

The UAF Faculty Senate passed the following motion at Meeting #179 on December 5, 2011:

MOTION:

The UAF Faculty Senate moves to approve the Certificate in Baking and Pastry Arts.

EFFECTIVE: Fall 2012
 Upon Board of Regents approval.

RATIONALE: See the full program proposal #53-UNP from the Fall 2011 review cycle on
 file in the Governance Office, 312B Signers' Hall.



President, UAF Faculty Senate Date

APPROVAL: 

Chancellor's Office

DATE: 12/6/11

DISAPPROVED: _____
Chancellor's Office

DATE: _____

Brief Statement of Proposed Program:

This certificate program is designed to allow the beginning student to obtain the knowledge and skills to meet the standards of the American Culinary Federation in Baking and Pastry and to successfully gain employment in the culinary and hospitality industry. The certificate transitions easily and directly into the AAS in Culinary Arts. For the past seventeen years, the Culinary Arts and Hospitality program has offered a single certificate in Culinary Arts with three concentrations: culinary arts, baking and pastry, and cooking. In the spring of 2009, the Faculty Senate approved a major change to the program eliminating the three concentrations. Thus, the existing certificate is in Culinary Arts. We propose this separate certificate to replace the Baking and Pastry concentration in the Culinary Arts Certificate. We will no longer offer a Cooking concentration under the Culinary Arts Certificate nor a separate Certificate in Cooking.

Program Goals:

For the past several years the Culinary Arts and Hospitality Department has offered a single Certificate in Culinary Arts with three concentrations: culinary arts, baking and pastry, and cooking. Last year we submitted paperwork to eliminate the cooking concentration and create two distinct certificates: culinary arts, and baking and pastry. The University accepted the culinary arts certificate as modifications to the existing certificate and asked that we forward a new Certificate in Baking and Pastry Arts.

Our goal in developing this certificate is to create a clear pathway for entry level culinarians to develop their skills in baking and pastry with the potential to gain employment. For those students wishing more advanced training, the certificate articulates with the AAS in culinary arts. We anticipate that streamlining this certificate and focusing it specifically in baking and pastry will increase the number of students who can successfully complete the certificate in a reasonable time (generally two semesters). Further, other changes to courses, which were approved last year, have eliminated any pass/fail courses from the degree and aligned the remaining new or revised courses with a curriculum which is based on industry standards and competencies set forth by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). We plan to apply for programmatic accreditation with the ACFEFAC within the next two years.

Proposed Catalog Layout – next page.

Proposed Catalog Layout:

Culinary Arts & Hospitality

UAF Community and Technical College
College of Rural and Community Development
907-455-2800
www.ctc.uaf.edu

Certificate

Minimum Requirements for Certificate: 30 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: Baking and Pastry Arts

- 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 credits)

HUMAN RELATIONS (2-3) or

CAH 255 Human Resource & Supervision in Hospitality (3 credits)

- 3. Complete the following courses:

CAH F101 – Introduction to the Culinary Field	1 cr
CAH F140 – Culinary I – Principles and Techniques.....	4 cr
CAH F146 – Introduction to Baking & Pastry.....	4 cr
CAH F150 – Food Service Sanitation.....	2 cr
CAH F248 – Intermediate Baking & Pastry	4 cr

Choose 6-9 credits from the following:

CAH F117 – Art in Cake Icing.....	2 cr
CAH F154 – Food and Beverage Service.....	2 cr
CAH F160 – Culinary Nutrition	2 cr
CAH F161 – Pastry Tube Art.....	1.5 cr
CAH F171 – Gourmet Baking.....	2 cr
CAH F230 – Menu Planning.....	1 cr

Minimum credits required30 cr

**RESOURCE COMMITMENT TO THE
PROPOSED DEGREE PROGRAM
Rev. 11/30/2011**

Resources	Existing	New		Total
	College/School	College/School	Others (Specify)	
Regular Faculty (FTE's & dollars)	\$85,800 1.0 FTE	\$0		\$85,800 1.0 FTE
Adjunct Faculty (FTE's & dollars)	\$40,000	\$0		\$40,000
Teaching Assistants (Headcount)	\$17,250 (0.5 FTE)	\$0		\$17,250 (0.5 FTE)
Instructional Facilities (in dollars and/or sq. footage)	2,149 sq. ft.	\$0		2,149 sq. ft.
Office Space (Sq. footage)	418 sq. ft.	\$0		418 sq. ft.
Lab Space (Sq. Footage)	3,647 sq. ft.	\$0		3,647 sq. ft.
Computer & Networking (in dollars)	\$12,320	\$0		\$12,320
Research/ Instructional/ office Equipment (in dollars)	\$0	\$0		\$0
Support Staff (FTE's & dollars)	\$34,100 (0.5 FTE)	\$0		\$34,100 (0.5 FTE)
Supplies (in dollars)	\$51,250	\$0		\$51,250
Travel (in dollars)	\$2,500	\$0		\$2,500



Board of Regents Program Action Request
University of Alaska
Proposal to Add, Change, or Delete a Program of Study

