12 part-time (associate) faculty members
- c. 1 Dean (administrator)

The current faculty staffing structure has been working well, but the majority of courses are taught by part-time faculty. There is no full time classified staff to support instruction in the food laboratory setting. This is needed to support program offerings and enrollment that have increased each year ( 20%-3 years).

A full-time faculty member is sought to maintain program currency and meet the needs of a burgeoning program. The department offerings are limited by the number of faculty available to help with coordination of student needs. An increase in full-time staffing would allow for better fulfillment of departmental program's mission and goals and allow for program expansion.

The full-time faculty member participates in staff development through a number of avenues that permit her to maintain program currency, currency in the discipline and to upgrade teaching techniques. Thirty-eight hours of flex activity related to program or instructional improvement are required of and completed by the full time faculty member as a minimum. This requirement is regularly exceeded through conference attendance and/or technical training activities. Staff development funds have been utilized for both full and part-time faculty and all faculty are utilizing student-centered learning techniques in their classroom instruction.

### B. Curriculum and Instruction

1. Family & Consumer Sciences Program: Associate degree, Certificate, Transfer  
27.5-30 units:  
FCS – 115, 142, FN 50, FN 110, ID 110, ID121, FASH 31, FASH 110
2. Consumer Services: Certificate, Skills Upgrade  
23-24 units:  
BUS125, BUS 160, CIM 112, FCS 115, FCS 142 and CWE 168-169  
Specialty areas: Foods & Nutrition, Interior Design, Fashion
3. Culinary Arts: Associate degree, Certificate, Skills Upgrade  
21-25 units:  
FN 50, FN 110, FN 142, FN 171, FN 172, FN 240, FN 242, FN 244 and  
CWE 168/9

4. Foods & Catering: Associate degree, Certificates, Skills Upgrade
  - 25-28 units: Foods Certificate  
FN 50, FN 110, FN 120, FN 140, FN 142, FN 171, FN 189/2889, and CWE 168/9
  - 26 units: Catering Certificate  
BUS 160, FN 50, FN 110, FN 120, FN 142, FN 171, FN 172, FN 173 & CWE 168
5. Food Service: Associate degree, Certificate, Skills Upgrade
  - 21 units  
FN 50, BUS 125, FN 110, FN 120, FN 171, FN 240
6. Nutrition: Associate degree, Certificate, Skills upgrade
  - 27 units  
FCS 115 or FCS 142, FN 50, FN 64, FN 110, FN 120, FN 160, FN 164, FN 171, FN 230 or FN 232, & CWE 168/9

Faculty members within the department have been using written objectives in their courses. The current instruction is focused on Student Learning Outcomes (SLOs). All instructors within the department have been directed to review, and revise as needed, their curricular content, so as to better reflect current SLO format and wording content. This process is on-going and will further improve program delivery at the course level. Towards this effort, the department chair gives all instructors copies of the college curriculum committee review and revision documents, as well as related references like Bloom's Taxonomy. The department chairperson has completed technical review of all courses in the last two years.

There are currently no distance education courses within the department, but discussion has recently begun in this area. The FN 50 Nutrition course within the program meets the general education requirement and is usually so popular that it is held in "large lecture" classrooms. The enrollment for this course has increased to the point that 3 large lecture classes are offered and 4 regular enrollment size classes are offered each semester.

The course offerings have proven to meet the needs of students looking for general education coursework and specific industry skill development. The programs have evolved into industry-quality instruction in culinary arts and are generally well funded and supported by the college and administration.

### **C. Student Success**

In conjunction with this program review, department faculty are further developing student learning outcomes for each course of instruction. The data collected from the assessment of the SLO-based instruction will allow us to explore correlations and success rates for specific competency attainment. Thus, we will better measure and document objective indicators of student success. There are, however, many current confirming indicators of student success in department programs and courses of instruction.

The data sets found in the Appendices of this report reveal the following positive indications. The 5-year historical statistics show an average course Success Rate of 81% for the Family & Consumer Science Program. The Food & Nutrition Program Success rate is 82% for all courses. The Retention rate for our programs was a high 94% --far exceeding college averages. There were an average of 23 individual classes offered over the course of each semester over the past 3 years, These statistics are both positive and indicative of positive outcomes and reflect accomplishment of the mission and goals.

An important index of instructional department productivity is WSCH/FTE. The data set average over 4 years shows above college average numbers: all Food and Nutrition and Family and Consumer Science courses were 458 WSCH/FTE and the mean for all Foods & Nutrition Technology courses was 498 WSCH/FTE. This reflects a mean of 469WSCH/FTE for the entire department, which is above average for the entire ATAS Division. These numbers also compare favorably with the college at large. It is recognized, however, that continuing efforts can and will be taken towards enhancing enrollments, student retention and success rates.

Gender breakdown for all course offerings (over the 4-year period) was 70% female to 30% male in Foods and Nutrition and 67 % female to 33 % male in Family and Consumer Sciences. The gender diversity in these programs is reflective of greater diversity than industry. In the Food and Nutrition profession females outnumber males—94% to 6%.

Ethnicity patterns over the 4-year period show diversity in each program. Headcount: 14% of our student population is listed as Hispanic and about 13% as Asian ancestry with 9% unknown.

Average class size has remained nearly constant over the review period. Several large classes (75+) are offered to meet the division and college goals. Total census enrollment has steadily increased over the past three years. More sections have been offered with a corresponding increase in the productivity and enrollments. The data reflect an increase in headcount of over 20% in the past three years. Our vocational classes (offered primarily in the afternoons and evening) are very successful, usually at or exceeding maximum capacity enrollment. The general education nutrition classes are offered morning, afternoon and evening. Enrollment capacity is generally 30-32 students per class.

The department data reflects that 23.5% of students seek a degree or transfer; 6% transfer without a degree; 1.3 % achieve a degree without transfer; 4.5% desire a 2 year vocational degree without transfer; 16 % seek job skills, only; 3 % seek to update job skills; 14 % seek educational development. Many of these students do not get their AA/AS or Certificate from Saddleback College, The majority of students in this category are primarily interested in professional skills training or upgrading for job advancement. Many of these students already have college degrees and/or are not intending to get an AA/AS or Certificate at Saddleback College.

The following actions are key faculty efforts accomplished to continue to improve student success, retention and program completion rates:

- Instructors develop and implement Student Learning Outcomes (SLO's) for each class
- SLO's are reviewed by the faculty members
- In-class surveys and questionnaires are distributed by instructors to allow for enrichment of course content to meet the student's interests
- Instructors individually counsel students, as needed (person-to-person, email and phone communication)
- Instructors have classroom presentations on the intrinsic and enhanced salary values of college degree completion—comparing high school graduates to college graduates
- Success and retention rates are forwarded to each instructor for individual review
- Success and retention rates are reviewed by the Division Dean and Program Review Committee, where areas of concern may be identified and addressed.

#### **D. Facilities, Technical Infrastructure, and Resources**

The Family & Consumer Sciences and Food & Nutrition Department has a primary production/instructional lab rooms (Village 3-01-02) and must rely on the availability of other rooms to house lecture classes. Funding for instructional supplies and equipment comes from the department's instructional supply budgets. The ATAS Division, as well as the college equipment and technology committees, provides funds (in a competitive process) for purchase of major resources.

Technology utilized by the department includes 1 computer for research in culinary and food and nutrition classes, a printer, and computer projection equipment in the laboratory. No space is available at this time for additional computer stations—these were originally planned for the culinary lab/storage area. They were to accommodate 4-6 students at a time—to allow for completion of dietary analysis projects and small group work.

In summary, the departmental facilities and resources are currently adequate for completion of the instructional mission of providing a high quality teaching environment for the study of food, nutrition and family & consumer science. The one full-time faculty has an individual office and modest storage space within the Village 7 building of Saddleback.

Faculty members within the department also recognize the stability, support and quality leadership afforded our programs by the Division Dean.

## Section III: Needs Assessment

### A. Human Resource Needs

The department has a lone full time faculty member. Seventy-five percent (75%) of all course offerings are taught by part-time faculty, 90% of culinary arts classes are taught by part-time faculty. This creates some challenges with student advisement, contact and follow-up.

