



Louisiana Community and Technical College (LCTC) System

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Baton Rouge, Louisiana 70806
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Richard Nelson, President
Tim Hardy, Board of Supervisors Chair

TO: Richard Nelson
LCTC System President

APPROVED
10/14/2026
LCTCS BOARD OF SUPERVISORS

THROUGH: Dr. Chandler LeBoeuf *Wcl*
Executive Vice President of Education Strategy and External Relations

FROM: Ingrid N.P. Cook *INPC*
Executive Director for Institutional Research and Planning

DATE: October 14, 2026

SUBJECT: Program Requests at Delgado Community College

FOR BOARD ACTION

Recommendation: Staff recommends that the LCTC System Board of Supervisors approve the following program requests listed below.

Program Additions

1. Career and Technical Certificate (CTC) in Maritime and Digital Skills (CIP 52.0203) - **5 STARS**
2. Certificate of Technical Studies (CTS) in Maritime Management (CIP 52.0203) - **5 STARS**
3. Career and Technical Certificate (CTC) in Dining Room and Customer Service (CIP 12.0503) - **5 STARS**
4. Career and Technical Certificate (CTC) in Culinary Operations and Cost Control (CIP 12.0503) - **5 STARS**
5. Career and Technical Certificate (CTC) in Culinary Purchasing and Inventory Operations (CIP 12.0503) - **5 STARS**
6. Career and Technical Certificate (CTC) in Culinary Nutrition and Menu Foundations (CIP 12.0503) - **5 STARS**
7. Career and Technical Certificate (CTC) in Restaurant and Hospitality Supervision (CIP 12.0503) - **5 STARS**

Background: The proposed Career and Technical Certificates in Culinary Arts (CIP 12.0503) will serve as exit points within the existing Associate and Technical Diploma in Culinary Arts. The additions will allow students to earn stackable credentials while continuing toward the existing degrees.

Graduates of the programs will increase their employability and contribute to regional economic growth by filling workforce demand and supporting industry retention. The proposed CTS and CTC in Maritime Management and Digital Skills will serve as additional exits in the Logistics program (CIP 52.0203), these new exits will ensure the students receive all the necessary skills and training to be successful in the workforce.

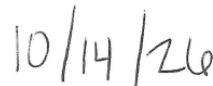
Fiscal Impact: This administrative structure and allocation of departmental funds will be unchanged, unless otherwise noted.

History of Prior Actions: The history of revising and creating new programs to meet student and workforce needs.

Benefits to the System: The approval of this request will allow Delgado Community College to better meet student and workforce needs.



Approved for Recommendation to the Board
Richard Nelson



Date

Maritime/Logistics

CTC, Maritime and Digital Skills

MANG 210

BUSG 224

CTS, Maritime Management

MANG 210

BUSG 224

MANG 226

MANG 212

MANG 220

MANG 229

CTS, Maritime Management—CTC Maritime and Digital Skills completed after 1st semester

TD, Maritime Management Conc—CTC Maritime and Digital Skills completed after 2nd semester

AAS, Maritime Management Conc—CTC Maritime and Digital skills completed after 2nd semester; CTS Maritime Management completed after 4th semester

7. rguast@dcc.edu

Updated at Aug 14, 2026

Submission Date Aug 13, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Maritime Management

Program CIP CODE 52.0203

Total Program Credit Hours 18

Total Program Contact/Clock Hours 270

Award Level(s) in program: Certificate of Technical Studies (CTS)

Award Levels Being Terminated (if applicable)

Describe Proposed Change The CTS in Maritime Management will provide students with an exit point and stackable credential that can be used for immediate employment as well as towards the AAS in Business and Management with a concentration in Maritime Management. The maritime industry provides high-wage career opportunities in transportation, logistics, and supply chain operations which this certificate provides.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Submit a memo requesting the closure of programs. Include each credential and reason for

closer. Describe how the program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Maritime Management	CTS - Certificate of Technical Studies	520203	5	18	270	Standard	IC3 Digital Literacy Global Standard 6

Justification for the Proposed Change

This CTS in Maritime Management aligns with regional economic demands, workforce dynamics, institutional strengths, and a pathway towards student success. This certificate will provide a credential at a low-cost and high impact as it serves a need in the maritime industry as evidenced by its 5-star job rating. Courses required in the attainment of this credential may also be applied to the AAS in Business and Management as well as towards 4-year programs in the region.

