



CUISINE TECHNICIAN CAREER LAUNCH PROGRAM PROPOSAL

Clark College & Beaches Restaurant and Bar
Partnership

Partners

Clark College

Beaches Restaurant and Bar

Program Checklist

P1. Program description including length of program in years and total hours (including split between classroom and worksite).

Program Description: This program prepares students for a wide variety of employment opportunities in the food service and hospitality industries. Some of these employment venues include restaurants, resorts, assisted living communities and hospital environments. This program is designed to provide a solid foundation of necessary skills and practices for entry level employment. The curriculum is delivered in a competency based format with a focus on skill development, production and customer service. In addition to skill development the curriculum also includes a focus on healthy cooking options, special dietary needs, international cuisine, food cost management, industry trends and sustainable production.

Our new facility provides hands-on experience in a production kitchen, retail bakery, food kiosks and a full-service dining room. Clark College faculty bring their real-world experiences as well as teaching expertise to help students master the technical, organizational and management skills they need to stand out to potential employers.

Clark's Cuisine program provides a solid foundation for cooking and managing an industrial kitchen by focusing on fundamental skills and techniques. Clark offers a variety of educational path options to meet your personal goals and career needs. Clark College Cuisine Management students gain valuable experience by participating in two distinct retail operations within the program. The Student Restaurant serves high-quality menu items highlighting technique and seasonal ingredients to students, staff, and the general public - and all menu items are prepared and created in-house!

Length of Program: 7 quarters, 24 months.

Total Hours: 1,683 Hours.

P2. Estimated number of hours per week at worksite and in classroom (this approach may shift throughout the program).

Hours per week at worksite: 20-40 hours.

Hours per week in classroom: 4 hours in classroom; 20 hours in structured lab environment.

P3. Demonstration of labor market demand for specified skills/career in local region

The Cuisine Technician Career Launch Program addresses the: Chefs and Head Cooks (35-1011); Cooks, Restaurant (35-2014); and Cooks, Private Household (35-2013).

Clark College' service district includes Clark, Skamania, Klickitat counties. Within this Southwest Washington economic region, there were 1,887 jobs in 2019. There are 320 annual openings, with only 91 annual completions; this creates an annual workforce shortage of 229. (NOTE: Postsecondary credential is not required for entry-level positions; however, knowledge, skills, and abilities are required for successful employment). From January 2019 to June 2020, there were 734 unique job postings – from 190 employers. This represented 103 jobs posted per month, which resulted in 170 monthly hires, indicating increased demand to address workforce needs.

Clark College is located within the Portland-Hillsboro-Vancouver metropolitan area, which means that

the economic region includes a broader six county region (Clark, Skamania, Klickitat, Multnomah, Washington and Clackamas). Within this economic region, there were 14,937 jobs in 2019. There are 2,210 annual openings, with only 210 annual completions in this broader region; this creates an annual workforce shortage of 2,000. From January 2019 to June 2020, there were 8,769 unique job postings – from 1,848 employers. This represented 1,215 jobs posted per month, which resulted in 1,252 monthly hires, indicating increased demand to address workforce needs.

Therefore, the Cuisine Technician Career Launch Program creates intentional career pathways for new and incumbent workers to address this workforce shortage.

P4. Projected count of student enrollment, student completion, and anticipated employer participation for 5 years, post-pilot.

	Year 1 (2020-2021)	Year 2 (2021-2022)	Year 3 (2022-2023)	Year 4 (2023-2024)	Year 5 (2024-2025)
Student Headcount	29	29	30	31	31
Full-Time Equivalent Student (FTES)	23	23	24	25	25
Completion	12	16	16	16	20
Employer Participation	1	1	2	3	3

With restarting the Cuisine Management with COVID-19 restrictions, the goal is to resume operating the program at full-capacity.

With the initial partnership with Beaches Restaurant and Bar, multiple cuisine technician intern will be hired. Subsequent expansion of employer(s) and/or number of cuisine technicians will enable program growth.

