

## Monroe Community College

### MICRO-CREDENTIAL PROPOSAL FORM

- A micro-credential is a defined set of coursework that should “stack into” an existing degree or certificate, but can stand alone as a valuable career credential.
- All proposed micro-credentials will require academic department, Curriculum Committee, and Provost approval.
- A new micro-credential will be active immediately following Provost approval.
- When developing a micro-credential, please consult with the Curriculum Office for additional information and guidance.

CONTACT PERSON FOR THIS PROPOSAL	MICRO-CREDENTIAL INFORMATION
<b>Faculty lead:</b> Rebecca Griffin	<b>Proposed title:</b> Culinary Arts Micro-Credential
<b>Department:</b> Hospitality	<b>Minimum credits required (Minimum = 6; Maximum = 23):</b> 15 credits
<b>Date submitted:</b> 12/21/2021	<b>Courses: (List course code, title, and credits for each. Include any course choices allowed. Specify any minimum grade requirements. Note sequencing and semesters offered where relevant.)</b> FSA 109 – Culinary Arts: Fundamentals of Food Preparation I (5 credits), semester I FSA 106 – Food Safety & Sanitation (1 credit), semester I FSA 119 – Culinary Arts: Fundamentals of Food Preparation II (5 credits), semester II FSA 211 – Culinary Arts: Fundamentals of Baking & Pastry (4 credits), semester II
<b>Identify others who have been involved in the design/development of this credential:</b> Evelyn Lannak Rebecca Griffin Angela Douglas American Culinary Federation (ACF) – Rochester Chapter, survey respondents	

	<b>Non-credit components, if applicable:</b> NA
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#### CREDENTIAL ALIGNMENT

**Explain the purpose of the proposed credential and list the learning outcomes.**

A Culinary Arts Micro-credential is meant to be a workforce development tool to train industry workers on key culinary techniques and concepts. The micro-credential is meant to be a resume builder, and a professional development opportunity for those completing the program.

If there is enough interest the department could create a schedule where the Micro-credential courses could be completed in one-semester. As of right now, the courses would need to be completed part-time over two semesters.

This may be a great option for individuals going through a career change, or for individuals who are not ready to fully commit to a 1- or 2-year college program.

**Program Learning Outcomes:**

1. Apply proper food handling techniques.
2. Employ different cooking techniques and evaluate their outcomes.
3. Apply food safety and sanitation guidelines and regulations.
4. Apply basic culinary mathematics.
5. Discuss culinary history.
6. Use basic kitchen terminology appropriately.
7. Identify kitchen tools and equipment with their use.

**What is the expected student population for this credential?**

Career Changers

Professional Development opportunities for current food service workforce

**Identify how the proposed courses fit within at least one current MCC program and/or certificate. List additional program(s)/certificate(s) with which this credential aligns as applicable.**

The proposed courses fit into the Culinary Arts Certificate, and A.A.S degree program.

Students could choose to continue onto the certificate or the degree program.

**If these courses are embedded in the program in which a student is already enrolled, what benefit will this additional credential provide above and beyond the program? How would having it help someone advance on the job or in the transfer process?**

An early credential to add to a student's resume.

**Explain how this credential meets local and/or regional market demand. Will this micro-credential be recognized by the industry? What evidence supports its labor market value? Describe how external partners have contributed to development of the credential, if applicable.**

The department discussed this program at both an ACF (American Culinary Federation meeting, and at a department Advisory Board meeting.

Feedback was positive.

A survey was sent out to the ACF – Rochester Chapter, with 14% respondents, providing positive feedback, and sharing preferred/important outcomes for the program.

If applicable, describe how this credential is aligned to professional standards of a relevant professional organization. List any third-party certifications that students may earn by completing the credential.

Click or tap here to enter text.

Additional costs above tuition and institutional fees must be identified. (Examples: OER fees, course fees, required supplies or equipment, non-credit component cost.) List only anticipated costs beyond standard institutional tuition and fees.

Course textbooks, and exam code (National Restaurant Association ServSafe Exam).

Chef's Uniform, and Knife kit

**Additional comments:**

Click or tap here to enter text.

### **Curriculum Office Use**

Department Chair Approval Date 12/21/2021 Initials RG

Curriculum Committee Approval Date Click or tap to enter a date. Initials Click or tap here to enter text.

\*Economic and Workforce Development and Career Technical Education VP Click or tap to enter a date. Initials Click or tap here to enter text.

Provost Approval Date Click or tap to enter a date. Initials Click or tap here to enter text.

\*For EDWIS Curriculum Proposals only