

Miami Dade College
Associate Provost for Academic Affairs

January 13, 2010

MEMORANDUM

TO: Rolando Montoya

FROM: Pamela Menke 

SUBJECT: APPROVAL OF CURRICULUM REPORT #69

Attached for your approval is the approved curriculum presented at the January 12, 2010, CASSC meeting.

The information in Curriculum Report #69 includes the following items:

1. **School of Computer and Engineering Technologies**

Internet Services Technology Modifications –

- Microsoft Option (25063)
- Open Source Option (25069)

2. **Culinary Arts Program**

Proposed New AS Program/College Credit Certificates –

- Culinary Arts Management (AS)
- Chef's Apprentice (CCC)
- Culinary Arts Management Operations (CCC)

If I can be of further assistance, please do not hesitate to contact me.

Attachment

Miami Dade College
College-wide CASSC Meeting – JANUARY 12, 2010
CURRICULUM REPORT #69

1. School of Computer & Engineering Technologies

Changes in AS Degree

Internet Services Technology

Microsoft/Open Source Options

Add New/Existing/Delete Course (s)

Current Title: Internet Services Technology
New Title: Internet Services Technology – Microsoft Option (25063)
 Internet Services Technology – Open Source Option (25069)
Campus: 1,2,3,5,6,7,8
Effective Term: 2009-3

Add New Courses

Proposed Lab Fee: \$49.00

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
COP2843	Implementing Open-Source Databases	4	1,2,3,5,6,7,8	2009-3

Course Description: This course is an introduction to open-source database programming for students majoring in database and internet technologies. Students will learn to use and implement MySQL for the purpose of storing and retrieving information from the MySQL database. In conjunction with knowledge of open-source technologies such as Linux, Apache and PHP (LAMP), students will develop highly available, dynamic, web-based applications. Prerequisite: CGS1060. Laboratory Fee. A.S. degree credit only. (3 hr. lecture; 2 hr lab).

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
CGS2823	Developing Internet Applications Using Apache	4	1,2,3,5,6,7,8	2009-3

Course Description: This course is designed for students who are preparing to become web developers. Students will learn to build dynamic, web-based applications using open-source technologies such as Linux, Apache, MySQL, and PHP (LAMP). Pre-requisites: CTS 1111, COP 2842, COP 2843. Laboratory Fee. A.S. degree credit only. (3 hr. lecture; 2 hr lab).

HC CTS
01/15/10

Add Existing Courses

CGS1546 – Microsoft SQL Administration	CTS1111 – Linux +
CGS2547 – Microsoft SQL Implementation	CTS1134 – Network Technologies
COP2842 – Developing Websites using PHP/MySQL	CTS1334 – Managing Windows Server Environment

Delete Courses from Program Only

COP1332 – Introduction Visual Basic Program
 COP2612 – Operating System Principles
 COP2812 – Extensible Markup Language Programming (XML)

APPROVE A Monty OPPOSE _____ MORE INFORMATION _____

**ASSOCIATE IN SCIENCE DEGREE
PROGRAM OF STUDY: INTERNET SERVICES TECHNOLOGY (25063)
EFFECTIVE TERM: FALL 2009 (2009-1)**

EXISTING PROGRAM SHOWING CHANGES

I. GENERAL EDUCATION REQUIREMENTS

1. COMMUNICATIONS (3.00 credits)

- [ENC 1101](#) - English Composition 1 (3 credits)

2. ORAL COMMUNICATIONS (3.00 credits)

- [SPC 1026](#) - Fundamentals of Speech Communications (3 credits)

3. HUMANITIES (3.00 credits)

- [PHI 2604](#) - Critical Thinking/Ethics (3 credits)

4. BEHAVIORAL/SOCIAL SCIENCE (3.00 credits)

- [CLP 1006](#) - Psychology of Personal Effectiveness (3 credits)

5. MATH/SCIENCE (3.00 credits)

- [MAC 1105](#) - College Algebra (3 credits)

6. COMPUTER COMPETENCY

Test type(s) needed:

- [CGS 1060](#) - Introduction to Microcomputer Usage (4 credits)

**7. MAJOR COURSE REQUIREMENTS (40.00-credits
-24.00 credits)**

- [CGS 1060](#) - Introduction to Microcomputer Usage (4 cr)

- [CGS 2172](#) - Implementing a Commerce-Enabled Web Site (4 cr)
MOVE TO OPTION A

- [CGS1546](#) - Microsoft SQL Administration (4 credits)
ADD EXISTING COURSE

- [COP 1332](#) - Introduction to Visual Basic Programming (4 cr)
REMOVE COURSE FROM PROGRAM

- [COP 1334](#) - Introduction to Object Oriented Programming C++ (4 cr)

- [COP 1822](#) - Web Page Design and Programming (4 cr)

- [COP 2823](#) - ASP/Script Language Programming (4 cr) **MOVE TO
OPTION A**

- [COP 2812](#) - Extensible Markup Language Programming (XML) (4 cr)
REMOVE COURSE FROM PROGRAM

- [COP 2612](#) - Operating System Principles (4 cr)
REMOVE COURSE FROM PROGRAM

- [COP 2800](#) - Java Programming (4 cr)
MOVE TO ELECTIVES

- [COP 2825](#) - Implementing an Internet Server (4 cr)

- [CTS1134](#) - Networking Technologies (4 cr)

8. PROGRAM CORE REQUIRED (16 credits) ADD TWO PROGRAM OPTIONS

Option A: Microsoft (25063)

- [CTS 1334](#) - Managing a Windows Server Environment **ADD EXISTING COURSE**
- [COP 2823](#) - ASP/Script Language Programming
- [CGS 2547](#) - Microsoft SQL Implementation **ADD EXISTING COURSE**
- [CGS 2172](#) - Implementing a Commerce-Enabled Web Site

OR

Option B: Open Source (25069)

- [CTS 1111](#) - Linux Systems Administration **ADD EXISTING COURSE**
- [COP 2842](#) - Open Source Server-Side Scripting **ADD EXISTING COURSE**
- [COP 2843](#) - Implementing Open Source Databases **NEW COURSE**
- [CTS 2823](#) - Developing Internet Applications Using Apache **NEW COURSE**

9. MAJOR COURSE ELECTIVE (8 credits) NO CHANGE TO SELECTION

Students must choose 8 credits from the following:

- | | |
|-------------------------------|-------------------------------|
| <input type="checkbox"/> CAP* | <input type="checkbox"/> CIS* |
| <input type="checkbox"/> CEN* | <input type="checkbox"/> COP* |
| <input type="checkbox"/> CGS* | <input type="checkbox"/> CTS* |

ADD RECOMMENDED ELECTIVE SELECTIONS

**Sample course elective pairings recommended during advisement.*

[COP1332](#)/(new [CTS1404](#)), [COP2333](#)/[CTS2463](#) (VB concentration)
[COP2800](#), [COP2805](#) (Java concentration)

**ASSOCIATE IN SCIENCE DEGREE
PROGRAM OF STUDY: INTERNET SERVICES TECHNOLOGY
EFFECTIVE TERM: SUMMER 2009 (2009-3)**

PROPOSED REVISED PROGRAM

I. GENERAL EDUCATION REQUIREMENTS

1. COMMUNICATIONS (3.00 credits)

- [ENC 1101](#) - English Composition 1 (3 credits)
-

2. ORAL COMMUNICATIONS (3.00 credits)

- [SPC 1026](#) - Fundamentals of Speech Communications (3 credits)
-

3. HUMANITIES (3.00 credits)

- [PHI 2604](#) - Critical Thinking/Ethics (3 credits)
-

4. BEHAVIORAL/SOCIAL SCIENCE (3.00 credits)

- [CLP 1006](#) - Psychology of Personal Effectiveness (3 credits)
-

5. MATH/SCIENCE (3.00 credits)

- [MAC 1105](#) - College Algebra (3 credits)
-

6. COMPUTER COMPETENCY

Test type(s) needed:

- [CGS 1060](#) - Introduction to Microcomputer Usage (4 credits)
-

7. MAJOR COURSE REQUIREMENTS (24.00 credits)

- | | |
|--|---|
| <input type="checkbox"/> CGS 1060 - Introduction to Microcomputer Usage (4 credits) | <input type="checkbox"/> COP 1822 - Web Page Design and Programming (4 credits) |
| <input type="checkbox"/> CGS1546 - Microsoft SQL Administration (4 credits) | <input type="checkbox"/> COP 2825 - Implementing an Internet Server (4 credits) |
| <input type="checkbox"/> COP 1334 - Introduction to Object Oriented Programming in C++ (4 credits) | <input type="checkbox"/> CTS1134 - Networking Technologies (4 credits) |

8. PROGRAM CORE REQUIRED (16 credits)

Students may select 16 credits from one of the following options:

Option A: Microsoft (25063)

- [CTS 1334](#) - Managing a Windows Server Environment
- [COP 2823](#) - ASP/Script Language Programming
- [CGS 2547](#) - Microsoft SQL Implementation
- [CGS 2172](#) - Implementing a Commerce-Enabled Web Site

-----OR-----

Option B: Open Source (25069)

- [CTS 1111](#) - Linux Systems Administration
- [COP 2842](#) - Open Source Server-Side Scripting
- [COP 2843](#) - Implementing Open-Source Databases
- [CTS 2823](#) - Developing Internet Applications Using Apache

9. MAJOR COURSE ELECTIVE (8 credits)

Students must choose 8 credits from the following:

- | | |
|-------------------------------|-------------------------------|
| <input type="checkbox"/> CAP* | <input type="checkbox"/> CIS* |
| <input type="checkbox"/> CEN* | <input type="checkbox"/> COP* |
| <input type="checkbox"/> CGS* | <input type="checkbox"/> CTS* |

*Sample course elective pairings recommended during advisement:

COP1332, COP2333/CTS2463 (VB concentration)
COP2800, COP2805 (Java concentration)
CTS1526, CGS1871 (Design concentration)



Wolfson Campus

Culinary Arts Management Program Rationale

Introduction

Miami Dade College (MDC) Wolfson Campus proposes an Associate in Science - Culinary Arts Management, and two College Credit Certificates: (1) CCC- Chef Apprentice and (2) CCC- Operations Management to be offered beginning in August 2010. These new programs will be housed in a newly constructed, state of the art culinary facility and will provide students with the opportunity to prepare for in-demand careers while learning from local and international culinary experts.

The proposed Culinary Arts degree and certificates are designed to prepare students for immediate employment as restaurant cooks, institution and cafeteria cooks, food preparation workers and supervisors/managers of food preparation workers.

Program Goal

The mission of MDC is to provide accessible, affordable, high quality education by keeping the learner's needs at the center of decision-making and working in partnership with its dynamic, multicultural community. The proposed MDC Associate in Science with a major in Culinary Arts Management degree will educate and prepare students to enter the Culinary and Hospitality job markets in independent, corporate, commercial and institutional foodservice organizations. The college credit certificates and associate degree Culinary Arts programs will also provide training for individuals who are currently in the industry and need additional education or certification to increase earning opportunities.

Students in the proposed MDC Culinary Arts Management programs will be distinguished by the breadth of food and beverage industry exposure in the Miami area, working knowledge of environmental and sustainable culinary practices and exposure to state of the art tools of culinary communication technology and business solutions. Students will learn purchasing strategies, inventory systems, recipe management, nutrition software, cutting edge cooking technology platforms including C-VAP and induction systems, organic, molecular and biotechnology cooking and food sourcing techniques, and fundamental hands-on experience with foodservice communication technology platforms and data reporting systems.

The proposed MDC Culinary Arts Management program will serve the local community by providing professional development corporate training opportunities and hands-on Community Education courses in the culinary and baking fields.

The ultimate goal of the proposed MDC Culinary Arts Management program is to produce the best trained and most employable Culinary Arts graduates in the South Florida area.

Workforce Need & Demand

MDC recognizes the need for trained culinary employees and the lack of accessible and affordable college level training available in Workforce Region 23. The proposed Culinary Arts

Management degree and certificates provide a hands-on, practical culinary education designed to:

1. produce graduates who are immediately employable.
2. enhance and complete the career pathway for Miami-Dade County Public School (MDCPS) students studying culinary arts at the high school level.
3. serve those currently in the workforce who need a culinary degree or industry recognized certification to increase career opportunities and wages (see Table 6 for industry certification information).

