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PROGRAM/DEGREE REQUIREMENT CHANGE (MAJOR/MINOR)

SUBMITTED BY:

Department	Culinary Arts & Hospitality	College/School	CTC/CRCO
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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 & 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). After realigning the program it was identified that CAH 255 was academically appropriate to be moved forward for consideration as a core requirement under "Other program-approved discipline-based human relations requirements." The A.A.S. change accounts for 3 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. The changes align us with the national accreditation standards and will allow for a better pace toward student success. Students who complete the A.A.S may be eligible to test with the American Culinary Federation for certification.

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~~

1. Complete the general University requirements in

Communications (9 credits)

Computation (3 credits)

2. Complete the A.A.S. requirements

Human Relations (3 credits) or

CAH F255 Human Resource Supervision in Hospitality3 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 Sanitation2 credits
CAH F154 Food & Beverage Service2 credits
CAH F160 Culinary Nutrition.....2 credits
CAH F175 Protein Fabrication3 credits
CAH F199 Culinary Arts Externship..... .2 credits
CAH F230 Menu Planning..... .1 credit
CAH F242 Culinary III – Vegetables & Starch4 credits
CAH F243 Culinary IV – Ala Carte Cookery4 credits
CAH F248 Baking II – Intermediate Baking & Pastry4 credits
CAH F250 Garde Manger4 credits
CAH F253 Storeroom Purchasing & Receiving..... .2 credits
CAH F256 Restaurant Cost Management..... .2 credits

4. Minimum requirements..... 60 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 effect 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. By integrating major requirements that fulfill core requirements this will allow students to study core topics that have a direct relevance to their choice of industry.

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 and departments who offer a human relations course. The impact should be minimal due to the present enrollment in the program. It is the department's expectation that focusing student learning on materials relevant to the career choice will allow for maximum growth and program success. Other programs could potentially benefit from our renewed dedication to student centered learning by enhancing our number of graduates.

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" to 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.

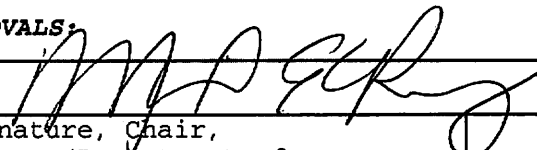
The rebuild of the program considers all of the above and addresses the concerns. The classes were redesigned to stand alone. They will have lectures that precede the labs. There will be quizzes and homework assignments associated with the daily lessons. Students will all be learning together and working 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 ala carte line cooking.

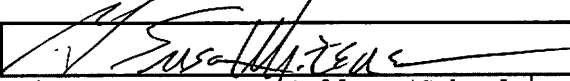
Each course was assessed and evaluated for content and then aligned to the ACFEC competencies and standards. If a course was identified to be dropped from the degree i.e. a baking course, it was due to a large concentration of time available to complete the competencies for baking in relation to the ACFEC. CAH105 was blended into the new CAH101 and the redesigned CAH140.

By offering a CAH class toward the core requirement for graduation will allow students to study materials related to a career in the hospitality industry.

APPROVALS:

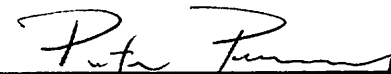

Signature, Chair,
Program/Department of: _____ Date 5 Oct 2011


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


Signature, Dean, College/School
of: Pete Perry CRCD 10/11/11 Date 10-7-11

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

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


CRCD Executive Dean

10/11/11
Date