#### NEED:

- A full time culinary arts instructor/chef is needed to allow for current program offerings and future expansion. With 90% of culinary arts class sections being taught by part time faculty the students are not being optimally served—as part time faculty are unable to offer sufficient support and advisement. Please note culinary arts programs at California Community Colleges average 3-4 full time chefs/program—many exceed this—ex. Orange Coast College with 8 full time faculty in this area.
- A full time faculty member for nutrition & foods classes is needed to allow for current program offerings and future program expansion.
- A full time laboratory technician is needed for professional support of culinary arts instruction. A part-time technical assistant currently is shared between three departments. The current 10-15 hour per week senior laboratory technician slot is inadequate. Because of the lack of support in this area—less efficiency and productivity are realized in this program. The current staff person is shared with the fashion design, & interior design departments and is also occasionally utilized by the Division Dean for legitimate technical assistance. Most community colleges offer culinary arts laboratory classes with 18-25 maximum enrollment and full time laboratory support personnel to allow for instruction, equipment maintenance, cost-effective purchasing of supplies and facilities coordination. As so much of the culinary arts program is skills development—one instructor cannot adequately review each student's skill development and insure safety.
- The current staffing of labs translates into a program that is not competitive with other culinary arts programs in California.

It is strongly recommended that the staff position be increased to full-time (40 hours per week), as soon as possible. We have oftentimes asked part time faculty to shop for class supplies (all food supplies), spending 2-3 hours per week, without any compensation for this time. We have been fortunate in our staffing---as faculty have completed the purchasing of all class supplies with minimal negative effect on the classroom.

## **B. Instructional Needs**

The past 3 years have seen excellent institutional support for institutional equipment utilized for instructional purposes. The Village 3-01 classroom/laboratory was designed to include industry equipment to support quality industry standard instruction. The facilities are utilized 5 days a week for morning, afternoon and evening classes.

- Discussion has begun regarding a distance education in the general education Introduction to Nutrition course. Additional time and resources will need to be available to adequately plan for this offering.

## **C. Research Needs**

The department is currently involved in the following instructional program research and development areas. There is a desire and need to continue and expand these fundamentally important aspects.

- Continue with ongoing institutional evaluation and improvement efforts
- Continue departmental efforts with the program review process
- Maintain and further develop Student Learning Outcomes

At the department level, instructors have prepared and currently utilize SLO's. The faculty is striving to improve these and each instructor will continue to construct, identify and evaluate SLO's that seem relevant to the class being taught. By fall 2008 all scheduled class offerings will be accompanied by SLO's.

- Expand efforts to promote and market instructional programs, with special attention to finding the best venues to focus efforts.
- Investigate and implement the use of the college website and internet for enhancing enrollments

## **D. Technical, Equipment and Other Resource Needs**

The Advisory Committee for this program has recommended the following equipment to maintain program currency:

- Installation of ice machine, additional computer workstations for student use, DVDs for instructional use (most are out of date and in a non-friendly format—no captions). The culinary arts program would benefit from a student-run café to allow for hands-on experience. A café would need additional production and service space—at least another classroom size. This could be accommodated in the Village area if another classroom was dedicated to the laboratory.
- Professional refrigeration and freezer units—current equipment is designed for home use and needs more repairs, etc.
- Maintain currency of equipment and space to meet industry standards and currency of instruction.

## **E. Facilities Needs**

The current program needs are being met by utilizing the Village 3-01-02 for laboratory classes. Lecture space is shared with all other disciplines.

- There is no space dedicated to lectures for these programs. Space is shared with other divisions and programs.
- Future needs will require space for expansion to provide lecture/practical courses in food presentation, sales and restaurant operations. This could be met with a simple removal of walls between the laboratory space and classrooms adjacent to the laboratory.

## **F. Marketing and Outreach Needs**

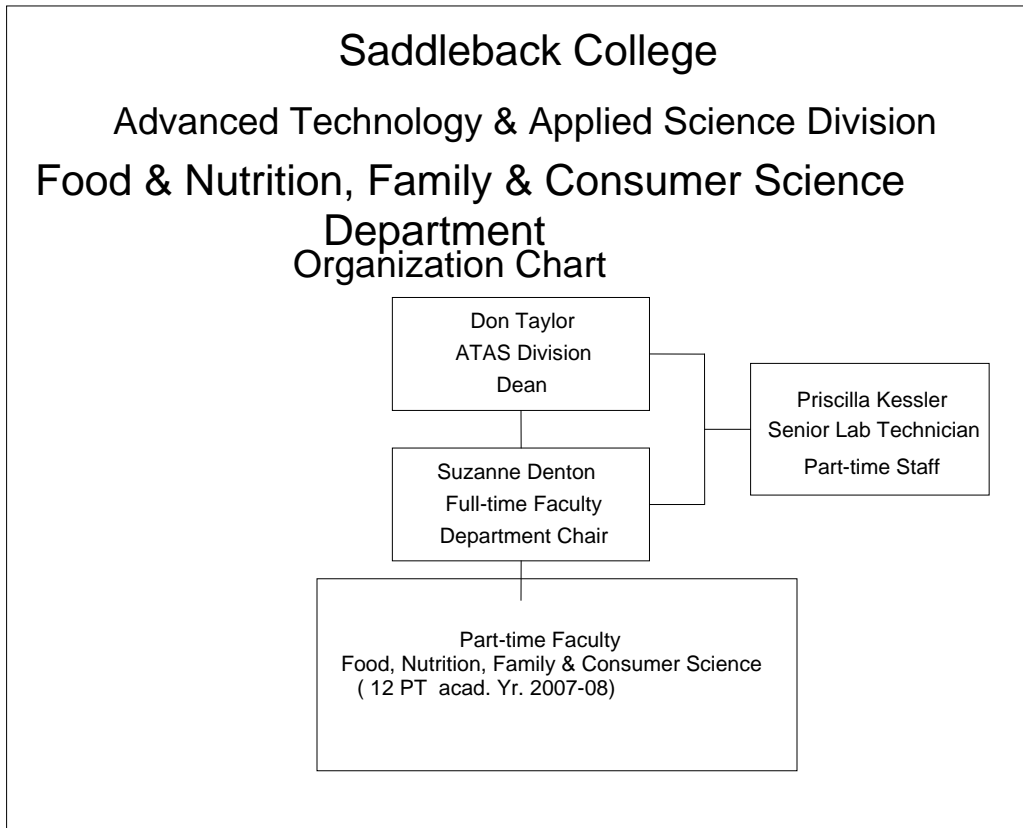
The programs in Family & Consumer Sciences and Food & Nutrition are marketed in numerous ways. Many department students are recent high school graduates. Data indicate that the programs also draw a large number of returning students who have general interest. Many are seeking to change careers or upgrade their skills in their existing careers or professions. Our current and future marketing efforts include:

- the Saddleback College schedule of classes
- department brochures produced by the ATAS division
- department pages linked to the college internet website
- advertising on Channel 39, KSBR, and college marquees
- promotional paper fliers posted on various college bulletin boards
- participation in Senior Day, Career Day, and Counselors' Day and Career & Technical Education Nights and tours of facilities
- a departmental website
- faculty participation as guest speakers at area high schools or ROP
- participation in Tech Prep events and maintaining articulation agreements
- participation in Family Night
- participation in Tech. Night
- posting departmental achievements in the ATAS Division "Good Stuff" newsletter
- email and phone communication with area employers and part time faculty and advisory committee members
- active participation in helping advise students of job openings with local companies and organizations, that directly relate to the subjects being taught
- tours of the department's facilities to various groups, students and visiting officials
- presentations to Saddleback College Counselors
- active Advisory Committees, which allow for direct evaluation and input from community professionals
- Faculty organized tours of industry leaders in our district

- One of our most successful recruitment tools is “word-of-mouth” between students who are satisfied with their coursework in Family & Consumer Studies and Foods & Nutrition and those seeking information.
- Use of facilities for community directed culinary activities with students, faculty and community members collaborating efforts.
- Increased dialogue & exposure of highlights of programs with community culinary activities and student participation

- **Section IV: Appendices**

- A. Program Organizational Chart**



# Foods & Nutrition, Family & Consumer Sciences

## April 2008

I	II	III	IV	V
Expanded Statement of Institutional Purpose	Program Student Learning Outcomes	Assessment Method and Criteria for Success	Assessment Results	Use of Results
<p>To provide learning opportunities that promote student career and academic success.</p> <p>To provide a wide range of high-quality courses and programs to allow students to pursue their educational and career goals.</p> <p>To provide learning opportunities that promote student career and academic success.</p>	<p>*Graduates will complete degrees, certificates, or transfer to 4 year institutions.</p> <p>Graduates will secure employment in the foods &amp; nutrition field or transfer to a 4 year institution</p>	<p>Survey graduates to see the % that complete certificates and degrees or transfer to 4 year institutions.</p> <p>EDD &amp; institutional research departments to ascertain where graduates are employed in 5 years.</p>		

I	II	III	IV	V
Expanded Statement of Institutional Purpose	Program Student Learning Outcomes	Assessment Method and Criteria for Success	Assessment Results	Use of Results
Apply the basic principles of good nutrition (FN 50) to support career and academic success	Students will be able to analyze and revise a meal pattern to include the principles of a healthy diet	Final examination assignment; pre-test, post test evaluating revision of a faulty diet	92% of course completers successfully completed revisions for healthy diet correctly.	

