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
Prepared by: Kathy Dixon
Email Contact: Kldixon2@alaska.edu

College/School: TVC/CRCD
Phone: 455-2903
Faculty Contact: Michael Roddey

See http://www.uaf.edu/uafgov/faculty/cc for a complete description of the rules governing curriculum & course changes.

PROGRAM IDENTIFICATION:

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

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

The proposed degree changes revolve around the pursuit of programmatic accreditation with the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). As a result of this redesign, a couple classes were dropped, and a couple were added to the program/degree. Most all of the degree offerings received a facelift; again, to align with the ACFEFAC competencies in the pursuit of programmatic accreditation.

B. CURRENT REQUIREMENTS AS IT APPEARS IN THE CATALOG:

Major — A.A.S. Degree

1. Complete the general university requirements.

2. Complete the A.A.S. degree requirements.

3. Complete the following program (major) requirements:*
   CAH F105 — Principles of Food Service — 3 credits
   CAH F140 — Food Production I — 5 credits
   CAH F141 — Food Production II — 5 credits
   CAH F145 — Bakery Production I — 5 credits
   CAH F146 — Bakery Production II — 5 credits
   CAH F150 — Sanitation — 1 credit
   CAH F152 — Supervisory Development — 2 credits
   CAH F242 — Food Production III — 5 credits
   CAH F243 — Food Production IV — 5 credits
   CAH F247 — Bakery Production III — 5 credits
   CAH F248 — Bakery Production IV — 5 credits
   CAH F250 — Garde-Manger — 2 credits
   CAH F253 — Storeroom Purchasing and Receiving — 2 credits
   CAH F255 — Food Service Management — 2 credits
   CAH F256 — Food Service Accounting — 2 credits

4. Minimum credits required — 69 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)

Major — A.A.S. Degree

1. Complete the general university requirements.
2. Complete the A.A.S. degree requirements. 15 credits
3. Complete the following program (major) requirements:*  
   CAH F105 — Principles of Food Service — 3 credits  
   CAH F140 — Food Production I — 5 credits  
   CAH F141 — Food Production II — 5 credits  
   CAH F145 — Bakery Production I — 5 credits  
   CAH F146 — Bakery Production II — 5 credits  
   CAH F150 — Sanitation — 1 credit  
   CAH F152 — Supervisory Development — 2 credits  
   CAH F242 — Food Production III — 5 credits  
   CAH F243 — Food Production IV — 5 credits  
   CAH F247 — Bakery Production III — 5 credits  
   CAH F248 — Bakery Production IV — 5 credits  
   CAH F250 — Garde Manger — 2 credits  
   CAH F253 — Storeroom Purchasing and Receiving — 2 credits  
   CAH F255 — Food Service Management — 2 credits  
   CAH F256 — Food Service Accounting — 2 credits
4. Minimum credits required — 69 credits

3. Complete the following program (major) requirements  
   CAH F101 — Introduction to the Culinary Field — 1 credit  
   CAH F140 — Culinary I — Principles and Techniques — 4 credits  
   CAH F141 — Culinary II — Stocks, Soups & Sauces — 4 credits  
   CAH F146 — Baking I — Introduction to Baking & Pastry — 4 credits  
   CAH F150 — Food Service Sanitation — 2 credits  
   CAH F154 — Food & Beverage Service — 2 credits  
   CAH F160 — Culinary Nutrition — 2 credits  
   CAH F175 — Protein Fabrication — 3 credits  
   CAH F199 — Culinary Arts Internship — 2 credits  
   CAH F230 — Menu Planning — 1 credit  
   CAH F242 — Culinary III — Vegetables & Starch — 4 credits  
   CAH F243 — Culinary IV — Ala Carte Cookery — 4 credits  
   CAH F248 — Baking II — Intermediate Baking & Pastry — 4 credits  
   CAH F250 — Garde Manger — 4 credits  
   CAH F253 — Storeroom Purchasing & Receiving — 2 credits  
   CAH F255 — Human Resource Supervision in Hospitality — 3 credits  
   CAH F256 — Restaurant Cost Management — 2 credits
4. Minimum requirements — 63 credits

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

The proposed degree enhancement for the Culinary Arts & Hospitality program will not have an adverse affect on the budget, facilities or faculty. The impact will be to that of the students. Students will now be progressing through a curriculum which is based on industry standards and competencies which are set forth by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). The program is in pursuit of programmatic accreditation with the ACFEFAC.
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)

The impact will be on Culinary Arts & Hospitality. Other programs could potentially benefit from our renewed dedication to student centered learning and enhancing our number of graduates. As retention is improved the number of students enrolling in core classes will also increase.

F. IF MAJOR CHANGE - ASSESSMENT OF THE PROGRAM:

Description of the student learning outcomes assessment process.

The program will continue to account for the percentage of students who secure employment in the industry after graduation. The goal of 80% employed graduates will be observed and likely increased. In addition, along with the mandatory externship, students will complete a portfolio to be submitted prior to graduation for faculty review and evaluation.

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.

I would like to start by painting a picture of the student in culinary arts under the present format. Presently, a 2nd, 3rd, or 4th semester student attends class M-F 8a-3p and receives only 10 credits. A 1st semester student receives 14 credits for the same time frame. This time frame is driven by a retail demand that essentially subjects students to a type of OJT within the program. Students are essentially forced to enroll in evening or night classes to complete the degree within two years or spend another semester completing the additional requirements for graduation. Students in semesters 1, 2, 3 & 4 are in the lab at the same time and supposedly focusing on different objectives. On top of that students were essentially “required” participate in the many volunteer events that the culinary program undertook. I see this as a large factor to our high attrition, low enrollments, and extremely low number of graduates.

The rebuild of the program considers all of the above and addresses the concerns. The classes were redesigned to stand alone. They will have lectures that precede the labs. There will be quizzes and homework assignments associated with the daily lessons. Students will all be learning together and working on the same materials. Due to the classes being independent they will be focused on specific materials without a daily retail demand. We will serve lunch once a week to provide real world experience in table service and a la carte line cooking.

Each course was assessed and evaluated for content and then aligned to the ACFEC competencies and standards. If a course was identified to be dropped from the degree i.e. a baking course, it was due to a large concentration of time available to complete the competencies for baking in relation to the ACFEF. CAH105 was blended into the new CAH101 and the redesigned CAH140.
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<th>APPROVALS:</th>
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ALL SIGNATURES MUST BE OBTAINED PRIOR TO SUBMISSION TO THE GOVERNANCE OFFICE

Signature, Chair, UAF Faculty Senate Curriculum Review Committee