



Hospitality Management Program

Consumer Sciences & Design Technologies Dept.

Advisory Board Minutes March 9, 2018 1:00 – 3:00pm, Building 78 Room 1190

Present:

Paul Aoun Director of Operations, Chili's Brinker International	Dawn Finley Career Services Specialist Business Division, Mt. SAC	Michele Lange Director of Training & Development The Habit Grill
Susan Chavez Professor Hospitality Management, Mt. SAC	Amairany Garcia, Mt. SAC Alumni Former President, Hospitality Management Club Ritz-Carlton	Mee Shum Adjunct Faculty-Culinary Arts Mt. SAC
Shelley Doonan Professor & Coordinator Hospitality Management, Mt. SAC	Jennifer Galbraith Dean, Business Division Mt. San Antonio College	Margaret Speak Mt. SAC Assistant IV
Cathy Davis-Dickey Director of Human Resources Double Tree – Ontario	Michael Godfrey Associate Dean The Collins College, Cal Poly Pomona	Elizabeth Wu Field Human Resources Panda Restaurant Group, Inc.
Ben Dewald Professor of Hospitality Management Collins College, Cal Poly Pomona	Vanessa Gorgonia President, Hospitality Management Club, Mt. SAC	
Stephanie Enojado Field Human Resources Panda Restaurant Group, Inc.	Richard Hanna Adjunct Faculty-Culinary Arts Mt. SAC	

Item	Discussion	Outcome/Action Needed
Lunch and Restaurant Tour	Tour of the new student run restaurant was provided. Participants were welcomed and introductions were made.	
Introduction	Purpose of Advisory: <ul style="list-style-type: none"> Identify specific skills, knowledge, and student attitudes that should be included in the program. Assist the program, department, and college in evaluating the effectiveness of our program and preparation of students Recommend changes to curriculum, facilities, and equipment as the needs of industry change Assist the program in identifying work experience and employment opportunities 	
Approval of Minutes	Electronic approval February 13, 2017	



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Curriculum Review	<p>Approval of the following –</p> <ul style="list-style-type: none"> • Associates Degree for Transfer • Creation of Introduction to Food & Beverage Management for C-ID • Remove HRM 53 – Dining Room Mgt. from the Associates Degree and 5 of the Hospitality Certificates. Course to be replaced with Food & Beverage Management course (if approved). • Relabel Dining Room Mgt. as a culinary course – CUL 114 (this course is already an approved for the capstone restaurant series/student run restaurant). • Create an Associate Degree in Baking & Pastry • Create a Baking & Pastry Certificate • Create an Advanced Culinary Certificate • Create 3 courses to complete Associates Degree in Baking & Pastry <ul style="list-style-type: none"> ○ CUL 121 - Artisan Bread ○ CUL 122 - Specialty Cakes ○ CUL 120 - World Baking <p>Class Creation (approved last year)</p> <ul style="list-style-type: none"> • Based on last year’s approval, Tourism class will be created in this curriculum cycle <p>Discussion of the following items –</p> <ul style="list-style-type: none"> • Rename International Cuisine to World Cuisine • Creation of a culinary course – Cuisine of a Place • Creating a Bachelor degree in Culinary Arts under Mt. SAC brand or becoming a University Center 	<p>Approved All new courses, degrees, and certificates were approved.</p> <p>Feedback on new degrees & certificates Cal Poly accepts 70 units, ADT is normally a 60 unit package.</p> <p>Feedback on discussion items – Baccalaureate at a community college is normally given to places with a need. You need to show that there aren’t any college or trade school that provide the same services.</p>
Program Update	<ul style="list-style-type: none"> ▪ Hiring full-time culinary faculty for Fall 2018 ▪ Cohort Model grant completed at the end of this school year ▪ Strong Work Force funds update - <ul style="list-style-type: none"> ○ Culinary Arts faculty ○ 4.5 lab technicians position ○ Start up for restaurant ○ Point of Sales system ○ Equipment ○ Marketing money ▪ New Building: Student Run Restaurant & Culinary Arts Facility (update) ▪ Naming opportunity for New Building ▪ Competitions <ul style="list-style-type: none"> □ Gas Company □ Host competitions – High School, Community Colleges 	<p>Feedback on program update - *Culinary Competitions would benefit Mt. SAC and is a great way to recruit high school students into the program. *High schools are also showing interest in dual enrollment. *Work experience is a great opportunity, students earn 1 unit per 60 hours of unpaid work and 75 hours of paid</p>



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Work Experience	<ul style="list-style-type: none"> ▪ Dawn Finley – Career Services Specialist for the Business Division ▪ Work Experience Opportunities ▪ International students 	work. Paul Aoun shared that he had a positive experience with work experience students.
Program Needs	<ul style="list-style-type: none"> ▪ Support for Competitions 	

Program Success Data	Certificate/Degree	2015 - 2016	2016 - 2017
	Certificates	81	25
	Degrees	13	12
Summary of Current and Projected Employment Outlook	Career	Salary	Projected Jobs
	Event Planner	\$37,700 - \$69,000	360
	Food Service	\$34,900 - \$63,300	2,350
	Supervisors of Food Prep & Serving Workers	\$24,700 - \$45,100	5,380
	General Operations Managers	\$71,300 - \$171,100	11,000
	Lodging Managers	\$40,200 - \$73,800	180
Alumni Input	<p>Staying in touch with Mt. SAC alumni</p> <p>Ideas generated –</p> <ul style="list-style-type: none"> • Host events and mixers • Host lunch with industry and alumni panel • Become active on social media like LinkedIn, have an assignment that requires students to create a LinkedIn account. • Create an assignment in class that has students provide contact information so you are able to contact the student in the future 		
Student Activities	<p>Hospitality Club</p> <ul style="list-style-type: none"> • Attended National Restaurant Show Spring 2017 (8 students) • Will attend National Restaurant Show Spring 2018 (6 students) • Fundraisers • Tours • Guest speakers <p>Information shared -</p> <p>Vanessa Gorgonia, Hospitality Club President shared that the club is always interested in tours and guest speakers for those who are interested. Paul Aoun, Stephanie Enojado, and</p>		



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	<p>Elizabeth Wu stated they would participate. For others who would like to participate, they can contact Susan Chavez.</p>
<p>Industry Recommendations</p>	<p>Recommendations/Trends</p> <ul style="list-style-type: none"> • Based on committee’s we have developed a series of soft skill workshops for the Spring semester. <p>Recommendations received –</p> <ul style="list-style-type: none"> • Focus on teaching technology in the hospitality industry – tablets, kiosks, excel programs and POS systems. • Classes should guest privacy laws. • Many applicants struggle with interviewing skills. Teaching interviewing skills along with having mock interviews are very important. <ul style="list-style-type: none"> ○ Note: Mock Interviews have been scheduled for Friday, May 4. If you are interested in participating, please contact Shelley Doonan at sdoonan@mtsac.edu • Make it a mandatory part of classes to use the career services department. • Focus needs to be on job training readiness programs.