

Curriculum Proposal Cover Sheet – Program/Degree/Certificate

Routing procedure -- official signatures are on the CAR Signature Page

Program name: Culinary Program map

Proposal type: addition modification

Credential type: Click "choose" for list of credential: Choose

Credential name:

Author(s): T. Shurilla

ext: email: @hawaii.edu

Consulted with:

Date of Activity

_____ CAR form, CAR signature page, and program map completed by Author; CAR signature page signed.

_____ CAR and program map checked by Curriculum Representative; signature page signed.

_____ CAR and program map discussed by Department; signature page signed by Department Chair.

_____ Original cover sheet, CAR, signature page, and program map delivered to Curriculum Chair by deadline.

_____ Electronic copy of the above documents emailed as attachments to Curriculum Chair by deadline.

NOTE: When modifying an existing credential, the program map (i.e., copy of current catalog map with hand-written changes) is not emailed.

11/8/11 _____ Passed by Curriculum Committee; signature page signed by Curriculum Chair; Senate Chair notified.

12/9/11 _____ Approved by Academic Senate; signature page signed by Academic Senate Chair.

_____ Forwarded to and received by Chief Academic Officer.

_____ Reviewed by Chief Academic Officer; signature page signed.

2/9/12 _____ Forwarded to and received by Chancellor.

2/12/12 _____ Approved by Chancellor; signature page signed.

_____ UH President/Board, as appropriate, notified/requested approval for program, degree/certificate, program name change, or other curriculum action.

_____ Original signed cover sheet, CAR, signature page, and program map returned to Curriculum Chair.

Distribution, Posting, and Follow-up

_____ Copy of CAR and program map forwarded for Banner input.

_____ Copy of approved proposal sent to Author for files.

_____ CAR and approval date published on Curriculum Committee website.

_____ Notice of final approval emailed to college.

_____ Catalog input completed.

_____ Signed original cover sheet, CAR, signature page, and program map filed in Chief Academic Officer's master curriculum binder.

_____ Copy of the above documents filed in Chief Academic Officer master curriculum cabinet.

_____ Other:

The Culinary Arts career ladder program is based on three levels of competencies offered in three specialty areas: Culinary Arts, Baking and Restaurant Supervision. The competency-based instruction focuses on skills, knowledge, and attitudes needed for success in the hospitality industry. The Restaurant Supervision emphasis will be articulated with various four-year baccalaureate schools. It is designated to give the learner maximum transferable credits to allow for a smooth transition without "losing" large chunks of credits when moving on to the baccalaureate level.

Lab requirements include basic hand tools, knives, safety shoes, books, appropriate uniforms, proof of negative TB test, and compliance with Culinary personal hygiene code requirements. Both the Culinary Arts and Baking Associate in Applied Science specialty degrees are fully accredited by the ACFEFAC (American Culinary Federation Education Foundation Accrediting Commission).

Minimum placement test levels of English 22 or higher is required for all incoming Culinary Arts students. It is strongly recommended that prospective students meet with Culinary Arts Advisors before entry into Culinary Arts courses.

Requirements for Certificate of Competence (CO):

Culinary Arts		Baking
Pantry Cook: 3 Credits	CULN 140	Baker's Helper: 4 Credits CULN 150
Preparation Cook: 4 Credits	CULN 120	
Sanitation: 2 Credits	CULN 112	
Short Order Cook: 3 Credits	CULN 131	
Storeroom Clerk: 4 Credits	CULN 271	
Server: 4 Credits	CULN 160	

Requirements for Certificate of Completion (CC)-Pastry Cook: 14 Credits

CULN 150(4), 250 (5), 251 (5)

Requirements for Certificate of Achievement (CA)-Culinary Arts: 31

CULN 111 (2), CULN 112 (2), CULN 120(4),
 CULN 121 (3) 122 (3), 131 (3), 140 (3),
 CULN 150 (4), CULN 292V or 294V (1)
 English: English 22 or 100 (3)*
 Mathematics: 50H, 100, 103 (3)*

Requirements for Associate in Applied Science (AAS) Degrees:

Culinary Arts: 68-71 Credits

All Culinary Arts CA courses (31) plus:
 CULN 115 (2), CULN 160 (4), CULN 220 (5),
 CULN 240 (4), CULN 271 (4), CULN 293V, (3),
 Business/Communication 130, Communication 145
 Speech 151 or Learning Skills 110 (3),
 English 100 (3)* Management 118 (3),
 Food Science and Human Nutrition 185/285 (3)
 Humanities Elective (3), Social Science Elective (3)

Baking: 72-75 Credits

All Culinary Arts CA Courses (31) plus:
 CULN 160 (4), CULN 220 (5), CULN 250 (5),
 CULN 251 (5), CULN 271 (4), CULN 293V (3)
 Business/Communication 130/Communication 145
 Speech 151, or Learning Skills 110 (3),
 English 100 (3)* Management 118 (3),
 Food Science and Human Nutrition 185 (3)
 Humanities Elective (3), Social Science Elective (3)

