

Docket Item:

Community College Approval: Lane Community College, Certificate of Completion in Baking and Pastry, within 12.0501-Baking and Pastry Arts/Baker/Pastry Chef.

Summary:

Lane Community College proposes a new Certificate of Completion in Baking and Pastry. Higher Education Coordinating Commission (HECC) staff completed a review of the proposed certificate. After analysis, HECC staff recommends approval of the certificate as proposed.

Staff Recommendation:

The HECC recommends the adoption of the following resolution:
RESOLVED, that the Higher Education Coordinating Commission approve the following certificate: Certificate of Completion in Baking and Pastry.



Lane Community College seeks the Oregon Higher Education Coordinating Commission's approval to offer an instructional program leading to Certificate of Completion in Baking and Pastry.

Program Summary:

The certificate in Baking and Pastry is for students who want to gain entry into the food service industry as beginning bakers and pastry cooks. A separate application to the program is required. Admission information is available from the Culinary Arts and Hotel/Restaurant/Tourism Management office, Building 19, Room 204 or online at lanecc.edu/culinary; or email: CulinaryHospPrograms@lanecc.edu

Lane County average hourly - \$19.82, average annual \$41,229

Oregon average hourly \$22.52, annual average annual - \$46,828

Food Service Managers

Lane County average hourly - \$20.26, average annual \$42,136

Oregon average hourly - \$ 24.20, average annual - \$50,337

Production Bakers

Lane County average hourly - \$15.05, average annual - \$31,287

Oregon average hourly \$14.30, average annual - \$29,753

Restaurant Cooks

Lane County average hourly - \$12.38, average annual - \$25,754

Oregon average hourly \$12.19, average annual - \$25,338

Supervisors and Managers of Food Preparation and Serving Workers

Lane County average hourly - \$14.02, average annual - \$29,158

Oregon average hourly \$15.02, average annual - \$31,240

Chefs and Head Cooks

Lane County openings - 4 annually

Statewide openings - 55 annually

Food Service Managers

Lane County openings - 11 annually

Statewide openings - 145 annually

1. Describe the need for this program by providing clear evidence.

Baking and pastry skills are very different than the skills of a traditional culinarian.

Skills taught in this certificate, increase a student's potential to be hired in the market by allowing the student to develop a skill set that makes them a valuable asset to the workforce.

2. Does the community college utilize systemic methods for meaningful and ongoing involvement of the appropriate constituencies?

Direct feedback from the advisory committee places a value on students who have a larger capacity and understanding of the culinary world as a whole. We hire industry professionals at the top of the industry to not only teach the classic methods, but to incorporate current trends and menu generation that enriches the student experiences and exceeds the industry's expectations.

3. *Is the community college program aligned with appropriate education, workforce development, and economic development programs?*

The program mirrors CA163 Cooking Theories 3 in the Culinary Arts program, and the other classes are all created by focusing on a specific skill set employers are looking for. Some of these include cake design, bread fermentation, and industrial production. These are all marketable skills that the students in the certificate alone and in the Associates program can use to fulfill a growing job market

4. *Does the community college program lead to student achievement of academic and technical knowledge, skills, and related proficiencies?*

The fundamental skills of baking mirrors a scientific discipline. In this program students have to complete MTH 025 (Culinary Math) as well as CA 175 Safety and Sanitation which are critical to the academic achievement of the students. These classes begin to develop the academic habits of successful students that ensure their learning habits turn Career Technical Education students into life-long learners.

5. *Does the community college identify and have the resources to develop, implement, and sustain the program?*

Currently the college possesses all the resources needed to fulfill the program. Facilities, Faculty, and funding have all been secured on an annual basis which ensures there is no additional expenses by adding this program to the catalog

Assurances

Lane Community College has met or will meet the four institutional assurances required for program application.

- 1. *Access.*** The college and program will affirmatively provide access, accommodations, flexibility, and additional/supplemental services for special populations and protected classes of students.
- 2. *Continuous Improvement.*** The college has assessment, evaluation, feedback, and continuous improvement processes or systems in place. For the proposed program, there will be opportunities for input from and concerning the instructor(s), students, employers, and other partners/stakeholders. Program need and labor market information will be periodically re-evaluated and changes will be requested as needed.
- 3. *Adverse impact and detrimental duplication.*** The college will follow all current laws, rules, and procedures and has made good faith efforts to avoid or resolve adverse *intersegmental* and *intra*segmental impact and detrimental duplication problems with other relevant programs or institutions.
- 4. *Program records maintenance and congruence.*** The college acknowledges that the records concerning the program title, curriculum, CIP code, credit hours, etc. maintained by the Office are the official records and it is the college's responsibility to keep their records aligned with those of the Office. The college will not make changes to the program without informing and/or receiving approval from the Office.