

The UAF Faculty Senate passed the following motion at Meeting #179 on December 5, 2011:

MOTION:

The UAF Faculty Senate moves to approve the Certificate in Baking and Pastry Arts.

EFFECTIVE: Fall 2012

UAF Board of Regents approval

[REDACTED]

Program Goals:

For the past several years the Culinary Arts and Hospitality Department has offered a single Certificate in Culinary Arts with three concentrations: culinary arts, baking and pastry, and cooking. Last year we submitted paperwork to eliminate the cooking concentration and create two distinct certificates: culinary arts and baking and pastry. The University accepted the culinary arts certificate as modifications to the

existing certificate and asked that we forward a new Certificate in Baking and Pastry Arts.

Our goal in developing this certificate is to create a clear pathway for entry level culinarians to develop their skills in baking and pastry with the potential to gain employment. For those students wishing more advanced training, the certificate articulates with the AAS in culinary arts. We anticipate that streamlining this certificate and focusing it specifically in baking and pastry will increase the number of students who can successfully complete the certificate in a reasonable time (generally two semesters). Further, other changes to courses, which were approved last year, have eliminated any pass/fail courses from the degree and aligned the remaining new or revised courses with a curriculum which is based on

Proposed Catalog Layout:

Culinary Arts & Hospitality

UAF Community and Technical College
College of Rural and Community Development
907-455-2800
www.ctc.uaf.edu

Certificate

Minimum Requirements for Certificate: 30 credits

The culinary arts program prepares students for a career in this expanding field. Graduates can seek employment in food production or in management of restaurants, bakeries, hotels, hospitals, camps or

any other facility that requires food service as part of its operation. This department offers both an associate degree and a certificate.

Certificate Program: Baking and Pastry Arts

**RESOURCE COMMITMENT TO THE
PROPOSED DEGREE PROGRAM**
Rev. 11/30/2011

Resources	Existing	New		Total
	College/School	College/School	Others (Specify)	
Regular Faculty (FTE's & dollars)	\$85,800 1.0 FTE	\$0		\$85,800 1.0 FTE
Adjunct Faculty	\$40,000	\$0		\$40,000





UNIVERSITY
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Many Traditions One Alaska

Board of Regents Program Action Request
University of Alaska
Proposal to Add, Change, or Delete a Program of Study

1a. Major Academic Unit (choose one) UAF	1b. School or College CTC	1c. Department CAH
2. Complete Program Title Culinary Arts & Hospitality		
3. Type of Program <input checked="" type="checkbox"/> Undergraduate Certificate <input type="checkbox"/> AA/AAS <input type="checkbox"/> Baccalaureate <input type="checkbox"/> Post-Baccalaureate Certificate <input type="checkbox"/> Master's <input type="checkbox"/> Graduate Certificate <input type="checkbox"/> Doctorate		
4. Type of Action <input checked="" type="checkbox"/> Add <input type="checkbox"/> Change <input type="checkbox"/> Delete	5. Implementation date (semester, year) Fall, 2012	

9. Projected enrollments (headcount of majors). If this is a program deletion request, project the teach out enrollments.

Year 1: 5-10

Year 2: 7-12

Year 3: 7-12

Year 4: 7-12

Page number of attached summary where demand for this program is discussed:

10. Number* of new TA or faculty hires

11. Number* of TAs or faculty to be reassigned:

Approved

Disapproved

*Net FTE (full-time equivalents). For example, if a faculty member will be reassigned from another program, but his/her original program will hire a replacement, there is one net new faculty member. Use fractions if appropriate. Graduate TAs are normally 0.5 FTE. The numbers should be consistent with

the revenue/expenditure information provided.

Attachments: Summary of Degree or Certificate Program Proposal