

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.

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:

Deadlines for application submissions (Program Approval and Notice of Intent)	
Submission Deadline:	LAOCRC Meeting Date:
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)

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

<i>Recommended Taxonomy of Program (TOP) Code</i>	1307.10
<i>Units for Major-Degree</i>	
<i>Total Units for Degree</i>	
<i>Required Units-Certificate</i>	42

1. Insert the description of the program as it will appear in the catalog.

The Restaurant Management Certificate of Achievement is designed for students preparing for an upwardly mobile career in Restaurant/Food Service Management. Students learn the basic and advanced methods and techniques for managing a restaurant or other food service operations including menu standards, dining room and beverage management, purchasing and receiving, restaurant supervision and training, managing buffets, banquets and catered events, organization and management, small business entrepreneurship and business law. The certificate prepares students for entry-level management positions in the hospitality industry.

2. Provide a brief rationale for the program.



Los Angeles and Orange County Regional Consortia

“Doing What Matters for Jobs and the Economy”

Since 1992, Los Angeles Mission College has offered certificates and degrees in Culinary Arts, Restaurant Management and Baking. 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 (5,000 sq. ft.), a garde mange kitchen, a pastry kitchen, a baking kitchen, a main production kitchen (5,000 sq. ft.) and a butcher shop.

The Restaurant Management Certificate expands upon our existing locally approved certificates in Food Service Management and Restaurant Management. The core courses of the certificate align with our Culinary Arts and Baking & Patisserie certificates and degree. Four of the core classes offer industry certification.* The Restaurant Management certificate offers students a more in depth study and experience preparing them for positions in industry and provides experiential knowledge and the completion of core competencies students need in order to further their career. The Chefs Training for Apprenticeship II provides students practical hands-on training.

Upon completion of the Restaurant Management Certificate of Achievement students are eligible to receive an additional post-secondary certification from the National Restaurant Association developed in partnership with Pearson Education. The National Restaurant Association Educational Foundation (NRAEF) provides Foodservice Management Professional credentialing that employers increasingly prefer in their candidates. In November 2013 our advisory committee met and supported the Restaurant Management Certificate.

*CA 050 ServSafe Food Managers Certificate; CA 103 ManageFirst Program: Nutrition; CA 105 ManageFirst Program: Controlling Foodservice Costs; CA 108 ManageFirst Program: Hospitality Human Resources Management and Supervision.

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	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
CA 155	Chefs Training & Apprenticeship II - Externship	2
Bus 005	Business Law	3
MGMT 002	Organization & Management Theory	3
MGMT 113	Small Business Entrepreneurship	3
Total		42



LAOCCRC is supported by the CA Community College Chancellor's Office and Carl D. Perkins IV grant #13-150-003.

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

laocrc@sccollege.edu • 714.628.5041 • www.laocrc.org



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

In 2012 139 certificates were awarded in our region in the following program areas: CIP 52.0901 Hospitality Administration/Management (31); CIP 52.0904 Hotel/Motel Administration (20); CIP 19.0505 Foodservice Systems Administration/Manager (46); CIP 12.0504 Restaurant Culinary & Catering Management (42).

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

	2014	2020	New Positions	Separations	Total Annual Openings	Median Wage
First Line Supervisors (35-1012)	34,716	40,335	937	1,073	2,009	\$13.46/hr
Food Service Managers (11-9051)	10,425	11,034	159	197	355	\$22.14/hr
Total	45,141	51,369	1,096	1,270	2,364	-

Source: Economic Modeling Specialists International (EMSI), www.economicmodeling.com

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

College	Program	Who you contacted	Outcome
Cypress College	Dining Room Management; Food Service	Steve Donley, Dean CTE	No conflict;
Los Angeles Trade Technical College	AA Restaurant Management	Steve Kasmar, Chair;	No Conflict;
Long Beach City College	Certificate Catering Management; A.S. Catering Management, Food & Beverage Management	Ken Starkman, Dean	Emailed and sent application requesting a response if there was a conflict; no response received;
Mt. San Antonio	Hospitality: Catering; Hospitality: Restaurant Management – Level II	Jemma Blake-Judd, Associate Dean, Technology & Health	Emailed and sent application requesting a response if there was a conflict; no response received;
Orange Coast College	Food Service Mgmt Commercial: Restaurant Supervision; FSM – Commercial – Catering; A.S. FSM Commercial I: Restaurant	Cassell Avon Lawson, Director of Career Services	Emailed and sent application requesting a response if there was a conflict; no response received;

6. Include other information you would like to share.

An Industry survey was conducted in January 2014 with 24 companies completing the survey. The responses demonstrate an interest in hiring and promoting individuals earning the Certificate in Restaurant Management from LAMC. Seventy-five percent responded with a yes or maybe to hiring students with the Certificate and 79 percent indicated a possible interest in promoting workers earning the certificate. Eighty-three percent responded yes or maybe to offering an externship and 88 percent would consider participating as an advisory committee member. Comments from industry emphasized the need for practical experience and the need to stress fundamental skills. Employers are also looking for drive, desire, passion, commitment and motivation to work hard.



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