Appendix C

New Program or Program Change Proposal Form

Date of Proposal: 9/28/11

Author: W.C. Sanders

Proposal Type: ____ New Program ____ Program Redesign ____ Reinstatement Program ____ Add Emphasis ____ Delete Emphasis

Contact for the Program: W.C. Sanders

Program Name: Restaurant Management CIP Code: 123486

Division in Which Program is Currently or Will Be Held: Business Technology

Proposal Start (Term/Year): Fall 2012

Program Description: The Restaurant Management program is essentially “business management” with a dynamic emphasis on food production and customer service. A core class will be taught by a variety of industry experts that have years of restaurant managerial experience to share with the class. The core curriculum will include: budget development, security issues, case register control, sales productivity, vendor relations, legal issues, scheduling, franchising and variety of restaurant management specific topics.

Degrees Offered: ____ AS ____ AAS ____ AA ____ Diploma X ____ Certificate

Program Location: ____ Faribault Campus ____ North Mankato Campus ____ Online

Prerequisites: None

Number of Credits: 16

If there is a Program Change, Summarize Changes to the Program. Eliminating AAS degree option due to lack of student interest and redesigning to a short-term certificate offered as a Culinary Track option

Rationale for Program Development or Program Change. Lack of student interest

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

Are There Articulations With Other Colleges? ____ 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.

Additional supporting information, such as minutes documenting recommendation for proposal.
Hotel, Restaurant and Institutional Cooking Advisory
Committee Meeting Minutes

May 11, 2009
2:00pm

The following members and guests were present:

Bev Herda
Rob Middleton
Marcel Frederick (since 1968)
Harry Musser
Jason Forshee
James Hanson
Rebecca Hagebak
Khwankhong S ulthum
Ann Splinter
Tim Born
Chad Cooreman
Isaac Breton

SCC,
ISJ, Sodexho
Happy Chef Systems
Applewood Restaurant
Waseca Public Schools
SCC, Culinary Arts Instructor
SCC, Food Service Supervisor
Best Websters
SCC, Marketing Department
Guest, Culinary Arts Student
Guest, Culinary Arts Student
Guest, Culinary Arts Student

Introduction to everyone:

The minutes of the previous meeting were read and approved as printed.

Jason Forshee motioned to accept minutes, Ann Splinter seconded the motion.

Student Culinary Competition

Students from Culinary Arts department have participated for the past seven years in DEX competitions. Tim Born described the state competition in Mankato and the national competition in Anaheim, California. He said the competitions were a valuable learning experience and he advises that all culinary students should join DEX or SKILLS to gain experience working as a team member in a competitive environment. This year South Central took first place at national competition. South Central College is looking forward to hosting DEX state competition in 2010.

Curriculum Review

The Diploma Program has been set to 55 credits, with the addition of ETHN 100 American Racial Minorities and with the Interpersonal Skills class the Culinary program will have the required 6 credits of general education. The AAS Degree requires an additional 14 general education credits. Students must also have an approved accuplacer test score rating by the state.
Redesign of Restaurant Management
W.C talked about the fact that enrollment in the Restaurant Management degree has been and continues to be of low enrollment. Kristi Maruska current advisor and marketing instructor has described the Restaurant management degree as an add on to the Culinary program. Most of the students declaring Restaurant Management are Culinary students who want to gain knowledge of running the front of the restaurant as well as the kitchen. W.C proposed suspending the degree and redesigning the Restaurant Management program into a certificate and include as a track in the Culinary program. Members from the advisory committee would be invited to participate in this process. The advisory committee agreed this was a good idea.

Recruitment and Enrollment
The Culinary Arts Program has received 11 admitted students for fall semester, 15 applications for review. It is too early to determine the exact enrollment as many high school students are undecided at present. Our first orientation will be June 23, 2009.

Budget Request for 2009-2010
No funds available

Waver Review
In 2012, the state will require Associate Degree to be at 60 credits. They have asked our program to cut the program from 69 credits to 60 credits, which is not possible without hurting the program. The Advisory Board voted and agreed that the Culinary Arts Program remain at 69 credits. Jim Hanson has submitted a waiver to keep the program at 69 credits.

Members Concern
Members asked Mr. Hanson about his involvement with the NRA Pro Start Program. He explained that the NRA has worked closely with Mankato East and West high schools to develop culinary curriculum. Mr. Hanson serves on the West High Pro Start Advisory Committee.

Evaluation
Committee members were asked to fill out an advisory evaluation form. The meeting was then adjourned.
Rebecca Hagebak

Respectfully submitted,

[Signature]
Rebecca Hagebak