The vision for expanding this partnership is to enhance the student experience by providing them with employment while they are obtaining their certificate or degree. This will be a valuable component to our Cuisine program because working in the hospitality industry will reinforce the lessons learned in both the classrooms and labs. All of our students receive ServSafe training, which will help them on the job. This training can also be made available to employees of the worksite to improve their food safety knowledge. This partnership will also create a pipeline for CTE programs on the high school level to be mentored by industry professionals.

P5. Concise description of development process to create the Career Launch program (e.g., who was involved, when, how was the program piloted, etc.)

The Clark College Culinary Arts program began in 1958. The facility received small remodeling projects throughout the years as demand grew. The cooking program provided the only food service on campus and evolved to basic cafeteria type service with a small restaurant open to the public. In 2012 the program began a teach-out of the cooking program as the two long time faculty retired. At this point a task force was created to invent a new facility based on the current facility foot print. A fund raising campaign began to raise money for a new state of the art facility. With a generous donation from the McClaskey foundation, the new Tod and Maxine McClaskey Culinary Institute began to take shape. After years of planning and construction, the Cuisine and Baking programs were able to move in to the nearly 11 million dollar facility in the winter of 2017. This facility is designed to give students hands-on experience and customer service under the guidance of professional chefs.

P6. Signed letter of endorsement from all relevant partners, stakeholders and regional networks (including employers, labor organizations, academic institutions, community-based organizations, individuals, and other relevant stakeholders in support of the proposed Career Launch program). Regional network endorsement preferred.

Letters enclosed on subsequent pages are from the following partners:

- Clark College
- Educational Service District 112 (Regional Network)
- Career Connect Southwest

Beaches Restaurant and Bar endorsement of the Career Launch Program are included in Employer Commitment Letters for I-R9 on Page 14.



March 23, 2021

To the Career Launch Endorsement Review Team:

I write this letter to affirm Clark College's institutional commitment to the Cuisine Management Technician Career Launch Program, with the initial partnership with Beaches Restaurant and Bar. This program provides students with industry-defined curriculum and meaningful, high-quality on-the-job experience during their educational experience.

I am proud to say that this program also supports Clark College's strategic plan in the core themes of academic excellence, social equity and economic vitality as well as the values of social justice, partnerships, and innovation. The Cuisine Management Technician Career Launch Program exemplifies this commitment through implementation of this creative and agile strategy to enhance student learning, and alignment of the Cuisine Management Program to meet regional workforce needs.

The Cuisine Management Technician Career Launch Program is applying for endorsement between Clark College and Beaches Restaurant and Bar. Students concurrently enroll in the Clark College Cuisine Management Program and work at Beaches Restaurant and Bar. To ensure that all students have the resources to address academic and non-academic issues, Clark College provides dedicated wrap-around student support to meet their individualized needs. This comprehensive program, with intentional integration of course curriculum and work-based learning opportunities to successfully enter the workforce with the knowledge, skills and abilities to be successful as a cuisine technician.

Building on the intensive industry partnership with Beaches Restaurant and Bar, the partnership between Clark College and Beaches Restaurant and Bar will provide additional career pathways for students to support local industry. Upon endorsement, all levels of leadership here at Clark College are confident that the implementation will continue to support the region's need for cuisine technicians well into the future.

Sincerely,

A handwritten signature in black ink, appearing to read "Karin Edwards".

Dr. Karin Edwards
President
Clark College



EDUCATIONAL SERVICE DISTRICT 112

To the Career Launch Endorsement Review Team:

ESD 112 is excited to support the Cuisine Management Technician Career Launch Project, with partnerships between Clark College and Beaches Restaurant and Bar.

At ESD 112, we recognize the need for

- Private/public partnerships that provide students with a career pathways that also provide competitive candidates to meet our business needs
- Meaningful, high-quality on-the-job experience, with defined competencies and skills gained through experience.
- Curriculum developed in partnership with employers and industry, to ensure state-of-the-art curriculum is aligned with occupations in-demand.
- Dedicated wrap-around student support to ensure students have the resources to be successful in academic and non-academic issues.
- Alignment of pathways from K-12 through postsecondary education and career trajectory.
- Career pathways for incumbent workers to upskill for career trajectory.

