



New Program Proposal

The following must be submitted to complete a new program request:

Submission Checklist:

- New Program Proposal
- Business Plan (<https://www.ache.edu/index.php/forms/>)
- Undergraduate or Graduate Curriculum Plan (<https://www.ache.edu/index.php/forms/>)

Primary Contact Information

Institution: Wallace State Community College - Hanceville

Contact: Jerry Murcks

Title: Dean Of Applied Technologies

Email: jerry.murcks@wallacestate.edu

Telephone: 356-352-8229

Program Information

Date of Proposal Submission: 10/13/2025

Award Level: Associate's Degree

Award Nomenclature (e.g., BS, MBA): AAS

Field of Study/Program Title: Baking and Pastry

CIP Code (6-digit): 12.0501 – Baking and Pastry Arts

Administration of the Program

Name of Dean: Jerry Murcks

Name of College/School: Wallace State Community College

Name of Chairperson: Aaron Nichols

Name of Department/Division: Culinary Arts

Implementation Information

Proposed Program Implementation Date: August 2026

Anticipated Date of Approval from Institutional Governing Board: 5/13/2026

Anticipated Date of ACHE Meeting to Vote on Proposal: 6/12/2026

SACSCOC Sub Change Requirement (Notification, Approval, or NA): Notification

Other Considerations for Timing and Approval (e.g., upcoming SACSCOC review):



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I. Program Description

A. Concise Program Summary (one paragraph) to be included in ACHE Agenda:

The Associate of Applied Science in Baking and Pastry prepares students for immediate employment in the culinary and hospitality industries through specialized training in baking and pastry arts. Students will develop technical skills in bread-making, pastries, cakes, confections, and plated desserts while mastering food safety, cost control, and production management. The program emphasizes hands-on training, industry credentials, and work-based learning in state-of-the-art culinary facilities.

B. Specific Rationale (Strengths) for the Program

List three (3) to five (5) strengths of the proposed program as specific rationale for recommending approval of this proposal.

- Industry-relevant, hands-on curriculum aligned with employer needs.
- Utilization of the new Gateway STEM Building with modern, fully equipped kitchens.
- Experienced faculty with baking and culinary arts credentials.
- Documented student demand and interest in baking-specific credentials.
- Strong workforce alignment with in-demand culinary and hospitality occupations.

C. External Support (Recommended)

List external entities (more may be added) that may have supplied letters of support attesting to the program's strengths and attach letters with the proposal at the end of this document.

- Local bakeries and restaurants (letters of support attached).
 - Regional hospitality employers.
 - Workforce Development Boards and Chambers of Commerce.
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D. Student Learning Outcomes

List four (4) to seven (7) of the student learning outcomes of the program.

- Master fundamental baking techniques (breads, pastries, cakes, confections).
- Demonstrate accurate measurements, formula conversions, and scaling.
- Safely and effectively use professional baking equipment.
- Execute advanced pastry skills, including specialty desserts and artistic presentation.
- Apply sanitation, food safety, and quality standards consistently.
- Manage pastry production in commercial settings.
- Design and present visually refined plated desserts.

E. Similar Programs at Other Alabama Public Institutions

List programs at other Alabama public institutions of the same degree level and the same (or similar) CIP codes. If no similar programs exist within Alabama, list similar programs offered within the 16 SREB states. If the proposed program duplicates, closely resembles, or is similar to any other offerings in the state, provide justification for any potential duplication.

CIP Code	Degree Title	Institution with Similar Program	Justification for Duplication
12.0501	AAS Baking & Pastry	Trenholm State CC	Program demand exceeds current capacity; Wallace State serves northern Alabama region
12.0501	AAS Culinary Arts (with baking courses)	Jefferson State CC	Wallace's program specializes in pastry arts; provides distinct credential

F. Relationship to Existing Programs within the Institution

Nearly all new programs have some relationship to existing offerings through shared courses, faculty, facilities, etc. Is the proposed program associated with any existing offerings within the institution, including options within current degree programs? **Yes**

If **yes**, please describe these relationships including whether or not the program will replace or compete with existing offerings: (**Note:** If this is a graduate program, list any existing undergraduate programs which are directly or indirectly related. If this is a doctoral program, also list related master's programs.)



