



Hospitality & Culinary Arts Programs

Consumer Sciences & Design Technologies Dept.

Advisory Board Agenda

March 23, 2022 3:00 – 4:30pm

Zoom: [930 9887 4390](https://mtsanantoniocollege.zoom.us/j/93098874390), Passcode: **Advisory**

Dr. Fawaz Al-Malood Associate Dean, Business Division Mt. San Antonio College	Dawn Finley Career Specialist, Business Division Mt. San Antonio College	Stacie Nakamatsu Counseling Liaison HRM/CUL Mt. San Antonio College
Paul Aoun Director of Operations Chili's	Jennifer Galbraith Dean, Business Division Mt. San Antonio College	Wendy Pittman Human Resources Panda Restaurant Group, Inc.
Danny Babin Adjunct Professor Mt. San Antonio College	Michael Godfrey Associate Dean Collins College, Cal Poly Pomona	Michael Reyes Adjunct Professor Collins College, CPP & Mt. SAC
Annika Corbin Owner I Like Pie - Bake Shop	Calin Harris Culinary Instructor West Covina High School	Maria Davis Professor & Department Chair CSDT Mt. San Antonio College
Eddie Correa Area General Manager – Sodexo Fullerton College, Mt. SAC	Brianna Koster Adjunct Professor Cal State Long Beach, Mt. SAC	Shelley Doonan Professor & Coordinator Mt. San Antonio College
Ben Dewald Professor, Hospitality Management Collins College, Cal Poly Pomona	Jennifer Morgan Adjunct Professor Collins College, CPP & Mt. SAC	Susan Chavez Professor & Co-coordinator Mt. San Antonio College

Item	Discussion
Introduction – Dr. Fawaz Al-Malood	Purpose of Advisory: <ul style="list-style-type: none"> Identify specific skills, knowledge and student attitudes that should be included in the program Assist the College and department in evaluating the effectiveness of the program and the preparedness of the graduates Assist the program in providing work experience, internships, and employment opportunities Provide up-to-date information related to emerging business and industry trends Assist in the modification and revitalization of existing programs as the needs of industry change Recommend changes in facilities, equipment, materials, and staffing Assist in marketing the program and recruiting students
Approval of Minutes	Electronic approval April 8, 2021

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Item	Discussion
Program Update – Shelley Doonan	<p>Classes</p> <ul style="list-style-type: none"> • The lab portion of lecture/lab culinary classes returned to campus Spring 2021, with the lecture portion conducted online. • Lecture classes returned Fall 2021. • Spring 2022 – almost 60% of classes are in-person <p>Café 91</p> <ul style="list-style-type: none"> • Successfully reopened Fall 2021. • Reduced menu prices, increased sales • Hours: Tuesday – Thursday 11:30am 1:30pm • October 16th – Hosted the Board Study Session Luncheon <p>Faculty</p> <ul style="list-style-type: none"> • 4 Adjunct Hires (2 culinary, 2 hospitality) • Open position for a full-time tenure track culinary faculty • Open position for an adjunct faculty to teach specialty cakes <p>ServSafe® Manager Certification</p> <ul style="list-style-type: none"> • Offering workshops and exams through this academic year for those students who were not able to complete their certification during the pandemic
Work Experience – Dawn Finley	<ul style="list-style-type: none"> • Dawn Finley - Career Services Specialist for the Business Division • Work Experience Updates <ul style="list-style-type: none"> ○ The 2021 – 2022 work experience enrollments have shown a gradual increase towards pre-pandemic numbers with HRM 91 = 8; CUL 91 = 23. • Contact Dawn Finley at dfinley@mtsac.edu to discuss work experience opportunities for students and to post job openings to students currently enrolled in hospitality and culinary arts classes.

