

# **NEW PROGRAM PROPOSAL FORM**

**Sponsoring Institution(s): College of the Ozarks**

**Program Title: Culinary Arts**

**Degree/Certificate: BA,BS**

**Options: NA**

**Delivery Site(s): Main Campus**

**CIP Classification: 120503**

**Implementation Date: September, 2009**

**Cooperative Partners: NA**

**Expected Date of First Graduation: May, 2013**

## **AUTHORIZATION**

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Frances Forman, Registrar

Date: October 28, 2010

Person to Contact for More Information: Frances Forman

Telephone: 417-690-3223

## COURSE PROPOSAL FORM

Course Name and Number

Establishing a "Major" in Culinary Arts

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<input type="checkbox"/> New Course	<input type="checkbox"/> Prerequisite Change
<input type="checkbox"/> Title Change	<input type="checkbox"/> Course Deletion
<input type="checkbox"/> Number Change	<input type="checkbox"/> Experimental Course
<input type="checkbox"/> Description Change	<input checked="" type="checkbox"/> Other
<input type="checkbox"/>	<input type="checkbox"/>

Existing: Presently the major in Hotel & Restaurant Management offers a major along with two specialized emphasis; one in "Professional Foodservice Management" and one in "Meeting & Special Event Management". The HRM program also offers a minor.

Proposed: That a major in Culinary Arts be established and included in the next college catalog. The list of proposed coursework is attached.

Rationale:

- The culinary arts continue to generate intense interest among existing and potential students as a career choice. Presently we are receiving almost daily inquiries from high school teachers and potential students regarding culinary studies at the college.
- We have the resources to teach the proposed curriculum. Chef Robert Stricklin has joined the faculty and will be the lead teacher in culinary arts. We have the facilities and equipment in the Keeter center to support the lab/experiential portion of student learning.
- The major in Culinary Arts was unanimously supported by the members of the HRM Professional Advisory Group at their last meeting on campus November 3, 2008. The

professional hospitality community has additionally indicated support for the major through donations to help defray the cost of food and supplies.

- The Culinary Arts major will support the mission of the overall HRM program *“to be known and function as the regional center for culinary excellence”*.
- Abundant professional career opportunities will be available for graduates both locally and globally.

Department Signatures \_\_\_\_\_ Jerry J. Shackette \_\_\_\_\_ Chef Robert. Stricklin

Division Chair Signature \_\_\_\_\_ Teresa Geisler \_\_\_\_\_ Date Signed 1/23/2009

**A Proposed Major in “Culinary Arts” (BA or BS)**

January 21, 2009

**Required Major Courses:** (38 credit hours)

HRM-214 / Principles of Professional Cooking I (S-even)

HRM-224 / Foodservice Operations (WI) (F)

HRM-234 / Meat, Seafood & Poultry Identification and Fabrication (F-even)

HRM-253 / Hospitality Purchasing (F)

HRM-314 / Principles of Professional Cooking II (F-even)

HRM-333 / Garde Manger (S-odd)

HRM-403 / Classical Cuisine (F-odd)  
HRM-414 / Baking & Pastry (S-odd)  
HRM-461 / Menu Development (S)  
HRM-463 / Leadership & Supervision (WI) (S)  
HRM-485 / Internship (Arranged)

Required Collateral Courses: (14 credit hours)

FCN-104 / Introductory Food Studies (F/S)  
FCN-201 / Food Safety & Sanitation (F)  
FCN-303 / Fundamentals of Human Nutrition (S)  
FCN-353 / Quantity Foods (S)  
FCN-373 / Food Systems (F)

Recommended Elective Courses:

HRM-103 / Introduction to the Hospitality Industry (F/S)  
HRM-201 / Professional Foodservice Practicum (F/S)  
ACT-203 / Elementary Accounting I (F/S)  
BUS-213 / Principles of Management (F/S)  
FCN-343 / Cultural Foods (S)  
HRM-453 / Catering & Special Event Management (F-odd)  
HRM-471 / Culinary Experience (S)

Total Required = 52 Hours