REQUEST AND RECOMMENDATION

ONE YEAR OPTION
900+ Clock Hour Programs – Culinary Arts

Background:

To provide another option for adult students to apply prior learning toward a degree, Ohio legislators established what has come to be known as the One-Year-Option through Section 363.120 House Bill 59 of the 130th General Assembly. The Chancellor of the Ohio Department of Higher Education, in consultation with the Superintendent of Public Instruction and the Governor's Office of Workforce Transformation, was tasked to establish a One-Year Option credit articulation system in which graduates of Ohio's adult career-technical institutions who complete a 900-hour program of study AND obtain an industry-recognized credential approved by the Chancellor will be able to receive 30 technical semester credit hours toward a technical degree upon enrollment in a public institution of higher education. The Chancellor was also to recommend a process to award proportional semester credit hours for adult career-technical institution students who complete a program of study between 600 and 899 hours AND obtain an industry-recognized credential approved by the Chancellor. The Chancellor convened a broad group of stakeholders to develop a system of articulation for the One Year Option that was presented in a report to the legislature called, "*Getting to 30: Establishing a One Year Option Credit Articulation System for Ohio.*"

In order to implement the system of articulation developed with the stakeholders as well as address accreditation requirements for degree granting institutions, the Chancellor convened Credit Affirmation Teams (CATs) to conduct a peer review of programs and certifications for affirmation for a block of 30 semester hours of technical credit. The CATs were comprised of faculty and administrators from Ohio Technical Centers (OTCs) and an equal number from public degree granting colleges and universities in Ohio. The CATs were organized by four discipline clusters: Health and Allied Health, Building and Industrial Technology, Business and Information Technology, and Services. They were charged with reviewing the certifications and, if necessary, program content, to affirm that students completing the selected program at an Ohio Technical Center and earned approved certifications had demonstrated competencies equivalent to 30 semester hours of technical credit. This technical credit would then be granted, as a block, upon enrollment in a degree granting institution. Additional subject matter experts were consulted when core team members did not have sufficient content knowledge of the program being reviewed.

Recommendation

As detailed in the attached template, the Services Technology Credit Affirmation Team recommends that students will be eligible for a block of 30 semester hours of technical credit towards an *Associate of Technical Studies in Services Technology* when:

- the student has successfully completed a 900+ clock hour program in Culinary Arts at an Ohio Technical Center.

And currently holds **ALL** of the following credentials:

- ManageFirst Certifications
  a. Controlling Food Service Cost
  b. Hospitality and Restaurant Management
  c. Hospitality Human Resource Management and Supervision
- ServSafe Certifications
  a. ServSafe Food Handler

End of Comment Period: January 25, 2016 at 4:00PM
No comments received, recommend approval

RECOMMENDATION

The Vice Chancellor has verified that this institution has met the standards and requirements of the Ohio Department of Higher Education.

Davidson   2/16/16

Stephanie Davidson, Vice Chancellor of Academic Affairs   **Date**

APPROVAL

John Carey   2/29/16

John Carey, Chancellor   **Date**

Preamble

Mahoning County Career and Technical Center is currently the only Ohio Technical Center offering a 900+ hour culinary program. As a requirement to complete this program, students must pass four of seven certifications from the National Restaurant Association. The Agriculture and Services Credit Affirmation Team has determined that along with completing a 900+ hour Ohio Technical Center program, the four core National Restaurant Association exams must be passed to be eligible for the block of 30 technical credits for the One Year Option. The four required exams are stated below.

ManageFirst Certifications
1. **Controlling Food Service Cost**
2. **Hospitality and Restaurant Management**
3. **Hospitality Human Resource Management and Supervision**

ServSafe Certifications
4. **Servsafe Food Handler**

The Program Affirmation Template is designed to provide a common review matrix for each of the cluster areas in the analysis to award 30 semester hours of technical credit for Ohio Technical Center graduates who are eligible for the One Year Option. The template should be completed for every program/subject and signed by the co-chairs of each of the four cluster program areas for every Industry-recognized credential/program reviewed.

Please note: All Ohio Technical Centers must be accredited by one of the following: Council on Occupational Education (COE) and/or Accrediting Commission of Career Schools and Colleges (ACCSC).

Program Name: Culinary Arts CIP Code: 12.0503	Cluster ☐ Business & Information Technologies ☐ Health/Allied Health ☐ Industrial Trades ☑ Service Industries & Agriculture	
STEP ONE: CREDENTIAL REVIEW		
	Details/Explanation	**Comments**
Primary Industry Credential (if there are competing certifications complete page multiple	**Name:** National Restaurant Association Certifications **Type:** ☐ License	Need the 4 following certifications: **ManageFirst Certifications** 1. Controlling Food Service Cost 2. Hospitality and Restaurant Management

times)	☐ Registry ☑ Certification	3. Hospitality Human Resources Management and Supervision **Servsafe Certifications** 4. Servsafe food handler ServSafe and ManageFirst are both associated with the National Restaurant Association.
Program requirements by credentialing body.	The National Restaurant Association offers a set of four core credentials and a set of eight elective foundation topics. The Services and Agriculture team determined that only the four core credentials were needed for students who had attended a 900+ hour Ohio Technical Center program to be eligible for the block of 30 technical credits for the One Year Option The only available program is at Mahoning County Career and Technical Center (MCCTC). MCCTC is accredited by the Accrediting Commission of Career Schools and Colleges (ACCSC). The Culinary Arts program is a program offered within this accredited career and technical center. Please see the following for ACCSC's Standards of Accreditation. MCCTC is currently pursuing accreditation by the American Culinary Federation.	
Hour Requirements.	Mahoning County Career and Technical Center's Curriculum: • 1266 total clock hours • 529 didactic instruction hours • 737 supervised laboratory hours	
Competencies demonstrated by credential attainment.	ManageFirst Program Topics and Associated Competencies ServSafe Food Handler Curriculum and Competencies Example: # **Certification Area** *Competency*	**ServSafe** • **Length**: The assessment is a 40-question, non-proctored test. It has no time limit. • **Passing Grade**: Students must achieve at least a score of a 75% to receive the ServSafe Food Handler Certificate of Achievement. You may take the assessment as many times as necessary

