

**BUDGET NEEDS ASSESSMENT APPLICATION**  
**Fall 2016**

Name of Person Submitting Request:	<b>Stacy Meyer</b>
Program or Service Area:	<b>Culinary Arts</b>
Division:	<b>Applied Technology, Transportation and Culinary Arts</b>
Date of Last Program Efficacy:	<b>2016</b>
What rating was given?	<b>conditional</b>
Amount Requested:	<b>\$50,000</b>
Object Code:	<b>4700 and 4500 budget</b>
Strategic Initiatives Addressed: (See <a href="http://www.valleycollege.edu/about-sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf">http://www.valleycollege.edu/about-sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf</a> )	1.5,1.6.1,1.6.2,1.8,1.9,1.9.1,1.9.2,1.10,1.10.1, 1.11, 1.12, 2.1, 2.2, 2.5.1, 2.5.1.1, 2.5.1.2, 2.5.2, 2.6.2, 2.6.3, 2.6.3.3, 2.8.2, 2.8.4, 2.8.8, 2.13

*Note: To facilitate ranking by the committee, please submit separate requests for each general area of budget augmentation needed. Do not request a lump sum to encompass many different areas.*

One-Time                          Ongoing   

Does program or service area have an existing budget?    Yes                          No   

Are there alternative funding sources? (for example, Department, Budget, Perkins, Grants, etc.)

Yes                          No   

If yes, what are they?

1. Provide a rationale for your request (Give a detailed explanation of why this budget increase is needed.)

The Baking Program will start in 2017 under the Culinary Arts Program. This is a new program and is in need of funding through either general budget or lottery funds. In order to purchase product for the students to learn the necessary skills needed to become employed within the industry. This is the only junior college that has a baking program. Research found that the baking industry has a gap of close to 500 bakers in California. This means that currently there are close to 500 jobs within the industry for bakers that remain empty. By funding this program the students taking the baking courses can fill those positions and close the gap within California. Relationships with area restaurants, hotels and small business will be established in order to place students in paid internships with the guarantee of hire at a set wage. The baking program will be housed off campus currently at Rialto ROP. The baked goods produced will be transported daily to the Sunroom, Food Truck and Den and be sold in each of those venues. Students will learn basic baking skills, artesian breads, pastries, French Pastry, chocolate work, sugar work, and a variety of desserts. This program is a one year program and has three certificates the students can work toward. This program is an AA program and does transfer to UC and CSU systems. There will also be baking courses offered on campus at SBVC.

2. Indicate how the content of the department/program's latest Efficacy Report and/or current EMP supports this request and how the request is tied to program planning. (Directly reference the relevant information from your latest Efficacy Report and/or current EMP in your discussion.)

The baking program was mentioned with in the Efficacy report many times. The efficacy report states that baking is a trend. Food Service establishments had baking in the restaurants, hotels, casinos and resorts until the cost became too high to support in house baked items. Now “trends within the food service industry are for the hotels and restaurants to go back to baking desserts, breads and pastries in house instead of purchasing the products. The program chair is creating a Baking Program that has been approved by Desert Consortium for first read and goes for second read on October 3<sup>rd</sup>. Curriculum is in the process of being developed for the baking program. This program will allow the students to gain skills in baking to then become employed by the local restaurants, hotels and casinos. The new baking program will be held at the Radison Hotel in downtown San Bernardino and the ROP kitchen in Rialto. According to the American Baking Association 2015 ROI Report, “It is estimated that the baking industry will face a severe shortage of skilled workers in the near future” ([https://issuu.com/kkotche/docs/roi\\_report\\_2015\\_final](https://issuu.com/kkotche/docs/roi_report_2015_final)). It will be the goal of the new baking program to help fill this gap”.

The EMP states within the departments goals the baking program will be offered in 2017. Also under goals the EMP states the hiring of faculty for the baking department.

3. Indicate any additional information you want the committee to consider (*for example, regulatory information, compliance, updated efficiency, student success data, or planning, etc.*).

The faculty will need to have a Serve Safe Certificate as per the San Bernardino Health Code. Know and understand the health code regulations and adhere to the rules an regulation set forth by the San Bernardino County Health Department.

4. Indicate any related costs (including any ongoing maintenance or updates) and department/program plans to support those costs.

Maintenance on the equipment will be an ongoing expense, however this program will be held off campus and depending on the MOU presented equipment may be the responsibility of the establishment.

Costs directly related to this request is the budget that will be needed each year to support the purchases of nonfood and food items needed for the students to gain knowledge and skill in this area of study.

5. What are the consequences of not funding this budget request?

The program will not launch and the program will never get off the ground without the funding needed to run the program.