



Orange Coast College
 Division of Career Education
 2019-2020

**CE Program Advisory Committee Meeting
 Culinary Arts/Baking & Pastry**

Monday, November 18, 2019

Captain's Table

Meeting Convened at: 9:30 a.m.

Meeting Adjourned at: 11:30 p.m.

Facilitator: Bill Barber, Faculty, Department Chair

<u>COMMITTEE MEMBERS</u>	<u>EX-OFFICIO</u>
<p><i>Baking Pastry:</i> DeSilva, Elena - Pastry Lead, Marche Moderne Marzullo, Danielle, Kitchen Manger Malibu Farm Murcia, Milagro – Catering Chef, Distinctive Cuisine Sepetjian, Tiffany – Owner, RTR Bakery, Inc. Tanjasiri, Tarit, Owner, Crème Café Whittaker, Victoria – OCC Pastry Graduate</p> <p><i>Culinary Arts:</i> Castan, Frederic – Executive Chef, Hilton Hotel Anaheim Araiza, Maribel – Culinarian, Island Hotel Gingrich, Debbie – Chef, Ola Mexican Kitchen Harper, Sean – Demi Chef, Club 33 Disney Mulligan, Greg – Chef Rep, Rational Corp. Rosoff, Jenny – President, Village Green Foods Salazar, Diana – Shift Lead, Disneyland Yeager, Nick – Chef Research Development, Lazy Dog Restaurants and Bar</p>	<p>Barber, Bill - Faculty, Program Chair, OCC Dunner, Davina - Faculty, Cul Arts OCC Grandmont, Chantale - Faculty, OCC Knipple, Lisa - Dean Career Ed, OCC Lane, Andrea - Counselor, OCC Sanders, Sharlene - Faculty, OCC Simpson, Melissa - Faculty, Baking & Pastry Lead Instructor, OCC Yates Alexandra - Faculty, FSM OCC</p> <p><i>Student Reps:</i> Perez-Cervantes, Monica - Student Rep OCC Picca, Annabel – Student Rep OCC Schneider, Kristine - Student Rep OCC</p>

ADVISORY COMMITTEE MEETING SUMMARY

I. Welcome & Introductions

- Sign-in and confirmation of title/role and email/contact information

II. Program Outcome Data

- Review of Program Level Outcomes (PLOs)

Culinary Arts:

- Students will be prepared for entry-level employment in a commercial kitchen
- Students will be prepared for employment as professional and competent culinarians.

Baking & Pastry:

- Students will be prepared for entry-level employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs and meet the needs of retail and wholesale baking and pastry establishments.
- Students will be prepared for employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs of retail and wholesale baking and pastry establishments.
- Current Enrollment and Completer Status and Trends
- Biennial Program Review
- Employment Outcomes:

- Licensure/certification exam pass rates: (N/A)

- Employment Data

- Institution Set Standard

Institution Set Standard (%)	Job Placement Rate (%)		
	2018	2017	2016
75%	85.07	85.92	85.71

- CTE Outcome Survey Results
- Perkins Program Core Indicators (Attached)

- Committee reviewed the PLO's for Culinary and Baking and Pastry and voted to approve each.
- Lisa K. reviewed the Biennial Program Review and explained the "Institution Set Standard" and that both Programs' Job Placement Rate is above what has been set by OCC as the goal for the college.
- Discussed and explained the CTE outcomes survey and that the College needs to contact graduates from the programs after graduation. Programs can forward the graduate contact information to the office of Career Education.
- Perkins' College Core Indicators Information and how CTE funds could be used to help in areas that are under performing.
 - L. Knipple discussed the Indicators based on the TOPs code. The College Performance for the CTE Cohort:
 - 1 - Technical Skill Attainment – 93.01%
 - 2 - Completions – Certificate/Degree – 95.45%
 - 3 - Persistence and Transfer – 72.26%
 - 4 - Employment – 88.33%
 - 5 - Non-Traditional a.) Participation – 59.44% b.) Completions – 59.52%
- Lisa discussed the possibility of including the eligibility of certified culinarian and pastry culinarian in the PLO for the Advanced Certificates.

III. Review of Last Meeting's Recommendations, Last Meeting Date: June 3, 2019

- Culinary Arts:
 - New Curriculum/Classes
 - Pursue the incorporation of the Food Handler's Card into the first part of the semester for FSM 160 – *still in progress*
 - New Equipment/Technology
 - Consider the "Chef Tech" training into the Program – possible in the FSM 151 class – *still in progress*
 - Program Marketing/Recruitment Recommendations –
 - Promote the new videos in marketing outreach – *implemented*
 - Accept all requests for Program Tours by Local High Schools and prospective students - – *implemented*
 - Work with potential AI students wishing to transfer to OCC - – *implemented*
 - Pursue additional articulation agreements with OCSA and OCC – *Lisa stated that the articulation position is currently open and they are hiring a new person*
 - Other recommendations for program improvement
 - Guest speakers relate their work experience – *program currently has guest speakers speak to their classes (Chef Mark MacDonald – Old Vine). Lisa mentioned that there have been 18 articulated students from High School Programs.*
- Baking and Pastry:
 - New Curriculum/Classes
 - More on use of sugar alternatives/Special Diets- *Melissa Simpson is working on implementing a 1unit CA199 course as a test class, on this topic.*
 - Including Food Handler's card accessibility – *Still in progress*

