**Advanced Culinary Certificate of Achievement**

Submitted by Hospitality, Culinary, and Tourism Management

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**Narrative**

**1. Program Goals and Objectives**

The goals and objectives of this program are to increase students’ employability and effectiveness by providing a stackable certificate linked to occupation needs of the culinary arm of the hospitality industry. These include, but are not limited to: restaurants, caterers/special events, hotels, wineries, clubs and private chefs positions.

**2. Catalog Description**

This program will build upon basic culinary skills, incorporating more complex techniques that are needed to perform varying work duties that require professional culinary training. On completion, these acquired skills will support careers in restaurants, wineries, culinary innovation start-up companies, careers in food writing for social media & other broadcast channels, as well as hotels, special event caterers, high-end private chefs. It will create a foundation for the successful employment of the student into the culinary-hospitality industry.

Student Learning Outcomes

1. Demonstrate working in a professional kitchen environment observing Health Department regulations.
2. Perform calculations related to scaling product quantities.
3. Demonstrate advanced culinary methods related to pastry, bread making, and various international cuisines.
4. Develop and cost-out a multi-course fine-dining menu including recipes and plate design.
5. Demonstrate the ability to teach basic culinary techniques.
6. Communicate orally or in writing the culture and history of various international cuisines.
7. Evaluate orally or in writing a multi-course fine-dining menu.
8. Cook and present food in an environment that engages a public audience.

**3. Program Requirements – includes course requirements and sequencing that reflect program goals**

The Advanced Certificate of Achievement in Culinary Arts will be the culmination of the all seven core culinary classes at Napa Valley College-Napa Valley Cooking School program.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Dept./ # | Course Name | Units | Prereq. | Sequence |
| HCTM-100 | Safety & Sanitation | 2 | None | Yr.-1 |
| HCTM-110 | Culinary Production | 3 | HCTM-100 | Yr.-1 |
| HCTM-111 | Introduction to Baking & Pastry | 3 | HCTM-110 | Yr.-1 |
| HCTM-112 | Garde Manger | 3 | HCTM-110 | Yr.-1 |
| HCTM-190 | Culinary Internship 1 | 3 | HCTM-100 & 110 | Yr.-1 |
| HCTM-250 | Advanced Culinary Course | 11 | HCTM-100, 110, 111,112, | Yr.2 |
| HCTM-290 | Culinary Internship 2 | 3 | HCTM-100, 110, 111 & 112 | Yr.-2 |

Proposed Sequence:

Year 1, Fall = 14 units

Year 2 Spring = 14 units

TOTAL REQUIRED UNITS: 28 units

**4. Master Planning – how it fits in the mission, curriculum, and master planning of the college and higher education in California**

Napa Valley College’s Mission states that “The college is an accredited open-access, degree-and certificate-granting institution that is committed to student achievement through high-quality programs and services that are continuously evaluated and improved. The college serves students and the community in the following areas: transfer courses, career-technical education and training, basic skills, and self-supporting contract education and community education classes”.

This certificate is completely aligned with this mission. Further, in keeping with the colleges Strategic Plan, this certificate’s purpose is to facilitate student success and completion. In addition, the program is linked to the Community College Mission of workforce development. This proposal stems directly from the needs of the community and conversations had with industry members at local and regional meetings. Further this is a modification of an existing certificate.

5. Enrollment and Complete Projections – projection of number of students to earn certificate annually

(A) Enrollment Data -Existing Courses

|  |  |  |
| --- | --- | --- |
|  | 2017-2018 | 2018-2019 |
| CB01: Course Department # | CB02: Course Title | Annual # of Sections | Annual Enrollment Total | Annual # of Sections | Annual Enrollment Total |
|  |  |  |  |  |  |
| HCTM-100 | Safety & Sanitation | 1 | 22 | 2 | 19 |
| HCTM-110 | Culinary Production | 2 | 18 | 2 | 23 |
| HCTM-111 | Introduction to Baking & Pastry | 1 | 23 | n/a | n/a |
| HCTM-112 | Garde Manger | 0 | n/a | 0 | n/a |
| HCTM-190 | Culinary Internship 1 | 0 | No Data | n/a | n/a |
| HCTM-250 | Advanced Culinary Course | 0 | No Data | n/a | n/a |
| HCTM-290 | Culinary Internship 2 | 0 | No Data | n/a | n/a |

DATAMART data for this top code:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| TERM | ENROLLMENT COUNT | SUCCESS COUNT | %DE | %NON-DE | TOTAL SUCCESS % |
| Fall 2017 | 27 | 26 | n/a | 89.2% | 89.2% |
| Spring 2018 | 14 | 14 | n/a | 93.8% | 93.8% |
| Fall 2018 | n/a | n/a | n/a | n/a | n/a |
| Spring 2019 | 16 | 16 | n/a | 100% | 100% |

*We expect 5 –10 students to complete this certificate annually*.

(B) Survey

**Industry Summary for 4 Accommodation and Food Services**

## Regional Trends



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  **Region 2020 Jobs 2025 Jobs Change % Change**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| * Region
 |  | 252,484 | 273,355  |  | 20,871 |  | 8.3% |
| * DSN North Bay
 |  | 252,484 | 273,355 |  | 20,871 |  | 8.3% |
| * North Bay Collaborative
 |  | 65,221 | 69,173 |  | 3,952 |  | 6.1% |
| * All Counties
 |  | 252,484 | 273,355 |  | 20,871 |  | 8.3% |
| * Alameda County, CA
 |  | 64,963 | 70,847 |  | 5,884 |  | 9.1% |
| * Contra Costa County, CA
 |  | 35,863 | 39,388 |  | 3,525 |  | 9.8% |
| * Lake County, CA
 |  | 1,142 | 1,168 |  | 26 |  | 2.3% |
| * Mendocino County, CA
 |  | 3,876 | 3,873 |  | -3 |  | -0.1% |
| * San Francisco County, CA
 |  | 86,437 | 93,948 |  | 7,511 |  | 8.7% |
| * Solano County, CA
 |  | 13,435 | 14,625 |  | 1,190 |  | 8.9% |

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6. Place of Program in Curriculum/Similar Programs – how it fits in college’s existing program inventory

a.)No programs need to be made inactive or changed.

b.)The program is not replacing any program currently in the Curriculum Inventory.

c.)Related Programs include: AS, Hospitality

7. Similar Programs at Other Colleges in Service Area – justification of need for program in the region:

1/4/21: While there are culinary programs within Northern California, NVC wants to differentiate by reaching out to those students that want to expand beyond the professional kitchen. There are now many branches in the world of professional culinary, which go beyond just working in a food service establishment. The Napa Valley is an epicenter of food and wine within the United States, putting us at NVC at the forefront of culinary. We can offer our students access to chefs, wine makers, winery owners and many other entrepreneurs, that can be found nowhere else. NVC has the opportunity to train students, with their specific professional goals as the driving force for the ever evolving development in culinary curriculum

Napa Valley College will also have housing unlike other culinary school programs within Northern California, allowing National and International students, that have historically attended The Napa Valley Cooking Scholl of Napa Valley College, residential options.

There are currently no professional culinary programs within Solano County: 2010 Census Population of 413,344 residents: 13 Miles from City of Napa.

The following is a list of CCC’s that have older modeled culinary arts programs:

Santa Rosa Junior College Culinary Programs: 41 Miles from City of Napa

Contra Costa College Culinary Programs: 32 Miles from City of Napa

City College of San Francisco Culinary Programs: 51 Miles from City of Napa.

Diablo Valley College: 35 Miles from the City of Napa

American River Community College Culinary Programs: 72 Miles from City of Napa