



Advisory Committee Meeting Culinary Arts & Management Food Science & Nutrition

October 26, 2023

From the Allan Hancock College Mission



“ We offer pathways that encourage our student population to achieve personal, career, and academic goals through coursework leading to skills building, certificates, associate degrees, and transfer.

CAM Program

Mission

The Culinary Arts and Management Program will prepare students to succeed in the hospitality industry. This is the most diverse and exciting career path, with plenty of high-paying opportunities right here on the Central Coast or across the globe.

The Associate in Science in Culinary Arts and Management will prepare students for entry-level employment or to transfer to a university for further study.





Industry Partners are Critical

“ Classroom and Lab training culminates with a local business internship giving students the professional experience they need to quickly enter the workforce. Hancock partners with local industry professionals to provide paid internships, where students also receive college credits, so students “earn and learn.”

[HTTPS://WWW.HANCOCKCOLLEGE.EDU/UNITEDCC](https://www.hancockcollege.edu/unitedcc)

ACH PRESIDENT

KEVIN G. WALTHERS, PH.D

Home / [United Central Coast](#)

UNITED CENTRAL COAST

On October 5, 2023, Allan Hancock College and Cuesta College unveiled their initiatives to bring two new bachelor's degrees to our communities. Below is a recording of the event during which a [PDF Power Point slide deck](#) was shown to an audience containing state and local elected officials, industry representatives, faculty, and students.

<https://www.hancockcollege.edu/unitedcc/documents/UnitEDCCPresentation.pdf>



Culinary Arts & Management Data

- Our program has grown over 300% since 2017
- This Spring 2024 we will offer 11 courses with 300+ students
- We now have an associate degree (2020)
- Labor data shows our industry (Accommodation & Foodservice) has grown to the #1 private sector industry in Santa Barbara and San Luis Obispo counties
- We have three courses at the new SM High School CTE Center with 96 students
- We have 5 Chef instructors for labs, and 3 classroom/online instructors

Ready to Work!

Home / Career Center / Employer Resources

EMPLOYER RESOURCES

Dear Industry Partner,

We are pleased to inform you about Allan Hancock College's new, skills-based, career services app:
Career Connect powered by Jobspeaker!

This app aims to simplify and optimize the job search process, enhance engagement with our students, and support career preparation.

We welcome you to join today!

Employer Resources section of the AHC website

Our students are already working in various hospitality jobs along the Central Coast, but we would love to place students in your place of business. We have 20-30% of our students available now that have up to 20 hours per week open for employment.

We schedule our classes Monday-Thursday so they can gain real-world experience by working with you. Post open positions to Jobspeaker.



Chef Lee Gottheimer with students

AS Degree Hospitality Management

Coming Soon!



AS-T Degree Hospitality Management Possible Program Requirements

Transfer Model Curriculum Worksheet

Total units: 18 (minimum) *(all units are semester units)*

- CA 119 - Introduction to Hospitality (3)
- ECON 102 - Principles of Microeconomics (3)
- CA 124 - Sanitation and Safety (2)
- CA 126 - Hospitality Cost Control (3)
- CA 125 - Introduction to Food and Beverage Management (3)
- NEW COURSE - Introduction to Hotel Management (3)
- NEW COURSE - Hospitality Law (3)
- CA 120 - Culinary Production and Operations (3)
- ACCT 140 - Financial Accounting (3)

FSN Program Mission – Culinology

If you love to cook and bake and you enjoy experimenting and creating new and flavorful foods, Culinology® is the ideal major for you. It blends skills in culinary arts with an understanding of food science, to elevate the development of food products. This program is approved by the Research Chefs Association. It can prepare you to create the future of food in careers involving food science, technology, research, and quality assurance.



FSN Program Mission – Nutrition & Dietetics

Students in this program will learn about the relationship of the human diet to health and lifestyle-related diseases.

The Associate in Science in Nutrition and Dietetics prepares students for transfer into the CSU system to pursue further education and training to become registered dietitians (RD) or registered dietitian nutritionists (RDN).





Food Science & Nutrition Classes

▶ **FSN 109** - Basic Nutrition for Health

▶ **FSN 110** - Nutrition Science

▶ **FSN 112** – Behavioral Nutrition

▶ **FSN 132** - Introduction to Culinary[®] Professions

▶ **FSN 133** - Introduction to Food Science

▶ **FSN 134** - Food, Nutrition, Customs & Culture

▶ **FSN 149** - Cooperative Work Experience



FSN Schedule for Spring 2023

- ▶ **FSN 109** - Basic Nutrition for Health (2 online, 1 day, 1 eve.)
- ▶ **FSN 110** - Nutrition Science (2 online, 3 daytime)
- ▶ **FSN 112** – Behavioral Nutrition (1 online)
- ▶ **FSN 133** - Introduction to Food Science (1 daytime)
- ▶ **FSN 134** - Food, Nutrition, Customs & Culture (1 daytime)
- ▶ **FSN 149** - Cooperative Work Experience

