

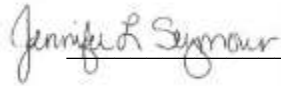
New Program Request Form

CA1

General Information

Institution submitting proposal	Wichita State University – Campus of Applied Sciences and Technology
Name, title, phone, and email of person submitting the application (contact person for the approval process)	Dr. Jennifer Seymour, VP General Education & Applied Technologies jseymour2@wsutech.edu 316.677.1695
Identify the person responsible for oversight of the proposed program	John Michael, Director of Culinary & Hospitality
Title of proposed program	Culinary Arts
Proposed suggested Classification of Instructional Program (CIP) Code	12.0503 Chefs / Chef Training
CIP code description	12.0503 Chefs / Chef Training A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.
Standard Occupation Code (SOC) associated to the proposed program	35-1011 Chefs and Head Cooks
SOC description	Chefs and Head Cooks Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.
Number of credits for the degree <u>and</u> all certificates requested	<ul style="list-style-type: none"> • AAS/ 63 Credits Culinary Arts • TC Culinary Arts <ul style="list-style-type: none"> • 30 Credits
Proposed Date of Initiation	8/1/2021
Specialty program accrediting agency	American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC)
Industry certification	ServSafe Manager CC Certified Culinarian (ACFEFAC) CSC Certified Sous Chef (ACFEFAC)

Signature of College Official. **Dr. Jennifer Seymour – VP for General Education & Applied Technologies**



Date 3/11/2021

Signature of KBOR Official _____ Date _____

Narrative

Completely address each one of the following items for new program requests. Provide any pertinent supporting documents in the form of appendices, (i.e., minutes of meetings, industry support letters, and CA1-1a form).

***Institutions requesting subordinate credentials need only submit the items in blue. For example, an institution with an approved AAS degree has determined a need for a Certificate C in the same CIP code using the same courses used in the AAS degree program.*

Program Description

Provide a complete catalog description (including program objectives) for the proposed program.

The Culinary Arts program offers a comprehensive degree intended to provide students the knowledge and practical skills for success in the Culinary Industry. In the first half of the program, students will complete a core set of courses designed to provide a solid foundation of industry skills. Course topics include sanitation and safety, fundamental skills in culinary basics including rudimentary cooking, baking and knife skills as well as culinary nutrition and modern banquet cookery. In the second half of the program, the student builds upon this foundation with intermediate and advanced culinary courses. These courses include knowledge acquisition and skill development for innovation and sustainability in the culinary industry as well as a broad selection of elective courses for students to gain comprehensive instruction and experience in preparing, tasting, serving and evaluating traditional and regional dishes of the world. Course work also includes topics in Advanced Baking including Chocolate and Confectionary Techniques, Breads and Rolls, Cakes and Desserts. Students enrolled in the program will participate in an internship course which allows them to apply classroom and lab experiences in the real world.

Program Outcomes

1. The student will identify the fundamental components and the current and future trends of the culinary industry.
2. The student will demonstrate professional and ethical conduct and work practices to comply with industry standards.
3. The student will demonstrate the proper use of kitchen vocabulary common to the culinary industry.
4. The student will demonstrate the proper use of kitchen ingredients common to the culinary industry.
5. The student will demonstrate knowledge and associated preparatory skills of the cuisines and cultures of the world, their common ingredients and cooking techniques.

6. The student will apply interpersonal skills and problem-solving skills designed to enhance the guest experience.
7. The student will demonstrate the critical skills associated with food and beverage management.
8. The student will broaden their career perspectives and enhance personal and professional development opportunities for a successful career in the culinary industry.
9. The student will demonstrate the ability to communicate effectivity using written and/or oral communication.
10. The student will recognize when information is needed and have the ability to locate, evaluate, and use effectively the needed information.
11. The student will demonstrate the ability to analyze information and solve problems.
12. The student will identify and apply workplace skills.

List and describe the admission and graduation requirements for the proposed program.

Admission Requirements:

The requirements for admission to the Culinary Arts program are:

- Attainment of 16 or more years of age
- Documentation of high school graduation or satisfaction of high school equivalency certificate requirements, or students currently enrolled in high school or GED program and have attained junior status.
- Completion of application and related procedures

Transfer Students

- Admission of transfer students to the Culinary Arts program contingent upon their meeting the following requirements:
 - Regular admission and good standing at a regionally accredited technical certificate or degree granting institution and proper completion of applications and related procedures.

Program Requirements

- 30 semester credits for a technical certificate and 63 semester credits for the associate of applied science degree with an overall GPA of 2.0 or higher.
- A passing grade in all courses (grade of C) within the student's declared program of study.
- Completion of all skill competencies with a minimum grade of 80%
- At least 25 percent of credits must be earned at WSU Tech.
- Recommendation for graduation by the registrar.

Graduation Requirements

To be awarded an AAS degree or technical certificate, students must pass all required coursework, submit required transcripts for transfer credit and meet all academic, financial or other obligations required for their program of study. To be eligible for graduation, students must have an overall GPA of at least 2.0. WSU Tech urges students to continuously monitor their educational progress. Prior to the final semester or registration period, students must meet with an Academic Advisor to ensure that all requirements will be finished prior to the anticipated graduation date.

Demand for the Program

Using the Kansas Department of Labor’s Long-Term Occupational Outlook, (<https://klic.dol.ks.gov>) identify employment trends and projections: occupational growth, occupational replacement rates, estimated annual median wages, and typical education level needed for entry.

A crosswalk provided by the National Center for Education Statistics associates Culinary Arts/ Chef Training (CIP 12.0503) with Head Chefs / Cooks (SOC 35-1011). O*NET Online lists this occupation as a “Bright Outlook Occupation” indicating the occupation is expected to grow faster than the average (7% or more) over the period 2018-2028.

The Kansas Wage Survey indicated an average state-wide annual mean of \$26,300 and a median wage of \$26,520.00 for Head Chefs / Cooks. The same source indicates a slightly higher average wage in the Southcentral region of \$28,922 and a median of \$27,202.

Kansas Department Labor’s Long – Term Occupational Outlook indicates annual openings for graduates in this field in the Southcentral region at 120 with 408 openings annually statewide. Projected openings between 2014 and 2024 are 455 in the Southcentral Region and 1503 statewide. Most of these openings will be the result of replacements with the Southcentral Region replacement rate at 62% and the state-wide replacement rate at 63.2%.

In support of the Kansas Department of Labor’s Long –term Occupational outlook is data from JobsEQ. A review of expected growth and new demands for the jobs associated with CIP Code 12.0500 and SOC Code 35-1011 is promising. JobsEQ indicates the total new demand for Sedgwick County over the next 5 years is 3,751 while the overall total new demand for the same period in Kansas is 6,429.

Show demand from the local community. Provide letters of support from at least three potential employers, which state the specific type of support they will provide to the proposed program.

WSU Tech has obtained letters of support from 15 business and industry representatives who have shown interest, engagement and support in the development and implementation of a Culinary Arts program in downtown Wichita.

WSU Tech has included letters of support and/or MOUs for Industry Collaboration from the following establishments representing business and industry:

- The Belmont
- The Kitchen
- Reverie Roasters
- Public at the Brickyard
- Doo-Dah Diner
- Holiday Inn
- The Ambassador
- Skagit River Brewery
- Harvest Ventures
- Amelia Earhart Elementary School
- Center for Advancement of Food Service Workers

- WSU Wine Appreciation / The Good Life Radio Program

Additionally, we have included letters of support from several community-based organizations that have demonstrated public support for the program as well as the vision of a nationally recognized Culinary Arts and Hospitality training center located in downtown Wichita.

- The Greater Wichita Partnership
- Visit Wichita
- Envision Wichita

See Appendix A

Describe/explain any business/industry partnerships specific to the proposed program.

If a formal partnership agreement exists, agreement explaining the relationship between partners and to document support to be provided for the proposed program must be submitted to the Board office independently of the CAI materials for review purposes. The agreement will not be published or posted during the comment period.

WSU Tech is currently working with local developers, Douglas Market Development LLC, to create an innovative space dedicated to the hospitality and culinary industries. This space will bring together current leaders in the local hospitality and culinary field with local educational programs designed to produce the next generation of culinary professionals. The new facility, in the former Henry's Building at 124 S. Broadway, called the National Institute for Culinary and Hospitality Education, is being fully remodeled and will be ready for instructional occupancy in Fall of 2022. WSU Tech plans to incubate the proposed Culinary Arts program in the current WSU Tech South campus in addition to private partnerships to begin the program in August 2021 and then move the program to the new space in the spring/summer of 2022. WSU Tech has leased 45,000 square feet of the new facility. 30,000 square feet will be used for instructional space while the remaining 15,000 square feet will be utilized as a student operated food and retail establishments, an industry-specific "incubator" space for use by industry partners as well as space for events and catering.

The College will continue developing working relationships with area business and industry to create internships, earn and learn opportunities, and guaranteed interviews for program participants/ graduates. These partnerships are of tremendous benefit for placement upon graduation and obtainment of the available certifications. Below is a list of the current business and industry representatives that will work with the proposed program. The willingness of these business and educational institutions working with WSU Tech to create this program speaks to the value WSU Tech places on industry and other partnerships.

Culinary Arts – Industry Advocate Team

Name	Title	Establishment
Travis Russell	Chef/Owner	Public at the Brickyard
Tory DeMarce	Owner/GM	The Belmont
Natasha Ghandi-Rue	Chef/Owner	The Kitchen
Katherine Elder	Owner/Operator	Elderslie Farm
Timirie Shibly	Owner/Operator	Doo-Dah Diner
Brooke Russell	Marketing Manager	All Things BBQ
Andrew Gough	Owner/Operator	Reverie
Bill Crites	Executive Chef	Hooray Ranch
Josh Rathbun	Executive Chef	The Ambassador Hotel

Shane Yates	Executive Chef	Holiday Inn
Jesse Moore	Chef	Cargill
Bill Rowe	Owner	Blue Moon Catering
Jodee Bradley	Owner	Jodee B's Catering
Hannah Strickler	Deli and Catering Manager	Prairy Market and Deli
Katie Doornbus	Executive Chef	St. Francis Hospital
Lauren Jones	First Cook	Amelia Earhart Elementary

Community Based Organizations in Support of WSU Tech Culinary Arts

Fidelity Bank
Visit Wichita
Envision Wichita
Greater Wichita Partnership

Duplication of Existing Programs

Identify similar programs in the state based on CIP code, title, and/or content. For each similar program provide the most recent K-TIP data: name of institution, program title, number of declared majors, number of program graduates, number of graduates exiting the system and employed, and annual median wage for graduates existing the system and employed.

Institution	Program	CIP Code	Award	Declared Majors	Number of Graduates	Number of Graduates Exiting and Employed	Annual Median Wage
Butler Community College	Restaurant Management	52.0905	AAS/CERT	15	*	*	*
Butler Community College	Hotel Management	52.0904	AAS/CERTB	26	*	*	*
Butler Community College	Culinary Arts	12.0500	AAS/CERTB	116	17	12	\$22,181
Flint Hills Community College	Hospitality/Culinary Arts	12.0500	AAS/CERTB	23	9	*	*
Garden City Community College	Culinary Food Management	12.0504	AAS	9	*	N/R	N/R
Johnson County Community College	Hotel/Motel Administration/Management	52.0904	AAS/CERTB	38	5	*	*
Johnson County Community College	Restaurant Culinary and Catering Management/Manager	12.0504	AAS/CERTB	107	24	17	\$33,776

Johnson County Community College	Baking and Pastry Arts/Baker Pastry Chef	12.0501	Cert B	16	13	7	\$25,186
Johnson County Community College	Culinary Arts Chef Training	12.0503	AAS	211	19	11	\$38,855
Kansas City Community College	Food Preparation/Professional Cooking/Kitchen Assistant	12.0505	AAS/CERT	132	39	20	\$22,100
North Central Community College	Food Preparation/Professional Cooking/Kitchen Assistant	12.0505	ASS/CERT	*	*	*	*
Washburn University	Food Preparation/Professional Cooking/Kitchen Assistant	12.0505	AAS/CERT	31	12	5	\$18,399

Was collaboration with similar programs pursued:

Please explain the collaboration attempt or rationale for why collaboration was not a viable option.

As WSU Tech began the research and discovery process for the recently approved Hospitality and Events Management program the college was in discussions with Butler Community College on the possibility of a potential collaboration on Culinary Arts. The discussions focused on the two institutions joining forces to provide the community with a variety of educational options in a state-of-the-art facility. Over a period of close to two years this was discussed with no clear direction or decision to cooperatively move forward. In the fall of 2020, it was decided by the presidents of WSU Tech and Wichita State University that it would be in the best interest of the Wichita community, Sedgwick County and many industry partners that WSU Tech move forward with seeking approval from KBOR and developing a program that would meet industry needs and provide opportunities for the community in culinary arts, wine and food management. This program will draw recruitment from the I-70 and the I-35 corridor in cooperation with WSU recruiting efforts. Our vision is that we can recruit from other states into this program, that the student will have a quality experience, enjoy our city and ultimately become a resident providing economic prosperity to themselves and their families in addition to Sedgwick County and the state of Kansas.

The approval of this program will continue to develop the vision of a nationally known institute for culinary and hospitality education in downtown Wichita. We will work in partnership with many in the community, a few to mention; The Wichita WindSurge (Wichita's new Minnesota Twins AA affiliate baseball team), Fidelity Bank's new roof top urban farming program, the new Marriott boutique hotel being built in downtown Wichita, career pathway programs within our service area for high school students, the new Hyatt hotel on the Innovation Campus at WSU, Cargill, Visit Wichita and many local restaurateurs. Every student will have an applied learning opportunity as part of their educational experience with these and other partners. The proposed facility for this program will also offer student incubator spaces for their learning and potential entrepreneurial experience.

WSU Tech has initiated discussions with WSU's Barton School of Business with the aim of creating a 2+2 agreement which will allow students to continue their education with programming that expands on

the skill set and business acumen required for Culinary Management. WSU is receptive to partnership and collaboration and envisions continuing plans to develop and implement a complementary bachelor's degree program. The Barton School of Business is also considering the development of a transfer bachelor's degree program in Food Management. Future educational work will be done in collaboration with the new Kansas Health Science Center for educating Osteopathic Medical (DO) students in nutrition and various healthy food options.

Program Information

List by prefix, number, title, and description all courses (including prerequisites) to be required or elective in the proposed program.

See Appendix B

If the proposed program includes multiple curricula (e.g., pathways, tracks, concentrations, emphases, options, specializations, etc.), identify courses unique to each alternative.

The proposed program offers a comprehensive curriculum with a single track.

Provide a Program of Study/Degree Plan for the proposed program including a semester-by-semester outline that delineates required and elective courses and notes each program exit point.

See Appendix C

List any pertinent program accreditation available:

American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC)

Leadership in the Culinary Arts program at WSU Tech intends to pursue accreditation with ACFEFAC. However, due to the accreditation guidelines, the program cannot apply until AY 2024/2025, at the earliest. WSU Tech will use the ensuing three years to ensure the program meets all accreditation guidelines.

Faculty

Describe faculty qualifications and/or certifications required to teach in the proposed program.

