

## Program Approval and Notice of Intent

### *Application*

November 2013

#### **OVERVIEW:**

The program approval process outlined by the California Community College Chancellor’s Office requires that all requests to add new programs or certificates and/or to make substantial changes to any existing college’s inventory of Career Technical Education (CTE) programs include a recommendation from the Regional Consortia. Instructions and the application form for the regional consortia recommendation are posted on our website at [LAOCRC.org](http://LAOCRC.org).

The process for obtaining a recommendation from the Regional Consortia is intended to inform and engage our region in creating programs for the Los Angeles and Orange County colleges, and to foster a spirit of collaboration and coordination that results in viable choices for Career Technical Education (CTE) courses/programs across the region.

The Los Angeles and Orange County Voting Members should submit **Requests for Program Approval** and **Notice of Intent** by the deadlines below:

<b>Deadlines for application submissions (Program Approval and Notice of Intent)</b>	
<b>Submission Deadline:</b>	<b>LAOCRC Meeting Date:</b>
September 6, 2013	September 19, 2013
October 11, 2013	October 24, 2013 (CCCAOE Oct.23-25)
November 8, 2013	November 21, 2013
December 6, 2013	December 19, 2013
January 3, 2014	January 16, 2014
February 7, 2014	February 20, 2014
February 28, 2014* (*note- March deadline is in February)	March 13, 2014 (CCCAOE March 12-14)
April 4, 2014	April 17, 2014
May 2, 2014	May 15, 2014
June 6, 2014	June 19, 2014

**APPLICATION FOR PROGRAM APPROVAL:  
NEW or SUBSTANTIAL CHANGE or LOCALLY APPROVED  
(This application may not exceed 3 pages)**

Culinary Arts Associate of Arts Degree	Cathy Brinkman
PROPOSED PROGRAM TITLE	CONTACT PERSON
Los Angeles Mission College	Associate Dean CTE & Workforce Dev.
COLLEGE	TITLE
Los Angeles Community College District	818.364.7723
DISTRICT	PHONE NUMBER
fall 2014	brinkmcj@lamission.edu
PROJECTED PROGRAM START DATE	E-MAIL ADDRESS
<b>GOAL(S) OF PROGRAM (CHECK ALL THAT APPLY):</b>	
<input checked="" type="checkbox"/> CAREER TECHNICAL EDUCATION (CTE) <input type="checkbox"/> TRANSFER <input type="checkbox"/> OTHER	
<b>TYPE OF PROGRAM (CHECK ALL THAT APPLY):</b>	
<input checked="" type="checkbox"/> A.A. DEGREE <input type="checkbox"/> A.S. DEGREE                      CERTIFICATE OF ACHIEVEMENT:	
18+ semester (or 27+ quarter) units <input type="radio"/> 12-18 semester (or 18-27 quarter) units	
<b>REASON FOR APPROVAL REQUEST: (CHECK ONE)</b>	
<input checked="" type="checkbox"/> NEW PROGRAM <input type="checkbox"/> SUBSTANTIAL CHANGE <input type="checkbox"/> LOCALLY APPROVED	

<i>Recommended Taxonomy of Program (TOP) Code</i>	1306.30
<i>Units for Major-Degree</i>	42
<i>Total Units for Degree</i>	60
<i>Required Units-Certificate</i>	

- Insert the description of the program as it will appear in the catalog.  
 Requirements for the Associate in Arts Degree in Culinary Arts are met by successfully completing the four semesters of Culinary Arts and the 18 units of General Education requirements listed under “Graduation Requirements Plan B.”
- Provide a brief rationale for the program.  
 Los Angeles Mission College has offered certificates in Culinary Arts, Restaurant Management and Baking since 1992. In 2011, the college opened a LEED-certified Culinary Arts Institute offering faculty and students smart classrooms, a demonstration kitchen, a modular kitchen with 18 workstations, a garde mange, a pastry and baking kitchen, a main production kitchen and a butcher shop.

## Los Angeles and Orange County Regional Consortia

*“Doing What Matters for Jobs and the Economy”*

The Associate of Arts degree will provide an additional option to our existing Certificate of Achievement in Culinary Arts. Upon the completion of the Culinary Arts AA degree, students will have completed six National Restaurant Association Educational Foundation (NRAEF) Manage First Competency Certifications, a National ServSafe Manager Certification and the California Certificate for Food Handlers required by the Los Angeles County Health Department through the completion of the core required classes.