The Cuisine Management Technician Career Launch Project is an exemplary program, providing students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

On behalf of ESD 112, we commit to working with the Cuisine Management Technician Career Launch Project to make this program successful in the following specific ways:

- Convene and support Career Connect Intermediaries and other local partners in the region
- Help them achieve their outcomes related to Career Launch endorsement and participation of young people in Career Launch activities
- Ensure equitable inclusion of youth of color, low income youth, youth from rural communities and youth with disabilities.

The impact of this program is vital to meeting our regional workforce needs and we support endorsement of this exemplary program.

Tim Merlino

Superintendent



360-952-3494 | tim.merlino@esd112.org

2500 NE 65th Avenue | Vancouver | WA | 98661

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TIM MERLINO



To the Career Launch Endorsement Review Team:

The Career Connect Southwest Network is excited to support the Cuisine Management Technician Career Launch Project, with partnership between Clark College and Beaches Restaurant and Bar.

At Career Connect SW, we recognize the need for:

- Private/public partnerships that provide students with a career pathways that also provide competitive candidates to meet our business needs
- Meaningful, high-quality on-the-job experience, with defined competencies and skills gained through experience.
- Curriculum developed in partnership with employers and industry, to ensure state-of-the-art curriculum is aligned with occupations in-demand.
- Dedicated wrap-around student support to ensure students have the resources to be successful in academic and non-academic issues.
- Alignment of pathways from K-12 through postsecondary education and career trajectory.
- Career pathways for incumbent workers to upskill for career trajectory.

The Cuisine Management Technician Career Launch Project is an exemplary program, providing students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

On behalf of Career Connect SW, we commit to working with the Cuisine Management Technician Career Launch Project to make this program successful in the following specific ways:

- Support to analyze labor market
- Develop K-16 guided pathway aligned to jobs
- Recruiting and engaging private and public sector organizations
- Raise students' awareness of different career options
- Ensure equitable inclusion of youth of color, low income youth, youth from rural communities and youth with disabilities.

The impact of this program is vital to meeting our regional workforce needs and we support endorsement of this exemplary program.

Vicki Hrdina

Vicki Hrdina

Director of Career Readiness & STEM Initiatives

P7. Description of resources, supports, or other processes to recruit and support students from underserved backgrounds; or create an implementation plan to do so.

Once students enroll in the program, Clark College offers a variety of supports to assist students from marginalized populations in achieving their educational and professional goals – including the following:

- Appreciative Advising Model that supports students in a holistic manner. All new students are assigned an Academic Advisor who assists with academic and non-academic supports throughout their journey at Clark College.
- Workforce Education Services provides a variety of supports to assist low-income students to include, alternative financial aid, access to subsidized childcare, maintenance of public benefits while in school, emergency grants, and assistance in preventing homelessness. Students receive assistance in barrier removal and connections to internal and external resources.
- Disability Support Services (DSS) office assist students with disabilities in pursuing their educational goals. Clark College is committed to assuring that its services, programs, and activities are accessible to individuals with disabilities.
- The Office of Diversity and Equity is committed to serving marginalized populations. The Diversity Center, is a safe space for students to study, meet new people and experience a sense of belonging.
- The Penguin Pantry supports a healthy college community by reducing hunger on campus and connecting students to essential resources.
- Career Services provides a wide array of resources that can assist students with job search skills and securing full-time employment and internships. There are a variety of Student Success Workshops that are offered throughout the academic year to assist students with their professional development, academic success and personal development.

Industry-Related Checklist

I-R1. Address of worksite(s) where Career Launch students will complete supervised training.

Beaches Restaurant and Bar
1919 SE Columbia River Dr.
Vancouver, WA 98661

I-R2. Hourly wage for Career Launch participants.

Participants start at \$15/hour. This usually includes increase pay rates as skills advance.

I-R3. List of entry-level positions and associated job descriptions for which a Career Launch student would be eligible for upon completion.

SAUTE COOK

Primary Responsibilities:

As stated above, this is simply a representation of the types of duties expected of you in your position. Your training will provide a more thorough understanding of expectations.