WSU Tech initiated and completed a search for a full-time Program Director for the proposed program. The college has hired John Michael as the Director of Culinary Arts & Hospitality. The position required the successful candidate to have a minimum of four years of industry experience in Culinary Arts. Chef John Michael joined WSU Tech with over 15 years of experience in Culinary Arts having held previous positions as Executive Chef, Restaurant Manager, Sommelier as well as Food and Beverage Manager. This position is responsible for facilities design, day-to-day operations, and curriculum development during the first year of development.

WSU Tech will add two instructional faculty in the first year. These faculty members will have a minimum of four years of industry experience as required. As enrollment demands, adjunct positions will be created and filled by faculty with the appropriate industry background in Culinary Arts.

General Education Courses will be taught by existing faculty members who meet or exceed the following standards:

Transferable General Education Faculty:

Master's Degree or higher from a regionally accredited college or university in the teaching discipline or subfield, **OR** any master's degree plus 18 graduate or undergraduate credit hours in the teaching discipline or subfield.

Qualified faculty are identified primarily by credentials, but other factors may be considered in addition to the degree earned. For example, the ability to design curricula or develop and implement effective pedagogy through years of teaching with satisfactory performance.

Bachelor's Degree in the teaching discipline or subfield combined with 3+ years teaching experience in the discipline or subfield will be considered in lieu of a completed master's degree. A professional development plan to include a master's degree must be developed and pursued.

Advising Services

Advising prospective students will be shared between the Lead/Director for Culinary Arts program and the college's Student Services staff. As with other programs offered by the college, Student Services provides general information, assists students with admission to the college, and transfer of credits. Program personnel provides detailed information about the Culinary Arts program. The Financial Aid Specialist provides financial aid advising.

Additional services:

WSU Tech provides a variety of services to students designed to ensure they are successful in their educational pursuits. There is no charge for any of these services.

Online Services: WSU Tech supplies many online support services designed to effectively support the hybrid and online instructional environment.

- NetTutor – available when the student is ready NetTutor is a 24/7 online tutoring service that provides effective as needed tutoring in all topic areas including general education discipline and technical area such as nursing and engineering.
- Technology support for WSU Tech online students includes:
 - o Enhanced WIFI hot spots at all WSU Tech locations available 24/7
 - o *Student Laptop Loan service* available for a nominal fee (\$50.00 per semester) students may rent a Windows device through the WSU Tech IT Department
- WSU Tech Online Orientation – Online Orientation is designed to provide students with access to comprehensive orientation and college success materials when it fits their schedule. The materials include topics such as what to expect in an online or hybrid course and effective study skills.
- Online Student Services Support: All student services including academic advising, enrollment, and financial aid are available to students in the online environment.
- Library – extensive online database services such as EBSCOhost and ProQuest are available to all WSU Tech students.

The Department of Learning Services housed in the division of Academic Affairs provides wrap around services to ensure students have access to the resources they need to be fully prepared for the rigors of college coursework. The services provided by The Learning Services Department include:

- Library: The Library is located on the South campus while the NCAT facility includes a shared space which houses both library and tutoring. Additionally, online library services are available

to all students and include access to extensive database services such as EBSCOhost and ProQuest. Students can also access several databases by signing up for the Kansas Library Card.

- **Tutoring Hub:** Services are provided at both the NCAT and South Campuses. Typical general education topics such as Math, English, and writing as well as technical topics such as Blueprint Reading and Accounting, are available. Tutoring services for science-based disciplines and health care programs are located on the South and Old Town campuses.
- **Mentoring:** The Learning Services department provides a formalized academic mentoring program for students with academic risk factors. This program pairs students with faculty volunteers and they work together to ensure students meet their academic obligations and goals.
- **Academic Success Week:** At the beginning of Fall and Spring semesters the Learning Services department hosts a week of workshops and events designed to engage students in the academic side of college. Topics include notetaking skills, dealing with stress, test taking skills, using library and technology resources such as the IT help desk and the CoLab.

TRIO Student Support Services: For students who meet the college's TRIO eligibility requirements, WSU Tech provides a package of services designed to help students maximize their potential and meet their educational goals. These services include academic coaching, tutoring, financial planning, transfer assistance, culture enrichment, career exploration and mentoring.

The Department of Student Engagement: This department provides students with opportunities to engage in college life outside the classroom. Activities include student organizations and clubs such as Skills USA, Veterinary Nursing and Esports clubs. Other activities include welcome week events such as "Doughnuts with Your Dean" and lecture series on current topics.

The Office of Disability Services: coordinates services for students with disabilities.

Career Services: provides students with assistance in defining career goals, exploring personal interests, and career/general counseling.

Collaboration Lab: The Collaboration Lab (CoLab) provides students, faculty, and staff access to the latest technologies to enhance the learning experience. The technologies include HoloLens's, green screens, a recording studio with audio and visual capabilities, online and on-ground meeting spaces equipped with up-to-date technology providing collaboration and recording capabilities. While physically located at the WSU Tech South Campus, the CoLab technologies are available at other WSU Tech locations via a mobile version of the lab.

Physical facilities:

The Culinary Arts program will begin operations in the Fall of 2020 at WSU Tech South (3821 E Harry St Wichita KS 67218). A dedicated test kitchen with adjacent dining and a larger area for catered events provides ample space to launch the program. Additionally, the South Campus has ample classroom space for the proposed program. In the Fall of 2022, the program will move to the new WSU Tech Downtown location in the Henry's Building at 124 S Broadway. WSU Tech has leased 15,000 square feet of the new facility. The cost of the lease is paid for by institutional and student tuition funds.

Cost and Funding for Proposed Program

Provide a detailed budget narrative that describes all costs associated with the proposed program (physical facilities, equipment, faculty, instructional materials, accreditation, etc.).

Faculty

The cost of the instructors for the new program will be covered by institutional funds designated for New Program Development. These are funds set aside in each year's budget to support the implementation of new programming as required by labor market demand. Furthermore, WSU Tech

intends to use Perkins funds to off-set the cost of the faculty salaries in the typical three year roll down period as noted on the CA1a form (See Appendix).

Instructional Equipment

The Culinary Arts program will purchase the necessary equipment using funds from the New Program budget. The estimated initial set up cost over three years is **\$49,129.00**. The majority of the large kitchen appliances and equipment will be provided as part of the building lease. WSU Tech will purchase the remaining small appliances and kitchen small wares in phases over the first two years of the program implementation, with most of the expenses spent on coursework in semesters two and three. The first-year expenses are expected to total \$12,207 while the second year will include a planned expense of \$36,922. We have planned for a 20% replacement cost (approximately \$6,000) to replace kitchen small wares in year three.

See Appendix D

Instructional Materials: The proposed program will be allocated a budget from the general fund. Associated materials fees paid by the students are listed below. The fees will allow WSU Tech to pay for student versions of software, publisher content and consumable materials needed for effective teaching and learning.

Course #	Course Title	Associated Materials Fees
CUL 105	Culinary Fundamentals	\$100/cr. hr. (\$300/class)
CUL 110	Introduction to Gastronomy & Sustainability	\$20/cr. hr. (\$60/class)
CUL 115	Culinary Nutrition	\$50/cr. hr. (\$150/class)
CUL 120	Modern Banquet Cookery	\$50/cr. hr. (\$150/class)
CUL 125	Baking & Pastry Skill Development	\$50/cr. hr. (\$150/class)
CUL 130	Culinary Innovation & Sustainability	\$50/cr. hr. (\$150/class)
CUL 135	Cuisines and Cultures of the United States	\$50/cr. hr. (\$150/class)
CUL 140	Global Cuisines and Cultures	\$50/cr. hr. (\$150/class)
CUL 145	Cuisines and Cultures of the Mediterranean	\$50/cr. hr. (\$150/class)
CUL 150	Cuisines and Cultures of Northern Europe	\$50/cr. hr. (\$150/class)
CUL 155	Cuisines and Cultures of Asia	\$50/cr. hr. (\$150/class)
CUL 160	Garde Manger	\$50/cr. hr. (\$150/class)
CUL 165	Culinary Arts Internship	\$0 / cr. (\$0/class)
CUL 170	Advanced Baking: Chocolates & Confectionary Techniques	\$50/cr. hr. (\$150/class)
CUL 175	Advanced Baking: Cakes and Desserts	\$50/cr. hr. (\$150/class)
CUL 180	Advanced Baking: Breads and Rolls	\$50/cr. hr. (\$150/class)

Provide detail on **CA-1a form**.

See Appendix E

Describe any grants or outside funding sources that will be used for the initial startup of the new program and to sustain the proposed program.

At this time, the program will be supported through student tuition, fees, department budget and institutional new program development funds. Additionally, the college is applying for use of Carl D. Perkins funding to cover the cost of one faculty member.

Program Review and Assessment

Describe the institution's program review cycle.

The Culinary Arts program will go through the same program review and assessment processes that are used for all other programs throughout the college. The program outcomes and competencies are formulated into the World-Wide Instructional Design (WIDS) system. Students will be regularly evaluated throughout the program for mastery of knowledge and technical skills. Assessment tools include written exams, demonstrations, projects, and other evaluation techniques. They will also be contacted to complete the WSU Tech Follow-up Study that rates various aspects of the program. Data from WIDS is compiled and utilized by the programs to identify their strengths and challenges. They are also used to verify student learning and plan for future instructional improvements. The faculty will then make curricular revisions as indicated by data. In the case of a non-aligned program, this would include changes to outcomes, competencies, content, instruction, resources, and other curricular activities. Supplemental data is also collected through student course and program evaluations, student satisfaction surveys, student and employer assessment surveys, and graduate placement statistics.

A program Industry Advocate Team (IAT) will annually review program content, admission requirements, equipment, program outcomes, objectives, and competencies, and receive information regarding program performance yearly. Information from these meetings will guide faculty regarding industry needs and provide assurance that the knowledge and skills they are teaching is what is needed by industry. In addition, any state aligned curriculum approved by KBOR will be implemented. Each program conducts a formal review to ensure that its objectives and competencies are being achieved, and that there is a level of accountability in place. These reviews take place on a three-year cycle. The program review considers all of the information produced about the program and brings it together in one evaluation. The program review allows programs and departments to identify their strengths, pinpoint areas for improvement, and discuss other resources that impact their area. The structure of program review is very much like a program self-study. Each program review is made up of six major components: program information, curriculum, advisory committee, resources, program outcomes, and summary. For each area, faculty are required to describe or provide feedback on specific aspects, providing data and/or support documentation when available. The Faculty completes the program review documentation and submits it to the appropriate Dean for review. After any necessary adjustments are completed the program review is submitted to the Program Review Committee which is made up of three Academic Vice Presidents and the Dean of Academic Services. After reviewing the documentation, the Program Review Committee meets with the program leadership to define a course of action to improve the program based on recommendations from the Program Review process.

Program Approval at the Institution Level

Provide copies of the minutes at which the new program was approved from the following groups:

See Appendix F

Approving Body	Date
Program Advisory Committee	1/28/2021
Curriculum Committee	2/28/2021
Faculty Senate	3/1/2021
WSU Tech Advisory Board	2/18/2021

Submit the completed application and supporting documents to the following:

**Director of Workforce Development
Kansas Board of Regents
1000 SW Jackson St., Suite 520
Topeka, Kansas 66612-1368**



Travis Russell
129 N. Rock Island
Wichita, Ks. 67202

March 6, 2021

To whom it may concern,

On behalf of my restaurant Public At The Brickyard, I would like to offer our company's support for the proposed Culinary Arts Program at the Wichita State University's campus of Applied Science and Technology.

In 2012, Public At the Brickyard opened as an extension of the Brickyard. Public has built on the Brickyard's foundation as an original cornerstone of Wichita's Old Town District. We've recently passed a milestone of two decades in business as we continue to strive to evolve with Wichita's dynamic culinary scene.

Over the past five years, Public has worked in collaboration with Mr. John Michael and Mrs. Lexi Michael while they served as directors of the Butler County Culinary Arts Program. It is our firm belief that Both John and Lexi will continue to push the study of culinary arts and hospitality forward in our city. We feel their efforts combined with the resources at WSU Tech, will serve the demanding labor force of our industry for years to come.

We look forward to providing graduates with opportunities and to lend our experience to the program as desired. We're excited for the future of this new program and how it will shape Wichita's culinary arts landscape.

Best,

Travis Russell
Owner & Operator
Public At The Brickyard

A handwritten signature in black ink, appearing to read 'Travis Russell', is written over a faint, circular, scribbled background.



Kansas Board of Regents

03/03/2021

To Whom it May Concern:

On behalf of Reverie Roasters LLC and our family of companies, I am pleased to offer our company's full support to Wichita State University Tech's Culinary & Hospitality Program. Our business operates multiple cafes within the Wichita hospitality industry in addition to serving the hospitality industry with our commercial coffee roasting division. Our business thrives in high quality products and superior customer service. The opportunity to increase the quality of the available talent pool for the service industry not only gives us a better chance at competing, it also gives our staff the upper hand at service industry jobs that may provide above average wages and a more sustainable career path than traditionally accepted.

Additionally, a top-notch culinary and hospitality program improves the overall quality of life for the residents in the region. It will attract more people to want to live and work here and continue to provide more opportunity to create culturally significant food-based entrepreneurialism that is currently lacking for the entire community to benefit from. Communities with robust and complete culinary and hospitality programs are great contributors to the overall success of communities like ours.

I have been working with this concept and program development as an advisor for almost three years. We will continue to support this program and its students in many ways. From possible intern/externship to on and off-site learning opportunities, we are committed to helping weave our company, my staff and our leaders into the community fabric of WSU Tech's Culinary & Hospitality Program.

Thank you for your consideration.

Sincerely,

A stylized, handwritten signature in black ink, appearing to read "Andrew Gough".

Andrew Gough
Owner/Founder
Reverie Roasters LLC





725 East Douglas St. ~ Wichita, Kansas 67202
316-928-2899 ~ www.thekitchenwichita.com

March 5, 2021

To Whom It May Concern:

On behalf of The Kitchen, I am pleased to offer our restaurant's support for WSU Tech's proposed Culinary Program. As a restaurant in the community, we support this program and are positioned to benefit from it. A key aspect of the program is the hands-on instruction students will be getting to make them ready to work in the culinary industry. With the restaurant industry undergoing much trauma during the pandemic, it is even more important for culinary students to come equipped with hireable skills. The utilization of instructors and special presentations from chefs and restaurant owners will be a great resource to WSU Tech and the students.

We are excited to participate and look forward to hiring graduates of it.

Sincerely,

Natasha F. Gandhi-Rue
Chef / Owner
The Kitchen



To whom it may concern:

My name is Tory DeMarce and I am the owner/operator of The Belmont which is a neighborhood restaurant located in the College Hill neighborhood right here in Wichita. Since opening, we have consistently had a hard time getting qualified candidates that have hospitality experience or schooling. We are excited about the WSU Tech Culinary and Hospitality Program teaching these necessary skills and look forward to working with the graduates on job opportunities within our company. Our company fully supports Director John Michael and his team and look forward to participating with the program in any way possible whether it be in regards to curriculum, tours of our restaurant, internships or interviewing students.

Thank you,

A handwritten signature in black ink that reads 'Tory DeMarce'.

