

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 & Hospitality	College/School	UAF/Community & Technical College
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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	Baking & Pastry Arts Certificate
Degree Level: (i.e., Certificate, A.A., A.A.S., B.A., B.S., M.A., M.S., Ph.D.)	Certificate

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

To add CAH F180 Artisan Breads and CAH F181 International Breads to the elective choices on the Baking & Pastry Arts Certificate. No actual changes to degree requirements. Change in electives to better enhance the Baking & Pastry Arts Certificate with baking specific courses.

B. CURRENT REQUIREMENTS AS IT APPEARS IN THE CATALOG:

1. Complete the general university requirements.
2. Complete the certificate requirements. (As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.)
3. Complete the following:
 - CAH F101--Introduction to the Culinary Field--1 credit
 - CAH F140--Culinary I -- Principles and Techniques--4 credits
 - CAH F146--Introduction to Baking and Pastry--4 credits
 - CAH F150--Food Service Sanitation--2 credits
 - CAH F248--Intermediate Baking and Pastry--4 credits
4. Choose 6 - 9 credits from the following:
 - CAH F117--Art in Cake Icing--2 credits
 - CAH F154--Food and Beverage Service--2 credits
 - CAH F160--Principles of Nutrition--2 credits
 - CAH F161--Pastry Tube Art--1.5 credits
 - CAH F171--Gourmet Baking--2 credits
 - CAH F176--Heart Healthy and Diabetic Cooking--2 credits
 - CAH F230--Menu Planning--1 credit
5. Minimum credits required--30 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)

1. Complete the general university requirements.
2. Complete the certificate requirements. (As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.)
3. Complete the following:
 - CAH F101--Introduction to the Culinary Field--1 credit
 - CAH F140--Culinary I -- Principles and Techniques--4 credits
 - CAH F146--Introduction to Baking and Pastry--4 credits
 - CAH F150--Food Service Sanitation--2 credits
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4. Choose 6 - 9 credits from the following:
 - CAH F117--Art in Cake Icing--2 credits
 - CAH F154--Food and Beverage Service--2 credits
 - CAH F160--Principles of Nutrition--2 credits
 - CAH F161--Pastry Tube Art--1.5 credits
 - CAH F171--Gourmet Baking--2 credits
 - CAH F176--Heart Healthy and Diabetic Cooking--2 credits
 - CAH F180-- Artisan Breads--2credits
 - CAH F181--International Breads--2 credits
 - CAH F230--Menu Planning--1 credit
5. Minimum credits required--30 credits

D. **ESTIMATED IMPACT**

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

This change will have no impact on facilities or space. If we have regular faculty members available, these courses can be taught as part of their regular workload. If overload applies, courses can be covered with Adjunct faculty. The courses are currently scheduled to be taught by Adjunct Faculty. These new courses will enhance the Baking & Pastry Arts Certificate with baking specific courses.

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)*

These courses will not have any impact on other programs or departments.

F. **IF MAJOR CHANGE - ASSESSMENT OF THE PROGRAM:**

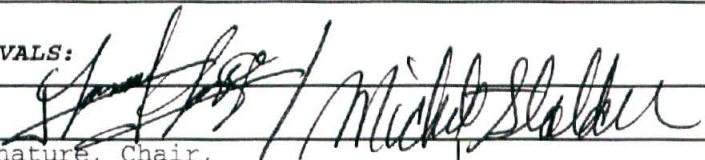
Description of the student learning outcomes assessment process.)


JUSTIFICATION FOR ACTION REQUESTED

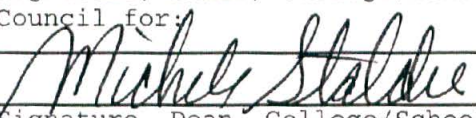
The purpose of the department and campus-wide curriculum committees is to scrutinize program/degree change applications to make sure that the quality of UAF education is not lowered as a result of the proposed change. Please address this in your response. This section needs to be self-explanatory. If 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.


By adding the Artisan Breads and International Breads to the electives under the Baking & Pastry Arts Certificate program, we are allowing students the opportunity to increase their knowledge in a more industry specific field of baking & pastry arts.

APPROVALS:


Signature, Chair, Program/Department of: _____ Date 7-FEB-2013


Signature, Chair, College/School Curriculum Council for: _____ Date 2-11-2013
_____ CTC


Signature, Dean, College/School of: _____ Date 2/12/13
_____ CTC


_____ CRCD 2/15/13

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

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