

New Program Code **Replace Program Code**

Date: 06/03/2022

REQUESTOR CONTACT INFORMATION

Name William Albritton Campus Leeward CC
 Title Math and Sciences Division Chair Email walbritt@hawaii.edu
 Office/Dept BS 106A/Math and Sciences Division Phone _____

NEW PROGRAM CODE TO CREATE

Institution LEE-Leeward Community College Campus LEE-Leeward Community College
 Level UG-Undergraduate Effective Term Fall 2022

	Code (Max. Characters)	Description	Check if requesting new code:
College	(2) <u>IN</u>	<u>Instructional</u>	<input type="checkbox"/> See Banner form STV_COLL
Department	(4) <u>MGT</u>	<u>Management & Industrial Rel</u>	<input type="checkbox"/> See Banner form STV_DEPT
Degree/Certificate	(6) <u>CO</u>	<u>Certificate of Competence</u>	<input type="checkbox"/> See Banner form STV_DEGC
Major	(4) <u>APDE</u>	<u>Ag Prod Dev & Entrepreneurship</u>	<input checked="" type="checkbox"/> See Banner form STV_MAJR
Concentration	(4) _____	_____	<input type="checkbox"/> See Banner form STV_MAJR
Minor	(4) _____	_____	<input type="checkbox"/> See Banner form STV_MAJR

If a similar major/concentration code exists in Banner, please list the code: _____

Justification to warrant a new major/concentration code similar to an existing major/concentration code: _____

New stand alone certificate

CIP 52.0799 - Entrepreneurial and Small Business Operations

Is this major/concentration code being used the same way at the other UH campuses? Yes No

Should this program be available for applicants to select as their planned course of study on the online application? *If yes, student may select the code as their only program of study.* Yes No

RULES PERTAINING TO FINANCIAL AID AND 150% DIRECT SUBSIDIZED LOAN LIMIT LEGISLATION

Is 50% or greater of the classes in this program offered at a location other than the Home Campus? Yes No

Is this program/major/certificate financial aid eligible? Yes No

Does this certificate qualify as a Gainful Employment Program (Title IV-eligible certificate program)? Yes No

See <http://www.ifap.ed.gov/GainfulEmploymentInfo/index.html>

Program Length

In academic years; decimals are acceptable. The length of the program should match what is published by the campus in any online and/or written publication.

0.5 AY (1 semester)

Special Program Designations

See *Special Program Designations Code Definitions on IRAO Program Code Request webpage*

A B N P T U

Required Terms of Enrollment: Fall Spring Summer Extended

EXISTING PROGRAM CODE TO REPLACE, IF APPLICABLE

Program Code _____	Program Description _____
Institution _____	Campus <u>Leeward CC</u>
College _____	Department _____
Level _____	
Are current students "grandfathered" under the program code?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Should the old program code be available for use in Banner?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Effective <input type="text" value=""/> , old program code will no longer be available to admit or recruit students.	
Term (ie. Fall 2020)	
<i>This will turn off the online application, recruitment (effects Banner forms SRASUMI and SRAQUIK) and admissions (effects Banner forms SAADCRV, SAAADMS, SAASUMI, SAAQUIK, and SAAQUAN) Banner modules.</i>	
Effective <input type="text" value=""/> , old program code will no longer be available to award degree to students.	
Term (ie. Fall 2020)	
<i>This will turn off the general student (effects Banner form SGASTDN) and academic history (effects Banner form SHADEGR) Banner modules.</i>	

ATTACHMENTS

BOR Approved: Sole-credential Certificate, Associate, Bachelor and Graduate Degrees, and sole credential certificates

- BOR Meeting Minutes & Supporting Documents Curriculum

Chancellor Approved: Concentrations, Certificates and Associate in Technical Studies (ATS) Degree

- Memo from Chancellor to notify Vice President for Academic Planning and Policy regarding program action.
 Curriculum

CERTIFICATES ONLY: Please check one (1) statement. This certificate is a...



BOR approved certificate. BOR Meeting/Approval Date: _____

Chancellor approved within an authorized BOR program. BOR Program: _____

Chancellor approved CO in accordance with UHCCP 5.203, Section IV.B.10.

VERIFICATIONS

By signing below, I verify that I have reviewed and confirm the above information that is pertinent to my position.

