



Strong WorkForce



Plan Summary

Bakersfield College (Array)

FY-2016-17

Nutrition, Foods, and Culinary Arts

Plan Contacts

Superintendent/President

<none>

Chief Business Officer

<none>

Project Director

Cindy Collier

CTE Dean

Bakersfield

Responsible Administrator

Rozanne Hernandez

CTE Program Manager

Bakersfield

TOP Codes Served

TOP 6 | Nutrition, Foods, and Culinary Arts (130600)

Aims

- To improve Strong Workforce Metric(s)

Metrics Projections

Enrollments	450	475	500
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Successes

Completions	25	35	40
Transfers			

Employment

2nd Quarter Employment			
Employed in Field of Study			

Earnings

2nd Quarter Earnings			
Median Change in Earnings			
Proportion Making Living Wage			

Narrative

Degree emphasizes quality food production and service in commercial and institutional food service operations. Course work includes practical training in the campus restaurant, the Renegade Room. By running a full restaurant on campus, students are able to experience all aspects of working in the environment on restaurant quality equipment. To be able to train students on the newest innovative equipment, upgrades are needed to meet industry standards. National Restaurant Association ServSafe certificate is required for completion of the degree. Career opportunities in food service include sous chef, food service manager, food buyer, and cook.

Budget

Program and Budget Form

Program Development ⁽¹⁾	\$0
New/Remodeled/Repurposed Facilities	\$0
New Equipment	\$0
Materials and Supplies (for start-up year)	\$0
Library Acquisitions ⁽²⁾	\$0
Publications, Outreach & Marketing	\$0

1. Includes personnel costs/reassigned time, backfill, labor market research fees, comparative site visits, and other direct costs of developing curriculum, course outlines, and program approval & accreditation documentation
2. Library and learning resource materials acquired for the program

CTE Program Budget Detail Sheet

1000	Instructional Salaries	\$0
2000	Non-Instructional Salaries	\$0
3000	Employee Benefits	\$0
4000	Supplies and Materials	\$3,000
5000	Other Operating Expenses and Services	\$5,000
6000	Capital Outlay	\$51,000
7000	Other Outgo	\$0
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	Total Direct Costs	\$59,000
	Total Indirect Costs	\$2,360
	Total Program Costs	\$61,360

Plan Certification

This Plan Has Been Reviewed and Approved By