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The program builds upon the Culinary Arts AAS by expanding baking and pastry content. It complements rather than competes, creating stackable credentials (short-term certificate, advanced certificate, and AAS).

If **not**, please describe how the institution plans to support a program unrelated to existing offerings.

G. Collaboration

Have any collaborations **within your institution** (i.e., research centers, across academic divisions, etc.) been explored? Yes No

If **yes**, provide a brief explanation of the proposed collaboration plan(s) for the program:

- **Internal:** Culinary Arts faculty will share courses, facilities, and lab space.

Have collaborations with **other institutions or external entities** (i.e., local business, industries, etc.) been explored? Yes No

If **yes**, provide a brief explanation of the proposed collaboration plan(s) for the program:

- **External:** Local bakeries and restaurants will provide apprenticeship and WBL opportunities.

H. Programmatic Accreditation

Select the appropriate program accreditor from the drop-down menu below:

American Culinary Federation Education Foundation Inc. Accrediting Commission (ACFEF-AC)

Provide a detailed timeline for gaining accreditation (i.e., when will full candidacy be reached?):

Timeline: Application in Year 1, site visit by Year 3, full accreditation expected by Year 5.

I. Professional Licensure

Will the program be considered a Professional Licensure Program based on the following definition: Yes No

Professional Licensure Program: As defined in federal regulations, an instructional program that is designed to meet educational requirements for a specific professional license or certification that is required for employment in an occupation or is advertised as meeting such requirements.

If **yes**, please explain:

Select the appropriate licensure body from the table below:



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Choose an item.

Select the appropriate license from the table below:

Choose an item.

J. Professional Certification

Will students earn industry certifications while completing the degree or be prepared for industry certifications upon graduation? Yes No

If **yes**, please explain: Students complete **ServSafe Certification** (required in CUA 112) and may pursue ACF certifications.

K. Admissions

Provide any additional admissions requirements beyond the institution's standard admissions process/policies for this degree level. Include prerequisites, prior degrees earned, etc.

No additional requirements beyond WSCC general admissions. High school diploma or GED required.

L. Mode of Delivery

Provide the planned delivery format(s) of the program as defined in policy (i.e., in-person, online, hybrid). Please also note whether any program requirements can be completed through competency-based assessment.

In-person, lab-based program with hybrid general education options.

Can students complete the entire degree program through distance education (100% online) based on the following definition? Yes No

Distance Education: An academic program for which required instructional activities can be completed entirely through distance education modalities. A distance education program may have in-person requirements that are non-instructional (e.g., orientation, practicum).

M. Instructional Site(s)

Provide the planned location(s) where the program will be delivered (i.e., main campus, satellite campus, off-campus site.) If the program will be offered at an off-campus site, provide the existing site name or submit an **Off-Campus Site Request** if new.

Main Campus, Gateway STEM Building, Hanceville, AL

Will more than 50% of this program be offered at an off-campus site(s) Yes No

If **yes**, which sites?



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N. Industry Need

Using the federal **Standard Occupational Code (SOC) System**, indicate the top three occupational codes related to post-graduation employment from the program. A full list of SOC codes can be found at <https://www.onetcodeconnector.org/find/family/title#17>.

SOC 1 (**required**): SOC 1: 51-3011 – Bakers

SOC 2 (optional): SOC 2: 35-1011 – Chefs and Head Cooks

SOC 3 (optional): SOC 3: 35-3022 – Counter Attendants, Cafeteria, Food Concession, Coffee Shop

Briefly describe how the program fulfills a specific industry or employment need for the State of Alabama. As appropriate, discuss alignment with Alabama's Statewide or Regional Lists of In-Demand Occupations (<https://www.ache.edu/index.php/policy-guidance/>) or with emerging industries as identified by [Innovate Alabama](#) or the [Economic Development Partnership of Alabama](#) (EDPA).

Baking and pastry positions are identified as **in-demand occupations** in Alabama. Regional employers report shortages of skilled bakers and pastry chefs. Program aligns with Alabama's Workforce Development and hospitality growth sectors.

O. Additional Education/Training

Please explain whether further education/training is required for graduates of the proposed program to gain entry-level employment in the SOC occupations selected above.

