

Program Information Report

School of Culinary Arts and Hospitality Management

Find your passion in food, friends and elegant surroundings. Develop skills for an entry-level position in restaurant, hospitality or institutional settings. Whether your interests lie in pastry and wedding cakes, food preparation and marketing, or management of food service, these are the programs for you.

Washtenaw Community College offers programs at several levels for students who want to begin new careers, or advance in their existing careers. The first level is the certificate, which can vary from nine to thirty-six credits, depending on the field. Certificates generally prepare students for entry-level jobs.

The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

Culinary Arts and Hospitality Management

Develop the skills necessary for a career in the hospitality industry.

Culinary Skills and Operations (CTCULM)

Certificate

Program Effective Term: **Fall 2018**

High Demand Occupation **High Skill Occupation**

In this program, students will prepare for a position as food production specialist in a hotel, restaurant, or other Institutional setting where they will prepare dishes from a variety of menu categories and perform professional skills such as food receiving, storage, and sanitation. Students will explore elemental aspects of food service management and acquire a wide range of industry skills. This certificate also gives students a foundation for continued study in an associate degree in culinary arts.

Major/Area Requirements		(31 credits)
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene*	2
CUL 114	Fundamentals of Baking	3
CUL 116	Culinary Principles	3
CUL 118	Culinary Nutrition	3
CUL 120	Classical Kitchen	3
CUL 121	Modern Kitchen	3
CUL 141	Principles of Cost Control	3
CUL 145	Dining Room Service	3
CUL 150	Management and Supervision	3
CUL 221	Culinary Purchasing	3

Minimum Credits Required for the Program:

31

Notes:

*CUL 110 must be taken as a pre- or co-requisite with the lab classes CUL 114, CUL 120, CUL 121.

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: ~~CFCULE~~ ^{OTCULM} Program Name: ~~Culinary Management Skills~~ ^{and} ~~Operations~~ ^{Operations} Effective Term: Fall 2018
 Division Code: ~~CHMD~~ ^{BCT} Department: Culinary Arts

Directions:
 1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
 2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.
 3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

Requested Changes:

<input type="checkbox"/> Review	<input type="checkbox"/> Program admission requirements
<input checked="" type="checkbox"/> Remove course(s): CUL100, CUL210	<input type="checkbox"/> Continuing eligibility requirements
<input checked="" type="checkbox"/> Add course(s): CUL_: Purchasing and Inventory Controls	<input checked="" type="checkbox"/> Program outcomes
<input checked="" type="checkbox"/> Program title (title was <u>Culinary Arts</u>)	<input type="checkbox"/> Accreditation information
<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)
<input checked="" type="checkbox"/> Type of award	<input type="checkbox"/> Other _____
<input checked="" type="checkbox"/> Advisors: Terri Herrera, Alice Gannon-Boss, Derek Anders Jr.	
<input type="checkbox"/> Articulation information	

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation:
 The Culinary Arts Department is following administrative directives based on a college investment to re-strategize all current programs through outside consultant. David Schneider CEC, CCE of Culinary Concept Consulting brings 35 plus years of experience as a Culinary Arts educator. With Dave's guidance and recommendation toward changes for our programs, we are looking to increase enrollment and visibility of our programs to surrounding communities of Washtenaw.

Financial/staffing/equipment/space implications:
 Financial: Increase of funds allocated to instructional supplies matching need for future increase of sections offerings and enrollment,
 Staffing: Potential request to hire more part-time faculty to cover future increases in section offerings
 Space Implications: Augmentation of TI-126 to increase functionality to match instructional needs as a more complete Culinary Arts demonstration laboratory classroom.

List departments that have been consulted regarding their use of this program.
 None

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Derek Anders Jr.	<i>Derek Anders Jr.</i>	1-9-18
Department Chair	Derek Anders Jr.	<i>Derek Anders Jr.</i>	1-9-18
Division Dean/Administrator	Erin Samulski	<i>Erin Samulski</i>	1-10-18
Vice President for Instruction	Kimberly Hares	<i>Kimberly Hares</i>	2/9/18
President			

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Please submit completed form to the Office of Curriculum and Assessment (SC 257).

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ACADEMICS

Culinary Arts (CFCULC) Management Skills

Certificate

2015 - 2016 2016 - 2017 2017 - 2018

Description See Attached

This program prepares students for a position as a food production specialist in a hotel, restaurant, or institution, where sauteing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills they will use. The program also gives students a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Articulation

Eastern Michigan University, several BS degrees.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: www.wccnet.edu/curriculum/articulation/levelone/colleges/.

Contact Information

Division: Business/Computer Technologies
Department: Culinary and Hospitality Mgt
Advisors: Terri Herrera
Derek Anders Jr.

Alice Gannon - Boss

Requirements

(Items marked in orange are available online.)

Major/Area Requirements

Class	Title	Credits
CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene *	2
CUL 114	Fundamentals of Baking	3
CUL 116	Fundamental Culinary Principles	3
CUL 118	Principles of Nutrition	3
CUL 120	Classical Kitchen Operations	3
CUL 121	Modern Kitchen Operations	3
CUL 145	Introduction to Dining Room Protocol	3
CUL 150	Food Service Management and Supervision	3
CUL 210	Advanced Kitchen Operations: Garde Manger **	3
CUL 221	Principles of Cost Control	3
Total	<i>Culinary</i>	33
<i>CUL 221 Purchasing + Inventory Control</i>		3
Total Credits Required:		33 <i>31</i>

Gainful Employment Disclosures

Footnotes

*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 120, CUL 121.

**CUL 210 is offered in spring semesters only.

In this program, students will prepare for a position as a food production specialist in a hotel, restaurant, or other institutional setting where they will prepare dishes from a variety of menu categories and perform professional skills such as food receiving, storage, and sanitation. Students will explore elemental aspects of food service management and acquire a wide range of industry skills. This certificate also gives students a foundation for continued study in the ~~Associate in Applied Science in Culinary Art~~ program.

an associate degree in

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: CFCULC **Program Name:** Culinary Arts

Effective Term: Winter 2014

Division Code: BCT **Department:** CHMD

Directions:

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.
3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

Requested Changes:

- | | |
|--|---|
| <input type="checkbox"/> Review | <input type="checkbox"/> Program admission requirements |
| <input checked="" type="checkbox"/> Remove course(s): <u>CUL 151, CUL 230, CUL 231</u> | <input type="checkbox"/> Continuing eligibility requirements |
| <input checked="" type="checkbox"/> Add course(s): <u>CUL 104, CUL 116, CUL 145, CUL 224</u> | <input type="checkbox"/> Program outcomes |
| <input type="checkbox"/> Program title (title was _____) | <input type="checkbox"/> Accreditation information |
| <input type="checkbox"/> Description | <input type="checkbox"/> Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses) |
| <input type="checkbox"/> Type of award | <input checked="" type="checkbox"/> Other _____ |
| <input type="checkbox"/> Advisors | |
| <input type="checkbox"/> Articulation information | |

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation:

Culinary Arts is a dynamic industry. In order to keep pace with current industry trends and remain competitive, changes are necessary. Maintaining competitive with other programs, incorporating current industry trends, and including updated accreditation competencies were driving factors for the program change. The proposal includes core course alignment for Culinary Arts, Hospitality management and the Baking/Pastry programs. The changes also address WCC's renewed focus on student needs, retention and completion.

Financial/staffing/equipment/space implications:

None

List departments that have been consulted regarding their use of this program.

None

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Carol Deinzer	<i>Carol Deinzer</i>	4/25/13
Department Chair	Carol Deinzer	<i>Carol Deinzer</i>	4/25/13
Division Dean/Administrator	Rosemary Wilson	<i>Rosemary Wilson</i>	4/30/13
Vice President for Instruction	William Abernethy	<i>William Abernethy</i>	6/17/13

Do not write in shaded area. Entered in: Banner _____ C&A Database 6/20 Log File 6/20/13 Board Approval _____

Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to sjohn@wccnet.edu for posting on the website.