Tory Demarce
Owner/Operator
The Belmont



March 12, 2021

To Whom It May Concern,

On behalf of Visit Wichita, I am pleased to offer this letter of support for WSU Tech's Culinary Arts program. The opportunity to increase the quality of available talent in the restaurant and hospitality industry provides a competitive advantage to our region and gives our employees the ability to earn above average wages and a sustainable career.

The addition of a quality, state-of-the-art culinary program improves the industry in our region and elevates the industry for residents of the Wichita metropolitan area. A culinary school will attract more people who want to live, work, and play here by creating culturally significant food-based entrepreneurship that is currently lacking in our area. Communities with robust training in culinary and hospitality are great contributors to the overall success of the region.

We will continue to support this program, the students and graduates. We are committed to participating in applied learning opportunities by providing internships and/or earn & learn placements for students. As hiring needs arise, we will interview graduates to fill our open positions. We look forward to the possibilities a new culinary school presents for the Wichita community!

Sincerely,

A handwritten signature in black ink, reading "Susie Santo".

Susie Santo
President & CEO
Visit Wichita





**Collaboration Agreement between
Wichita State University Campus of Applied Sciences and Technology (WSU Tech)
and**

This Memorandum of Understanding (MOU) sets forth the terms and understanding between Wichita State University Campus of Applied Sciences and Technology (WSU Tech) and to provide support and opportunities for the programs outlined in this document to publicly support WSU Tech students.

Background

This MOU serves as notification that _____ recognizes a need to develop a talent pool in this industry for specific program(s). This partnership outlines opportunities for the organization to support WSU Tech. The opportunities are listed below in their entirety and include membership on the Industry Advocate Team, hosting Applied Learning Opportunities, and providing Guaranteed Interviews and/or other aspects of support designed to increase the workforce by removing barriers for individuals being trained to enter the pipeline.

Purpose

This MOU will establish the role of and scope of agreed involvement for _____ in regard to aforementioned programs. Involvement and participation is defined by supporting the goals set out below and providing use of the company logo for outreach, coordination, and retention campaigns/ events for enriching, sourcing, and securing a viable talent pipeline.

Support will be accomplished by _____ undertaking the following activities in these critical areas. (Please check which areas you wish to participate in.)

Business/Industry Partner will:

- ☒ Provide a guaranteed interview opportunity to graduates of the following program(s): _____ at one of WSU Tech Campuses or at industry partner facility.
- ☒ Engage in Industry Advocate Team meetings twice a year to provide industry expertise in curriculum guidance, focus groups on retention and recruitment for students.
- ☒ Provide up to date job descriptions, credential requirements, and application instructions for positions you are actively recruiting for.
- ☒ Provide constructive feedback to interviewed graduates as appropriate.
- ☒ Provide information regarding hiring requirements, trends, or changes in requirements to WSU Tech.
- ☐ Donate to WSU Tech labs (i.e. metal or other materials, tools, machinery, etc.)
- ☒ Refer denied applicants to further training at WSU Tech.
- ☒ Actively host students in applied learning activities such as apprenticeships, internships or independent study options for this program(s).



Reporting of Outcomes

Reports and evaluation of program effectiveness and adherence to the agreement will be ongoing and communicated to employer partners annually. Any student hired will require the following reporting: date of hire, hourly wage, status of employment 30, 60, 90 days after initial hire, and if no longer employed, the reason for separation.

Additional data may be requested to comply with associated grant requirements.

Funding

This MOU is not a commitment of funds; however, WSU Tech personnel are available to discuss scholarship opportunities to help business partners grow their own workforce as well as social media marketing and asset donations.

Duration

This MOU is at will and may be modified by mutual consent of authorized officials from WSU Tech and [redacted]. This MOU shall become effective upon signature by the authorized officials from WSU Tech and [redacted] and will remain in effect until modified or terminated by any one of the partners by mutual consent.

Your generosity and collaboration for the students of WSU Tech is greatly appreciated and we are honored to have you as a supporter and partner!

Notice of Nondiscrimination

The WSU TECH Board of Directors supports and complies with Title VI and Title VII of the Civil Rights Act of 1964 as amended, Section 504 of the Rehabilitation Act of 1973 and Amendments, The Americans with Disabilities Act, Title IX and all requirements imposed by or pursuant to the regulations of the Department of Health and Human Services and the Department of Education. It is the policy of the Board of Directors that no person in the United States (on the grounds of race, color, religion, sex, national origin, ancestry or disability) shall be excluded from participation in, denied the benefit of or otherwise subjected to discrimination under any program or activity of, or employment with WSU Tech. Persons with inquiries may contact the Human Resources Director at 4004 N. Webb Road Wichita, KS 67226 or by phone at 316.677-9500.

Legal Citation

Opportunities in Applied education and job placement at WSU TECH are available to all students regardless of race, color, national origin, sex or disability in compliance with Title VI:34 CFR 100.3(b) Guidelines VII-A, Title IX: 34 CFR 106.31(d), Section 504: CFR 104.4(b)





This Memorandum of Understanding (MOU) sets forth the terms and understanding between WSU Tech and _____ to provide the above checked services for the _____ programs to publicly support WSU Tech students.

Contact Information and Signatures

Company Name: Doo-Dah Diner
Partner Representative Name: Timirie Shibley
Position Title: Co-Owner/Operator
Address: 206 E Kellogg, 67202
Telephone: 316-712-1308 timirie@doodahdiner.com
Signature: Timirie Shibley
Date: 2-8-2021

WSU Tech

WSU Tech Representative Name: Megan Madasz
Position: Director of Industry & Workforce Collaboration
Address: 301 S. Grove Wichita, KS 67211
Telephone: 316.677.1876
E-mail: mmadasz@wsutech.edu
Signature: _____
Date: _____





**Collaboration Agreement between
Wichita State University Campus of Applied Sciences and Technology (WSU Tech)
and**

Kinseth Hospitality (Holiday Inn)

This Memorandum of Understanding (MOU) sets forth the terms and understanding between Wichita State University Campus of Applied Sciences and Technology (WSU Tech) and Kinseth Hospitality (Holiday Inn) to provide support and opportunities for the programs outlined in this document to publicly support WSU Tech students.

Background

This MOU serves as notification that Kinseth Hospitality (Holiday Inn) recognizes a need to develop a talent pool in this industry for specific program(s). This partnership outlines opportunities for the organization to support WSU Tech. The opportunities are listed below in their entirety and include membership on the Industry Advocate Team, hosting Applied Learning Opportunities, and providing Guaranteed Interviews and/or other aspects of support designed to increase the workforce by removing barriers for individuals being trained to enter the pipeline.

Purpose

This MOU will establish the role of and scope of agreed involvement for Kinseth Hospitality (Holiday Inn) in regard to aforementioned programs. Involvement and participation is defined by supporting the goals set out below and providing use of the company logo for outreach, coordination, and retention campaigns/ events for enriching, sourcing, and securing a viable talent pipeline.

Support will be accomplished by Kinseth Hospitality (Holiday Inn) undertaking the following activities in these critical areas. (Please check which areas you wish to participate in.)

Business/Industry Partner will:

- ☒ Provide a guaranteed interview opportunity to graduates of the following program(s):
Culinary Arts at one of WSU Tech Campuses or at industry partner facility.
- ☒ Engage in Industry Advocate Team meetings twice a year to provide industry expertise in curriculum guidance, focus groups on retention and recruitment for students.
- ☒ Provide up to date job descriptions, credential requirements, and application instructions for positions you are actively recruiting for.
- ☒ Provide constructive feedback to interviewed graduates as appropriate.
- ☒ Provide information regarding hiring requirements, trends, or changes in requirements to WSU Tech.
- ☐ Donate to WSU Tech labs (i.e. metal or other materials, tools, machinery, etc.)
- ☒ Refer denied applicants to further training at WSU Tech.
- ☒ Actively host students in applied learning activities such as apprenticeships, internships or independent study options for this program(s).



Reporting of Outcomes

Reports and evaluation of program effectiveness and adherence to the agreement will be ongoing and communicated to employer partners annually. Any student hired will require the following reporting: date of hire, hourly wage, status of employment 30, 60, 90 days after initial hire, and if no longer employed, the reason for separation.

Additional data may be requested to comply with associated grant requirements.

Funding

This MOU is not a commitment of funds; however, WSU Tech personnel are available to discuss scholarship opportunities to help business partners grow their own workforce as well as social media marketing and asset donations.

Duration

This MOU is at will and may be modified by mutual consent of authorized officials from WSU Tech and Kineth Hospitality (Holiday Inn). This MOU shall become effective upon signature by the authorized officials from WSU Tech and Kineth Hospitality (Holiday Inn) and will remain in effect until modified or terminated by any one of the partners by mutual consent.

Your generosity and collaboration for the students of WSU Tech is greatly appreciated and we are honored to have you as a supporter and partner!

Notice of Nondiscrimination

The WSU TECH Board of Directors supports and complies with Title VI and Title VII of the Civil Rights Act of 1964 as amended, Section 504 of the Rehabilitation Act of 1973 and Amendments, The Americans with Disabilities Act, Title IX and all requirements imposed by or pursuant to the regulations of the Department of Health and Human Services and the Department of Education. It is the policy of the Board of Directors that no person in the United States (on the grounds of race, color, religion, sex, national origin, ancestry or disability) shall be excluded from participation in, denied the benefit of or otherwise subjected to discrimination under any program or activity of, or employment with WSU Tech. Persons with inquiries may contact the Human Resources Director at 4004 N. Webb Road Wichita, KS 67226 or by phone at 316.677-9500.

Legal Citation

Opportunities in Applied education and job placement at WSU TECH are available to all students regardless of race, color, national origin, sex or disability in compliance with Title VI:34 CFR 100.3(b) Guidelines VII-A, Title IX: 34 CFR 106.31(d), Section 504: CFR 104.4(b)





This Memorandum of Understanding (MOU) sets forth the terms and understanding between WSU Tech and Kinseth Hospitality (Holiday Inn) to provide the above checked services for the Culinary Arts programs to publicly support WSU Tech students.

Contact Information and Signatures

Company Name: Kinseth Hospitality (Holiday Inn)

Partner Representative Name: Shane Yates

Position Title: Kitchen Manager / Executive Chef

Address: 549 S. Rock Road

Telephone: 316 - 393-4949

Signature: 

Date: 2/24/21

WSU Tech

WSU Tech Representative Name: Megan Madasz

Position: Director of Industry & Workforce Collaboration

Address: 301 S. Grove Wichita, KS 67211

Telephone: 316.677.1876

E-mail: mmadasz@wsutech.edu

Signature: _____

Date: _____





**Collaboration Agreement between
Wichita State University Campus of Applied Sciences and Technology (WSU Tech)
and**

This Memorandum of Understanding (MOU) sets forth the terms and understanding between Wichita State University Campus of Applied Sciences and Technology (WSU Tech) and _____ to provide support and opportunities for the programs outlined in this document to publicly support WSU Tech students.

Background

This MOU serves as notification that _____ recognizes a need to develop a talent pool in this industry for specific program(s). This partnership outlines opportunities for the organization to support WSU Tech. The opportunities are listed below in their entirety and include membership on the Industry Advocate Team, hosting Applied Learning Opportunities, and providing Guaranteed Interviews and/or other aspects of support designed to increase the workforce by removing barriers for individuals being trained to enter the pipeline.

Purpose

This MOU will establish the role of and scope of agreed involvement for _____ in regard to aforementioned programs. Involvement and participation is defined by supporting the goals set out below and providing use of the company logo for outreach, coordination, and retention campaigns/ events for enriching, sourcing, and securing a viable talent pipeline.

Support will be accomplished by _____ undertaking the following activities in these critical areas. (Please check which areas you wish to participate in.)

Business/Industry Partner will:

Provide a guaranteed interview opportunity to graduates of the following program(s): _____
at one of WSU Tech Campuses or at industry partner facility.

Engage in Industry Advocate Team meetings twice a year to provide industry expertise in curriculum guidance, focus groups on retention and recruitment for students.

Provide up to date job descriptions, credential requirements, and application instructions for positions you are actively recruiting for.

Provide constructive feedback to interviewed graduates as appropriate.

Provide information regarding hiring requirements, trends, or changes in requirements to WSU Tech.

Donate to WSU Tech labs (i.e. metal or other materials, tools, machinery, etc.)

Refer denied applicants to further training at WSU Tech.

Actively host students in applied learning activities such as apprenticeships, internships or independent study options for this program(s).



Reporting of Outcomes

Reports and evaluation of program effectiveness and adherence to the agreement will be ongoing and communicated to employer partners annually. Any student hired will require the following reporting: date of hire, hourly wage, status of employment 30, 60, 90 days after initial hire, and if no longer employed, the reason for separation.

Additional data may be requested to comply with associated grant requirements.

Funding

This MOU is not a commitment of funds; however, WSU Tech personnel are available to discuss scholarship opportunities to help business partners grow their own workforce as well as social media marketing and asset donations.

Duration

This MOU is at will and may be modified by mutual consent of authorized officials from WSU Tech and . This MOU shall become effective upon signature by the authorized officials from WSU Tech and and will remain in effect until modified or terminated by any one of the partners by mutual consent.

Your generosity and collaboration for the students of WSU Tech is greatly appreciated and we are honored to have you as a supporter and partner!

Notice of Nondiscrimination

The WSU TECH Board of Directors supports and complies with Title VI and Title VII of the Civil Rights Act of 1964 as amended, Section 504 of the Rehabilitation Act of 1973 and Amendments, The Americans with Disabilities Act, Title IX and all requirements imposed by or pursuant to the regulations of the Department of Health and Human Services and the Department of Education. It is the policy of the Board of Directors that no person in the United States (on the grounds of race, color, religion, sex, national origin, ancestry or disability) shall be excluded from participation in, denied the benefit of or otherwise subjected to discrimination under any program or activity of, or employment with WSU Tech. Persons with inquiries may contact the Human Resources Director at 4004 N. Webb Road Wichita, KS 67226 or by phone at 316.677-9500.

Legal Citation

Opportunities in Applied education and job placement at WSU TECH are available to all students regardless of race, color, national origin, sex or disability in compliance with Title VI:34 CFR 100.3(b) Guidelines VII-A, Title IX: 34 CFR 106.31(d), Section 504: CFR 104.4(b)





This Memorandum of Understanding (MOU) sets forth the terms and understanding between WSU Tech and _____ to provide the above checked services for the _____ programs to publicly support WSU Tech students.

Contact Information and Signatures

Company Name:
Partner Representative Name:
Position Title:
Address:
Telephone:
Signature _____
Date:

WSU Tech
WSU Tech Representative Name: Megan Madasz
Position: Director of Industry & Workforce Collaboration
Address: 301 S. Grove Wichita, KS 67211
Telephone: 316.677.1876
E-mail: mmadasz@wsutech.edu
Signature _____
Date:





**Collaboration Agreement between
Wichita State University Campus of Applied Sciences and Technology (WSU Tech)
and The Ambassador Hotel Wichita**

This Memorandum of Understanding (MOU) sets forth the terms and understanding between Wichita State University Campus of Applied Sciences and Technology (WSU Tech) and The Ambassador Hotel Wichita to provide support and opportunities for the programs outlined in this document to publicly support WSU Tech students.