Registrar (Print Name)	Financial Aid Officer (Print Name)	For Community Colleges, verification of consultation with OVPC Academic Affairs:
Grant Helgeson	Gregg Yoshimura	Tammi Oyadomari-Chun
 Signature	 Signature	 Signature
Date	Date	Date

ADDITIONAL COMMENTS



May 23, 2022

MEMORANDUM

TO: Erika Lacro
Vice President for Community Colleges

VIA: Tammi Oyadomari-Chun  Digitally signed by Tammi J Chun
Interim Associate Vice President for Academic Affairs
Date: 2022.05.23 14:58:40 -10'00'

FROM: Carlos Peñaloza 
Chancellor

SUBJECT: Certificate of Competence in Agriculture-Based Product Development & Entrepreneurship

SPECIFIC ACTION REQUESTED:

Approval of a stand-alone Certificate of Competence (CO) in Agriculture-Based Product Development & Entrepreneurship for Leeward Community College.

RECOMMENDED EFFECTIVE DATE:

Fall 2022

ADDITIONAL COST:

No additional costs will be incurred by this action.

PURPOSE:

This approval is being requested in accordance with UHCCP #5.203 as this CO is not under a BOR approved Career & Technical Education (CTE) Program.

BACKGROUND:

In accordance with UHCCP #5.203, approval is requested to offer a college credential for students who have successfully completed a sequence of career and technical education courses not within a BOR - approved CTE program that has been identified as fulfilling an employable set of skills recognized by Business and Industry. The issuance of this CO requires that the student's work has been evaluated and stated outcomes have been met. The issuance of this CO requires that the student's work meets or exceeds competencies necessary for employment. Credit course sequences shall be at least four and less than 24 credit hours and may include General Education courses appropriate to industry requirements. Non-credit course sequences shall be equivalent in instructional time as described in UHCCP #5.228 Credit Hour. In a credit course sequence, the student must earn a cumulative 2.0 GPR or better for all courses required in the certificate. In non-credit course sequence, the student's work must be evaluated to be equivalent to 2.0 GPR or better.

The following courses comprise the CO in Agriculture-Based Product Development & Entrepreneurship for a total of 12 credits.

- *AG 100 Orientation to Hawai'i Agriculture Industry (1)
- *CULN 112 Sanitation and Safety (2)
- *ENT 120 Introduction to Entrepreneurship (3)
- *ENT 125 Starting a Business (3)
- CULN 243 - Farm to Retail: Value-Added Product Development (3)

*Early College courses

PROGRAM DATA, ANALYSIS, AND OUTCOMES:

The CO in Agriculture-Based Product Development & Entrepreneurship was created to support and align with the new Wahiawa Value-Added Product Development Center (WVAPDC) by providing a pathway for students majoring in Culinary Arts, Management, and Sustainable Agriculture. The WVAPDC is anticipated to open in late spring 2023.

Annual Report of Program Data 2020 - 2021	Culinary Arts	Management	Sustainable Agriculture
# of Majors	86	178	41
New & Replacement Positions (County)	3567	7779	87
Associate in Science Awarded	22	30	6
Certificate of Achievement Awarded	18	51	2
Certificate of Competence Awarded	55	108	7

While it is difficult to predict how many students from the above majors or from other majors would be interested to achieve the above CO, our estimation is that at least 10% of the number of majors in each program will aspire to achieve the CO.

ACTION RECOMMENDED:

Your approval to approve a stand-alone CO in Agriculture-Based Product Development & Entrepreneurship to be effective in Fall 2022 is requested.

APPROVED DISAPPROVED:

 Erika Lacro, Vice President for Community Colleges

 Date

- c: Della Teraoka, Interim Director of Academic Programs
- Keala Chock, Vice Chancellor for Academic Affairs
- Ron Umehira, Dean of Career & Technical Education
- Don Maruyama, Division Chair – Professional Arts & Technology
- Tina Lee, Division Chair – Business
- William Albritton, Division Chair – Math & Sciences