History of Prior Actions

Since 2008, the College offers the AAS in Business and Management that includes a concentration in Maritime Management, and this certificate is embedded within this program.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	50	65	80	100	100

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data for the AAS in Business and Management concentrations including General Business, Maritime Management, and Logistics, as this CTS may serve as a stackable credential toward this degree program as well as an exit point. This program will serve both part-time and full-time students as well as dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 3

Number of Part-Time Faculty: 2

Minimum Credentials Required for Faculty

Education:: Bachelor's Degree in business or related field

Experience:: Significant experience in maritime industry

Certifications:: STCW (Standards of Training, Certification and Watchkeeping for Seafarers)

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are required.

Discuss how this change will benefit students, community, and LCTCS

The CTS in Maritime Management will benefit students in the region by providing a short-term credential towards 5-star, high demand and high-wage employment opportunities in the maritime industry, including transportation and logistics. This CTS is fully embedded in the AAS Business and Management with a concentration in Maritime Management, providing a seamless transition to the Associate Degree and beyond. This CTS will benefit the community by providing workforce stability for local ports as well as skilled talent in maritime operations, leading to positive generational impact. Further, this CTS benefits LCTCS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

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Updated at Aug 14, 2026

Submission Date Aug 13, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Maritime and Digital Skills

Program CIP CODE 52.0203

Total Program Credit Hours 6

Total Program Contact/Clock Hours 90

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change The CTC in Maritime and Digital Skills will provide students with an exit point and stackable credential that can be used for immediate employment as well as towards the newly proposed CTS in Maritime Management and then towards the AAS in Business and Management with a concentration in Maritime Management. This CTC also includes an embedded IBC--IC3 Digital Literacy.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Sumit a memo requesting the closure of programs. Include each credential and reason for

closer. Describe how the program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Maritime and Digital Skills	CTC - Career and Technical Certificate	520203	5	6	90	Standard	IC3 Digital Literacy

Justification for the Proposed Change

The CTC in Maritime and Digital Skills will prepare graduates with foundational maritime knowledge and essential digital workplace skills needed for today's workforce. This certificate provides students with practical skills for entry-level employment and continued educational advancement

History of Prior Actions

The College currently offers the AAS in Business and Management that includes a concentration in Maritime Management. The College also recently submitted a proposal for a CTS Maritime Management, and this CTC provides seamless transition to the CTS as well as the AAS.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	50	65	80	100	100

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data for the AAS in Business and Management concentrations including General Business, Maritime Management, and Logistics. This CTC serves as a stackable credential towards the proposed CTS in Maritime Management and the AAS in Business and Management as well as an exit point. This program will serve both part-time and full-time students as well as dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 3

Number of Part-Time Faculty: 2

Minimum Credentials Required for Faculty

Education:: Bachelor's Degree in Business or related field

Experience:: Significant experience in maritime industry

Certifications:: STCW (Standards of Training, Certification and Watchkeeping for Seafarers)

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are required.

Discuss how this change will benefit students, community, and LCTCS

The CTC in Maritime and Digital Skills will benefit students in the region by providing a short-term credential towards 5-star, high demand and high-wage employment opportunities in the maritime industry, including transportation and logistics. This CTC is fully embedded in the recently proposed CTS in Maritime Management and the AAS Business and Management with a concentration in Maritime Management, providing a seamless transition to the proposed CTS, Associate Degree and beyond. This CTC will benefit the community by providing the maritime industry with a skilled workforce that has foundational maritime knowledge and essential digital skills for entry-level employment and continued educational advancement. Further, this CTC benefits LCTCS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

DCC Culinary Arts Updates

CTC, Culinary Operations and Cost Control

CULA 101
CULA 215

CTS, Culinary Management—CTC Culinary Operations Completed after 2nd semester
TD, Prof Culinarian Conc—CTC Culinary Operations Completed after 3rd semester
AAS, Prof Culinarian Conc—CTC Culinary Operations Completed after 3rd semester
TD, Baking and Pastry Conc—CTC Culinary Operations Completed after 4th semester
AAS, Baking and Pastry Conc—CTC Culinary Operations Completed after 4th semester