John Done
 logged 5/2/13 sfv
 Office of Curriculum & Assessment

Program Information Report

School of Culinary Arts and Hospitality Management

Find your passion in food, friends and elegant surroundings. Develop skills for an entry-level position in restaurant, hospitality or institutional settings. Whether your interests lie in pastry and wedding cakes, food preparation and marketing, or management of food service, these are the programs for you.

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The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

Culinary Arts and Hospitality Management

Develop the skills necessary for a career in the hospitality industry.

Culinary Arts (CFCULC)

Certificate

Program Effective Term: Fall 2013

This program prepares students for a position as a food production specialist in a hotel, restaurant, or institution, where sauteing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills they will use. The program also gives students a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Articulation:

Eastern Michigan University, several BS degrees.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: <http://www.wccnet.edu/departments/curriculum/articulation.php?levelone=colleges>.

Major/Area Requirements	(33 credits)
CUL 100 Introduction to Food Service and Hospitality Industry	2
CUL 104 Baking Science	2
CUL 110 Sanitation and Hygiene*	2
CUL 114 Fundamentals of Baking	3
CUL 116 Fundamental Culinary Principles	3
CUL 118 Principles of Nutrition	3
CUL 120 Classical Kitchen Operations	3
CUL 121 Modern Kitchen Operations	3
CUL 145 Introduction to Dining Room Protocol	3
CUL 150 Food Service Management and Supervision	3
CUL 210 Advanced Kitchen Operations: Garde Manger**	3
CUL 224 Principles of Cost Control	3

Minimum Credits Required for the Program: 33

Notes:

*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 120, CUL 121.

**CUL 210 is offered in spring semesters only.

ACADEMICS

Culinary Arts (CFCULC)

Certificate

2011 - 2012 2012 - 2013 2013 - 2014

Description

This program prepares students for a position as a food production specialist in a hotel, restaurant, or institution, where sauteing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills they will use. The program also gives students a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Articulation

Eastern Michigan University, several BS degrees.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: www.wccnet.edu/departments/curriculum/articulation.php?level one=colleges.

Contact Information

Division: Business/Computer Technologies
Department: Culinary and Hospitality Mgt
Advisors: [Terri Herrera](#), [Derek Anders](#) / [Derek Anders Jr.](#)

Requirements

Major/Area Requirements

Class	Title	Credits	
CUL 100	Introduction to Food Service and Hospitality Industry	2	
CUL 110	Sanitation and Hygiene *	2	
CUL 114	Fundamentals of Baking	3	
CUL 118	Principles of Nutrition	3	
CUL 120	Classical Kitchen Operations	3	
CUL 121	Modern Kitchen Operations	3	
CUL 150	Food Service Management and Supervision	3	
CUL 161	Food Service Marketing	3	
CUL 210	Advanced Kitchen Operations: Garde Manger **	3	
CUL 230	Advanced Kitchen Operations: American Regional	3	
CUL 231	Advanced Kitchen Operations: Global Cuisine	3	
Total		31	
Total Credits Required:			33

CUL 104 Baking Science (2)
 CUL 116 Fundamental Culinary Principles (3)
 CUL 145 Introduction to Dining Room Protocol (3)
 CUL 224 Principles of Cost Control (3)

Gainful Employment Disclosures

Footnotes

*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.
 **CUL 210 is offered in spring semesters only.

Culinary Arts (CFCULC) Certificate

Program Effective Term: Fall 2004

This program prepares you for a position as a food production specialist in a hotel, restaurant, or institution, where sauteing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills you will use. The program also gives you a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Major/Area Requirements		(33 credits)
CUL 100	Introduction to Hospitality Management	3
CUL 110 **	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210 *	Garde Manger	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3

Minimum Credits Required for the Program: 33

Notes:

*CUL 210 is offered in spring semesters only

**CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

Recommended sequence for Culinary Arts courses:

I	II	IS
CUL 100	CUL 114	CUL 210*
CUL 110	CUL 150	
CUL 118	CUL 151	
CUL 120	CUL 230	
CUL 121	CUL 231	



PROGRAM CHANGE FORM

Program Code: Program Name:
CFCULC Culinary Arts Certificate

Effective Term:
Fall 2003

Directions: 1.) Attach the current program listing from the WCC catalog and indicate any changes that you would like to make.
2.) Draw lines through anything that should be deleted and write in additions. Extensive narrative changes may be included on a separate sheet.
3.) Check the boxes below for each type of change being proposed. If you are making changes to courses or proposing new courses as part of this proposal, they must be approved separately using a Course-Syllabus Approval Form (CSAF). Courses that are being discontinued also should be submitted on CSAF forms.

1. Requested Changes:

- Remove 2 Course(s)
Add 1 Course(s)
Total Credits: Current Credits After Changes
Change Course Semester Sequencing
Change Title (title was)
Description
Advisors
Articulation Information
Program Admission Requirements
Continuing Eligibility Requirements
Footnotes
Other

Show all changes on the attached program sheet.

2. Rationale for Proposed Changes:

By requiring students who opt to earn a certificate in Culinary Arts to take CUL 118 - Principles of Nutrition, they will have met the American Culinary Federations (ACF) certification requirements. In addition, by adding Nutrition to the curriculum, all students who plan to earn a certificate in Culinary Arts, Baking and Pastry of Hospitality Management would co-mingle and take three (3) core courses together: Nutrition, Introduction to Hospitality Management and Sanitation and Hygiene before they decide their program of study. Through collaborative study, tours, and group work their decision may be influenced by the cross section of their interests.

3. Financial/Staffing/Equipment/Space Implications:

Additional classroom space may be required to offer a second section of some of the courses as the program grows. Additional part-time instructors will need to be hired when this occurs unless this course could be offered as an online offering.

4. Has the department consulted with all departments that may be impacted? Yes No NA

Comments:

**REMINDER: Please include the current program sheet with all changes listed.

Signatures:

Table with 4 columns: Reviewer, Print Name, Signature, Date. Rows include Program Change Initiator, Department Chair, Division Dean/Administrator, and Executive Vice President, Instruction.

*Please submit completed form to the Office of Curriculum and Articulation Services.

Access Program File 4/9
Copies: Initiator, Department Chair, Dean, Curriculum Files
New Listing to: Counseling, Admissions, Student Records

Log 4/9

Copied and Returned

Handwritten signatures at the bottom of the page.

**WASHTENAW COMMUNITY COLLEGE
PROGRAM CHANGE FORM**

Program Code:
CFCULC

Program Name:
Culinary Arts Certificate

Effective Term:
Fall 2003

1. Requested Changes:

Remove: CUL 250, MTH Elective

Add: CUL 118

Change Course Semester Sequencing: See below

Description: This program prepares you for a position as a food ~~productionist~~ *production specialist* in a hotel, restaurant, or institution, where sautéing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills you will need. The program also gives you a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Advisors: Paul McPherson, Terri Herrera

Footnotes: CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

Major/Area Requirements

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210*	Garde Manger	3
CUL 230	Organization/Management of Food Systems	3
CUL 231	A La Carte Kitchen	3
MINIMUM CREDITS REQUIRED:		33

SEQUENCE OF COURSES:

1F	1W	1S
CUL 100	CUL 114	CUL 210*
CUL 110	CUL 150	
CUL 118	CUL 151	
CUL 120	CUL 230	
CUL 121	CUL 231	

Carol Calder Damjan

** Offered Spring Only*

Culinary Arts

Culinary Arts (CFCULC) Certificate

'UNDER CONSTRUCTION'

Program Effective Term: Fall 2003

This program prepares you for a position as a food production specialist in a hotel, restaurant, or institution, where sauteing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills you will use. The program also gives you a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management.