UNIVERSITY of HAWAII
LEEWARD
COMMUNITY COLLEGE

June 20, 2022

MEMORANDUM

TO: Debora J. Halbert
Associate Vice President for Academic Programs and Policy

VIA: Tammi Oyadomari-Chun
Interim Associate Vice President for Academic Affairs

Keala Chock 
Vice Chancellor for Academic Affairs

FROM: Carlos Peñaloza *Carlos G. Penaloza*
Chancellor

SUBJECT: Program Approval

I have approved the new Certificate of Competence (CO) in Agriculture-based Product Development & Entrepreneurship program effective Fall 2022. The approval can be found at:
<https://leeward.kuali.co/cm>

Attachments

c: Erika Lacro, Vice President for Community Colleges
Pearl Imada-Iboshi, Director of Institutional Research and Analysis Office
Leeward CC, Deans
Leeward CC, Division Chairs
Lexus Scully Chou, Student Services Coordinator
Leeward CC, Academic Advising Coordinators
Jiajia Garcia, Curriculum Committee Chair
Adam Halemano, Institutional Assessment Specialist (Catalog)
Janel Oshiro, Banner Specialist

96-045 Ala 'Ike
Pearl City, Hawai'i 96782
Phone: (808) 455-0215
Fax: (808) 455-0471





Program Approval Memo

Final Audit Report

2022-06-21

Created:	2022-06-21
By:	Vaughnelle O'Neal (vaughnel@hawaii.edu)
Status:	Signed
Transaction ID:	CBJCHBCAABAAIok3tX-lfiELEabPAUYrbEx69-sV_mPp

"Program Approval Memo" History

-  Document created by Vaughnelle O'Neal (vaughnel@hawaii.edu)
2022-06-21 - 8:28:09 PM GMT- IP address: 166.122.36.168
-  Document emailed to carlospe@hawaii.edu for signature
2022-06-21 - 8:28:44 PM GMT
-  Email viewed by carlospe@hawaii.edu
2022-06-21 - 8:31:02 PM GMT- IP address: 66.249.84.4
-  Document e-signed by Carlos G. Penaloza (carlospe@hawaii.edu)
Signature Date: 2022-06-21 - 8:31:35 PM GMT - Time Source: server- IP address: 166.122.116.129
-  Agreement completed.
2022-06-21 - 8:31:35 PM GMT

Program Code Agriculture-based Product Development & Entrepreneurship

Approved | Fall 2022

Proposal Information

Workflow Status

Complete

Proposer Notification, Proposer

Notification Sent | Proposer

expand ▲

✉ William Albritton

1) GENERAL INFORMATION

1.1) Effective Term

Fall 2022

1.2) Program Title

Agriculture-based Product Development & Entrepreneurship

1.3) Degree Type

Certificate of Competence (CO)

1.4) Description

The Certificate of Competence in Agriculture-based Product Development & Entrepreneurship program is intended to provide students with entry-level skills in creating and marketing value-added products. Students will be able to explain agricultural practices, apply sanitation and safety principles to the food service operation, create a value-added product, apply entrepreneurship resources and practices to a new business venture, and prepare a business plan.

1.5) Division

Math & Science

P) PROPOSAL DETAILS

P.1) Proposal Summary

This is a new program.

P.2) Proposal Rationale/Justification

Division goals:

This is curriculum for the Wahiawā Product Development Center (WPDC). This CO in Agricultural Entrepreneurship is intended

to attract high school students, adult learners, small business owners, farmers, returning veterans, and inspiring entrepreneurs. This proposed CO will be part of the opportunities at the WPDC, which will also provide additional short-term non-credit workshops, technical resources, consultancy services, product testing, product packing facilities, and market opportunities to showcase new value-added products.

This proposed CO aligns with the Leeward CC Strategic Plan 2015-2021 (<http://www.leeward.hawaii.edu/strategic-plan>) in these areas:

1. Hawai'i Innovation Initiative: Developing and delivering programs and training needed for a qualified workforce in existing and emerging careers. (Value-added products are an important part of emerging agricultural entrepreneurship.)
2. Modern Teaching and Learning Environments: Ensuring that students and faculty have the learning and teaching environments appropriate for the 21st century and the sustainability practices to maintain those environments. (The WPDC will have modern culinary equipment to make the value-added products. Value-added products are an important part of stretching the use of agricultural products.)
3. High Performance System of Higher Education: Providing students with smooth transitions from K-12 through the community colleges to the baccalaureate institutions in a cost-effective manner. (Most of the classes can be taught as Early College classes.)