- Basic Line responsibilities:
 - Practice and demonstrate proper cleanliness & food safety.
 - Produce quality products within timing guidelines
 - Effective team communication with Managers, lead cook, selling cook and all other positions as needed.
 - Stock, clean and maintain Saute station throughout shift.
 - At all times in uniform & clean throughout shift. (Aprons not hand wipes!)
- Team & Guests expectations:
 - Ensure you have roll called before coming on line.
 - Have a daily plan to achieve our mission involving team.
 - If in public area, be aware of Guests, and communicate appropriately.
 - All requests by the team are from the Guests- respond with a positive, confident attitude to help the team succeed. Keep the Guest & the entire Team #1.
- Effective timing & quality of products:
 - Demonstrate timing of products being produced, communicating to seller and caller.
 - Provide call backs to caller (lead), i.e. constant communication to ensure Quality.
 - Ownership of tickets- 'Sold' tickets must go immediately- you will call for a team member by name, run yourself when you are able, you are in a great position to easily step off line to visit guests.
 - Create a show for our guests, you are in a key guest interaction station...Own It!
 - Ensure 'Fire Now' tickets, and 'Refires' are produced with top priority.
 - Hot food plates hot; Cold food plates cold.
 - Follow recipes to standards & presentations match expectations.

Secondary Responsibilities:

- Interact with guests arriving and leaving the restaurant. You are in a key guest interaction station...Own It! Put on a show for table 30!
- Preparation of Beaches recipes as assigned by lead line cook and/or chefs as needed
- Assist in preparation of catering products as needed.
- During slow times complete detail cleaning of any area of kitchen assigned.
- Work multiple stations during slow business levels
- Running product to guests, creating an opportunity for feedback and interaction

I-R4. List of specific skills and competencies required for completion of Career Launch program, with demonstrated alignment to entry-level positions, job descriptions, and average local salary ranges.

Specific skills and competencies for the Career Launch program are aligned with the professional standard (Professional standards for Cuisine Technicians are based on the Cooking 6th Edition and the National Restaurant Association, see I-R8) for entry-level positions:

Course	Description	Professional Standard
CULINARY FUNDAMENTALS I (CUIS 110)	Introduction to fundamentals of cooking. Includes history of food service industry, professionalism in the workplace, kitchen safety and sanitation, nutrition, equipment, kitchen math, weights and measures, knife skills, aromatics and flavorings. Theory of cooking methods, stocks and sauces.	Knowledge, Skill, Taste
PROFESSIONAL COOKING I (CUIS 111)	Hands-on preparation of product utilizing those skills introduced in culinary fundamentals I. Emphasizes kitchen safety, knife skills, basic cooking preparations, sanitation, stock preparation, basic meat/protein fabrication. Production for customer service and application of techniques through kitchen station rotation.	Skill, Dedication, Judgement
CULINARY FUNDAMENTALS II (CUIS 120)	Continuation of Culinary Fundamentals I with greater emphasis on cooking techniques, specific food and flavoring identification, nutrition with healthy cooking techniques, breakfast cookery, salads, cold dressings and sauces. Introduction to regional and international fare.	Knowledge, Skill, Taste
PROFESSIONAL COOKING II (CUIS 121)	Hands-on preparation of product utilizing those skills introduced in Culinary Fundamentals I and II through kitchen station rotation. Emphasis on breakfast cookery, healthy cooking, regional and international dishes for customer service. Apply cooking techniques and refine customer service through kiosk service and station rotation.	Skill, Dedication, Judgement
CULINARY FUNDAMENTALS III (CUIS 130)	Introduction to restaurant-level cooking, menu planning, preparing/producing complete meals, restaurant and dining organization. Focus on recipe conversions, yields, and yield grades, fabrication, plate presentation, inventory and cost controls	Knowledge, Skill, Taste
PROFESSIONAL COOKING III (CUIS 131)	Hands on preparation of product utilizing those skills introduced in culinary fundamentals theory through kitchen station rotation. Emphasis on breakfast cookery, healthy cooking, regional and international dishes for customer service. Apply cooking techniques and refine customer service through kiosk service and station rotation.	Skill, Dedication, Judgement
APPLIED PROFESSIONAL DEVELOPMENT (CUIS 200)	Apply acquired knowledge providing food service to the campus community through Kiosk cookery. Students will rotate within various cooking stations to hone culinary skills preparation of second year curriculum.	Dedication, Pride
ADVANCED CULINARY FUNDAMENTALS (CUIS 210)	Advanced theory with emphasis on international and regional cuisine including terminology, nutrition discussion, menu feasibility and ingredient identification, international cooking methods and adaptations. Advanced plate presentation, garnitures, menu writing and recipe study. Understanding of management skills focusing on team leadership. Introduction to banquet and buffet. Valid Washington State food handlers card.	Knowledge, Skill, Taste

