

APPROVED

To: Culinary Advisory, Archives
From: Rachel Herrick
Subject: Minutes
Date: February 16, 2016

Present: Dean McCurdy, John Korycki, Eric Gillish, Patti Kenworthy, Trent Thompson, Grant Fletcher, Dave Carroll, Aaron Chew, Noel Corwin, Shawn Hagen, Karen Ridley, Jason McClellan, Vivien McCurdy, Deb Coates, Rachel Bair, Joel Boone

Discussion and Action Items

- Introductions: Committee Members, Staff, and Faculty Members
 - Contact information
 - Completed Advisory Committee Member forms
- Introduction to Programs / Scope
 - Background to the Bronson Healthy Living Campus – Dean
 - Idea started about 4 years ago
 - Culinary Arts and Sustainable Food Systems AAS Degree and courses – Dean
 - Quick description of degree plan(s) and options
 - HLC (Higher Learning Commission) accredited
 - ACF (American Culinary Federation) accredited upon graduation of first class
 - We do not want to be just another excellent culinary program; we also want our community and food to connect
 - Menus that Matter – John
 - CUL and AGF Course overviews by John and Rachel B. Dean explained the general education portion of the degree and how those courses feed into our ACF accreditation
 - Lunch service will start in May 2016
 - Dinner service will start in late Oct 2016
 - Dietary Manager Certificate of Achievement and courses (CDM) – Vivien
 - //BACKGROUND// While looking over the Culinary program we realized that our current degree was very similar to the CDM and only the addition of one course was required to complete the certificate
 - CUL 260 Medical Nutrition Therapy and CUL 265 Internship were added
 - GOAL – Breakdown the barrier between proper health and food industry

- Outreach and Training Programs – John
 - Melody Woods – BHLC Outreach Coordinator

- Introduction to the Guided Pathways approach – John and Dean
 - Brief explanation

- Future Opportunities
 - Middle College - Deb
 - Definition – in 11th grade you start college courses, add a 5th year to High school and receive an associate's degree
 - *Take Away – how/where do we overlap*
 - Internships/Externships
 - Working with our Internship office to get the most for our students and partners
 - *Take Away – What would you recommend as a sufficient amount of time for internship?*
 - Fall 2016 will be the first time interns are available
 - Outreach/Training, Marketing

- Committee Discussion: Priorities; Roles and Responsibilities; Meeting Format
 - *Take Away – we would welcome your input on issues you see and areas of importance to you*
 - *Take Away – how often should the group meet*

- Tour of the Culinary and Allied Health Building (Floors 1 and 2)