



Agriculture, Nutrition & Culinary Arts Pathway

ANNA MELBY & JESSICA WOJTYSIAK

COLLEGE COUNCIL, JANUARY 2021

Today's Presenters

ANC PATHWAY FACULTY LEAD:

ANNA MELBY



ANC PATHWAY DEAN:

JESSICA WOJTYSIAK



ANC Pathway Background

AGRICULTURE

Animal Science (AS-T, AS, CoA)

Agriculture Business (AS-T, CoA)

Plant Science (AS-T, AS)

Food Science and Technology (AS, CoA) **New!**

Forestry (AA, AS, CoA)

Environmental Horticulture (AS, CoA)

Mechanized Agriculture (AS, HET CoA)

Registered Vet Tech (JSC)

FACE (NUTRITION AND CULINARY ARTS)

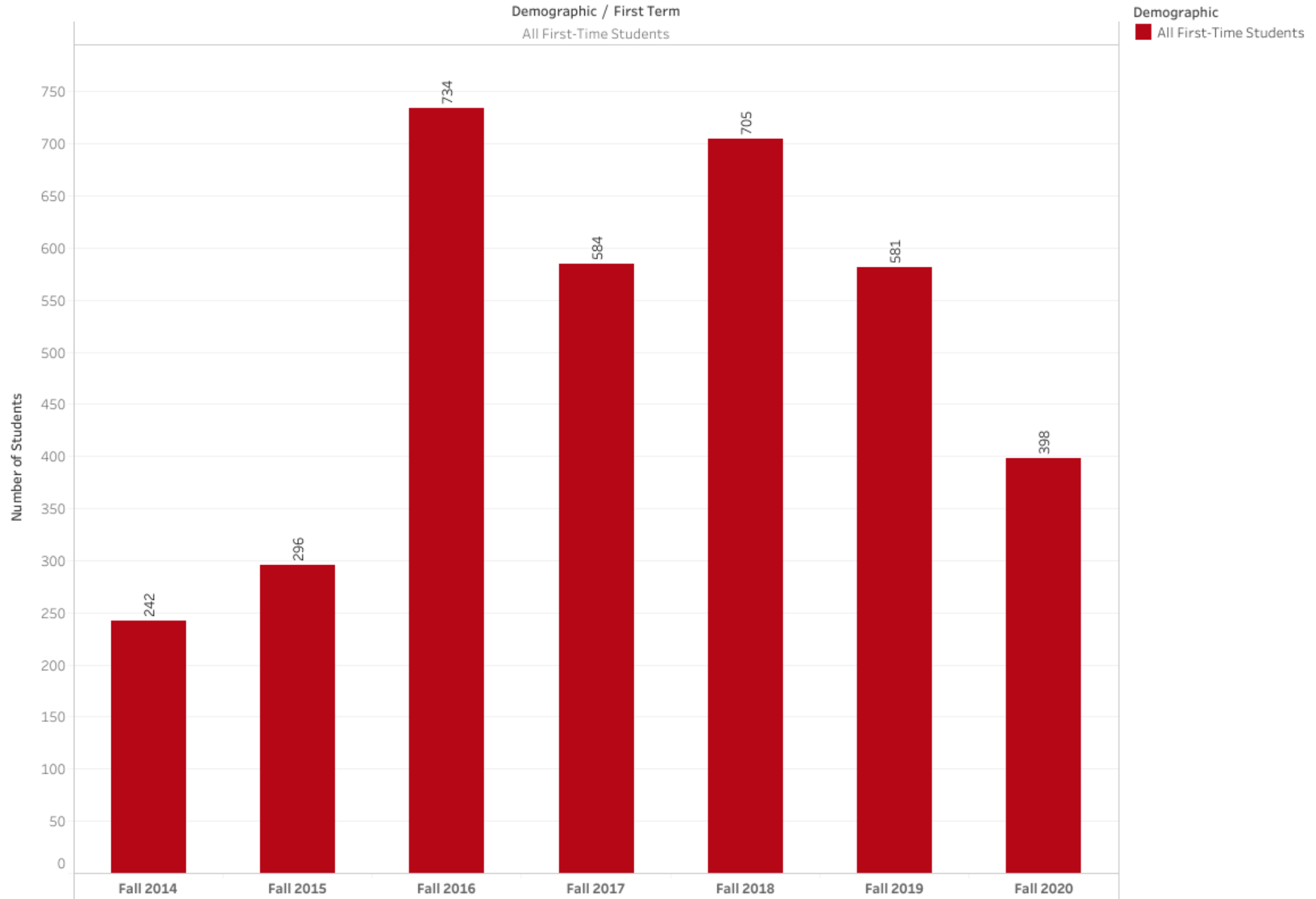
Culinary Arts (AS, CoA)