I	II	III	IV	V
Expanded Statement of Institutional Purpose	Program Student Learning Outcomes	Assessment Method and Criteria for Success	Assessment Results	Use of Results
<p>To provide learning opportunities that promote student career and academic success.</p> <p>Develop goal setting skills (FCS 142) to promote career and academic success</p>	<p>Students will be able to identify and develop specific goals for personal and professional life</p>	<p>Survey graduates to assess current use of goal setting techniques</p> <p>* Final Examination includes goal setting question, including prioritization</p>	<p>100% of students successfully identified, developed and completed personal and professional goals.</p>	

<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>V</b>
<b>Expanded Statement of Institutional Purpose</b>	<b>Program Student Learning Outcomes</b>	<b>Assessment Method and Criteria for Success</b>	<b>Assessment Results</b>	<b>Use of Results</b>

<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>V</b>
<b>Expanded Statement of Institutional Purpose</b>	<b>Program Student Learning Outcomes</b>	<b>Assessment Method and Criteria for Success</b>	<b>Assessment Results</b>	<b>Use of Results</b>

I	II	III	IV	V
Expanded Statement of Institutional Purpose	Program Student Learning Outcomes	Assessment Method and Criteria for Success	Assessment Results	Use of Results

## **B. Data Sets**

# **Food & Nutrition, Family & Consumer Sciences Program Review Data Set**

**April 2008**

The following pages include:

1. **Course Section Count**
2. **C1 & End of Term Headcount**
3. **Overview of Courses, Grades, Success/Retention**
4. **Course Grades, Success/Retention**
5. **Food & Nutrition Students' Duplicated Headcount**
  - a. **Gender**
  - b. **Zip Code**
  - c. **Ethnicity**
  - d. **Educational Goal**
6. **Foods & Nutrition Students' Duplicated Headcount**
  - a. **Gender**
  - b. **Zip Code**
  - c. **Ethnicity**
  - d. **Educational Goal**
7. **Awards – 2004-2005 A.A. and Certificates**

**Data Source: SOCCCD Management Information System (MIS) Data Warehouse April 2008  
Prepared by Shouka Torabi, Research and Planning Analyst, Saddleback College**

**Foods and Nutrition**  
**Course and Section Count by Term and Year**

	Fall					Summer					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count
FN 50	5	5	7	6	6	2	2	2	2	2	5	5	6	6	7	7
FN 64	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0
FN 110	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0
FN 120	0	0	0	0	0	0	0	0	0	0	1	1	1	1	1	1
FN 140	0	0	0	1	1	0	0	1	0	0	1	0	0	0	0	0
FN 142	0	0	0	0	0	0	0	0	0	0	1	1	1	1	1	1
FN 171	0	0	0	0	1	0	0	0	0	0	1	1	1	1	1	1
FN 172	0	1	0	1	0	0	0	0	0	0	1	0	0	0	0	0
FN 173	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1
FN 220	0	1	0	0	1	0	0	0	0	0	1	0	0	0	0	0
FN 221	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 222	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 223	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	2
FN 226	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	0
FN 227	0	0	0	1	0	1	0	0	0	0	0	1	1	0	0	1
FN 228	0	0	0	0	0	0	0	0	0	0	1	1	1	1	1	0
FN 230	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0	0
FN 232	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 236	0	0	0	0	1	0	0	0	0	0	1	0	1	0	0	0
FN 240	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0
FN 242	0	0	0	0	0	0	0	0	0	0	0	1	1	1	1	0
FN 244	0	0	1	0	1	0	0	0	1	1	0	1	0	0	0	1
FN 245	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1
FN 275	0	0	0	0	0	0	1	0	0	0	0	0	0	1	1	0
Total	12	12	14	14	15	3	3	3	3	3	13	13	14	14	15	16

**Foods and Nutrition**  
**C1 Headcount by Course/Term/Year**

	Fall					Summer					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount
FN 50	316	328	382	391	403	112	116	129	134	106	273	251	313	334	351	356
FN 64	26	27	34	24	19	.	.	.	.	.	.	.	.	.	.	.
FN 110	30	28	31	30	29	.	.	.	.	.	.	.	.	.	.	.
FN 120	.	.	.	.	.	.	.	.	.	.	28	23	27	28	31	29
FN 140	.	.	.	13	16	.	.	17	.	.	34	.	.	.	.	.
FN 142	.	.	.	.	.	.	.	.	.	.	27	23	36	27	25	32
FN 171	.	.	.	.	15	.	.	.	.	.	16	21	25	20	18	11
FN 172	.	26	.	26	.	.	.	.	.	.	21	.	.	.	.	.
FN 173	.	.	.	.	.	.	.	.	.	.	.	.	22	.	.	16
FN 220	.	44	.	.	28	.	.	.	.	.	24	.	.	.	.	.
FN 221	41	.	35	.	.	.	.	.	.	.	.	.	.	.	.	.
FN 222	29	.	25	.	.	.	.	.	.	.	.	.	.	.	.	.
FN 223	.	26	.	23	.	.	.	.	.	.	.	.	.	.	.	39
FN 226	.	.	.	.	.	.	.	.	.	.	.	28	.	15	28	.
FN 227	.	.	.	42	.	26	.	.	.	.	.	27	41	.	.	42
FN 228	.	.	.	.	.	.	.	.	.	.	37	39	25	38	35	.
FN 230	.	32	.	31	28	.	.	.	.	.	.	.	.	.	.	.
FN 232	34	.	28	.	.	.	.	.	.	.	.	.	.	.	.	.
FN 236	.	.	.	.	27	.	.	.	.	.	36	.	25	.	.	.
FN 240	34	28	26	26	26	.	.	.	.	.	.	.	.	.	.	.
FN 242	.	.	.	.	.	.	.	.	.	.	.	23	37	18	12	.
FN 244	.	.	35	.	30	.	.	.	28	27	.	26	.	.	.	33
FN 245	36	.	.	.	.	.	.	.	.	.	.	.	.	26	28	16
FN 275	.	.	.	.	.	.	28	.	.	.	.	.	.	21	14	.
<b>Total</b>	<b>546</b>	<b>539</b>	<b>596</b>	<b>606</b>	<b>621</b>	<b>138</b>	<b>144</b>	<b>146</b>	<b>162</b>	<b>133</b>	<b>496</b>	<b>461</b>	<b>551</b>	<b>527</b>	<b>542</b>	<b>574</b>

**Foods and Nutrition**  
**End of Term Enrollment by Course/Term/Year**

	Fall					Summer					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment
FN 50	316	331	385	392	404	114	119	134	136	108	273	252	313	334	351	357
FN 64	27	27	34	24	19	0	0	0	0	0	0	0	0	0	0	0
FN 110	31	29	31	30	29	0	0	0	0	0	0	0	0	0	0	0
FN 120	0	0	0	0	0	0	0	0	0	0	28	23	27	28	31	29
FN 140	0	0	0	14	16	0	0	18	0	0	35	0	0	0	0	0
FN 142	0	0	0	0	0	0	0	0	0	0	27	23	36	28	25	32
FN 171	0	0	0	0	15	0	0	0	0	0	16	21	25	20	18	11
FN 172	0	27	0	26	0	0	0	0	0	0	21	0	0	0	0	0
FN 173	0	0	0	0	0	0	0	0	0	0	0	0	22	0	0	16
FN 220	0	44	0	0	28	0	0	0	0	0	24	0	0	0	0	0
FN 221	41	0	35	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 222	31	0	25	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 223	0	27	0	23	0	0	0	0	0	0	0	0	0	0	0	39
FN 226	0	0	0	0	0	0	0	0	0	0	0	28	0	15	28	0
FN 227	0	0	0	42	0	26	0	0	0	0	0	27	41	0	0	42
FN 228	0	0	0	0	0	0	0	0	0	0	37	39	25	38	35	0
FN 230	0	33	0	31	28	0	0	0	0	0	0	0	0	0	0	0
FN 232	34	0	28	0	0	0	0	0	0	0	0	0	0	0	0	0
FN 236	0	0	0	0	27	0	0	0	0	0	36	0	25	0	0	0
FN 240	34	28	26	26	26	0	0	0	0	0	0	0	0	0	0	0
FN 242	0	0	0	0	0	0	0	0	0	0	0	25	39	21	12	0
FN 244	0	0	38	0	30	0	0	0	28	27	0	26	0	0	0	33
FN 245	36	0	0	0	0	0	0	0	0	0	0	0	0	26	28	16
FN 275	0	0	0	0	0	0	28	0	0	0	0	0	0	21	14	0
<b>Total</b>	<b>550</b>	<b>546</b>	<b>602</b>	<b>608</b>	<b>622</b>	<b>140</b>	<b>147</b>	<b>152</b>	<b>164</b>	<b>135</b>	<b>497</b>	<b>464</b>	<b>553</b>	<b>531</b>	<b>542</b>	<b>575</b>