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Item	Discussion	Outcome/Action Needed
Curriculum Review – Shelley Doonan	Please see the attached for Culinary and Hospitality curriculum changes.	<ul style="list-style-type: none"> • All curriculum was approved as listed in the attachment. No changes. • Brianna – states that the curriculum looks well done and a lot of work put into it. • Ideas for renaming Cooking for Special Diets: <ul style="list-style-type: none"> ○ Wendy & Michael R. – Modern Cuisine for healthy cooking ○ Annika – Specialty Cuisines ○ Michael G. – Modern Gastronome ○ Dawn & Ben – Contemporary cuisine ○ Brianna – Modern Specialty Cuisine ○ Jennifer – Healthy Contemporary Cuisine ○ Paul – Healthy cooking & tasty • The purchasing course is being retired, it is no longer offered at Cal Poly and is incorporated in classes like Cost Control. • Advisory board agreed that purchasing needs to be part of the cost control course. • Wendy – food cost needs to be covered. Very important to the success of the program. Also, negotiation with vendors. • Jennifer M – recommended adding a hospitality marketing course. • Calin – recommended classes on food science, personalized nutrition, and dietary supplements.
Upcoming Events – Shelley Doonan	<ul style="list-style-type: none"> • Kepler <ul style="list-style-type: none"> ○ Café 91 will cater the annual Kepler scholarship event ○ Event to be held on April 30th ○ Café 91 and student volunteers to run FOH and BOH • National Restaurant Show – 2 Faculty and 2 Lab Technicians to attend event. • Increase involvement in outreach events – participating in on campus events and high school. 	

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<p>Perkins – Shelley Doonan</p>	<ul style="list-style-type: none"> • Student tutors (5 tutors for 16 classes) = \$48,640 • Student Ambassadors – (3 @ 10 hrs. per week) = \$18,160 • Marketing – recruitment video, social media, tabletop banner, high school banners, shirts for ambassadors = \$10,000 • Professional Development <ul style="list-style-type: none"> ○ National Restaurant Show (2 faculty) = \$4,000 ○ Roots (1 faculty) = \$2,000 ○ CIA (2 faculty) = \$5,000 ○ Council of Hotel and Restaurant Trainers (1 faculty) \$2,500 	<ul style="list-style-type: none"> • Perkins grant budget approved <p>Marketing Ideas for Perkins</p> <ul style="list-style-type: none"> • Wendy – Prostart, TicToc, Instagram. Students can help with that. • Calin – outreach to the high schools, offer cookies, that gets them interested. • Jennifer – get someone on social media. Have someone to build the content. • Dawn – utilize a Mt. SAC marketing student to assist with social media. • Michael R. – to be successful on social media there needs to be 3 – 10 posts a week, constant communication. Faculty took it over from students at Cal Poly to make sure that it is professional. Be careful with students doing it. Will volunteer his resources. • Annika – food and social media. Food is very compelling. Social media has to be consistent. One weekly post is not enough, needs to be frequent. Decide on a vibe or idea and stick with it. Decide on direction, a few things you want to accomplish with every post. A few people to collaborate. Sometimes we can 2000 likes, sometimes 89 likes. It is difficult to know what will be popular. • Michael R. – recruit from other districts, Mt. SAC has the equipment that they can't get in their local community college. • Fawaz – we get invited to other districts; we check in first before participating. • Shelley – will add an additional ambassador. • Michael – one student that handled all the social media and cold calling. • Ben – don't have student, use a faculty to do this work. Have someone to check out what goes out in the social media. Someone should have responsibility in posting. Half the salary of the person. Provide tours of the campus. Someone that the students can relate to. • Shelley – faculty member needs to be reassigned time. No marketing money in the past expect for Strong Workforce funds. People on our own campus might not know we exist. • Ben – add hotel to descriptors on courses to attract hotels who might contribute, also theme parks. Contact Ana Lara how to do career event virtually.