Course	Description	Professional Standard
ADVANCED CULINARY PRACTICES (CUIS 211)	Utilizing skills and knowledge gained, focusing on international and regional cuisine, prepare meals for campus service. Build management skills by supervision of students in skills and teamwork to achieve food service goals through rotation within the food service areas and/or banquet and buffet settings applying appropriate customer relations.	Taste, Dedication, Judgement
MANAGEMENT AND BANQUET THEORY (CUIS 220)	Explores the expectations of a kitchen manager through numerous aspects of the position including leadership, safety and sanitation, training, production and service, menu and sales analysis and cost control. Banquet and catering practices. Identify and arrange internship with a local food service vendor. Plan activities in preparation of final quarter capstone project.	Taste, Dedication, Judgement
MANAGEMENT PRACTICES (CUIS 221)	Utilizing acquired skills, supervise workers in food service settings. Manage product ordering, inventory and control for selected menu. Display proper execution of the entire menu including preparation, personnel management, service, menu and sales analysis.	Taste, Dedication, Judgement
CUISINE CAPSTONE (CUIS 230)	In conjunction with the management of assigned kitchen stations, students in their final quarter shall plan and execute one or more restaurant dinner service, and/or banquet service to include menu planning, inventory and requisition, kitchen management and function execution.	Knowledge, Skill, Taste, Dedication, Judgement
INDUSTRY INTERNSHIP (CUIS 231)	Supervised on-the-job work experience at an approved industry location in the local community with specific learning objectives and employer evaluation. Students will apply and hone their culinary skills, as well as, further develop employment skills within industry.	Knowledge, Skill, Taste, Dedication, Judgement

For the aligned positions, the entry-level hourly wage is at or higher than minimum wage. For Washington, minimum wage is currently set at \$13.50 per hour. In the Portland Metropolitan Area (excluding Vancouver, WA), minimum wage is currently set at \$13.25.

I-R5. Employer attests that Career Launch program is in compliance with required federal, state, and local regulations.

Attestation is included in Beaches Restaurant and Bar Employer Letter (See I-R9, page 14).

I-R6. Employers will outline a student supervision and mentorship model.

Employer agrees to provide exemplary supervision of participating student employees:

1. Provide job orientation concerning cuisine and service department procedures during scheduled work hours.
2. Provide training, guidance and supervision of the intern/extern.
3. Assign sufficient quality work (based on technical evaluation areas) to occupy the intern during scheduled hours.
4. Accurately complete time sheets and list accomplishments of the intern/extern on a regular basis.
5. Adhere to all health and safety codes.
6. Evaluate the intern's/extern's progress at appropriate points during his or her work-based learning/externship.

I-R7. Description of common career pathway(s) beginning with entry-level position specified with demonstration of likely salary growth over specified time period.



For students interested in pursuing a management position (e.g., Service Manager), Clark College offers a Bachelor of Applied Science in Applied Management degree. This degree builds on the Associate of Applied Technology (AAT) degree to provide the managerial knowledge and expertise to meet industry demand. This includes, but is not limited to the following: Foundations of Management; Social Media in Business; Organizational Communication; Organizational Behavior; Business Principles; and Accounting Principles for Managers.

I-R8. Demonstrated competency alignment with relevant professional standards for specified entry-level positions when applicable.

