

Cory Hughes

President

410-290-7100

CHughes@LincolnTech.edu

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Dr. Emily Dow

Assistant Secretary of Academic Affairs

Maryland Higher Education Commission

6 N. Liberty Street, 10th Floor

Baltimore, MD 21201

Dear Dr. Dow:

In response to your email and pursuant to our conversation on Wednesday, June 6, 2018, I am writing to offer rebuttal and to clarify some of the points made by Dr. Dawn Lindsay, President of Anne Arundel Community College (AACC) in her letter to MHEC dated May 14, 2018.

In Dr. Lindsey's letter, she states that she is surprised that AACC was excluded from the list of Maryland programs used for comparison in our new program applications for Culinary Arts and Food Services and International Baking and Pastry. The simple truth is that we do not consider AACC's programs to be similar enough to warrant comparison. Please allow me to explain.

When we conceptualized and wrote the Culinary Arts and Food Services and International Baking and Pastry curricula, we structured each program to reflect potential career outcomes identified in the CIP to SOC crosswalk for CIP Code 12 – Personal and Culinary Services. As such, we believe that the O*NET-SOC occupations that correspond to CIP Code 12 best match our program's intended outcomes and by extension, our future graduates' skill sets.

As stated in our application, it is LCT's intention to offer Culinary Arts and IBP as Lower Division Certificate programs. LCT is not applying for an Associate Degree at this time. And so, when we prepared our new program application for MHEC, we did an "apples to apples" search for Maryland colleges that offered Lower Division Certificate culinary and baking/pastry programs that were classified under CIP Code 12 - Personal and Culinary Services using two tools found on the MHEC website:

- MHEC's *Institution Program Inventory* search tool and
- MHEC's most current version of the *Trends in Degrees and Certificate by Programs* report (published November 2016).

Links to both tools are provided below:

http://www.mhec.maryland.gov/institutions_training/Pages/searchschool.aspx

<http://www.mhec.maryland.gov/publications/Documents/Research/AnnualReports/Degrees2016ByProgram.pdf.pdf>

And while we understand that AACC offers five Lower Division Certificate and three Associate degree level “culinary style” programs, the results of our queries showed that Anne Arundel Community College only had one Lower Division Certificate program under CIP Code 12 called Event Planning and Catering (12-0504). After examining the program details, we did not view this to be a duplicate program for the following reasons:

- AACC’s program is 25 credits. LCT’s program Culinary Arts program is 39 credits while the IBP program is 37.5 credits.
- AACC’s program has no externship component while LCT’s programs **require** students to complete either 180 hours (Culinary Arts) or 270 hours (IBP) of externships prior to graduation.
- LCT is committed to meeting/exceeding accreditor (ACCSC) mandated outcomes for graduation and employment. Failure to meet these standards jeopardizes the institution’s Title IV eligibility.
- AACC is a state run, regionally accredited college whose accreditor does not hold them accountable to mandated graduation and employment standards.

Under separate CIP Codes, AACC offers Lower Division Certificates in:

- Baking and Pastry Arts program (25 credits) under CIP Code 19 - Family and Consumer Science and
- Culinary Arts (25 Credits) and Hotel/Lodging Management (21 Credits) under CIP Code 50 - Visual and Performing Arts.

We do not feel that either program is duplicitous since again, LCT’s programs includes a mandatory externship requirement and more classroom training time. Further, by definition, LCT is a “trade school”. We are focused on our graduation rates and assisting our graduates gain entry-level jobs in their respective fields of study.

As stated in our application and restated by Dr. Lindsay in her letter, there is an undisputed need for qualified hospitality workers in this region. For the last 10 years, starting in 2007, Lincoln’s Culinary Instructors educated hundreds of students to help meet industry need. Program graduates became the backbone of family, casual and fine restaurants as they secured entry-level positions in the culinary field throughout Maryland, Virginia and Washington, D.C. During this same time frame, AACC had their own culinary programs and yet both colleges were able to co-exist despite the fact that LCT offered not only the Lower Division Certificate but an Associate degree, as well. For Dr. Lindsay to imply that Lincoln’s program will not produce quality candidates is insulting and an example of the intellectual snobbery that makes it difficult for non-traditional students to gain access to this and similar fields.

Lincoln wishes to reopen its culinary and start a pastry and baking program to meet Maryland’s projected needs – something that AACC alone will not be able to do. This evidence of projected demand is based on the programs proposed Classification of Program (CIP) code 12.0500, Chefs and Head Cooks and (CIP) code 12.0501, Bakers from <http://www.dllr.state.md.us/lmi/iandoproj/maryland.shtml>.

Table I

Occupational Title	Openings		
	2014	2024	Change
Chefs and Head Cooks	876	1029	17.47%
Bakers	2479	2645	6.70%

In closing, I would like to offer the following thoughts for consideration:

- Mapquest estimates that the two campuses (LCT and AACC) are approximately 30 min and 24 miles apart. LCT does not offer shuttle bus service to/from Anne Arundel County and convenient mass transit between Anne Arundel County and Columbia does not exist. If the potential student does not own a car, they will likely not be coming to LCT.
- LCT's Culinary Arts and IBP programs run 12 months a year. Our courses run four (4) days a week (Monday through Thursday) from 7:45 a.m. until 2:30 p.m. and 6:30 p.m. until 10:30 p.m.
- LCT's programs will likely cost more than the programs offered by AACC. When students chose to come to LCT, it will be because they have been shown and believe in the value of a proven leader in education with over 50 years of experience in Maryland.
- In a similar fashion to AACC, LCT earmarks monies annually to make sure that our facility including three commercial kitchens, five well-appointed classrooms and a mock restaurant/dining facility are well maintained. LCT budgets capital monies annually to make sure that our students work on industry standard equipment and have ready access to the all of the small wares they require to meet course objectives.
- When Dr. James D. Fielder, Maryland Secretary of Education, came to visit Lincoln College of Technology on May 10, 2018, he toured the college's culinary facility. I believe that Dr. Fielder witnessed, first hand, the care we have taken to provide our students with a well-equipped modern facility that meets or exceeds industry expectations.

Sincerely,



Cory Hughes

Campus President