

FORMAT FOR CURRICULUM CHANGE PROPOSAL

To: Curriculum Committee

From: Parks, Recreation and Hospitality Administration

Date Submitted: October 10, 2008

Type of Curriculum Change Requested: Addition of new Associate of Science in Culinary

Submitted By: Theresa Herrick

Approved By: Department Head:

Dean of School:

Reviewed By:

Registrar:

Vice-President for Academic Affairs

I. Program or curriculum change as it will appear in the catalog.
(see page 3 of this Attachment)

II. Course Information

A. Rationale for the requested change.

The Associate of Science degree in Culinary will provide a foundation and specialized study of the culinary field through theory, laboratory experiences and field experiences for students interested in a career in food preparation, cooking and foodservice management. Graduates will be prepared to work in restaurants, clubs, hotels, catering operations, institutional food operations and other areas of foodservice management. Graduates of the Associate of Science program may also elect to pursue the baccalaureate degree in Hospitality Administration at Arkansas Tech University.

According to the Director of Admissions at Johnson and Wales University, one of the largest culinary schools in the U.S., 92% of students who complete an Associate's degree in culinary at Johnson and Wales go on to finish a 4-year baccalaureate degree at their university.

The hospitality industry is growing in Arkansas and the Russellville region. The area has added a number of new hotels, restaurants, lodges and conference centers in the past several years. A new convention center and Marriott hotel, built by J.Q. Hammons, will be completed in Russellville by spring 2010. These properties will need culinarians for their foodservice operations.

app CC 10/24/08
app FS 11/14/08

B. What impact will the change have on staffing, on other programs, budget, and space allocation?

1. Within the department requesting the change.

Many of the required Culinary courses will be cross listed with Hospitality courses. Only 5 new culinary courses will be added to the required list of courses for the Associate's degree. The existing fourth full time faculty position, to be filled in January 2009, will be dedicated to food, beverage and culinary. The HA faculty want to utilize chefs to teach as adjunct professors for the specialty courses in baking, pastry, sauces, soups, stocks, club and regional cuisine. There are a number of chefs from central Arkansas who serve on the Culinary Advisory Committee for the Program and have indicated an interest in teaching courses in the Program. The Associate degree will require 4 additional adjunct professors per year for various specialty courses.

ATU is fortunate to have a commercial food lab in Williamson Hall and a full service dining facility. Lake Point Conference Center, which was added to the ATU campus in 2006, also has a full service kitchen and dining facility. These facilities can be more fully utilized by adding an Associate's degree in Culinary. At the present time the Williamson Food Lab and Dining Room receive little use during the summer months. Most of the Hospitality students are enrolled in general education, web courses, work experience and internship. The Culinary Program will have students enrolled on campus during the summer and utilize the food lab and dining room for culinary classes and labs.

There will be only a small addition to the department budget, mostly for additional pots, pans, bake ware and utensils. Culinary students will have course lab fees to cover food costs

2. Outside the department.

Students enrolled in the culinary program will also be enrolled in general education and support courses as part of the Associate of Science degree requirements which will run year round for two years (See Culinary Program on page 3).

C. Effective date or term. Fall 2009

D. This Program does not affect any other outside of the Hospitality Administration Program

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E. Assessment Plan- This program will fit the department's assessment process by addressing the following objectives:

1. Students will understand the historical overview of the hospitality industry and the culinary profession;
2. Students will be provided sufficient areas of specialization to allow them to develop individual interests and talents;
3. Students will be provided knowledge of operations relative to the provision of hospitality goods and/or services, including foodservice management and related services;
4. Students will learn to communicate effectively;
5. Students will learn to apply scientific and quantitative reasoning;
6. Students will develop ethical perspectives.

Outline in specific detail how your proposal will alter the program (include course number and title):

Associate of Science in Culinary

Freshman				Sophomore			
Fall		Spring		Fall		Spring	
ENGL 1013	3	ENGL 1023	3	CUL 2903	3	CUL 2053	3
CHEM 1114	4	COMS 1003	3	SPH 2173	3	CUL 2063	3
MATH 1003	3	PSY 2003	3	CUL 2913	3	ELEC	3
CUL 2813	3	CUL 1013	3	CUL 2023	3	CUL 2933	3
CUL 1923	3	CUL 2003	3				
Total Hours	16	Total Hours	15	Total Hours	12	Total Hours	12
SUMMER BETWEEN 1 AND 2ND YEAR				SUMMER AFTER 2ND SPRING			
CUL 2923	3					CUL 2996	
CUL 2943	3						

Total Program Hours 67

ARKANSAS TECH UNIVERSITY

Associate of Science in Culinary =67 hours

General Education = 19 semester hours

<i>Course Name</i>	<i>Credit hours</i>	<i>Course number & prefix</i>
Composition I	3	ENGL 1013
Composition II	3	ENGL 1023
College Mathematics	3	MATH 1003
General Psychology	3	PSY 2003
Survey of Chemistry	4	CHEM 1114
Intro to Computer Based Systems	3	COMS 1003

Support Courses = 3 hours

<i>Course name</i>	<i>Credit hours</i>	<i>Course number and prefix</i>
Business & Professional Speaking	3	SPH 2173

Culinary = 42 hours

<i>Course name</i>	<i>Credit hours</i>	<i>Course number & prefix</i>
Sanitation Safety	3	CUL/HA 1013
Introduction to Food & Beverage Mgmt	3	CUL/HA 1923
Principles of Food Preparations	3	CUL/HA 2913
Cost Controls	3	CUL/HA 2003
Hospitality Supervision & Leadership	3	CUL/HA 2023
Work Experience	3	CUL/HA 2053
Guest Services Management	3	CUL/HA 2063
Nutrition	3	CUL/HA 2813
Sauces, Stocks and Soups	3	CUL 2923
Garde Manger	3	CUL 2903
Advanced Food Preparations	3	CUL 2933
Introduction to Baking and Pastry	3	CUL 2943
Externship (600 hours/15weeks)	6	CUL 2996

Culinary Electives= 3 hours

ASSOCIATE OF SCIENCE – CULINARY

CURRICULUM PROPOSAL

New Courses

CUL 2903 Garde Manger
CUL 2923 Sauces, Stocks and Soups
CUL 2933 Advanced Food Preparations
CUL 2943 Introduction to Baking and Pastry
CUL 2996 Externship

Existing Hospitality Courses Cross-Listed with Culinary

CUL/HA 1013 Sanitation Safety
CUL/HA 1923 Introduction to Food and Beverage Management
CUL/HA 2003 Cost Controls
CUL/HA 2023 Hospitality Supervision & Leadership
CUL/HA 2053 Work Experience
CUL/HA 2063 Guest Services Management
CUL/HA 2813 Basic Human Nutrition in Hospitality Administration
CUL/HA 2913 Principles of Food Preparations