

✓10-days

52-UPCh.

FORMAT 5

Submit originals and one copy and electronic copy to Governance/Faculty Senate Office (email electronic copy to fysenat@uaf.edu)

PROGRAM/DEGREE REQUIREMENT CHANGE (MAJOR/MINOR)

SUBMITTED BY:

Department	Culinary Arts	College/School	CTC/CRCD
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See <http://www.uaf.edu/uafgov/faculty/cd> for a complete description of the rules governing curriculum & course changes.

PROGRAM IDENTIFICATION:

DEGREE PROGRAM	Culinary Arts Certificate
Degree Level: (i.e., Certificate, A.A., A.A.S., B.A., B.S., M.A., M.S., Ph.D.)	Certificate Program

A. CHANGE IN DEGREE REQUIREMENTS: (Brief statement of program/degree changes and objectives)

The proposed certificate changes revolve around the pursuit of programmatic accreditation with the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). After realigning the program it was identified that two of the courses (CAH 255 & CAH 256) were academically appropriate to be moved forward for consideration as a core requirement under "Other program-approved discipline-based computation and human relations requirements". This certificate change accounts for five credits that can be reduced by students fulfilling a core and a major requirement in the same course. These changes will also allow students to focus on the subject matter that is most relevant when entering the workforce. Students who complete the certificate may be eligible to test with the American Culinary Federation for certification.

B. CURRENT REQUIREMENTS AS IT APPEARS IN THE CATALOG:

CERTIFICATE:

MINIMUM REQUIREMENTS FOR CERTIFICATE: 37 CREDITS

THE CULINARY ARTS PROGRAM PREPARES STUDENTS FOR A CAREER IN THIS EXPANDING FIELD. GRADUATES CAN SEEK EMPLOYMENT IN FOOD PRODUCTION OR IN MANAGEMENT OF RESTAURANTS, BAKERIES, HOTELS, HOSPITALS, CAMPS OR ANY OTHER FACILITY THAT REQUIRES FOOD SERVICE AS PART OF ITS OPERATION. THIS DEPARTMENT OFFERS BOTH AN ASSOCIATE DEGREE AND A CERTIFICATE.

Certificate Program

- Concentrations: Baking, Cooking, Culinary Arts
 1. Complete the general university requirements.
 2. Complete the certificate requirements. As part of the certificate requirements, the computation content is included in CAH F256.
 3. Complete the following:
 - CAH F105—Principles of Food Service—3 credits
 - CAH F140—Food Production I—5 credits
 - CAH F145—Bakery Production I—5 credits

- CAH F150—Sanitation—1 credit
- CAH F152—Supervisory Development—2 credits
- CAH F161—Pastry Tube Art—1 credit
- CAH F256—Food Service Accounting—2 credits

4. Complete 2 credits from the following culinary specialty electives:

- CAH F117—Art in Cake Icing—2 credits
- CAH F154—Dining Room Service—2 credits
- CAH F160—Principles of Nutrition—2 credits
- CAH F170—Gourmet Cooking—2 credits
- CAH F171—Gourmet Baking—2 credits
- CAH F172—Gourmet Asian/Oriental Cooking—2 credits
- CAH F175—Introduction to Meat Cutting—2 credits
- CAH F257—Oenology-Hospitality Industry I—1 credit
- CAH F258—Oenology-Hospitality Industry II—1 credit

5. Complete one of the following concentrations:

- a. Culinary Arts
 - CAH F141—Food Production II—5 credits
 - CAH F146—Bakery Production II—5 credits
- b. Culinary Arts: Baking
 - CAH F146—Bakery Production II—5 credits
 - CAH F247—Bakery Production III—5 credits
- c. Culinary Arts: Cooking
 - CAH F141—Food Production II—5 credits
 - CAH F242—Food Production III—5 credits

6. Minimum credits required—37 credits

C. **PROPOSED REQUIREMENTS AS IT WILL APPEAR IN THE CATALOG WITH THESE CHANGES:**
 (Underline new wording ~~strike through old wording~~ and use complete catalog format)

CERTIFICATE

~~The culinary arts program prepares students for a career in this expanding field. Graduates can seek employment in food production or in management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation. This department offers both an associate degree and a certificate.~~

~~Certificate Program~~

~~-Concentrations: Baking, Cooking, Culinary Arts~~

~~Complete the general university requirements.~~

- 1—~~Complete the certificate requirements. As part of the certificate requirements, the computation content is included in CAH F256.~~
- 2—~~Complete the following:~~
 - CAH F105—Principles of Food Service—3 credits
 - CAH F140—Food Production I—5 credits
 - CAH F145—Bakery Production I—5 credits
 - CAH F150—Sanitation—1 credit
 - CAH F152—Supervisory Development—2 credits
 - CAH F161—Pastry Tube Art—1 credit
 - CAH F256—Food Service Accounting—2 credits
- 3—~~Complete 2 credits from the following culinary specialty electives:~~
 - CAH F117—Art in Cake Icing—2 credits