Dietetic Services Supervisor Program (CoA)

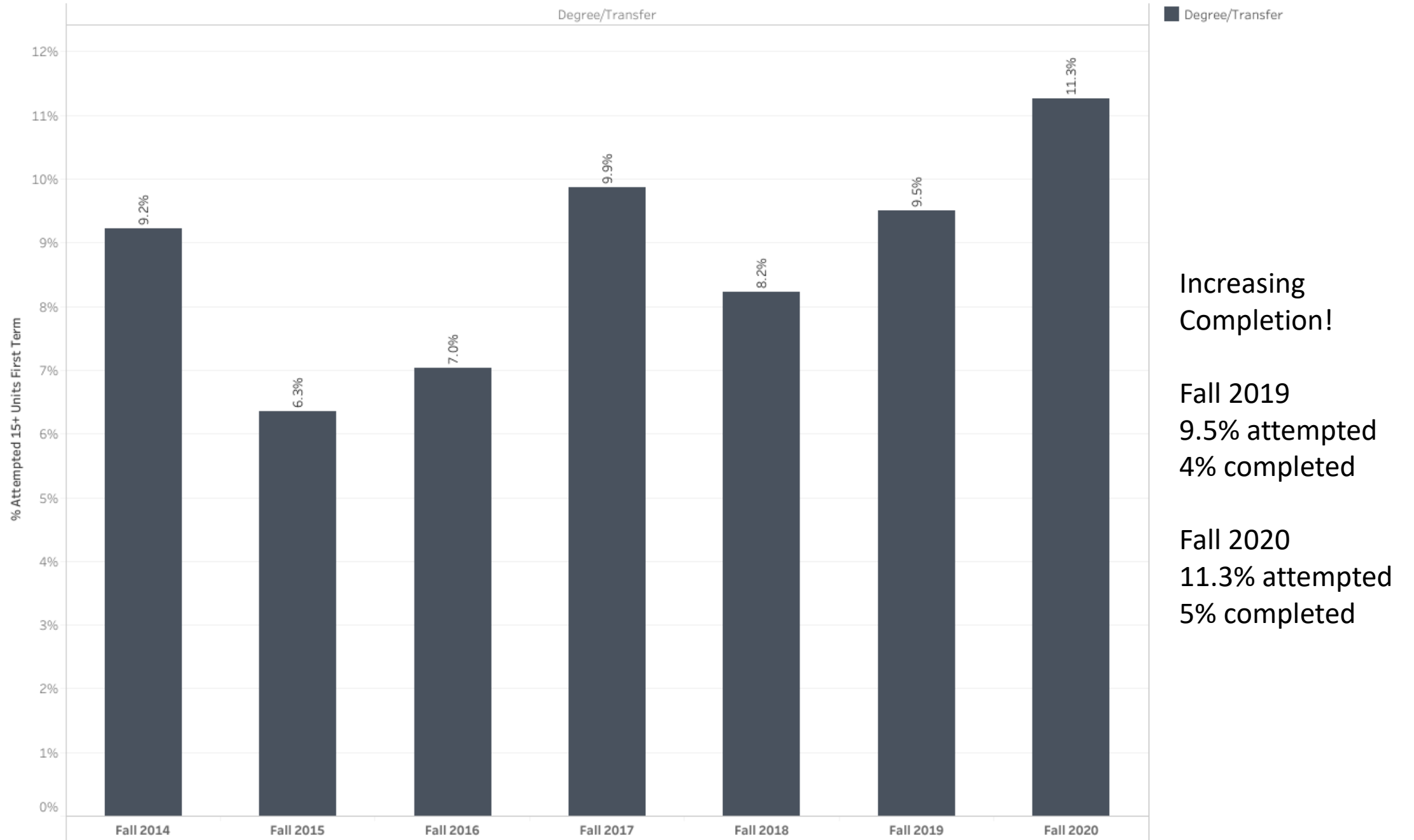
Food Service Management (AS)