- New Equipment/Technology
 - Incorporate the use of state-of-the art equipment in the new building
 - Chef Tech software – *Still in progress*
- Program Marketing/Recruitment Recommendations – *implemented*

IV. Review of New Program Developments

- Curriculum - ACFEF Accreditation and for all four Programs, Exemplary Status, 7-year Accreditation Term:
 - Certificate of Achievement in Advanced Culinary Arts
 - Associate in Science in Advanced Culinary Arts
 - Certificate of Achievement in Advanced Baking and Pastry
 - Associate in Science in Advanced Baking and Pastry
- Equipment/Facilities – All efforts for new equipment and facilities are going into the new building. This is an expanded state-of-the art facility, slated to open in the Fall semester of 2020. The building will include a new “Cold-Kitchen” for Pantry and Garde Manger as well as a new “Volume Production Kitchen”. These spaces are add-ons to what the programs currently have available. All of the other kitchens we are currently using will also be replaced, expanded and updated in the new building (Hot Kitchen, Bakery Lab, Captain’s Table Kitchen). The new building will also feature a new Captain’s Table Restaurant and lecture classrooms.

V. ACF Accreditation Agenda Items

- Curriculum – *see above: Item IV*
- Facility equipment – *see above: Item IV*
- Student recruitment – *see above Item III and D. Dunner asked all to “save the date” explained that the Culinary and Baking/Pastry Programs will be hosting an “Open House” in the evening on March 2nd. Lisa has already pledged the Career Education Office’s Support. The evening will feature tours of the facility, demonstrations by graduates and tastings of the foods they are preparing. This event will be scheduled annually with the next open house to be in the new building. Invitations will be sent to High Schools and prospective students.*
- Graduate placement:
 - *B. Barber stated that graduates are not placed on the job upon graduation. However, in the last semester of both Programs, students are required to obtain employment for the “Directed Practice – 2” courses. It is in this course that soon to be graduates can make a connection to a potential employer when they graduate. Graduates are also provided with weekly Job Notices throughout the Programs and after they leave OCC.*
- Externships – *see comments on DP 2*
- Funding sources –
 - *G. Mulligan said that Rational Corporation also supports education through their “Partners in Culinary Education”*
- Scholarships –
 - *B. Barber informed the committee that over \$20,000 in scholarships were awarded to Culinary and Baking/Pastry students. This support comes from industry partners and donors that generously support the programs.*
- Industry needs –
 - *T. Tanjasiri expressed the need for students to have more knowledge in special diets and vegan alternatives and how to use them in Baking/Pastry.*
 - *Interest was expressed for Allergen Education and a Certification on Allergen Education from the Health Department.*
- ACFEF standards and Required Knowledge and Skills Competencies
 - *Committee read and approved the Required Skills and Competencies for Culinary and Baking/Pastry and voted to approve the hourly allocations for each Program*

VI. Work-Based Learning Opportunities

- Overview of existing work-based learning elements of program and gaps or needs – B. Barber explained how the Directed Practice 1 and 2 work in the Advanced Culinary Program. M. Simpson explained the Directed Practice 1 and 2 for Baking and Pastry.
- Advisor recommendations and referrals for new internships or apprenticeship opportunities – industry attendees expressed the need for students to have a realistic idea of what to expect when they go out into the industry (earnings, hours, working conditions, the pace of the work).

VII. Industry Update & Employment Trends/Student Input

- Emerging technologies and industry developments:
 - G. Mulligan discussed the ability of the Rational ovens to be “Networked” to a person’s phone. This enables monitoring from an off-site location, if necessary.
 - J. Rosoff discussed a new system used at Village Green for scaling batch items.
 - N. Yeager discussed “Jolt” a software system that uses custom checklists available on a user’s I-pad or phone app. Side work, closing duties and more can be monitored by management.
- Industry hiring practices and trends
- Student Feedback and Input
 - A. Picca expressed interest in a detailed Pastry Arts course on Vegan Baking/Pastry.
 - D. Salazar, M. Araiza and others explained that a deeper look into more advanced plating techniques would help graduates when they get on the job.
 - K. Schneider said that foods prepared in the Directed Practice 1 class for Culinary could have more “from-scratch” ingredients to allow students assisting in the various stations a more educational experience than simply heating up a pre-made product.

VIII. Summary of Recommendations for Culinary and Baking/Pastry:

- New or Revision of Curriculum/Classes:
 - Develop a Special Diets Course as a “CA199 – 1 unit” focus on vegan and allergens
 - Consider adding “Certified Culinarian/Pastry Culinarian” to Program Learning Outcomes
- Conduct an Open House on March 2nd
- Committee Supports the Departmental Planning Strategies to seek funding to:
 - Develop Transition Plan for New Building - Organize, set-up, equip in instructional lab spaces/classrooms...to adhere to Health and Safety codes...
 - Upgrade and Enhance Program by Utilizing State of the Art Equipment and Technology to Increase Employment Rates

IX. Closing Remarks

Bill and Melissa thanked everyone for coming, their time and input as well as very appreciative of their ongoing support of the Baking/Pastry and Culinary Programs.