

CAHM Curriculum Redesign Executive Summary 2013

In order to achieve the college administration's goal of improving student retention and success, the Culinary Arts and Hospitality Management (CAHM) faculty embarked on a curriculum development-funded redesign to matriculate fall, 2013. The proposed curriculum model will better integrate the CAHM instructional programs by creating a more holistic learning environment. Key core classes will be required for degree completion for both Culinary and Hospitality majors. The proposed curriculum model will most importantly expand the course time spent in the hands-on, learning lab environment as well as offer new course study in sustainability, advanced leadership & supervision principles, hospitality law, and hospitality human resources.

The Culinary Arts program, traditionally a two-year cohort model with a 1st-year fall term only entry point, will now change to "semi-open enrollment status". Students will be able to apply to the program at any time and be considered a Culinary Arts "accepted" major. These students can complete required fundamental CAHM lecture courses now offered fall, winter, and spring terms, and also complete their Gen. Ed. and Directed Electives requirements. The foundational cooking theories courses will remain in a progressive learning sequence beginning in fall term and ending in the spring term. Once students have completed all courses required for "2nd-year status," they will be able to take 2nd-year courses for degree completion. The American Culinary Federation (ACF) Knowledge & Competencies, which are required by the ACF accrediting commission, will be better distributed throughout the new curriculum; offering students more opportunities to reinforce learned skills in the lab environment.

The Hospitality Management program will maintain the current open-enrollment status. The HM program redesign will increase retention by offering a broader selection of classes, many of which will be available as "open to the public". Increased learning lab experience will be embedded into the Renaissance Room student-run dining room operations for HM students. The Accreditation Commission on Program in Hospitality Management's (ACPHA) charge to create course study in hospitality law, hospitality human resources, and safety & sanitation will now be successfully addressed in the redesign. The proposed curriculum will also ease the dual degree option for CA graduates by reducing the amount of credits required to obtain the HM AAS degree.

With the redesign, the One-year Certificate of Completion in Foodservice Management and the Career Pathways Certificate (CPC) in Restaurant Ownership will be deleted. These certificates have had "low to no enrollment" since they were added to the program 2006-2008, and do not serve student outcomes for immediate employment. The CPC in Food Prep and Production will be suspended pending future review.