**LAMC Nutrition & Food Skills Certificate**

**Advisory Committee Meeting Agenda**

January 14, 2021 2:00-3:00 p.m.

1. **Purpose of Advisory Group and Introduction of Members**

In order to develop any new Career/Technical Education (CTE) program, the state requires that we have an advisory committee that meets once a year. The purpose of this group is to advise (suggest changes, affirm, validate) program viability and curriculum content.

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1. **Background/Justification of Certificate**

USDA Grant with CSUN to support underrepresented students on pathways to become RDNs. Currently, not many students self-identify as nutrition/dietetics transfer majors. They may not know about career opportunities in field and/or or they may be discouraged by the time/cost/curriculum required to become RDN.

Current programs and courses at LAMC:

* Nutrition: AS-T in nutrition/dietetics (No certificates or “stepping stones”. And, only ONE course directly about nutrition required in this degree (Nutrition21), NONE about cooking/food science/management).
* Culinary: AA in culinary arts and AA restaurant management (plus multiple certificates and dozens of courses directly about cooking/management, but limited nutrition and food science).

1. **Description/Goal of Certificate**

The Nutrition and Food Skills Certificate of Achievement is designed to provide students with fundamental knowledge and skills in nutritional science, food science, food preparation, and food safety and sanitation.

The required courses prepare students for entry-level positions in nutrition and foods. The certificate also creates clear pathways to multiple CE and STEM careers in food, nutrition, and dietetics and facilitates better communication and collaboration between Nutrition and Culinary Arts disciplines (which overlap in the real world).

* Immediately work as Nutrition Assistant, Diet Aide, Diet Clerk, or Community Nutrition/Health Worker
* Continue towards Nutrition/Dietetics AS-T, transfer to CSUN to earn higher degree and become a Diet Technician Registered (DTR) or Registered Dietitian Nutritionist (RDN).
* Continue towards Nutrition/Dietetics AS-T, transfer to CSUN to earn higher degree and become a Food Scientist/Technologist
* Continue towards AA in Culinary Arts or Restaurant Management & become eligible to sit for the Certified Dietary Manager (CDM) exam via Pathway II

1. **Required Courses in Certificate** (4 courses/10 units)

* *NEW NUTR COURSE*: Careers in Nutrition & Foods\* (1 unit)
* NUTR 21 Nutrition (3 units)
* CLN Art 050 Sanitation and Safety (2 units)
* CLN Art 060 Culinary Arts Orientation & Techniques\*\* (4 units)  
  *\*\*UNDER REVISION* to become “Introduction to Food Science & Culinary Techniques”   
  to articulate with CSUN’s Food Science course (FCS 201)

OR FCS 24 (3 units) or equivalent food science course that articulates with FCS 201

\*Review outline for New Careers Course

1. **Advisement from Committee**

Do you validate the need for this certificate? Will it help students acquire entry level jobs in nutrition and foods?

* **Committee unanimously approved the new program/certificate.**
* This certificate would make them more “well-rounded” students by having exposure to BOTH nutrition and culinary/foods early in their careers.
* The certificate would make them more attractive candidates for positions such as cafeteria workers for LAUSD (with opportunities to work up to supervisory positions), WIC Nutrition Assistant positions (Clerk, Teacher, Counselor), and Health Educators/Community Health Workers at LA County Dept. of Public Health.
* Students would have more opportunities to network with food/nutrition professionals, get valuable work-experience in the field, and clarify their career goals.

Do you validate the proposed curriculum for this certificate? Any additions/changes to the required courses? Any additions/changes to the New Careers course?

* **Committee validated the proposed curriculum/courses as proposed.**
* Jenica will send info about CSUN presentation/home economics course which is part of CSUN’s nutrition/dietetics degree and can be taken at community college level. May also want to look into offering it at LAMC in future as elective for this certificate.
* SNAC can integrate more food presentation opportunities on virtual platforms like Zoom to further develop these skills.

**In summary, the advisory committee approved the program and validated the curriculum/courses as proposed.**