**Santa Ana College (SAC) & SAC School of Continuing Education**

Culinary Arts Advisory Board Meeting

November 14, 2022

10:00am-11:00am

Virtual Meeting

**Meeting Attendees:**

|  |  |  |
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| **Name** | **Job Title** | **Organization/Business Name** |
| Chef Tiffany Heremans | Assistant Professor, Culinary Arts | Santa Ana College |
| Dr. Osiel Madrigal | Chair, Career Education | SAC School of Continuing Ed. |
| Sarah Mathot | Chair, Food & Nutrition Dept. | Santa Ana College |
| Dr. Larisa Sergeyeva | Dean, Human Services & Technology | Santa Ana College |
| Chef Jennifer Minichiello | Adjunct Professor, Culinary Arts | Santa Ana College |
| Lorena Chavez | Dean, Instruction & Student Services | SAC School of Continuing Ed. |
| Loreta | Owner/Chef | La Vegana Mexicana |
| Myra Clarke | CTE Director | Garden Grove USD |
| Josh Goddard | Assistant Director | SAUSD Nutrition Services |
| Jocelyn Haggin | Disneyland Culinary Recruiter | Disneyland Resort |
| Megen Anspach | Counselor on Special Assignment, CTE & Dual Enrollment | GGUSD |
| Cisco Varela | Recruiter | Disneyland Resort |
| Ashley Irene |  | Heirloom Porter |
| Mark McDonald | Owner/Chef | Old Vine Kitchen and Bar |
| Daniela Campos | Internship Coordinator | Santa Ana College |
| Peter Petro | Culinary Director | Bosscat Kitchen & Libations, Ten Sushi Cocktail Bar |
| Daisy Soto | Student Program Specialist | SAC School of Continuing Ed. |
| Ana Bilvado-Alaniz | CTE Admin | GGUSD |
| Amy Rodriguez | Program Director | High School Inc. Academies Foundation |
| Caterina Richards |  | Bracken’s Kitchen |
| Edwin Vazquez |  | Santa Ana Unified |
| Ahmad Zahra |  |  |
| Bill Bracken |  | Bracken’s Kitchen |
| C Fregoso |  |  |
| Chrsitina Kubes |  |  |
| Chef Luis |  |  |

10:00am-10:02am

1. Introductions via chat – Chef Tiffany asked that attendees introduce themselves and state their affiliation/organization.
2. 10:03am: Meeting commences.
3. **Chef Tiffany** states the purpose of the meeting is to update everyone on culinary program, introduce two new prospective certificates, and address how to bridge the gap between college and industry. She then presented the agenda for the meeting.

Meeting Agenda:

1) Meet our team

2) Program Overview

3) New certificates

4) SAUSD From Scratch Cooking

5) How do we bridge the gap between College and Industry?

6) Internship, Partnership, Mentorship

* 1. **Meet the team** 
     1. **Chef Tiffany** introduces the team slide and gives the two Deans present, Lorena and Dr. Sergeyeva, an opportunity to give introductory remarks.
     2. Team members: Dr. Larisa Sergeyeva, Lorena Chavez, Sarah Mathot, Dr. Osiel “Ozzie” Madrigal, Tiffany Heremans, Jennifer Minichiello, Kevin Brown, Teresa Lopez de Zamora
        1. **Chef Tiffany** introduces both department chairs present: Sarah Mathot and Dr. Osiel Madrigal. Both give introductory remarks.
  2. **Program Overview** 
     1. Dual Enrollment Partnership – high school students earn free transferable credit through Santa Ana College. **Chef Tiffany** highlights how team is growing partnerships with SAUSD, GGUSD, and Orange County School of the Arts – all 3 offer dual enrollment partnerships.
        1. Program Snapshot: offers 2 culinary certificates and 2 hospitality certificates
           1. **Culinary Certificates**: Culinary Arts Certificate, Advanced Culinary Arts Certificate
           2. **Hospitality Certificates**: Hospitality Foundation Certificate, A.S in Hospitality Management for Transfer
        2. **Chef Tiffany** highlighted program growth over the last few years; sections grew from 3 (2017-2018) to 28 (2021-2022) and enrollment grew from 51 (2017-2018) to 492 (2021-2022)
        3. **Chef Tiffany** notes how this upcoming year starting hospitality management at Santa Ana College. Currently it’s offered through dual enrollment with Orange County School of the Arts.
  3. **New Certificates**
     1. **Chef Tiffany** highlights how the goal is to introduce two new certificates (currently in process)
        1. Baking and Pastry Certificate
           1. Provides marketable skills necessary for advanced success in the baking, restaurant, hotel industry, or for opening one’s own business.
        2. Culinary Nutrition Certificate
           1. Aim of this certificate is to translate a dietary prescription into meal planning and preparation. Instruction will include how specific diets and cooking techniques relate to a range of illnesses. **Sarah** highlights this will be a blend the skills of culinary arts professional with nutritional and food science knowledge. The hopes are to provide something that is unique to SAC – knowledge of food and diet and how diet should be modified to meet certain needs.
           2. **Chef Tiffany** states how she believes dietitians/nutritionists need to know how to cook food they offer to patients and be able to understand cooking preparations so as to not lose necessary nutrients – this certificate addresses this need.
        3. SAC Café Opening Spring 2023
           1. Sac Café will open in 2023 and be open to SAC students, faculty and community. **Chef Tiffany** highlights how this will be a teaching café ran by students, where they will be able to put their skills like recipe costing, inventory, menu planning, and managing to the test. **Chef Tiffany** asks if any industry partners are interested in participating to please reach out.