None required beyond AAS for entry-level employment.

P. Student Demand

Please explain how you projected the student enrollment numbers in the **Business Plan, Lines 24-27** and provide evidence to substantiate student demand (i.e., surveys, enrollments in related courses, etc.).

- Culinary AAS at WSCC currently maintains strong enrollments and job placement (100%).
 - Surveys of prospective students indicate interest in specialized Baking and Pastry credential.
 - Existing baking courses (Foundations/Advanced Baking) consistently reach capacity.
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II. Program Resources and Expenses

A. All Proposed Program Personnel

Provide all personnel counts for the proposed program.

Employment Status of Program Personnel		Personnel Information		
		Count from Proposed Program Department	Count from Other Departments	Subtotal of Personnel
Current	Full-Time Faculty	2		2
	Part-Time Faculty	1		1
	Administration			
	Support Staff			
**New To Be Hired	Full-Time Faculty			
	Part-Time Faculty			
	Administration			
	Support Staff			
Personnel Total				

Provide justification that the institution has proposed a sufficient number of faculty (full-time and part-time) for the proposed program to ensure curriculum and program quality, integrity, and review:

Adequate coverage with current Culinary Arts faculty. One adjunct baking instructor anticipated.

Note: Include *any new funds* designated for compensation costs (faculty, administration, and/or support staff to be hired) in the **Business Plan, Line 7 - Personnel Salaries and Benefits**. Current personnel salary/benefits *should not be included* in the Business Plan.



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B. Proposed Faculty Roster*

Complete the following **Faculty Roster** to provide a brief summary and qualifications of current faculty and potential new hires specific to the program.

***Note:** Institutions must maintain and have current as well as additional faculty curriculum vitae available upon ACHE request for as long as the program is active, but CVs are **not** to be submitted with this proposal.

Current Faculty			
1	2	3	4
CURRENT FACULTY NAME (FT, PT)	COURSES TAUGHT including Term, Course Number, Course Title, & Credit Hours (D, UN, UT, G, DU)	ACADEMIC DEGREES and COURSEWORK Relevant to Courses Taught, including Institution and Major; List Specific Graduate Coursework, if needed	OTHER QUALIFICATIONS and COMMENTS Related to Courses Taught and Modality(ies) (IP, OL, HY, OCIS)
Aaron Nichols			
Dalton Draper			
Additional Faculty (To Be Hired)			
1	2	3	4
FACULTY POSITION (FT, PT)	COURSES TO BE TAUGHT including Term, Course Number, Course Title, & Credit Hours (D, UN, UT, G, DU)	ACADEMIC DEGREES and COURSEWORK Relevant to Courses Taught, including Institution and Major; List Specific Graduate Coursework, if needed	OTHER QUALIFICATIONS and COMMENTS Related to Courses Taught and Modality(ies) (IP, OL, HY, OCIS)

Abbreviations: (FT, PT): Full-Time, Part-Time; (D, UN, UT, G, DU): Developmental, Undergraduate Nontransferable, Undergraduate Transferable, Graduate, Dual: High School Dual Enrollment
Course Modality: (IP, OL, HY, OCIS): In-Person, Online, Hybrid, Off-Campus Instructional Site



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C. Equipment

Will any special equipment be needed specifically for this program? Yes No

If **yes**, list the special equipment and include all special equipment costs in the **Business Plan, Line 8**:

D. Facilities

Will new facilities or renovations to existing infrastructure be required specifically for the program? Yes No

If **yes**, describe the new facilities or renovations and include all *new* facilities and/or *renovation* costs in the **Business Plan, Line 9**:

E. Assistantships/Fellowships

Will the institution offer any assistantships specifically for this program? Yes No

If **yes**, provide the number of assistantships to be offered and include all *new* costs for assistantships in the **Business Plan, Line 10**.