The Bureau of Labor Statistics Occupational handbook (2009) and Florida statistics from the National Restaurant Association (2009) predict employment in several culinary positions (i.e., chefs, cooks and food preparation workers) will grow faster than the average US occupation (Florida Agency for Workforce Innovation, 2009). The MDC Strategic Plan specifically addresses the development of programs and faculty for the nationally identified fastest-growing industries and occupations through 2010.

To determine need and demand for the programs, the Culinary Arts Management development team interviewed key industry representatives, held student focus groups and explored workforce and labor market data. The development team conducted a multi-phase needs assessment to determine local workforce needs and demands. The first phase consisted of extensive analyses of local (Workforce Region 23), state, and national workforce data to identify current and projected employment demands, as well as educational requirements for culinary personnel. Resources included data disseminated by the Agency for Workforce Innovation, Office of Labor Market Services, Occupational Employment and Demand Publications, U.S. Bureau of Labor statistics, Regional Workforce Board, and local industry organizations. Based on this analysis of data, a strong and continuing need for culinarians was identified in Workforce Region 23, the State of Florida, and the nation as shown in Tables 1-2 below.

The second phase of this analysis consisted of determining the needs and demands of local employers through interviews with key industry representatives (Appendix A). The last phase consisted of determining the student need and demand for the proposed programs. Current high school students were surveyed (Appendix B) and informal discussions were held with current Hospitality Management Program students enrolled in the Food Service and Hospitality courses during the Spring 2009 (2008-2) semester.

Workforce Data

Foodservice is one of the largest economic and employment service sectors in the United States with Florida as one of the largest contributing states. According to the National Restaurant Association (NRA, 2009) in 2007, there were 32,274 eating-drinking places in Florida with sales representing 25.7 billion dollars state wide. The NRA states, "Restaurants are an engine of economic growth generating tremendous sales and tax revenues for the state. They provide career and employment opportunities for individuals of every age, background, skill and experience level." The NRA also indicates that restaurant and food service employment in Florida is expected to grow to 1,036,400 positions by 2019, representing more than 190,000 new jobs. "Each additional \$1 million spent in Florida's eating-and -drinking establishments generates an additional 26.5 jobs in Florida." Restaurant jobs, including non- food service jobs, represent 11% of the total employment in Florida (NRA, 2009).

The recent economic downturn has not diminished opportunity in the foodservice industry. For 2009, the NRA is forecasting restaurant industry sales to continue their upward trend and reach \$565.9 billion dollars, with almost one in 10 people in America working in the foodservice industry. The NRA expects sales in the Florida restaurant industry for 2009 to be \$27 billion, representing a 5% growth. NRA states that in the year 2008, Florida had the third largest number of restaurant industry employees in the nation with Texas ranked second and California first.

Using data provided by the Florida Agency for Workforce Innovation (2009), the proposed culinary program at MDC would prepare graduates for the occupations listed below. Table 1 depicts the occupations and projected job openings for Workforce Region 23 while Table 2 below depicts statewide job projections.

Table 1: Workforce Region 23 Projections

SOC	Occupations	Projected Job Openings			
		2008	2016	% Change	Number of job openings
35-1012	First-Line Supervisors/Managers of Food Preparation and Serving Workers	5,626	6,194	1.26	568
35-2011	Cooks, Fast Food	2,335	2,448	0.60	113
35-2012	Cooks, Institution and Cafeteria	2,073	2,237	0.99	164
35-2014	Cooks, Restaurant	7,968	8,486	0.81	518
35-2015	Cooks, Short Order	663	711	0.90	48
35-2021	Food Preparation Workers	6,650	7,485	1.57	835
	Total Positions	25315	27561		2246

Florida Agency for Workforce Innovation (2009)

Table 2: Statewide Employment Projections

SOC	Occupations	Projected Job Openings			
		2008	2016	Annual % Change	Number of job openings
35-1012	First-Line Supervisors/Managers of Food Preparation and Serving Workers	44,248	50,446	1.75	6,198
35-2011	Cooks, Fast Food	19,208	21,258	1.33	2,050
35-2012	Cooks, Institution and Cafeteria	13,789	15,607	1.65	1,818
35-2014	Cooks, Restaurant	71,544	81,950	1.82	10,406
35-2015	Cooks, Short Order	6,602	7,187	1.11	585
35-2021	Food Preparation Workers	49,890	58,266	2.10	8,376

Florida Agency for Workforce Innovation (2009)

Hospitality industry interviewees (Appendix A) further supported the data in Tables 1 and 2 by describing the regional job market as having low unemployment and noting that kitchen positions are the hardest to fill. Positions in the foodservice and food retail markets in Miami will continue to increase significantly through 2016 adding over 2,200 combined positions during the eight year period as shown in Table 1.

Employer Needs

Creating a world class culinary school requires that MDC respond to the imperatives of the national and international culinary marketplaces by offering up-to-date culinary curricula infused with technology and environmental sustainability practices. In addition to general culinary competency expected by the foodservice industry, knowledge of sustainability practices and culinary business technology training will create a diverse array of job opportunities for program graduates.

Focus groups and interview feedback sessions were conducted with foodservice industry representatives, corporate, and educational leaders by Dr. Gregory Gray, former President of MDC Kendall campus, Doug Duda, Consultant, and Shelly Fano, Director of the MDC Hospitality Management program (Appendices A and C). MDC received strong endorsements and obtained letters of support from local education leaders for the concept of a Culinary Arts Management program at MDC that would be accessible, affordable, conveniently located, and capable of partnering with the foodservice industry in meeting their hiring and training needs (Appendices C and H). Industry representatives expressed the need to include development of a program more inclusive and diverse than local, private alternatives and one that provides exposure to a wider range of career paths in associated professional fields (Appendix C) such as marketing communications, event management, sustainable foodservice strategies, organic culinary technology, corporate research and development chefs, personal chefs and culinary professionals skilled in nutritional culinology for the increasing demand in the retirement and assisted living industry.

The feedback obtained from the focus groups, combined with the Workforce Region 23 projections and Statewide Employment projections (Tables 1 and 2), substantiate the need for the proposed MDC Associate in Science with a major in Culinary Arts Management.

