

## Advisory Board Meeting October 18, 2018

### In attendance:

Chef Joe Eidem – Arrowhead Regional Medical Center  
Chef Jerrold Brooks – San Manuel Casino  
Chef Robert Sevaly – Altavita Village Health Center  
Chef Lee Van On – The Art Institute of California Inland Empire  
Tom Donahue – Family Service Association  
Janice Penner – Riverside Downtown Partnership  
Jamil Dada – California Workforce Development Board  
Chef David Avalos  
Chef Robert Baradaran  
Chef Richard Gabriel  
Chef Joshua Orlando

- Hospitality program by Fall 2019. Faculty currently working to finish. Will be aligned with Cal Poly Pomona to be able to transfer.
- Dean DiMemmo has asked faculty to adjust current culinary program schedule to align with RCC's schedule. Starting January 2019 culinary program will be three 12-weeks semester and times will be Monday 7am-12:30pm and Tuesday-Friday 7am-2:30pm
- Hoping to start Apprenticeship classes in July & August 2019 when culinary program is on break.
- Started a new Baking & Pastry Arts program in August 2018. New Baking & Pastry Chef is Joshua Orlando. We currently have 14 students in attendance. It is a one year program. First semester is Culinary-46 and second semester is Culinary-47. Also, students are required to take Kin-4 Nutrition and Mag-56 Management to complete the certification.
- Apprenticeship program currently has six students. There are funds available to help students in the program.
- The Culinary Art Academy has been approved as a test site for ACF certification.
- Faculty is currently working on Non-Credit courses for the summer semesters.
- Culinary Club is overseen by Chef Robert Baradaran. Activities have slowed down some. It's good for students to interact with each other and to take educational field trips.
- Chef Joshua Orlando is working on getting equipment for the new Baking & Pastry Program. Faculty has dedicated most of the Perkins funds to the Baking & Pastry Program and for new catering equipment.

- The Culinary Academy has a good working relationship with the second and third floors of the district building. Faculty is working with facilities to repair and maintain building to keep it looking new for as long as possible.
- Next time with have a job fair or a big event contact Janice Penner and she will have it printed in the Riverside Downtown Newsletter, which goes out to all local restaurants and businesses. Possible partnership with Encore High School of the Arts, they are within walking distance from the Culinary Academy. Also, reach out to Arlington Business Partnership to have events printed in there newsletters.
- Regarding AV Equipment in kitchens, a few things still need to be fixed and faculty needs to be trained. Need to ask about the possibility of closed caption for hearing impaired students. The culinary academy currently has two hearing impaired students.
- Send graduates to France or Spain on internships.
- At the military picnic there we about 4,600 servicemen/women and their families that were feed.
- Possibility to have a fundraiser or a student showcase event? Once the culinary academy get acclimated to new schedule, we may do a fundraiser on the rooftop. Cocktail reception with action stations.