Explain the function of the Assistantships (i.e., teaching, research, etc.)?:

F. Library

Will any **additional** library resources be purchased to support the program? Yes No

If **yes**, briefly describe new resources to be purchased and include the cost of new library resources in the **Business Plan, Line 11**:

G. Accreditation Expenses

If programmatic accreditation was indicated above, please include all accreditation costs in the **Business Plan, Line 12** and itemize and explain below:

Budgeted for ACF program accreditation (~\$5,000 over 5 years)

The associated accreditation expense is covered under the current Culinary program and does not represent a new or additional cost for the Advanced Baking and Pastry AAS and CER

H. Other Costs

Please include all other costs incurred with program implementation, such as marketing or recruitment, in the **Business Plan, Line 13** and explain below:



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Marketing and recruitment (~\$2,500 annually).

III. Program Revenue and Funding

- A. Tuition Revenue:** Please describe how you calculated the tuition revenue that appears in the ***Business Plan, Line 17***. Specifically, did you calculate using cost per credit hour or per term? Did you factor in differences between resident and non-resident tuition rates?
Note: Tuition Revenue should be proportional to total enrollment.

Calculated by credit hour at in-state tuition rates. Enrollment projections based on Culinary AAS trends (20–25 new students per cohort).

- B. External Funding:** Will the proposed program require external funding (e.g., Perkins, Foundation, Federal Grants, Sponsored Research, etc.)? Yes No

If **yes**, please include all external funding in the ***Business Plan, Line 18*** and explain specific sources and funding below:

- C. Reallocations:** For each year will tuition revenue and/or external funding cover projected expenses? Yes No

If **not**, budget reallocation may be required. Please include all reallocations in the ***Business Plan, Line 19*** and describe below how your institution will cover any shortfalls in any given year.

ACADEMIC DEGREE PROGRAM PROPOSAL SUMMARY

INSTITUTION:	Wallace State Community College		
PROGRAM NAME:	Baking and Pastry	CIP CODE:	12.0501
SELECT LEVEL:	UNDERGRADUATE (ASSOCIATE)		

ESTIMATED *NEW* EXPENSES TO IMPLEMENT PROPOSED PROGRAM

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7	TOTAL
FACULTY	\$0							\$0
ADMINISTRATION/STAFF	\$0							\$0
EQUIPMENT	\$0							\$0
FACILITIES	\$0							\$0
ASSISTANTSHIPS/FELLOWSHIPS	\$0							\$0
LIBRARY	\$0							\$0
ACCREDITATION AND OTHER COSTS	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$17,500
TOTAL EXPENSES	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$17,500

NEW REVENUES AVAILABLE FOR PROGRAM SUPPORT

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7	TOTAL
REALLOCATIONS								\$0
EXTERNAL FUNDING								\$0
TUITION + FEES	\$12,972	\$121,937	\$155,664	\$168,636	\$194,580	\$207,552	\$233,496	\$1,094,837
TOTAL REVENUES	\$12,972	\$121,937	\$155,664	\$168,636	\$194,580	\$207,552	\$233,496	\$1,094,837

ENROLLMENT PROJECTIONS

Note: "New Enrollment Headcount" is defined as unduplicated counts across years.

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7	AVERAGE
FULL-TIME ENROLLMENT HEADCOUNT	No data reporting	9.4	12	13	15	16	18	13.90
PART-TIME ENROLLMENT HEADCOUNT								0.00
TOTAL ENROLLMENT HEADCOUNT		9.4	12	13	15	16	18	13.90
NEW ENROLLMENT HEADCOUNT		10	10	10	10	10	10	10.00
Validation of Enrollment			NO	NO	NO	NO	NO	

DEGREE COMPLETION PROJECTIONS

Note: Do not count Lead "0"s and Lead 0 years in computing the average annual degree completions.

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7	AVERAGE
DEGREE COMPLETION PROJECTIONS	No data reporting	8	11	12	14	15	17	12.83

Undergraduate Curriculum Plan

Undergraduate Curriculum Checklist: WSCC Baking and Pastry

- | | |
|--------------------------|-------------------------------------|
| 1. Overview | <input checked="" type="checkbox"/> |
| 2. Components | <input checked="" type="checkbox"/> |
| 3. Options (as required) | <input type="checkbox"/> |

1. Undergraduate Overview

**Enter the credit hour value for all applicable components (N/A if not applicable).
The credit hours MUST match the credit hours in the Curriculum Components table.**