CTC, Culinary Purchasing and Inventory Operations

CULA 101
CULA 107

CTS, Line Cook—CTC Culinary Purchasing Completed after 2nd semester
CTS, Culinary Management—CTC Purchasing Completed after 2nd semester
TD, Prof Culinarian Conc—CTC Purchasing Completed after 2nd semester
AAS, Prof Culinarian Conc—CTC Culinary Purchasing Completed after 2nd semester
TD, Baking and Pastry Conc—CTC Culinary Purchasing Completed after 2nd semester
AAS, Baking and Pastry Conc—CTC Culinary Purchasing Completed after 2nd semester

CTC, Culinary Nutrition and Menu Foundations

CULA 101
CULA 213
CULA 227

CTS, Line Cook—CTC Culinary Nutrition Completed after 2nd semester
TD, Prof Culinarian Conc—CTC Culinary Nutrition Completed after 1st semester
AAS, Prof Culinarian Conc—CTC Culinary Nutrition Completed after 1st semester
TD, Baking and Pastry Conc—CTC Culinary Nutrition Completed after 1st semester
AAS, Baking and Pastry Conc—CTC Culinary Nutrition Completed after 1st semester

CTC, Dining Room and Customer Service

CULA 101
CULA 209

AAS, Prof Culinarian Conc—CTC Dining Room Completed after 5th semester
TD, Baking and Pastry Conc—CTC Dining Room Completed after 4th semester
AAS, Baking and Pastry Conc—CTC Dining Room Completed after 4th semester

CTC, Restaurant and Hospitality Supervision

CULA 101
CULA 214

CTS, Culinary Management—CTC Restaurant and Hosp Supervision completed after 1st semester

TD, Prof Culinary Conc—CTC Restaurant and Hosp Supervision completed after 2nd semester

AAS, Prof Culinary Conc—CTC Restaurant and Hosp Supervision completed after 2nd semester

TD, Baking and Pastry Conc—CTC Restaurant and Hosp Supervision completed after 2nd semester

AAS, Baking and Pastry Conc—CTC Restaurant and Hosp Supervision completed after 2nd semester

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Updated at Aug 14, 2026

Submission Date Aug 14, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Dining Room and Customer Service

Program CIP CODE 12.0503

Total Program Credit Hours 6

Total Program Contact/Clock Hours 90

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change The CTC in Dining Room and Customer Service complements the existing AAS Culinary Arts. This CTC is embedded in the AAS Culinary Arts and will prepare students with culinary knowledge and front-of-house skills needed to excel in the hospitality and foodservice industry.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Sumit a memo requesting the closure of programs. Include each credential and reason for closer. Describe how the program termination will affect

students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Dining Room and Customer Service	CTC - Career and Technical Certificate	120503	4	6	90	Standard	1) National Restaurant Association's Bar and Beverage Management 2.0 Certification and 2) National Restaurant Association's Customer Service 2.0 Certification

Justification for the Proposed Change

The CTC in Dining Room and Customer Service will allow students to develop an understanding of guest relations, dining room operations, beverage service, and professional customer practices that contribute to exceptional guest services. This certificate provides a work-ready credential for entry-level positions in restaurants, hotels, resorts, catering operations, and other hospitality settings and serves as a foundation for further education in culinary arts, hospitality management, and restaurant operations. As New Orleans is Louisiana's premier city for culinary and hospitality endeavors this CTC helps to meet the long-standing demand for qualified industry employees and leaders throughout the state and beyond.

History of Prior Actions

The College has had a well-known AAS degree in Culinary Arts for many years.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing

agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	100	150	200	300	300

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data in the Culinary Arts program, as this CTC will serve as a stackable credential as well as an exit point within the AAS Culinary Arts. This program will serve both part-time and full-time students as well dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 4

Number of Part-Time Faculty: 1

Minimum Credentials Required for Faculty

Education:: Associate Degree in Culinary Arts

Experience:: NA

Certifications:: NA

Describe Implementation Costs
(Include Faculty, Facilities,
Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are needed.

