

# ATLANTIC CAPE COMMUNITY COLLEGE

## CURRICULUM COMMITTEE

### Special Meeting to Review ACA Submissions

February 1, 2019

### Minutes - Approved

**Attendance:** A. Chelius, B. Clark, O. Hernandez, M. Kammer, L. Lemons, R. Manimaran, P. Manns, A. Nigro, H. Peterson. L. Campbell, Secretary.

After yesterday's meeting, L. Lemons, K. McClay, and L. Campbell met with Dr. Katz to discuss to discuss the credit structure and hours for the ACA course submissions. The following changes have been made on the forms:

- The credit structure for the **2 credit courses** should be **1-3-2** on all of the forms, rather than 1-4-2.
- The credits structure for all **1 credit courses** that include a lecture & lab should be **1-1-1** rather than 1-2-1.

The **1 credit cooperative education** courses include 100 hours of practical experience and no lecture component. The structure on the forms is correctly listed as **0-6-1**. (Note: The state requires a minimum of 45 hours of fieldwork/internship/practicum for 1 credit.)

### Approved Curriculum Proposals

#### **Form B - Course changes**

**CUBP101-Baking Theories and Applications**, *title, credits, prereq., description change.*

Total course hours changed from 75 to 60 (3 → 2 cr.) Title changed to: *The Science Behind the Ingredients*. Prerequisite changed from CUBP110 to CULN101. Description revised.

**CUBP110-Fundamentals of Baking**, *prereq., title change*

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Title changed to: *Foundations of the Bakeshop*. Prerequisite changed from CUBP100 or CULN101 → CULN101. Description revised.

**CUBP120-Basic Pastry Preparation**, *title, hours change.*

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Title changed to: *Introduction to the Art of Pastry*.

**CUBP210-Advanced Baking**, *title, description change*

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). *Title changed to:* Advanced Baking Techniques. Description changed to reflect new title of CUBP110.

**CUBP211-Principles of Baking Artisan Bread**, *title, prereq, description, hours change.*

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Title changed to: *The Art of Bread Making*. Prerequisite changed from CUBP110 to CUBP210. Description revised.

**CUBP222-Specialty Cakes**, *prereq, hours change*

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Prerequisite changed from CUBP220 to CUBP120.

### **CUBP225-Classical Confections, prereq, hours change**

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Prerequisite changed from CUBP220 to CUBP224.

### **CULN101-Introduction to Culinary Arts, prereq, title & credit change**

Total course hours changed from 75 to 60 (1-4-2 to 1-3-2). Title changed to: *Introduction to the Culinary Profession*. Prerequisite changed to: HOSP132 (may be taken concurrently) or proof of Servsafe Certification and ENGL080 with a grade of C or better or Placement into ENGL101. Description revised.

### **Form A – New Courses**

#### **CUBP150 - Plated Desserts**

One-credit lecture/lab courses (1-1-1). Prerequisite is CUBP120. Course focuses on combining previously learned elements to create optimal presentations.

#### **CUBP160 - Baking for Alternative Tastes**

One-credit lecture/lab courses (1-1-1). Prerequisites: CULN101 and CUBP240. Course focuses on producing old world, traditional, ethnic and contemporary desserts prepared for sugar-free, gluten-free, non-dairy, vegan, and other dietary restrictions.

#### **CUBP240 - Borders, Piping and Runouts**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN120. Course works to elevate the skills of the pastry artist. Students create borders, chocolate ribbons and royal icing lace.

#### **CUBP250 - Artistry in Chocolate**

One-credit lecture/lab courses (1-1-1). Prerequisite: CUBP222. Course covers cacao agriculture and processing, chocolate production and creative candy making. Conching, tempering, flavoring, molding and modeling, the art of the truffle, storing, packaging and presentation to produce rich, elegant designs for mignardise, garnish or retail sales.

#### **CULA140 – Operating the Successful Kitchen**

Two-credit lecture course (2-0-2). Prerequisite: CULN140. Course will introduce learners to development, start-up and operation of a successful restaurant concept in a competitive and highly rewarding industry. Students will learn how to set standards that will increase customer loyalty, drive revenue, and increase profits.

#### **CULN108 - Introduction to Sensory Evaluation and the Cold Food Kitchen**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN101. Students evaluate products using all senses. Introduces students to the science of food as well as creating a deeper understanding of flavor. Tastings will be performed to recognize differences in products by location and production. Cold foods topics include salads, cold soups, sauces and marinades, sandwich production, tapas, shellfish and garnishes.

#### **CULN125 - Kitchen Foundation: Stocks, Soups & Sauces**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN101. Covers stocks, soups and sauces emphasizes quality ingredients that lead to a better finished product.