This CO applies to all aspects of the College Mission Statement:

At Leeward Community College, we work together to nurture and inspire all students.

We help them attain their goals through high-quality liberal arts and career and technical education.

We foster students to become responsible global citizens locally, nationally, and internationally.

We advance the educational goals of all students with a special commitment to Native Hawaiians.

P.3) Title Change

No

P.4) Proposal Supporting Documents

- Second Response Letter to Senator Donovan Dela Cruz - Final 12-17-20.pdf
- Wahiawa Final Report 1-8-19.pdf
- Value-added product development center planned for Wahiawā - University of Hawai'i System News.pdf
- 2019-11-08-OA-DEA-Leeward-CC-Value-Added-Product-Development-Center.pdf
- Wahiawa Board Meeting Minutes - November 2020.pdf
- New Positions FY 22 and FY 23.pdf
- Wahiawa PDC for Neighborhood Board Meeting on 11.16.20 - Final Presentation.pdf
- WPDC - Value Added Agriculture Report - Final 3-16-21.pdf
- ARPD-Sustainable-Agriculture-2020.pdf
- ARPD-Culinary Arts-2020.pdf
- Leilehua High School Agricultural Program Farm.pdf
- Leilehua High School Curriculum Catalog 2020-2021.pdf
- Party for Farming #HFWF19 _ Hawai'i Public Radio.pdf
- AgTech Value Add EDU Pipeline 2021-05-28.pdf
- Estimated Operational Budget for Wahiawa Product Development Center - 9-24-21.pdf

P.5) Other Departments Involved

Yes.

Business Division

ENT 120, Introduction to Entrepreneurship

ENT 125, Starting a Business

PAT Division

CULN 112, Sanitation & Safety

CULN 243, Farm-to Retail: Value-added Product Development (new course)

P.6) Have other departments been consulted?

Yes

P.7) Proposal Impact(s) - Articulation

No

P.8) Proposal Impact(s) - Requirements

No

P.9) Proposal Impact(s) - Resources

The new Wahiawā Product Development Center (WPDC) will have the staff, equipment, facilities, and other resources needed to produce value-added products. It is supported by the State Legislature, especially Senator Donovan M. Dela Cruz. Below are more specifics.

1.) Number, source, and cost of faculty

This program will require 1 faculty from Sustainable Agriculture to teach one section of AG 100.

This program will require 1 faculty from Culinary Arts to teach one section of CULN 112 and one section of CULN 243.

This program will require 1 faculty from Business to teach one section of ENT 120 and one section of ENT 125.

The faculty will be from current Pearl City faculty.

Lecturers may need to be hired, due to the hiring freeze.

2.) Library requirements

The classes in the Agriculture-based Product Development & Entrepreneurship CO will take full advantage of open educational resources (OER). Courses will be offered traditionally, online, and hybrid.

Resources will be accessible for students taking classes through all delivery modes.

3.) Support personnel

We have three APT staff positions and funds from the legislature to hire for the Center. (See attached New Positions FY 22 and FY 23.pdf.)

We are currently (fall 2021) finalizing a position description for a Center Manager and will be requesting to hire to Vice President Lacro for an exception to the hiring freeze.

4.) Estimated cost of supplies, equipment, and CIP

We recently purchased over \$30,000 in culinary equipment/supplies and some of this can be used to teach this new course.

The Wahiawa Product Development Center has an equipment budget, but most of the equipment will be purchased at a later date.

"Equipment shown in plans and renderings is estimated to cost approximately \$2 million. Price estimates are based on new equipment; however, it is common practice among similar operations to purchase used equipment. Most food processing equipment is stainless steel and holds long-term value and durability." (See page 35 in the attached Wahiawa Final Report 1-8-19.pdf.)

5.) Facilities to be utilized

Construction started on the new Wahiawā Product Development Center (WPDC) in summer 2021.

We are anticipating that the WPDC will be completed for renovation and equipment installation in summer/fall 2022 with opening of the Center in spring 2023.

6.) Total funds required for program implementation and operation

For FY 2022, Total Operations is \$145,000 and Staffing Requirements is \$120,000. (For more details, see Pages 8, 9, and 10 on the attached WPDC - Value Added Agriculture Report - Final 3-16-21.pdf.)

