| Name of Person Submitting Request: | Stacy Meyer |  |
| ---: | :--- | :--- |
| Program or Service Area: | Culinary Arts Program |  |
| Division: | Applied Technology, Transportation and <br> Culinary Arts |  |
| Date of Last Program Efficacy: | $\mathbf{2 0 1 6}$ |  |
| What rating was given? | conditional |  |
| Current Number of Classified Staff: | FT: |  |
| Position Requested: | Full time lab tech |  |
| Strategic Initiatives Addressed: (See | $1.5,1.6 .1,1.6 .2,1.8,1.9,1.9 .1,1.9 .2,1.10,1.10 .1$, |  |
| http://www.valleycollege.edu/about-sbvc/office-of- | $1.11,1.12,2.1,2.2,2.5 .1,2.5 .1 .1,2.5 .1 .2,2.5 .2$, |  |
| president/college_planning_documents/documents/strategic- | $2.6 .2,2.6 .3,2.6 .3 .3,2.8 .2,2.8 .4,2.8 .8,2.13$ |  |
| plan-report-working-doc-8-25-15-2.pdf $)$ |  |  |

Replacement $\square \quad$ Growth $X$
If you checked replacement, when was the position vacated? $\qquad$

1. Provide a rationale for your request. (Explain, in detail, the need for this position.)

The Culinary Department is expanding and going to offer baking courses as a certificate program in Fall 2017. The program is in need of a full time lab tech in order to allow the courses to run smoothly. This person will be key to the program because this program for the most part will be held in Rialto at the ROP kitchen that sits just behind Rialto high school. The lab tech responsibilities will be to get all ingredients ready for classes, assist the instructor, keep track of budgets, order and receive all food items, store the food items, make sure the kitchen is clean at the end of each class. Also this person must be on the approved drivers list, in order to go between SBVC and Rialto ROP with baked goods and supplies. This person must also have interest in becoming a member of the American Culinary Federation and attend workshops frequently in order to keep up with trends within the industry.
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 program chair is creating a Baking Program that has been approved by Desert
Consortium for first read and goes for second read on October $3^{\text {rd }}$. 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).
A gap exists between supply and demand within the baking discipline. According to the Centers of Excellence supply and demand tools, there are 458 total openings (New + Replacements) within the Baking industry and only an average of 107 certificates and degrees (other postsecondary only) earned each year through current programs. The average overall starting wage within the industry is $\$ 8.86$ over the last three years. After completing a certificate and/or degree program, the expectation is to start above entry level earning a living wage in a hotel, casino or resort.

No community college is running a baking program. All graduates currently come from private colleges. Private colleges are expensive, by providing the students an alternate route this will help fill the gaps within the region much faster and the income to debt ratio for the students upon graduation will be acceptable.
3. Indicate any additional information you want the committee to consider (for example, regulatory information, compliance, updated efficiency, student success data, planning, etc.).
This person must be interested in becoming a member of the American Culinary Federation and hold a Serve Safe Certification, understand and comply with all San Bernardino Health Department rules and regulations.
4. What are the consequences of not filling this position?

Without this newly created position the baking program will not run smoothly. The department chair will not be able to count on the instructors within the baking program to shuttle goods and supplies back and forth from one campus to another, keep track of the budget for the program, order and receive goods and store goods appropriately. The lab tech will be the consistency within the program so the students will have a seamless learning process.

## Bakers Enrich America

## Economic Impact of BAKING in

 CALIFORNIA'SCongressional

## Rep. Ruiz

## ABA Members in

The total economic impact of baked goods produced and sold specifically in California is
Bakers contribute And in 2013,
nearly
of California's GDP. of the U.S.'s GDP.

## The Baking Industry Provides J obs in California

## Direct Impacts

Jobs Wages Economic Impact


## Induced Impacts

Needs Assessment Applications due: 10/28/2016 (NOON). Attach 2016 EMP for your department/program.


Some details may not add due to rounding
American Bakers Association | (202) 789-0300 | info@americanbakers.org | www.americanbakers.org

