

**Lane's Approach to
Career Pathways:
*Connecting Across Systems and
Filling the "gaps"***

A presentation to the Student Success
Study Series Class Participants

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Dawn DeWolf, Rosa Lopez, Andrea Newton, Sonya
Christian

Vice President's perspective on Career Pathways



Small wins results in big wins



Davies Jenkins



Clifford Adelman

Small wins results in big wins

Get them through your class and they will probably do another class

Get them through the **first term** and they will probably stay for the **first year**

Get them through 15 credits and that will give them **momentum** into completing 30 credits

Get them to complete mini certificates (pathways certificates) then they will complete one year certificates and then degrees.

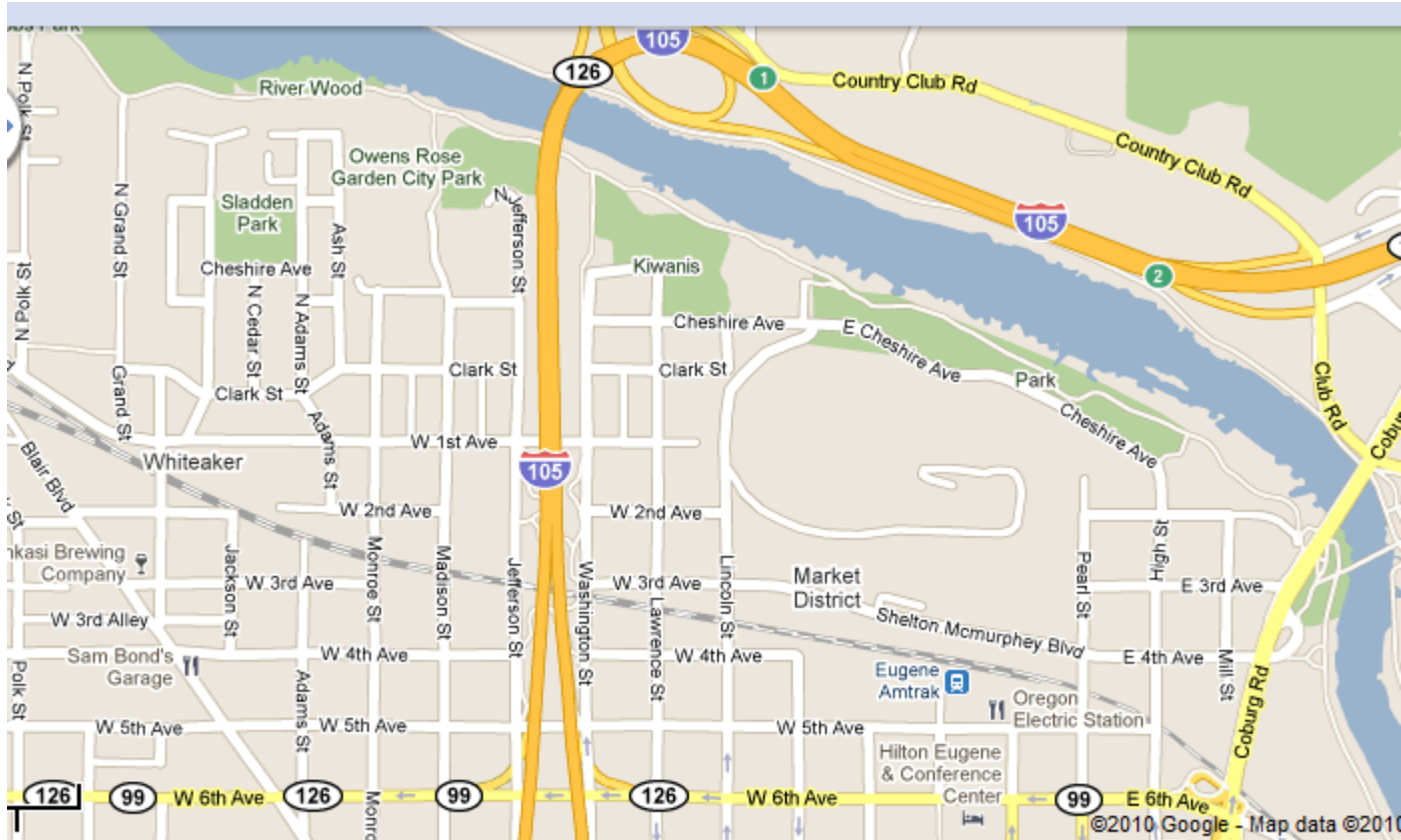
Clarity and connectedness



Do we want our educational maps to look like this? Or

Clarity and connectedness

How do we fix circuitous access ?