**Foods and Nutrition  
Summary of All Courses by Grade/Success/Retention**

		Grades										success	retention	
		A	B	C	CR	D	F	I	NC	W	XX	Total		
		Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
2002	Spring	222	89	43	17	15	33	0	3	49	26	497	74.6%	90.1%
	Summer	55	28	23	2	7	6	1	0	11	7	140	77.1%	92.1%
	Fall	218	112	55	24	15	40	0	4	53	29	550	74.4%	90.4%
2003	Spring	213	91	47	17	16	38	0	8	19	15	464	79.3%	95.9%
	Summer	77	30	14	0	4	11	0	0	3	8	147	82.3%	98.0%
	Fall	254	118	55	11	15	31	0	6	34	22	546	80.2%	93.8%
2004	Spring	267	105	47	6	14	49	2	4	38	21	553	76.9%	93.1%
	Summer	76	24	14	2	4	9	0	2	6	15	152	76.3%	96.1%
	Fall	239	125	57	15	20	64	1	0	50	31	602	72.4%	91.7%
2005	Spring	231	112	54	4	14	48	1	2	50	15	531	75.5%	90.6%
	Summer	76	38	18	4	4	2	0	0	7	15	164	82.9%	95.7%
	Fall	257	123	74	7	17	45	0	2	55	28	608	75.8%	91.0%
2006	Spring	209	94	66	12	25	59	1	1	46	29	542	70.3%	91.5%
	Summer	64	20	13	6	8	7	0	0	6	11	135	76.3%	95.6%
	Fall	188	122	85	28	20	59	1	11	78	30	622	68.0%	87.5%
2007	Spring	205	95	77	34	22	52	0	17	44	29	575	71.5%	92.3%

Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention		
			A	B	C	CR	D	F	I	NC	W	XX			
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent	
FN 50	2002	Spring	90	65	38	1	13	23	0	0	28	15	71.06	89.74	
		Summer	36	27	23	0	7	6	1	0	8	6	75.44	92.98	
		Fall	110	80	36	2	15	25	0	0	31	17	72.15	90.19	
	2003	Spring	82	73	32	0	15	25	0	1	12	12	74.21	95.24	
		Summer	53	30	13	0	4	9	0	0	2	8	80.67	98.32	
		Fall	139	85	39	2	15	10	0	2	23	16	80.06	93.05	
	2004	Spring	120	71	41	0	14	31	0	0	25	11	74.12	92.01	
		Summer	67	22	12	1	4	7	0	2	4	15	76.12	97.01	
		Fall	125	83	47	2	15	46	1	0	41	25	66.75	89.35	
	2005	Spring	136	71	40	0	14	32	1	0	32	8	73.95	90.42	
		Summer	61	34	18	1	4	1	0	0	6	11	83.82	95.59	
		Fall	131	95	65	1	15	27	0	0	40	18	74.49	89.80	
	2006	Spring	122	53	53	3	22	38	1	0	36	23	65.81	89.74	
		Summer	49	19	11	2	8	5	0	0	5	9	75.00	95.37	
		Fall	114	86	61	3	16	44	1	2	56	21	65.35	86.14	
	2007	Spring	123	58	62	3	17	38	0	2	33	21	68.91	90.76	
	FN 64	2002	Fall	10	5	2	0	0	3	0	0	3	4	62.96	88.89
		2003	Fall	11	4	3	0	0	2	0	0	4	3	66.67	85.19
2004		Fall	25	1	0	0	1	2	0	0	4	1	76.47	88.24	
2005		Fall	8	8	1	0	1	5	0	0	0	1	70.83	100.00	
2006		Fall	10	1	1	0	0	0	0	0	5	2	63.16	73.68	
FN 110	2002	Fall	12	4	10	1	0	0	0	0	4	0	87.10	87.10	
	2003	Fall	14	3	6	0	0	3	0	0	2	1	79.31	93.10	
	2004	Fall	12	12	1	0	1	4	0	0	0	1	80.65	100.00	
	2005	Fall	19	5	2	1	0	1	0	0	1	1	90.00	96.67	
	2006	Fall	11	5	6	0	0	3	0	1	3	0	75.86	89.66	

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 120	2002	Spring	14	6	0	0	0	2	2	4	0	71.43	85.71
	2003	Spring	11	2	1	1	0	2	5	0	1	65.22	100.00
	2004	Spring	14	6	3	0	0	0	0	1	3	85.19	96.30
	2005	Spring	18	5	1	0	0	2	0	2	0	85.71	92.86
	2006	Spring	11	11	1	3	1	1	0	2	1	83.87	93.55
	2007	Spring	17	5	2	1	0	0	0	2	2	86.21	93.10
FN 140	2002	Spring	24	2	0	4	0	0	1	2	2	85.71	94.29
	2004	Summer	9	2	2	1	0	2	0	2	0	77.78	88.89
	2005	Fall	2	1	1	0	0	8	0	2	0	28.57	85.71
	2006	Fall	0	4	7	3	0	2	0	0	0	87.50	100.00
FN 142	2002	Spring	17	0	1	1	0	4	0	4	0	70.37	85.19
	2003	Spring	14	1	1	4	0	2	0	1	0	86.96	95.65
	2004	Spring	21	5	0	0	0	6	0	2	2	72.22	94.44
	2005	Spring	1	6	5	3	0	6	2	1	4	53.57	96.43
	2006	Spring	4	4	4	0	1	7	0	1	4	48.00	96.00
	2007	Spring	6	8	4	3	1	5	3	2	0	65.63	93.75

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention	
			A	B	C	CR	D	F	I	W	XX			
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent	
FN 171	2002	Spring	8	5	1	0	0	0	0	2	0	87.50	87.50	
	2003	Spring	11	3	4	0	0	2	0	1	0	85.71	95.24	
	2004	Spring	15	4	1	0	0	1	2	2	0	80.00	92.00	
	2005	Spring	13	5	2	0	0	0	0	0	0	100.00	100.00	
	2006	Spring	9	7	1	0	0	0	0	0	0	1	94.44	100.00
		Fall	10	4	0	0	0	0	1	0	0	0	93.33	100.00
	2007	Spring	8	2	0	0	0	0	1	0	0	0	90.91	100.00
FN 172	2002	Spring	11	6	2	0	0	1	0	0	1	90.48	100.00	
	2003	Fall	6	8	3	1	0	7	0	1	1	66.67	96.30	
	2005	Fall	15	2	2	0	1	0	0	4	2	73.08	84.62	
FN 173	2004	Spring	12	3	0	0	0	2	0	2	3	68.18	90.91	
	2007	Spring	3	2	1	3	1	4	0	2	0	56.25	87.50	

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 220	2002	Spring	11	2	0	2	0	2	0	2	5	62.50	91.67
	2003	Fall	32	2	1	3	0	2	4	0	0	86.36	100.00
	2006	Fall	15	2	0	5	0	2	0	4	0	78.57	85.71
FN 221	2002	Fall	29	1	0	4	0	4	1	1	1	82.93	97.56
	2004	Fall	27	4	0	2	0	0	0	1	1	94.29	97.14
FN 222	2002	Fall	10	2	2	10	0	2	1	0	4	77.42	100.00
	2004	Fall	8	8	1	5	1	2	0	0	0	88.00	100.00

