Curriculum Development Form
Modify an Existing Program (Academic Award)

Program Name (Academic Award): Culinary Arts Diploma

Type of Academic Award: □ AA  ☑ AAS  □ AFA  □ AS  □ Diploma  □ Certificate

Current Location: □ Faribault  ☑ North Mankato

Proposed Location: □ Faribault  ☑ North Mankato

Current Credits: 55

Proposed Credits: 55

Date of Proposal: 3/15/2015

Proposed Implementation Date: 8/24/2015

Contact Person: Mike Broughten

What is the modification being proposed?

15 new Culinary courses, added Customer Service and removed CPR, First Aid, Intro to Software, and Employee Search

What impact will the modification have?

Students will gain more skills across the spectrum of the field of Culinary Arts and be better prepared for multiple types of...

Describe the rationale for this modification:

It will bring the program up to industry expectations, based upon the feedback from our Advisory Committee Members and...

Attach additional material if necessary

As Faculty Developer, by signing this Modify an Existing Program form, the Curriculum Committee is assured of the following (check marks required):

Prior to Preparing Documentation

☑ Initiation — idea was submitted to Department Chair(s) and Academic Dean/Director for discussion and support

☑ Explored existing program offerings to identify potential duplication

☑ Completed Intention Form

Continue the Curriculum Development Process

☑ Completed the comparison template outlining old program plan vs. new program plan, noting changes between the old and new

☑ Completed the WIDS Program Project, which includes outlining scope and sequence of program

Please Note: If courses do not already exist, the shell of each course must be created in WIDS before the WIDS Program Project can be completed

☑ Identified prerequisites (if any) for admission to the program

☑ Created measurable program student learning outcomes

☑ Proofread documentation for correct content

☑ Proofread documentation for grammatical and typographical errors

☑ Uploaded additional documentation to WIDS (comparison template, etc.)

Faculty Developer Signature: [Signature]

Date: 3-17-15

Modify an Existing Program Form — 12/9/14 — Page 1
As Primary Department Chair, by signing this Modify an Existing Program form, the Curriculum Committee is assured of the following (check marks required):

- [ ] Documentation through email and department meetings made available for other faculty and programs to provide feedback
- [ ] Proofread documentation for correct content and proper structure
- [ ] Proofread documentation for grammatical and typographical errors
- [ ] For LAS programs, signature of all LAS Department Chairs included
- [ ] For technical programs, the change was discussed at Advisory Committee meeting (provide meeting minutes)

☑️ I support this program plan □ I do not support this program plan — please provide reason(s):

Primary Department Chair Signature 3/19/15

For all modified program, if Primary Department Chair does not support the modified program proposal, faculty developer can elevate the proposal to AASC for resolution.

For AA and AFA Degrees Only — As a LAS Department Chair, by signing this Modify an Existing Program form, the Curriculum Committee is assured of the following (check marks required):

- [ ] Documentation through email and department meetings made available for other faculty and programs to provide feedback

☐ I support this program plan □ I do not support this program plan — please provide reason(s):

LAS Department Chair Signature Date

☐ I support this program plan □ I do not support this program plan — please provide reason(s):

LAS Department Chair Signature Date

☐ I support this program plan □ I do not support this program plan — please provide reason(s):

LAS Department Chair Signature Date

If all four LAS Department Chairs do not support the modified program proposal, faculty developer can elevate the proposal to AASC for resolution.
As Academic Dean/Director, by signing this Modify an Existing Program form, the Curriculum Committee is assured of the following (check marks required):

- Identified potential opportunities and impacts of the change on other programs/departments — DARS search
- Provided supporting documentation to populate Program Navigator

☐ I support this program plan  □ I do not support this program plan — please provide reason(s):

[Signature]  3/15/15

If Academic Dean/Director does not support the modified program proposal, faculty developer can elevate the proposal to AASC for resolution.

Upload this signed form as a PDF to WIDS Shared Document folder — Curriculum Committee. Place signed original forms in Curriculum Committee mailbox.

Following Curriculum Committee support, this form is completed with final signatures.

