



Foods and Nutrition Annual Advisory Meeting

Thursday, March 25, 2021 – 3:00p-4:00pm

via Zoom <https://cccconfer.zoom.us/j/99498305300>

Facilitator: Michelle Pecchenino RD, Program Coordinator

Note taker: Corina Jimenez

Participants: Karen Gillian, Bryan Tasse, Jennifer Hobbs, Sandra Barker, Priscilla McCrea, Lily Pulido, Erin Tasse, Beth Arrindall, Stephanie Russell, Evan Fimbres

Absent: Mitch Vanagten, Kennoris Bates

1. **Welcome and Introductions**

Karen Gillian, WIC Coordinator, Merced-Mariposa WIC Programs; Bryan Tasse, Dean CTE – AG/IT/Business, Merced College; Jennifer Hobbs, Nutrition & Foods Professor, Merced College; Sandra Barker, Director Foods and Nutrition, Mercy Hospital; Priscilla McCrea, Owner Nutritious Consulting Services; Lily Pulido, K-12 Pathways Coordinator, MUHSD; Erin Tasse, Director of Nutrition Services, MUHSD; Beth Arrindall, Coordinator of the Central Valley WIC Dietary Internship & oversee the Breastfeeding Peer Counseling in Fresno; Stephanie Russell, Public Health Director, Department of Public Health Merced County; Evan Fimbres, Director of Food and Nutrition Services, Anberry Transitional Care

Beth asked if CTE is where Foods & Nutrition fall under. Bryan – We have everything by Area and we are specifically Area 3. In Area 3, there is Ag/IT/Business and under Business is Nutrition. CTE - Each campus has a designation of a specific administrator who oversee the funding for all CTE programs. Michelle – Other colleges house us in many other departments.

2. **Review and approve minutes of the previous meeting**

Michelle - This year we have a more formal format to follow as far as how the meeting needs to be run. Michelle sent out the minutes from 2020 along with the agenda for the committee members to review for today's meeting Michelle – Does anyone have any questions about last year's minutes or is there a motion to approve them? Karen moved to approved last year's minutes; Jennifer seconded the motion and all in favor to approve minutes from 05/6/20.

3. **Call for additional agenda items to be added**

Michelle – Because of Perkins funding that we receive, there are things that we need to do and also make sure that we communicate and talk with you and hopefully get some discussion going.

Michelle shared a Power Point of pictures that were taken at a workshop, Fighting Food Waste with Culinary Magic that was held last spring and that was out last in person gathering. Fun event.

4. **Committee and Progress Reports & Brief update on 2020-21 academic year**

- We've hired new adjunct faculty, Erin Tasse, Jane Eastman and Jean Kigozi. We are hopeful that we can return to the classroom in the fall semester. We also have Martha Goodwin who teaches the Quantity Foods class in the spring.

- Labs during pandemic: buying ingredients, portion for students, students pick up at designated times for home cooking. Great job to all faculty who have been doing this
- Making cooking videos.
- Research sources to find good resources for students
- Collaborating with each other and lots of Zoom.
- Chef Vincent Deangelo has been working with us doing some recipe testing.
- Culinary kits purchased thanks to our dean with CARES Act funding. Jennifer researched the items on Amazon and found good deals -quality was satisfactory
- 25 kits purchased with an average cost for each kit of \$200. The kits were then put together by our 19-hour part-time assistant for students to check out from the foods lab to use at home while they are taking the nutrition classes. Most students returned them at the end of the semester, but there were a few that didn't. These kits can be used in 5 different nutrition classes. Karen Gillian - That's a lot of equipment for \$200, you must have done some very creative shopping.

5. **Recommendations for Culinary Program – Culinary Program Research**

Michelle researched the Culinary Program and reported back on the below listed items.

- It's been an area of interest for a while because when Michelle was hired, no one at the local high schools knew that we offered cooking classes.
- Labor Market Analysis 2021. There is still a high demand. Hospitality and food services, there is always the need for these positions; supervising, coordinating activities within a food service department, good customer service, accounting basics. These things are not going away.
- Education varies from high school and beyond and wages average, starting pay at \$15/hour and increases based on applicant's education. Advancement possibilities with more education
- Goal - improve the quality of their education and skills to prepare for the workforce
- Specific skills are needed such as software, excel and MS Office, basic accounting ServSafe Manager exam, we continue to offer on campus
- Communication skills continue to be critical. The data came from community colleges in Central Valley and Mother Lode Region Modesto- Bakersfield, closest Columbia where culinary programs are being offered; however, there are limited graduates.
- Recommendation is to address shortage in culinary arts. Michelle has been networking with Santa Rosa, Santa Clara, Contra Costa, Columbia, West Hills College on their curriculum and input, compiling equipment needs and staffing

