

BTS-AAS: CULINARY ARTS

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In Workflow

1. BTS Chair (mlnelson@lcsc.edu)
2. PT Dean (jrober@lcsc.edu)
3. Curriculum Chair 1 (blemus@lcsc.edu)
4. Curriculum Chair 2 (blemus@lcsc.edu)
5. Faculty Senate Chair (lshoffmann@lcsc.edu)
6. Provost (lstinson@lcsc.edu; cshatfield@lcsc.edu)
7. Registrar (ddtaylor@lcsc.edu)

Approval Path

1. Mon, 19 Oct 2020 19:49:14 GMT
Michelle Nelson (mlnelson): Approved for BTS Chair
2. Fri, 30 Oct 2020 17:03:20 GMT
Jeffrey Ober (jrober): Approved for PT Dean
3. Mon, 02 Nov 2020 22:34:53 GMT
cladmin-jbarrett: Rollback to Initiator
4. Mon, 02 Nov 2020 22:54:00 GMT
Dawn Taylor (ddtaylor): Approved for BTS Chair
5. Mon, 02 Nov 2020 22:54:09 GMT
Dawn Taylor (ddtaylor): Approved for PT Dean
6. Wed, 04 Nov 2020 17:37:44 GMT
Billy Lemus (blemus): Approved for Curriculum Chair 1
7. Wed, 18 Nov 2020 16:25:00 GMT
Billy Lemus (blemus): Approved for Curriculum Chair 2

New Program Proposal

Date Submitted: Mon, 02 Nov 2020 22:53:48 GMT

Viewing: BTS-AAS : Culinary Arts

Last edit: Mon, 02 Nov 2020 22:53:47 GMT

Changes proposed by: ddtaylor

Status

Active

Contact

Name	E-mail	Phone
Michelle Nelson	mlnelson@lcsc.edu	208-792-2809

Division

Business Technology and Service

College

Career & Technical Education (PT)

Is this program owned by a second division?

No

Second Division

Second College

Academic Career

Undergraduate

Program Type

Major

Degree Designation

AAS

Program Title

Culinary Arts

Method of Instructional Delivery

Hybrid

Face-to-Face

Location

On Campus

Program Code

BTS-AAS

Credits

60

CIP Code

Effective Catalog

2021 - 2022

Is this proposed program on the 3 year plan?

Yes

Meta Major

Program Requirements/Plan

Briefly describe the nature of the request

This offering is an Associate of Applied Science in Culinary Arts. It is 60 credits, builds its focus on culinary skill with emphasis on business and marketing. It appeals to both new incoming students as well as to workers who want to update their skills. It also provides an avenue for coursework to build a secondary AAS strengthening knowledge of the hospitality, travel and tourism industry (e.g. Hospitality Management).

Catalog Description

The Culinary Arts program is designed to offer students a curriculum that effectively teaches technical, analytical, experiential and critical thinking skills. Tailored specifically to combine hands-on instruction with current theory, this course curriculum encompasses some of the most prominent authors in industry.

To prepare for the challenges of this global industry, our culinary students will be educated in the history and practices of culinary arts, as well as the skills associated with: lifestyle cuisine and nutrition; baking and patisserie; catering and design; food and beverage management; events and convention management; and hospitality business and marketing. There is a strong focus on real-world applications of the culinary, hospitality, tourism and events industry.

This program provides relevant, industry driven instruction in our classrooms with professional technical skills training in the culinary arts. This program is offered as a laboratory-based/theory course providing students with the knowledge needed to succeed.

Registrar & Records Required Form

Degree Audit Coding Template

AAS_CulinaryArts_DAT_21-22.docx

Provost Required Forms

SBOE Proposal/Budget Form

CULPT-Culinary Arts_AAS_ICTE_Proposal.docx

CUL_AAS_Budget-Proposal-Form.xlsx

ICTE Attachment B

Culinary Arts_AAS_Attachment_B.docx

NWCCU Template

Cul_AAS_NWCCU Substantive Change.docx

CUL_NWCCU_Budget-Worksheet_2020.xlsx

Rationale for Proposal

See attached Idaho State Board of Education Proposal for Career and Technical Certificate/Degree Program. Page 2, section 1.

Estimated Cost to Deliver Program (Personnel, Library, Capital Outlay)

See attached SBOE Proposal/Budget Form, and the NWCCU Template.

Also see attached Idaho State Board of Education Proposal for Career and Technical Certificate/Degree Program.

Summary of workforce data to substantiate the need for this program

See attached Idaho State Board of Education Proposal for Career and Technical Certificate/Degree Program. Page 3, section 2.a.

Additional Information

Please see supporting document Culinary Arts cover letter.

Supporting Documents

Culinary program cover letter.docx

Program Reviewer Comments

cladmin-jbarrett (Mon, 02 Nov 2020 22:34:53 GMT): Rollback: a

Key: 257