Background

This MOU serves as notification that The Ambassador Hotel Wichita recognizes a need to develop a talent pool in this industry for specific program(s). This partnership outlines opportunities for the organization to support WSU Tech. The opportunities are listed below in their entirety and include membership on the Industry Advocate Team, hosting Applied Learning Opportunities, and providing Guaranteed Interviews and/or other aspects of support designed to increase the workforce by removing barriers for individuals being trained to enter the pipeline.

Purpose

This MOU will establish the role of and scope of agreed involvement for The Ambassador Hotel Wichita in regard to aforementioned programs. Involvement and participation is defined by supporting the goals set out below and providing use of the company logo for outreach, coordination, and retention campaigns/ events for enriching, sourcing, and securing a viable talent pipeline.

Support will be accomplished by The Ambassador Hotel Wichita undertaking the following activities in these critical areas. (Please check which areas you wish to participate in.)

Business/Industry Partner will:

- ☒ Provide a guaranteed interview opportunity to graduates of the following program(s):
Hospitality at one of WSU Tech Campuses or at industry partner facility.
- ☒ Engage in Industry Advocate Team meetings twice a year to provide industry expertise in curriculum guidance, focus groups on retention and recruitment for students.
- ☒ Provide up to date job descriptions, credential requirements, and application instructions for positions you are actively recruiting for.
- ☒ Provide constructive feedback to interviewed graduates as appropriate.
- ☒ Provide information regarding hiring requirements, trends, or changes in requirements to WSU Tech.
- ☐ Donate to WSU Tech labs (i.e. metal or other materials, tools, machinery, etc.)
- ☐ Refer denied applicants to further training at WSU Tech.
- ☒ Actively host students in applied learning activities such as apprenticeships, internships or independent study options for this program(s)



Reporting of Outcomes

Reports and evaluation of program effectiveness and adherence to the agreement will be ongoing and communicated to employer partners annually. Any student hired will require the following reporting: date of hire, hourly wage, status of employment 30, 60, 90 days after initial hire, and if no longer employed, the reason for separation.

Additional data may be requested to comply with associated grant requirements.

Funding

This MOU is not a commitment of funds; however, WSU Tech personnel are available to discuss scholarship opportunities to help business partners grow their own workforce as well as social media marketing and asset donations.

Duration

This MOU is at will and may be modified by mutual consent of authorized officials from WSU Tech and The Ambassador Hotel Wichita. This MOU shall become effective upon signature by the authorized officials from WSU Tech and The Ambassador Hotel Wichita and will remain in effect until modified or terminated by any one of the partners by mutual consent.

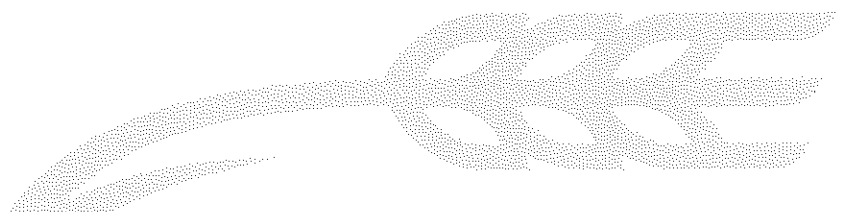
Your generosity and collaboration for the students of WSU Tech is greatly appreciated and we are honored to have you as a supporter and partner!

Notice of Nondiscrimination

The WSU TECH Board of Directors supports and complies with Title VI and Title VII of the Civil Rights Act of 1964 as amended, Section 504 of the Rehabilitation Act of 1973 and Amendments, The Americans with Disabilities Act, Title IX and all requirements imposed by or pursuant to the regulations of the Department of Health and Human Services and the Department of Education. It is the policy of the Board of Directors that no person in the United States (on the grounds of race, color, religion, sex, national origin, ancestry or disability) shall be excluded from participation in, denied the benefit of or otherwise subjected to discrimination under any program or activity of, or employment with WSU Tech. Persons with inquiries may contact the Human Resources Director at 4004 N. Webb Road Wichita, KS 67226 or by phone at 316.677-9500.

Legal Citation

Opportunities in Applied education and job placement at WSU TECH are available to all students regardless of race, color, national origin, sex or disability in compliance with Title VI:34 CFR 100.3(b) Guidelines VII-A, Title IX: 34 CFR 106.31(d), Section 504: CFR 104.4(b)





This Memorandum of Understanding (MOU) sets forth the terms and understanding between WSU Tech and The Ambassador Hotel Wichita to provide the above checked services for the Hospitality programs to publicly support WSU Tech students.

Contact Information and Signatures

Company Name: The Ambassador Hotel Wichita

Partner Representative Name: Josh Rathbun

Position Title: Executive Chef

Address: 104 S. Broadway

Telephone: jrathbun@ambassadorhc.com

Signature _____

Date: 3-3-2021

WSU Tech

WSU Tech Representative Name: Megan Madasz

Position: Director of Industry & Workforce Collaboration

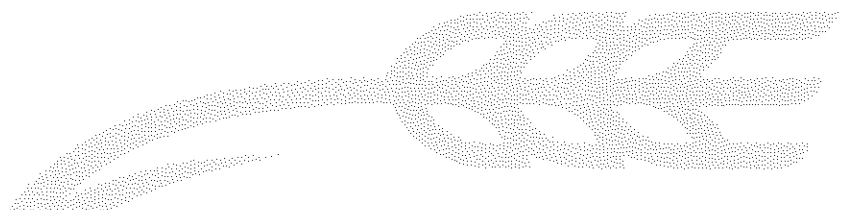
Address: 301 S. Grove Wichita, KS 67211

Telephone: 316.677.1876

E-mail: mmadasz@wsutech.edu

Signature _____

Date: 3-3-2021



Lauren Smith

Amelia Earhart Elementary

First Cook

To whom it may concern:

As a Butler County Community College graduate (Culinary Arts), I proudly support WSU tech in their endeavor to start Culinary and Hospitality departments. Wichita needs a change in the food scene, more jobs, and new opportunities for all ages. I believe this new program will provide all these things and more for our community.

With my involvement and degree in culinary arts, I was able to excel in and understand my career field better. Therefore, I would absolutely hire someone with experience and training through a program such as this. An individual who already has a degree and deep understanding of culinary or hospitality arts will be very desirable for those looking to hire in these fields.

I am very excited to see the curriculum put into action, and I might even take a few courses myself!

Sincerely,

Lauren Smith



Center for the Advancement of Foodservice Education
502 Chester Avenue, Annapolis, MD 21403

To Whom It May Concern:

I am pleased to support the new program at WSU Tech highlighting the required knowledge and competencies for entry into the culinary/hospitality field.

From my years of experience in the field of education, it takes a great leadership and support for a program to target the skills that need to be taught and fostered.

The program is headed up by John Michael who I have known for many years. John Michael has passion, enthusiasm, and creativity when it comes to culinary arts curriculum design.

I have reviewed the proposed curriculum and believe that it will be of great benefit to your students and your community. The potential is for the National Institute for Culinary and Hospitality Education to be one of the foremost institutions in the field.

John Michael has attended several Center for the Advancement of Foodservice Education (CAFÉ) events over the years including an annual Deans and Directors Retreat as well as or annual Leadership Conference.

CAFÉ's mission is to link the foodservice industry with the foodservice classroom. I believe that by his actions and his beliefs, this will be accomplished as the program at WSU Tech goes forward.

Sincerely,

Mary Petersen, President

Center for the Advancement of Foodservice Education



From the desk of Michael Monteferrante, President and CEO

March 12, 2021

To Whom It May Concern,

On behalf of **Envision**, I am pleased to offer this letter of support for WSU Tech's Culinary Arts program. The opportunity to increase the quality of available talent in the restaurant and hospitality industry provides a competitive advantage to our region and gives our employees the ability to earn above average wages and a sustainable career.

The addition of a quality, state-of-the-art culinary program improves the industry in our region and elevates the industry for residents of the Wichita metropolitan area. A culinary school will attract more people who want to live, work, and play here by creating culturally significant food-based entrepreneurship that is currently lacking in our area. Communities with robust training in culinary and hospitality are great contributors to the overall success of the region.

We are committed to support this program, the students and graduates. We are excited with the opportunities this new program can provide to intersect with education and training for the blind and visually impaired clients Envision serves to assist them with healthy eating and basic cooking skills to enhance their lives. We look forward to the possibilities a new culinary school presents for the Wichita community!

Sincerely,

March 6, 2021

I'm sending this brief letter of whole-hearted support regarding the implementation of full credit degree courses in the culinary arts at WSU Tech under the leadership of John and Lexi Michael.

Wichita is in need of a strong culinary program affording students an accredited path to success in restaurant management, hospitality, food service, and applied kitchen skills. The vibrant restaurant community in Wichita can surely benefit from a well-trained, experienced cadre of future employees. Keeping young students in Wichita and providing a path to a culinary career is essential to continued food service growth. It goes without saying that those of us who enjoy our many restaurants and dining out will also see the benefit.

Chefs John and Lexi are talented instructors with a proven track record and will surely put together a successful program and team of instructors to staff the new facility. I look forward to supporting the program and ensuring success. Let's make it happen!

Sincerely,

A handwritten signature in cursive script, appearing to read "Guy F. Bower".

Guy F. Bower
WSU Wine Appreciation Instructor
Host/Producer of The Good Life radio program
KNSS 1330/98.7
15700 E. Lynnwood St.
Wichita KS 67230
O: 888 788-WINE
C: 316 204-7364
www.goodlifeguy.com

Wichita State Wine Educator – Level-1 Sommelier - Wine Judge - Wine writer



Greater Wichita
Partnership



DOWNTOWN
WICHITA

March 11, 2021

Kansas Board of Regents
1000 SW Jackson Street, Ste. 520
Topeka, KS 66612

RE: WSU Tech Culinary Arts Program

To Whom It May Concern,

On behalf of the Greater Wichita Partnership and Downtown Wichita, I am pleased to offer this letter of support for WSU Tech's Culinary Arts program.

The Partnership serves as the region's economic development organization, serving the 10-county region surrounding Wichita and Sedgwick County. Talent attraction and retention, as well as downtown development, are key priorities of the Greater Wichita Partnership.

The Downtown Wichita organization is an affiliate of the Greater Wichita Partnership, with the mission of cultivating opportunities that enhance Wichita's urban core and creates a distinctive environment for residents, workers and visitors.

The addition of a new state-of-the-art culinary school in Greater Wichita elevates our regional hospitality industry and will provide a competitive advantage for our local workforce. This new program will expand opportunities for local talent to earn above-average wages and pursue sustainable careers in our area.

Not only will a quality culinary school support local talent, it will attract more people who want to live, work and play in our region by creating culturally significant food-based entrepreneurship opportunities at a central hub of commerce.

This new program will activate a currently vacant historic building and bring vitality to a significant block of development in downtown Wichita. The facility will provide a new eatery option to nearby workers, residents and visitors and will allow entrepreneurs to test new business concepts.

At the Greater Wichita Partnership and Downtown Wichita, we will support this program, the students and graduates through our various talent and downtown development initiatives. We look forward to the possibilities a new culinary school presents for the Greater Wichita region.

Sincerely,

Jeff Fluhr
President
Greater Wichita Partnership
Downtown Wichita

March 10, 2021

To whom it may concern,

These are challenging times in America – especially challenging for those engaged in the hospitality and restaurant industries. History has taught us that when economic recovery occurs, the first industries to lead the way are hospitality and foodservice. There is little doubt that this will be the case as we slowly ease into a new period of growth and prosperity.

One of the most significant keys to success in both of these related fields is a highly motivated, well-trained and educated workforce. Whether those businesses are in New York, San Francisco, Chicago, or Wichita – the need for a well-prepared workforce is a top priority. Post secondary schools whose focus is on training and teaching, where leadership has the vision and the wherewithal to build and deliver programming to meet these needs will service their communities well and find success to be achievable.

I work with culinary programs from coast to coast as they reimagine their concepts, build exciting branding for tomorrow, create curricula that helps to prepare students to be both kitchen ready and career ready, and where the right people are brought on board to bring all of this to fruition.

I was asked to listen to and interact with those who are leading the charge for a new and exciting program at WSU Tech. I was especially pleased to see that Chef John Michael was chosen to provide a unique perspective in the design and execution of this project. Chef Michael is a seasoned veteran of the restaurant industry, a talented chef, and a visionary educator. Having reviewed his plan and the preliminary work on curriculum, I am confident in his ability to make a difference in Wichita and beyond.

This program will be important as Wichita and like communities across the country build towards economic growth and prosperity and create excitement through food as a reason to come together and think differently.

I look forward to hearing about the success of this program at WSU Tech and referencing it as a benchmark for others to follow.

Sincerely,

Paul
Paul Sorgule, MS, AAC
Harvest America Ventures, LLC
www.harvestamericaventures.com
David Meyers Associates, Ltd.
<https://meyersassociates.com>
psorgule@hotmail.com
518-524-5906
www.harvestamericacues.com BLOG



3/10/2021

To whom it may concern:

On behalf of Cargill Protein – North America, I am pleased to announce our business's full support of WSU Tech's Culinary and Hospitality Program. We have worked with Chefs John Michael and his wife Alexis for a number of years. They have been instructors for our food scientists during their training for the Certified Culinary Scientist certification through the Research Chefs Association. Chefs John and Alexis are true professionals and our food scientists have benefitted greatly from their instruction and culinary expertise. During Covid, we had to pivot to online instructions and the chefs put in extra effort to provide flawless online video instruction. Comments about the program from our students have been very positive.

Additionally, I have worked with Chef John on other culinary focused efforts including ideation and development of new instructional formats. We are excited to be part of this new endeavor and future collaborations. We look forward to seeing this program unfold!