- CAH F154—Dining Room Service—2 credits
- CAH F160—Principles of Nutrition—2 credits
- CAH F170—Gourmet Cooking—2 credits
- CAH F171—Gourmet Baking—2 credits
- CAH F172—Gourmet Asian/Oriental Cooking—2 credits
- CAH F175—Introduction to Meat Cutting—2 credits
- CAH F257—Oenology Hospitality Industry I—1 credit
- CAH F258—Oenology Hospitality Industry II—1 credit

4—Minimum credits required—37 credits

a. Complete one of the following concentrations: Culinary Arts

CAH F141—Culinary II—4 credits

CAH F146—Baking I—4 credits

b. Culinary Arts: Baking

CAH F146—Baking I—4 credits

CAH F247—Baking II—4 credits

c. Culinary Arts: Cooking

CAH F141—Culinary II—4 credits

CAH F242—Culinary III—4 credits

5—Minimum credits required—37 credits

Certificate

The Culinary Arts and Hospitality Department prepares students for careers in this ever expanding field. Graduates can seek employment in various food service operations or in the management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation. The department offers both an A.A.S. degree in Culinary Arts and a Certificate in Culinary Arts.

Culinary Arts - Certificate Program

1. Complete the general university requirements.

COMMUNICATIONS (2-3)

2. Complete the certificate requirements.

COMPUTATION (2-3) or

CAH 256 Restaurant & Hospitality Cost Management.....2

HUMAN RELATIONS (2-3) or

CAH 255 Human Resource & Supervision in Hospitality.....3

3. Complete the following courses:

CAH 101 Introduction to the Culinary Field1

CAH 140 Culinary I -Principles and Techniques4

CAH 146 Introduction to Baking & Pastry.....4

CAH 150 Food Service Sanitation2

4. Complete 10-13 credits from the following courses:

CAH 141 Culinary II - Stocks, Soups & Sauces.....4

CAH 154 Food & Beverage Service.....2

CAH 160 Culinary Nutrition.....2

CAH 170 Gourmet Cooking.....	2
CAH 172 Gourmet Asian Cooking.....	2
CAH 174 Vegetarian Cooking.....	2
CAH 175 Protein Fabrication.....	3
CAH 176 Heart Healthy & Diabetic Cooking.....	2
CAH 230 Menu Planning	1
CAH 242 Culinary III - Vegetables & Starch.....	2
CAH 243 Culinary IV- Ala Carte Cookery.....	4
CAH 250 Garde Manger.....	4
5. <u>Minimum credits required.....</u>	<u>30</u>

D. ESTIMATED IMPACT

WHAT IMPACT, IF ANY, WILL THIS HAVE ON BUDGET, FACILITIES/SPACE, FACULTY, ETC.

With the Certificate utilizing the same classes as the degree, this will likely help to increase student numbers in our classes. By having a clearly defined, obtainable goal in a 30 credit Certificate, we will be able to capture more successes as our students receive their Certificate. The change of courses in the Certificate will allow students to be better prepared for the pursuit of certification with the American Culinary Foundation.

E. IMPACTS ON PROGRAMS/DEPTS:

*What programs/departments will be affected by this proposed action?
Include information on the Programs/Departments contacted (e.g., email, memo)*

Culinary Arts should be the only area affected by these changes. Other programs could potentially benefit through our focus on student-centered learning and increasing the number of graduates.

F. IF MAJOR CHANGE - ASSESSMENT OF THE PROGRAM:

Description of the student learning outcomes assessment process.

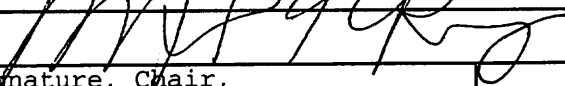
The Certificate in Culinary Arts will continue to rely upon the established outcomes assessment plan that is in place. We will ensure that no less than 80% of the graduates will gain employment in culinary industry or go on for additional education, training or experience. Data is collected annually and reported to the Dean of UAF Community & Technical College and to the Vice Chancellor of the College of Rural and Community Development.


JUSTIFICATION FOR ACTION REQUESTED

The purpose of the department and campus-wide curriculum committees is to scrutinize program/degree change applications to make sure that the quality of UAF education is not lowered as a result of the proposed change. Please address this in your response. This section needs to be self-explanatory. If you drop a course, is it because the material is covered elsewhere? Use as much space as needed to fully justify the proposed change and explain what has been done to ensure that the quality of the program is not compromised as a result.

The change put forward in this Format 5 will increase the rigor and focus the content of the Certificate. The completion of the certificate will prepare the student to test with the American Culinary Federation for the goal of becoming certified.

APPROVALS:


Signature, Chair, Program/Department of: _____ Date 5 Oct 2011


Signature, Chair, College/School Curriculum Council for: _____ Date 10-7-11
_____ ETC

Signature, Dean, College/School of: _____ Date _____

ALL SIGNATURES MUST BE OBTAINED PRIOR TO SUBMISSION TO THE GOVERNANCE OFFICE

Signature, Chair, UAF Faculty Senate Curriculum Review Committee Date _____

Peter Panning for Bernice Joseph 10/25/11
CRCD Executive Deap _____
Date