

## Board of Trustees

Washtenaw Community College

### DISCUSSION

4800 E. Huron River Drive  
Ann Arbor, Michigan 48105-4800

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Subject  
Recommendation to Discontinue Programs

Date  
November 16, 2021

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### RECOMMENDATION

That the Board of Trustees approve the discontinuation of programs for the Fall 2022 as listed below:

- ❖ Baking and Pastry Arts
- ❖ Baking and Pastry Arts Management
- ❖ Baking and Pastry Arts Essentials
- ❖ Baking and Pastry Arts Skills and Operations
- ❖ Culinary Arts and Management
- ❖ Culinary Essentials
- ❖ Culinary Skills and Operations

**IF VOTED UPON, A ROLL CALL VOTE WILL BE TAKEN**

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Prepared by: Dr. Kimberly Hurns  
Title: Executive Vice President for  
For Instruction & Academic Affairs

Recommended by: *Rose B. Bellanca, Ed.D.*  
Rose B. Bellanca, President

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# **Recommendation for Program Discontinuation for 2022-2023**

## **Baking and Pastry Arts (APBPA)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

Compliance with WCC Policy: Effective August 2021, all students have either completed the program or transferred to another program.

## **Baking and Pastry Arts Management (APBPAM)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

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## **Baking and Pastry Arts Essentials (CTBPAE)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

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# **Recommendation for Program Discontinuation for 2022-2023**

## **Baking and Pastry Arts Skills and Operations (CTBPAS)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

Compliance with WCC Policy: Effective August 2021, all students have either completed the program or transferred to another program.

## **Culinary Arts and Management (APCULA)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

Compliance with WCC Policy: Effective August 2021, all students have either completed the program or transferred to another program.

## **Culinary Essentials (CTCULE)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

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## **Recommendation for Program Discontinuation for 2022-2023**

### **Culinary Skills and Operations (CTCULM)**

This program is being discontinued effective fall 2022. After multiple investments in the Culinary Arts and Baking/Pastry programs and administrative support to develop new certificates and market the programs; the overall enrollment continued to decline. As of fall 2019, the Culinary program had a 5-year decline of 23.9%. In addition, new admissions to the program dropped significantly. The high cost of managing and running the Culinary and Baking/Pastry programs exceeded one million dollars annually. Based on a cost/benefit analysis, the sustainability of the program was not fiscally prudent.

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