May 15, 2018

Advisory Committee Meeting minutes

Culinary Arts/Baking/Food and Nutrition

Minutes: meeting was called to order at 3:00pm

* Food Truck- electrical, parking area, wash bay, blue prints, class scheduled for August start date. Discuss the importance of the food truck with committee.
* Department chair Chef Stacy discussed the meeting that occurred regarding prior the advisory meeting regarding the food truck.
* Chef Robert was surprised that we still did not have the food truck as it has been three years since we started the project.
* Chef Stacy explained the administration has held up the project a few times and hopefully now the project is on track to be completed by the end of June 28th. There is a class scheduled on the food truck starting in August.
* Baking program-

The department chair updated the committee on how the baking program was going after the first year running. The department should have 10 of the 15 completing the certificates from the baking program this year.

* Chef Stacy asked the committee to refer students for baking and culinary arts. The enrollment is low. Which sparked a marketing conversation.
* Chef Robert asked how the college markets the culinary program.
* Chef Stacy responded that there is no marketing. That is why the department wanted the food truck for marketing purposes. The wrap around the food truck advertises the culinary program. Other than that there is no marketing.
* Dean Albert stated that the regional consortium is setting up a marketing plan for each college.
* Culinary arts program- needs more space. The culinary department has out grown the space given and needs a new building. The building should be large enough to house baking and culinary, seat 500 people in the dining area and have plenty of storage for catering equipment, dry goods, walk-in and freezer supplies. The Den should be also included in the building and the culinary staff would like it to have outside seating also. Tamara has drawn the idea of what needs to be done in order to grow the program.
* Gastronomy classes however we do not have space to run such courses. We could use North Hall kitchen however baking uses the space for sugar and chocolate work also. We just need more space to run the program.
* Suggestions to raise money to build our own building?
* Dean Albert asked what happened to the offsite space that was being looked into. The department chair responded with the project went by the way side but it was not a perfect plan anyhow because we would be off the beaten path and we would not have a revenue being off campus.
* Chef Robert asked if we could add on to the existing building.
* Department chair mentioned that if the culinary department is not added to the new building being built in a few years the department would like to build a building on their own using donations from the community.
* Chef Robert said that would be great and he offered to team up with us in order to make that happen. Chef stated that he would be willing to give us a room at the Hilton to hold the banquet and even donate a couple of rooms at the Hylton for the silent auction.
* Department chair thanked Chef Robert for his generosity and is excited to team up with the Hylton.
* The department chair wants to do a Food Truck Festival to raise money as well with a $10.00 entry fee at the door.
* Hospitality program- a hospitality program has been submitted to the Regional Consortium for approval.
* The department Chair said this was an FYI. The hospitality program is finally at Regional Consortium and being reviewed. It only took 2 years for this to happen. Courses will be offered in 20/20.
* Food and Nutrition program- The food and nutrition program has had to undergo some changes since our last meeting and approval. We need to approval of the committee for the changes that have been made. We have created a program that matches the C-ID that was approved previously at the state level. The C-ID insures transferability to a 4 year college. The department chair has also updated the Dietitian Aide and Dietetic supervisor certificates.
* The department chair explained that the changes being made are because the curriculum committee would like the C-ID used for the program. Each time the department chair has gone to curriculum the committee would like more information or to make further changes. At this point all certificates and degrees have been updated and are awaiting submittal and approval from the regional consortium.
* No comments on this topic
* Comments, concerns – none stated

Thank you for your commitment to the Culinary Arts program of SBVC. We appreciate your comments and help with molding our students for the work force.

Meeting adjourned at 3:50pm.