EMBEDDED PATHWAY MODEL ACADEMIC ADVISEMENT BUILD
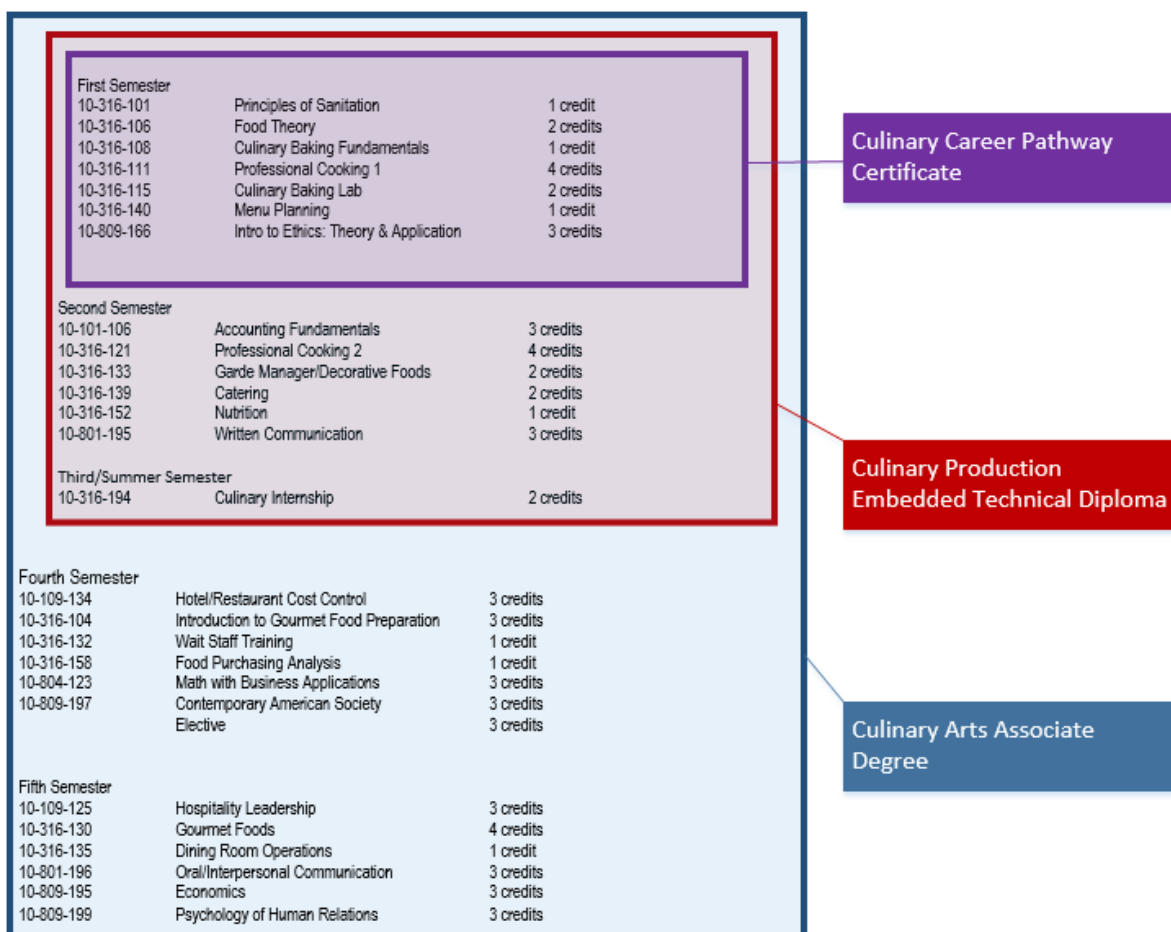## MADISON AREA TECHNICAL COLLEGE

GOALS

There are two goals associated with using the Academic Advisement build for Embedded Program Mapping:

1. To create an Advisement Report for students that displays a career pathway.
2. To facilitate auto-awarding of embedded credentials.

In the example of the Culinary Arts Pathway model, there are three credentials:
1. The Culinary Specialist Career Pathway Certificate
2. The Culinary Production Specialist Embedded One-Year Technical Diploma
3. The Culinary Arts Associate Degree

First Semester

10-316-101	Principles of Sanitation	1 credit
10-316-106	Food Theory	2 credits
10-316-108	Culinary Baking Fundamentals	1 credit
10-316-111	Professional Cooking 1	4 credits
10-316-115	Culinary Baking Lab	2 credits
10-316-140	Menu Planning	1 credit
10-809-166	Intro to Ethics: Theory & Application	3 credits

Culinary Career Pathway Certificate

Second Semester

10-101-106	Accounting Fundamentals	3 credits
10-316-121	Professional Cooking 2	4 credits
10-316-133	Garde Manager/Decorative Foods	2 credits
10-316-139	Catering	2 credits
10-316-152	Nutrition	1 credit
10-801-195	Written Communication	3 credits