Discuss how this change will
benefit students, community,
and LCTCS

The CTC in Dining Room and Customer Service will benefit students in the region by providing a short-term credential towards 4-star, high demand employment opportunities in the hospitality industry. This CTC is fully embedded in the AAS Culinary Arts, providing a seamless transition to the Associate Degree. This CTC will benefit the community by providing workforce stability and skilled talent for the broad hospitality industry, leading to positive generational impact. Further, this CTC benefits LCTCS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

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Updated at Aug 14, 2026

Submission Date Aug 14, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Culinary Operations and Cost Control

Program CIP CODE 12.0503

Total Program Credit Hours 6

Total Program Contact/Clock Hours 90

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change The CTC in Culinary Operations and Cost Control complements the existing AAS Culinary Arts and the CTS Culinary Management. This CTC will provide for a seamless transition from the CTC to CTS to AAS and prepare students with the foundational culinary knowledge and operational management skills needed to succeed in the food service industry.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Sumit a memo requesting the closure of programs. Include each credential and reason for closer. Describe how the

program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Culinary Operations and Cost Control	CTC - Career and Technical Certificate	120503	4	6	90	Standard	National Restaurant Association's Controlling Foodservice Cost 2.0 Certification

Justification for the Proposed Change

The CTC in Culinary Operations and Cost Control will allow students to develop an understanding of culinary principles, kitchen operations, food production, and the financial aspects of managing a successful foodservice operation. This certificate provides a workforce-ready credential for entry-level culinary and foodservice management positions and serves as a foundation for further education in culinary arts, hospitality management, and related fields. As New Orleans is Louisiana's premier city for culinary and hospitality endeavors, this CTC helps to meet the long-standing demand for qualified industry employees and leaders.

History of Prior Actions

The College has had a well-known AAS degree program in Culinary Arts for many years and CTS in Culinary Management since 2004.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	100	150	200	300	300

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data in the Culinary Arts programs, as this CTC will serve as a stackable credential as well as an exit point within the AAS Culinary Arts and CTS Culinary Management. This program will serve both part-time and full-time students as well dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 4

Number of Part-Time Faculty: 1

Minimum Credentials Required for Faculty

Education:: Associate Degree in Culinary Arts

Experience:: NA

Certifications:: NA

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are needed.

Discuss how this change will benefit students, community, and LCTCS

The CTC in Culinary Operations and Cost Control will benefit students in the region by providing a short-term credential towards 4-star, high demand employment opportunities in the hospitality industry. This CTC is fully embedded in the AAS Culinary Arts and CTS Culinary Management, providing a seamless transition to the Associate Degree. This CTC will benefit the community by providing workforce stability and skilled talent for the broad hospitality industry, leading to positive generational impact. Further, this CTC benefits LCTCS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

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Updated at Aug 14, 2026

Submission Date Aug 14, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Culinary Purchasing and Inventory Operations

Program CIP CODE 12.0503

Total Program Credit Hours 6

Total Program Contact/Clock Hours 90

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change The CTC in Culinary Purchasing and Inventory Operations complements the existing AAS Culinary Arts, CTS Culinary Arts: Line Cook, and CTS Culinary Management. This CTC will provide for a seamless transition from the CTC to CTS to AAS and prepare students with culinary knowledge and operational skills necessary to effectively manage purchasing, receiving, storage, and inventory functions within foodservice operations.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Submit a memo requesting the closure of programs. Include each credential and reason for

closer. Describe how the program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Culinary Purchasing and Inventory Operations	CTC - Career and Technical Certificate	120503	4	6	90	Standard	National Restaurant Association's Purchasing 2.0 Certification

Justification for the Proposed Change

The CTC in Culinary Purchasing and Inventory Operations will allow students to develop an understanding of the relationship between inventory management, product quality, cost control, and profitability in culinary environments. This certificate provides a workforce-ready credential for entry-level positions in culinary operations, purchasing, inventory management, and foodservice supervision and serves as a foundation for further education in culinary arts, hospitality management, and restaurant operations. As New Orleans is Louisiana's premier city for culinary and hospitality endeavors, this CTC helps to meet the long-standing demand for qualified industry employees and leaders.

