To: Curriculum and Programs Committee (CPC)

From: Academic Program Working Group (APWG)  
Steve Cherry, Doug Downs, Bill Brown, Kirsten Ostergaard  
Michael Babcock (Chair)

Date: January 16, 2016

Re: Level II proposal: Associate of Applied Science in Culinary Arts

Overview

Gallatin College is proposing a new two-year Associate of Applied Science (AAS) degree in Culinary Arts. The program will complement and support Montana’s food culture and tourism industry. Students that complete this degree program will have opportunities for a variety of culinary and food service positions in the food services industry.

Curriculum and Academic Quality

The AAS in Culinary Arts is a 60 credit program and includes both traditional culinary arts coursework and unique offerings designed to promote the local Montana emphasis on farm to table, local agriculture, sustainability and value added techniques. The curriculum includes 21 credits of general education. An opportunity for students to engage in fieldwork and internships with Towne’s Harvest in the summer is described. Of the 20 courses associated with this program, 16 are presently offered in the MUS system, 3 will be new offerings and 8 have the potential to be shared courses with a newly proposed Bachelor’s Degree in Hospitality Management (currently under review at MSU-Bozeman).

The MSU Curriculum & Programs Committee endorses the coursework in terms of general education requirements and institutional fit. Gallatin College describes the changes that will be required to meet the curriculum needs of this new program. The learning outcomes for each course in the program are described in detail. The APWG concurs with each level of review that the curriculum is appropriate and supports the goals of the program.

Resources

The implementation of the program will require new resources. The proposal outlines the need for hiring of a new tenure track faculty (Culinary Program
Director; 50% teaching, 50% administration), and adjunct instructors. The Culinary Arts AAS program will require a culinary teaching lab, a restaurant dining lab and an adjoining classroom. The program will be funded through a combination of student tuition and the Gallatin County Mill Levy funding that Gallatin College receives on an annual bases.

Approval of this AAS program will support the needs of a separate proposal for the creation of a Bachelor’s in Hospitality Management that is currently under consideration. Specifically, the Hospitality Management program requires a commercial teaching kitchen/culinary arts laboratory and restaurant style eating space for one of its degree options. The BOR recently approved the creation and renovation of new dining hall spaces at MSU. This has provided an opportunity for the former Harrison Dining Hall to be re-purposed for academic use. The space contains a functional commercial kitchen with attached dining space that would serve the academic needs of the AAS culinary program. Allowing the Hospitality Management to utilize and share space associated with the culinary program would be an efficient and cost effective use of resources. The APWG views this as good solution to the space requirements of multiple programs.

In summary, the resources requested for this new program are appropriate and justified. Gallatin College is prepared to invest resources towards the success of this new Associate Degree.

**Demand and Support**

Gallatin College Gallatin offers Workforce Programs designed to meet the needs of students interested in improving their skills and advance their career opportunities. This proposal is consistent with this aspect of the Gallatin College mission. Compelling data from the Montana Department of Labor & Industry and other sources indicate that this program can serve the workforce needs of local industry. There is good reason to believe that this new program will attract students and supports of the educational mission of Gallatin College. This proposal also has the potential to partner with plans to create a Bachelor’s degree in Hospitality Management. Approval of the AAS Culinary Arts program would generate an opportunity to share resources and overlapping coursework.

**Summary**

This proposal for an Associates degree in Culinary Arts offers evidence of academic quality, potential for student demand, and resource commitment. APWG is supportive of this new program and believes that it represents an important opportunity for Gallatin College.