FSN Activities

- Food Share Because We Care
- Bulldog Bound
- Career Carnival
- Local High School Career Fairs
- Nutrition & Wellness Club Garden
- Empty Bowls – Foodbank of Santa Barbara County
- CANDAC – California Academy of Nutrition & Dietetics Conference



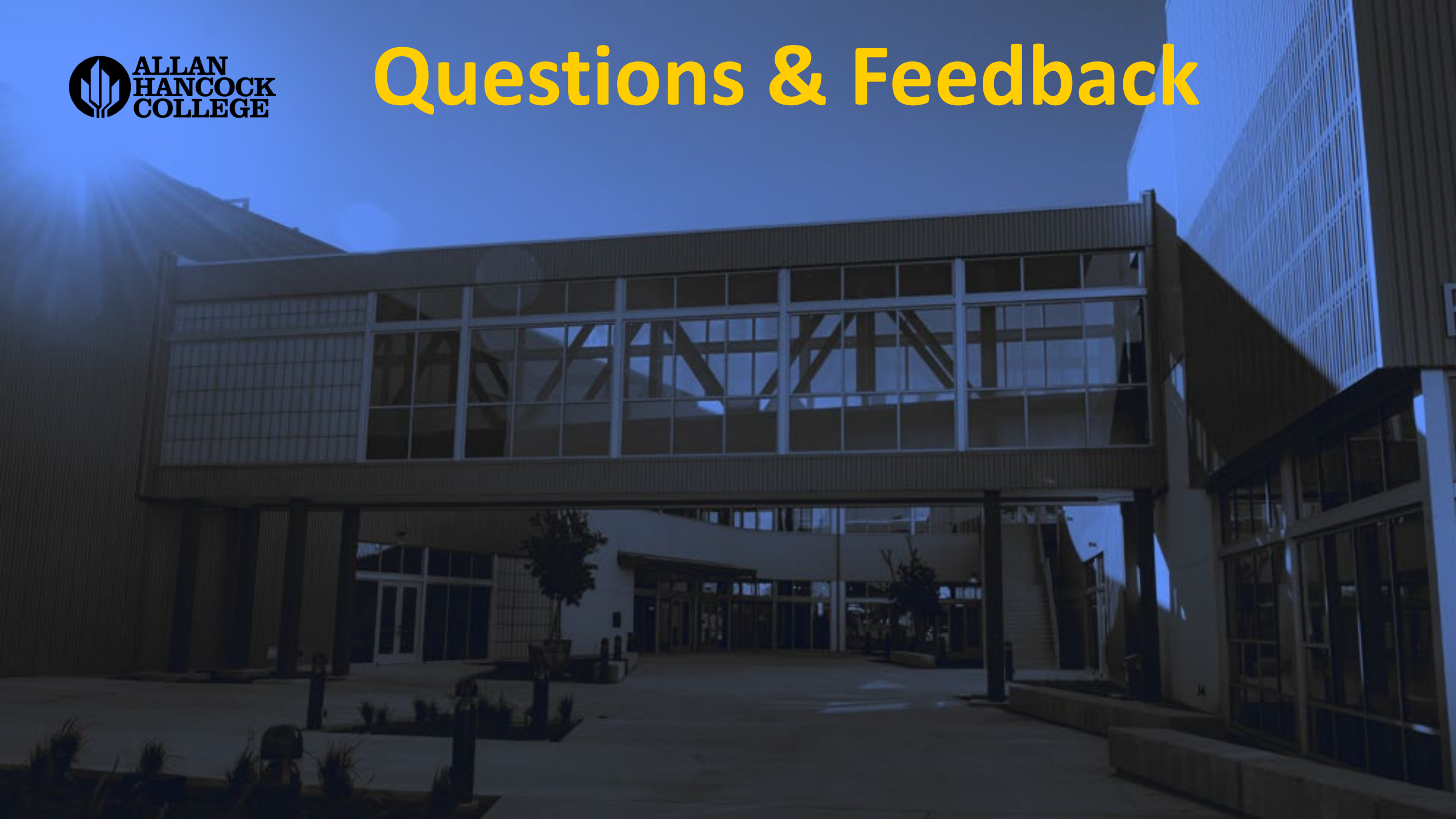
FSN Development

- Alternate pathways for Certified Dietary Managers vs. Building a CDM Program
- Noncredit Course and Certificate Development: FSNN
- Partnership with Foodbank SBC for Curriculum Development and work experience opportunities
- Student Success Initiatives
- Culturally Relevant Curriculum





Questions & Feedback



Thank You All!

