

Advisory Council Meeting Minutes 2001-2002 Academic Year

CHAIRPERSON: Kim Lower, M.S., R.D., L.D.

Meeting Date: Jan. 24, 2002

Meeting Time: 5:30 pm Meeting Place: SCC-J133

Recorder:

Members Present:

Kim Lower – Program Director

Kevin Starnes – Interim Dean, Dept. M&NS

Karen Musa – Professor and Coordinator, Hotel/Restaurant Management, CCCCD

Mary Ann Moser – Director, Food Services, Medical City Dallas

Colleen Loveland – Associate Professor, CCCCD

Geary Laird – DMA District Representative, Director of Food Service, Buckner Retirement Services

Agenda Item	Action Discussion Information	Responsibility
Old Business:		
Discuss effectiveness of new on-line dietary manager courses for Fall 2000/01		
Continuing Business:		
Methods for marketing Dietary Manager Program; Discuss new methods of offering dietary manager program		
New Business:		
Discuss option of moving Dietary Manager Program into the Hotel/Restaurant Management Department; Discuss offering Dietary Manager Program as a Correspondence Program through Continuing Education.		

Curriculum Decisions:

Key Discussion Points

Discussion

Old Business/Continuing Business:

Enrollment in the CCCCD dietary manager program continues to be stable at 10-12 students per calendar year, with no significant growth expected, in spite of recent legislative changes for nursing homes. Other community colleges in the state experiencing same enrollment difficulties, with many colleges eliminating DM program altogether. Online course offerings difficult for many dietary manager students due to lack of essential computer skills and/or lack of computer equipment and Internet services.

New Business:

Hotel/Restaurant Management (HRM) Department currently offers courses that would meet minimum requirements for DMA accreditation. HRM Department could offer a certificate program in Dietary Management using six courses currently being offered at CCCCD: HAMG1311, BIOL 1323, HAMG 1380, HAMG 1324, CULA 1380, and HAMG 2301, requiring students to complete a minimum of 18 credit hours in order to receive a certificate. This includes internship experience. Current curriculum of Dietary Manager I and Dietary Manager II could be utilized as a correspondence course through our continuing education department, where students would have a set amount of time to complete course objectives and practicum experience, using a self-paced study fashion.

Curriculum Decisions:

Committee unanimously voted to move Dietary Manager Program into the Business and Computer Science Division as a certificate program under the Hotel/Restaurant Management Program using courses as listed above. Course offerings/times would be available on a rotating basis each semester and offered during the daytime and evening hours to fit around the schedules of students who worked in food service full-time. Committee unanimously voted to offer the DM Program as a correspondence program through continuing education using WECM CE courses for Safety and Sanitation, Food Service Management, Nutrition and Diet Therapy, Human Resource Management, and Practicum Experience. Deactivate current DITA 1400/1366 and DITA 1401/2467 courses.

CHAIRPERSON SIGNATURE:

DATE:

NEXT MEETING:
