

**San Diego Mesa College  
 School of Business and Technology  
 Culinary Arts/Culinary Management  
 Advisory/Planning Committee Meeting  
 Monday, December 5, 2022, 9:00AM-11:00AM MC209 or zoom link provided on  
 second page**

**Call to Order 9:10 AM**

**Introductions**

Attendees	
Monica Romero	Dean
Tonya Whitfield	Lead Faculty
Michael Fitzgerald	Lead Faculty
Laura Gardiner	Escondido High Culinary Instructor
Carlo Guardado	Chef/Owner Lucky Oak
Corinne Youngholm	Student center SDSU
Mark Schmitt	Chef/Owner Trust Restaurant group
Bryan Mendizabal	Chef Herringbone/ Lavos
Doug Settle	Chef Ecological center
Jack Ford	Farmer Taj Farms
Mike Reeske	Owner/Farmer Rio Del Rey farm
Alyssa Gonzales	HR Hyatt Hotels
Sebastian Bakos	Culinary Nance
Karina Pereira	Culinary Nance
Andrew Thomas	Culinary Nance

**Continuing Business**

- New Curriculum Updates – See below

**New Business**

- Program Curriculum update
  - Revised program released to schedule Fall 2022
    - new sequence flyer for Culinary Arts/Mgt. Degree & certificate, Baking & Pastry certificate, and Meat & Seafood Processing certificate
    - Counseling and Admissions has been very helpful in navigating the new course sequences.
    - Most students should be able to enroll with limited issues; faculty guidance is important
  - Student reactions to new course offering
    - Student reviews of new courses are extremely positive
    - Due to new course numbering, older students are experiencing enrollment challenges. We are working with each student to get enrolled into correct courses without delays

- New faculty for specialized courses coming up in Fall 202
  - Looking to industry partners to recommend qualified chefs for new courses (CACM 218, 220, 222) Short courses – scheduled once a week
  
- Enrollment management
  - CPL – credit for prior learning
  - Retraining opportunities
  - Partnerships
    - CACM 102 Sanitation course will be the first course in culinary available for CPL
    - Lead Faculty Tonya Whitfield is new Mesa CPL Lead
    - Engaging industry partnerships to examine possibilities within their current staff of training within the Mesa Culinary program
    - Industry workers now have options for CPL based on work history, portfolio, and practical exams based on a case-by-case review
  
- Student industry involvement
  - Volunteer opportunities
  - Farm tour
  - To-Table lecture series
    - Students are starting to volunteer again at local events and farming events
    - Temecula Olive Oil Harvest Festival, Ecological Harvest Fest San Capistrano, Chef Throwdown Hotel Del, Food & Wine Festival Seaport Village
    - Looking to expand the opportunities in Spring 2023
    - Farm tour at Rio Del Rey Heritage bean farm will be scheduled for Spring semester
    - Partnership with Jack Ford will resume the To-Table community food & sustainability lecture series in the spring 2023.
  
- Recommendations
  - Industry training recommendations
    - Live fire cooking is more prevalent; needs to be included in student learning
    - Students get experience only when doing farm events
  - Curriculum recommendation – see below
  - Equipment/technology recommendations
    - Equipment recommended for new courses
    - Metal aprons
    - Cleavers
    - Deboning knives
    - Bone saws
    - Filet knives
    - Fish scalers
    - Japanese import knives (precise cuts)
    - Whole carcass racks
    - Trust restaurant group is donating Half steer rack & Subprimal rack
  - Plant-based curriculum/sustainability course
    - Work with Farmers and farm-to-table chefs to develop curriculum

- Sustainable subject matter masters -Chef Carlo Guardado, Doug Settle, Jack Ford, Mike Reeske, Tom Guy
- Advisory vote
  - Changes to curriculum – Hospitality program is removing human resources and focusing on Hospitality law. Currently all culinary degree students are required to take HOSP 152. We want to replace it with HOSP 130 Hospitality law. Course descriptions are included.
    - Each member received the description and course outline of the two courses HOSP 152 current and HOSP 130 future offering
    - Several advisory members shared their perspective on changing from HR to Law
    - Chef Mark Schmidt – Communication skills is extremely necessary to learn; understanding the new climate of responsibilities as it pertains to managing people
    - Chef Bryan Mendizabal – His restaurant group has an HR department to deal with human resource issues; Understanding the legalities of operating in today’s world is more important; contracts and liabilities play an integral part of the management side of the kitchen.
    - Alyssa Gonzales – Hyatt hotel group has an HR department that handles all of the HR concerns; Students should be learning the customer and employee relations, as well as liability and contracts. As a chef, the responsibilities to manage all types of people are crucial to a successful operation.
    - All attendees votes unanimously to approve the change. Culinary arts will start the process of changing the curriculum from HOSP 152 Human Resources to HOSP 130 Hospitality Law
- Industry Roundtable
  - Ecological center has Community Table series March- Sept 2023
  - Mike Reeske is working with Black Hat Bakery and Breweries, as well as other farmers and industry on a wheat project. Students are welcome to join in the spring
  - Jack Ford and Tonya Whitfield are working to add dates to the calendar for the To-Table series on Fridays once a month; suggestions welcomed
  - Alyssa Gonzales will be sending job offerings to post on the student job board
  - Bryce Benes was unable to join via zoom. He sent an email with his review of topics. Inspired by the farm tours and to-table series. He encourages always looking for ways to connect students to the local industry. He works to keep his local culinary students connected as well. It is important to him to have opportunities available for students. Labor shortages continue to be a struggle. They rely on teaching and empowering new staff with limited experience.

**Next Meeting:** Spring 2023, TBA

**Adjournment**

**Zoom access**

Tonya Whitfield is inviting you to a scheduled Zoom meeting.

Topic: Culinary Arts Advisory meeting

Time: Dec 5, 2022 09:00 AM Pacific Time (US and Canada)

Join SDCCD Zoom Meeting

<https://sdccd-edu.zoom.us/j/82935497031?pwd=RVZEYUkxNDJadzNtQm5lSzlOQUt3dz09>

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