Student Demand

In March of 2008, MDC conducted a survey at eight (8) of the more than 25 Miami Dade County Public Schools (MDCPS) which offer Hospitality Management or Culinary Arts as a concentration. Of the three hundred forty-five (345) students surveyed, 77% (n267) indicated an interest in studying culinary arts (Appendix B). One hundred sixty (160) of the three hundred three 303 respondents (52.81%) stated they would attend MDC if a Culinary Arts Management degree program were offered (Appendix B). Based on the student surveys conducted by MDC and a Florida State Department of Education plan which mandates high school students to declare a major in the ninth grade (currently approved majors include Culinary Arts and Culinary Journalism), MDC projects a strong applicant pool for the proposed MDC Culinary Arts Management degree.

As the hospitality industry expands, the demand for skilled culinary professionals increases. Restaurants impact the state's economy by providing many career and employment opportunities. Despite the critical nature of these jobs to the local economy there are few State public education options for students wishing to pursue this field. The addition of the proposed MDC Culinary Arts Management program will contribute to community workforce needs in full alignment with the MDC Strategic Plan to provide cultural and educational programming and partner with the community to respond to needs (MDC Strategic Plan 2004-2010).

The proposed MDC AS-Culinary Arts Management program will be the only public culinary program south of Orlando, Florida. As noted in Table 4 below, culinary programs require additional costs and MDC tuition and fees are estimated to be \$24,000 for the entire program. As noted in Table 3, in addition to the general tuition, students will pay course user fees to cover the costs associated with the culinary program (e.g., knives, uniforms, field trips, audio visual technical fees, guest chef lectures, extraordinary equipment maintenance fees, culinary competitions and food products used in daily kitchen labs, etc.).

Table 3: Proposed Course Fees

Course Number	Title	Fee	Credits
HUN 1201	Nutrition	\$10.00	3
FSS 1105	Food Purchasing	\$105.00	3
FSS 1200	Culinary Terminology	\$105.00	3
FSS 1202L	Food Production I	\$2269.00	3
FSS 1221L	Food Production II	\$2269.00	3
FSS 1242C	International Foods	\$2269.00	3
FSS 1246C	Basic Baking	\$2269.00	3
FSS 1248C	Garde Manger	\$2269.00	3
FSS 2205L	Food Production III	\$2269.00	3
FSS 2381L	Culinary Management Practicum	\$2269.00	4
FSS 2950L	Culinary Competition	\$2269.00	3
HFT 1000	Introduction to Hospitality	\$15.00	3
HFT 1212	Food safety and Sanitation	\$125.00	3
HFT 1454	Food and Beverage Cost Controls	\$15.00	3
HFT 1852	Menu and Facilities Planning	\$40.00	3

As indicated in Table 4, private culinary schools cost an average of \$48,000 per program, whereas the projected cost for the proposed MDC AS-Culinary Arts Management degree is approximately \$24,000.00. As noted, prospective MDC Culinary students will pay \$14,000 to \$36,000 less than their private school counterparts. The 2008-2009 Florida Statewide Demand Occupations List cites a 2.02% annual increase of demand for chefs and head cooks, with an hourly mean wage of \$19.98 and First-Line Supervisors in food production expect a growth rate of 2.22% with the hourly wage mean of \$11.21 (Florida Agency for Workforce Innovation, 2009). Salary levels, coupled with the educational debt load and South Florida's high cost of living, are significant challenges for tomorrow's culinary professionals but surveys indicate that students are still attracted to culinary education. Despite the high cost, based on student surveys (Appendix B) and workforce demands, MDC projects that the proposed MDC AS-Culinary Arts Management program will be attractive to potential students.

Table 4: Cost Comparison

Type	School	Program Cost
Public	Miami Dade	\$24,000
Private	Johnson & Wales	\$46,425
Private	Le Cordon Bleu	\$38,750
Private	Art Institute	\$44,224
Private	CIA	\$60,000
Private	Sullivan University	\$52,000

There are more than 25 culinary programs at Miami Dade County Public high schools, including culinary programs at Robert Morgan and John Ferguson Senior High Schools. Miami Beach Senior High School has recently completed a state of the art Culinary Lab for Academy students. Many of these students seek to continue their learning and training in a public institution of higher education, an opportunity which does not currently exist in Miami, and which will be addressed by the proposed MDC AS-Culinary Arts Management degree.

As evidenced by the number of public high school programs, the demand for culinary education in South Florida is significant and three national, private culinary program providers (Le Cordon Bleu, Johnson & Wales, and the Art Institute) are competing and have been able to succeed in the South Florida Market while maintaining premium-pricing strategies (Table 4). Although the private institutions may have current enrollments of approximately 300-800 Culinary Arts

students per year, no public institution of higher learning in South Florida currently grants culinary degrees. Johnson & Wales and the Art Institute offer an associate degree in Culinary Arts Management which is costly and not conveniently located near the heart of Miami. Although Florida International University offers a program in Restaurant and Food Service Management, this is not considered a culinary degree and meets different workforce needs.

MDC's Culinary Arts Management program will have a powerful opportunity to meet student demand by offering a more accessible, affordable, and geographically desirable alternative. Mr. Al West, Vice President of the Greater Miami Convention and Visitors Bureau, states that "affordability and accessibility are major differentiators in culinary education." The combination of state-of-the art curriculum, facilities, and affordability place MDC in a position to meet workforce and student demand.

Estimated Enrollment

Table 5 provides a projection for enrollment in the proposed MDC Culinary Arts Management degree and certificate programs, with an initial enrollment of 96 full time equivalent (FTE) students in the first year. In year 2, 88 FTEs are expected to continue, with 96 new FTEs anticipated to begin the program (total of 184 FTEs). In the third year, 128 new FTEs with 79 continuing FTEs (total of 205 FTEs) are anticipated. In the fourth year, 111 new FTEs and 109 continuing (total of 221 FTEs) are anticipated. The first full-time cohort of students is expected to graduate at the end of the 2011-2012 academic year.

These enrollment projections are based on the demand the for culinary arts education nationwide, drawing on data from schools in both large and mid-size cities as well as data from other community college programs. For example, the Culinary Institute of America has 572 FTE's with an admission rate of only 60%. The California School of Culinary Arts has 1504 FTE's with an open admissions policy. The Connecticut Culinary Institute, one of the smaller programs we reviewed, has 327 FTE and Atlantic Cape Community College has approximately 300 FTE. Most of these programs have a tuition rate that is higher than ours, with the closest in range being Atlantic Cape CC with a cost of \$6,000 per semester for the four terms required for the program.