Professional standards for Cuisine Technicians are based on the Cooking 6th Edition and the National Restaurant Association. These include:

- **Knowledge:** Chefs must be able to identify, purchase, utilize and prepare a wide variety of foods. They should be able to train and supervise a safe, skilled and efficient staff.
- **Skill:** Culinary schooling alone does not make a student a chef. Nothing but practical, hands-on experience will provide even the most academically gifted student with skills needed to produce, consistently and efficiently, quality foods or to organize, train, motivate and supervise a staff.
- **Taste:** No matter how knowledgeable or skilled the chef, they must be able to produce food that tastes great, or the consumer will not return. A chef can do so only if they are confident about their own sense of taste. Our total perception of taste is a complex combination of smell, taste, sight, sound and texture. All sense are involved in the enjoyment of eating.
- **Judgement:** Selecting menu items, determining how much of what item to order, deciding whether and how to combine ingredients and approving finished items for service are all matters of judgement. Although knowledge and skill play a role in developing judgement, sound judgement comes only with experience.
- **Dedication:** Becoming a chef is hard work; so is being one. Chefs must be dedicated to their staff. The work is often physically taxing, the hours are usually long and the pace is frequently hectic. Despite these pressures, the chef is expected to efficiently produce consistently fine foods that are properly prepared, seasoned, garnished and presented. To do so, the chef must be dedicated to the job.
- **Pride:** Do not mistake this for arrogance. Not only is it important that the job be well done, but the professional chef should have a sense of pride in doing it well. Pride should also extend to personal appearance and behavior in and around the kitchen. The professional chef should be well-groomed and in a clean, well-maintained uniform when working.

I-R9. Signed letter from employer partner.

Displayed on Page 14.

BEACHES

RESTAURANT 🌈 BAR 🌈 CATERING

1919 SE Columbia River Drive, Vancouver WA, 98661

January 20, 2021

To the Career Launch Endorsement Review Team:

Beaches Restaurant and Bar is pleased to collaborate with Clark College and its Cuisine Management program to join as an employer partner in the Cuisine Technician Career Launch Program. This partnership between Clark College will provide students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

Like other employers in the region, we find it challenging to find employees with the education, skills, and abilities needed to grow our company. We believe that this Cuisine Technician Career Launch partnership will produce an additional workforce with needed skills and hands-on experiences.

Within the endorsed program, we commit to partnering in the Cuisine Technician Career Launch Program to make this program successful in the following specific ways:

- Compliance with required federal, state, and local regulations for the Cuisine Technician Career Launch Program;
- Recruitment of students into the program through community partnerships with K-12, Clark College, and community-based organizations;
- Provide exemplary student supervision and mentorship that allows program participants to gain confidence and skills needed to successfully transition into the workforce;
- Completers of the program will have the knowledge, skills, and abilities for the Cuisine Technician;
- Consider using the program as an option to skill up our own employees; and
- Provide program participants with the career advancement opportunities, as applicable.

Regional industry needs employees with fundamental cuisine technician competencies. We stand as a partner with Clark College to expand the best Cuisine Technician Career Launch Program that will fully support industry and future workforce needs. This program clearly supports our mission too i.e., helping to provide students with the knowledge and exposure to our industry. By supporting this Career Launch program, it gives us the opportunity to identify high-quality potential graduates with work-ready cuisine technician skills.

Sincerely,



Mark Matthias
Owner
Beaches Restaurant & Bar

Academic-Related Checklist

A-R1. List of academic institution(s) providing career-aligned instruction for Career Launch program.

Clark College

A-R2. Curriculum scope and sequence aligned to skills and competencies provided in employment checklist.