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades								success	retention	
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 223	2003	Fall	12	8	1	4	0	0	0	2	0	92.59	92.59
	2005	Fall	14	3	0	3	0	1	1	1	0	86.96	95.65
	2007	Spring	3	7	4	12	2	1	7	2	1	66.67	94.87
FN 226	2003	Spring	14	5	5	0	1	2	0	1	0	85.71	96.43
	2005	Spring	7	0	1	0	0	3	0	3	1	53.33	80.00
	2006	Spring	14	4	2	0	1	3	0	4	0	71.43	85.71
FN 227	2002	Summer	19	1	0	2	0	0	0	3	1	84.62	88.46
	2003	Spring	23	1	0	0	0	1	0	2	0	88.89	92.59
	2004	Spring	29	2	0	2	0	3	3	2	0	80.49	95.12
	2005	Fall	34	2	0	2	0	0	1	1	2	90.48	97.62
	2007	Spring	30	5	0	5	0	1	0	1	0	95.24	97.62

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 228	2002	Spring	31	0	0	3	0	0	0	2	1	91.89	94.59
	2003	Spring	25	2	1	7	0	1	2	1	0	89.74	97.44
	2004	Spring	16	3	2	0	0	2	0	1	1	84.00	96.00
	2005	Spring	26	2	0	0	0	2	0	6	2	73.68	84.21
	2006	Spring	22	6	0	1	0	6	0	0	0	82.86	100.00
FN 230	2003	Fall	23	3	1	0	0	4	0	1	1	81.82	96.97
	2005	Fall	23	0	0	0	0	1	0	5	2	74.19	83.87
	2006	Fall	10	1	3	3	0	1	5	2	3	60.71	92.86
FN 232	2002	Fall	19	5	2	3	0	1	1	2	1	85.29	94.12
	2004	Fall	18	2	2	1	2	1	0	2	0	82.14	92.86

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades									success	retention
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 236	2002	Spring	16	3	1	6	2	1	0	5	2	72.22	86.11
	2004	Spring	16	3	0	2	0	1	1	1	1	84.00	96.00
	2006	Fall	1	8	2	5	1	0	3	4	3	59.26	85.19
FN 240	2002	Fall	15	8	0	2	0	2	1	5	1	73.53	85.29
	2003	Fall	17	5	1	1	0	3	0	1	0	85.71	96.43
	2004	Fall	10	6	2	2	0	2	0	2	2	76.92	92.31
	2005	Fall	11	7	3	0	0	2	0	1	2	80.77	96.15
	2006	Fall	7	6	2	5	3	1	0	1	1	76.92	96.15
FN 242	2003	Spring	17	3	1	1	0	3	0	0	0	88.00	100.00
	2004	Spring	24	8	0	2	0	3	0	2	0	87.18	94.87
	2005	Spring	9	9	2	0	0	0	0	1	0	95.24	95.24
	2006	Spring	6	2	2	1	0	1	0	0	0	91.67	100.00

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Courses by Grade/Success/Retention**

			Grades								success	retention	
			A	B	C	CR	D	F	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FN 244	2003	Spring	16	1	2	4	0	0	0	1	2	88.46	96.15
	2004	Fall	14	9	4	3	0	7	0	0	1	78.95	100.00
	2005	Summer	15	4	0	3	0	1	0	1	4	78.57	96.43
	2006	Summer	15	1	2	4	0	2	0	1	2	81.48	96.30
		Fall	10	5	3	4	0	5	0	3	0	73.33	90.00
	2007	Spring	10	6	4	4	1	2	2	1	3	72.73	96.97
FN 245	2002	Fall	13	7	3	2	0	3	0	7	1	69.44	80.56
	2005	Spring	11	8	1	1	0	2	0	3	0	80.77	88.46
	2006	Spring	14	4	3	4	0	0	1	2	0	89.29	92.86
	2007	Spring	5	2	0	3	0	0	3	1	2	62.50	93.75
FN 275	2003	Summer	24	0	1	0	0	2	0	1	0	89.29	96.43
	2005	Spring	10	6	2	0	0	1	0	2	0	85.71	90.48
	2006	Spring	7	3	0	0	0	3	0	1	0	71.43	92.86

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Foods and Nutrition  
Gender by Year/Term  
Duplicated Headcount**

		F		M		X		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	342	68.8%	155	31.2%	0	.0%	497	100.0%
	Summer	106	75.7%	34	24.3%	0	.0%	140	100.0%
	Fall	400	72.7%	150	27.3%	0	.0%	550	100.0%
2003	Spring	315	67.9%	149	32.1%	0	.0%	464	100.0%
	Summer	106	72.1%	41	27.9%	0	.0%	147	100.0%
	Fall	396	72.5%	150	27.5%	0	.0%	546	100.0%
2004	Spring	374	67.6%	176	31.8%	3	.5%	553	100.0%
	Summer	113	74.3%	39	25.7%	0	.0%	152	100.0%
	Fall	406	67.4%	196	32.6%	0	.0%	602	100.0%
2005	Spring	360	67.8%	171	32.2%	0	.0%	531	100.0%
	Summer	120	73.2%	44	26.8%	0	.0%	164	100.0%
	Fall	417	68.6%	190	31.3%	1	.2%	608	100.0%
2006	Spring	354	65.3%	188	34.7%	0	.0%	542	100.0%
	Summer	98	72.6%	37	27.4%	0	.0%	135	100.0%
	Fall	390	62.7%	230	37.0%	2	.3%	622	100.0%
2007	Spring	374	65.0%	198	34.4%	3	.5%	575	100.0%

**Foods and Nutrition by Zip Code  
Duplicated Headcount**

		Saddleback		Irvine		Out of District		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	449	90.3%	15	3.0%	33	6.6%	497	100.0%
	Summer	126	90.0%	5	3.6%	9	6.4%	140	100.0%
	Fall	474	86.2%	21	3.8%	55	10.0%	550	100.0%
2003	Spring	393	84.7%	24	5.2%	47	10.1%	464	100.0%
	Summer	123	83.7%	10	6.8%	14	9.5%	147	100.0%
	Fall	464	85.0%	34	6.2%	48	8.8%	546	100.0%
2004	Spring	485	87.7%	25	4.5%	43	7.8%	553	100.0%
	Summer	119	78.3%	12	7.9%	21	13.8%	152	100.0%
	Fall	519	86.2%	33	5.5%	50	8.3%	602	100.0%
2005	Spring	473	89.1%	29	5.5%	29	5.5%	531	100.0%
	Summer	132	80.5%	8	4.9%	24	14.6%	164	100.0%
	Fall	507	83.4%	37	6.1%	64	10.5%	608	100.0%
2006	Spring	475	87.6%	22	4.1%	45	8.3%	542	100.0%
	Summer	105	77.8%	9	6.7%	21	15.6%	135	100.0%
	Fall	531	85.4%	30	4.8%	61	9.8%	622	100.0%
2007	Spring	493	85.7%	30	5.2%	52	9.0%	575	100.0%

**Foods and Nutrition  
Age Group Distribution by Year/Term  
Duplicated Headcount**

		Age Groups															
		Below 17		18-21		22-25		26-35		36-50		51-65		Over 65		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	6	1.2%	203	40.8%	61	12.3%	73	14.7%	91	18.3%	58	11.7%	5	1.0%	497	100.0%
	Summer	1	.7%	46	32.9%	22	15.7%	29	20.7%	34	24.3%	7	5.0%	1	.7%	140	100.0%
	Fall	7	1.3%	203	36.9%	79	14.4%	99	18.0%	104	18.9%	52	9.5%	6	1.1%	550	100.0%
2003	Spring	6	1.3%	188	40.5%	61	13.1%	72	15.5%	90	19.4%	43	9.3%	4	.9%	464	100.0%
	Summer	7	4.8%	59	40.1%	18	12.2%	28	19.0%	28	19.0%	7	4.8%	0	.0%	147	100.0%
	Fall	3	.5%	207	37.9%	76	13.9%	105	19.2%	94	17.2%	57	10.4%	4	.7%	546	100.0%
2004	Spring	13	2.4%	231	41.8%	81	14.6%	91	16.5%	80	14.5%	53	9.6%	4	.7%	553	100.0%
	Summer	3	2.0%	44	28.9%	32	21.1%	38	25.0%	27	17.8%	7	4.6%	1	.7%	152	100.0%
	Fall	24	4.0%	246	40.9%	85	14.1%	108	17.9%	97	16.1%	40	6.6%	2	.3%	602	100.0%
2005	Spring	17	3.2%	234	44.1%	85	16.0%	83	15.6%	69	13.0%	40	7.5%	3	.6%	531	100.0%
	Summer	4	2.4%	45	27.4%	31	18.9%	36	22.0%	33	20.1%	14	8.5%	1	.6%	164	100.0%
	Fall	15	2.5%	269	44.2%	113	18.6%	76	12.5%	96	15.8%	33	5.4%	6	1.0%	608	100.0%
2006	Spring	12	2.2%	263	48.5%	83	15.3%	84	15.5%	67	12.4%	28	5.2%	5	.9%	542	100.0%
	Summer	2	1.5%	45	33.3%	36	26.7%	29	21.5%	17	12.6%	6	4.4%	0	.0%	135	100.0%
	Fall	17	2.7%	300	48.2%	95	15.3%	79	12.7%	85	13.7%	39	6.3%	7	1.1%	622	100.0%
2007	Spring	4	.7%	288	50.1%	77	13.4%	87	15.1%	76	13.2%	36	6.3%	7	1.2%	575	100.0%