[University College? No No - TheEducationEdge.com](#) - Earn a university degree online in your spare time. Financial Aid too!

One active dow

What about bridges?

From point A to point B:
Distance and Time

Educational Pathways

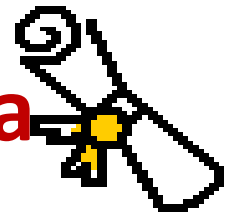
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Progression and Completion

Executive Dean's and Dean's perspective on Career Pathways

Picture of Andrea and Dawn

Career Pathways--National Agenda



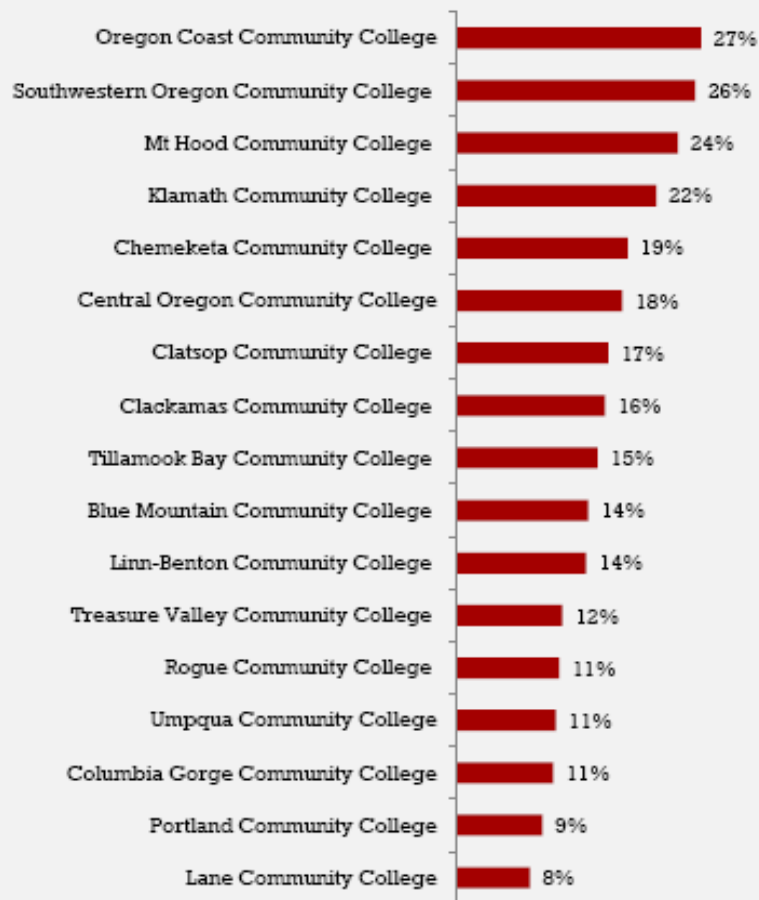
In the coming years, jobs requiring at least an associate degree are projected to grow twice as fast as those requiring no college experience. And over the next decade, nearly 8 in 10 new jobs will require higher education and workforce training.

To meet this need, President Obama set two national goals: by 2020, America will once again have the highest proportion of college graduates in the world and community colleges will produce an additional 5 million graduates.