Program outcomes are overarching skills that are emphasized and reinforced throughout several courses in a specific program; they are measurable statements that define what students should know or be able to do by the end of a certificate or degree at Clark College. After successful completion of this program, students will be able to:

- Articulate well-considered ideas and written claims to an academic audience, using effective rhetorical techniques, properly credited evidence, and a command of Standard English. (GE)
- Demonstrate and clearly explain an effective strategy to solve a quantitative problem. (GE)
- Demonstrate interpersonal/human relations skills. (GE)
- Apply the basics of classical, modern, and healthy cooking techniques.
- Identify and describe a variety of food ingredients and specifications with focus on sustainable, organic, nutritional needs; specialty diets; and aspects of vegetarian and veganism.
- Demonstrate proper kitchen sanitation, safety and professionalism in the workplace.
- Identify and demonstrate proper use of kitchen tools and equipment.
- Demonstrate basic measuring, conversion, food costing and yield management practices.
- Demonstrate cook to order practices with American and International cuisine.
- Apply teamwork, workplace ethics, customer service and communications in the workplace.
- Demonstrate effective management skills.
- Demonstrate professional cooking skills and skills in menu and recipe interpretation and conversion, proper cooking methods, plating and saucing principles to carry out complete dinner and/or banquet service.
- Demonstrate advanced storeroom inventory, management, purchasing and quality control.

Cuisine Management Course Sequence, Endorsed by Advisory Committee

General Education Requirements		
Communication Skills		
PTWR 135	INTRODUCTION TO APPLIED TECHNICAL WRITING	5
Computational Skills		
PTCS 110	PROFESSIONAL TECHNICAL COMPUTATIONAL SKILLS	5
Human Relations		
Course Options		5
Major Area Requirements		
CUIS 110	CULINARY FUNDAMENTALS I	5
CUIS 111	PROFESSIONAL COOKING I	8
CUIS 120	CULINARY FUNDAMENTALS II	5
CUIS 121	PROFESSIONAL COOKING II	8
CUIS 130	CULINARY FUNDAMENTALS III	5
CUIS 131	PROFESSIONAL COOKING III	8
CUIS 200	APPLIED PROFESSIONAL DEVELOPMENT	9
CUIS 210	ADVANCED CULINARY FUNDAMENTALS	5
CUIS 211	ADVANCED CULINARY PRACTICES	8
CUIS 220	MANAGEMENT AND BANQUET THEORY	5
CUIS 221	MANAGEMENT PRACTICES	8
CUIS 230	CUISINE CAPSTONE	6
CUIS 231	INDUSTRY INTERNSHIP	4
Specialized Short Courses		
Select a minimum of six credits/units from the following:		6
CUIS 140	CLASSIC AND MODERN SOUPS AND SAUCES (2 credits/units)	
CUIS 141	MEAT CUTTING AND FABRICATION (3 credits/units)	
CUIS 142	WINE, BEER, SPIRITS AND FOOD PAIRINGS (2 credits/units)	
CUIS 143	RESTAURANT BAKING (2 credits/units)	
CUIS 144	BANQUET AND BUFFET PLANNING AND EXECUTION (2 credits/units)	
CUIS 145	WINE APPRECIATION (3 credits/units)	
CUIS 147	BARBEQUE BASICS (4 credits/units)	
CUIS 148	ADVANCED GARDE MANGER (2 credits/units)	
Total Credits/Units		105

A-R3. Demonstration of student supports (e.g. mentoring, advising, financial aid, tutoring) available for Career Launch students enrolled in the course.

There are a number of supports available to Career Launch students to assist them in achieving academic success at Clark College:

- Clark College has implemented the Appreciative Advising Model that supports students in a holistic manner. This is an intentional collaborative practice of asking positive, open-ended questions that help students optimize their education experiences and achieve their dreams, goals, and potentials. All new students are assigned an Academic Advisor who assists with academic and non-academic supports throughout their journey at Clark College.
- Peer Mentors Clark College Peer Mentor Programs provide an opportunity for students to help others connect to Clark College and community resources, navigate the college, and work toward academic goals.
- Student Success Programs offers a variety of supports to students to include: strategies for balancing classes, work and personal responsibilities, access to college and community resources, assistance with developing and achieving academic goals, and one-on-one support from the Clark College Student Success Coach.
- Tutoring Services is designed to provide individualized attention that facilitates student learning and academic success. Tutors will help students develop skills and confidence to become a stronger, more independent learner. Students who come in for tutoring may also access computers, software, handouts, reference materials, and other resources.
- Financial Aid is available to provide students with a variety of funding supports to help cover the cost of education expenses to include tuition, fees, books and supplies. The Financial Aid Office is available to assist students in understanding financial aid options, to include student loans, grants, work study and scholarships.