**Foods and Nutrition  
Ethnicity by Year/Term  
Duplicated Headcount**

		Ethnic Groups																	
		Asian		African American		Hispanic		American Indian/Alaskan Native		Other		Pacific Islander		White		Unknown		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	49	9.9%	3	.6%	60	12.1%	2	.4%	4	.8%	1	.2%	340	68.4%	38	7.6%	497	100.0%
	Summer	16	11.4%	2	1.4%	21	15.0%	1	.7%	2	1.4%	0	.0%	90	64.3%	8	5.7%	140	100.0%
	Fall	72	13.1%	13	2.4%	56	10.2%	3	.5%	7	1.3%	3	.5%	363	66.0%	33	6.0%	550	100.0%
2003	Spring	51	11.0%	7	1.5%	62	13.4%	3	.6%	8	1.7%	1	.2%	297	64.0%	35	7.5%	464	100.0%
	Summer	21	14.3%	3	2.0%	21	14.3%	0	.0%	2	1.4%	1	.7%	85	57.8%	14	9.5%	147	100.0%
	Fall	66	12.1%	4	.7%	81	14.8%	2	.4%	9	1.6%	3	.5%	336	61.5%	45	8.2%	546	100.0%
2004	Spring	69	12.5%	7	1.3%	72	13.0%	1	.2%	3	.5%	2	.4%	356	64.4%	43	7.8%	553	100.0%
	Summer	16	10.5%	1	.7%	20	13.2%	0	.0%	4	2.6%	1	.7%	101	66.4%	9	5.9%	152	100.0%
	Fall	80	13.3%	13	2.2%	84	14.0%	4	.7%	9	1.5%	1	.2%	373	62.0%	38	6.3%	602	100.0%
2005	Spring	64	12.1%	18	3.4%	72	13.6%	2	.4%	6	1.1%	6	1.1%	332	62.5%	31	5.8%	531	100.0%
	Summer	32	19.5%	3	1.8%	20	12.2%	3	1.8%	2	1.2%	2	1.2%	91	55.5%	11	6.7%	164	100.0%
	Fall	69	11.3%	11	1.8%	76	12.5%	7	1.2%	10	1.6%	6	1.0%	390	64.1%	39	6.4%	608	100.0%
2006	Spring	53	9.8%	9	1.7%	106	19.6%	2	.4%	12	2.2%	7	1.3%	323	59.6%	30	5.5%	542	100.0%
	Summer	18	13.3%	2	1.5%	21	15.6%	2	1.5%	1	.7%	1	.7%	77	57.0%	13	9.6%	135	100.0%
	Fall	69	11.1%	9	1.4%	102	16.4%	3	.5%	9	1.4%	3	.5%	394	63.3%	33	5.3%	622	100.0%
2007	Spring	78	13.6%	11	1.9%	80	13.9%	5	.9%	11	1.9%	6	1.0%	331	57.6%	53	9.2%	575	100.0%

**Foods and Nutrition  
Educational Goals by Year/Term  
Duplicated Headcount**

	2002				2003				2004				2005				2006				2007	
	Spring		Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring	
	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %
AA/AS and transf	104	20.9%	129	23.5%	112	24.1%	135	24.7%	140	25.3%	177	29.4%	147	27.7%	180	29.6%	122	22.5%	153	24.6%	150	26.1%
Transfer w/o AA/	32	6.4%	30	5.5%	29	6.3%	36	6.6%	29	5.2%	54	9.0%	32	6.0%	35	5.8%	34	6.3%	46	7.4%	40	7.0%
AA/AS w/o transf	0	.0%	6	1.1%	5	1.1%	5	.9%	7	1.3%	3	.5%	2	.4%	8	1.3%	8	1.5%	12	1.9%	11	1.9%
2-yr Voc. w/o tran	22	4.4%	18	3.3%	23	5.0%	34	6.2%	17	3.1%	35	5.8%	28	5.3%	34	5.6%	24	4.4%	26	4.2%	17	3.0%
Voc. certif. w/o tra	60	12.1%	52	9.5%	43	9.3%	50	9.2%	75	13.6%	84	14.0%	76	14.3%	74	12.2%	39	7.2%	45	7.2%	42	7.3%
Discover interests	30	6.0%	36	6.5%	29	6.3%	36	6.6%	30	5.4%	22	3.7%	24	4.5%	30	4.9%	29	5.4%	30	4.8%	31	5.4%
Acquire job skills	65	13.1%	92	16.7%	62	13.4%	91	16.7%	78	14.1%	83	13.8%	87	16.4%	77	12.7%	77	14.2%	64	10.3%	48	8.3%
Update job skills	14	2.8%	16	2.9%	11	2.4%	12	2.2%	16	2.9%	6	1.0%	19	3.6%	16	2.6%	17	3.1%	15	2.4%	18	3.1%
Maintain cert. or li	8	1.6%	6	1.1%	6	1.3%	10	1.8%	6	1.1%	4	.7%	7	1.3%	9	1.5%	2	.4%	10	1.6%	6	1.0%
Ed. development	103	20.7%	93	16.9%	85	18.3%	87	15.9%	81	14.6%	70	11.6%	49	9.2%	64	10.5%	56	10.3%	70	11.3%	64	11.1%
Basic Skills	3	.6%	6	1.1%	5	1.1%	6	1.1%	10	1.8%	7	1.2%	9	1.7%	10	1.6%	20	3.7%	21	3.4%	30	5.2%
HS or GED	2	.4%	4	.7%	5	1.1%	2	.4%	6	1.1%	5	.8%	4	.8%	4	.7%	25	4.6%	15	2.4%	13	2.3%
Undecided	54	10.9%	62	11.3%	49	10.6%	42	7.7%	58	10.5%	52	8.6%	47	8.9%	66	10.9%	89	16.4%	115	18.5%	105	18.3%
Unknown	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	1	.2%	0	.0%	0	.0%	0	.0%
Total	497	100.0%	550	100.0%	464	100.0%	546	100.0%	553	100.0%	602	100.0%	531	100.0%	608	100.0%	542	100.0%	622	100.0%	575	100.0%

# **Food & Nutrition, Family & Consumer Sciences Program Review Data Set**

**April 2008**

The following pages include:

8. **Course Section Count**
9. **C1 & End of Term Headcount**
10. **Overview of Courses, Grades, Success/Retention**
11. **Course Grades, Success/Retention**
12. **Food & Nutrition Students' Duplicated Headcount**
  - a. **Gender**
  - b. **Zip Code**
  - c. **Ethnicity**
  - d. **Educational Goal**
13. **Family & Consumer Sciences Students' Duplicated Headcount**
  - a. **Gender**
  - b. **Zip Code**
  - c. **Ethnicity**
  - d. **Educational Goal**
14. **Awards –Certificates**

**Data Source: SOCCCD Management Information System (MIS) Data Warehouse March 2008  
Prepared by Shouka Torabi, Research and Planning Analyst, Saddleback College**

**Family and Consumer Sciences  
Course and Section Count by Term and Year**

	Fall					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count	Section Count
FCS 115	1	1	1	1	1	0	0	0	0	0	0
FCS 140	2	2	2	2	0	1	1	1	1	2	2
FCS 142	1	1	1	1	2	2	1	2	2	1	1
FCS 142A	1	1	1	1	0	1	1	1	1	1	0
FCS 142B	1	1	1	1	0	1	1	0	1	1	0
FCS 142C	1	1	1	1	0	1	1	1	1	1	0
Total	7	7	7	7	3	6	5	5	6	6	3

