#### 7. NEW BUSINESS

### 7.4. ACADEMIC YEAR 2025-2026 CREDIT COURSE FEES

Per Board Policy 420.1 Course Fees, the College follows a credit course fee change process using defined, consistent, and fiscally responsible guidelines to develop, increase, or decrease course fees. Course fees are applied to the costs of materials and supplies directly associated with classroom and lab learning.

A comprehensive audit of all course fees was conducted, including a review of any course fee updates that occurred within the last ten years. Of the 1,330 active credit courses to be offered in the 2025-26 Academic Year, 519 have an associated course fee. It is recommended that the course fees for 509 courses remain unchanged and ten course fees be modified: eight courses with an increased fee and two courses with a new fee.

The proposed changes will result in an estimated \$6,190.00 in additional fee revenue based on enrollment in these courses over the past year.

#### EXISTING CREDIT COURSES WITH PROPOSED FEE INCREASES

|   | EXISTING CREDIT COORSES WITH FROF OSED TEE INCREASES |                                       |                |                 |             |  |  |  |  |
|---|--|---------------------------------------|----------------|-----------------|-------------|--|--|--|--|
|   | Course   | Course Title                          | Current<br>Fee | Proposed<br>Fee | Fee<br>Type | Rationale for Proposed Fee               |  |  |  |
| 1 | HCM<br>111   | Culinary Principles I                 | \$140          | \$160           | Flat        |  |  |  |  |
| 2 | HCM<br>170   | Patisserie I                          | \$140          | \$160           | Flat        |  |  |  |  |
| 3 | HCM<br>176   | Yeast Breads                          | \$140          | \$160           | Flat        |  |  |  |  |
| 4 | HCM<br>177   | Advanced Yeast Breads                 | \$140          | \$160           | Flat        | Offsets increase in the cost of food and |  |  |  |
| 5 | HCM<br>178   | Special Diets and<br>Healthful Baking | \$225          | \$250           | Flat        | product used by students in this class.  |  |  |  |
| 6 | HCM<br>179   | Cake Decorating                       | \$160          | \$180           | Flat        |  |  |  |  |
| 7 | HCM<br>180   | Chocolate and<br>Confections          | \$225          | \$275           | Flat        |  |  |  |  |
| 8 | HCM<br>185   | Garde Manger                          | \$240          | \$275           | Flat        |  |  |  |  |

#### **EXISTING CREDIT COURSES WITH PROPOSED NEW FEE**

|   | Course | Course Title      | Current<br>Fee | Proposed<br>Fee | Fee<br>Type | Rationale for Proposed Fee        |
|---|--------|-------------------|----------------|-----------------|-------------|-----------------------------------|
| 1 | HCM    | Intro to Beverage | \$0            | \$160           | Flat        | Offsets cost of beverages used by |
|   | 114    | Appreciation      |                |                 |             | students in this class.           |



## 7. NEW BUSINESS

# 7.4. ACADEMIC YEAR 2025-2026 CREDIT COURSE FEES (CONTINUED)

## NEW CREDIT COURSES WITH PROPOSED NEW FEE

|   | Course     | Course Title          | Current<br>Fee | Proposed<br>Fee | Fee<br>Type | Rationale for Proposed Fee  |
|---|------------|-----------------------|----------------|-----------------|-------------|---|
| 1 | ARM<br>244 | IoT and Smart Sensors | \$0            | \$25            | Flat        | Offsets cost of consumable materials. Class requires a subscription to the Amatrol e-learning site. |

**Recommendation:** Approve the proposed 2025-2026 Academic Year schedule of credit course fees.

