

**University of Hawaii Maui College
Curriculum Action Request (CAR) Form
Program/Degree/Certificate**

For Banner use:

Req:	Rcv:
___ Alpha	___
___ Program/name	___
___ Program Code	___
___ Concentration	___
___ Major Code	___

1. Author(s): Teresa Shurilla
2. Department: Business & Hospitality Program: Culinary
3. Date submitted to Curriculum Committee: 10/11/11
4. Program proposal
☐ New program (*attach program proposal and program map*) ☐ Change of name to existing program

Existing program Title:

Proposed program Title:

5. Credential (degree or certificate) proposal
☐ New credential added to existing program ☒ Modification to existing credential

Type of credential

Degree: ☐ AA ☐ AS ☒ AASCertificate: ☐ CA ☐ CC ☐ CO ☐ ACS☐ Other, specify:

Existing credential: Title: Associate in Applied Science Culinary Arts

Credits: 64

Proposed credential: Title: Associate in Applied Science Culinary Arts

Credits: 68-71

If modification, describe change:

☐ Change in credential name☒ Change in course requirement(s); specify: Added CULN 122, increased credits for CULN 160, deleted CULN 114☐ Change in prerequisite(s) for credential; specify:☐ Other; specify:☒ Program map must be attached. (*For modifications, write changes on copy of current catalog map.*)

6. Reason for this curriculum action:
Re-map of Culinary Program and to align with the ACFEFAC competencies.
7. Proposed term of first offering: Fall semester of 2012 year.
8. Special fees required: ☐ no ☒ yes, explain: Student lab Fee
9. Special resources (personnel, supplies, etc.) required: ☐ no ☒ yes, explain: Specific Kitchen Supplies
10. Special scheduling considerations: ☐ no ☐ yes, explain:
11. Which program SLOs does this certificate support? (*list all that apply and explain, if necessary.*)
☐ Program SLO 1: Apply principles and concepts of quality food procurement, food and baking preparation and cost controls, service, and proper use of tools and equipment to produce and serve a variety of professional food items. Explain:
☐ Program SLO 2: Apply the basic principles of culinary service, organization, sanitation and safety in a foodservice operation to maintain the optimum health of the consumer Explain:
☐ Program SLO 3: Demonstrate skills in various areas of the culinary hierarchy: human relations, leadership and personnel management, ethical decision making Explain:
 Program SLO 4: Discuss the standards of restaurant regulations involving liquor protocol and health and safety regulations.

Program SLO 5: Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals

12. Current UHMC Catalog needs revision on page(s): 46

13. Additional Information:

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 ACCEFAC (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

Pantry Cook: 3 Credits CULN 140
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

Baking

Baker's Helper: 4 Credits CULN 150

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>			
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		

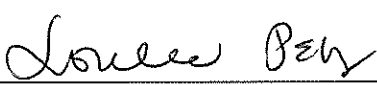
*Note: English 100 are requirements for both AAS in Culinary Arts and Restaurant Supervision and Math 100/103 are required for AAS in Restaurant Supervision.

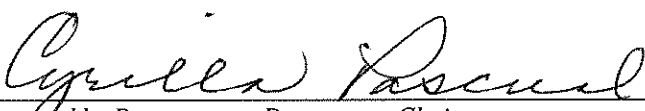
** The following minimum competencies are required of students entering the Culinary program: a) CULN 112 with grade C or better; b) ENG 19 with grade C or better, or placement at ENG 22, c) MATH 50H with grade C or better.

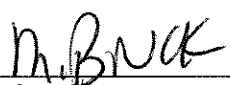
*** ACC 124 and 125 can be taken in lieu of ACC 201 (only 3 credits will count towards the degree requirements).

University of Hawaii Maui College
Curriculum Action Request (CAR) Signature Page

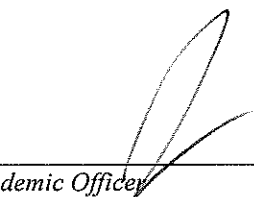
 10/13/2011
Proposed by: Author or Program Coordinator Date


 10/13/11
Checked by: Academic Subject Area Representative to Curriculum Committee Date

 10/13/11
Requested by Department: Department Chair Date

 11-2-11
Recommended by: Curriculum Chair Date

 2-1-12
Approved by Academic Senate: Academic Senate Chair Date

 2-3-12
Endorsed by: Chief Academic Officer Date

 2/12/12
Approved by: Chancellor Date