**AGRICULTURE ADVISORY COMMITTEE**

**Minutes**

September 13, 2016

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| 1. Dinner: Provided by Food services was excellent!! 2. Call to Order    1. Welcome & Introductions:  * Dr. Caldwell welcomed the committee members and gave an update about what is going on with the college and district. She was extremely proud to discuss the passing of the Measure C Bond that will include funding for a new Agriculture Building that will also include an Enology facility and Farm Store. * Introductions were made around the room including new staff members Ray Maestes , Desi Molyneux, and Sam Rodriguez.   1. Review of Agenda: * David Lopes gave the committee a quick review of the agenda during dinner   1. Membership Update * David Lopes asked current members to think about and add any individuals in the different areas that could be potential committee members  1. Industry Updates   Dave Botkin: Discussed that the Tree Fruit harvest was coming to a close in the area. Prices for the fruit look good so far and growers are pleased with production. The industry would like to see more food safety programs offered and these programs beginning to be offered at Reedley College is a great fit for the industry need.  Cindy Bishop: Ag Chemical industry job market is starting to tighten up as we see consolidation of companies. There has been a need for young people to enter the industry and that charge is being met. Believes that the job market in the areas will tighten up and that companies will be searching for our best and brightest to fill openings.  Kyle Sawatzky: Olive Oil market in California is growing. Has increased from 1% to 4% in the past four years along with increased consumption in both the US and CA as well. The industry has implemented its own industry standards legislation to set standards for Olive Oil production and quality. Up to 40% of the olive oil coming into the country is adulterated some way. Food Safety is also a big area of concern for olive oil production especially with the FSMA act. Olive trees are also gaining popularity and can be a great part of a grower’s portfolio as they do well in drought conditions. Mechanical harvesting is becoming more prevalent. Fresno State is close to opening its own olive oil mill/press which will assist in producing qualified personnel and research into production methods.  Mark Thompson: Banking industry is looking good. He is hearing from his clients that they are in need of mechanics, and they all feel that this need will continue to grow as we see more mechanical harvesting to help offset labor costs. Also believes that certificate programs are needed to train potential employees. Sees a need for reinforcing and developing soft skills and work ethic. Believes that more hands on production experience is needed from students entering the Agriculture field. Ray suggested that this would be a great opportunity for students to participate in student enterprise projects. Mark is hearing a lot of encouragement about the Madera Campus offering Agriculture as well.  Bob Herrick: Discussed the major move in the animal feed industry. All antibiotics that have been self-administered or added to a feed ration in the past to assist in rate of gain will have to be prescribed by a licensed veterinarian. There is a need for food animal veterinarians in the state and nation as well.  Gil Awalt: Is impressed with the appearance of the farm facilities. Also discuss a need for students to develop soft skills and work ethic. Is seeing a turnaround in student initiative for the positive he has had several students come out to volunteer at his place after giving a tour to Mr. Lopes class. Is also assisting with the upcoming club calf sale.  Monte Person: Employers are concerned with the lack of work ethic in the students coming out to work. There is a disconnect in understanding that they have to show up on time and come to work every day.  Steve German: CPA’s are being required to have more training before being licensed which includes a master’s degree and 150 hours of work experience. This could be addressed through certificate program at college level as well.   1. AGNR Department Update    1. New Faculty Members  * Desi, and Sam, were introduced to the committee   1. New Farm Staff: Ray was introduced to the committee   2. Facility Planning (Passage of Measure C Bond) * Dean, David Clark gave an update about the new Agriculture building that will be built with Measure C monies. He also shared that the design and inner workings of the buildings will be developed with input from the staff. * Discussed that there is 48 million dollars in the bond for facilities updates that he is going to try and tap into to update certain ag areas and improve livestock facilities as well. * The expansion of the farm to the north to include a 5-10-acre pasture area is in the works to provide more room for our equine program and addition space for the RMCHS students. These facilities will be shared.  1. Individual Program Updates    1. Ag Business  * Expansion of the program with addition of Sam Rodriguez to the Madera Community College Center two days’ week * Curriculum Develop to include the Agriculture Education Degree and the Orientation Agriculture Education course. Course naming will be changed to the prefix AGBS and numbered in sequence that will allow easier student planning. The course work changes have been approved by the Reedley College Curriculum Committee. * Certificate updates to offer 2 different options. The first being a 1-year certificate, and the second is a terminal AS degree. The AST will include PLS 2 Soils Science and lab to meet the chemistry requirement. * Working on Program Review process * **Motion was made by Dave Botkin to accept the curriculum changes brought forward by the Ag Business Program. The motion was seconded by Kyle Sawatzky. Motion passed by unanimous vote.**   1. Animal Science * Dave and Desi shared the existing Animal Science degree options with the committee. * They shared the new program of studies to be submitted for approval. The first is a certificate of achievement in Animal Husbandry. The second is an Equine certificate of achievement. Third is the Working Horsemanship certificate of achievement, and fourth a certificate of achievement in Food Safety in Animal Science. * Question was asked by committee member Person about the need for certificates. Dean Clark addressed the need of certificate completion along with degree completion as a means of accountability by the state. Second it is also a way for students gain job training for advancement. Finally, it is an important tool for students who did not complete an AS or AST to document their training/education for future employment. * **Motion was made by Mark Thompson to accept the curriculum changes brought forward by the Animal Science Program. The motion was seconded by Monte Person. Motion passed by unanimous vote**.   1. Plant Science * Dr. Smith discussed he has developed courses in the Winery Equipment Operations, Sensory Evaluation, and a Fermentation Studies. * Dr. Smith has also developed a Food Safety Certificate program as well with its focus on Plant Science. * Discussion by the committee on possible combination of Food Safety classes to expand the certificate options for students. * **Motion was made by Kyle Sawatzky to accept the curriculum changes brought forward by the Plant Science Program. The motion was seconded by Joe Camarillo. Motion passed by unanimous vote**.   1. Reedley Middle College High School (RMCHS) * Dean Clark discussed the expansion of the program and that location for the high school on campus has been identified. It is located behind the horticulture facility.  1. Curriculum Approval – Please see above 2. Other Topics/Open Discussion    1. Tracy Terzian presented Bob Herrick with a certificate of appreciation for support of the mule packing team.    2. Netty discussed the need for some of the committee members to serve on the Food Safety advisory council as well. This program is part of a grant in conjunction with COS, and FCC. Students will gain entry level training in food safety and by the end of the program components they will earn a HACCP certificate from the International HACCP alliance.    3. Students will be trained to produce a Food Safety Plan that could be submitted for approval.    4. Dave Lopes discussed the plan to build a pasture area to the north of the animal science facility. 5-10 acres with some enclosures. Also discussed system of feeding using feed wagon. Mr. Awalt discussed the need for a commodities barn as well.    5. Dr. Smith discussed the winery progress. He has new equipment coming in and is replacing some of the older vineyard with Pinot Grigio and Sangiovese. Harvesting the 2016 vintage. Has the 2014 vintage bottled and has 100 cases. We are now a bonded winery. Raisins are coming are coming off. Dave Botkin asked if there was any potential for mechanical harvesting and DOV raisins. 3. Adjournment |