Curriculum Overview of Proposed Program	
Credit hours required in General Education	17
Credit hours required in Program Courses & Required Electives	52
Credit hours in Program Options (concentrations/specializations/tracks)	N/A
Credit hours in Free Electives	N/A
Credit hours in required Capstone/Internship/Practicum	N/A
Total Credit Hours Required for Completion:	69

Maximum number of credits that can be transferred in from another institution and applied to the program:	
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Intended program duration in semesters for full-time students:	5
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Intended program duration in semesters for part-time students:	8
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Does the program require students to demonstrate industry-validated skills, specifically through an embedded industry-recognized certification, structured work-based learning with an employer partner, or alignment with nationally recognized industry standards?:	YES	NO
	<input type="checkbox"/>	<input checked="" type="checkbox"/>

If **yes**, please explain (i.e., number of hours required, etc.):

Does the program include any concentrations/ tracks/ options?	YES	NO
	<input type="checkbox"/>	<input checked="" type="checkbox"/>

If **yes**, please explain (i.e., define):

2. Undegradate Components

Please provide all course information as indicated in the following table. Indicate new courses with "Y" in the associated column. If the course includes a required work-based learning component, such as an internship or practicum course, please indicate with a "Y" in the WBL column.

Insert Additional Rows as Needed				
Institution:	Wallace State Community College - Hanceville			
Program Name:	Baking and Pastry			
Program Level:	UNDERGRADUATE (ASSOCIATE)			
Curriculum Components of Proposed Program				
Course Number	Course Name	Credit Hours	New? (Y)	WBL? (Y)
General Education Courses				
Art 100	Art Appreciation	3	N	
BIO 103	Principles of Biology I	4	N	
ENG 101	English Composition I	3	N	
MTH 116	Mathematical Applications	3	N	
PSY 200	General Psychology	3	N	
ORI 110	Freshman Seminar	1	N	
Program Courses and Required Electives		17		
CUA 112	Sanitation, Safety, and Food Service	2		
CUA 125	Food Preparation	5		
CUA 204	Foundations of Baking	3		
CUA 115	Advanced Food Preparation	3		
CUA 122	Fundamentals of Quantity Cooking	3		
CUA 208	Advanced Baking	3		
CUA 101	Orientation to the Hospitality Profession	3		
CUA 111	Foundations in Nutrition	3		
CUA 213	Food Purchasing and Cost Control	3		
CUA 262	Restaurant Management and Supervision	3		
CUA 142	Specialty Breads	3		
CUA 165	Cake Decorating and Design	3	Y	
PAS 173	Pastries 1	3	Y	
HMM 105	Principles of Hospitality	3		
CUA 130	Chocolate and Truffles	3	Y	
CUA 216	Plated Dessert Design	3	Y	
CUA 173	Culinary Arts Apprenticeship	3		
Program Options (enter total credit hours from all options below)		52		
Free Electives				
Capstone/Internship/Practicum				
Total Credit Hours Required for Completion:		69		

Undergraduate Curriculum Plan

Undergraduate Curriculum Checklist: Advanced Baking and Pastry CER

- | | |
|--------------------------|-------------------------------------|
| 1. Overview | <input checked="" type="checkbox"/> |
| 2. Components | <input checked="" type="checkbox"/> |
| 3. Options (as required) | <input type="checkbox"/> |

1. Undergraduate Overview

**Enter the credit hour value for all applicable components (N/A if not applicable).
The credit hours MUST match the credit hours in the Curriculum Components table.**

Curriculum Overview of Proposed Program	
Credit hours required in General Education	7
Credit hours required in Program Courses & Required Electives	40
Credit hours in Program Options (concentrations/specializations/tracks)	0
Credit hours in Free Electives	0
Credit hours in required Capstone/Internship/Practicum	0
Total Credit Hours Required for Completion:	47

Maximum number of credits that can be transferred in from another institution and applied to the program:	
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Intended program duration in semesters for full-time students:	4
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Intended program duration in semesters for part-time students:	6
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Does the program require students to demonstrate industry-validated skills, specifically through an embedded industry-recognized certification, structured work-based learning with an employer partner, or alignment with nationally recognized industry standards?:	YES	NO
	<input type="checkbox"/>	<input checked="" type="checkbox"/>

If **yes**, please explain (i.e., number of hours required, etc.):

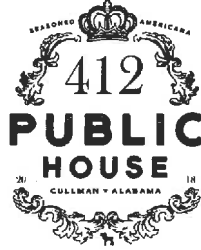
Does the program include any concentrations/ tracks/ options?	YES	NO
	<input type="checkbox"/>	<input checked="" type="checkbox"/>

If **yes**, please explain (i.e., define):

2. Undegraduate Components

Please provide all course information as indicated in the following table. Indicate new courses with "Y" in the associated column. If the course includes a required work-based learning component, such as an internship or practicum course, please indicate with a "Y" in the WBL column.