Transfer options to four-year institutions include Cal State Polytechnic University, Pomona; Art Institute of CA-Argosy University, Orange and Los Angeles; University Nevada-Las Vegas; and the New England Culinary Institute (NECI). Los Angeles Mission College is also applying to be accredited by the American Culinary Federation Educational Institute (ACFEI) and our Culinary Arts courses were updated last fall to align with their accreditation standards.

In November 2013, the advisory committee met and supported the AA degree in Culinary Arts.

3. List all courses required for program completion, including core requirements, restricted electives and prerequisites.

Course No.	Course Title	Units
CA 050	Sanitation & Safety	2
CA 060	CA Orientation & Techniques	4
CA 101	Culinary Fundamentals I	4
CA102	Culinary Fundamentals II	4
CA 103	Culinary Nutrition	2
CA 104	Dining Room & Beverage Management	4
CA 105	Menu Planning	2
CA 106	Purchasing & Receiving	3
CA 107	Principles of Garde Mange & Baking	4
CA 108	Restaurant Supervision & Training	2
CA 109	Principles of Catering	4
CA110	Culinary Green Technology	3
CA150	Chefs Training for Apprenticeship I - Internship	2
CA 155	Chefs Training & Apprenticeship II - Externship	2
-	GE Requirements	18
<b>TOTAL</b>		<b>60</b>

4. Summarize the Labor Market outlook (including citation of the source of data) for students exiting the program.

In 2010 there were 676 AA/AS degrees awarded in Culinary Arts. Of these, 606 degrees were awarded by private colleges, with 88 percent awarded by Le Cordon Bleu. Only 68 AA/AS degrees were awarded by community colleges in the region.

Labor Market Projections for Los Angeles and Orange Counties, 2014-2020



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Steven Glycer, Chair • Dr. Lynn Shaw, Vice Chair

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	2014	2020	Annual Openings	Separations	Total Annual Openings	Median Wage
First-Line Supervisors (35-1012)	34,716	40,335	937	1,073	2,009	\$13.46/hr
Cooks, Fast Food (35-2011)	45,638	48,607	495	934	1,429	\$8.94/hr
Cooks, Institutions (35-2012)	7,447	8,474	171	159	330	\$13.30/hr
Cooks, Restaurant (35-2014)	44,113	52,316	1,367	967	2,334	\$10.82/hr
Cooks, Short Order (35-2015)	4,882	5,421	90	103	193	\$10.88/hr
Cooks, All Other (35-2019)	989	1,086	16	21	37	\$13.39/hr
<b>Total</b>	<b>137,785</b>	<b>156,239</b>	<b>3,076</b>	<b>3,257</b>	<b>6,332</b>	-

Source: Economic Modeling Specialists International (EMSI), [www.economicmodeling.com](http://www.economicmodeling.com)

5. List similar programs at other colleges in the Los Angeles and Orange County Region which may be adversely impacted.

College	Program	Who you contacted	Outcome
Cerritos College	AA Culinary Arts: Chef Training	Nick Real, Instructional Dean	No conflict;
Cypress College	AS Degree Culinary Arts	Steve Donley, Dean CTE	No conflict;
Glendale College	AS Beginning Culinary Arts	Jan Swinton, Dean	Emailed and sent application requesting a response regarding a conflict; no response received;
Long Beach City College	AS Culinary Arts	Ken Starkman, Dean, Tom To, Dean	Spoke to Dean To in the fall; sent email and application requesting a response regarding a conflict; no response received;
LA Harbor College	AS Culinary Arts	Sandra Sanchez, Dean	No conflict;
LA Trade Technical College	AA Culinary Arts	Nicole Albo-Lopez, Curriculum Dean; Steve Kasmar, Chair;	No conflict;
Orange Coast College	AS Advanced Culinary Arts	Cassell Avon Lawson, Director of Career Services	Emailed and sent application requesting a response if there was a conflict; no response received;
Pasadena City College	AS Culinary Arts	Salomon Davila, Dean	Emailed and sent application requesting a response if there was a conflict; no response received;
Saddleback College	AS Advanced Culinary Arts; AA Basic Culinary Arts	Anthony Teng, Acting Dean	Emailed and sent application requesting response if there was a conflict; no response received;

6. Include other information you would like to share.

In January 2014 an industry survey was conducted with 24 companies completing the survey. The responses demonstrate a strong interest in hiring and promoting individuals earning the AA/Certificate in Culinary Arts from LAMC. Seventy-nine percent responded they would hire students with the degree/certificate with the remainder indicating they would consider hiring our students. Eight-eight percent indicated either yes or maybe to promoting workers earning the degree/certificate. Ninety-six percent responded yes or maybe to offering an externship to our students and 88 percent would consider serving as an advisory committee member. Industry comments emphasized the need for practical experience and stressing fundamental skills.