Third/Summer Semester

10-316-194	Culinary Internship	2 credits

Culinary Production Embedded Technical Diploma

Fourth Semester

10-109-134	Hotel/Restaurant Cost Control	3 credits
10-316-104	Introduction to Gourmet Food Preparation	3 credits
10-316-132	Wait Staff Training	1 credit
10-316-158	Food Purchasing Analysis	1 credit
10-804-123	Math with Business Applications	3 credits
10-809-197	Contemporary American Society	3 credits
	Elective	3 credits

Culinary Arts Associate Degree

Fifth Semester

10-109-125	Hospitality Leadership	3 credits
10-316-130	Gourmet Foods	4 credits
10-316-135	Dining Room Operations	1 credit
10-801-196	Oral/Interpersonal Communication	3 credits
10-809-195	Economics	3 credits
10-809-199	Psychology of Human Relations	3 credits

To create an Advisement Report that displays a parent program and all embedded programs within that parent program, multiple Requirement Groups are created and "tagged" with the parent program Academic Program code and Academic Plan.

Requirement Group 5094 contains the Culinary Specialist Pathway Certificate requirements:

Culinary Career Pathway Certificate – Requirement Group 5094
Academic Career: CULAR
Academic Plan: 10-3161

Academic Program/Plan are set to Culinary Arts so that the Requirement Group displays on the Culinary Arts Associate Degree Advisement Report.

Report Description: CULINARY SPECIALIST PATHWAY CERTIFICATE (RQ5094-2015)

The Report Description and Report Long Description fields show on the Advisement Report for students. The Report Description identifies the embedded credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

First Semester – Requirement 2675
10-316-101	Principles of Sanitation	Course List 5850
10-316-106	Food Theory	Course List 5851
10-316-108	Culinary Baking Fundamentals	Course List 5852
10-316-111	Professional Cooking 1	Course List 5853
10-316-115	Culinary Baking Lab	Course List 5854
10-316-140	Menu Planning	Course List 5855
10-809-166	Intro to Ethics: Theory & Application	Course List 5856

The course requirements for the certificate are contained in Requirement 2675 and attached to Requirement Group 5094. They are also the first semester requirements for the Culinary Production Specialist Technical Diploma and the Culinary Arts Associate Degree. Once these requirements are satisfied, the student is auto-awarded the certificate and has completed the first semester requirements of the other two credentials.

New Window | Personalize Page | http

Requirement Group | Parameters | Detail | Detail Parameters | Plans Required | Plans Appended

Basic Data   Find | View All   1 of 1

Requirement Group: 005094
*Effective Date: 01/01/2015   *Status: Active   *Reporting Sequence: 1
*Requirement Usage   ADV   State Status

Reporting Sequence is set to 1 so that it shows up first on the Advisement Report.

Academic Structure

*Academic Institution: MATC1   Madison Area Technical College
Academic Career: DEGR   Degree Career
Academic Program: CULAR   Culinary Arts
Academic Plan: 103161   Culinary Arts
Academic Sub-Plan:

Academic Program/Plan are set to Culinary Arts so that the Culinary Specialist Pathway Certificate requirements display on the Culinary Arts Advisement Report.

Description Fields

*Search Description: Culinary Specialist Pathway   *Short Search Description: 613161PATH
*Long Description: Culinary Specialist Pathway Certificate: 613161PATH

*Report Description   CULINARY SPECIALIST PATHWAY CERTIFICATE (RQ5094-2015)

*Report Long Description: Complete the following requirements:

Program Description:

The Report Description and Report Long Description show on the Advisement Report for students. The Report Description identifies the embedded credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

Requirement Group 5044 contains the second and third semester course requirements of the Culinary Production Specialist One-Year Embedded Technical Diploma:

Culinary Production Specialist Embedded Technical Diploma – Requirement Group 5044
Academic Career: CULAR
Academic Plan: 10-3161

Academic Program/Plan are set to Culinary Arts so that the Requirement Group displays on the Culinary Arts Associate Degree Advisement Report.