Sincerely,

Jonathan Griebel
Principal Scientist
Cargill Protein



Program Design

CUL Culinary Arts

Program Course List

Number	Title	Credit Hours	Required / Elective	Description	Pre-Requisite / Co-Requisite
HEM 105	Sanitation and Safety	3	Required AAS TC	In this course, students will study the basic principles of bacteriology, foodborne illness, sanitation, workplace safety, personal hygiene, food security, health regulations, and inspections. The course emphasizes the importance of sanitary equipment and facilities, and pest control. Students must complete the National Restaurant Association Educational Foundation certification exam to pass this course.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u>
HEM 115	Introduction to the Hospitality Industry	3	Required AAS TC	In this course, students will gain knowledge and develop an appreciation of the multifaceted elements of hospitality management by exploring all aspects of the hospitality, tourism, and event management industries including hotels and lodging; food-service and restaurants; travel and tourism; transportation; meetings, conventions and expositions; leisure and recreation; and, special events. While the focus is on basic hospitality and management principles, this course also reflects the impact of current social, economic, technological, and political factors on operations in the	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none

				field. Further, students are offered information on the array of careers available in the various segments of the hospitality industry.	
CUL 105	Culinary Fundamentals	3	Required AAS TC	The Culinary Fundamentals course offers an overview of rudimentary cooking skills and techniques as well as basic knife skills. Students will experience instructional demonstrations and gain experience building their skills (roast, sauté, sear, pan fry, boil, simmer, braise, blanche, grill, broil) with a variety of ingredients (proteins, starches and vegetables). Additional topics and instruction in this course include sauces, plate presentation and garnishes. Culinary vocabulary is introduced in this course and carried throughout the program.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> HEM 105 Sanitation & Safety
CUL 110	Introduction to Gastronomy & Sustainability	3	Required AAS TC	The Introduction to Gastronomy and Sustainability course introduces students to a number of basic scientific principles underpinning the methodology of cooking, food preparation and the enjoyment of food. Students will gain knowledge of the consumption of cooked food, the physiological and evolutionary implication of the senses, geographic and cultural influences on food, and the rationale behind food preparation. Topics and skills include an understanding of the coupling of senses to improve sense stimulation; altering flavor by chemical means; and modification of the coloration to improve the appearance of dishes.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> HEM 105 Sanitation & Safety ENG 101 Composition I

CUL 115	Culinary Nutrition	3	Required AAS TC	The Culinary Nutrition course introduces the roles of proteins, carbohydrates, fats and the process of metabolism in the human body. The students will be given opportunities to understand the benefits and limitations of specific dietary protocols. Students will build their skills in adapting recipes from traditional diets to meet therapeutic protocols. These protocols are the industry standard for specific dietary needs and students will learn to identify and use the therapeutic ingredients. Instructional demonstrations will include scratch recipes and information related to culinary innovation. The goal of the course is for students to understand how one's diet influences their holistic lifestyle.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> CUL 110 Culinary Fundamentals
CUL 120	Modern Banquet Cookery	3	Required AAS TC	The Modern Banquet Cookery course provides best practices and instructional strategies for the industry standard in executing banquets and catering events. This course focuses on maintaining food quality and is based in foundational cooking methodology.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> HEM 105 Sanitation & Safety

CUL 125	Baking & Pastry Skill Development	3	Required AAS TC	The Baking and Pastry Skill Development course provides an introduction to basic baking and pastry skills including yeast breads, pastry doughs, quick breads, savory items, cookies, pies and cakes, frozen desserts, custards, soufflés, and chocolates, desserts plating techniques and garnishes. The course focuses on sustainability and the use of seasonal ingredients.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> HEM 105 Sanitation & Safety
CUL 130	Culinary Innovation and Sustainability	3	Required AAS	The Culinary Innovation and Sustainability Course provides a strong focus on customer service. Instruction is structured using "Design Thinking" within the context of a social, environmental, fiscal and personal sustainability with particular emphasis given to the "citizen chef".	<u>Pre-Requisite(s):</u> CUL 110 Introduction to Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 135	Cuisines and Cultures of the United States	3	Required AAS	The Cuisines and Cultures of the United States course offers the students instruction and experiences preparing, tasting, serving and evaluating traditional and regional dishes of the United States of America. Topics include exploring the flavor profiles, preparations and	<u>Pre-Requisite(s):</u> CUL 110 Introduction to

				techniques representative of the cuisines from New England, the Mid-Atlantic, the South, the Floribbean, Cajun / Creole, the Midwest, Texas, the Southwest, the Rocky Mountains, California, Pacific Northwest, Alaska and Hawaii.	Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 140	Global Cuisines and Cultures	3	Required AAS	The Global Cuisines and Cultures course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and regional dishes of the Caribbean, Central and South America, Africa and Persia. Topics include exploring the flavor profiles, preparations and techniques representative of the cuisines from the Caribbean, Mexico, Brazil, Argentina, Chile, South Africa, Ethiopia, The DRC, Lebanon, The Arab Emirates and Iran.	<u>Pre-Requisite(s):</u> CUL 110 Introduction to Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 145	Cuisines and Cultures of the Mediterranean	3	Required AAS	The Cuisines and Cultures of the Mediterranean course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and regional dishes of the Mediterranean. Topics include exploring the flavor profiles, preparations and techniques representative of the cuisines from North,	<u>Pre-Requisite(s):</u> CUL 110 Introduction to

				Central and South Italy, Spain, Portugal, Greece, the Middle East and North Africa.	Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 150	Cuisines and Cultures of Northern Europe	3	Required AAS	The Cuisines and Cultures of Northern Europe course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and regional dishes of Northern Europe. Topics include exploring the flavor profiles, preparations and techniques representative of the cuisines from France: Provence, Alsace, Bordeaux, Burgundy and Paris; Germany, Austria, Switzerland, Scandinavia, Great Britain, Eastern Europe.	<u>Pre-Requisite(s):</u> CUL 110 Introduction to Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 155	Cuisines and Cultures of Asia	3	Required AAS	The Cuisines and Cultures of Asia course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and regional dishes of the Asia. Topics include exploring the flavor profiles, preparations and techniques representative of the	<u>Pre-Requisite(s):</u> CUL 110 Introduction to

				cuisines from China, Korea, Japan, Vietnam, Thailand, and India.	Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 160	Garde Manger	3	Required AAS	A "Garde Manger" is a cool, well-ventilated area where cold dishes (such as salads, hors d'oeuvres, appetizers, canapes, pates and terrines) are prepared and other foods are stored under refrigeration. The person in charge of this area is known as the <i>chef garde manager</i> or the pantry chef. This course provides students will a basic understanding and instruction on preparatory skills which produce cold soups, sauces, salads, sandwiches, cured and smoked foods; sausages, terrines, pates, galantines and roulades; cheese, appetizers and hors d'oeuvre; condiments, crackers and pickles as well as buffet development. Additional topics in this course include buffet plating and presentation as well as cheese and charcuterie board design.	<u>Pre-Requisite(s):</u> CUL 110 Introduction to Gastronomy & Sustainability CUL 120 Modern Banquet Cookery <u>Co-Requisite(s):</u> none
CUL 165	Culinary Arts Internship	3	Required AAS TC	This course offers professional experience in the context of an educationally focused internship. Students will be placed in a culinary industry setting for the completion of this course.	<u>Pre-Requisite(s):</u> CUL 120 Modern Banquet Cookery

					<u>Co-Requisite(s):</u> none
	Culinary Arts Elective	3	Required AAS	One course from the list below for AAS	<u>Pre-Requisite(s):</u> CUL 125 Baking & Pastry Skill Development <u>Co-Requisite(s):</u>
CUL 170	Advanced Baking: Chocolate and Confectionary Techniques	3	Elective AAS	The Advanced Baking: Chocolate and Confectionary Techniques course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and contemporary chocolates, confectionary items, cookies, bon bons, petite fours and macaroons. Course activities include instruction that develops a working knowledge of ingredients, flavor profiles, preparations and techniques representative of chocolates and confectionary items of France, Italy, Switzerland and the United States.	<u>Pre-Requisite(s):</u> CUL 125 Baking & Pastry Skill Development <u>Co-Requisite(s):</u> none
CUL 175	Advanced Baking: Cakes and Desserts	3	Elective AAS	The Advanced Baking: Cakes and Desserts course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and contemporary quick breads and cakes, custards, creams, mousses and soufflés, icings, glazes, sauces, frozen desserts and fruit desserts. Course activities include	

				instruction that develops a working knowledge of ingredients, flavor profiles, preparations and techniques representative of cakes and desserts of France, Italy and Great Britain and the United States.	<u>Pre-Requisite(s):</u> CUL 125 Baking & Pastry Skill Development <u>Co-Requisite(s):</u> none
CUL 180	Advanced Baking: Breads and Rolls	3	Elective AAS	The Advanced Baking: Breads and Rolls course offers the student instruction and experiences preparing, tasting, serving and evaluating traditional and contemporary breads and pastries. Course activities include instruction that develops a working knowledge of ingredients, flavor profiles, preparations and techniques representative of breads and pastries of France, Italy and Great Britain and the United States.	<u>Pre-Requisite(s):</u> CUL 125 Baking & Pastry Skill Development <u>Co-Requisite(s):</u>
CED 115	Computer Applications	3	Required AAS	This course introduces students to the fundamental concepts and operations necessary to use computers. Emphasis is placed on basic functions and familiarity with computer use. Topics include: computer terminology, introduction to the windows environment, introduction to networking, introduction to word processing, introduction to spreadsheets, and introduction to databases.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none

ENG 101	Composition I	3	Required AAS	This course is designed to improve the reading and writing skills of students. The emphasis is on fundamental principles of written English in structurally correct sentences, paragraphs and expository themes. Critical analysis of essays will be used to aid in developing the student's thinking, support of thesis and style. Students are introduced to the basic components of research by writing a documented essay in Modern Language Association (MLA) style.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
MTH 101	Intermediate Algebra	3	Required AAS TC	This course will provide students with the algebraic skills necessary to begin understanding abstract mathematical concepts that involve arithmetic and algebraic manipulation, equations and inequalities, graphs, analysis of equations and graphs, and real-world applications.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
PDV 105	Blueprint for Personal Success	2	Required AAS TC	The professional world is full of challenging situations, including conflicting personalities, miscommunication, and cultural differences. In this course, students will learn about typical workplace etiquette protocols, communication standards, and cultural awareness strategies in order to navigate these common obstacles. This course will prepare students by educating them on the importance of establishing and maintaining their professional image in the workplace. Whether students are working on the manufacturing floor, in a medical facility or in a professional office setting practicing	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none

				professional etiquette will help ensure that their occupational environment is positive and productive. Students will integrate internal attitudes with external behaviors so that their personal attributes reflect the expectations of their future employers. The course provides a study of human relations and professional development in today's rapidly changing world. The course prepares students for living and working in a complex society through a focus on professionalism, work ethic, teamwork (collaboration) and oral communication. Topics include: Goal Setting, Entry Level Leadership, Communication, Teamwork and Diversity, Career Management, Lifestyle Design, and Disruption in Industry.	
SPH 111	Interpersonal Communication	3	Required AAS TC	Improves individual communication skills. By understanding the elements of effective communication, students can create environments that bring out the best in themselves and others. In addition, students learn how to better turn ideas and feelings into words, how to listen more effectively, respond more appropriately to what others have said and, most important of all, how to maintain and develop good interpersonal relationships with their families, their peers and fellow workers. Emphasis is placed on small-group activities, interviewing skills and verbal and non-verbal communication.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
	Social Sciences Electives	3	Required AAS	One course from the list below for AAS	

ECO 105	Principles of Macroeconomics	3	Elective AAS	This course explores the fundamental aspects of the United States economy including growth, fiscal and monetary policies, unemployment, inflation, national debt, money and the Federal Reserve System. National and international policy topics are discussed.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
ECO 110	Principles of Microeconomics	3	Elective AAS	Attention will be given to the methods of producing the goods and services that our economy provides. The following areas are explored: supply, demand, pricing, scarcity, business firms and business anti-trust and public interest, incomes, wages and salaries, income distribution, taxes, and tax reform.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
POL 101	American Government	3	Elective AAS	A general study of the development, structure and functions of the American National Government. Topics to be studied include an introduction to government, principles of constitutionalism and federalism, political parties and political behavior, the Presidency, congress, the judiciary and the federal bureaucracy, of specific emphasis is an analysis of decision-making in government, public participation and influence in government as well as a study of specific problems concerning the operation of the federal government.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
PSY 101	General Psychology	3	Elective AAS	A general introduction to the scientific study of behavior and mental processes to enable students to apply the knowledge they gain about the history of psychology,	<u>Pre-Requisite(s):</u>

				psychological perspectives, biological bases of behavior, sensation and perception, learning, cognition, intelligence, motivation, development, personality, psychological disorders and treatments of disorders, social psychology and critical thinking skills to enhance the quality of his/her life as he/she interacts with others and the environment.	none <u>Co-Requisite(s):</u> none
PSY 110	Child Psychology	3	Elective AAS	This course is a scientific study of child behavior and development from the prenatal period through adolescence. This includes special emphasis in topics of physical development, cognitive and language development, social-emotional development and attachment, socialization, and practical applications of discipline and child rearing.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
PSY 120	Developmental Psychology	3	Elective AAS	A study of individual development from conception through death to enable students to apply the knowledge they gain about the general areas of biological, neurological, physical, cognitive, social, emotional and personality development at each stage of life to enhance more meaningful interactions with others and better understanding of his/herself.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
SOC 101	Principles of Sociology	3	Elective AAS	An introductory study of human society to acquaint students with the influence and patterns of individual and group interaction by exploring the development, characteristics, and functioning of human groups; the	<u>Pre-Requisite(s):</u> none

				relationships between groups, and group influences on individual behavior.	<u>Co-Requisite(s):</u> none
SOC 115	Social Problems	3	Elective AAS	This course will examine the major problems of contemporary society, the social causes, potential solutions, and impact on public policy utilizing sociological theories and perspectives. Students will acquire an understanding of unique issues such as, inequality, crime, deviance, violence, substance abuse, and problems within socialization institutions.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none
SOC 125	Community Health Worker I	3	Elective AAS	Community Health Workers connect with their communities providing health care outreach and education, client-centered counseling, case management and client/community-based advocacy. This course is designed to introduce students to the basic skills and knowledge required to be an effective Community Health Worker. In this scenario-based learning environment students will be exposed to their role as community advocates, public health issues in the US, and cultural humility. Faculty and students will engage in interactive scenarios to introduce and reinforce topics such as client centered counseling, care management and client interview techniques.	<u>Pre-Requisite(s):</u> none <u>Co-Requisite(s):</u> none



CUL Culinary Arts

Program Configurations

AAS Culinary Arts

Credits

Technical Studies	43
General Studies	17
Elective	3
<hr/>	
Total Credits	63

TC Culinary Arts

Credits

Technical Studies	22
General Studies	8
<hr/>	
Total Credits	30

AAS Culinary Arts

Credits

Technical Studies	43
General Studies	17
Elective	3

Total Credits	63
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Semester 1

Course #	Course Title	Credits	Function
HEM 105	Sanitation and Safety	2	Technical Studies
CUL 105	Culinary Fundamentals	3	Technical Studies
ENG 101	Composition I	3	General Studies
MTH 101	Intermediate Algebra	3	General Studies
HEM 115	Introduction to the Hospitality Industry	2	Technical Studies
PDV 105	Blueprint for Personal Success	2	General Studies

Semester 2

Course #	Course Title	Credits	Function
CUL 110	Introduction to Gastronomy & Sustainability	3	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
CUL 125	Baking & Pastry Skill Development	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies
CED 115	Computer Applications	3	General Studies

Semester 3 (Summer)

Course #	Course Title	Credits	Function
CUL 165	Culinary Arts Internship	3	Technical Studies
SPH 111	Interpersonal Communication	3	General Studies

Semester 4

Course #	Course Title	Credits	Function
CUL 130	Culinary Innovation and Sustainability	3	Technical Studies
CUL 135	Cuisines and Cultures of the United States	3	Technical Studies
CUL 140	Global Cuisines and Cultures	3	Technical Studies
	Social Science Elective	3	General Studies

Semester 5

Course #	Course Title	Credits	Function
CUL 155	Cuisines and Cultures of Asia	3	Technical Studies
CUL 150	Cuisines and Cultures of Northern Europe	3	Technical Studies
CUL 145	Cuisines and Cultures of the Mediterranean	3	Technical Studies
CUL 160	Garde Manger	3	Technical Studies
	Select 3 Credit Hours from Culinary Arts Electives	3	Elective