The table below shows an initial enrollment of 96 full time equivalent (FTE) students in the first year, with 88 FTE continuing in the second year. This represents a retention rate of approximately 90%, which is above the MDC average. This predicted retention is based on national data (as shown in Berta, 2005) which shows that average retention rate for culinary programs in the US is more than 80%, with the highest being 98%.

Table 5: Miami Dade Culinary program – Four Year Enrollment Projection

	2010-2011			2011-2012			2012-2013			2013-2014		
	2010-1	2010-2	2010-3	2011-1	2011-2	2011-3	2012-1	2012-2	2012-3	2013-1	2013-2	2013-3
New		96		96			128			112		
Returning				88			79			109		
Yearly FTE Total	96			184			207			221		
Credits Generated	2112			4416			4968			5304		
Graduated						45		100			110	

Anticipated Resources

Personnel

In addition to the Culinary Arts Director, MDC will secure the services of qualified certified chef educators to serve as inspiring instructors in the culinary field. The chef is often viewed as a living logo; a certifier of the legitimacy of the enterprise; and as a draw for the acquisition of the strongest possible industry partners.

The MDC Culinary Arts Management programs will operate with a small full-time staff and highly skilled adjuncts to teach their respective specialties. Courses in the proposed Culinary Arts Management program are lab intensive and may require a single faculty member to be in the classroom 12 hours per week, per course. Consequently, it is estimated that MDC will need two full time faculty members at the onset of the AS-Culinary Arts Management program and 5 adjunct chef instructors, increasing to 5 fulltime and 11 adjunct chef instructors by the fourth year.

A complete budget for the Culinary Arts Management programs can be found in Appendix C.

Library Resources

Library resources were outlined by the Director of the Library at Wolfson Campus in conjunction with Culinary Arts Development Team. A complete list of library resource needs can be found in Appendix D.

Capital Resources

MDC is currently building a new state-of-the-art Culinary Arts facility at the Wolfson campus. The MDC Culinary Arts facility will be among the first Leadership in Energy and Environment Design (LEED) Certified culinary school buildings in the country. LEED certification is the recognized standard for measuring facility sustainability and achieving LEED certification will demonstrate that the culinary facility meets the national green standard. LEED certification endorses the vision that MDC has achieved important environmental goals and that the building is performing as designed and will qualify MDC for state and local government incentives. This distinction is expected to garner regional, national and international acclaim and public relation opportunities.

The technological component of the Culinary Arts Management program provides for laboratories in the new facility to feature best-of-class communications technology (i.e., actual studios), allowing students to be comfortable with media technology and presenting before an audience. The labs will also be equipped for videoconferencing and facilitating **international** communications among students, faculty and world-renowned chefs and industry experts.

Academic Content

The following programs are proposed:

1. Associate in Science with a major in Culinary Arts Management degree
 - a. Based on a curriculum foundation designed by the Florida Department of Education 2008-09 Hospitality & Tourism Career Cluster Curriculum Frameworks (Culinary Management 0620040100 (AAS/AS).
 - b. 64 credit hour program designed to prepare students for careers in production line and supervisory positions.
2. College Credit Certificate-Chef Apprentice
 - a. New program which does not currently exist in the State system.

- b. 12 credit hour College Credit Certificate designed to provide students with a theoretical and practical foundation for successful entry into the culinary industry.
3. College Credit Certificate - Management Operations
 - a. New program which does not currently exist in the State system.
 - b. 18 credit hour College Credit Certificate designed to build on the theoretical and practical foundation of the Chef Apprentice certificate to provide students with a more in depth experience in food production operations, thereby increasing their workforce opportunities.

Complete curriculum guides can be found in Appendices E1, F2, F3.

Accreditations

MDC's curriculum has been designed to meet qualification standards of the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), which serves as the educational arm of the American Culinary Federation (ACF).

The ACF is a professional organization for chefs and cooks founded in 1929 in New York City as an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels. In 1976, the ACF changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor's Dictionary of Official Titles. The ACF is the largest professional Chefs' organization in North America with more than 22,000 members who belong to more than 230 chapters in four regions across the United States (ACF, 2009).

MDC will apply for ACF accreditation upon completion of the first graduating class. This accreditation will differentiate the MDC Culinary Arts Management program from its nearest private competitors as Le Cordon Bleu and The Art institute are not ACF accredited due to the high cost of accrediting numerous degree awarding locations. Johnson & Wales recently obtained accreditation, providing further evidence of the value of this accreditation for MDC. As reflected in the program budget (Appendix D), in addition to the initial \$500 fee associated with SACS accreditation, in year three, the ACF accreditation costs to MDC are expected to total approximately \$8200 which included the initial accreditation fee of \$2700 plus the costs of a 3 person site visit of approximately \$4500. After initial accreditation there will be an annual renewal fee of \$750. Upon meeting the ACF accreditation standards, MDC culinary graduates will receive ACF Certified Culinarian (CC) certification. ACF administers the professional Chef certification program for American Chefs, and is the leading authority on cooking in America. Certification is a combination of culinary work experience, specialized training in key management, nutritional cooking, and sanitation, as well as passing a certification level test. The certified culinarian certification is automatically bestowed on graduates from a ACF accredited institution. ACF is the only chef organization that has a certification program that is recognized by the U.S. Department of Labor as a trade/profession. (<http://www.chefcertification.com/ACF/acf.htm>)

Industry Certifications

Industry certifications are valuable in the culinary industry. Students who complete the A.S. degree in Culinary Arts Management at MDC will be qualified for the two certifications outlined in Table 6 below. As the program grows, it is expected that the number of industry certification possibilities will also increase.