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Program Success Data	Certificate/Degree	2019 – 2020	2020 – 2021
	Certificates	38	27
	Degrees	11	29
Summary of Current and Projected Employment Outlook	Career	Salary	Projected Jobs
	Event Planner	57,637	2,106
	Food Service Managers	49,930	5,194
	Lodging Managers	56,452	470
	Chefs and Head Cooks	53,105	2,584
	Bakers	31,045	3,153
Industry Recommendations	<p>Recommendations/Trends</p> <ul style="list-style-type: none"> • Recommendations to strengthen the program? Current trends in the industry? <p>Discussion:</p> <ul style="list-style-type: none"> • Eddie – the vegan menus are going to stay. Sodexo is going to change 30% of the menu to vegan within the next year. Demands are for cheaper and healthier. Four-year colleges have different demands than community college, want good food for cheaper. • Wendy – vegan is a lot of work and more expensive. • Annika – what qualifies as an internship. Culinary students wanting the external sites. Eager to work on internship sites. Benefit on working in kitchen. Would like to participate in the work experience program. • Wendy – many people found comfort in food. Panda continued to build 100 stores a year. Will contact Dawn. Looking to hire out associates. Learn back of the house and front of the house. New vegan options. Vegan orange chicken!!! • Paul – work force was terrible, lost alot managers and kitchen help. 40% are moving out of the industry. Line up of fast food is doing well, less labor, no front of the house. Will be in touch. • Wendy – everyone struggles. Have student with a passion, take on the opportunity. Pop up events, with virtual interviews. It has been helpful for us. Bringing the candidates virtually. It has been a help to us. • Paul – most interviews are a virtual event, the final interview is virtual. If they meet in the Chili's, they will. Huge demand. • Wendy – virtual interview, gm will give 2nd interview face to face. Candidates may not know how they present themselves. Helpful to interview virtually. Do some research on that company. • Susan – will be working towards setting up a career day and mock interviews for the 2022 – 2023 school year. 		

Culinary AS Degree Required Courses			
Course Prefix	Course Name	Units	Changes
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 103	Professional Cooking II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 104	Garde Manger	3	Add HRM 52 pre-req, Edits to outline and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 107	World Cuisines .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's Add to core - degree
CUL 111	Exploring Beverages	3	Update catalog description and notes. Tasting language.
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 56	Hospitality Supervision	3	No change
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
HRM 59	Intro to Food & Beverage	3	Adding to CUL AS no change to class
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
CUL 114	Dining Room Service Management	3	No change
CUL 115	Restaurant Operations lab – revised to lab class can be used lunch or dinner service if we grow to that.	4	Revised to a lab only class – replace work experience. Looking at number of units to support lunch service.
Unit total required classes		41	
Required Electives		2.5-5	
Select one from the following:			
Course Prefix	Course Name	Units	
CUL 106	Baking and Pastry II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 108	Cooking for Special Diets? Name change: <ul style="list-style-type: none"> Contemporary cooking for healthy living 	3	Name change, Edits to outline and updated sample assignment to align with MO's
CUL 110	Street Foods		updated sample assignment to align with MO's
CUL 112	Sustainability in Culinary Arts		updated sample assignment to align with MO's
CUL 121	American Regional .5 lec – 2 lab	2.5	New class – HRM 52 pre req
CUL 125	Hospitality Entrepreneurship - new	3	New lecture class request DL
CUL 91	Culinary Work Experience	1-5	Remove co req and restaurant requirement = like HRM 91
Total Units		43.5-46	