Nutrition and Dietetics (AS-T) **New!**

First-Time Student Headcount by All First-Time Students

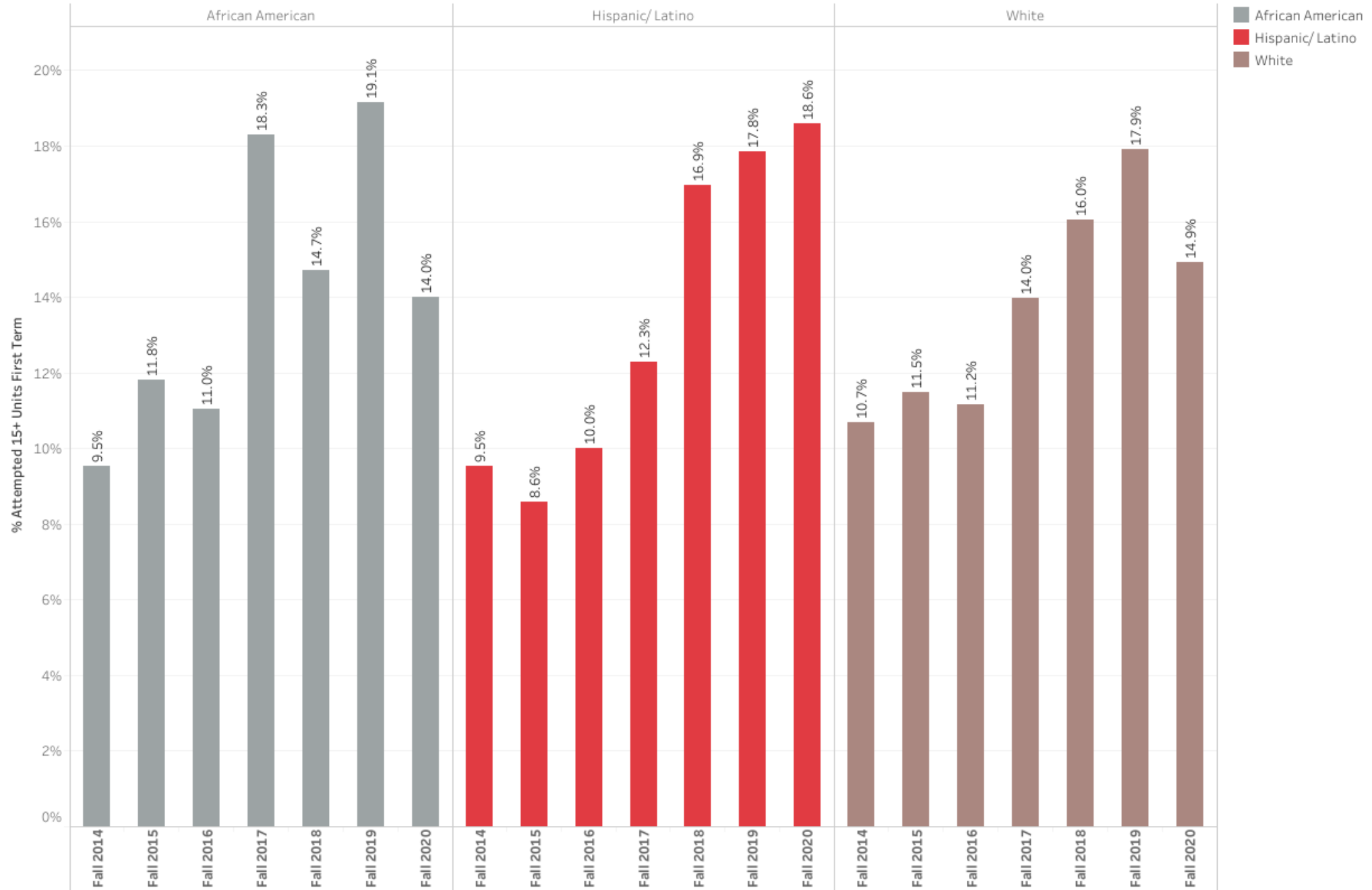


Student Journey Type: First-Time Students Attempting 15+ Units in Their First Term

