

Discussion

4800 E. Huron River Drive
Ann Arbor, Michigan 48105-4800

Subject
Recommendations for New Programs 2018 -19

Date
April 24, 2018

RECOMMENDATION

That the Board of Trustees approve 2018-19 program and 3 +1 proposals as listed below:

Culinary Essentials Certificate – Business and Computer Technologies Division - Culinary Arts

Baking and Pastry Essentials Certificate – Business and Computer Technologies Division - Culinary Arts

Associate in Applied Science in Culinary Arts and Management – Cleary University - Bachelor of Business Administration in Hospitality Management

Associate in Applied Science in Child Care Professional- Eastern Michigan University – Bachelor of Science in Children and Families

Associate in Art in Early Childhood Education- Eastern Michigan University – Bachelor of Science in Children and Families

Associate in Science in Information Systems: Programming in C++- Madonna University – Bachelor of Science in Computer Science/C++

Associate in Science in Computer Science: Programming in JAVA - Madonna University – Bachelor of Science in Computer Science/JAVA

Prepared by: Dr. Kimberly Hurns
Title: Vice President for Instruction

Recommended by: Rose B. Bellanca, Ed.D.
Rose B. Bellanca, President

Recommendation for New Programs 2018-2019

Culinary Essentials Certificate – 11 Credit Hours Business and Computer Technologies Division Culinary Arts

Description: In this program, students explore the essentials of culinary skills and techniques. Topics relating to food safety, basic knife skills, and conventional cooking methods required in professional food service operations will be discussed. Students with a passion for food, or who are currently employed in entry to mid-level culinary positions, will gain deeper insight in culinary arts to progress in many food service related careers. The program provides a foundation for continued study toward an associate degree in culinary arts.

Need/Job Demand:

According to the [Occupational Outlook Handbook](#), demand in the culinary industry is expected to grow as fast as average with a 6% increase in jobs predicted between 2016 and 2026.

Student Learning Outcomes:

1. Execute and apply culinary principles and terminology through the production of food under timed situations.
2. Recognize food safety and sanitation practices necessary to professional food service operations.

Curriculum Review:

Reviewed by the Curriculum and Assessment Committees 3/14/18

Wage Data:

The 2016 median wage for a cook is \$22,850/year. ¹

Program Requirements:

<u>Course</u>		<u>Credits</u>
CUL 110	Sanitation and Hygiene	2
CUL 116	Culinary Principles	3
CUL 120	Classical Kitchen	3
CUL 121	Modern Kitchen	3
	Total Credit Hours	11

¹ Occupational Outlook Handbook Bureau of Labor Statistics

Recommendation for New Programs 2018-2019

Baking and Pastry Essentials Certificate – 10 Credit Hours Business and Computer Technologies Division Culinary Arts

Description: In this introductory program, students will learn the science of baking, basic baking and pastry techniques, and food service sanitation. Emphasis is placed on safe food handling, storage and proper utilization of ingredients and equipment.

Need/Job Demand:

According to the [Occupational Outlook Handbook](#), the demand for bakers is expected to grow as fast as average with an 8% increase in jobs predicted between 2016 and 2026.

Student Learning Outcomes:

1. Identify proper food storage techniques as well as food pathogens, cross-contamination, personal behavior and physical and chemical contaminants that cause food-borne illness.
2. Identify ingredient use and apply the formulas, weights and measurements used in the bakeshop.
3. Demonstrate the principles of yeast and quick bread, cakes, pies and cookie production.
4. Demonstrate the principles of yeast doughs, lamination, cakes, frozen desserts and tart doughs production.

Curriculum Review:

Reviewed by the Curriculum and Assessment Committees 3/14/18

Wage Data:

The 2016 median wage for Bakers was \$25,090/year. ²

Program Requirements:

<u>Course</u>		<u>Credits</u>
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
	Total Credit Hours	10

² Occupational Outlook Handbook Bureau of Labor Statistics

Recommendation for New Programs 2018-2019

3 + 1 Articulation Agreement Degree Programs

**Washtenaw Community College –
Associate in Applied Science in Culinary Arts and Management**

And

**Cleary University –
Bachelor of Business Administration in Hospitality Management**

General Education	18 credits
WCC Program Requirements	49 credits
Restricted Electives	13 credits
Total Transfer Credits	80 credits

**Washtenaw Community College –
Associate in Applied Science in Child Care Professional**

And

**Eastern Michigan University –
Bachelor of Science in Children and Families**

General Education	30 credits
WCC Program Requirements	41 credits
Restricted Electives	23 credits
Total Transfer Credits	94 credits

**Washtenaw Community College –
Associate in Art in Early Childhood Education**

And

**Eastern Michigan University –
Bachelor of Science in Children and Families**

General Education	30 credits
WCC Program Requirements	37 credits
Restricted Electives	27 credits
Total Transfer Credits	94 credits

Recommendation for New Programs 2018-2019

**Washtenaw Community College –
Associate in Science in Information Systems: Programming in C++**

And

**Madonna University –
Bachelor of Science in Computer Science/C++**

General Education	30 credits
WCC Program Requirements	27 credits
Restricted Electives	33 credits
Total Transfer Credits	90 credits

**Washtenaw Community College –
Associate in Science in Computer Science: Programming in JAVA**

And

**Madonna University –
Bachelor of Science in Computer Science/JAVA**

General Education	30 credits
WCC Program Requirements	27 credits
Restricted Electives	33 credits
Total Transfer Credits	90 credits