

Certificate Form

Certificates of Achievement (if applicable):

- A. An Annual Update must be completed for each Certificate of Achievement program.
- B. Programs with stackable certificates fill out the following form, which is included in the related degree program review.
- C. Stand-alone certificates fill out the entire Annual Update.

Name of Program: _____ Food & Nutrition Program-Culinary Arts_____

Certificate Name	JSC	CA	Is the certificate stackable?	Is the certificate a stand alone program?
Child Nutrition Management (deletion)		x	no	no
Culinary Arts		x	yes	no
Dietetic Services		X	Yes	no
Baking and Pastry		X	Yes	No
Catering		x	yes	no

Please discuss the following questions regarding all area Certificates of Achievement (CA):

1. List certificates that are proposed for addition. We have written courses for Baking and Catering. Once approved, we will create the certificates
2. List certificates that are proposed for deletion. We would like to discontinue the Child nutrition certificate and degree. There is no longer a demand and school foodservice operations accept the culinary arts certificates.
3. For this CA, what are the SOC codes (Occupational Titles and codes) that students who complete the CA will be able to obtain entry-level employment in, and what are the projected annual openings and median salary for each occupational title? You can use your latest Program Review data for your response. The SOC code is 130600
4. For this CA, what process was followed to ensure the required and possible elective courses were adequate for entry level employment (such as advisory committee input, surveys, industry feedback, licensing or accreditation agencies)? How often do/will you re-examine the effectiveness of certificate requirements? Advisory meeting minutes, industry feedback from internship sites.
5. What is your annual completion target (number of certificates awarded) for this CA? What was the number of awards in this CA for each of the past three years? Based on your results, what changes could you make in your program to meet or continue to exceed your target (such as course content, scheduling/sequence, outreach, instructional strategies)? Our certificates awarded have steadily increased for culinary arts from 6 in 2016 to 9 in 2017 and 18 in 2018. Our strategy has been to offer classes each semester and our differing times of the day. We have also worked closely with the CTE advisors to have our students apply for the certifications.
6. Based on what you know about your area, what emerging/potential institutional factors (internal) and industry factors (external) will impact this certificate? How are you planning to incorporate these factors in your planning and evaluation of this certificate? The greatest impact to the growth and continuation of our program is our aging facility. We are gradually remodeling with the help of Strong Workforce funding.