Table 6: Certifications/Certifying Agency

<i>Title:</i>	ServSafe Certified
<i>1. Certifying Agency:</i>	National Restaurant Association Education Foundation
<i>Certifying Agency Website:</i>	http://www.nraef.org/
<i>Title:</i>	Certified Culinarian (CC) (Please note that we will not be able to award this until ACF certification is obtained.)
<i>2. Certifying Agency:</i>	American Culinary Federation
<i>Certifying Agency Website:</i>	www.acfchefs.org

Differentiating Program Elements

One of the hallmarks of the MDC Culinary Arts Management program will be the technology used to provide opportunities for our students to learn from internationally known chefs, Green technology leaders, and wine industry experts who will present live, video-cast and i-pod broadcasts to students. The infusion of AV-media technology into the curriculum will prepare our graduates with the presentation skills necessary to perform culinary demonstrations, develop blogs and utilize digital communication medium. This will add to the employment value of the MDC graduate by enhancing their future employer's marketing and public relations efforts.

The Culinary Arts Management program also blends environmental sustainability issues and technologies across the curriculum. Courses will include fundamental sustainability concepts such as reducing energy and water usage, incorporating a strong awareness of environmental issues in the kitchen as well as having effective platforms regarding nutrition and health. Field trips such as touring a landfill to see firsthand the necessity of composting unused food products and visiting the local farms to witness the cycle of "soil to soil" significance, will be prominently placed throughout the curriculum sequencing. An example of this in the curriculum is the composting components of the sanitation course and every lab course.

Student and faculty exchanges between Miami Dade College and international college partners will be developed for internship and apprenticeship opportunities. The aggressive use of technology for sharing presentations that can be broadcast to international partners around the world will provide MDC students with an opportunity to experience the culinary cultures of many nations without travel.

MDCPS & Articulation

As indicated in the quote below, there is need for a 2+2 program articulation with Miami-Dade County Public Schools. Complementing MDC's DOE Title V grant submission in 2005, the former Superintendent of the Miami Dade County Public Schools, Dr. Rudy Crew, tendered a written endorsement for the proposed culinary program alignment between MDC and Miami Dade County Public Schools. Dr. Crew stated, "in the interest of offering an affordable, accessible high quality culinary education in the South Florida region, I strongly support this endeavor" (Appendix F). On March 20, 2009, MDC also received a formal letter of endorsement from the current Superintendent, Dr. Alberto M. Carvalho, supporting the new MDC Culinary Arts Management program (Appendix G).

Graduates from the proposed AS. Culinary Arts Management program may have several options to continue their education at the upper division level. Consultants for the MDC Culinary program development revealed that in addition to Florida public colleges, Brookes College at Oxford University and the Culinary Institute of America have had discussions regarding articulation. Additional exploratory conversations have taken place with the Alain Ducasse French International Pastry School, Don Ignasio Culinary School in Peru and Instituto de

Gastronomía Profesional Mausi Sebess in Argentina, Rochester Institute of Technology, Stowe College in Scotland and the Italian Culinary Institute for Foreigners. Formal articulation will be developed upon approval of the proposed Culinary Arts Management program.

Works Cited

- American Culinary Federation (2009). Retrieved August 8, 2009 from <http://www.acfchefs.org/AM/Template.cfm?Section=Overview&Template=/CM/HTMLDisplay.cfm&ContentID=14015>.
- Berta, D. (2005). Growing field of culinary schools difficult to evaluate. *Nations Restaurant News*.
- Florida Agency for Workforce Innovation. (2009). 2008 Labor Market Information. Retrieved July 23, 2009 from <http://www.labormarketinfo.com/Library/EP.htm>.
- National Restaurant Association (2009). Restaurant Industry State Statistics. State of Florida. Retrieved August 8, 2009 from <http://www.restaurant.org/pdfs/research/state/florida.pdf>.

Proposed New Program

Title: Culinary Arts Management
Type: AS
Campus: 3
Effective Term: 2010-1

Add New Courses

Proposed Lab Fee: \$105.00

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1105	Foodservice Purchasing	3	3	2010-1

Course Description: This is an introductory course in which students will learn the principals of menu planning for various types of facilities and service as well as menu layout, selection, development and pricing structures. Students will learn the principals and practices concerned with the purchase and receipt of food, supplies and equipment for various foodservice operations. Prerequisites FSS 1200, FSS 1202L (3 Hrs. Lecture) AS Degree only.

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1200	Culinary Technology and Procedures	3	3	2010-1

Course Description: This is an introductory course in which students will learn to integrate industry vocabulary, terminology, knowledge, skills, and practices required for careers in the food service industry. The students will learn standard kitchen phrases, how to identify and describe equipment, recipe reading, costing, conversion formulas, product identification, measurements and basic cooking procedures. (3 Hrs. Lecture) AS Degree only.

Proposed Lab Fee \$2269.00

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1202L	Food Production I	3	3	2010-1

Course Description: This course in an introductory kitchen lab experience in which students will be provided hands-on orientation to tools, equipment, recipe production, measurements, knife cut techniques and basic cooking procedures. Students will learn to operate equipment safely and correctly. Student will practice classic cooking methods, product identification and the functions of the production kitchen in a "green" team environment. Co-requisite FSS 1200

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1221L	Food Production II	3	3	2010-1

Course Description: This is a lab course in which students will learn advanced skills in classical knife cuts and techniques, tool and equipment handling and applied principles of cooking techniques. This course emphasizes equipment use and care, standardized recipes, portion control, work plans, menus, demonstration techniques, procurement procedures, knowledge in sustainability, timing and production schedules. Pre-requisites FSS 1200, FSS 1202L. (3 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1242C	International Cuisine	3	3	2010-1

Course Description: This is an intermediate course in which students will reinforce knowledge of tools, equipment, vocabulary and theories learned in prerequisite courses. Students will learn to use new regional ingredients, cooking procedures and indigenous cooking tools used in various international cuisines. The menus used will give the students an introduction to the fundamentals of modern continental cuisine. Prerequisites FSS 1200, FSS 1202L, FSS 1221L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1246C	Basic Baking	3	3	2010-1

Course Description: This is an introductory course in which students will learn the fundamentals of baking science, terminology, equipment, ingredients, weights, measures formula conversion and storage. Students will learn the functions of various baking ingredients and execute baking recipes and competencies including doughs, breads, cookies, pies, puff pastries, sweet & savory pastry fillings, quickbreads, cakes and basic decorating techniques. Prerequisites FSS 1200, FSS 1202L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1248C	Garde Manger	3	3	2010-1

