Agriculture, Nutrition & Culinary Arts Pathway
Today’s Presenters

ANC PATHWAY FACULTY LEAD:  
ANNA MELBY

ANC PATHWAY DEAN:  
JESSICA WOJTYSIAK
ANC Pathway Background

**AGRICULTURE**

- Animal Science (AS-T, AS, CoA)
- Agriculture Business (AS-T, CoA)
- Plant Science (AS-T, AS)
- Food Science and Technology (AS, CoA) **New!**
- Forestry (AA, AS, CoA)
- Environmental Horticulture (AS, CoA)
- Mechanized Agriculture (AS, HET CoA)
- Registered Vet Tech (JSC)

**FACE (NUTRITION AND CULINARY ARTS)**

- Culinary Arts (AS, CoA)
- Dietetic Services Supervisor Program (CoA)
- Food Service Management (AS)
- Nutrition and Dietetics (AS-T) **New!**
Student Journey Type:
First-Time Students Attempting 15+ Units in Their First Term

Fall 2019
9.5% attempted
4% completed

Fall 2020
11.3% attempted
5% completed

Increasing Completion!
Increasing Attempts!

Fall 2019
2% attempted

Fall 2020
9% attempted
Curriculum Changes
New Degrees!

Agriculture
- Food Science and Technology
  - Associate of Science
  - Certificate of Achievement

Nutrition
- Nutrition and Dietetics
  - Associate of Science
  - Degree for Transfer

Culinary Arts - In Progress
- Culinary Arts Entrepreneurship
  - Certificate of Achievement
Student Communication

- Calling Campaign Participation
- End of Semester Emails from Faculty
- Pathway “Syllabus” Statement
- Periodic Pathway Canvas/Email Communications
- Department Starfish Trainings
Student Recognition Plan

Recognizing Students Who:
- Complete 15 Pathway Units
- Complete the Golden 4 in their first year
- Complete the English Requirement in their first year
- Complete the Math Requirement in their first year
- Complete their Pathway degree
Culinary Arts COVID Protocol Integration

Culinary Arts classes resumed in Fall 2020

◦ Worked with the BC COVID Response Team to implement health and safety protocols
◦ Students complete the BC Health Checker and participate in contact tracing
◦ 8 week courses to capture students who dropped or didn’t enroll early in the semester
◦ Alternate rotations of students to allows social distancing
◦ Renegade Room was rearranged to support COVID social distancing guidelines
  ◦ Kitchen was measured and marked to support COVID social distancing guidelines between stations
◦ Student must be in a mask AND face shield when participating in labs
◦ Students present their health check and have their temperature taken before entering the building
◦ Increased emphasis on constant hand washing the glove usage
◦ Instructors are teaching students new industry standard COVID protocols for restaurants
◦ Students served a limited group of BC staff to-go meals
  ◦ Spring students are excited to do the same!
Any Questions?