History of Prior Actions

The College has had a well-known AAS degree program in Culinary Arts for many years, CTS in Culinary Management since 2004, and CTS in Culinary Arts: Line Cook since 2010.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	100	150	200	300	300

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data in the Culinary Arts programs, as this CTC will serve as a stackable credential as well as an exit point within the AAS Culinary Arts, CTS Culinary Arts: Line Cook and CTS Culinary Management. This program will serve both part-time and full-time students as well as dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 4

Number of Part-Time Faculty: 1

Minimum Credentials Required for Faculty

Education:: Associate Degree in Culinary Arts

Experience:: NA

Certifications:: NA

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are needed.

Discuss how this change will benefit students, community, and LCTCS

The CTC in Culinary Purchasing and Inventory Operations will benefit students in the region by providing a short-term credential towards 4-star, high demand employment opportunities in the hospitality industry. This CTC is fully embedded in the AAS Culinary Arts, CTS Culinary Arts: Line Cook, and CTS Culinary Management programs, providing a seamless transition to the Associate Degree. This CTC will benefit the community by providing workforce stability and skilled talent for the broad hospitality industry, leading to positive generational impact. Further, this CTC benefits LCTCS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

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Updated at Aug 14, 2026

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BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

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Type of Action New Program

College Delgado Community College

Program Name Culinary Nutrition and Menu Foundations

Program CIP CODE 12.0503

Total Program Credit Hours 8

Total Program Contact/Clock Hours 120

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change This CTC in Nutrition and Menu Foundations complements the existing AAS Culinary Arts and the CTS Culinary Arts: Line Cook. This CTC will provide for a seamless transition from the CTC to CTS to AAS and prepare students to enter the workforce with culinary knowledge and an understanding of nutrition principles, menu development, and healthy food preparation.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Sumit a memo requesting the closure of programs. Include each credential and reason for closer. Describe how the

program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Culinary Nutrition and Menu Foundations	CTC - Career and Technical Certificate	120503	4	8	120	Standard	National Restaurant Association's Nutrition 2.0 Certification

Justification for the Proposed Change

The CTC in Culinary Nutrition and Menu Foundations will provide students with the understanding of how nutrition, food selection, and menu planning contribute to customer satisfaction, wellness, and successful foodservice operations. This certificate provides a workforce-ready credential for individuals seeking careers in culinary arts, foodservice operations, healthcare foodservice, hospitality, and related industries. It also serves as a foundation for further education in culinary arts, hospitality management, nutrition, and foodservice management.

History of Prior Actions

The College has had a well-known AAS degree program in Culinary Arts for many years and a CTS in Culinary Arts: Line Cook since 2010.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload

Curriculum Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	100	150	200	300	300

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data in the Culinary Arts programs, as this CTC will serve as a stackable credential as well as an exit point within the AAS Culinary Arts and CTS Culinary Arts: Line Cook This program will serve both part-time and full-time students as well as dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 4

Number of Part-Time Faculty: 1

Minimum Credentials Required for Faculty

Education:: Associate Degree in Culinary Arts

Experience:: NA

Certifications:: NA

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are needed.

Discuss how this change will benefit students, community, and LCTCS

The CTC in Culinary Nutrition and Menu Foundations will benefit students in the region by providing a short-term credential towards 4-star, high demand employment opportunities in the hospitality industry. This CTC is fully embedded in the AAS Culinary Arts and CTS Culinary Arts: Line Cook, providing a seamless transition to the Associate Degree. This CTC will benefit the community by providing workforce stability and skilled talent for the broad hospitality industry, leading to positive generational impact. Further, this CTC benefits LCTS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

5. rguast@dcc.edu

Updated at Aug 14, 2026

Submission Date Aug 13, 2026

BOS Meeting

Person completing this form:

Name: Rosaria Guastella

Title: Director, Curriculum and Program Development

email for the person completing this form rguast@dcc.edu

Type of Action New Program

College Delgado Community College

Program Name Restaurant and Hospitality Supervision

Program CIP CODE 12.0503

Total Program Credit Hours 6

Total Program Contact/Clock Hours 90

Award Level(s) in program: Career and Technical Certificate (CTC)

Award Levels Being Terminated (if applicable)

Describe Proposed Change This CTC in Restaurant and Hospitality Supervision complements the existing AAS Culinary Arts program and the CTS in Culinary Management. This CTC will provide for a seamless transition from CTC to CTS to AAS and prepare students to enter the workforce with culinary knowledge and the supervisory skills needed to lead teams in restaurant, hospitality, and foodservice operations.