Current Strengths & Opportunities

- Dietetic Service Supervisor (State of CA approved, renewal in April)
- Certified Dietary Manager Training Program (pathway 1) (approved)
- AST- transfer degree to four-year university in place for RD bound, Food Science and exploring Culinology. Direct path to Fresno State and other CSU's.
- Fast Track Program completing our first year S21. Students earn stackable certificates that include their ServSafe Manager, if they pass the exam. Dietary Supervisor and their CDM and if they continue, they get their certificate of achievement and on to their AA degree.
- Approximately 10 students, but lost some in the fall semester probably due to the classroom setting. A lot of the time, the students in the CTE food services classes need face-to-face instruction
- fast track program team- embedded counselor and support staff that help recruit new students from the high schools as well as helping them get through and reminding them to apply for graduation and to register for the next semester
- Foods Lab Classroom VOC-142 is at capacity and needs change to grow. old classroom even with a few upgrades that have taken place over the last few years.

- New opportunity for a mobile food operation, AKA, food truck, approached us in late fall to enhance our lab and look at experience capabilities. It will give our student's a more hands on lab experience and apply more of our curriculum.
- Reputable chef also approached us and offered us his talent, passion & experience. Vinnie Deangelo, formerly owner of Bella Luna, has sold it and is now only keeping his food truck. He previously taught a baking class for MC. Brings a lot of passion and excitement to our students.
- administration support that includes the dean and the MC president who believe in getting culinary program going
- faculty talent and CTE Strong Workforce Funds

6. Culinary Program Student Learning Outcomes

Upon successful completion of this program, the student will be able to:

- Demonstrate ability to provide safe, satisfying, and nutritionally adequate food for patients/customers with attention to available resources.
- Apply supervisory skills in a food service setting including the ability to train in food safety, participate in purchasing, storage, quantity meal production and create menus for special populations.
Communicate effectively in a food service setting with diverse cultures.
- Use critical thinking skills to evaluate and practice responsibility and team skills for the food service industry

Program of Study- Culinary Program

- Debating on title of program: Hospitality Management or Culinary Management
- Curriculum- similar courses with few changes to incorporate mobile food operation
- Food truck operation - 2 days per week, labor would be our students. Lab includes inventory, ordering, writing the menu, preparing and serving in a timely manner.
- culinary management certificate with 32-34 units achievement award,
- current certificate at this level does not have clear path to employment – this certificate will either be added to the program or replace the old one. Any input?
- current curriculum- modify labs in the delivery. Instructors strategizing to meet the students learning outcomes and also give them new opportunities and new tasks
- baking course - a 4-unit course more intensive and more lab focus, in addition to cookies and cakes add breads like focaccia and pastries
- employers - El Capitan interested in hiring students, and future internships, we met and discussed new opportunities and job descriptions, will also explore casinos for employment needs
- basic accounting – considering a non-credit basic accounting was recommended by employers. Accounting classes are 4 units and very intensive, students would benefit from taking QuickBooks and intro. Course
- those in management and CDM's know what would be most beneficial for students to have. Please give your feedback on this.

Core Courses & Electives include – Culinary Program

- Principles of Foods, Food Safety & Sanitation, Intro to Careers, Field Experience, Food Service Management, Food Production Management, Intro. To therapeutic diets, supervised field experience, baking – make 4 units
- New- hospitality/culinary course with lab 3 units, noncredit basic accounting and excel course
- Electives: computer applications, culture & cuisine, work experience and others

Advisory member recommendations:

- Culinary Management is considered a high level certificate and is beneficial
- Smaller certificates would bump up their resume
- Sandra Barker -Here at the hospital and throughout Dignity Health, one of the requirements for a manager position is to have accounting experience. We don't require these other additional certificates, but as a hiring manager, if the individual has it on their resume, she would definitely be looking at that, because of the accounting end of it. But if somebody is acting as a manager, there is a high level of accounting that goes on with that position so that would be not a requirement, but it would definitely be an asset. They would need to have at least basic accounting. Jennifer asked whether a basic accounting class that we are proposing like a non-credit class would be sufficient or would they require a bit more like an accounting class? Sandra – I don't know what the course content is for the 4-unit class, but at very least, basic accounting. All other certificates earned are a bonus on their resume
- Karen Gillian - Right now it's either you're a dietitian or you have an undergraduate course were you pursue the dietetic internship or you are paraprofessional and there we are only currently asking for a college level nutrition class. The executive director just had a discussion with her about upgrading our entry level. But for the nutrition assistant job description, the conversation will be about whether there should be an AA degree or not. But now with the new minimum wage and the increase in salary, she thinks that it justifies to ask for the AA degree.
- Karen - asked about how the fast track leads up to an AA degree. Michelle commented about how we try to get the certificates stackable and how students are in line for that. Araceli is our CTE and Fast Track Counselor. She assists students with their first certificate and then encourages them to continue on.
- Michelle asked Karen about the requirements for dietitians and nutrition assistants at WIC. Karen – WIC, Merced-Mariposa will require a dietitian, undergraduate or college level nutrition courses. New requirements that will need to be approved by the union and will become implemented within a year. An AA degree requirement is the best they can be.
- Jennifer – A full-time student is encouraged to pursue an AA by our Merced College CTE Counselor, Araceli Gonzalez. She gets them through their first certificate and encourages them to move on and pursue a degree and/or transfer.
- Erin – A management director has to have a BA depending on county requirements. As far as being a manager or a supervisor, it depends on the size of the district. For example, MUSHD at the moment is over 10,000 so as a Director, they need to have a bachelor's degree in nutrition or related fields such as business; whereas, the accounting and such would come into play if it's a smaller district and might be just an AA and/or equivalent work experience. As far as an entry level position within our kitchen, it's just a high school diploma so I look for any type of experience and ideally nutrition and food certificate.
- Lily – Hospitality Management name fits better in her area because of the terminology in the certificate description.
- Bryan asked the members what they thought from an employment side, should it just be hospitality management or culinary management? What would be the best avenue for students to get a job and the employer know what that is?
- Beth – The hospitality management includes both the culinary side as well as quite a bit of management. I'm not familiar with the requirements of the hospitality field but to me if the courses are primarily culinary related it might be more self-evident if that's the title.

- Karen - I think that hospitality management is the broader but I think that more people would be familiar with culinary, so she would opt for the broader.
- Michelle commented that she didn't know what the job descriptions would require but feels that hospitality management would open up more doors to someone at a hotel or the casino even though they're so similar and it is what other community colleges are asking for. There weren't set courses for hospitality nor did she see a big difference in descriptions. We're unique amongst most schools because they don't have a food truck that she has seen so far. We are excited about that opportunity because it's something different. The colleges that Michelle researched want her to stay in touch because they want to know how it goes as we start building and laying the groundwork with the food truck.
- Stephanie Russell - hospitality management is very broad and includes hotel, resorts, guest services, etc management.

7. **Review of resource allocation request from Program Review**

- Program Review annual report that MC relies on to align with our goals. Summary:
- faculty knowledge, update faculty with continuing education, funds for two full time faculty and one adjunct professor. We estimate the cost to be around \$9,000. market and educate more students and that's been the goal, since day one, build our program, for example our Fast Track option. We want to increase the student's hands on experiences ie. Catering, school and outreach events before COVID and we want to continue this again in the fall semester dependent on in-class restrictions.
- culinary kits - useful kits, each student checked out a toolkit whether they are in the classroom lab, on the food truck or in lab in our cafeteria on campus. They would be responsible for their main tools.
- community kitchen on campus with the hope of one day to have the student run cafe and a community garden, college for kids, community services and/or rent out
- short-term goal is to lease and maintain the mobile food operation and provide students with the experience. The food truck lease and the contractor would be \$10,000 a month(tentatively). This would include fuel, truck lease and chef time. He is planning to work full time on campus during this first year that we're piloting the program and the funding would come from Strong Workforce.
- long term goal is to create a production kitchen first floor of our Vocational Building. Currently in process of grant application, this fall, we will be having more interaction with our campus commercial kitchen- older but has working equipment. So until we can get a bigger space in our classroom, we're looking at where we can on campus to utilize our laboratory
- Karen - WIC Program Advocate use the Business Resource Center for our yearly staff in-service and we like to have meals through any program that is funded through our USDA source, can have an in-service, and if the cost of the meal is rolled into that in service, then we can provide a meal.
- Jennifer -college related meeting at the Business Resource Center, there is a possibility that our students though the community kitchen could be doing the catering as part of the meal.
- Stephanie asked whether the mobile food truck had gone out to bid and to provide history of how that all came about. (Previously discussed) Stephanie suggested to look up the history of the Produce on the Go truck since there was some reaction not going to bid
- Bryan Tasse - There isn't an awarded contract and we're currently working with the purchasing manager that works on all of our contracts. The link below shows our policy. <https://www.mccd.edu/offices/purchasing/information-staff.html>

Karen motioned to approve the resource requests, as presented in the PowerPoint on March 25 2021. Erin seconded the motion with no objections.