**Myra Clarke** asked, “Do you anticipate being able to host events there?” to which **Chef Tiffany** replied that the Café front space is small, but could host an event as a caterer and use the Johnson center to hold event.

**Ashley** states in the chat that the SAC Café sounds very interesting and that she’d love to help work with the students

* 1. **Non-Credit Site Update from Dr. Madrigal** 
     1. **Dr. Madrigal** speaks and commends Tiffany for her impact on the credit and non-credit side, then introduces non credit site offerings:
        1. Line Cook Certificate – got started last Fall. It’s possible that a student can complete this in one semester.
        2. 2 Articulated Courses
           1. 1) ServSafe
           2. 2) Baking and Pastry class to be offered for the first time in the Spring at Delhi - ~8 week course; 2 tiered certificate

Tier 1: introduces individuals to baking and pastry and gets them the skills they need for entry level employment

Tier 2: same thing but helps them transition to credit site

* 1. **SAUSD From Scratch Cooking**
     1. **Dr. Madrigal** highlights professional development with SAUSD. 16 SAUSD Nutriotional Services staff completed specialized training this month. Passes mic over to Chef Jen who was involved.
        1. **Chef Jen** detailed that the program was 8 weeks, 2 hours a week, with lecture for 30-45 mins followed by kitchen practice – basics of scratch cookies (knife skills, how to measure, mise en place, kitchen math, cooking methods, banquet and dish-up service, nutrition and mindfulness, and customer service and soft skills. Graduation was last week and two more cohorts starting next January.
     2. **Dr. Madrigal** highlights how Chef Tiffany set up curriculum upon meeting with SAUSD for almost a year in preparation for program. Gives mic over to Josh.
        1. **Joshua Goddard** highlights how there was genuine effort to create breakfasts, lunches and suppers that are nutritionally adequate. Pandemic gave insight and for the first time, parents had meals coming home for the first Parents could see firsthand what the schools were serving. Josh highlights a need to invest in training and education for team members doing the work. One of the best off shoots was that staff members were considering enrolling at SAC culinary arts courses.
        2. **Dr. Madrigal** states he hopes to continue partnership. **Chef Tiffany** states she went to the graduation and saw how students were happy and had spark to learn and grow more. Great partnership that’s successful because of the team. Worked on it 18 months.
     3. **Chef Tiffany** gave **Dr. Madrigal** opportunity to speak about the non credit culinary program
        1. Since Spring 2020 88 students achieved food handlers certificate, 34 of which were SAUSD staff
        2. Since Spring 2021, 25 students obtained ServSafe manager certification – not an easy exam to pass. Student that we typically serve in Continuing Education lack basic skills. Chef Tiffany has led the way in teaching these classes.
        3. Since Fall 2021, 25 students have completed link cook training class.
        4. Looking forward to growing and expanding this program more.
  2. **How do we bridge the gap between College and Industry?**
     1. **Chef Tiffany** highlights how a major goal is to bridge the gap between high school and college or college and industry. Goal is to create programs and certificates that are meaningful and that can prepare students for the workforce to create pipeline of employment
     2. **Chef Tiffany asks:** What are the current industry challenges and opportunities for students? Can we identify specific skills, knowledge, attributes needed for the industry? Are students lacking any skills and if so, how can we better prepare them? **Chef Tiffany** then stops sharing and opens up the space for conversation.
        1. **Myra Clarke** in the comments: I think students need a broader view of opportunities and specialties in the field: perhaps a culinary/hospitality career counseling course? Many just think traditional restaurants
           1. **Ozzie** replies: Myra, we have a class on noncredit that focuses on careers in hospitality but it needs to be revised
        2. **Cfregoso** in the comments: Management/self-employment skills seem to inspire my students towards more challenging and lucrative careers in the hospitality industry. Also stressing the benefits of establishing critical connections in the industry. Some students seem to be very interested in Food Science careers.
        3. **Chef Jen**: addresses Myra’s comments and agrees with the notion that many students think that career opportunities involve only traditional restaurants when in actuality there are opportunities such as catering, writer, food critic etc. Passes over mic to some of the chefs in the industry.
        4. **Peter Petro**: bigger challenge is the things you can’t teach, such as work ethic, punctuality, having people care, which are the challenges he finds with younger students especially. Not sure how to navigate this; tries to vet those students out during the interview process. Most times students come with technical skills he expects students to have – should continue to prioritize kitchen math, administration side, and perhaps get students to know how to read recipes because that seems to be challenging for some students. Suggests getting students familiarized with social media.
        5. **Mark McDonald:** Agrees with Peter. Asks, “is there any type of curriculum or anything within the course that is preparing students for the pressure you feel in the kitchen and making mistakes and learning from them rather than punishing yourself for those mistakes? How to prepare students for monotony and intensity of the work?
           1. **Ozzie:** states that team recently met with Bracken’s Kitchen and goal of non credit site is to create externship and internship opportunities at Bracken’s to understand fast paced environment of commercial kitchen. Will give them better understanding if that’s something they actually want to do. As far as curriculum, Chef Tiffany worked with ESL dept. to develop English for culinary arts and math for culinary arts which may lessen knowledge gaps for reading recipes and simple calculations.
           2. **Chef Tiffany:** Emphasizes effort to always embed social and emotional mindfulness, self-care, stress management into curriculum to address how to deal with stress and pressure of industry. Highlights potential need to create Industry Mindfulness Course to curriculum.