Business and Computer Technologies Division Culinary and Hospitality Management Department

Advisors: Terri Herrera, Paul McPherson

Major/Area Requirements		(33 Credits)
CUL 100	Introduction to Hospitality Management	3
CUL 110 **	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210 *	Garde Manger	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
Minimum Credits Required for the Program:		33

Footnotes:

*CUL 210 is offered in spring semesters only

**CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

Recommended sequence for Culinary Arts courses:

I	II	IS
CUL 100	CUL 114	CUL 210*
CUL 110	CUL 150	
CUL 118	CUL 151	
CUL 120	CUL 230	
CUL 121	CUL 231	

CULC

5-18-00 *(initials)*

Washtenaw Community College
Program Change Request Form

Program Code: EPS Program Title: ~~Food Production Specialty~~ Culinary Arts

Effective Year: F 2000

1. Course Related Program Changes:

Course	Course Title	Elective Group (if applicable)	Credit	Sem	Change(s)
ENG 100	Communication Skills		4.00		Remove <input checked="" type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)
					Remove <input type="checkbox"/> Add <input type="checkbox"/> Change Title <input type="checkbox"/> <input type="checkbox"/> Change Credit (was: _____) <input type="checkbox"/> Shift in Sequence (was: _____)

2. Total Credit Hours for Program: Before Proposed Changes: 36 After Proposed Changes: 33

- * Non-Course Related Program Changes: (description, advisors, admission criteria, title, etc.)
Change certificate title to: Culinary Arts
- Remove ENG elective as a requirement for one year certificate

4. Rationale for Proposed Changes:

5. Financial/Staffing/Equipment/Space Implications:

6. Has the department consulted with all departments that may be impacted? Yes No NA

7. Signatures:

Reviewer	Print Name	Signature	Date
Program Change Initiator:	DON L. GARRETT	<i>Don L. Garrett</i>	3/28/00
Department Chair:	DON L. GARRETT	<i>Don L. Garrett</i>	3/28/00
Division Dean:		<i>Bella G. Jansen</i>	3/30/2000
VP, Instruction/Student Services:		<i>[Signature]</i>	6/1/00

If significant changes are proposed, please attach a copy of the most recent program listing from the College Bulletin with changes marked on it. If courses are being changed as part of this proposal, course changes must be approved using the Course/Syllabus Approval Form.



Culinary Arts (CFCULC) Certificate

This program prepares you for a job as a food production specialist in a hotel, restaurant, or institution, where sautéing, roasting, broiling, baking, vegetable preparation, producing soups and sauces, food storage, and sanitation will be among the skills you will need. The program also gives you a foundation for continued study in the associate's degree program in culinary arts.

Culinary and Hospitality Management Department

Advisors: Jill Beauchamp, Don Garrett, Paul McPherson

Program Admission Requirements:

None

Course Number	Course Name	Credits	Hours
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Major/Area Requirements

CUL 100	Introduction to Hospitality Management.....	3	
CUL 110	Sanitation and Hygiene.....	3	
CUL 120	Culinary Skills.....	3	
CUL 121	Introduction to Food Preparation Techniques.....	3	
CUL 114	Baking I.....	3	
CUL 150	Food Service Management.....	3	
CUL 151	Food Service Marketing.....	3	
CUL 230	Quantity Food Production.....	3	
CUL 231	A La Carte Kitchen.....	3	
Choose one: CUL 210* Garde Manger or			
	CUL 250 Principles of Beverage Service.....	3	
Elective Complete one course from the following:			
	MTH 090, MTH 151, MTH 152, or MTH 163.....	3-4	

Credits Required for the Program:.....33-34

**This course is offered in spring semesters only.*

Washtenaw Community College does not discriminate on the basis of race, sex, color, religion, national origin, age, disability, height, weight, marital status, or veteran status in provision of its educational programs and services or in employment opportunities and benefits. WCC is committed to compliance in all of its activities and services with the requirements of Title IX of the Educational Amendments of 1972, Public Act 453, Section 504 of the Rehabilitation Act of 1973, Title VII of the Civil Rights Act of 1964 as amended, Public Act 220, and the Americans with Disabilities Act of 1990.