7.) Expected source of funds, including sources of reallocated funds

"Funding: Chair Ishikawa asked how the businesses will be funded throughout the project and Penaloza noted that funding would be a case-by-case process. Penaloza noted the need to utilize grants to subsidize any non-accredited classes. Mendelson asked if there have been funds allocated previously. Penaloza noted that funds have been previously appropriated for the construction process and beginning of the project. Umaki asked and Penaloza noted that WPDC would be a LCC [sic] project. Fanene asked if LCC [sic] is receiving federal funds for the project and if there are any projects for Wahiawa farmers to access currently. Umehira stated that he will reach out about receiving federal funds as a way to reduce costs. Umehira announced that Chair Ishikawa has agreed to sit on their Community Advisory Committee, and asked that the community contact Chair Ishikawa in regards to the Advisory group." (See page 4 on attached Wahiawa Board Meeting Minutes - November 2020.pdf.)

P.10) Department Vote

	Date	Yes	No	Abstain
Department Vote	2021/09/30	37	0	0

P.11) Proposer Notes

2) PROGRAM LEARNING OUTCOMES

2.1) Outcomes

- Explain agricultural practices.
- Apply sanitation and safety principles to the food service operation.
- Create a value-added product.
- Apply entrepreneurship resources and practices to a new business venture.
- Prepare a business plan.

3) BOR INFORMATION

3.1) Program Justification

1.) Relationship to University and campus mission and development plans.

"The goal of the project is to repurpose an existing metal warehouse in downtown Wahiawa as a Value-Added Product Development Center (VAC) to be jointly managed by the Hawaii Community Colleges and the Hawaii Department of Agriculture's Agribusiness Development Corporation. The VAC is an incubator component in a larger portfolio of missing middle-scaled cooperative food facilities to be implemented by the Agribusiness Development Corporation that link food producers and consumers. Core portfolio facilities to be developed include food hubs and product development centers for the shared sorting, grading, processing, packaging, storing and distributing of agricultural products. Other facilities will include shared commercial kitchens, bakeries, bar lines, confectionary lines, freeze dryers, juicers, and bottling facilities. The VAC will support postsecondary education in the incubation and marketing of value-added food products through the recycling of nearby agricultural waste streams." (See page 2 in the attached Wahiawa Final Report 1-8-19.pdf.)

"The Wahiawā Product Development Center will be instrumental in supporting the diversification of our local economy by adding value to Hawai'i's agricultural and food sector industries. It will take the knowledge, creativity, innovation and uniqueness Hawai'i offers to the next level, creating a robust workforce pipeline and providing the tools and skills for local farmers and entrepreneurs to take their value-added food products to market and beyond. Bringing this to the heart of O'ahu achieves a critical milestone for our state in food security and sustainability," said UH Community Colleges Vice President Erika Lacro. (See attached Value-added product development center planned for Wahiawā - University of Hawai'i System News.pdf.)

The CO in Agriculture-based Product Development & Entrepreneurship with its focus on creating and marketing value-added products will provide the appropriate curriculum for the Wahiawā Product Development Center.

2.) Evidence of continuing need for the program

"Products that are made-in-Hawai'i are highly desired worldwide and we have a huge opportunity with the WPDC to capitalize on that global demand. Value-added entrepreneurship is critical for economic recovery as we look to strengthen the agricultural industry and diversify our economy to be less reliant on tourism," said Sen. Donovan M. Dela Cruz. (See attached Value-added product development center planned for Wahiawā - University of Hawai'i System News.pdf.)

3.) Projections of career opportunities for graduates

This CO would be for people interested in producing and selling value-added products. Students could also choose to further their education and get a degree in Sustainable Agriculture, Business, or Culinary. Career opportunities for graduates in Sustainable Agriculture, Business, and Culinary are diverse and many.

3.2) Program Mission and Objectives

1.) Meeting student needs

Leilehua High School has a strong Natural Resources Career Pathway and Agriculture Academy. The CO in Agriculture-based Product Development & Entrepreneurship would meet the needs of students in this pathway. It would also meet the needs of current Leeward CC degree seeking students majoring in Business, Culinary Arts, Integrated Industrial Technology, and Sustainable Agriculture.