#### **CULN130 - Vegetables, Starches and Grain**

Two-credit lecture/lab course (1-3-2). Covers basic cooking techniques of vegetables, starches and grains. Identifying the best technique for each product, students develop a foundation in cooking principles. Information on diversity and important agricultural practices will be learned through use of local farms, kitchens, garden and campus organic green house. Prerequisite: CULN125.

### **CULN134 - Breakfast Cookery**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN130. Students discover the fundamental importance of the egg and the many roles it plays from sunny-side up or scrambled, to omelets and frittatas, in pancakes, waffles, French toast, custards, and quiche.

*Note: Proposed course number was already in use. Number changed from CULN135 to CULN134 after the meeting.*

### **CULN140 - Culinary Math and the Successful Chef**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN101. Assessments have shown that ACA students need for more math for recipe conversions, measurement skills, etc. This course is being added to address the issue. Course will cover costing, portion control, menu development and purchasing. Course will hone basic math skills and create a lasting awareness of the financial elements associated with the food and restaurant business.

### **CULN158 - Cooperative Education I**

One-credit, 100 hour, co-op course (0-6-1). Prerequisite: CULN101. The current, one-credit Co-op course (CULN280) includes 400 hours of fieldwork for 1 credit. It is being broken out into four separate, one-credit courses. One course (100 hours) will be completed in each semester. In Cooperative Education I, student will complete 100 hours of front of the house service experience in the student run restaurant. Skill acquisition will include standards of service, phone etiquette, point of sales systems, style of service, beverage service and customer satisfaction evaluation.

### **CULN165 - Meat Cookery**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN130. Covers methods of meet cooking including roasting, broiling, pan-broiling, pan-frying, grilling, stewing and braising. Identifying the proper method requires an understanding of the cuts of meat and their characteristics. Students will learn butchery and the ability to identify different cuts and select appropriate cooking techniques..

### **CULN170 - Poultry and Seafood Cookery**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN165. Butchery and fish mongering will introduce student to the specific characteristics of these valuable proteins. Learning the cuts will help identify the best cooking method to use for each. Saute, poaching, stewing, frying, grilling and roasting will be covered. Emphasis will be placed on finishing techniques appropriate to each dish.

### **CULN188 – Cooperative Education II**

One-credit, 100 hour, co-op course (0-6-1). Prerequisite: CULN158, CULN170. Students will complete 100 hours of back of the house production for the student run restaurant. Skill acquisition will include basic cooking, organizational importance, station rotation, expediting, recipe standardization, plating and team work.

### **CULN175 - Nutrition for Culinary Professionals**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN130, CULN170. Course is a scientific exploration of the fundamentals of nutrition. Course content includes classroom and laboratory experience needed to develop an overall understanding of culinary principles and application of nutritional concepts. Also covers how nutrients impact energy metabolism, digestion, absorption and transport.

### **CULN225 – Plant Based Diets**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN175. Students develop a full understanding of vegetarian, vegan and mad macrobiotic diets. Discover the culinary, nutritional and environmental advantages of common and exotic vegetables and fruits, a world of noodles, rice and soy products, and how best to handle, prepare and present them.

### **CULN226- The Art of Charcuterie**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN108, CULN165. Introduction to the art of Charcuterie. By butchering a whole pig, students will learn to process every facet of the animal. Zero waste is the goal. Focus will be on sausages, confits and rillettes, techniques include curing, drying and smoking. Bacon, pork belly, trotters and head cheese will also be covered. Basic condiments and cheese will be introduced. Strong emphasis is placed on sanitary practices.

### **CULN230 – Contemporary Culinary Concepts**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN170. Course involves designing a concept food truck and menu, start up costing and making a business plan, selecting the right equipment and floor plan, navigating permits, licensing and inspection requirements, choosing a location, branding and marketing the mobile kitchen, are all essential to success.

There was a discussion about changing the course title to *Food Truck Concepts* for marketing purposes, however, it was decided that the title should not be adjusted. This course wouldn't be appropriate to market to an outside audience who would be interested in a single course rather than completing the culinary program. There are prerequisites required for the course.

### **CULN232 – Advanced Dining Room**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN188. Designed to give students and understanding of a restaurant front-of-the-house operation. Emphasis on service skills required to handle all phases of providing quality service, recruiting, selecting and training of professional service personnel, and capturing return business for the operation. Students are introduced to the identification of various grapes used in the production of wine, the main wine producing countries and their regions, and the characteristics of those wines in relation to menus.