Each paid internship opportunity at Beaches Restaurant and Bar is provided to all students enrolled in the program of study, through class announcements and faculty/student interactions. To support students from underserved backgrounds to apply for the Beaches Restaurant and Bar internship position, students are connected with Career Services for the development of a high-quality industry resume, mock interviews, and resources to build confidence in preparing to meet with the industry partner. A major barrier to student access to internships is lack of social capital to make these connections, particularly for first-generation and low-income students. By establishing connections with employer partners, the goal is to minimize the barrier of student networking to secure this meaningful, high-quality paid internships that build critical work skills. Another barrier is ‘imposter syndrome’, where students lack confidence in their skills to meet employer needs. The Cuisine Management Program works to connect course-level learning outcomes with partner employer-defined competencies for day-to-day operations (e.g., Meat Cutting And Fabrication; Restaurant Baking; Banquet And Buffet Planning And Execution; and Barbeque Basics).

Once a student is placed with the employer, faculty engage with employer to establish defined feedback loops on student performance, as well as opportunities to bolster curriculum to meet emerging needs. Quarterly check-ins provide support to underserved students populations, including retention in program and at employer site. This connection between employer and program faculty build a coordinated approach to ensuring underserved students are successful once placed into the meaningful, paid work experience.

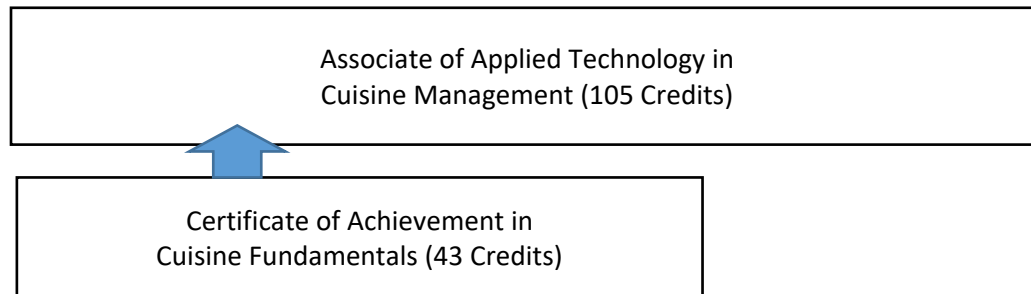
Additionally, a new “Workforce & Student Engagement Liaison” is currently in the hiring process. This position will provide a single point-of-contact to support employer and student connections to these paid work experiences – including but not limited to recruitment into and support throughout the paid work experience. This position will also build out training on diversity, equity and inclusion principles for employers providing paid work experience. This training and support will educate employers about how to holistically support student interns – particularly those from underserved backgrounds.

A-R4. Number of postsecondary credits provided and / or credential earned upon completion of program.

Upon completion of the Associate of Applied Technology (AAT) Cuisine Management degree, students will have earned two stackable academic postsecondary credentials:

- Certificate of Achievement, 43 credits
- Associate of Applied Technology, 105 credits

A-R5. Demonstrated curricular alignment with relevant professional and / or academic standards associated with coursework and credential, when applicable.



Upon completion of the Associate of Applied Technology (AAT) Cuisine Management degree, students will have completed 15 credits of General Education Requirements, as required by accreditation through the Northwest Commission on Colleges and Universities (NWCCU):

- 5 credits of Technical Writing,
- 5 credits of Technical Math, and
- 5 credits of Human Relations.

In addition, students complete 90 credits of Cuisine Management theory and lab skill development.

A-R6. Details of potential for current or future partnerships and/or scalability of the program within and across sectors and/or geographic locations (e.g. articulation, degree pathways), when applicable.

Once endorsed, this program plans to expand capacity with additional employer partnerships – particularly if expanded capacity (e.g., space and resources) were available.

Clark College is willing share lessons learned and partnership structure to other community colleges in the state interested in offering this program.