Course Description: This is an advanced course in the preparation of cold food, hors d'oeuvres, display platters, charcuterie, smoking techniques, butchery and seafood. Students will learn to prepare edible buffet centerpieces. Students will also learn hands-on experience in ice carving. Production methods and safe food handling techniques are re-emphasized. Prerequisites FSS 1200, FSS 1202L, FSS 1221L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS2205L	Food Production III	3	3	2010-1

Course Description: This is an advanced lab course designed to provide hands-on culinary training through realistic work experience. Students will demonstrate the ability to "apply" for the course by resume and interview. Speed scratch will be reviewed and practiced. Hot food preparations will be practiced. Students will participate in the mise en place for the MDC restaurant and catering operations. Prerequisites FSS 1200, FSS 1202L, FSS 1221L, FSS 1242C, FSS 1246C, FSS 1248C (1Hrs.Lecture, 3 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS2381L	Culinary Management Practicum	3	3	2010-1

Course Description: This required Practicum course is designed to provide advanced hands-on culinary training for Culinary students through work experience. The student will participate in the final production process of the MDC restaurant and catering operations. Students will actively participate in planning, development, cost controls and presentation of a major event at the College. FSS 2205L (3Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS2905L	Culinary Competition	3	3	2010-1

Course Description: This advanced course will strengthen the student's ability to utilize various digital mediums for demonstration and competition applications. Students will develop and practice advanced knife skills, teamwork, menu development, timing elements, taste, texture and flavors of food items with critical attention to safety and sanitation. Student will develop digital images skills portfolio. Prerequisites FSS 2205L (3 Hrs. Lab) AS Degree only

Add Existing Courses

HFT1000	Introduction to Hospitality
HFT1212	Safety and Sanitation
HFT1454	Food and Beverage Cost Controls
HFT1852	Menu and Facilities Planning
HUN1201	Essentials of Human Nutrition

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**Culinary Arts Management
Associate in Science**

C.I.P. 1620040100

Total credits required for the degree is 64

The Associate in Science degree will prepare students for careers in the widely varied areas of the culinary industry, including production line and supervisory positions. This competency based culinary program will provide the student with a unique combination of comprehensive theoretical knowledge and hands on training. Students will master the fundamentals of culinary production in an environment that builds teamwork while gaining practical individualized experiences. The course content includes food preparation and service; identification, storage, selection and presentation of foods; communication, leadership, human relations, and employability skills; and sanitation and safe work practices. Earning a degree will enable students to pursue further education or begin working in the field immediately upon graduation.

Course	Course Title	Credits	Pre-/Co-Requisites
<u>Major Course Requirements – 46 Credits Total</u>			
(Select the following courses)			
FSS 1105	Foodservice Purchasing	3	
FSS 1200	Culinary Terminology and Procedures	3	
FSS 1202L	Food Production I	3	Co-Req. FSS 1200
FSS 1221L	Food Production II	3	Pre-Req. FSS 1200, 1202L
FSS 1242C	International Cuisines	3	Pre-Req. FSS 1200, 1202L, 1221L
FSS 1246C	Basic Baking	3	Pre-Req. FSS 1200, 1202L
FSS 1248C	Garde Manger	3	Pre-Req. FSS 1200, 1202L, 1221L
FSS 2205L	Production III	3	Pre-Req. FSS 1200, 1202L, 1221L, 1242C, FSS 1246C, 1248C
FSS 2381L	Culinary Management Practicum	4	Pre-Req. FSS 2205L
FSS 2950L	Media Demonstration and Competition	3	Pre-Req. FSS 2205L
HFT 1000	Introduction to Hospitality	3	
HFT 1212	Safety and Sanitation	3	
HFT 1454	Food and Beverage Cost Controls	3	
HFT 1852	Menu and Facilities Planning	3	Co-Req. HFT 1000
HUN 1201	Nutrition	3	

General Education Requirements – 18 Credits Total

Communications – 6 Credits Required

(Select the following courses)

ENC 1101	English Composition I	3	
ENC 1102	English Composition II	3	Pre-Req. ENC 1101

Oral Communications – 3 Credits Required

(Select the following course)

SPC 1017 Fundamentals of Speech Comm. 3

Humanities – 3 Credits Required

(Select the following course)

PHI 2604 Critical Thinking/Ethics 3 Pre-Req. ENC 1101

Behavioral Science/Social Environment – 3 Credits Required

(Select the following course)

CLP 1006 Psychology of Personal Effectiveness 3

Mathematics/Science – 3 Credits Required

(Choose one of the following courses)

MAC 1105 College Algebra 3 Pre-Req. MAT 1033 or Approved Alternative
MGF 1106 Math for Liberal Arts 1 3 Pre-Req. MAT 1033 or Approved Alternative

(over)

Computer Competency: By the 16th earned college level credit (excluding EAP and college preparatory courses), a student **must take** the Computer Competency Test and pass

Or

By the 31st earned college level credit (excluding EAP and college preparatory courses), a student **must pass** CGS 1060, an equivalent continuing education or vocational credit course or retest with a **passing score on the Computer Competency Test.**

A minimum cumulative grade point average of 2.0 is required for graduation.

Students should check their individualized Degree Audit Report to determine the specific graduation policies in effect for their program of study for the year and term they entered Miami Dade. This outline includes current graduation requirements.

The final responsibility for meeting graduation requirements rests with the student.

Proposed New Program

Title: Chef's Apprentice
Type: CCC
Campus: 3
Effective Term: 2010-1

Add New Courses

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1200	Culinary Technology and Procedures	3	3	2010-1

Course Description: This is an introductory course in which students will learn to integrate industry vocabulary, terminology, knowledge, skills, and practices required for careers in the food service industry. The students will learn standard kitchen phrases, how to identify and describe equipment, recipe reading, costing, conversion formulas, product identification, measurements and basic cooking procedures. (3 Hrs. Lecture) AS Degree only.