**Family and Consumer Sciences  
C1 Headcount by Course/Term/Year**

	Fall					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount	C1 Headcount
FCS 115	26	17	18	15	13	.	.	.	.	.	.
FCS 140	4	8	5	12	.	6	6	4	10	7	6
FCS 142	32	34	21	24	32	43	29	46	31	20	28
FCS 142A	0	0	0	0	.	0	0	0	0	0	.
FCS 142B	0	0	0	0	.	0	0	.	0	0	.
FCS 142C	0	0	0	0	.	0	0	0	0	0	.
<b>Total</b>	<b>62</b>	<b>59</b>	<b>44</b>	<b>51</b>	<b>45</b>	<b>49</b>	<b>35</b>	<b>50</b>	<b>41</b>	<b>27</b>	<b>34</b>

**Family and Consumer Sciences  
End of Term Enrollment by Course/Term/Year**

	Fall					Spring					
	2002	2003	2004	2005	2006	2002	2003	2004	2005	2006	2007
	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment	End of Term Enrollment
FCS 115	26	19	18	15	13	0	0	0	0	0	0
FCS 140	4	8	5	12	0	6	6	4	10	7	6
FCS 142	32	34	22	24	34	43	29	46	31	20	28
FCS 142A	3	6	2	2	0	2	1	2	3	1	0
FCS 142B	3	4	5	2	0	4	1	0	2	2	0
FCS 142C	1	2	3	4	0	3	6	3	1	6	0
Total	69	73	55	59	47	58	43	55	47	36	34

**Family and Consumer Sciences  
Summary of All Courses by Grade/Success/Retention**

		Grades										success	retention	
		A	B	C	CR	D	F	I	NC	W	XX	Total		
		Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
2002	Spring	29	10	3	0	3	4	0	3	4	2	58	72.4%	93.1%
	Fall	24	14	6	0	1	12	0	3	5	4	69	63.8%	92.8%
2003	Spring	23	7	2	1	1	0	0	0	7	2	43	76.7%	83.7%
	Fall	23	20	10	0	1	8	1	1	4	5	73	72.6%	94.5%
2004	Spring	19	10	6	3	0	5	3	0	6	3	55	69.1%	89.1%
	Fall	21	13	3	0	0	9	0	0	7	2	55	67.3%	87.3%
2005	Spring	22	10	4	0	1	5	0	0	4	1	47	76.6%	91.5%
	Fall	23	13	5	0	3	6	2	0	5	2	59	69.5%	91.5%
2006	Spring	17	7	2	1	0	1	1	0	5	2	36	75.0%	86.1%
	Fall	15	12	6	1	1	1	0	0	6	5	47	72.3%	87.2%
2007	Spring	17	6	1	0	1	2	0	0	4	3	34	70.6%	88.2%

Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Family and Consumer Sciences  
Courses by Grade/Success/Retention**

			Grades									success	retention	
			A	B	C	CR	D	F	I	NC	W	XX		
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent
FCS 115	2002	Fall	10	6	2	0	0	5	0	0	0	3	69.23	100.00
	2003	Fall	2	7	1	0	1	5	1	0	0	2	52.63	100.00
	2004	Fall	5	6	1	0	0	3	0	0	2	1	66.67	88.89
	2005	Fall	4	3	1	0	1	4	0	0	1	1	53.33	93.33
	2006	Fall	1	4	2	0	0	1	0	0	2	3	53.85	84.62
FCS 140	2002	Spring	4	1	1	0	0	0	0	0	0	0	100.00	100.00
		Fall	1	1	0	0	1	1	0	0	0	0	50.00	100.00
	2003	Spring	2	0	1	0	1	0	0	0	1	1	50.00	83.33
		Fall	3	3	1	0	0	0	0	0	1	0	87.50	87.50
	2004	Spring	0	3	0	0	0	0	0	0	0	1	75.00	100.00
		Fall	0	3	1	0	0	1	0	0	0	0	80.00	100.00
	2005	Spring	3	3	2	0	0	1	0	0	1	0	80.00	90.00
		Fall	5	4	0	0	1	1	0	0	0	1	75.00	100.00
	2006	Spring	3	3	0	0	0	1	0	0	0	0	85.71	100.00
	2007	Spring	1	2	1	0	0	0	0	0	1	1	66.67	83.33
FCS 142	2002	Spring	20	6	2	0	2	4	0	3	4	2	65.12	90.70
		Fall	11	5	4	0	0	4	0	3	4	1	62.50	87.50
	2003	Spring	16	6	1	0	0	0	0	0	5	1	79.31	82.76
		Fall	16	8	6	0	0	1	0	1	2	0	88.24	94.12
	2004	Spring	17	6	6	2	0	5	3	0	6	1	67.39	86.96
		Fall	11	4	1	0	0	4	0	0	2	0	72.73	90.91
	2005	Spring	16	6	2	0	1	2	0	0	3	1	77.42	90.32
		Fall	10	4	2	0	1	1	2	0	4	0	66.67	83.33
	2006	Spring	11	4	2	0	0	0	0	0	2	1	85.00	90.00
		Fall	14	8	4	1	1	0	0	0	4	2	79.41	88.24
2007	Spring	16	4	0	0	1	2	0	0	3	2	71.43	89.29	

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Family and Consumer Sciences  
Courses by Grade/Success/Retention**

			Grades								success	retention		
			A	B	C	CR	D	F	I	W	XX			
			Count	Count	Count	Count	Count	Count	Count	Count	Count	Percent	Percent	
FCS 142A	2002	Spring	1	0	0	0	1	0	0	0	0	50.00	100.00	
		Fall	1	2	0	0	0	0	0	0	0	100.00	100.00	
	2003	Spring	1	0	0	0	0	0	0	0	0	100.00	100.00	
		Fall	0	1	1	0	0	0	0	1	3	33.33	83.33	
	2004	Spring	0	0	0	1	0	0	0	0	1	50.00	100.00	
		Fall	1	0	0	0	0	1	0	0	0	50.00	100.00	
	2005	Spring	2	1	0	0	0	0	0	0	0	100.00	100.00	
		Fall	1	1	0	0	0	0	0	0	0	100.00	100.00	
	2006	Spring	1	0	0	0	0	0	0	0	0	100.00	100.00	
	FCS 142B	2002	Spring	3	1	0	0	0	0	0	0	0	100.00	100.00
			Fall	1	0	0	0	0	2	0	0	0	33.33	100.00
		2003	Spring	1	0	0	0	0	0	0	0	0	100.00	100.00
Fall			1	1	1	0	0	1	0	0	0	75.00	100.00	
2004		Fall	2	0	0	0	0	0	0	3	0	40.00	40.00	
2005		Spring	1	0	0	0	0	1	0	0	0	50.00	100.00	
		Fall	1	0	1	0	0	0	0	0	0	100.00	100.00	
2006		Spring	1	0	0	1	0	0	0	0	0	100.00	100.00	
FCS 142C	2002	Spring	1	2	0	0	0	0	0	0	0	100.00	100.00	
		Fall	0	0	0	0	0	0	0	1	0	.00	.00	
	2003	Spring	3	1	0	1	0	0	0	1	0	83.33	83.33	
		Fall	1	0	0	0	0	1	0	0	0	50.00	100.00	
	2004	Spring	2	1	0	0	0	0	0	0	0	100.00	100.00	
		Fall	2	0	0	0	0	0	0	0	1	66.67	100.00	
	2005	Spring	0	0	0	0	0	1	0	0	0	.00	100.00	
		Fall	2	1	1	0	0	0	0	0	0	100.00	100.00	
	2006	Spring	1	0	0	0	0	0	1	3	1	16.67	50.00	

CAPTION= Grade XX = None of the above/unknown.

Success Rate: Percent of students successful in courses out of total enrolled in courses (RP Group, 1996).

The success rate is calculated by dividing the numerator (number of students duplicated with A, B, C, CR) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX)

Retention Rate: Percent of students retained in courses out of total students enrolled in courses (RP Group, 1996).

The retention rate is calculated by dividing the numerator (number of students duplicated with A, B, C, D, F, CR, NC, I, XX) by the denominator (number of students with A, B, C, D, F, CR, NC, W, I, XX).

