

CTE Program Narrative

NAME OF COLLEGE: Clovis Community College

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DATE: 01/18/2017

DIVISION: CTE

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PROGRAM NAME: Food Safety and Quality Technician Certificate of Achievement

REASON FOR APPROVAL REQUEST (Check One):

- New Program Proposal
- Program Revision Proposal (Substantial or TOP Code Changes)
- Locally Approved

TYPE OF DEGREE:

- Certificate of Achievement
- Associate of Arts
- Associate of Science
- Associate of Arts for Transfer
- Associate of Science for Transfer
- Other

TRANSFER APPLICABILITY: Yes No

ATTACHMENTS/INFORMATION REQUIRED:

Labor/Job Market Data and Analysis
Advisory Committee Meeting Minutes
List of Advisory Committee Members
Employer Survey, if applicable

1. Statement of Program Goals and Objectives

The objective of this program is to provide training to farm and food workers within the agricultural and food processing systems that is in line with scientific understanding of food hygiene and complies with Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) regulations. The students will be trained in how to interpret and make localized decisions based on science proven risk while in the field, during planting, growing, and harvesting produce or while managing livestock for safe and efficacious food products such as dairy and meat.

The occupations that currently will require this additional education are defined as H1-B industry occupations, according to the United States Department of Labor. The H1-B classification includes professional, scientific and technical services, educational services, auditors, biological scientists and technicians, technical workers, management analysts, managers, and business operations specialists. In addition, this program's goal will be to provide education to populations of women, young men, women of color, low-skilled populations, veterans, first generation residents for the purposes of establishing a competent and educated workforce to ensure food safety.

Student Selection and Fees: This program will permit any community member to enroll in the program, but specific apprenticeships are sponsored for 13 students in the first year of the program. The apprentices will have fees, tuition, and books covered by the grant.

Program Learning Outcomes:

1. Identify chemical and biological threats and control/prevention measures to food safety in agricultural, professional, and occupational settings and learn how to control them.
2. Interpret state and federal regulations as it applies to food safety.
3. Assess risk of contamination in various food processing environments.
4. Assess risk of food processing environments with relation to employee safety.
5. Implement and evaluate food safety, hygiene, and occupational health programs.

2. Catalog Description

Enter exactly as it will appear in the catalog, including program outcomes. The description must also

- *Convey the certificate's goals(s) and objectives*
- *Provide an overview of the knowledge and skills that students who complete the requirements must demonstrate (student learning outcomes)*
- *List all prerequisite skills or enrollment limitations*
- *Mention any risks, such as occupations that are inherently competitive or low-salaried and/or occupational areas where inexperienced graduates are not generally hired.*
- *For CTE programs, the description must list the potential careers students may enter upon completion.*

- Convey what the student may expect as an outcome

If applicable, reference accrediting and/or licensing standards. If there is a widely recognized certification provided by a professional association, specify whether the program will fully prepare completers for the recognized professional certification.

The certificate program in food safety will provide students with the ability to: identify chemical and biological threats to food safety in agricultural, professional, and occupational settings; interpret state and federal regulations as it applies to food safety; assess risk of contamination in various food processing environments; assess risk of food processing environments with relation to employee safety; implement and evaluate food safety, hygiene, and occupational health programs; learn about control of microorganisms that pose a threat to food safety. These classes are designed for employees that are either currently working for food processing organizations or people interested in entering a career in food processing. This certificate could also provide needed supplemental training to professional, scientific and technical services, educational services, auditors, biological scientists and technicians, technical workers, management analysts, managers, and business operations specialists.

3. Program Requirements

The program requirements must be consistent with the catalog description. The number of units, specific course requirements and the sequence of the courses must be coherent, complete and appropriate. Display the program requirements in a table format that includes all courses required for completion of the program (core requirements and required or restricted electives), subtotal of core units, and total program units. For each course, indicate the course department number, course title, and unit value.

Display of Program Requirements

Core Courses	Title	Units
COUN 47	Learning Strategies	2.0
FSAP 130	Introduction to Food Safety	1.5
FSAP 131	Agricultural Practices for Food Safety	1.5
FSAP 132	Food Safety Management	1.5
FSAP 133	Facility Management for Food Safety	1.5
FSAP 134	Environmental Effects on Food Borne Pathogens	1.5
FSAP 158	Agriculture Laws & Regulations	3.0
FSAP 135	Introduction to Food Microbiology	4.0
	Total Core Courses	16.5

In addition to the core courses, the student must take at least XXX units from the following courses:

Elective Courses	Title	Units
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The proposal must demonstrate a need for the program that meets the stated goals and objectives in the region the college proposes to serve with the certificate. A proposed new certificate must not cause undue competition with an existing program at another college.

If any expenditures for facilities, equipment or library and learning resources are planned, please explain the specific needs in this section.

If the program is to be offered in close cooperation with one or more specific employers, a discussion of the relationship must be provided.