[Signature]  4/3/2015

[Signature]  4/14/15

The following steps are possible post-approval steps:

**Modify an Existing Program**

- **Credit length change**
  
  Upload to MnSCU Program Navigator

  - Curriculum Committee Chair electronic approval
  - Vice President of Student and Academic Affairs electronic approval
  - President electronic approval
  - Vice President of Student and Academic Affairs electronic approval (2nd)
  - MnSCU reviews for final approval
  - MnSCU grants approval

  Student Affairs

  - ISRS; DARS; eCatalog

  Scope and Sequence for Perkins Programs of Study

  Federal Dept. of Education review

  Higher Learning Commissions (HLC) review

**Modify an Existing Program**

- **No credit length change**

  Student Affairs (documentation posted on CC website)

  - ISRS; DARS; eCatalog

  Scope and Sequence for Perkins Programs of Study
### South Central College
#### Culinary Diploma Crosswalk

**Existing Award**
Culinary Diploma 14-15
65 credits

**Proposed Award (New from Existing)**
Culinary Diploma 2015-16
65 credits

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Course #</th>
<th>Credits</th>
<th>Action Step</th>
<th>Course Title</th>
<th>Course #</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Required Technical Courses: Diploma</td>
<td></td>
<td></td>
<td></td>
<td>Required Technical Courses: Diploma</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Introduction to Food Service</td>
<td>CART1800</td>
<td>2</td>
<td>new number</td>
<td>Introduction to Food Service</td>
<td>CULN1100</td>
<td>2</td>
</tr>
<tr>
<td>Quality Assurance</td>
<td>QFPR1380</td>
<td>2</td>
<td>new</td>
<td>Sanitation &amp; Food Safety</td>
<td>CULN1101</td>
<td>2</td>
</tr>
<tr>
<td>Basic Cooking Principles</td>
<td>QFPR1840</td>
<td>3</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Specialty Breads</td>
<td>CART1900</td>
<td>2</td>
<td>new</td>
<td>Baking 1</td>
<td>CULN1203</td>
<td>2</td>
</tr>
<tr>
<td>Basic Meat/Poultry/Fish/Shellfish</td>
<td>QFPR1841</td>
<td>4</td>
<td>new</td>
<td>Butchery</td>
<td>CULN1105</td>
<td>4</td>
</tr>
<tr>
<td>Intro to Breakfast/Pantry</td>
<td>QFPR1846</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauces, Soups, &amp; Stocks</td>
<td>QFPR1842</td>
<td>3</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Basic Baking</td>
<td>QFPR1850</td>
<td>4</td>
<td>new</td>
<td>Baking 2</td>
<td>CULN1204</td>
<td>4</td>
</tr>
<tr>
<td>Buffet Preparation and Service</td>
<td>HRIC2860</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Advanced Culinary Skills</td>
<td>FBMG2990</td>
<td>3</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quality Food Preparation</td>
<td>QFPR1890</td>
<td>3</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food &amp; Beverage Cost Control</td>
<td>CART1803</td>
<td>1</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purchasing &amp; Receiving</td>
<td>HRIC2871</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wok Cookery</td>
<td>CART1855</td>
<td>2</td>
<td>new</td>
<td>World Cuisine &amp; Cultures</td>
<td>CULN1106</td>
<td>2</td>
</tr>
<tr>
<td>Management Supervisory Dev</td>
<td>HRIC2871</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Menu Design</td>
<td>HRC2875</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hospitality Nutrition I</td>
<td>FBMG2986</td>
<td>2</td>
<td>new number</td>
<td>Hospitality Nutrition</td>
<td>CULN1205</td>
<td>2</td>
</tr>
<tr>
<td>Specialty Option I</td>
<td>FBMG2950</td>
<td>1</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CPR</td>
<td>HLTH1950</td>
<td>1</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Search Skills</td>
<td>OTEC2000</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Introduction to Software</td>
<td>OTEC1001</td>
<td>2</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>First Aid</td>
<td>HLTH1952</td>
<td>1</td>
<td>drop</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Introduction to Sales</td>
<td>MKT1800</td>
<td>3</td>
<td>drop</td>
<td>Customer Service</td>
<td>MKT1830</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Culinary Math</td>
<td>CULN1102</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Culinary Fundamentals 1</td>
<td>CULN1103</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Culinary Fundamentals 2</td>
<td>CULN1104</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Garde Manager 1</td>
<td>CULN1200</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Garde Manager 2</td>
<td>CULN1201</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Ala Cart Cooking &amp; Production</td>
<td>CULN1202</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Culinary Management</td>
<td>CULN1300</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Advanced Culinary</td>
<td>CULN1301</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>new</td>
<td>Sustainable Foods &amp; Organic Cooking</td>
<td>CULN1302</td>
<td>1</td>
</tr>
</tbody>
</table>

**Required Liberal Arts & Sciences**
Same

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Course #</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Racial Minorities</td>
<td>ETHN 101</td>
<td>3</td>
</tr>
<tr>
<td>Interpersonal Communications</td>
<td>COMM 140</td>
<td>3</td>
</tr>
<tr>
<td>total</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>

**Diploma Total** 59

**Required Liberal Arts & Sciences**
Choose from 3 different goal areas.
- one elective from Goal Area 9          | 3       |
- one Communications elective (Goal Area 1, Part B) | 3       |
**total** 6

**Diploma Total** 55