### **CULN235 – A la Carte Restaurant Production**

Two-credit lecture/lab course (1-3-2). Prerequisite: CULN222, CULN248. Designed for back-of-the-house students to apply and demonstrate the practical and theoretical skills learned in all prerequisite courses in hot and cold production, baking and pastry production, restaurant operations, and nutrition. Emphasis is placed on realistic operations of a restaurant kitchen producing product prepared from an a la carte menu.

### **CULN240 – Street Foods of the World**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN170, CULN248. Vietnamese Pho and banh mi, Indonesian stews, Indian Samosas, Jamaican "Patty", Kirean Bimbim Guksu, New Orleans Beignet. Dishes will be examined by category to show how they can relate to one another even though they may be enjoyed a world apart.

### **CULN245 – The Entrepreneurial Chef**

One-credit lecture/lab courses (1-1-1). Prerequisite: CULN248. Course examines the business fundamentals needed for a successful startup. Whether the idea is for something brand new or a revision to a current concept, this course will focus on what it takes to get started and be successful.

Lab hours were questions for this course. The Outcomes listed on the syllabus are all lecture based. Kelly explained that student will take a vision and develop a plan to turn it into a successful business concept. Students will implement the concepts/prototype in a lab. She will add an Outcome related to the lab.

### **CULN248 – Cooperative Education III**

One-credit, 100 hour, co-op course (0-6-1). Prerequisite: CULN222, CUBP210. The 100 hour fieldwork course is designed to provide students with on-the-job training and practice in career settings through a faculty-approved work site. The purpose of the course is to apply the principles and theories taught in the educational environment with real-life projects in a professional work setting. Students will be assigned a position at an approved site prior to the start of the course, and complete required hours and assignments

by the end of the course. Each student will be assigned fieldwork that is consistent with his or her professional goals.

### **CULN288 - Cooperative Education IV**

One-credit, 100 hour, co-op course (0-6-1). Prerequisite: CULN101. This 100 hour fieldwork course is designed to provide students with on-the-job training and practice in career settings through a faculty-approved work site. The purpose of the course is to apply the principles and theories taught in the educational environment with real-life projects in a professional work setting. Students will be assigned a position at an approved site prior to the start of the course, and complete required hours and assignments by the end of the course. Each student will be assigned fieldwork that is consistent with his or her professional goals.

### **Form B – Program changes**

#### **Culinary Arts, A.A.S., *program changes***

Enrollment in the Culinary program has been declining steadily for the past 8 years. In an effort to attract new interest, the course content and program requirements are being updated and infused with more contemporary concepts. This is happening at the same time as the 60-credit state mandate. With a desire to offer more flexible elective options for Academy students, several one-credit courses have been created.

Credits from 64 to 60. There are no changes to the General education requirements. Program course credits changed from 42 to 38. Most course requirements are either new, or have been changed (title, credits). The course sequence has been revised.

#### **Culinary Arts I, *program changes***

The certificate will remain at 30 credits with the same 6 credits of General Education courses. Course titles have been adjusted, and new courses have replaced those that will no longer be offered. The course sequence has been revised.

#### **Food Service Management, A.A.S., *program changes***

This degree includes general education, culinary and management courses. The culinary courses that have been redesigned for the program are being added to replace the courses that will no longer be offered.

Credits from 64 to 60. There are no changes to the General Education requirements. The course sequence has been revised.

#### **Baking and Pastry I, *certificate changes***

The certificate will remain at 30 credits with the same 6 credits of General Education courses. Course titles have been adjusted, and new courses have replaced those that will no longer be offered. The course sequence has been revised.

### **Form A – New Program**

#### **Baking and Pastry Option, Culinary Arts, A.A.S, *new option***

An option is being created to replace the stand-alone degree in Baking and Pastry which has seen a dramatic decrease in enrollment. The option will require fewer Baking and Pastry specific courses and add/combine enrollment for the culinary courses.

### **Form B – Drop Programs**

#### **Baking and Pastry, A.A.S., *drop program***

The stand-alone degree is being dropped due to a dramatic decrease in enrollment. Due to the decrease, it has become increasingly challenging to offer the courses necessary for students who enroll in this degree program. Rather than eliminate the Baking and Pastry program altogether, an option has been created. Currently enrolled students will be notified of the change and will be given three semesters to complete the required courses. Beyond that date, course substitutions will be offered.

### **ACA Professional Series programs**

No students are currently enrolled in the four ACA professional series programs. They are not eligible for financial aid and the addition of the two, 30-credit certificate programs, which are covered by financial aid, has effected enrollment. As a result the professional series are being terminated.

**Baking and Pastry Specialization (Prof. Series), *drop series***

**Catering Specialization (Prof. Series), *drop series***

**Food Service Management Specialization (Prof. Series), *drop series***

**Hot Food Specialization (Prof. Series), *drop series***