Also addresses Myra’s comment about adding more opportunities. References how industry professionals are invited to speak to students which opens up students minds about many career opportunities other than being chef. Provides example of Chef Luis serving as a guest speaker and teaching students carving skills they still use to this day.

* + - 1. **Ashley Irene (culinary garden designer):** Would love to see students develop an understanding of where food comes from, especially in response to new California legislation. Emphasizes that there’s a huge gap in knowledge between where food comes from, how food is made, seasonality of food, varieties of what is available. Lots of legislation for green waste and food waste in general will be important factor for how kitchens are run in CA and should form part of some lessons.
         1. **Myra Clarke:** comments that “all of our HS culinary teachers have expressed interest in launching culinary gardens on campus” and “Bracken’s Kitchen knows that food waste issue well!”
      2. **Jocelyn Haggin:** Interviews for culinary for Disneyland Resort. Emphasizes need to have students ready for the interview, having proper skills listed on resume and having proper interview skills. For hotels, chefs are looking for teachability, people who are willing to learn and accept feedback.
      3. **Chef Tiffany** addresses this and introduces **Daniela** and how her work addresses this.
  1. **Internship, Partnership, and Mentorship**
     1. **Daniela Campos**: internships help student realize what it feels like to actually work in the industry and recognize the challenges and realities of working in that industry. This also helps students make critical connections and network, which was a concern mentioned by cfregoso. Allows employers to see what skills students bring to the table.
        1. **Chef Tiffany** asks how to connect industry professionals with these internship opportunities
           1. **Daniela Campos:** sac.edu/internships → employers button will provide all info needed to register and Daniela can help navigate
  2. **Certificate Feedback –** Chef Tiffany asks for feedback from industry professionals
     1. **Edwin Vazquez:** Asked if these would be credit courses and if so, would they be CSU only or what is the goal?
     2. **Chef Tiffany** responds that the first certificate will be credit only; there is a non credit baking and pastry certificate – in the long run there might be an advanced baking and pastry certificate that could have transferable classes to CSU.
     3. **Edwin Vazquez** comments that there is huge interest in baking among high school students. High School prefers credit bearing courses
     4. No one expressed disapproval of certificates.
  3. **Business Partnerships Development** 
     1. **Chef Tiffany** asks attendees if anyone is available or willing to be a guest speaker, mentor or host a student as an intern to please reach out. Community help allows program to grow.
  4. **Q&A**
     1. **Cat Richards –** states Bracken’s Kitchen would love to be able to provide an environment where students can get hands on experience, life skills, and have a support system as they familiarize themselves with the industry. Students can also learn about food waste as that’s central to their mission. Offers resume classes and can offer mock interview exercises to students who join. Students can also get high volume/high speed environment.
     2. **Jocelyn –** looking for people who can handle 400-600 covers a night because Disneyland is very high volume.
     3. **Cfregoso –** asks which students will run SAC café.
        1. **Chef Tiffany –** food and beverage management internship class will be running the class. Looking towards expanding eventually.
        2. **Chef Tiffany** makes final remarks and thanks everyone for joining. Next meeting TBA.