I. Call to order 1:40

II. David Tamanaha: Introduce Chuck Sang, new PERMENANT Head of Security.

III. Minutes from 09/13/13 – names page, 10/11/13 (See attached page 8-; Mahalo Kealani Cook)

IV. Standing & Ad Hoc Committee Reports - Consent Agenda

- Distance learning ad hoc committee: Deanna Reece - no report
- Policies and Procedures committee: Tim Marmack - no report
- Inspired Teaching Committee (ITC): Joyce Yamada, Julie Patao: no report
- Assessment: Jan Moore, Eric Engh - no report
- Budget and long-range planning committee: Refugio Gonzales – no report
- Safety: Ryan Daniels - no report
- Elections: Crystal Alberto - no report
- Curriculum: Maggie Bruck & Kahele Dukelow – on agenda
  - Culinary Program changes: See Attached
  - Math and Econ changes
  - Voice vote approved
- UHCC Policy subcommittee – Elaine Yamashita – on agenda
  - Effort to get grading policy (N grades etc) consistent across campuses, meeting coming up soon
  - Academic Renewal policy, Hawai‘i CC
IV. Committee Reports & Information items

- Curriculum items: Maggie Bruck & Kahele Dukelow; see page 2-5
- CCAFSC and ACCFSC report: Ann Emmsley – see below:
  - Quality of Life Survey (Faculty Morale) – Do we want one done again? What would be the outcome? (Last survey in 2006 see: http://www.hawaii.edu/offices/app/faculty/faculty06.pdf)
    - For powerpoints of interesting data see: http://www.hawaii.edu/offices/app/ Spotlight box
      - Not just cost cutting but revenue generation & efficiency including student success
      - Hard choices to be made. - Cannot be everything to all people…
      - Beware of mission and curriculum creep
      - Where do students provide input to influence these decisions?
- UHCC Policy subcommittee report – Elaine Yamashita

V. Discussion Items

- Vision, Mission and ILO’s – SPAM Committee: see attached pp:6-7
  - Kulamanu
    - Taken Senate comments in and now looking for a vote
  - Maggie Motion to approve, Kate Second, Voice vote approved
- Deletion of CC’s – see memo attached p. 7

VI. Student Success Initiatives

- Persistence & Retention
  - Advise students for Spring 14, Show them how to access STAR
  - Intrusive Advising
  - Connect w/ students – ask them plans about the following semester by 6 weeks in current semester
  - Students’ role in shared governance?

VII. Old Business

- Budget – 16. 5 current vacancies
  - UHMC asking $1.5 Million to cover electricity costs
o State does have a projected surplus (so if you have connections w/ legislatures you can promote UHMC needs)
o RTRF funds covering some vacancies & carryover
- NSF mitigation grant
- Hawaii papa ke ao (http://www.hawaii.edu/offices/op/hpokeao.pdf)

VIII. Announcements
- BOR meeting Nov 20th
- John Morton visit Nov 12th 2:30 PM Kaʻaike 105
- 6PM Art show in student lounge
- Agree to Degree Forms
- Aris: Nonviolent Crisis Intervention Training Nov 22, 9:30-4 ʻIke Leʻa 102

IX. Next Meeting – Friday, December 6, 2013; 1:30-3:00 PM Kaʻaike 105
Adjourned:

Curriculum Committee

Academic Senate Report

November 8, 2013

At the Academic Senate meeting on November 8, 2013 the Curriculum Committee is submitting the following Curriculum Proposals for discussion and review. More information can be found at the Curriculum web site: https://sites.google.com/a/hawaii.edu/curriculum-committee/

The first 33 items are a redesign of the Culinary Department Curriculum. Per Teresa “Cheech” Shurilla:

The rationale for the programmatic changes are:

1. The program was originally developed based on 3 cohorts of students with at least 15 students in each cohort. Over the years, consistently the program had low enrolled classes for each of the 3 beginning skills classes. Therefore, to improve the Culinary Arts program’s efficiency and effectiveness, the programmatic redesign decreases the number to 2 cohorts. This results in hiring 1 less full-time lecturer and higher class enrollments.