Oregon

Graduation Rates by Campus

Public Two-Year Colleges (180% time)



Reported by institutions to NCES Integrated Postsecondary Education Data System (IPEDS). Graduation rates for two-year colleges are for first-time, full-time students completing certificate or degree within 180% of normal program time. Source: U.S. Department of Education, IPEDS 2007-08 Graduation Rate File; gr2008 Early Release Data File Downloaded 11-05-09; aggregated by NCHEMS.

Career Pathways

- Oregon's Plan by 2025



Oregon has a stated goal of 40/40/20

40% baccalaureate degree of higher

40% with an associate degree or
certificate

20% high school diploma

Career Pathways-- State Definition

- *What are Career Pathways?*
 - A Career Pathway is a series of connected education and training programs and student support services that enable individuals to secure a job or advance in a demand industry or occupation. Career Pathways focus on easing and facilitating student transition from high school to community college; from pre-college courses to credit postsecondary programs; and from community college to university or employment

Career Pathways

- Under prepared students
 - 80-90 Million adults have low basic skills
 - Job Seekers
 - 45% have skill gaps in math
 - 34% have skill gaps in reading

At Lane:



Career Pathways

Career Pathways Goals

- To increase the number of Oregonians with certificates, credentials, and degrees in demand occupations.
- To articulate and ease student transitions across the educational continuum from high school to community college; from pre-college to credit postsecondary; and from community college to university or a job.

Career Pathways

- Why Credentials Matter?
 - For employers
 - Demonstrate and document skills
 - Able to fill openings with skilled workers
 - Build talent pipelines
 - Compete locally, national, globally
 - For Students
 - Higher wages
 - Insulation from downturn in economy
 - Documents attainment of knowledge and skills
 - Impact on self, family, and community



