**Santa Barbara City College**

**School of Culinary Arts**

**Spring 2017**

**Advisory Board Meeting**

**\*Minutes\***

***Tuesday May 24th, 2017 – 2pm Campus Center 122***

Attendees:

Mitchell Sjerven – Proprietor – Bouchon

Randall Bublitz – Chair, School of Culinary Arts and Hospitality Program

Chef Vincent Van Hecke – Montecito Valley Club

Chef Staphane Rapp – School of Culinary Arts Faculty

Kendra Wise- School of Culinary Arts Adjunct

Sarah Alvarez – School of Culinary Arts Office

Mossin Sugich- Executive Chef/Santa Barbara Yacht Club

Greg Murphy- Executive Chef of Bouchon and Wine Cask

Donna Barker- Instructor of Culinary at San Marcos High School

Jeremy Tummel- The Bear and Star

## 1.0 Welcome and Introductions

The meeting opened at 2:04 pm with an initial welcome by Randall Bublitz who is Chair of the School of Culinary Arts and Hotel Management. Chef Randy commenced the meeting with a brief round-robin board member self-introduction with all the attendees. He proceeded to discuss how the meeting would be conducted. First we would discuss what is currently going on with the program. The second part would focus on ways to rebuild the program, and come up with ideas that would strengthen the curriculum and the student population.

## 2.0 Curriculum & Student Growth

* Despite low enrollments in the program, SBCC is committed to keeping the program.
* This is due to the success rate of the alumni that graduate from the program.
* Also it was mentioned that the program’s tie into the community is what makes this program vital and important to the college.
* The state feels that students should be able to finish a 2 year program in 2 years.
* Currently students can get the certificate in 2 years, but they cannot get the AA degree in that amount of time.
* The goal is to create a program that students can get in 2 years or less, which will help promote student growth.

1. *Spring 2017 review* 
   1. *Enrollments*

* Currently there are about 70 students in the program.
* In the past the enrollment averaged from 130-140 students per academic year.
* SBCC as a whole is experiencing a decline in enrollment campus wide.
* It is estimated that there is a 5-6 % drop in enrollment each year.
* SBCC relies on student enrollment from outside of the district to increase enrollment, but unfortunately we are not receiving students from these areas.
* Randy did a poll and about 50% of the SCA students come from outside our district.

*3.2 Program Fixes*

* The first program change took place in 2002-2003 to make the program more scholastic than just work oriented.
* Currently the program is between 52-54 units to get the certificate.
* To receive the Culinary Arts degree students will need to take 18 units of general education units on top of the degree requirements.
* This requires the students to spend 2 ½ years to complete a 2 year degree.
* Goal is to take these 52-54 units and whittle them down to create two smaller certificates/programs.
* One program would be a certificate in “Entry Level Food Service” and the other would be a AOS Degree/Certificate in Advanced Culinary Arts.
* This would allow students to break up their education and get certified for an entry level food service job, or continue to obtaining an advanced degree.

## Facilities

* 1. *Maintenance*
* SBCC is committed to fixing our current equipment.
* SBCC is committed to revitalize the building in stages for the time we are in it.
  1. *Campus Center Reconstruction*
* The program is currently still taking place in the Campus Center. The decision was made in November 2016.
* The demolition of the building never occurred in January 2017 as planned.
* Reason being that bids to rebuild the building came in higher than anticipated, and due to the college budget crisis they could not rebuild.
* As of now we are looking at 5-6 years in the current building.

1. *Plans & Budget* 
   1. School budget impact on the program

* As stated the school budget impacted the demolition and the rebuilding of a new center for the program.
* It was mentioned that the student’s knowledge of the building coming down could have possibly lead to the decline in enrollment in Spring 2017.
  1. 2017/2018 Changes to Program
* A sheet was given out on the new program changes for Fall 2018.
* This outlined two certificates that were each a year long.
* The first would be a certificate for Entry Level Food Service.
* This would be completed in 1 year/ 2 semesters and consist of basic cooking and food service skills.
* The second would be an AOS Degree/ Certificate in Advanced Culinary Arts.
* This would be completed in 1 year/2 semesters and acceptance would be based upon completion of Entry Level Certificate or by passing a skills/knowledge test.
* Ideas on how this actual assessment test would look like were discussed.
  1. Equipment & Facility improvements
* The school has had discussions on the possibility of retrofitting the building for the time we are in it.
* As previously mentioned the school is committed to fixing and updating necessary equipment.
  1. Recruitment
* Ideas of how to promote courses were discussed.
* Visiting various HS that are out of the district would be helpful.
* Attending various career fairs would also help increase enrollment.
* Alumni interested in reaching out to Junior High Schools and doing demonstrations was also discussed.
* Reaching out to the students in the Promise Program here at SBCC about the program was also discussed.

1. *New Thinking* 
   1. 2018 Rebuilding Program

* Discussion on how the 2 certificates can help rebuild the program was the majority of what was discussed at the meeting.
* The first certificate accomplishes this by giving students the ability to leave in a year with skills to enter the work force.
* The second certificate can offer students the opportunity to stay and achieve a higher level of education and become more advanced in their culinary skills.
* The idea of externships was brought up as a great solution to give the students real world experience in the industry.
* The notion of reinvigorating the program with the help of alumni was also discussed.
  1. Different Models of Programs
* The discussion of various models for the program was brought up.
* One model was to keep the program as is.
* Another model was how to make the current program into a shorter 3 semester program.
* The last model being the 2 one year certificates.
* The majority of the discussion was focused on the 2 one year certificates.
  1. New Courses
* Ideas for new courses were discussed to give offerings that were more contemporary to what is trending with food.
* Randy brought up the possibility of having a course that revolved around the farm to table movement.
* Kendra Wise mentioned the possibility of offering courses that incorporate vegan and vegetarian cooking.

*7.0 Questions and Answers:*

* Some of the board had questions concerning the quality of student that is coming out of the program. Are they getting enough real world experience in the kitchens?
* Is the GDR model efficient in showing the students what a high level production kitchen is really like?
* The topic of externships was heavily discussed as a solution to real world experience in the kitchens.
* Stephan Rapp asked the group to tell him what they deemed as most important for students to learn in the kitchen? He asked the group to take a look at the classes proposed and email him their opinion on what is important and valuable to the curriculum.
* Mitchell Sjerven mentioned production and efficiency being an important factor that needs to be taught in the kitchen. If they cannot prove production than they are not marketable.
* Randy asked the group to keep the communication going and to email him ideas on how to restructure the program.

Randy thanked the board for coming to the meeting and it was adjourned at 3:27 pm.