Insert Additional Rows as Needed				
Institution:	Wallace State Community College - Hanceville			
Program Name:	Advance Baking and Pastry			
Program Level:	UNDERGRADUATE (LONG CERTIFICATE (CER))			
Curriculum Components of Proposed Program				
Course Number	Course Name	Credit Hours	New? (Y)	WBL? (Y)
General Education Courses				
ENG 101	English Composition I	3	N	
MTH 116	Mathematical Applications	3	N	
ORI 110	Freshman Seminar	1	N	
Program Courses and Required Electives		7		
CUA 112	Sanitation, Safety, and Food Service	2		
CUA 125	Food Preparation	5		
CUA 204	Foundations of Baking	3		
CUA 115	Advanced Food Preparation	3		
CUA 122	Fundamentals of Quantity Cooking	3		
CUA 208	Advanced Baking	3		
CUA 101	Orientation to the Hospitality Profession	3		
CUA 111	Foundations in Nutrition	3		
CUA 213	Food Purchasing and Cost Control	3		
CUA 262	Restaurant Management and Supervision	3		
CUA 142	Specialty Breads	3		
CUA 165	Cake Decorating and Design	3	Y	
HMM 105	Principles of Hospitality	3		
Program Options (enter total credit hours from all options below)		40		
Free Electives				
Capstone/Internship/Practicum				
Total Credit Hours Required for Completion:		47		



February 10th, 2026

Wallace State Culinary Board

To whom it may concern,

As a restaurant owner here in Cullman now for 8 years, we've been blessed with substantial growth through a lot of hard work, dedication and talent. 412 Public House has been the beneficiary of some incredibly gifted young people who have recently emerged from the Wallace State Culinary program. These individuals have played an integral role in our continued success, and we look forward to furthering our deep and meaningful relationship with Wallace State.

One area of need in our restaurant that has seemed to elude us over the years has been finding talent with the precise baking and pastry skills needed to allow us to expand our menu options to include homemade desserts and confections. Perhaps this is something Wallace State can consider as the excitement builds toward the new facilities and expanded culinary program that will soon be available on campus? In addition to our needs, some of our peer businesses, specifically those in the dessert and baking space, could greatly benefit from having a source of local talent to lean on when personnel needs arise. A Wallace State program like this would go a long way in fulfilling this need and would provide a great onramp for students to expand their opportunities when completing their degree. We'd be happy to provide any additional feedback or further substantiation of our desire to see Wallace State take this positive step in further elevating the culinary curriculum with a defined program for those students who possess the desire, talent and motivation.

Thank you for taking the time to allow us to share our thoughts and sincere recommendation for Wallace State to pursue these additional culinary studies.

Kindest Regards,

A handwritten signature in black ink, appearing to read 'Stephen Gannon', is written above the printed name.

Stephen Gannon

Owner/Operator, 412 Public House

256-595-2089

JUBILEE

KITCHEN + BAR


To Whom It May Concern,

A baking and pastry program at Wallace State Community College would be a strong asset for both students and the Cullman community. Local bakeries, restaurants, and hospitality businesses are in need of skilled workers, and this program would help prepare students with practical, job-ready skills that can be put to use right here at home.

By training students locally, Wallace State would help create a steady workforce for area businesses while giving students the opportunity to build meaningful careers without leaving the region. The program would also encourage entrepreneurship and strengthen ties between the college and the community through events, partnerships, and hands-on learning opportunities.

Overall, a baking and pastry program aligns well with Wallace State's mission of workforce development and would have a positive, lasting impact on Cullman's local economy.

Sincerely,



Katie Fine
Owner
Jubilee Kitchen + Bar