Culinary Arts Electives

Course #	Course Title	Credits	Function
CUL 170	Advanced Baking: Chocolate and Confectionary Techniques	3	Elective
CUL 175	Advanced Baking: Cakes and Desserts	3	Elective
CUL 180	Advanced Baking: Breads and Rolls	3	Elective

TC Culinary Arts

Credits

Technical Studies 22

General Studies 8

Total Credits 30

Semester 1

Course #	Course Title	Credits	Function
HEM 105	Sanitation and Safety	2	Technical Studies
HEM 115	Introduction to the Hospitality Industry	2	Technical Studies
CUL 105	Culinary Fundamentals	3	Technical Studies
PDV 105	Blueprint for Personal Success	2	General Studies
MTH 101	Intermediate Algebra	3	General Studies

Semester 2

Course #	Course Title	Credits	Function
CUL 110	Introduction to Gastronomy & Sustainability	3	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
CUL 125	Baking & Pastry Skill Development	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies

Semester 3 (Summer)

Course #	Course Title	Credits	Function
CUL 165	Culinary Arts Internship	3	Technical Studies
SPH 111	Interpersonal Communication	3	General Studies

WSU Tech Culinary Arts

Kitchen Smallwares Inventory List

		Year 1		Year 2		Year 3	
<u>Cost per</u>							
<u>Equipment / Item</u>	<u>Item</u>	<u>Quantity</u>	<u>YR 1 Total</u>	<u>Quantity</u>	<u>YR 2 Total</u>	<u>Quantity</u>	<u>YR 3 Total</u>
Speed Rack	\$200.00	1	\$200.00	4	\$800.00		
Sheet Tray - Large	\$10.00	30	\$300.00	120	\$1,200.00		
Sheet Tray - Small	\$5.00	30	\$150.00	120	\$600.00		
Color Coded Cutting Boards 18*24 with grips	\$20.00	40	\$800.00	160	\$3,200.00		
Spring Form Pans	\$10.00	8	\$80.00	8	\$80.00		
Bundt Pans	\$15.00	4	\$60.00	4	\$60.00		
Loaf Pans	\$10.00	4	\$40.00	4	\$40.00		
Cake Pans - Round	\$10.00	8	\$80.00	8	\$80.00		
Angle Food Pans	\$10.00	4	\$40.00	4	\$40.00		
Pie Pans	\$10.00	8	\$80.00	8	\$80.00		
Muffin Pans - Various sizes	\$20.00	20	\$400.00	0	\$0.00		
"Casserole" Dishes	\$20.00	10	\$200.00	20	\$400.00		
Hotel Pans	\$10.00	24	\$240.00	96	\$960.00		
Hotel Pans - half	\$5.00	18	\$90.00	72	\$360.00		
Hotel Pan Lids	\$10.00	12	\$120.00	48	\$480.00		
Roasting Pan	\$20.00	1	\$20.00	4	\$80.00		
Sets Measuring Cups	\$5.00	8	\$40.00	32	\$160.00		
Sets Measuring Spoons	\$2.00	8	\$16.00	32	\$64.00		
Plastic Measuring Pitchers	\$5.00	8	\$40.00	32	\$160.00		
Metal Bowls - Various sizes	\$10.00	20	\$200.00	80	\$800.00		
Plastic Storage Containers w/ lids - Various sizes	\$10.00	20	\$200.00	80	\$800.00		
Colanders - Metal	\$10.00	4	\$40.00	16	\$160.00		
Mesh strainers - Wooden handles, various sizes	\$10.00	8	\$80.00	32	\$320.00		
China Caps	\$10.00	2	\$20.00	8	\$80.00		
Mouli Food Mill	\$30.00	1	\$30.00	4	\$120.00		
36" Woks	\$20.00	4	\$80.00	4	\$80.00		
Skillets / Fry / Saute Pans - Various sizes, stainless and	\$20.00	30	\$600.00	120	\$2,400.00		
Stock Pots	\$40.00	6	\$240.00	6	\$240.00		
Sauce Pans	\$20.00	8	\$160.00	32	\$640.00		
Graters	\$5.00	4	\$20.00	16	\$80.00		

Microplanes	\$5.00	4	\$20.00	16	\$80.00
Bron Mandoline	\$150.00	2	\$300.00	4	\$600.00
Mallets	\$10.00	8	\$80.00	8	\$80.00
Food Processors	\$150.00	8	\$1,200.00	16	\$2,400.00
Blenders	\$50.00	4	\$200.00	16	\$800.00
Pasta Machines	\$25.00	4	\$100.00	4	\$100.00
Kitchen Aid Mixers	\$150.00	8	\$1,200.00	24	\$3,600.00
Attachments - Pasta, Slicer and Grinder, 1 ea	\$120.00	1	\$120.00	4	\$480.00
Panini Makers	\$25.00	2	\$50.00	2	\$50.00
Waffle Maker	\$150.00	1	\$150.00	3	\$450.00
Hand Mixers	\$30.00	2	\$60.00	2	\$60.00
Immersion Blenders - Small	\$20.00	4	\$80.00	8	\$160.00
Burr Immersion Blender	\$250.00	1	\$250.00	1	\$250.00
Spice Grinders	\$20.00	2	\$40.00	8	\$160.00
Bamboo Steamer Baskets	\$10.00	4	\$40.00	4	\$40.00
Ice Cream Machines	\$50.00	5	\$250.00	0	\$0.00
Scales	\$30.00	4	\$120.00	16	\$480.00
Digital	\$30.00	2	\$60.00	8	\$240.00
Mortar and Pestle - 1 wooden, 1 metal	\$10.00	2	\$20.00	8	\$80.00
Brulee Torch	\$20.00	2	\$40.00	3	\$60.00
Rolling Pins	\$10.00	4	\$40.00	16	\$160.00
Ice Cream Scoops - Various sizes	\$5.00	12	\$60.00	12	\$60.00
Pastry Brushes - Bristle and Plastic	\$3.00	12	\$36.00	24	\$72.00
Pastry Bags & Tips	\$5.00	8	\$40.00	12	\$60.00
Ladles - Various sizes	\$5.00	16	\$80.00	32	\$160.00
Ring Molds - Various sizes	\$2.00	8	\$16.00	16	\$32.00
Spider Strainers	\$10.00	2	\$20.00	8	\$80.00
Can Openers	\$5.00	2	\$10.00	4	\$20.00
Pizza Cutters	\$5.00	2	\$10.00	2	\$10.00
Scissors	\$5.00	4	\$20.00	6	\$30.00
Peelers	\$5.00	12	\$60.00	12	\$60.00
Mashers	\$5.00	2	\$10.00	4	\$20.00
Plyers	\$5.00	4	\$20.00	4	\$20.00
Juicer (manual)	\$5.00	1	\$5.00	1	\$5.00

Wooden Spoons	\$3.00	12	\$36.00	48	\$144.00	
Metal Spoons - Slotted and Regular	\$5.00	12	\$60.00	48	\$240.00	
Spatula - Rubber large	\$10.00	4	\$40.00	16	\$160.00	
Spatula - Rubber small	\$8.00	4	\$32.00	16	\$128.00	
Spatula - Metal	\$10.00	4	\$40.00	16	\$160.00	
Spatula - Offset	\$10.00	4	\$40.00	16	\$160.00	
Whisks	\$10.00	12	\$120.00	48	\$480.00	
Knives - Chef's 12",10" and 8"	\$25.00	8	\$200.00	0	\$0.00	
Knives - Slicers 10"	\$25.00	4	\$100.00	0	\$0.00	
Knives - Cleavers	\$20.00	4	\$80.00	0	\$0.00	
Knives - Paring	\$5.00	8	\$40.00	0	\$0.00	
Knives - Boning	\$20.00	4	\$80.00	0	\$0.00	
Knives - Serrated	\$20.00	4	\$80.00	0	\$0.00	
Pastry Cutters	\$5.00	4	\$20.00	4	\$20.00	
Apple Corer	\$5.00	2	\$10.00	2	\$10.00	
Candy Thermometer	\$20.00	4	\$80.00	16	\$320.00	
Digital Thermometers	\$25.00	4	\$100.00	16	\$400.00	
Storage bins for Sugar and Flour	\$50.00	2	\$100.00	0	\$0.00	
Silverware - Forks	\$0.50	24	\$12.00	96	\$48.00	
Silverware - Knives	\$0.50	24	\$12.00	96	\$48.00	
Silverware - Spoons	\$0.50	24	\$12.00	96	\$48.00	
Dinner Plates - various	\$10.00	48	\$480.00	48	\$480.00	
B&B Plates	\$5.00	24	\$120.00	24	\$120.00	
Salad plates	\$7.50	24	\$180.00	24	\$180.00	
Bowls	\$7.50	24	\$180.00	24	\$180.00	
Serving bowls - various	\$20.00	12	\$240.00	48	\$960.00	
Serving platters	\$20.00	12	\$240.00	48	\$960.00	
			YR 1 Total	YR 2 Total	YR 3 Total	
			\$12,207.00	\$30,769.00	\$6,153.80	

Total Initial Start Up for Instructional Equipment \$49,129.80

KBOR Fiscal Summary for Proposed Academic Programs

CA-1a Form (2020)

Institution: WSU Tech Campus of Applied Sciences and Technology

Proposed Program: Culinary Arts

PROGRAM SUSTAINABILITY COSTS (Second and Third Years)				
Part I. Program Enrollment		Second and Third Years		
Please state how many students/credit hours are expected during the first two years of the program?				
		Full-Time	Part-Time	
A. Headcount:		70	20	
Part II. Ongoing Program Costs		First Two Years		
A. Faculty		Existing:	New:	Funding Source:
Full-time	#2	\$243,740	\$	FTE #1 - Year 2 2/3 Perkins 1/3 Institutional; Year 3 1/3 Perkins 2/3 Institutional Funds FTE #2- Program Budget Funds
Part-time	#	\$115,200	\$	Student Enrollment Fees
		Amount	Funding Source	
B. Equipment required for program		\$36,922.80	Program Budget Funds	
C. Tools and/or supplies required for the program		\$0		
D. Instructional Supplies and Materials		\$86,000	Student Fees	
E. Facility requirements, including facility modifications and/or classroom renovations		\$270,000	Institutional Funds	
F. Technology and/or Software		\$2,000	Program Budget	
G. Other (<i>Please identify; add lines as required</i>)				
Total for Program Sustainability		\$394,922.88		

IMPLEMENTATION COSTS				
Part I. Anticipated Enrollment		Implementation Year		
Please state how many students/credit hours are expected during the initial year of the program?				
		Full-Time	Part-Time	
A. Headcount:		30	10	
Part II. Initial Budget		Implementation Year		
A. Faculty		Existing:	New:	Funding Source:
Full-time	#2	\$0	\$121,870	FTE #1- Perkins FTE #2- Institutional New Program Funds
Part-time/Adjunct	#1	\$0	\$2,400	Student Enrollment
		Amount	Funding Source	
B. Equipment required for program		\$12,207	New Program Funds	
C. Tools and/or supplies required for the program		\$0		
D. Instructional Supplies and Materials		\$43,000	New Program Funds	
E. Facility requirements, including facility modifications and/or classroom renovations.		\$0		

KBOR Fiscal Summary for Proposed Academic Programs

CA-1a Form (2020)

F. Technology and/or Software	\$1,000	New Program Funds
G. Other (<i>Please identify; add lines as required</i>)		
Total for Implementation Year	\$56,207	

Please indicate any additional support and/or funding for the proposed program:

Submit the completed application and supporting documents to the following:

Director of Workforce Development
Kansas Board of Regents
1000 SW Jackson St., Suite 520
Topeka, Kansas 66612-1368



Culinary-Industry Advocate Team Meeting Minutes

Thursday, January 28, 2021

3:00- 4:00 PM

Conference Call- Zoom

- Welcome & Introductions- Lexi Michael
 - Everyone introduced themselves
- Developing the Vision- John Michael
 - NICHE – The National Institute for Culinary and Hospitality Education
 - Sustainability –
 - Who are our students?
 - Three distinct groups
 1. Traditional – Straight out of HS (fairly unrealistic expectations about the industry)
 - 1a. ProStart Students
 2. Non-Trad – 5-10 years experience (good expectations)
 3. Non- Trad – No experience (those that are looking for a job change; and or just a passion for cooking and looking to do something more in life—and for personal fulfillment).
 - What do these groups want?
 1. Groups 1 and 3 are aligned in their needs/wants. They want/need Culinary Lab Classes
 2. Group 2 is different. These are the ones who want a management position or Sioux chef position.
 - To this end there are two tracks:
 1. A Culinary Arts Degree (reviewed layout) – primarily aimed to groups 1 & 3
 2. A Culinary Management Degree (reviewed layout) – primarily aimed to group 2
 - Reaction- Questions, comments, concerns
 - Katherine – Baking (pastries, sweets, etc) is mostly tapped out, however, there are still some gaps, such as breads, etc.
 - Timirie – Hiring a baker at Doo-Dah is the hardest position to fill. Biscuits, egg noodles, hamburger buns, etc.
 - Andrew – we don't really have the culture in Wichita, such as Artisan bread.
 1. Q. – Katherine – Culture as a class? (in chat window)
 2. R – Andrew – Culture class for the general public (in chat window)
 3. R – Lexi – Large part of the Intro to Gastronomy course is set to address culture (in chat window)
 - RESPONSE – Monica – This information is important to us and this is why we have the Industry Advocate meetings. Sometimes when we're looking at a very specific part, we can look at these continuing education classes, and then build on the expansion.
- New Program Development Overview- Trish Schmidt –
 - What is the big picture piece and then the instructional content
 - What can you expect in the process
 - This will be a process, and we NEED your input
 - In order to get approved from KBOR, we will need a letter of support and that you would be willing to offer an interview to our students
 -



- We will be talking about equipment and as we go through the building, we want to hear feedback from you, our industry partners.
- Needs analysis – we will provide an overview to KBOR
- How long will this take? We will be submitting to KBOR in March.
- Working Session- Monica Stewart –
 - Discussion including but not limited to the following topics:
 - If you had to reduce industry's need for well-trained Culinary graduates to a single word—what would that word be? What if you had a sentence? What else should WSU Tech know right off the bat about Wichita's need for Culinary grads?
 - As Trish described in her overview, there are several important ways that our Industry Advocates can support new programs at WSU Tech. Among those are:
 1. Contributing time / expertise to developing the curriculum, methods and philosophies that will guide our instructional practices in the program.
 2. Contributing to the state-of-the-art facility that WSU Tech is setting out to create, by way of equipment donations and / or weighing in on the standards that should be used when selecting equipment and supplies.
 3. Agreeing to support our students while they are enrolled in the training program with paid internships, earn and learn opportunities and applied learning opportunities.
 4. Agreeing to share your knowledge with the next generation of professionals by representing your industry as guest speakers, lecturers and workshop facilitators.
 5. Engaging with the WSU Tech Foundation to scholarship future students and then **HIRING OUR GRADUATES!**
- Invite for a walk through of the Henry Building – John Michael
 - Next Steps / Meeting Schedule
 - Will be sending out a survey about the program configuration and curriculum where you can give your feedback and engage with us. Please ensure that you review and submit the survey as your approval for the curriculum is requested to meet KBOR requirements.
 - FOUNDATION – John explained that it's part of the college where we raise funds to help students with scholarships, etc.
- Q- Patrick – IS there any facility maintenance in curriculum?
- A- John mentioned that he and Lexi had just talked about it and feel that it's a very good question and something that needs to be addressed and added to the curriculum somewhere. May need to be considered as a possible elective.