Restaurant Supervision: 76-79 Credits

All Culinary Arts CA courses (31) plus:
 CULN 115 (2), CULN 160 (4), CULN 220 (5), CULN 265 (3), CULN 271(4), CULN 293V (3),
 Accounting 201 and 202 (6), English 100 (3)*
 Business Communications 130, Communication 145, Speech 151 or Learning Skills 110 (3),
 Business Technology 150 (3), Management 118 (3), Management 122 or 124 or HOST 270 (3),
 Food Science and Human Nutrition 185 or 285 (3)

Humanities elective (3), Social Science elective (3)

***Note: ENG 100 is a requirement for the AAS in Culinary Arts, Baking and Restaurant Supervision, Math 100/103 is required for the AAS in Restaurant Supervision.**

Full-time Culinary Arts or Baking students would take these courses in sequence:

<i>First Semester</i>	Credits	<i>Second Semester</i>	Credits
**CULN 111 Introduction to the Culinary Industry	2	**CULN 120 Fundamentals of Cookery	4
**CULN 112 Sanitation and Safety	2	**CULN 131 Short Order Cookery	3
**CULN 121 Culinary Skill Building	3	**CULN 140 Cold Food Pantry	3
**CULN 122 Culinary Skill Development	3	**CULN 294V/ CULN 292V	1
**CULN 150 Fundamentals of Baking	4	Social Science Elective	3
**ENG 22/100 or Math 50H/100/103	<u>3</u>	**ENG 22/100 or Math 50H/100/103	<u>3</u>
	17		17
<i>Third Semester</i>	Credits	<i>Fourth Semester</i>	Credits
***CULN 240 Garde Manger	4	CULN 220 Advanced Cookery	5
Humanities Elective	3	CULN 160 Dining Room Service	4
BUS/COM 130, COM 145, SP 151, ENG 100*	3	CULN 293V Culinary Arts Field Experience	2
CULN 293V Culinary Arts Field Experience	1	MGT 118 Introduction to Supervision	3
CULN 271 Purchasing and Cost Control	4	FSHN 185/ FSHN 285	<u>3</u>
***CULN 115 Menu Merchandising	<u>2</u>		17
	17		

* Note: English 100 are requirements for both AAS in Culinary Arts and Baking Specialty

** Note: Courses required for CA in Culinary Arts Specialty

***Note: AAS Culinary Arts Specialty Program Requirements: CULN 115 (2), CULN 240(4)

****Note: AAS Baking Specialty Program requirements: CULN 250(5), CULN 251(5)

Full-Time Restaurant Supervision students would take courses in this sequence:

<i>First Semester</i>	Credits	<i>Second Semester</i>	Credits
*CULN 111 Introduction to the Culinary Industry	2	*CULN 120 Fundamentals of Cookery	4
*CULN 112 Sanitation and Safety	2	*CULN 131 Short Order Cookery	3
*CULN 121 Culinary Skill Building	3	*CULN 140 Cold Food Pantry	3
*CULN 122 Culinary Skill Development	3	*CULN 294V or CULN 292V	1
*CULN 150 Fundamentals of Baking	4	BUSN 150 Introduction to Business Computing	3
*ENG 100 or Math 100/103	<u>3</u>	*ENG 100 or Math 100/ 103	<u>3</u>
	17		17
<i>Third Semester</i>	Credits	<i>Fourth Semester</i>	Credits
MGT 118 Introduction to Supervision	3	CULN 220 Advanced Cookery	5
CULN 115 Menu Merchandising	<u>2</u>	CULN 160 Dining Room Service	4
ACC 201 Introduction to Financial Accounting	3	CULN 293V Culinary Arts Field Experience	2
BUS/COM 130/ COM 145/SP 151	3	CULN 265 Beverage Operations	3
CULN 271 Purchasing and Cost Control	4	ACC 202 Introduction to Managerial ACC	<u>3</u>
CULN 293V Culinary Arts Field Experience	<u>1</u>		17
	16		
<i>Fifth Semester</i>	Credits		
FSHN 185 or FSHN 285	3		
MGT 122/ 124 or HOST 270	3		
Humanities Elective	3		
Social Science Elective	3		
English 100*	<u>3</u>		
	15		

*Note: English 100 are requirements for both AAS in Culinary Arts and Restaurant Supervision and Math 100/103 are required for AAS in Restaurant Supervision.

** The following minimum competencies are required of students entering the Culinary program: a) CULN 112 with grade C or better; b) ENG 19 with grade C or better, or placement at ENG 22, c) MATH 50H with grade C or better.

*** ACC 124 and 125 can be taken in lieu of ACC 201 (only 3 credits will count towards the degree requirements).

University of Hawaii Maui College
Curriculum Signature Page

T. Sherilla / mb

Proposed by: Author or Program Coordinator

Date

L. Perez / mb

Checked by: Academic Subject Area Representative to Curriculum Committee Date

C. Pascual / mb

Requested by Department: Department Chair

Date

M. Brock

Recommended by: Curriculum Chair

Date

1-24-11

Gloria Y.

Approved by Academic Senate: Academic Senate Chair

Date

2-1-12

Ches

Endorsed by: Chief Academic Officer

Date

2-3-12

Approved by: Chancellor

Date

2/2/12