2.) Meeting community needs

"The Wahiawā Product Development Center will be instrumental in supporting the diversification of our local economy by adding value to Hawai'i's agricultural and food sector industries. It will take the knowledge, creativity, innovation and uniqueness Hawai'i offers to the next level, creating a robust workforce pipeline and providing the tools and skills for local farmers and entrepreneurs to take their value-added food products to market and beyond. Bringing this to the heart of O'ahu achieves a critical milestone for our state in food security and sustainability," said UH Community Colleges Vice President Erika Lacro. (See attached Value-added product development center planned for Wahiawā - University of Hawai'i System News.pdf.)

"Community Concerns: Cuaresma noted concerns about purchasing the property in its current state and stated that the site is abandoned and dilapidated. Cuaresma noted the community's displeasure with the project and stated that the community has received the run-around during the process. Cuaresma noted the community's belief that the Leilehua and Wahiawa District students being excluded from the project. Cuaresma noted her desire to have the project focused on residents and students from the Wahiawa and Central Oahu regions. Penalosa noted that he will continue to work with the community on the project and stated concerns with entering the property due to the previous leaseholder. Chair Ishikawa reminded everyone to speak with the Aloha Spirit, and again stated her previous concerns about prioritizing Wahiawa students if that is permissible." (See page 4 on attached Wahiawa Board Meeting MInutes - November 2020.pdf.)

3.) Meeting State needs

"Products that are made-in-Hawai'i are highly desired worldwide and we have a huge opportunity with the WPDC to capitalize on that global demand. Value-added entrepreneurship is critical for economic recovery as we look to strengthen the agricultural industry and diversify our economy to be less reliant on tourism," said Sen. Donovan M. Dela Cruz. (See attached Value-added product development center planned for Wahiawā - University of Hawai'i System News.pdf.)

4.) Student learning objectives

Explain agricultural practices.

Apply sanitation and safety principles to to the food service operation.

Create a value-added product.

Apply entrepreneurship resources and practices to a new business venture.

Prepare a business plan.

5.) Alignment of proposed learning objectives with the UHM Institutional Learning Objectives for Undergraduate Students, as applicable.

CO in Agriculture-based Product Development & Entrepreneurship Learning Objectives related to UH ILOs.

1. Know—Breadth and Depth of Knowledge

Explain agricultural practices.

2. Do—Intellectual and Practical Skills

Create a value-added product.

Apply entrepreneurship resources and practices to a new business venture.

Prepare a business plan.

3. Value—Personal and Social Responsibility

Apply sanitation and safety principles to to the food service operation.

3.3) Program Curriculum Plan

All classes can be taught as 8-week classes. This certificate can be completed in one semester.

First 8 weeks:

AG 100, Orientation to Hawaii Agriculture Industry (1)

ENT 120, Introduction to Entrepreneurship (3)

CULN 112, Sanitation & Safety (2)

Second 8 weeks:

ENT 125, Starting a Business (3)

CULN 243, Farm-to Retail: Value-added Product Development, (3)

Total Program Credits: 12

All required courses must be completed with a C or better grade.

3.4) Program Rules**Semester 1****12**

Total Credits

- Earned a minimum grade of C in each of the following:
 - AG100 - Orientation to Hawai'i Agriculture Industry (1)
 - ENT120 - Introduction to Entrepreneurship (3)
 - ENT125 - Starting a Business (3)
 - CULN243 - Farm-to-Retail: Value-Added Product Development (3)
 - CULN112 - Sanitation and Safety (2)

Grand Total Credits: 12**3.5) Program Target Group****1.) Special target groups**

Farmers – existing and new

Existing small business owners and farmers

Aspiring Entrepreneurs – individuals with a food-related business idea or interest in pursuing an agribusiness

High School Partnerships – Leilehua and Waipahu High Schools, and other complex area schools to expose students to entrepreneurial skills and opportunities in agribusiness

Current Leeward CC degree-seeking students - majoring in Business, Culinary Arts, Integrated Industrial Technology, and Sustainable Agriculture

Adults looking to make a career change

Returning veterans

High school grads not yet ready to go to college full time

2.) Number of majors expected by year

All the classes in this CO can be run twice a year, so at least 20 majors are expected per year.