- Sheree joined us at 4:04 and welcomed and gave her appreciation for this group and to the Michael's for moving with this vision. We look forward to what is going to happen!
- Monica - Tomorrow everyone will be emailed a brief survey and overview. We are looking for candid and specific input.
- Adjournment – 4:15pm

Attendees:

Name	Title	Industry
Lexi Michael	Executive Chef/Department Chair	WSU Tech
John Michael	Director of Culinary and Hospitality	WSU Tech
Trish Schmidt	Dean, Academic Services	WSU Tech
Monica Stewart	Executive Director, Strategic Innovations	WSU Tech
Sheree Utash	President	WSU Tech
Karen Shepard	Academic Coordinator	WSU Tech
Travis Russell	Chef/Owner	Public at the Brickyard
Tory DeMarce	Owner/GM	The Belmont
Natasha Ghandi-Rue	Chef/Owner	The Kitchen
Katherine Elder	Owner/Operator	Elderslie Farm
Timirie Shibly	Owner/Operator	Doo-Dah Diner
Andrew Gough	Owner/Operator	Reverie
Bill Crites	Executive Chef	Hooray Ranch
Shane Yates	Executive Chef	Holiday Inn
Patrick McMahon	Executive Chef	Skagit River Brewery
Jesse Moore	Chef	Cargill
Jodee Bradley	Owner	Jodee B's Catering
Hannah Strickler	Deli and Catering Manager	Prairie Market and Deli
Lauren Smith	First Cook	Amelia Earhart Elementary
Lisa Graham	Director of ProStart	KRHA



WSU Tech Culinary Arts

Industry Advocate Team

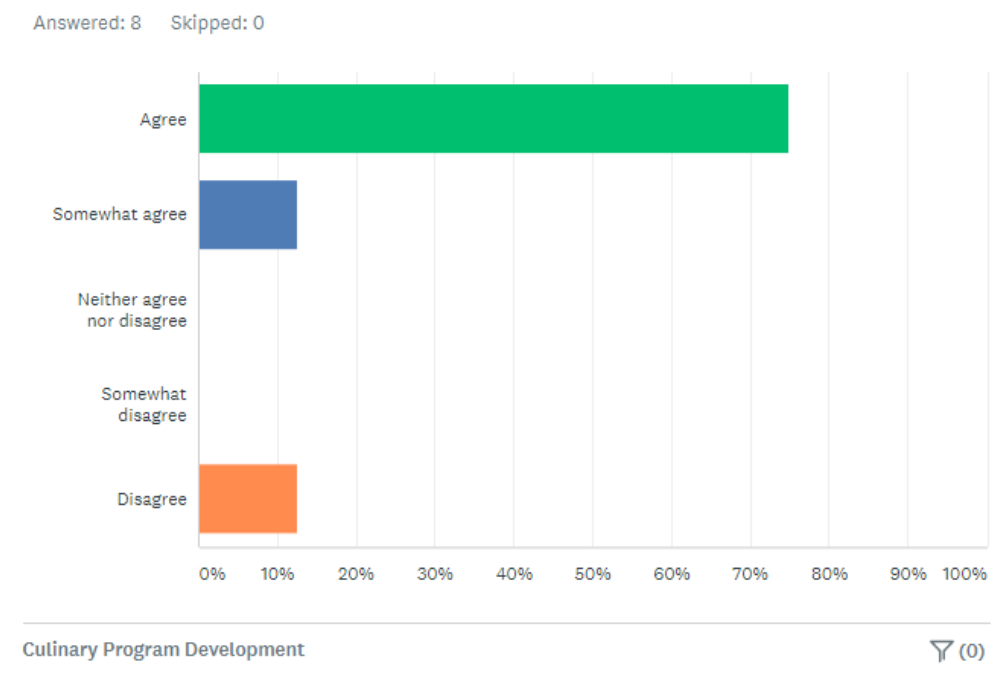
Curriculum Development Activities

Electronic Feedback Summary

- I. Members of the Industry Advocate Team were asked to participate in an electronic survey to offer feedback on the elements of the new program in development.

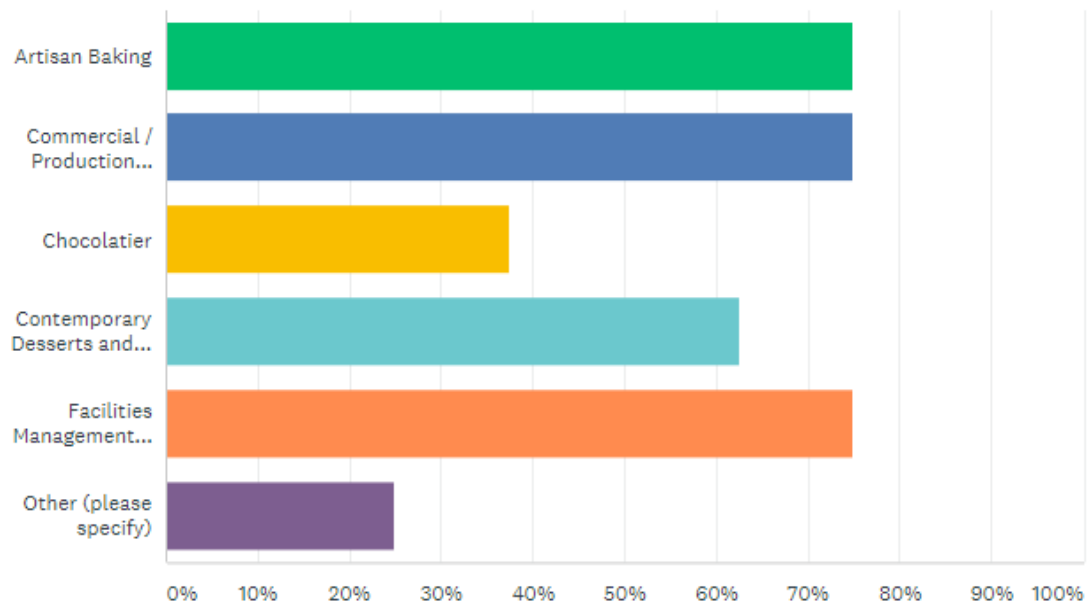
- 8 members were surveyed
- 100% of the members participated in the survey

Question: Based on my review of the proposed program configuration, program courses and descriptions, I believe WSU Tech is on the right track to build a relevant and effective training program.



Question: I would like to see WSU Tech include instruction in the following areas:

Answered: 8 Skipped: 0



Culinary Program Development

🔍 (0)

Question: The most important thing that WSU Tech could do to ensure that

Answered: 8 Skipped: 0

“Make sure to incorporate plenty of lab time, which it appears the program is working towards. A strong mentor program and outside classroom/lab time incorporating outside speakers and industry field trips.”

← PREV

3 of 8

NEXT →

Culinary Program Development

🔍 (0)

Answered: 8 Skipped: 0

“Create a culture where there is real passion for the service industry. Ensure cost management skills are meeting expectations and more importantly teaching others how to build a strong culture in their future endeavors.”

[< PREV](#)

4 of 8

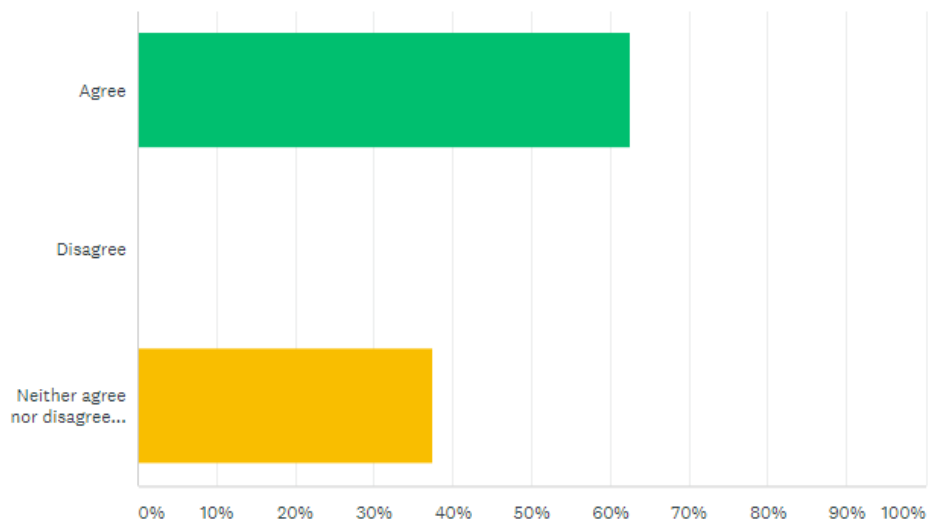
[NEXT >](#)

Culinary Program Development

 (0)

Question: The development of this program is essential to my business because I intend to hire the future graduates of this program.

Answered: 8 Skipped: 0



Culinary Program Development

 (0)

WSU Faculty Senate Meeting

March 1, 2020, 3:00 PM

Agenda:

- Consideration and Approval of New Academic Program – Culinary Arts
- Discussion on Faculty of the Year Awards

Attendees:

- Joe Varrientos, Faculty Lead, Electronics Technology
- Chuck Kauffman, Faculty, Automotive Technology
- Scott Simpson, Faculty, Aircraft Maintenance Technology
- Pam Layman, Faculty, Mathematics
- Vrenda Pritchard, Lead Faculty, Allied Health
- Linda Sessions, Lead Faculty, Computer Technology
- Lauren Thornhill, Faculty, Health Science
- Roger Attebury, Faculty Lead, Welding
- Jennifer Seymour, Vice-President – General Education

Opening:

- The regular meeting of the WATC Faculty Senate was called to order at 3:00 pm on March 1, 2021 on Zoom.

Open Issues:

- None

New Business:

1. New Program Presentation – Culinary Arts (Jennifer Seymour)

- a. New Associate in Applied Science.
- b. Through questioning by faculty in attendance, learning outcomes of the program were identified as highly relevant for the Greater Wichita Area.
- c. A suggestion was made by Vrenda Prichard regarding the creation of a separate course in Nutrition as identified by the program of student presented. Since a course in Nutrition was already available through our Short-Term Health programs, and therefore aligned with the State, it was suggested that the program of study consider the use of the aligned course. Jennifer Seymour reported she would ask faculty to review the recommendation.
- d. **Vote:** Joe Varrientos motioned to approve the program as presented.
- e. **Result:** Unanimous approval.

Old Business:

1. Faculty of the Year Awards (Linda Sessions)
 - a. After further conversation with Vice-President Sarah Leftwich, Linda asked for feedback regarding the inclusion of both staff and students in the nomination process of both full-time and adjunct faculty. This idea was accepted gladly, and Linda reported she would begin the process of creating this inclusion.
 - b. Linda also reported that the criterion to be used in evaluating Faculty of the Year awards would be the same as last year, and that a rubric was currently available. She also reported that the rubric would be part of the communication soliciting nominations.

Agenda for Next Meeting:

- To be determined

Adjournment:

- Meeting was adjourned at 4:05 pm by Joe Varrientos. Time and date of next general meeting to be held at 3:00 p.m. on March 24, 2021 on Zoom.

Minutes submitted by: Joe Varrientos, Vice President, Faculty Senate

WSU Tech Board of Trustees
Board Minutes
Thursday, February 18, 2021
Virtual Board Meeting

	<p>WSU Tech Board of Trustees met virtually through zoom at 3:02 p.m., on February 18, 2021.</p> <p>Present: Meredith Olson, Lyndon Wells, Pete Meitzner, Matt Hesse, Cindy Claycomb, Patty Koehler, John O'Leary, Suzanne Scott, Doug Stark, John Pilla and Maggie Topping</p> <p>Absent: None</p>
Public Communications	<p>All proper notifications have been sent out and we have no speakers signed up to speak under Public Communications</p> <p>No requests</p>
New Business	<p>New Grant update – Keith Lawing, Workforce Alliance of South Central KS Department of Labor Workforce Grant H1B announced the availability of up to \$150 million in grant funds. Received just under 10M. Grant started on February 1st.</p> <p>The purpose of this grant program is to fill critical shortages in economic regions by encouraging states and economic regions to work with industry stakeholders to develop dynamic workforce strategies that train workers and jobseekers for middle- to high-skilled H-1B occupations in key industry sectors.</p>
Make A Difference Student Award – Justin Pfeifer	<p>Jaymes Squires is in the Shocker Pathway</p> <p>Pamela Layman nominated James</p> <p>He has an eye condition which left him visually impaired</p>
Consent agenda	<p>a. BOT Meeting Minutes Recommendation action: Approval of the WSU Tech Meeting Minutes for December 17th, 2020 were provided to the Board electronically.</p> <p>The board minutes for December 17, 2020 were considered and discussed and thereupon on motion of Board member Matt Hesse seconded by Patty Koehler the minutes were approved.</p> <p>Motion carried 9-0: Lyndon Wells and Suzanne Scott noted absent</p> <p>b. Board review & ratification of employment offers Chelsea Stoddard, Faculty, Aviation Maintenance Technology <u>Employment History:</u> Various jobs while attending school, Insurance Sales, Waitress, Vinyl tech, Bank Teller, Shift Supervisor. <u>Education/Credentials:</u> WSU Tech – AMT Certification, Powerplant license issue 12/2019 General Business, Cowley Community College</p> <p>Crystal Aluko, Director, Diversity & Inclusion <u>Employment History:</u> Friends University, Director of Multicultural Engagement & Student Affairs, DSO, 2 years Butler Community College, Academic Coach/Coordinator of Tutoring, 3 ½ years Adjunct Instructor-Academic Support & Effectiveness, 7 years Retention Specialist, 4 years <u>Education/Credentials:</u> M.S, College Student Personnel Administration in Higher Education, University of Central Missouri B.S., Family Studies and Human Services, Kansas State University</p> <p>Alexis Michael, Faculty, Executive Chef, Dept Chair -Culinary Arts</p>

Employment History:

Butler Community College, Chair, Hospitality and Culinary Arts, 2 years.
Butler Community College, Adjunct Instructor of Hospitality and Culinary Arts, 1 year
The Chisholm Trail Animal Hospital, Practice Administrator, 7 years
The Rare Wine Company, Sonoma, CA, Customer Service Coordinator, 2 years
Wine Spectrum Shop and Bar, Santa Rosa, CA, Assistant Manager, 1 year
Clifton Inn, Charlottesville, VA, Guest Services Manager, Head Server, 1 ½ years
The Escoffier Room, The Culinary Institute of America, Hyde Park, NY, Dining Room Fellow / Teaching Assistant, 1 year

Education/Credentials:

A.O.S. in Culinary Arts, The Culinary Institute of America
B.S. in General Human Ecology with a minor in French, Kansas State University

John Michael, Director, Culinary Arts & Hospitality Programs

Employment History:

Butler Community College, Executive Chef, Department Chair for Culinary Arts, 8 years
Ya Ya's Eurobistro, Manager, 3 years
Oxbow Wine & Cheese Merchant Napa, Wine Bar Manager, 1 year
The General's Daughter Sonoma, Manager, Sommelier, 2 years
The Clifton Inn – Relais & Châteaux Charlottesville, VA, Food & Beverage Manager, 1 year

Education/Credentials:

MPS, Pending, The Food Business School of the Culinary Institute of America
BPS, Honors, Culinary Institute of America, Hyde Park, NY 2005
AOS, Honors, Culinary Institute of America, Hyde Park, NY 2004

Spring Sutterfield, Financial Aid Specialist

Employment History:

Carl Albert State College, Financial Aid Counselor, 2 years, 10 mos.
Turnaround Services, Walker, LA, Project Administrator, 2 years.
Tower Loans, Jackson, MS, Loan Officer, 1 year.
ARC Global Inc., New Orleans, LA, Office Manager, 6 mos.