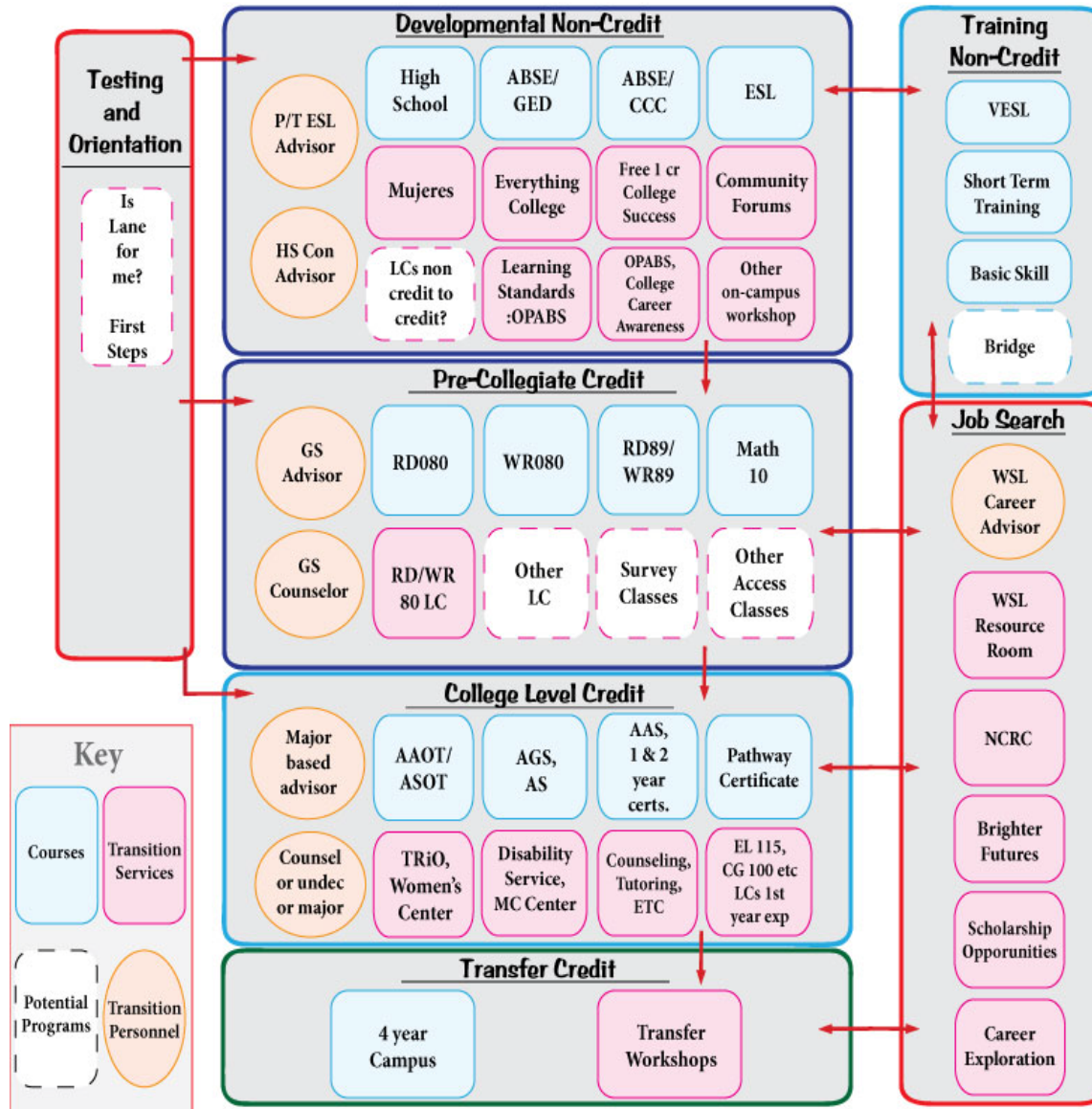
Career Pathways Concepts

- Aligning curriculum and support services by identifying “milestones” and “momentums” and clearing the pathway
- Using existing curriculum, ensuring “stackable” and “transferable” steps.
- Helping student make well informed decisions
- Alignment between high school, workforce, community partners, employers, and ABSE and ESL

Coordinator's perspective on Career Pathways

Picture of Rosa

Milestones, Momentum Points, & Pathways at Lane



Innovative Tools

Career Pathways Certificates

Career Pathway Bridges and VESLs

Career Pathway Roadmaps

Survey Classes

Career Pathway Certificates

Modularized curriculum offers certificates from 12 & 44 credits, fully embedded in an AAS

- Professional Development
- Supplementary options
- Entry level job skills
- AAS specialization
- Personal Enrichment
- Career changers

Career Pathway Bridges & VESLs

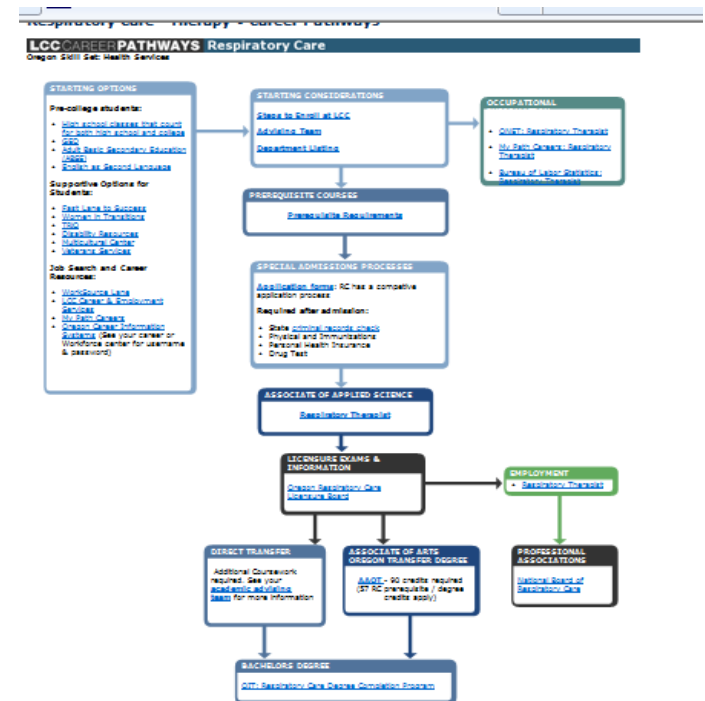
Contextualized basic skills courses: Embedding occupational or technical information in Adult Basic Education or Developmental Education

VESLs (Vocational English as a Second Language courses), offer content and technical training together with English Language support.