3.) Expected service to non-majors

Non-majors can enroll in this CO as well.

4.) Evidence of student interest

Current Leeward CC degree-seeking students majoring in Business, Culinary Arts, Integrated Industrial Technology, and Sustainable Agriculture would potentially be interested in this CO.

3.6) Program Resources

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This program will require one faculty from Business to teach one section of ENT 120 and one section of ENT 125. The faculty will be from current Pearl City faculty. Lecturers may need to be hired, due to the hiring freeze.

2.) Library requirements

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5.) Facilities to be utilized

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6.) Total funds required for program implementation and operation

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7.) Expected source of funds, including sources of reallocated funds

"Funding: Chair Ishikawa asked how the businesses will be funded throughout the project and Penaloza noted that funding would be a case-by-case process. Penaloza noted the need to utilize grants to subsidize any non-accredited classes. Mendelson asked if there have been funds allocated previously. Penaloza noted that funds have been previously appropriated for the construction process and beginning of the project. Umaki asked and Penaloza noted that WPDC would be a LCC [sic] project. Fanene asked if LCC [sic] is receiving federal funds for the project and if there are any projects for Wahiawa farmers to access currently. Umehira stated that he will reach out about receiving federal funds as a way to reduce costs. Umehira announced that Chair Ishikawa has agreed to sit on their Community Advisory Committee, and asked that the community contact Chair Ishikawa in regards to the Advisory group." (See page 4 on attached Wahiawa Board Meeting Minutes - November 2020.pdf.)

3.7) Program Efficiency

1.) Compare anticipated cost per SSH (Student Semester Hours)

Data not available.

2.) Cost per major
Data not available.

3.) SSH/faculty
Data not available.

4.) Average class size
AG 100 - 23 students enrolled in fall 2021
ENT 120 - 15-20 students
ENT 125 - 14 students enrolled in fall 2021
CULN 112 - 26 students enrolled in fall 2021
CULN 243 - new class, no data available

5.) Other quantitative measures with other programs in the college and similar programs on other UH campuses
Here is SSH data from the Sustainable Agriculture Program for 2017-18, 2018-19, and 2019-20. (See Page 6 on the attached ARPD-Sustainable-Agriculture-2020.pdf)
SSH Program Majors in Program Classes: 263, 247, 386
SSH Non-Majors in Program Classes: 340, 219, 202
SSH in All Program Classes: 603, 466, 588

Here is SSH data from the Culinary Arts Program for 2017-18, 2018-19, and 2019-20. (See Page 6 on the attached ARPD-Culinary Arts-2020.pdf)
SSH Non-Majors in Program Classes 113, 72, 84
SSH in All Program Classes 1,763; 1,562; 1,388
FTE Enrollment in Program Classes 59, 52, 46

3.8) Program Effectiveness

All programs at Leeward Community College get evaluated annually, a process that includes an analysis of data on program demand, efficiency, and effectiveness through the Annual Program Review. All programs complete a comprehensive review every three years during which an analysis of program learning outcomes is completed in addition to three years of program data. Program modifications and improvements will be made based on the analysis of the Annual Program Review and assessment of program learning outcomes. Program effectiveness will also be measured through an internal data system, which has been developed to track course completion rates, certificate completers, and employment information. The CO in Agriculture-based Product Development & Entrepreneurship data will be collected as part of the Sustainable Agriculture Program for the ARPD.

1.) Projected number of graduates yearly
We expect 20-40 graduates yearly.

2.) Placement of graduates
This CO would be for people interested in producing and selling value-added products. Students could also choose to further their education and get a degree in Sustainable Agriculture, Business, or Culinary. Career opportunities for graduates in Sustainable Agriculture, Business, and Culinary are diverse and many.

3.) Special accreditation

The Culinary Arts Program is accredited by the Accrediting Commission of the American Culinary Federation Educational Foundation (ACFEF); Received in Spring 2015, with the "Exemplary Program Award" designation, and maximum 7-year accreditation. The program is applying for reaffirmation of ACFEF accreditation in April 2022.

4.) Student satisfaction

Data will be collected as part of the Sustainable Agriculture Program for the ARPD.

5.) Career and employer satisfaction

Data will be collected as part of the Sustainable Agriculture Program for the ARPD.

4) ATTACHMENTS