Education/Credentials:

Bachelors of Mass Communications in progress, Southeastern Oklahoma State University
A.A., Allied Health & General Studies, Carl Albert State College

Justin Brown, Faculty, Industrial Automation

Employment History:

Smithfield Packaged Meats, Electrician/Electronics Technician, 3 ½ years
Martin Technologies, Heavy Equipment Mechanic, 4 mos
Parker Hannifin, Maintenance Technician, 5 years
Contract Services, Inc, Heavy Equipment Mechanic, 2 ½ years
UPU Industries, Maintenance Technician, 1 year, 9 mos
Millennium Rail/Watco Companies, Maintenance Technician, 2 years, 7 mos

Education/Credentials:

Certificate in CCP153 Studio 5000 Logix Designer Level 2: ControlLogix Maintenance
Certificate in CCCL21: Studio 5000 Logix Designer Level 3: Basic Ladder Logic Interpretation
Certificate in CCP146: Studio 5000 Logix Designer Level 1: ControlLogix System Fundamentals
Certificate in CCN130: Motion Control Fundamentals

	<p>Certificate in Human Machine Interfaces Certificate in PLC II Practical Programming Applications Certificate in PLC 1 in PLC Programming Certificate in IGNITION SCADA V7.9</p> <p>Tony Swortwood, Director Short-Term Aviation <u>Employment History:</u> Spirit AeroSystems, HR Certification Training Manager, 8 years Course Instructor, Developer, Apprenticeship Coordinator, 8 years Boeing Aircraft Company, Course Instructor, Developer, Composite Repair, Composite Fabrication, Assembly Specialist, Toolmaker, 12 years</p> <p><u>Education/Credentials:</u> Multiple Spirit & Boeing specific certifications.</p> <p>Krissy Buck, Faculty, Digital Marketing <u>Employment History:</u> The Digital Neighborhood, Freelance, 1 year KNOXX, Chief Community Officer, 2 ½ years Insights, Social Media Strategist, 1 year Krissy Buck Photographer, Owner, 2 years</p> <p><u>Education/Credentials:</u> AA in Digital Media, Butler Community College</p> <p>Terry Hudgens, Faculty PN <u>Employment History:</u> Robert J Dole VA Medical Center, Hospice RN, 6 years Washington Regional Medical Center, Fayetteville Ark, Staff Nurse ICU/CCU,</p> <p><u>Education/Credentials:</u> Bachelor of Science in Nursing, University of Arkansas</p> <p>The above consent agenda item(s) were considered and discussed and thereupon on motion of Board member Matt Hesse seconded by Cindy Claycomb, the above employment offers were approved. Motion carried 9-0: Lyndon Wells and Suzanne Scott noted absent</p>
<p>Reports of Officers</p>	<p>Financial Statement Review – Marlo Dolezal Total revenues through January are ahead of budget by approximately \$5.2M \$3.2M Funding related to COVID-19 initiatives and federal relief \$1.2M Grant Revenue mainly from Prior Year CIP (will be capitalized) \$0.8 Realized full Post-Secondary Aid funding (budgeted for an anticipated 10% State Cut) this is a true gain.</p> <p>Total expenses through January are favorable to budget by approximately \$260K. \$500K in payroll costs savings - Open positions, late starts - Backfilling positions under budget - Leave of absence \$100K in utilities cost savings \$170K in Facility and Maintenance costs savings \$620K in overages for Equipment expenses offset by COVID-19 funding Capital Assets trending \$2M higher than planned, future depreciation increase</p> <p>The above Financials were considered and discussed and thereupon on motion of Board member John O’Leary seconded by Pete Meitzner, the above employment offers were approved. Motion carried 9-0: Lyndon Wells and Suzanne Scott noted absent</p>

	<p>Tuition/Fee FY22 Proposal – Johnna Hart Reviewed FY22 Budget Unknowns Post-COVID-19 and related federal funding State Funding Anticipated high school enrollment - Variability of high schools in post-COVID-19 environment Benefits updates impacting fringe rates Insurance increases</p> <p>Fee Overview In the post-COVID-19 era, the remote learning environment will continue All students will need to be supported through some form of Technology access beyond previous Blackboard use Proposing WSU Tech shifts the Online Fee from being charged per fully online course to a Technology Fee paid by all students once per semester This is a standard fee structure utilized by other Higher Educational Institutions. Proposing tuition increases evaluated at each program individually Focused on remaining within financial aid limits WSU Tech offers a variable tuition rate throughout each division Proposing increase in General Education from \$75 to \$85 for adult enrollment - Remains in-line with other institutions to maintain competitive pricing Flat average increase in Tuition rates is 4% Weighted average increase in Tuition rates – 13% due to General Educations share of total credit hours Total increase in tuition revenue is \$879,800 Reviewed the other institutions prices for General Education</p> <p>Motion to accept the Tuition/Fee FY22 Proposal as presented was considered and discussed and thereupon on motion of Board member John O’Leary seconded by Patty Koehler, the Tuition/Fee FY22 Proposal was accepted.</p> <p>Motion carried 9-0: Lyndon Wells and Suzanne Scott noted absent</p> <p>We will present the Tuition/Fee FY22 Proposal to Dr. Muma for approval.</p>
<p>President’s Report</p>	<p>Culinary Arts New Program – Jennifer Seymour WSU Tech’s Culinary Arts program will focus on the general study of the cooking and related culinary arts to prepare students for a variety of jobs with the food service industry.</p> <p>The program will include instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.</p> <p>Degree Options – starting in August 2021 Associates Degree - 60 Credits Technical Certificate – 27 Credits</p> <p>Certifications / Skills from CUL Degree: Manage First Sanitation and Food Safety Training in a culinary arts including knife skills, cooking and baking Professional Internship in partnership with local restaurants and culinary establishments</p> <p>Current projections show the demand for qualified employees needed to serve in a number of job openings that clearly constitutes a technical training program as a measure of workforce development. The Industry Advocates for this program have assured us that the need is there long term and the opportunities for growth and national recruitment are substantive.</p> <p>Long Term Opportunities / Plans: Expand the degree to include Culinary Management in partnership with WSU</p>

	<p>Expand Corporate Catering Services</p> <p>Expand continuing education opportunities</p> <p>Motion to accept the Culinary Arts New Program was considered and discussed and thereupon on motion of Board member Doug Stark seconded by Matt Hesse, the Culinary Arts New Program was accepted.</p> <p>Motion carried 9-0: Lyndon Wells and Suzanne Scott noted absent</p> <p>Police Science Diversity Education – Clint Cartwright</p> <p>The Assignment</p> <p>Act as the Chief for a midsize metropolitan police department</p> <p>Address issues with recruiting a diverse workforce</p> <p>Use the SARA model in the approach to the issue of recruitment</p> <p>The group must come up with a 10-15-minute presentation, that they are going to present to the instructor on how they are going to tackle the issues of recruiting a diverse workforce.</p> <p>Student Learning Objectives</p> <p>What does a diverse workforce mean?</p> <p>Why is a diverse workforce important?</p> <p>What challenges does law enforcement face?</p> <p>How do they retain a diverse workforce once they recruited on?</p> <p>The Presentation</p> <p>Who is involved in the recruitment?</p> <p>What costs are involved? Materials and Time</p> <p>Where is this going to take place?</p> <p>How do we assess the effectiveness of your recruitment efforts?</p> <p>How do we retain the employees after they are recruited?</p> <p>The Wichita Police Department is on our IAT. They give us updates of what they run into</p> <p>Future You Scholarships – Laura Fowler</p> <p>A scholarship for incoming freshman</p> <p>This is a two-year scholarship designed for graduating seniors who plan to attend WSU Tech this Fall. Recipients of the scholarship will receive \$600 each year that will renew for up to two years to be used towards technical education and general education classes.</p> <p>Commencement</p> <p>Planning on Face to Face on May 19th at 7 PM. It will be held at Koch Arena, social distancing and tickets will be given out. There will be a virtual option for those students/families not wanting to attend in person. Sheryl Wolford will be the guest speaker.</p> <p>Technically Gourmet</p> <p>Huge success. Raised \$15,000 in an hour</p> <p>Interim Vice Presidents Sarah Leftwich and Jennifer Seymour are now officially in the Vice President positions.</p> <p>Metallica Scholar Video on our You Tube Channel. We showed the video to the board members.</p> <p>AY2020 Program Review was tabled and will be reviewed at the next board meeting.</p>
Adjournment	At approximately 4:36 p.m., the meeting adjourned

Approved: Signature

Dated

Carl D. Perkins Funding Eligibility Request Form

Strengthening Career and Technical Education for the 21st Century Act

CA-1c Form (2020)

This application should be used for new programs (currently in the program approval process) or existing programs the institution would like reviewed for Carl D. Perkins funding eligibility.

Program Eligibility

An “eligible recipient” is an eligible institution or consortium of eligible institutions qualified to receive a Perkins allocation.

An “eligible institution” is an institution of higher education that offers CTE programs and will use Perkins funds in support of CTE coursework that leads to technical skill proficiency or a recognized postsecondary credential, including an industry-recognized credential, a certificate, or an associate degree, which does not include a baccalaureate degree.

Any program receiving Perkins funds must be designated as a technical program by KBOR. Definition of a technical program may be found in state statute K.S.A. 72-1802. Criteria adopted by the Board of Regents may be found in their February 20, 2019 meeting packet.

Program Levels:

Educational Award Level	Credit Hours
SAPP	0-15
Certificate A	16-29
Certificate B	30-44
Certificate C	45-59
Associate of Applied Science	60-69

Stand-Alone Parent Programs (SAPPs) must meet the following criteria:

- Minimum of 8 credit hours
- Minimum of 80% tiered credit hours
- Maintain an average of 6 concentrators over the most recent consecutive 2-year period

Certificates and Associate of Applied Science degrees must meet the following criteria:

- Minimum of 51% tiered credit hours
- Maintain an average of 6 concentrators over the most recent consecutive 2-year period
- Comply with Program Alignment – *if applicable*

Carl D. Perkins Funding Eligibility Request Form

Strengthening Career and Technical Education for the 21st Century Act

CA-1c Form (2020)

Name of Institution	Wichita State University – Campus of Applied Sciences and Technology
Name, title, phone, and email of person submitting the Perkins Eligibility application (<i>contact person for the approval process</i>)	Dr. Jennifer Seymour, VP General Education & Applied Technologies jseymour2@wsutech.edu 316.677.1695
Name, title, phone, and email of the Perkins Coordinator	Lisa Myers, Perkins Coordinator & Grants Specialists Lmyers1@wsutech.edu 316.677.1970
Program Name	Culinary Arts
Program CIP Code	12.0503
Educational award levels <u>and</u> credit hours for the proposed request	Associate Applied Science – 60 credit hours Technical Certificate B- 30 credit hours
Percentage of tiered credit hours for the educational level of this request	77%
Number of concentrators for the educational level	40
Does the program meet program alignment?	This program is not aligned.
Justification for conditional approval: (<i>this section must reference information found within the Local Needs Assessment</i>)	<p>In support of the Kansas Department of Labor’s Long – term Occupational outlook is data from JobsEQ. A review of expected growth and new demands for the jobs associated with CIP Code 12.0500 and SOC Code 35-1011 is promising. JobsEQ indicates the total new demand for Sedgwick County over the next 5 years is 3,751 while the overall total new demand for the same period in Kansas is 6,429.</p> <p>The Wichita area Local Needs Assessment identified Personal and Culinary Services/Restaurant and Event Management/Hospitality and Tourism pathways/programs at the secondary and postsecondary levels as a gap that should be addressed. There are not enough concentrators to meet the needs of local employers. At the secondary level, concentrator numbers meet only 47% of the total annual demand; there is no postsecondary program in Culinary in Wichita.</p>

Carl D. Perkins Funding Eligibility Request Form

Strengthening Career and Technical Education for the 21st Century Act

CA-1c Form (2020)

Signature of College Official Jennifer L. Seymour Date 3/11/2021
Signature of KBOR Official _____ Date _____

KBOR Excel in CTE Fee Summary for Proposed Academic Programs
CA-1b Form (2020)

Per statute (K.S.A. 72-3810), the Kansas Board of Regents shall establish general guidelines for tuition and fee schedules in career technical education courses and programs. The Excel in CTE tuition and fee schedule of every technical education program shall be subject to annual approval.
*Please include all costs charged to **high school students** for the proposed new program.*

Institution Name:	Wichita State University Campus of Applied Sciences and Technology
Program Title:	Culinary Arts
Program CIP Code:	12.0503

*Please list all fees associated with this **program**:*
*Only list costs the institution **is** charging students.*

Fee	Short Description	Amount
	There are no fees associated at the program level	

*Please list all courses within the program and any fees associated to those **courses** :*
*Only list costs the institution **is** charging students. Do not duplicate expenses.*

Course ID	Short Description	Amount
CUL 105	Culinary Fundamentals	\$ -
CUL 110	Introduction to Gastronomy & Sustainability	\$ -
CUL 115	Culinary Nutrition	\$ -
CUL 120	Modern Banquet Cookery	\$ -
CUL 125	Baking & Pastry Skill Development	\$ -
CUL 130	Culinary Innovation & Sustainability	\$ -
CUL 135	Cuisines and Cultures of the United States	\$ -
CUL 140	Global Cuisines	\$ -
CUL 145	Cuisines and Cultures of the Mediterranean	\$ -
CUL 150	Cuisines and Cultures of Northern Europe	\$ -
CUL 155	Cuisines and Cultures of Asia	\$ -
CUL 160	Garde Manger	\$ -
CUL 165	Culinary Arts Internship	\$ -
CUL 170	Advanced Baking: Chocolate & Confectionary Techniques	\$ -
CUL 175	Advanced Baking: Cakes and Desserts	\$ -
CUL 180	Advanced Baking: Breads and Rolls	\$ -
PDV 105	Blueprint for Personal Success	\$30.00
	15 credits of General Education	\$123.00

Please list items the student will need to purchase on their own for this program:

*Institution **is not** charging students these costs, rather students are expected to have these items for the program.*

Item	Short Description	Estimated Amount
	There are no other costs	

KBOR Excel in CTE Fee Summary for Proposed Academic Programs
CA-1b Form (2020)