2. To enhance student completion/graduation we redesigned all of the courses to 8-week modules. As a result, students are able to successfully navigate the program’s course offerings and develop a schedule of classes to graduate in a timely manner.
3. Through the Live-Text student assessment process, baking faculty were able to see the need for an additional baking course. As a result, the new course (CULN 155) maintains the ACF competency rigor and strengthens its relevance. The class reinforces the student learning outcomes of the overall baking program, along with abiding by the certification requirement from the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). By establishing reinforced standards in the bakeshop, and adding more overall competencies, the baking degree will be able to meet the current and future industry needs. The class is also being currently taught at Kapi‘olani Community College.

Following is a summary of those changes:

Deletions of courses – content covered in other classes:
05. CULN 121 Culinary Skill Building
06. CULN 122 Culinary Skill Development
07. CULN 131 Short Order Cookery
08. CULN 140 Cold Food Pantry
09. CULN 115 Menu Merchandising
10. CULN 294V Work Practicum
11. CULN 265 Beverage Operations

Deletions of Certificates that are no longer valued in industry:
12. Restaurant Supervision AAS – Not an accredited program through the ACFEF (American Culinary Federation Education Foundation)
13. CPD-Pantry Cook
14. CO Prep Cook
15. CPD-Sanitation
16. CPD Short Order Cook
17. CO-Storeroom
18. CO-Waiter/Waitress/Server
19. CO-Baker’s Helper
Modifications to existing courses: Courses were modified based on assessment information that showed that longer periods of time were needed to be spent on areas to strengthen them, therefore, modified from 5 to 8 weeks.

20. CULN 111 Introduction to the Culinary Industry
21. CULN 112 Sanitation and Safety
22. CULN 120 Fundamentals of Cookery
23. CULN 150 Fundamentals of Baking
24. CULN 160 Dining Room Service
25. CULN 220 Advanced Cookery
26. CULN 250 Advanced Baking I
27. CULN 251 Advanced Baking II
28. CULN 271 Purchasing & Cost Controls

New courses:
30. CULN 123 Culinary Basics, 5 credits
31. CULN 130 Intermediate Cookery, 5 credits
32. CULN 155 Intermediate Baking, 5 credits

Degree changes:
01. CA
02. CO Pastry
03. CO Culinary Arts
04. AAS Culinary Arts

33. AAS Baking
29. Program Maps-AAS Degrees deleted CULN 121,122,131,140,294V and MGT 188, and added CULN 123,130, 155 and HOST 154.

34. AAS – HOST, Lorelle Peros, Modification, The Hospitality & Tourism (HOST) Program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA) and requires that all HOST students take a food production course in conjunction with the CULN program. These courses, however, are being combined to be a 5-credit course (CULN 123-Culinary
Basics). Thus, CULN 123 replaces CULN 121/122 in the HOST curriculum. MGT 118 (Introduction to Supervision) is being deleted because concepts of hospitality supervision and leadership are already introduced as a common thread in all HOST courses throughout the HOST program.

35. CA-HOST, Lorelle Peros, Modification. Same rationale as above.

36. ECON 18, Personal Economics, Lee Stein, Deletion. Course has not been taught for 5 years and is no longer considered necessary.

37. Math 135, Precalculus: Elementary Functions, Donna Harbin, Modification. Revised course to comply with UH system changes initiated at Faculty Discipline Meeting in Spring 2013 to standardize course title, Banner title, prerequisites and course description.

38. Math 115, Introduction to Statistics and Probability, Kate Acks, Modification. Revised course to comply with UH system changes initiated at Faculty Discipline Meeting in Spring 2013 to standardize course title, Banner title, prerequisites and course description.

39. Math 140, Precalculus: Trigonometry and Analytic Geometry, Amir Amiraslani, Modification. Revised course to comply with UH system changes initiated at Faculty Discipline Meeting in Spring 2013 to standardize course title, Banner title, prerequisites and course description.


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DRAFT

Mission Statement

*Inspiring Learners Through Learning* The University of Hawai‘i Maui College inspires students to apply skills and knowledge in pursuit of personal, academic and career goals in a life-long-learning environment that emphasizes community engagement, sustainable living, Native Hawaiian culture, and global perspectives.
Senate Revisions

The University of Hawai‘i Maui College inspires students to develop knowledge and skills in pursuit of academic, career, and personal goals in a supportive educational environment that emphasizes community engagement, life-long-learning, sustainable living, Native Hawaiian culture, and global understanding.

Vision Statement
We envision a college where inspired learning develops knowledgeable, skilled, and compassionate students, prepared to take on the emerging challenges of their communities and the world through leadership, problem-solving, and innovation.

Senate Revisions
UH Maui College: We will prepare students to respond to emerging challenges in their lives, communities, and the world through compassion, leadership, problem-solving, and innovation.

Core Values
The faculty and staff of UH Maui College aspire to embody the following Core Values through their work serving the educational needs of students:

- **Malama** – To take care of, tend, attend, care for, preserve, protect, beware, save, maintain: care, preservation, support, loyalty: custodian, care taker, keeper.
- **Mana‘olana** – Hope, confidence, expectation; to hope.
- **Lokahi** – Unity, agreement, accord, unison, harmony; agreed, in unity.
- **Aloha** – Affection, compassion, sympathy, kindness, grace, charity; to show kindness, mercy, charity.
- **Kuleana** – Right, privilege, concern, responsibility, title, business, property, estate, portion, jurisdiction, authority, liability, interest, claim, ownership; reason, cause, function, justification.
- **Pono** – Goodness, uprightness, morality, moral qualities, correct or proper procedures, excellence, well-being, prosperity, welfare, benefit, behalf, equity, sake, true condition or nature, duty; moral, fitting, proper, righteous, right, just, virtuous, fair, beneficial, correct; should, ought, necessary.

Institutional Learning Outcomes
To qualify for graduation, students demonstrate the following abilities at a level of rigor appropriate for their degree:

· Apply essential skills and knowledge of a technical or academic field to perform tasks, address challenges, and solve problems

· Address social, environmental, or economic issues through work that exemplifies effective interaction in real-world situations
Integrate multiple perspectives and a broad context of understanding to interpret problems, issues, and artifacts

Solve problems utilizing mathematical models, methods, and effective quantitative reasoning

Write and speak effectively to convey ideas that meet the needs of specific audiences and purposes

Apply creativity and analytical thinking to convey ideas, address challenges, and seek solutions to problems

Find, evaluate, and share information effectively and responsibly

Senate Review Date: _____________________________

Strategic Planning Review Date: 11/1/13

Attendees: Eric Engh, Amir Amiraslani, Elaine Yamashita, David Grooms, Sean Calder, Jan Moore, Kulamanu Ishihara, Michele Katsutani

MEMORANDUM

To: Pearl Iboshi

From: Suzette Robinson

Date: November 5, 2013

Re: Deletion of Certificate of Completion

Effective Fall 2014, please delete the Certificate of Completion as a credential offered or conferred at the University of Hawaii Community Colleges. Beginning Fall 2014, the requirements for the Certificate of Completion will be contained within the Certificate of Competence. Attached is UHCCP 5.203, Program Credentials, Degrees and Certificates, which addresses the establishment and issuance of the degrees and certificates within the University of Hawai'i Community Colleges.

Also attached are the lists of Certificates of Completion from all seven colleges. Please contact the college’s VCAA office if you have any questions.

Thank you for your assistance.

cc: John Morton, VPCC
    Peter Quigley, AVPCC
    Chancellors
    Vice Chancellors for Academic Affairs
    Deans and Assistant Deans
UHCC Registrars
Cheryl Chappell-Long, OVPCC

Attachments:  UHCCP 5.203
College lists of Certificates of Completion

SEE UHCCP 5.203 attached to email w/ agenda