Recommended Action: continuing professional education of faculty

1) Resource request: professional education for 2 fulltime and 1 adjunct professor total \$9,000.

Nutrition and Foods Program continue to build the program, market and educate the local community and the district of the program and CTE Fast Track option.

2) Resource request: culinary kits, thermometers and scales for foods laboratory \$200 x 25 students/ year = \$5000

3) Resource request: Food Truck lease and contractor \$10,000 per month lease of truck, fuel and independent contractor to oversee day to day operations.

4) Resource Request: hire an instructional support technician position part-time 19 hours per week to help maintain the foods lab and assist all the nutrition and foods faculty with lab preparation, clean up and miscellaneous duties (currently paid by CARES Act funds expires in spring) Karen commented, not sure you can do it without that person. Bryan mentioned that's it's absolutely vital to the Program.

8. **Announcements from Committee**

- Lily Pulido works specifically with the Merced Union High School district and all the feeder schools in the county which includes Mariposa and Madera that all feed into Merced College. This entails dual enrollment, articulation and their CT pathways. Making sure their pathways align with each other through CT standards, budgeting and grants. Lily will be meeting with Sally from the outreach staff next Monday to coordinate a meeting with all the counselors with the high school. She is coordinating presentations for all the students.
- Beth Arrindell - In the middle of transitioning from a bachelor's degree program to the master's online master's program. Last fall, our last class of interns finished the program on time. We switched to virtual at the end of the semester, it was pretty interesting. But they're doing well, some have taken the test already. We have had one who passed the test. This year is a transition year for us. Beth is helping the state with some projects and then preparing for our interns. We currently have six in the program and hopefully by April we will have 12 who are enrolled in an online master's program and then our first group of hands on interns hopefully in person will be starting in January of 2022. Michelle Pecchenino – That's a lot to transition, not only with code, but transitioning for dieticians by 2024 and having to have your master's degree to become an RD which used to be a bachelor's with an internship so now it's a combined master's with internship. Sandra Barker asked whether there are dietitians that are being grandfathered in, or are they going to have the masters. Beth Arrindell – anyone who is a dietitian or an intern can take the registration exam up to December 31 2023. That's the last cut off and then starting January 1 2024 interns will have to present a graduate diploma from a master's degree program to take the registration exam.
- Stephanie Russell - The buildings are mostly empty and most of her staff is working from home so it's been really challenging to do anything. Schools are shut down and we can't do health fairs. We can't do classes out in public so we've already doing some virtual classes, which has been fun. We've actually worked with WIC and the hospital to do a survey of the breastfeeding CAFE which switched from in person to

- virtual. We got very positive results on the breastfeeding CAFE and I'm so glad that it's still going on even virtually. This is the group that gets together that are breastfeeding mothers and parents. Great support group. Every week it's led by a WIC trained breastfeeding care counselor and I heard from the nurse that she is completely confident and referring moms to her group because of good advice.
- Karen Gillian - The California Work Association and the County of Riverside have just put together a virtual IBCLC course (International Board Certified Lactation Consultant). It is 105 hours and runs from mid-April until November, and we will be sending three people to that. What is interesting for you as a junior college is that in order to be a IBCLC, there are eight 3-unit classes that you have to take, and then another six 1-unit classes. So normally speaking, some basically would have to have a bachelor's degree in order to have the courses to take this class and then sit through the exam. So you could take the class, 105 hours, without having all the coursework but you can't sit through the IBCLC exam so you have to have the total of 14 classes. It will happen again next year and I do have at least one new staff person who is slogging through the eight 3-unit classes that she's has done online. I'm having her come to talk to somebody at Merced College about how she does the other two through the college and she said, but it would be very expensive and I said not compared to what you're paying online. Michelle, you and I probably need to look at those classes, think about how we can help people get through them, some of them are basic science and others are ones that would be taught at Merced College
 - Michelle Pecchenino thanked everyone for their time and looks forward to meeting again in the fall. We'll give you updates once we get the food truck up and running and our students are getting a little experience. We'll definitely invite you out to come and have a meal with us at lunchtime.
 - Sandra Barker thanked Michelle for the inviting her to this group. It's very informative and I'm glad to be a participant.

9. **Next meeting will be scheduled Fall 2021**

Meeting Adjourned at 4:02p

Respectfully,

Notes taken by Corina Jimenez, Area Administrator Coordinator, Business Cohort