CURRICULUM COMMITTEE CHECKLIST

NAME OF PROGRAM: CULINARY ARTS

Date: 10/1/13

Step 1 Reviewed change at division meeting.  

Step 2 Presented as informational item at Division Chair Meeting(s) and checked if it affects other departments. Like programs must meet with Division Chairs on all affected campuses (North Mankato and Faribault). 

Division Chair’s signature

Step 3 Instructional Dean reviewed and indicated need for Curriculum Committee approval.

Instructional Dean’s signature

Step 4 Advisory Committee approval indicated in meeting minutes if necessary. Minutes provided to Curriculum Committee.

Step 5 Curriculum Committee made recommendations (changes, additional approvals, etc.). If no, skip to Step 7.

Step 6 Committee’s recommendations completed. (Skip if not applicable.)

Step 7 Curriculum Committee approved.

Curriculum Committee Chair’s signature

Step 8 Minutes and necessary materials provided to VP of Academic Affairs.

Step 9 Vice President of Academic Affairs approved.

Vice President of Academic Affairs’ signature

Step 10 New Course Maximum Enrollment to Shared Governance.

Step 11 President’s approval for all changes requiring MnSCU approval.

President’s signature

New Program or Program Change Proposal Form

Date of Proposal: 9/27/13
Author: Michael Broughten

Proposal Type: New Program
Program Redesign Yes
Suspend Program
Reinstate Program
Add Emphasis
Delete Emphasis

Contact for the Program: Michael Broughten

Program Name: Culinary Arts AAS
CIP Code:

Division in Which Program is Currently or Will Be Held: Workforce Education & Training – Business

Proposal Start (Term/Year): Fall 2014

Program Description:
The Culinary Arts program is designed to meet the varied needs of food service establishments. Students are provided with a background of hot and cold food preparation, food service management, and cost control. Demonstrations and practical experience provided in our operational dining room/cafeteria permit students to develop the necessary food preparation skills for gainful employment.

Degrees Offered: AS AAS Yes AA Diploma Certificate

Program Location: Faribault Campus North Mankato Campus Yes Online

Prerequisites: None.

Number of Credits: 67

If There is a Program Change, Summarize Changes to the Program:
Reduction overall from 69 to 67 credits (elimination of two non-specific gen-ed credits).

Rationale for Program Development or Program Change:
Under 60/120 guidelines only 15 general education credits are required, so two non-specific credits were removed from the previous program design. The program then moved from 69 to 67 credits, and is applying for the waiver to remain over 60 credits.

What Impact Will this New Program or Change Have on Other Programs or Areas? None

Are There Articulations With Other Colleges? List College(s): No

➢ Attach Program Design to this Form. Below are Some Recommended Items:
   a. List of program requirements (i.e.: what the catalog page shows for each program).
   b. Cross walk from previous program curriculum to new (how students already started in the old program can finish after this new program begins).
   c. All required course numbers and titles.
   d. Additional supporting information, such as minutes documenting recommendation for proposal.
AAS - Culinary Arts  
Program Changed - Details  
Fall, 2014

Degree Description
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Admission Dates: Fall, Spring, and Summer Semester

Offered on the North Mankato Campus

Required Technical Courses (23 Courses)
Complete the following courses:

- CART1800 Introduction to Food Service (2 Credits)
- CART1803 Food and Beverage Control (1 Credit)
- CART1855 Wok/Oriental Cookery (2 Credits)
- CART1900 Specialty Breads (2 Credits)
- FBMG2950 Specialty Option I (1 Credit)
- FBMG2986 Hospitality Nutrition I (2 Credits)
- FBMG2990 Advanced Culinary Skill Production (3 Credits)
- HLTH1950 CPR (1 Credit)
- HLTH1982 First Aid (1 Credit)
- HRIC2860 Buffet Preparation and Service (2 Credits)
- HRIC2870 Basic Management/Supervisory Skills (2 Credits)
- HRIC2871 Purchasing and Receiving (2 Credits)
- HRIC2875 Menu Design (2 Credits)
- MKT 1800 Introduction to Sales (3 Credits)
- OTEC2000 Employment Search Skills (2 Credits)
- OTEC1001 Computer Software for College (2 Credits)
- QFPR1840 Basic Cooking Principles (3 Credits)
- QFPR1841 Basic Meat, Poultry, Fish/Shelffish Identification & Processing (4 Credits)
- QFPR1842 Stocks, Sauces and Soups (3 Credits)
- QFPR1846 Introduction to Breakfast and Pantry (3 Credits)
- QFPR1850 Basic Baking (4 Credits)
- QFPR1880 Quality Assurance (2 Credits)
- QFPR1890 Quality Food Production (3 Credits)

Required Liberal Arts and Sciences
To complete the AAS degree, students must complete 15 MNTC credits from 3 of the 10 MNTC Goal Areas. Courses must be approved by advisor/faculty.

The following courses are required:

- COMM140 Interpersonal Communication (3 Credits)
- ETHN101 American Racial Minorities (3 Credits)
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- FBMG2990 Advanced Culinary Skill Production (3 Credits)
- HLTH1950 CPR (1 Credit)
- HLTH1952 First Aid (1 Credit)
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- QFPR1880 Quality Assurance (2 Credits)
- QFPR1890 Quality Food Production (3 Credits)

Required Liberal Arts and Sciences (2 Courses)
To complete an AAS degree, students must complete 17 MNTC credits from 3 of the 10 MNTC Goal Areas. Courses must be approved by advisor/faculty.

The following courses are required:

- COMM140 Interpersonal Communication (3 Credits)
- ETHN101 American Racial Minorities (3 Credits)