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1202L	Food Production I	3	3	2010-1

Course Description: This course in an introductory kitchen lab experience in which students will be provided hands-on orientation to tools, equipment, recipe production, measurements, knife cut techniques and basic cooking procedures. Students will learn to operate equipment safely and correctly. Student will practice classic cooking methods, product identification and the functions of the production kitchen in a "green" team environment. Co-requisite FSS 1200

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1221L	Food Production II	3	3	2010-1

Course Description: This is a lab course in which students will learn advanced skills in classical knife cuts and techniques, tool and equipment handling and applied principles of cooking techniques. This course emphasizes equipment use and care, standardized recipes, portion control, work plans, menus, demonstration techniques, procurement procedures, knowledge in sustainability, timing and production schedules. Pre-requisites FSS 1200, FSS 1202L. (3 Hrs. Lab) AS Degree only

Course No.	Course Title	Credits	Campus	Eff. Term
FSS1248C	Garde Manger	3	3	2010-1

Course Description: This is an advanced course in the preparation of cold food, hors d'oeuvres, display platters, charcuterie, smoking techniques, butchery and seafood. Students will learn to prepare edible buffet centerpieces. Students will also learn hands-on experience in ice carving. Production methods and safe food handling techniques are re-emphasized. Prerequisites FSS 1200, FSS 1202L, FSS 1221L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

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**Chef Apprentice
College Credit Certificiate**

C.I.P. (Provided by State)

Total credits required for the Certificate is 12.

DRAFT

The Chef Apprentice Certificate is designed to prepare students with a theoretical and practical foundation for a successful career in the culinary industry. Credits earned can be applied to Associate in Science degree in Culinary Arts Management, which may be transferrable to upper division public institutions. *Students will be given opportunity to take the Food Safety exam for ServSafe Florida State Certification (State mandated for food handlers in Florida).

Course	Course Title	Credits	Pre-/Co-Requisites
Chef Apprentice Option: (12 Credits Required)			
FSS 1200	Culinary Terminology and Procedures	3	
FSS 1202L	Food Production I	3	Co-Req. FSS 1200
FSS 1221L	Food Production II	3	Pre-Req. FSS 1200, 1202L
FSS 1248C	Garde Manger	3	Pre-Req. FSS 1200, 1202L, 1221L

Additional Information:

Students should check their individualized Degree Audit Report to determine the specific graduation policies in effect for their program of study for the year and term they entered Miami Dade. This outline includes current graduation requirements.

The final responsibility for meeting graduation requirements rests with the student.

Proposed New Program

Title: Culinary Arts Management Operations
Type: CCC
Campus: 3
Effective Term: 2010-1

Add New Courses

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1200	Culinary Technology and Procedures	3	3	2010-1

Course Description: This is an introductory course in which students will learn to integrate industry vocabulary, terminology, knowledge, skills, and practices required for careers in the food service industry. The students will learn standard kitchen phrases, how to identify and describe equipment, recipe reading, costing, conversion formulas, product identification, measurements and basic cooking procedures. (3 Hrs. Lecture) AS Degree only.

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1202L	Food Production I	3	3	2010-1

Course Description: This course is an introductory kitchen lab experience in which students will be provided hands-on orientation to tools, equipment, recipe production, measurements, knife cut techniques and basic cooking procedures. Students will learn to operate equipment safely and correctly. Student will practice classic cooking methods, product identification and the functions of the production kitchen in a "green" team environment. Co-requisite FSS 1200

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1221L	Food Production II	3	3	2010-1

Course Description: This is a lab course in which students will learn advanced skills in classical knife cuts and techniques, tool and equipment handling and applied principles of cooking techniques. This course emphasizes equipment use and care, standardized recipes, portion control, work plans, menus, demonstration techniques, procurement procedures, knowledge in sustainability, timing and production schedules. Pre-requisites FSS 1200, FSS 1202L. (3 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1242C	International Cuisine	3	3	2010-1

Course Description: This is an intermediate course in which students will reinforce knowledge of tools, equipment, vocabulary and theories learned in prerequisite courses. Students will learn to use new regional ingredients, cooking procedures and indigenous cooking tools used in various international cuisines. The menus used will give the students an introduction to the fundamentals of modern continental cuisine. Prerequisites FSS 1200, FSS 1202L, FSS 1221L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1246C	Basic Baking	3	3	2010-1

Course Description: This is an introductory course in which students will learn the fundamentals of baking science, terminology, equipment, ingredients, weights, measures formula conversion and storage. Students will learn the functions of various baking ingredients and execute baking recipes and competencies including doughs, breads, cookies, pies, puff pastries, sweet & savory pastry fillings, quickbreads, cakes and basic decorating techniques. Prerequisites FSS 1200, FSS 1202L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

<u>Course No.</u>	<u>Course Title</u>	<u>Credits</u>	<u>Campus</u>	<u>Eff. Term</u>
FSS1248C	Garde Manger	3	3	2010-1

Course Description: This is an advanced course in the preparation of cold food, hors d'oeuvres, display platters, charcuterie, smoking techniques, butchery and seafood. Students will learn to prepare edible buffet centerpieces. Students will also learn hands-on experience in ice carving. Production methods and safe food handling techniques are re-emphasized. Prerequisites FSS 1200, FSS 1202L, FSS 1221L (1 Hrs. Lecture, 2 Hrs. Lab) AS Degree only

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**Culinary Arts Management Operations
College Credit Certificate**

C.I.P. (Provided by State)

Total credits required for the certificate is 18.

DRAFT

The Culinary Arts Management Operations College Credit Certificate is designed to prepare students with an in-depth study of food production, and a practical foundation in international cuisine for a successful career in the culinary industry. Credits earned can be applied to an Associate in Arts degree or an Associate in Science degree in Culinary Arts Management, which may be transferrable to upper division public institutions. *Students will be given opportunity to take the Food Safety exam for ServSafe Florida State Certification (State mandated for food handlers in Florida).

Course	Course Title	Credits	Pre-/Co-Requisites
<u>Culinary Arts Management Option: (18 Credits Required)</u>			
FSS 1200	Culinary Terminology and Procedures	3	
FSS 1202L	Food Production I	3	Co-Req. FSS 1200
FSS 1221L	Food Production II	3	Pre-Req. FSS 1200, FSS 1202L
FSS 1242C	International Foods	3	Pre-Req. FSS 1200, 1202L, 1221L
FSS 1246C	Basic Baking	3	Pre-Req. FSS 1200, FSS 1202L
FSS 1248C	Garde-Manger	3	Pre-Req. FSS 1200, 1202L, 1221L

Additional Information:

Students should check their individualized Degree Audit Report to determine the specific graduation policies in effect for their program of study for the year and term they entered Miami Dade. This outline includes current graduation requirements.

The final responsibility for meeting graduation requirements rests with the student.