Inquiries concerning programs and services under Title IX and Section 504, and the Americans with Disabilities Act should be directed to the Office of the Dean of Student Services; Room 225A, Student Center Building, 734- 973-3536. Inquiries regarding compliance in employment should be directed to the College Affirmative Action Officer in the Office of Human Resource Management, Room 120, Business Education Building, 934- 973-3497. Inquiries concerning access to facilities should be directed to the Director of Plant Operations, Plant Operations Building, 734- 677-5300.

**WASHTENAW COMMUNITY COLLEGE
PROGRAM CHANGE REQUEST**

(1) Program Title: Food Production Specialty Program Number: FPS Effective Term: Fall, 1992

(2) Change information:

Current Program Course Requirements:			Proposed Program Course Requirements		
Course Number	Course Title	Credit Hours	Course Number	Course Title	Credit Hours
CUL 100	Intro to Hospitality Managem	3	CUL 100	Intro to Hospitality Managem	3
CUL 110	Sanitation and Hygiene	3	CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6	CUL 111	Elementary Food Preparation	6
CUL 210	Garde Manger (or CUL 225)	4	CUL 150	Food Service Management	6
CUL 219	Elementary Baking	4	CUL 222	Quantity Food Production	6
CUL 222	Quantity Food Production	6	CUL 219	Baking and Pastries (or CUL 210)	4
CUL 227	Advanced Culinary Techniques	6	CUL 227	Advanced Culinary Technique (or CUL 250)	3-4
ENG 100	Communication Skills	4	MTH	090 or above add	3
			ENG	091, 100, 107, or 111	3-4
			(See attached sheet)		
Current Total Credits:		36	Proposed Total Credits:		37-39
Non-Course Program Requirements:			Non-Course Program Requirements:		

(3) Rationale for Proposed Changes:

Changes are being implemented to offer the student seeking a one year certificate a couple of options to persue. Math is being added to all of the degrees offered in our department.

(4) Financial/Staffing/Resource Implications of Change

These changes will not require an increase in financial resources or staffing.

(5) Has this program change been reviewed by all affected instructional departments? yes _____ no _____

(6) Signatures

	Comments	Signature	Date
Program Change Initiator		<i>Don L. Bennett</i>	April 7, 1992
Department Chair(s) or Area Director(s)		<i>Don L. Bennett</i>	April 7, 1992
Dean(s)		<i>Bella D. Yarker</i>	4/7/1992
VP for Instruction/Student Services		<i>Sheila</i>	5/12/92

FOOD PRODUCTION SPECIALTY

FALL

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6
MTH	Restricted Elective (MTH 090 or above)	<u>3</u>
		15

WINTER

CUL 150	Food Service Management	6
CUL 222	Quantity Food Production	6
CUL 219	Baking and Pastries or (CUL 210 Garde Manger)	<u>4</u>
		16

SPRING/SUMMER

CUL 227	Advanced Culinary Technique or (CUL 250 Adv. Serv. Tech.)	3-4
ENG	Restricted Elective (ENG 091, 100, 107, or 111)	<u>3-4</u>
		6-8

TOTAL PROGRAM CREDITS **37-39**

Food Production Specialty
College Certificate Program: Code FPS

Advisors: Jill Beauchamp, Don Garrett, Paul McPherson

This program provides training as a food production specialist. The specialist works in preparing foods for hotels, restaurants, and institutional establishments. Production includes sauteing, roasting, broiling, baking, vegetable preparation and producing soups and sauces. The specialist is trained to perform all receiving, storage, and sanitation functions within the food service establishment.

Full-Time Sequence	Course Title	Credit Hours
First Semester (Fall)		
CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6
MTH	Restricted MTH Elective (090 or above)	3
		<u>15</u>
Second Semester (Winter)		
CUL 150	Food Service Management	6
CUL 222	Quality Food Production	6
CUL 210	Garde Mange or	
CUL 219	Elementary Baking	4
		<u>16</u>
Third Semester (Spring/Summer)		
CUL 227	Advanced Culinary Techniques or	
CUL 250	Advanced Service Techniques	3-4
ENG	Restricted ENG Requirement (091, 100, 107, or 111)	3-4
		<u>6-8</u>

Total Credit Hours for Program: 37-39