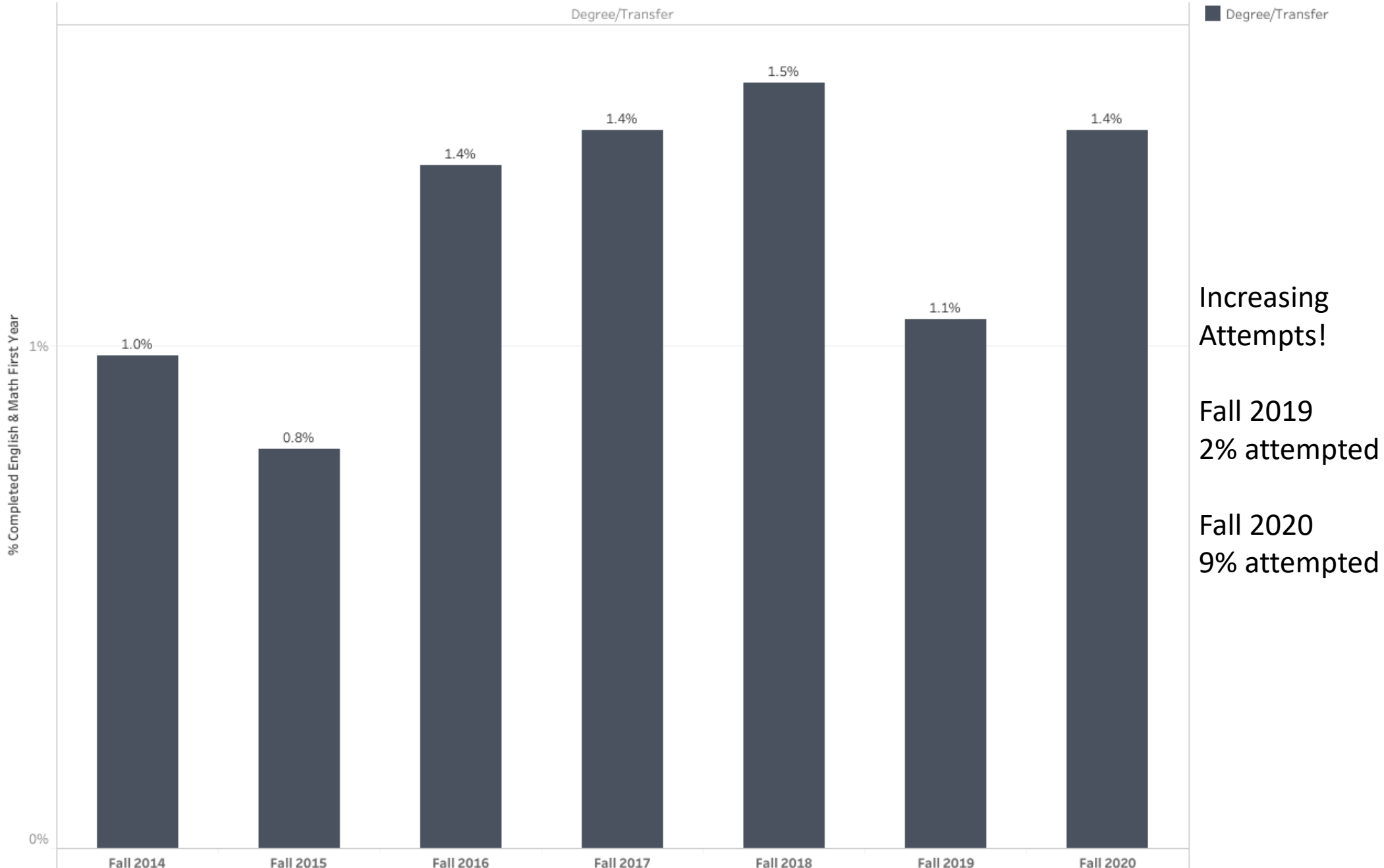


Ethnicity:

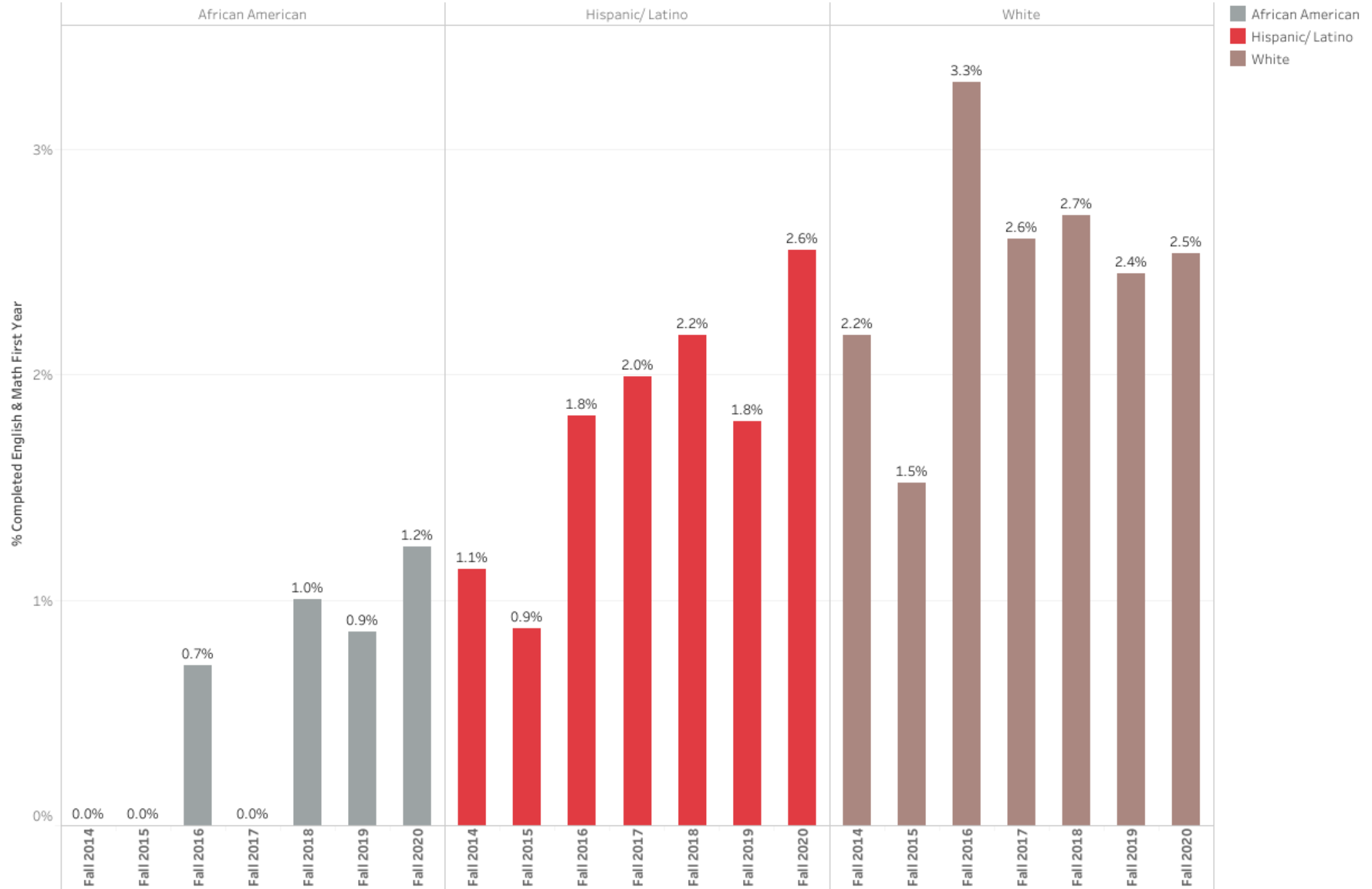
First-Time Students Attempting 15+ Units in Their First Term