Career Pathway Roadmaps

A Career Pathways Roadmap is a visual tool that shows educational requirements, labor market trends, career exploration resources, and links to current job openings for a given career.

It demonstrates multiple entry and exit points, articulation agreements where available, and links to relevant student resources.



Survey Classes

Not a traditional Pathways tool, but is emerging as a relevant need

Survey classes are credit or non-credit industry or career specific exploration courses. They allow for in-depth information on a given career helping students make well informed choices

Faculty's perspective on Career Pathways

Picture of Julie



Culinary Arts Program

Career Pathways Certificate Program Baking and Pastry

The Culinary Arts Program is pleased to offer a Career Pathways Certificate Program in Baking and Pastry available for current or incoming students 2010 - 2011.

This certificate pathway is for students that want to get a foot hold in the food service industry as beginning bakers and pastry cooks. All of the classes offered in this program would apply directly should you want to consider obtaining an Associate of Applied Science degree in Culinary Arts and Foodservice Management in the future in this program.

22 Credits; 9 Classes

Summer Term offers: CA 120 Seasonal Baking and Pastry (2)

Baking and Pastry Certificate

22 credits (9 classes)

(only the Beginning, Intermediate and Advanced Baking classes need to be taken in sequence)

**Fall Term
7 credits**

Beginning Baking
CA 163A (3)

Food Service Safety
and Sanitation
CA 175 (2)

Seasonal Baking
and Pastry
CA 120 (2)

**Winter Term
8 credits**

Intermediate Baking
CA 163B (3)

Basic Mathematics
MTH 25 (3)

International Baking
CA 123 (2)

Seasonal
Baking and
Pastry
CA 120 (2)

**Spring Term
7 credits**

Advanced Baking
CA 163C (3)

Composition of
Cake
CA 121 (2)

Seasonal
Baking and
Pastry
CA 120 (2)

Only 4 credits of CA 120 Seasonal Baking and Pastry are required



Hospitality Management Program

Career Pathways Certificate Program

Restaurant Ownership

The Hospitality Management Program offers a Career Pathways Certificate Program in Restaurant Ownership available for current or incoming students. This Pathway is for students that want to learn how to manage and own a restaurant. All of the classes offered in this Certificate program would apply directly should you want to consider obtaining an Associate of Applied Science degree in the future in the Hospitality Management Program.

The Hospitality Management Program is proud to be accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

33 Credits; 12 Classes

Hospitality Management Program

Restaurant Ownership Certificate Program

33 Credits and 12 Classes

*Culinary students may substitute Dining Room and Kitchen Supervision CA 187 for
Supervision in the Hospitality Management Industry HRTM 260*

Fall Term 11 or 13 credits

Food Service
Sanitation and Safety
CA 175 (2) Certificate
***Incl: NRAEF ServSafe
Certificate***

Basic Mathematics
MTH 25 (3)

Hospitality Financials 1
HRTM 265 (3)
***Incl: NRAEF Inventory
and Purchasing Cert.***

Supervision in the
Hospitality Management
Industry
HRTM 260 (3)
***Incl: NRAEF Human
Resources Management
and Supervision***

CA or HRTM Elective (2)*
Either Fall or Winter terms

Winter Term 6 or 8 credits

Hospitality Financials 2
HRTM 275 (3)
***Incl: NRAEF Controlling
Food Service Costs Cert.
Incl: NRAEF Managerial
Accounting Cert.***

Communications and Guest
Relations HRTM 120 (3)
***Incl: NRAEF Customer
Service Certificate***