Implementation Date/Semester Spring 2027

Program Delivery Format Day Evening

Sumit a memo requesting the closure of programs. Include each credential and reason for

closer. Describe how the program termination will affect students, faculty and industry (if you are terminating a program)

Date of last approval by LCTCS (if this is a modification)

College from which curriculum is adopted

Award Levels (Click on the "Add New" button to include any exit/embedded credentials)

Cred...	Awa...	CIP ...	Star ...	Cred...	Cont...	Prog...	Emb...
Restau rant and Hospit ality Superv ision	CTC - Career and Techni cal Certifi cate	120503	4	6	90	Stand ard	Nation al Restau rant Associ ation's Hospit ality Human Resour ces Manag ement and Superv ision 2.0 Certifi cation

Justification for the Proposed Change

The CTC in Restaurant and Hospitality Supervision will provide students with an understanding of management principles, employee supervision, workplace communication, and human resource practices that contribute to successful hospitality organizations. Students will learn the fundamentals of culinary operations, leadership, employee recruitment and retention, training and development, scheduling, performance management, labor regulations, and workplace professionalism. As New Orleans is Louisiana's premier city for culinary and hospitality endeavors, this CTC helps meet the long-standing demand for qualified industry employees and leaders."

History of Prior Actions

The College has had a well-known AAS degree program in Culinary Arts for many years and a CTS in Culinary Management since 2004.

Is Accreditation, Licensure or Certification Required?

No

Name of Accreditor (or certification/authorizing agency) required.

Accreditation Status

Curriculum (Old & New) Upload



Enrollment Projection Table

	Year 1	Year 2	Year 3	Year 4	Year 5
Projected Enr...	100	150	200	300	300

Describe the process for attaining and estimating enrollment. Please indicate the projected composition of student types (Full-time, Part-time, Distance Education, Dual Enrollment, etc.)

Enrollment projections are consistent with historical enrollment and retention data in the Culinary Arts programs, as this CTC will serve as a stackable credential as well as an exit point within these programs. This program will serve both part-time and full-time students as well as dual enrolled high school students.

Program locations (List sites and/or distance education below)

City Park Campus

Describe how this change will affect the administrative structure and/or allocation of college funds in terms of faculty, facilities, support, and any other resources.

This change has no effect on the administrative structure or the allocation of college funds, as the faculty, facilities, and support resources are already in place, and no additional resources are needed.

Plan for Providing Qualified Faculty

Use Existing Faculty

Required Faculty

Number of Full-Time Faculty: 4

Number of Part-Time Faculty: 1

Minimum Credentials Required for Faculty

Education:: Associate Degree in Culinary Arts

Experience:: NA

Certifications:: NA

Describe Implementation Costs (Include Faculty, Facilities, Library Resources, etc.)

There are no implementation costs associated with this program as no additional resources are required.

Discuss how this change will benefit students, community, and LCTCS

The CTC in Restaurant and Hospitality Supervision will benefit students in the region by providing a short-term credential towards 4-star, high demand employment opportunities in the hospitality industry. This CTC is fully embedded in the AAS Culinary Arts and CTS Culinary Management programs, providing a seamless transition to the Associate Degree. This CTC will benefit the community by providing workforce stability and skilled talent

for the broad hospitality industry, leading to positive generational impact. Further, this CTC benefits LCTS by adhering to their mission of providing needed and relevant educational and career opportunities to the citizens of Louisiana.

Signature: Ingrid N.P. Cook
Ingrid N.P. Cook (Oct 7, 2026 07:46:06 CDT)
Email: ingridcook@lctcs.edu

Signature: W. Chandler Leboeuf
W. Chandler Leboeuf (Oct 7, 2026 07:40:55 PDT)
Email: chandlerleboeuf@lctcs.edu

Consent Agenda - Program Requests at Delgado Community College

Final Audit Report

2026-10-07

Created:	2026-10-06 (Central Daylight Time)
By:	Ericka Poole (erickapoole@lctcs.edu)
Status:	Signed
Transaction ID:	CBJCHBCAABAAORu5IAHdk3txs7ZKjMu17hICrNCcdN0U

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 Agreement completed.

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