1a. Major Academic Unit (choose one) UAF	1b. School or College CTC	1c. Department CAH
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2. Complete Program Title Culinary Arts & Hospitality

3. Type of Program

Undergraduate Certificate AA/AAS Baccalaureate Post-Baccalaureate Certificate

Master's Graduate Certificate Doctorate

4. Type of Action <input checked="" type="checkbox"/> Add <input type="checkbox"/> Change <input type="checkbox"/> Delete	5. Implementation date (semester, year) Fall, 2012
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6. Projected Revenue and Expenditure Summary. Not Required if the requested action is deletion. (Provide information for the 5th year after program or program change approval if a baccalaureate or doctoral degree program; for the 3rd year after program approval if a master's or associate degree program; and for the 2nd year after program approval if a graduate or undergraduate certificate. If information is provided for another year, specify (1st) and explain in the program summary attached). Note that Revenues and Expenditures are not always entirely new; some may be current (see 7d.)

Projected Annual Revenues in FY		Projected Annual Expenditures in FY 14	
Unrestricted		Salaries & benefits (faculty and staff)	\$120,300
General Fund	\$	Other (commodities, services, etc.)	\$55,000
Student Tuition & Fees	\$94,000	TOTAL EXPENDITURES	\$175,300
Indirect Cost Recovery	\$	One-time Expenditures to Initiate Program (if >\$250,000)	
TVEP or Other (specify):	\$	(These are costs in addition to the annual costs, above.)	
Restricted		Year 1	\$
Federal Receipts	\$	Year 2	\$
TVEP or Other (specify):	\$	Year 3	\$
TOTAL REVENUES	\$94,000	Year 4	\$

Page # of attached summary where the budget is discussed, including initial phase-in:

7. Budget Status. Items a., b., and c. indicate the source(s) of the General Fund revenue specified in item 6. If any grants or contracts will supply revenue needed by the program, indicate amount anticipated and expiration date, if applicable.

Revenue source	Continuing	One-time
a. In current legislative budget request	\$	\$
b. Additional appropriation required	\$	\$
c. Funded through new internal MAU redistribution	\$	\$
d. Funds already committed to the program by the MAU ¹	\$94,000	\$
e. Funded all or in part by external funds, expiration date	\$	\$
f. Other funding source Specify Type:	\$	\$

8. Facilities: New or substantially (>\$25,000 cost) renovated facilities will be required. Yes No

If yes, discuss the extent, probable cost, and anticipated funding source(s), in addition to those listed in sections 6 and 7 above.

¹Sometimes the courses required by a new degree or certificate program are already being taught by an MAU, e.g., as a minor requirement. Similarly, other program needs like equipment may already be owned. 100% of the value is indicated even though the course or other resource may be shared.

9. Projected enrollments (headcount of majors). If this is a program deletion request, project the teach out enrollments.

Year 1: 5-10	Year 2: 7-12	Year 3: 7-12	Year 4: 7-12
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Page number of attached summary where demand for this program is discussed:

10. Number* of new TA or faculty hires anticipated (or number of positions eliminated if a program deletion):

Graduate TA	
Adjunct	
Term	
Tenure track	

11. Number* of TAs or faculty to be reassigned:

Graduate TA	
Adjunct	
Term	
Tenure track	

Former assignment of any reassigned faculty:
For more information see page _____ of the attached summary.

12. Other programs affected by the proposed action, including those at other MAUs (please list):

Program Affected	Anticipated Effect	Program Affected	Anticipated Effect
None			

Page number of attached summary where effects on other programs are discussed:

13. Specialized accreditation or other external program certification needed or anticipated. List all that apply or 'none': None

14. Aligns with University or campus mission, goals, core themes, and objectives (list):

Page in attached summary where alignment is discussed:

15. State needs met by this program (list):

Page in the attached summary where the state needs to be met are discussed:

16. Program is initially planned to be: (check all that apply)

- Available to students attending classes at UAF campus(es).
- Available to students via e-learning.
- Partially available students via e-learning.

Page # in attached summary where e-learning is discussed:

Submitted by the University of Alaska Anchorage with the concurrence of its Faculty Senate.

_____/_____
Provost Date

_____/_____
Chancellor Date

- Recommend Approval
- Recommend Disapproval

_____/_____
UA Vice President for Academic Affairs on behalf of the Statewide Academic Council Date

- Recommend Approval
- Recommend Disapproval

_____/_____
Chair, Academic and Student Affairs Committee Date

- Recommend Approval
- Recommend Disapproval

_____/_____
UA President Date

- Approved
- Disapproved

_____ / _____
Chair, Board of Regents

Date

*Net FTE (full-time equivalents). For example, if a faculty member will be reassigned from another program, but his/her original program will hire a replacement, there is one net new faculty member. Use fractions if appropriate. Graduate TAs are normally 0.5 FTE. The numbers should be consistent with the revenue/expenditure information provided.

Attachments:
Other (optional)

Summary of Degree or Certificate Program Proposal