**Family and Consumer Sciences  
Gender by Year/Term  
Duplicated Headcount**

		F		M		X		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	38	65.5%	20	34.5%	0	.0%	58	100.0%
	Fall	40	58.0%	28	40.6%	1	1.4%	69	100.0%
2003	Spring	32	74.4%	11	25.6%	0	.0%	43	100.0%
	Fall	51	69.9%	22	30.1%	0	.0%	73	100.0%
2004	Spring	45	81.8%	10	18.2%	0	.0%	55	100.0%
	Fall	32	58.2%	23	41.8%	0	.0%	55	100.0%
2005	Spring	41	87.2%	6	12.8%	0	.0%	47	100.0%
	Fall	39	66.1%	20	33.9%	0	.0%	59	100.0%
2006	Spring	21	58.3%	15	41.7%	0	.0%	36	100.0%
	Fall	24	51.1%	23	48.9%	0	.0%	47	100.0%
2007	Spring	21	61.8%	13	38.2%	0	.0%	34	100.0%

**Family and Consumer Sciences by Zip Code  
Duplicated Headcount**

		Saddleback		Irvine		Out of District		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	53	91.4%	2	3.4%	3	5.2%	58	100.0%
	Fall	57	82.6%	2	2.9%	10	14.5%	69	100.0%
2003	Spring	35	81.4%	1	2.3%	7	16.3%	43	100.0%
	Fall	65	89.0%	4	5.5%	4	5.5%	73	100.0%
2004	Spring	53	96.4%	0	.0%	2	3.6%	55	100.0%
	Fall	42	76.4%	4	7.3%	9	16.4%	55	100.0%
2005	Spring	41	87.2%	2	4.3%	4	8.5%	47	100.0%
	Fall	49	83.1%	4	6.8%	6	10.2%	59	100.0%
2006	Spring	35	97.2%	0	.0%	1	2.8%	36	100.0%
	Fall	42	89.4%	0	.0%	5	10.6%	47	100.0%
2007	Spring	30	88.2%	0	.0%	4	11.8%	34	100.0%

**Family and Consumer Sciences  
Age Group Distribution by Year/Term  
Duplicated Headcount**

		Age Groups													
		Below 17		18-21		22-25		26-35		36-50		51-65		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	1	1.7%	30	51.7%	6	10.3%	7	12.1%	11	19.0%	3	5.2%	58	100.0%
	Fall	0	.0%	51	73.9%	9	13.0%	6	8.7%	2	2.9%	1	1.4%	69	100.0%
2003	Spring	0	.0%	22	51.2%	8	18.6%	6	14.0%	5	11.6%	2	4.7%	43	100.0%
	Fall	1	1.4%	40	54.8%	9	12.3%	13	17.8%	7	9.6%	3	4.1%	73	100.0%
2004	Spring	2	3.6%	25	45.5%	12	21.8%	8	14.5%	6	10.9%	2	3.6%	55	100.0%
	Fall	2	3.6%	26	47.3%	13	23.6%	5	9.1%	9	16.4%	0	.0%	55	100.0%
2005	Spring	0	.0%	25	53.2%	6	12.8%	10	21.3%	5	10.6%	1	2.1%	47	100.0%
	Fall	1	1.7%	36	61.0%	12	20.3%	4	6.8%	4	6.8%	2	3.4%	59	100.0%
2006	Spring	1	2.8%	16	44.4%	8	22.2%	5	13.9%	4	11.1%	2	5.6%	36	100.0%
	Fall	1	2.1%	32	68.1%	7	14.9%	4	8.5%	3	6.4%	0	.0%	47	100.0%
2007	Spring	1	2.9%	22	64.7%	6	17.6%	2	5.9%	3	8.8%	0	.0%	34	100.0%

**Family and Consumer Sciences  
Age Group Distribution by Year/Term  
Duplicated Headcount**

		Age Groups													
		Below 17		18-21		22-25		26-35		36-50		51-65		Total	
		Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %	Count	Row N %
2002	Spring	1	1.7%	30	51.7%	6	10.3%	7	12.1%	11	19.0%	3	5.2%	58	100.0%
	Fall	0	.0%	51	73.9%	9	13.0%	6	8.7%	2	2.9%	1	1.4%	69	100.0%
2003	Spring	0	.0%	22	51.2%	8	18.6%	6	14.0%	5	11.6%	2	4.7%	43	100.0%
	Fall	1	1.4%	40	54.8%	9	12.3%	13	17.8%	7	9.6%	3	4.1%	73	100.0%
2004	Spring	2	3.6%	25	45.5%	12	21.8%	8	14.5%	6	10.9%	2	3.6%	55	100.0%
	Fall	2	3.6%	26	47.3%	13	23.6%	5	9.1%	9	16.4%	0	.0%	55	100.0%
2005	Spring	0	.0%	25	53.2%	6	12.8%	10	21.3%	5	10.6%	1	2.1%	47	100.0%
	Fall	1	1.7%	36	61.0%	12	20.3%	4	6.8%	4	6.8%	2	3.4%	59	100.0%
2006	Spring	1	2.8%	16	44.4%	8	22.2%	5	13.9%	4	11.1%	2	5.6%	36	100.0%
	Fall	1	2.1%	32	68.1%	7	14.9%	4	8.5%	3	6.4%	0	.0%	47	100.0%
2007	Spring	1	2.9%	22	64.7%	6	17.6%	2	5.9%	3	8.8%	0	.0%	34	100.0%

**Family and Consumer Sciences  
Educational Goals by Year/Term  
Duplicated Headcount**

	2002				2003				2004				2005				2006				2007	
	Spring		Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring	
	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %	Count	Column N %
AA/AS and transfer	16	27.6%	20	29.0%	13	30.2%	25	34.2%	19	34.5%	19	34.5%	17	36.2%	10	16.9%	14	38.9%	15	31.9%	11	32.4%
Transfer w/o AA/AS	4	6.9%	4	5.8%	6	14.0%	4	5.5%	7	12.7%	5	9.1%	2	4.3%	5	8.5%	1	2.8%	7	14.9%	4	11.8%
AA/AS w/o transfer	1	1.7%	2	2.9%	1	2.3%	0	.0%	0	.0%	0	.0%	1	2.1%	0	.0%	1	2.8%	1	2.1%	0	.0%
2-yr Voc. w/o transfe	3	5.2%	5	7.2%	1	2.3%	3	4.1%	4	7.3%	4	7.3%	2	4.3%	4	6.8%	2	5.6%	1	2.1%	3	8.8%
Voc. certif. w/o transf	4	6.9%	9	13.0%	9	20.9%	5	6.8%	6	10.9%	5	9.1%	5	10.6%	10	16.9%	2	5.6%	4	8.5%	2	5.9%
Discover interests	3	5.2%	2	2.9%	3	7.0%	8	11.0%	3	5.5%	4	7.3%	4	8.5%	4	6.8%	5	13.9%	5	10.6%	4	11.8%
Acquire job skills	5	8.6%	4	5.8%	4	9.3%	6	8.2%	7	12.7%	4	7.3%	7	14.9%	7	11.9%	2	5.6%	5	10.6%	0	.0%
Update job skills	2	3.4%	2	2.9%	0	.0%	1	1.4%	0	.0%	2	3.6%	1	2.1%	2	3.4%	1	2.8%	0	.0%	1	2.9%
Maintain cert. or lisc.	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	1	1.7%	0	.0%	0	.0%	1	2.9%
Ed. development	5	8.6%	8	11.6%	4	9.3%	8	11.0%	3	5.5%	5	9.1%	0	.0%	4	6.8%	4	11.1%	5	10.6%	1	2.9%
Basic Skills	1	1.7%	0	.0%	1	2.3%	2	2.7%	0	.0%	1	1.8%	0	.0%	0	.0%	1	2.8%	1	2.1%	0	.0%
HS or GED	0	.0%	1	1.4%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	0	.0%	2	4.3%	1	2.9%
Undecided	14	24.1%	12	17.4%	1	2.3%	11	15.1%	6	10.9%	6	10.9%	8	17.0%	12	20.3%	3	8.3%	1	2.1%	6	17.6%
<b>Total</b>	<b>58</b>	<b>100.0%</b>	<b>69</b>	<b>100.0%</b>	<b>43</b>	<b>100.0%</b>	<b>73</b>	<b>100.0%</b>	<b>55</b>	<b>100.0%</b>	<b>55</b>	<b>100.0%</b>	<b>47</b>	<b>100.0%</b>	<b>59</b>	<b>100.0%</b>	<b>36</b>	<b>100.0%</b>	<b>47</b>	<b>100.0%</b>	<b>34</b>	<b>100.0%</b>

Award Year 2006-2007  
Saddleback College  
Major Summary Report  
Associate in Arts

A.A. in Food & Nutrition:

Certificate Graduate Report By Major  
Award Year 2004-2005  
Saddleback College

Certificate in : 2

Data Source: SOCCCD IT Award Management System, April 2008

Award Year 2006-2007  
Saddleback College  
Major Summary Report  
Associate in Arts

A.A. in : 2

Certificate Graduate Report by Major  
Award Year 2004-2005  
Saddleback College  
Certificate in y: 2