Baking and Pastry AS Degree Required Courses			
Course Prefix	Course Name	Units	Changes
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 106	Baking and Pastry II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
CUL 114	Dining Room Service Management	3	No change
CUL 115	Restaurant Operations lab – revised to lab class can be used lunch or dinner service if we grow to that.	4	Revised to a lab only class – replace work experience. Looking at number of units to support lunch service.
CUL 117	Artisan Breads .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 118	Specialty Cakes .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 56	Hospitality Supervision	3	No change
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
HRM 59	Intro to Food & Beverage	3	Adding to CUL AS no change to class
Unit total required classes		37.5	
Required Electives		2.5-5	
Select one from the following:			
Course Prefix	Course Name	Units	
CUL 111	Exploring Beverages	3	Update catalog description and notes. Tasting language.
CUL 108	Cooking for Special Diets? Name change: <ul style="list-style-type: none"> Contemporary cooking for healthy living 	3	Name change, Edits to outline and updated sample assignment to align with MO's
CUL 110	Street Foods		updated sample assignment to align with MO's
CUL 112	Sustainability in Culinary Arts		updated sample assignment to align with MO's
CUL 121	American Regional .5 lec – 2 lab	2.5	New class – HRM 52 pre req
CUL 125	Hospitality Entrepreneurship - new	3	New lecture class request DL
CUL 91	Culinary Work Experience	1-5	Remove co req and restaurant requirement = like HRM 91
Total Units		40-42.5	

Culinary Art Level I Certificate			
Course Prefix	Course Name	Units	Changes
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 104	Garde Manger	3	Add HRM 52 pre-req, Edits to outline and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
Unit total required units		14	

Culinary Art Level II Certificate			
Course Prefix	Course Name	Units	Changes
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 103	Professional Cooking II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 104	Garde Manger	3	Add HRM 52 pre-req, Edits to outline and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 107	World Cuisines .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's Add to core - degree
CUL 108	Cooking for Special Diets? Name change: Contemporary cooking for healthy living	3	Name change, Edits to outline and updated sample assignment to align with MO's
CUL 121	American Regional .5 lec – 2 lab	2.5	New class – HRM 52 pre req
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
Unit total required units		27.5	

Culinary Arts Advanced Certificate Required Courses			
Course Prefix	Course Name	Units	Changes
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 103	Professional Cooking II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 104	Garde Manger	3	Add HRM 52 pre-req, Edits to outline and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 107	World Cuisines .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's Add to core - degree
CUL 111	Exploring Beverages	3	Update catalog description and notes. Tasting language.
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 56	Hospitality Supervision	3	No change
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
HRM 59	Intro to Food & Beverage	3	Adding to CUL AS no change to class
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
CUL 114	Dining Room Service Management	3	No change
CUL 115	Restaurant Operations lab – revised to lab class <i>can be used lunch or dinner service if we grow to that.</i>	4	Revised to a lab only class – replace work experience. Looking at number of units to support lunch service.
Unit total required classes		41	
Required Electives		2.5-5	
Select one from the following:			
Course Prefix	Course Name	Units	
CUL 106	Baking and Pastry II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 108	Cooking for Special Diets? Name change: • Contemporary cooking for healthy living	3	Name change, Edits to outline and updated sample assignment to align with MO's
CUL 110	Street Foods		updated sample assignment to align with MO's
CUL 112	Sustainability in Culinary Arts		updated sample assignment to align with MO's
CUL 121	American Regional .5 lec – 2 lab	2.5	New class – HRM 52 pre req
CUL 125	Hospitality Entrepreneurship - new	3	New lecture class request DL
CUL 91	Culinary Work Experience	1-5	Remove co req and restaurant requirement = like HRM 91
Total Units		43.5-46	

Baking and Pastry Advanced Certificate Required Courses			
Course Prefix	Course Name	Units	Changes
CUL 101	Professional Cooking Foundations	3	Minor edits and updated sample assignment to align with MO's
CUL 102	Professional Cooking I	3	Minor edits and updated sample assignment to align with MO's
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 106	Baking and Pastry II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
CUL 114	Dining Room Service Management	3	No change
CUL 115	Restaurant Operations lab – revised to lab class <i>can be used lunch or dinner service if we grow to that.</i>	4	Revised to a lab only class – replace work experience. Looking at number of units to support lunch service.
CUL 117	Artisan Breads .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 118	Specialty Cakes .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 56	Hospitality Supervision	3	No change
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
HRM 59	Intro to Food & Beverage	3	Adding to CUL AS no change to class
Unit total required classes		37.5	
Required Electives		2.5-5	
Select one from the following:			
Course Prefix	Course Name	Units	
CUL 111	Exploring Beverages	3	Update catalog description and notes. Tasting language.
CUL 108	Cooking for Special Diets? Name change: <ul style="list-style-type: none"> Contemporary cooking for healthy living 	3	Name change, Edits to outline and updated sample assignment to align with MO's
CUL 110	Street Foods		updated sample assignment to align with MO's
CUL 112	Sustainability in Culinary Arts		updated sample assignment to align with MO's
CUL 121	American Regional .5 lec – 2 lab	2.5	New class – HRM 52 pre req
CUL 125	Hospitality Entrepreneurship - new	3	New lecture class request DL
CUL 91	Culinary Work Experience	1-5	Remove co req and restaurant requirement = like HRM 91
Total Units		40-42.5	