California is the number one food producing state in the nation, with an annual production value of \$44.7 billion in 2013, an increase of \$1. Billion over the previous years. Exports reached \$18.18 billion the same year. The state produces over 350 different commodities and leads the nation in fruits, nuts, vegetables, and fluid milk. The state's produce and livestock industries are both ranked number one in the nation and employ over 164,000 individuals.

The US government established new regulations under the FSMA, which requires employees to have a higher level of understanding of the science and regulation behind food processing and other agricultural practices. The employees of these organizations are largely segmented and line staff often lack appropriate training or knowledge to avoid accidents, which may lead to chemical or biological threats contaminating the food supply.

Fresno County is predominantly an agricultural community containing a diverse set of businesses, farmers, and other food related industries. The need for Fresno County to have a food safety program is clear. The agriculture and food processing industries reside and operate within the County of Fresno and the larger Central Valley area. In order to provide employers with appropriately trained staff and permit employers the opportunity to train current staff to meet compliance with FSMA regulations is of the utmost need.

Current local employers in support of this effort include:

Dried Fruit Association (DFA) of California
Raisin Bargaining Association
California League of Food Processors
California Citrus Mutual
Grower-Shipper Association of Central California
Custom Produce
California Dairies Inc.
Sunnyland Mills
Foster Farms
Missions Foods
Producers Dairy
STRATAS Foods
Wawona Frozen Foods
Rich's Products
P-R Farms, Inc
Bee Sweet Citrus

5. Need for Program

a. Enrollment and Completer Projections

Address and justify the number of projected students or “annual completers” to be awarded the certificate each year after the program is fully established.

The first year of the program will contain 13 apprenticeships. These will be employees that are currently working in the field. The first cohort of 13 apprenticeships will have the costs of their training, education, and materials covered through the grant.

b. Labor Market Information (LMI)

Summarize the Labor Market Information (LMI) and employment outlook (Including citation for the source of the data) for students exiting the program.

Enter table or chart as a separate attachment.

The US Department of Labor: Bureau of Labor Statistics and the California Employment Development Department: Labor Market Information Division does not have an occupational profile entitled “Food Safety & Quality Technician”. However, the closest occupation profile existing is an Agricultural Inspector.

In California in 2012 there were 2100 Agricultural Inspectors employed and its projected that in 2022 there will be 2200 employed which is an +5% increase. The projected annual job opening is 80. There are several other similar occupations in which this certificate would be supportive of, which also observed 5% annual job increases.

c. Employer Survey (if applicable)

When strong LMI data is not available, an employer survey may be submitted. Provide a copy of the survey, including the number of those surveyed, number of responses, and a summary of the results. The survey must address the extent to which the proposed degree or certificate will be valued by employers.

6. Place of Program in Curriculum/Similar Programs

Review the college's existing program inventory, then address the following questions:

- Do any active inventory records need to be made inactive or changed in connection with the approval or the proposed program? If yes, please specify.
- Does the program replace any existing program(s) on the college's inventory? Provide relevant details if this program is related to the termination or scaling down of another program(s).
- What related programs are offered by the college?

There are no other colleges in the surrounding area that offers similar programs. The closest program in proximity to Fresno County is at Hartnell Community College in Salinas, California, which is a commuting distance of 149 miles.

7. Similar Programs at Other Colleges in Service Area

List similar programs offered at other colleges within the Central/Mother Lode Region that may be adversely impacted. Enter 'none' if there are no similar programs.

College	Program

Supporting documentation required

Labor Market Information

In a separate attachment, provide current Labor Market Information showing that jobs are available for program completers within the local service area. Statewide or national LMI may be included as supplementary support but evidence of need in the specific college service area or region is also necessary.

List of Members of Advisory Committee

This list must include advisory committee member names, job titles, and affiliations.

Name	Title	Affiliation
Jerry Sikula	Plant Manager	Stratas Foods
William Smittcamp	President and CEO	Wawona Frozen Foods
Everett Norcross	President	Fruit Filling Inc.
Jeremy Haynes	Plant Manager	RICH'S
Pat Ricchiuti	President	P-R Farms
Monique Bienvenue	Dir of Communications	Bee Sweet Citrus
Ted Torosian	Owner	Custom Produce
Tony Bozzo	Quality Control Manager	Custom Produce
Julia Di Piero	Director of Quality	California Dairies, Inc
Corinna Pereira	Apprenticeship Consultant	Department of Industrial Relations
Dan Souza	Apprenticeship Coordinator	State Center Community College District
Thomas M. Jones	Senior Director	Scientific & Analytical Services
Andrea Reyes	Contracts Manager	Fresno County Economic Development Corporation
Jared Rutledge	Biology Instructor	Clovis Community College

Recommendation of Advisory Committee (Meeting Minutes)

In a separate attachment, provide minutes of the advisory committee meetings at which the program was discussed and approved, with relevant areas highlighted, as well as a summary of the advisory committee recommendations.