CA or HRTM Elective (2)*
Either Fall or Winter terms

Spring Term 12 credits

Kitchen Operations
CA 159 (2)
***Incl: NRAEF Food
Production Cert.***

Restaurant and
Menu Management
CA 200 (3)
***Incl: NRAEF Menu Marketing
and Management Cert.***

Fundamentals of Wine
Spirits and Beer
HRTM 286 (3)
***Incl: NRAEF ServSafe
Alcohol***

Hospitality Information
Systems
HRTM 130 (3)

Restaurant Ownership
HRTM 281 (3)

* Elective Choices

Oregon Wine Country CA 130
Seasonal Baking and Pastry CA 120
Catering Lab CA 225
Guest Chef Series CA 110
Meetings and Conventions Mgmt. HRTM 109

Or others offered from various
departments at Lane.



CAREER PATHWAYS CERTIFICATE PROGRAM DIETARY MANAGER

A new Certified Dietary Manager certificate is being offered to students enrolled in the Lane Community College 2-year Culinary Arts and Hospitality Management Program. This is an opportunity to earn an additional industry credential in dietary services management to broaden students' employability as part of a health professions team. The Chef/CDM® is well-suited to provide delicious healthy food with an understanding of management leading to the success of any food service program.

This is a partnership of the Health Professions Division and the Culinary Arts and Hospitality Management Program.

12 Credits; 4 Classes

Courses Required: Dietary Manager Pathways

credits

1 st year Winter Term	FN 105 Nutrition for Foodservice Professionals	3
1 st year Spring Term	FN 255 Medical Nutrition Therapy Prerequisite: FN 105	3
2 nd year Winter Term	FN 206 Co-Op Ed: Dietary Manager Seminar Prerequisites: CA 175 (Food Safety and Sanitation) CA 184 (Dining Room and Kitchen Lab 1) and HRTM 265 (Hospitality Financials 1)	2
2 nd year Spring Term	FN 280 Co-op Ed: Dietary Manager Prerequisites: FN 206 + FN 255	4



Hospitality Management Program

**Career Pathways Certificate Program
Meeting, Convention, and Special Events Manager**

The Hospitality Management Program offers a Career Pathways Certificate Program available for current or incoming students. This Pathway is for students that want to learn how to manage meetings, conventions, and special events. All of the classes offered in this Certificate program would apply directly should you want to consider obtaining an Associate of Applied Science degree in the future in the Hospitality Management Program.

The Hospitality Management Program is proud to be newly-accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

42 Credits; 10 Classes

Hospitality Management Program
 Career Pathways Certificate Program
Meeting, Convention, and Special Events Manager
 42 Credits and 10 Classes

Fall Term
14 credits

Hospitality Mgmt. Lab**
 HRTM 225 (2)

Intro. to Hospitality Mgmt.
 HRTM 106 (3)

Principles of Meeting
 and Convention Mgmt.
 HRTM 109 (3)

Hotel Operations I
 HRTM 230 (3)

Supervision in the
 Hospitality Industry
 HRTM 260 (3)

Winter Term
15 credits

Hospitality Mgmt. Lab**
 HRTM 225 (2)

Buffet and Banquet Planning*
 HRTM 279 (2)

Hospitality Sales & Marketing
 HRTM 110 (3)

Communications and Guest
 Relations HRTM 120 (3)
***Incl: NRAEF Customer
 Service Certificate***

Hotel Operations II
 HRTM 231 (3)

Co-Operative Education**
 HRTM 280 (2)

Spring Term
9 credits

Hospitality Mgmt. Lab**
 HRTM 225 (2)

Buffet and Banquet Planning*
 HRTM 279 (2)

Advanced Principles of Meeting
 and Convention Management
 HRTM 209 (3)

Co-Operative Education**
 HRTM 280 (2)

Summer Term
4 Credits

Co-Operative Education**
 HRTM 280 (4)

**Class meets 2 terms.*

***Class meets 3 terms.*