Baking and Pastry Level I Certificate			
Course Prefix	Course Name	Units	Changes
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
CUL 105	Baking and Pastry I	3	Minor edits and updated sample assignment to align with MO's
CUL 106	Baking and Pastry II .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 113	Commercial Food Production – new .5 lec – 2 lab	3	New will have HRM 52 and CUL 102 as pre-req
CUL 117	Artisan Breads .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
CUL 118	Specialty Cakes .5 lec – 2 lab	2.5	Reduce lecture hours, increase lab hours, Edits to outline and updated sample assignment to align with MO's
Unit total required units		15.5	

Hospitality Management AS Degree Required Courses			
Course Prefix	Course Name	Units	Changes
HRM 51	Introduction to Hospitality	3	Remove eligibility for Engl 68 pre-req
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 56	Hospitality Supervision	3	No changes
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
HRM 59	Introduction to Food and Beverage Mgt.	3	No changes
HRM 64	Hospitality Financial Accounting	3	Remove eligibility for Math 50 pre-req
HRM 66	Hospitality Law	3	No changes
HRM 70	Introduction to Lodging	3	No changes
CUL 102	Professional Cooking 1	3	Minor edits and updated sample assignment to align with MO's
Hospitality Management Electives			
HRM 74	Introduction to Tourism	3	No change
HRM 91	Work Experience	1 – 4	No change
CUL 111	Exploring Beverages – addition to electives	3	Update catalog description and notes. Tasting language.
CUL 112	Sustainability in Culinary Arts - addition to electives	3	Update sample assignment to align with MO's
CUL 114	Dining Room Management – addition to electives	3	No changes
CUL 125	Hospitality Entrepreneurship – addition to electives	3	New course
Total Units		29	

Hospitality: Restaurant Management Level I			
Course Prefix	Course Name	Units	Changes
HRM 52	Food Safety and Sanitation	2	Remove eligibility for Engl 68 pre-req
HRM 59	Introduction to Food and Beverage	3	No changes
CUL 102	Professional Cooking	3	Minor edits and updated sample assignment to align with MO's
Total Units 8			
Hospitality: Restaurant Management II			
HRM 52	Food Safety and Sanitation	2	No changes
HRM 59	Introduction to Food and Beverage	2	No changes
CUL 102	Professional Cooking	3	Minor edits and updated sample assignment to align with MO's
HRM 57	Hospitality Cost Control	3	Remove HRM 51 pre-req
CUL 114	Dining Room Management	3	No changes
CUL 113	Commercial Food Production or	3	New course
HRM 91	Or Work Experience		No changes
Total Units 13			

Retirements:

- CUL 109 – main elements covered in CUL 113
- CUL 116 – production kitchen will replace on the degree
- HRM 61 – entrepreneurship = cover main elements
- HRM 62 – elements will be covered in CUL 113 and CUL 115 – there has not been demand in years
- HRM 72 – only had demand during pandemic as one of the classes on the CUL degree that went online.
- Hospitality: Event Planning and Catering Certificate

Note: all courses under 5-year review will be updated with the appropriate textbook edition and sample assignments will be reviewed for alignment with measurable objectives and will be revised as needed.