Report Description: CULINARY PRODUCTION SPECIALIST TECHNICAL DIPLOMA (RQ5044-2015)

The Report Description and Report Long Description fields show on the Advisement Report for students. The Report Description identifies the embedded credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

Second Semester
10-101-106	Accounting Fundamentals	3 credits
10-316-121	Professional Cooking 2	4 credits
10-316-133	Garde Manager/Decorative Foods	2 credits
10-316-139	Catering	2 credits
10-316-152	Nutrition	1 credit
10-801-195	Written Communication	3 credits

Third/Summer Semester
10-316-194	Culinary Internship	2 credits

The course requirements for the diploma are contained in Requirements 2620 and 2621 and attached to Requirement Group 5044. They are also the second and third semester requirements for the Culinary Arts Associate Degree. Once these requirements are satisfied, the student is auto-awarded the technical diploma and has completed the second and third semester requirements of the associate degree.

| Requirement Group | Parameters | Detail | Detail Parameters | Plans Required | Plans Appended |

Basic Data   Find | View All   1 of 1

Requirement Group: 005044
*Effective Date: 01/01/2015   *Status: Active   *Reporting Sequence: 2
*Requirement Usage   ADV   State Status

Reporting Sequence is set to 2 so that it shows up second on the Advisement Report (after the Culinary Specialist Certificate but before the Culinary Arts Associate Degree Program)

Academic Structure

*Academic Institution: MATC1   Madison Area Technical College
Academic Career: DEGR   Degree Career
Academic Program: CULAR   Culinary Arts
Academic Plan: 103161   Culinary Arts
Academic Sub-Plan:

Academic Program/Plan are set to Culinary Arts so that the Culinary Production Specialist One-Year Technical Diploma requirements display on the Culinary Arts Advisement Report.

Description Fields

*Search Description: Culinary Production Specialist   *Short Search Description: 313162
*Long Description: CULINARY PRODUCTION SPECIALIST ONE-YEAR TECHNICAL DIPLOMA: 31-316-2

*Report Description: CULINARY PRODUCTION SPECIALIST ONE-YEAR TECHNICAL DIPLOMA (RQ5044-2015)
*Report Long Description: Complete the following requirements:

The Report Description and Report Long Description show on the Advisement Report for students. The Report Description identifies the embedded credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

Program Description: The Culinary Production Specialist program develops skills to pursue a career in the food-service industry within restaurants, bakeries, catering services, delis, hotels, resorts, health care facilities and

Requirement Group 917 was created to contain the fourth and fifth semester course requirements of the Culinary Arts Associate Degree Program:

Culinary Arts Associate Degree – Requirement Group 917
Academic Career: CULAR
Academic Plan: 10-3161

Academic Program/Plan are set to Culinary Arts so that the Requirement Group displays on the Culinary Arts Associate Degree Advisement Report.

Report Description: CULINARY ARTS ASSOCIATE DEGREE (RQ917-2015)

The Report Description and Report Long Description fields show on the Advisement Report for students. The Report Description identifies the credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

Fourth Semester – Requirement 2672		
10-109-134	Hotel/Restaurant Cost Control	3 credits
10-316-104	Introduction to Gourmet Food Preparation	3 credits
10-316-132	Wait Staff Training	1 credit
10-316-158	Food Purchasing Analysis	1 credit
Fifth Semester – Requirement 2673		
10-109-125	Hospitality Leadership	3 credits
10-316-130	Gourmet Foods	4 credits
10-316-135	Dining Room Operations	1 credit
General Education – Requirement 2674		
10-804-123	Math with Business Applications	3 credits
10-809-197	Contemporary American Society	3 credits
10-801-196	Oral/Interpersonal Communication	3 credits
10-809-195	Economics	3 credits
10-809-199	Psychology of Human Relations	3 credits
Electives – Requirement 1920		
	Elective	3 credits

The course requirements for the associate degree are contained in Requirements 2672, 2673, 2674, and 1920 and attached to Requirement Group 917. They are the fourth and fifth semester requirements for the Culinary Arts Associate Degree. Once these requirements are completed, the student can graduate from the associate degree program. The associate degree credential is not auto-awarded.

Reporting Sequence is set to 3 so that it shows third on the Advisement Report.

Academic Program/Plan are set to Culinary Arts so that the Culinary Specialist Pathway Certificate requirements display on the Culinary Arts Advisement Report.

The Report Description and Report Long Description show on the Advisement Report for students. The Report Description identifies the embedded credential that is satisfied upon completion of the requirements in the Requirement Group. Once the requirements are completed, the Requirement Group collapses on the Advisement Report.

EMBEDDED PROGRAM TRACKING and AUTO AWARDING

To track embedded programs and the Requirement Groups that house them, a custom bolt-on table was created. The table lists the program code for the parent program that has the embedded credential within it, the Requirement Group associated with the embedded credential, and the program code for the embedded credential.

After term start, but prior to registration for the subsequent term, a process is run to look at students in the parent programs listed in the table. If the Requirement Group that houses the embedded credential is 100% complete, the student is automatically admitted to the corresponding embedded credential listed in the table.

An "opt-out" communication is sent to students who have been auto-admitted to an embedded credential. Students are informed that they are eligible to receive the embedded credential and will be awarded the credential unless they notify the college they do not wish to receive it.

At the end of the term, graduation is run as usual, awarding the embedded credentials to students who have earned them.