ManageFirst Certifications

1. **Controlling Food Service Cost**
   Manage and forecast profitability
2. **Hospitality and Restaurant Management**
   Manage team members
   Manage information flow
3. **Hospitality Human Resource Management and Supervision**
   Manage Team members
   Comply with legal requirements

ServSafe Certifications

4. **Servsafe Food Handler**
   Basic Food Safety
   Personal Hygiene
   Cross-contamination & Allergens
   Time & Temperature
   Cleaning & Sanitation
5. **Servsafe Alcohol**
   Effective and safe handling of difficult situations
   Fundamentals of responsible alcohol service

until you pass the assessment or the course expires. Once you pass the assessment, both the course and assessment will close.

- **Access**: After you complete the course, you will receive a link that takes you to the assessment. The assessment will not be accessible until you finish the course.
- **Certificate**: A certification is available online upon successfully passing the assessment

*Some jurisdictions have special regulations and the required passing score may vary.

Manage First

The program's topics were identified through a rigorous 18-month Job Task Analysis process in which industry professionals and academicians worked together to identify the content necessary to succeed in the restaurant, hospitality and foodservice industries. More than 400 restaurant, hospitality and foodservice operators, industry hiring professionals, trainers and academics participated.

This group clustered the competencies into 10 topic areas that became the 10 ManageFirst textbooks. For academic use, the topic areas align to several corresponding higher education courses. For industry use, textbooks can be aligned with teaching initiatives as the core teaching material or as a supporting resource to other materials or objectives.

Additionally, extensive market and product research was performed to ensure that the program be

		designed to meet the needs of the academic community as well as industry users. **Are the competencies signaled by credential attainment worth 30 credit hours:** ☑ Yes ☐ No
Rationale		After a comprehensive review, the team agreed that a student who earns all of the following four credentials: **ManageFirst Certifications** 1. **Controlling Food Service Cost** 2. **Hospitality and Restaurant Management** 3. **Hospitality Human Resource Management and Supervision** **ServSafe Certifications** 4. **ServeSafe Food Handler** **And** completes a 900 or more hour program at an Ohio Technical Center qualifies for thirty technical credits at a public degree-granting college or university in Ohio. The Agriculture and Services Credit Affirmation Team utilized multiple resources to complete the assessment. The resources included an inventory of credentials associated with current higher education culinary arts programs from across the state, information from ManageFirst and ServSafe regarding the competencies demonstrated by each credential, and a team of faculty representing Ohio Institutions of Higher Education, both two-year and four-year schools and Ohio Technical Centers. In addition to the Agriculture and Services team, industry faculty experts from both the Ohio Community Colleges and Ohio Technology Centers were contacted to ensure the validity of the Credit Affirmation Team findings. Also considered were programmatic guidelines for necessary accreditors and regulators. The Credit Affirmation Team reviewed all seven National Restaurant Association certifications and the competencies signaled by each credential. While they demonstrated a wide range of skills and competencies, the Credit Affirmation Team determined that only a core four exams were necessary for a block of 30 credits.

ONLY IF NECESSARY TO AFFIRM 30 CREDITS----STEP TWO: PROGRAM-RELATED COMPETENCIES OBTAINED OUTSIDE OF CREDENTIAL

	Details/Explanation	**Comments**
Additional related complementary credential(s) (e.g. OSHA 10, CPR).		
Competencies demonstrated by additional credential attainment.		
Program related competencies/learning outcomes outside of credential(s). Include how competencies are demonstrated.		
Other Parameters of Competency.		

Applicable Programs as of Fall 2015	**Ohio Technical Center** Mahoning County Career and Technical Center	**Program Name** Culinary & Restaurant Management	**Clock hours** 1266 hours

Committee Members and Subject Matter Experts	**Name**	**Role**	**Institution**
	Dione De Mitro	Co-Chair	Lakeland Community College
	Harry Snyder	Co-Chair	Great Oaks Career Campuses
	Carissa Anderson	Member	Ohio University
	Janeil Bernheisel	Member	Sinclair Community College
	Linda Bumiller	Member	Miami Valley Career Technology Center
	Jaime Chafin	Member	Collins Career Center
	Kelly Herold	Member	University of Akron
	Stan Jones	Member	Kent State University at Salem
	Starcy Kight	Member	Knox County Career Center

	Phyllis O'Connell	Member	Polaris Career Center
	Sandy Furano	Subject Matter Expert	Mahoning County Career and Technical Center

OTHER COMMENTS.

AFFIRMED NUMBER OF TECHNICAL BLOCK CREDITS	30 semester hours	**LENGTH OF TIME CREDENTIAL CAN BE USED FOR ONE-YEAR OPTION:** Must have completed a 900+ hour program at an Ohio Technical Center and have completed the four National Restaurant Association Certifications stated below within the past 5 years. **ManageFirst Certifications** 1. Controlling Food Service Cost 2. Hospitality and Restaurant Management 3. Hospitality Human Resources Management and Supervision **Servsafe Certifications** 4. Servsafe food handler

Co-chair signatures:

Dione DeMitro, Director of Student Success
Lakeland Community College

Harry Snyder, President & CEO
Great Oaks Career Campuses