

STATE BOARD OF COMMUNITY COLLEGES

**CURRICULUM PROGRAM APPLICATION
(Existing Program)**

The State Board of Community Colleges is asked to approve the curriculum program at the listed college on the condition that equipment funds are available to the college and operating funds generated by the budget formula will permit the offering of this program without any special allocation of funds.

Carteret Community College
Baking and Pastry Arts (A55130)

Contact Person:

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Academic Programs

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**PROGRAM APPLICATION
SUMMARY EVALUATION REPORT
Carteret Community College
Baking and Pastry Arts (A55130)**

I. Program Planning

Carteret Community College is seeking approval for the Baking and Pastry Arts (A55130) program to begin Spring 2014. The planning area is defined as the college's service area of Carteret County, in addition to Beaufort, Craven, Jones and Onslow counties. All colleges were notified of the planning process for this program.

The proposed program was approved by the Board of Trustees at Carteret on October 29, 2012. Minutes from this Board meeting were attached to the program application. The President and the Board of Trustees of Carteret Community College have certified that

- the proposed program will enhance the workforce of North Carolina, will provide educational and training opportunities consistent with the mission of the college, and will not duplicate the opportunities currently offered.
- they have assessed the need for the proposed program and the resources required to maintain a viable program and certify that the college can operate the proposed program efficiently and effectively within the resources available to the college.
- the college will complete a program accountability report including student success measures, enrollment trends, completion rates, and employment data three years after implementation of the program.

II. Program Rationale

Carteret Community College reports that:

- the Crystal Coast has become a haven for independent and corporate restaurants. There are currently 128 facilities in Carteret County alone that could have jobs related to baking and pastry.
- enrollment in Carteret Community College's existing Culinary Technology (A55200) program has increased from 40 students in 2004 to 87 students in 2011.
- local employers report the need for food service professionals that have baking and pastry skills.
- according to the NC Division of Employment Security, the *North Carolina Occupational Trends (2008-2018) Report* notes that the Food Preparation and Serving Related Occupations group will experience growth in the region.

II. Impact of the Proposed Program on Other Programs

Five community colleges are approved to offer the Baking and Pastry Arts program. These programs are located at colleges which are not contiguous to the service area of Carteret Community College.

IV. Implementation of Collaborative Plan

Not Applicable

V. Curriculum Design

The proposed program of study is in compliance with the State Board approved curriculum standard.

Coordinator: Mr. Antonio Jordan

C. Institutional Certification: Complete the following form and obtain required signatures. Form with original signatures should be included in the application.

Institutional Certification

This curriculum program Baking & Pastry Arts A55130
(Program Title) (Program Code)

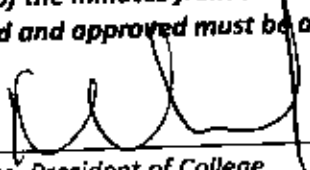
will enhance the workforce of North Carolina, will provide educational and training opportunities consistent with the mission of the college, and will not duplicate the opportunities currently offered.

Carteret Community College
(Community College Name)

has assessed the need for this program and the resources required to maintain a viable program and certifies that the college can operate this program efficiently and effectively within the resources available to the college.

The college understands that this proposed program will require a program accountability report that will include items such as student success measures, enrollment trends, completion rates, and employment data three years after implementation if the program is approved by the State Board.

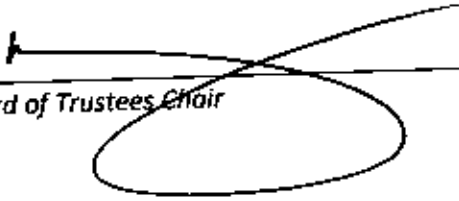
(A copy of the minutes from the Board of Trustees meeting(s) where the proposed program was discussed and approved must be attached to the application.)



Signature, President of College

11-15-12

Date



Signature, Board of Trustees Chair

11-14-12

Date

CURRICULUM STANDARD

Effective Term
Fall 2011
*[2011*03]*

Curriculum Program Title

Baking and Pastry Arts

Code

A55130

Concentration

(not applicable)

Curriculum Description

This curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Course work includes specialty/artisanal breads, desserts/pastries, decorative work, high-volume production and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification may be available to graduates.

*Curriculum Requirements**

[for associate degree, diploma, and certificate programs in accordance with 23 SBCCC 02E.0204 (3)]

- I. General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.
- II. Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work experience, including cooperative education, practicums, and internships, may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. *(See second page for additional information.)*
- III. Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

	AAS	Diploma	Certificate
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
Total Semester Hours Credit in Program	64-76	36-48	12-18

*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.

Major Hours

[ref. 23 SBCCC 02E.0204 (3)]

- A. Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.
- B. Concentration** *(if applicable)*. A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.
- C. Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work experience, including cooperative education, practicums, and internships, may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

Baking and Pastry Arts A55130

	AAS	Diploma	Certificate
Minimum Major Hours Required	49 SHC	30 SHC	12 SHC
A. CORE <i>Courses required for diploma are designated with *</i>	25 SHC	13 SHC	
Required Courses: BPA 150 Artisan & Specialty Breads 4 SHC * BPA 210 Cake Design & Decorating 3 SHC * BPA 250 Dessert/Bread Production 5 SHC BPA 260 Pastry & Baking Marketing 3 SHC * CUL 110 Sanitation & Safety 2 SHC * CUL 160 Baking I 3 SHC HRM 245 Human Resource Mgmt-Hosp 3 SHC			
Required Subject Areas: Co-op Work Experience. Select one or two of the following: 2 SHC <i>Select <u>two</u> of the following:</i> COE 111 Co-op Work Experience I 1 SHC COE 121 Co-op Work Experience II 1 SHC COE 131 Co-op Work Experience III 1 SHC COE 211 Co-op Work Experience IV 1 SHC COE 221 Co-op Work Experience V 1 SHC COE 231 Co-op Work Experience VI 1 SHC OR <i>Select <u>one</u> of the following</i> COE 112 Co-op Work Experience I 2 SHC COE 122 Co-op Work Experience II 2 SHC COE 132 Co-op Work Experience III 2 SHC COE 212 Co-op Work Experience IV 2 SHC COE 222 Co-op Work Experience V 2 SHC COE 232 Co-op Work Experience VI 2 SHC			
B. CONCENTRATION <i>(Not applicable)</i>			
C. OTHER MAJOR HOURS <i>To be selected from the following prefixes:</i> ACC, ART, BPA, BUS, CIS, COE, CSC, CUL, ENT, ETR, FST, HOR, HRM, ISC, NUT, OMT, OST, RSM, SST, TAT <i>Up to three semester hour credits may be selected from the following prefixes:</i> ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.			