First-Time Students Completing Transfer-Level English and Math in Their First Year by: Student Journey Type



First-Time Students Completing Transfer-Level English and Math in Their First Year by: Ethnicity



Curriculum Changes

New Degrees!



Agriculture

- Food Science and Technology
 - Associate of Science
 - Certificate of Achievement

Nutrition

- Nutrition and Dietetics
 - Associate of Science
 - Degree for Transfer

Culinary Arts- In Progress

- Culinary Arts Entrepreneurship
 - Certificate of Achievement



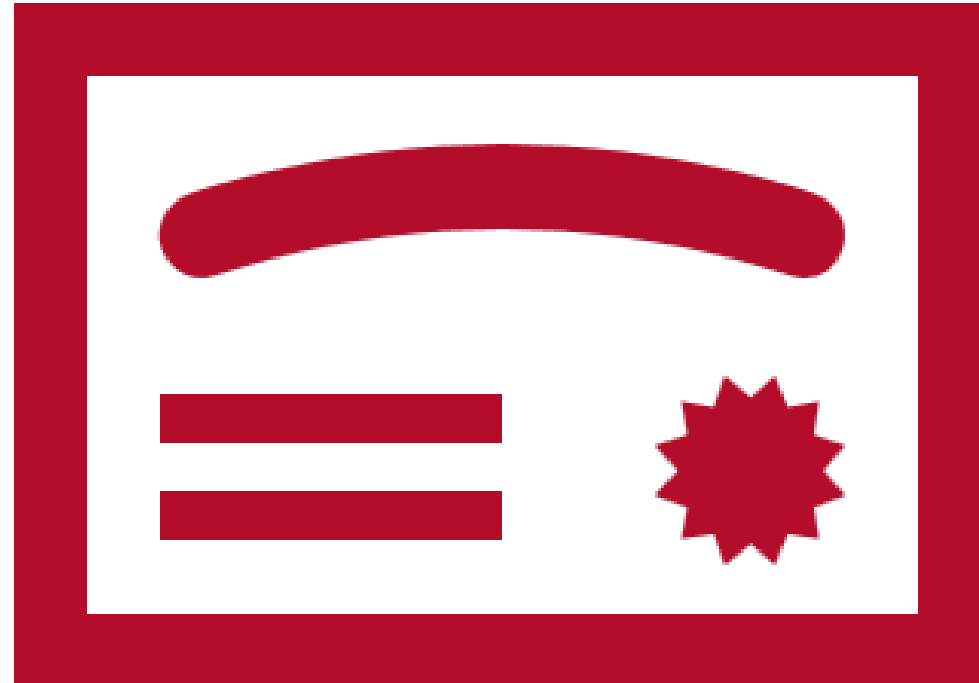
Student Communication

- Calling Campaign Participation
- End of Semester Emails from Faculty
- Pathway “Syllabus” Statement
- Periodic Pathway Canvas/Email Communications
- Department Starfish Trainings

Student Recognition Plan

Recognizing Students Who:

- Complete 15 Pathway Units
- Complete the Golden 4 in their first year
- Complete the English Requirement in their first year
- Complete the Math Requirement in their first year
- Complete their Pathway degree

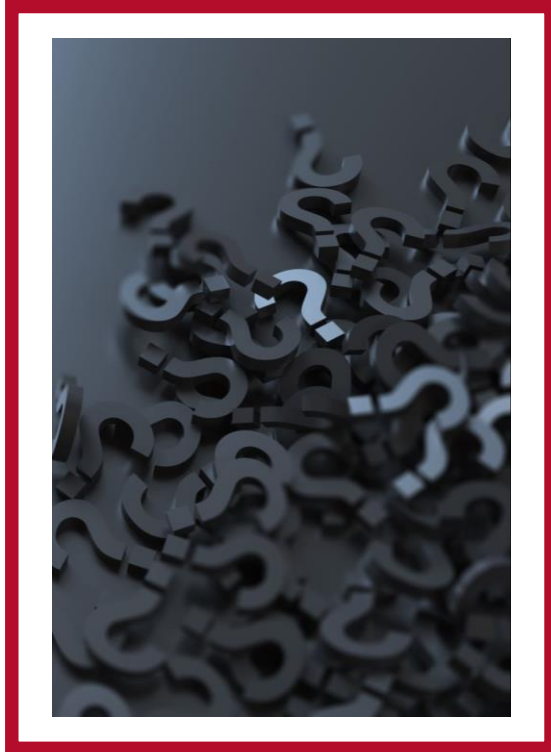
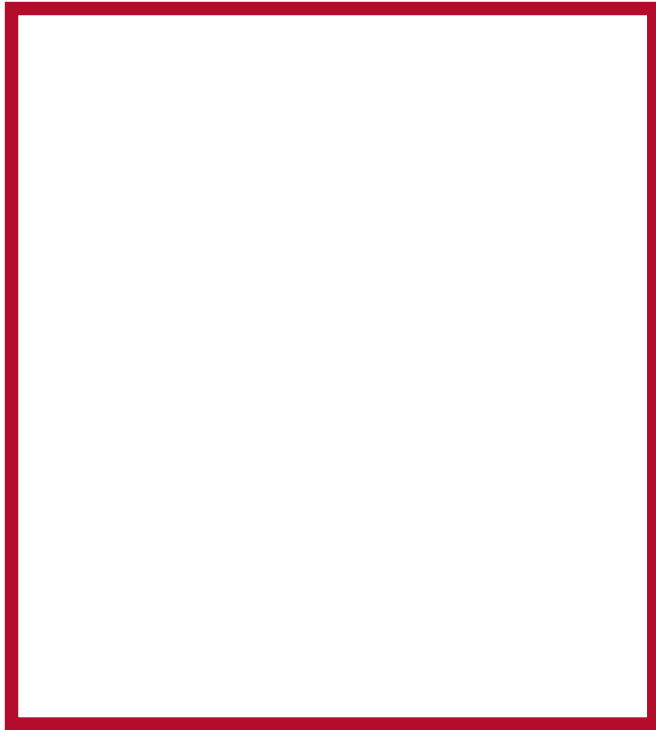


Culinary Arts COVID Protocol Integration



Culinary Arts classes resumed in Fall 2020

- Worked with the BC COVID Response Team to implement health and safety protocols
- Students complete the BC Health Checker and participate in contact tracing
- 8 week courses to capture students who dropped or didn't enroll early in the semester
- Alternate rotations of students to allow social distancing
- Renegade Room was rearranged to support COVID social distancing guidelines
 - Kitchen was measured and marked to support COVID social distancing guidelines between stations
- Student must be in a mask AND face shield when participating in labs
- Students present their health check and have their temperature taken before entering the building
- Increased emphasis on constant hand washing and glove usage
- Instructors are teaching students new industry standard COVID protocols for restaurants
- Students served a limited group of BC staff to-go meals
 - Spring students are excited to do the same!



Any
Questions?
