

To: Culinary Advisory, Archives
From: Faith Bentley
Subject: Minutes
Date: February 17, 2017, 3:30 PM

Present:

John Korycki (KVCC Director for Culinary Arts)
Rachel Bair (KVCC Director for Sustainable and Innovative Food Systems)
Joel Boone (KVCC Culinary Instructor)
Noel Corwin (Gorilla Gourmet, Owner/Chef Gourmet)
Shawn Hagen (Bravo Restaurant, Chef Owner)
Judy Sarkozy (Sarkozy Bakery, Owner/Pastry Chef)
Jason McClellan (Bronson Methodist Hospital, Executive Chef)
Grant Fletcher (Bronson Healthcare Group, System Director)
Aaron Chew (Sysco Grand Rapid, Marketing and Business Development Consultant)
Eric Gillish (Millennium Restaurant Group, Corporate Chef)
Dave Carroll (Senior Services, Director of Nutrition Services)
Pat Garcia (Heritage Community of Kalamazoo, Dietary Manager)

Guest: Deb Coates (Kalamazoo Valley Community College, Dean of Instruction for Early Middle College)

Absent:

Vivien McCurdy (KVCC Director for Food Safety and Nutrition)
Patti Kenworthy (Van Buren Technology Center, Instructional Manager)
Trent Thompson (Green Gardens, Farmer)
Karen Ridley

Discussion and Action Items

- Welcome & Introductions: Committee Members, Staff, and Faculty Members
 - Introduced Faith Bentley, Office Manager of the Bronson Healthy Living Campus
- Program/Curriculum Updates
 - Culinary Arts and Sustainable Food Systems Program
 - Where are we today?
 - We have been in our new facility a year now.

- This year our first students will have fulfilled all graduation requirements.
 - Our numbers are showing that 75% of our 500 students are Part-Time.
 - One the biggest obstacles that prohibit many of our students from going full-time is their need to work their job—many in the evening.
- HAVIRMILL CAFÉ is open Tuesdays – Fridays from 11:30 AM to 1:00 PM
 - Because this café is run by our students, it is only open while CUL 220 & CUL 230 are offered.
- 418 RESTAURANT is open Tuesdays – Fridays from 5:30 PM to 7:00 PM
 - Table style, formal dining.
 - Because this restaurant is run by our students, it is only open while CUL 240 & 250.
- Feedback was provided it is very difficult to access information on the Café and Restaurant via the web.
- ACFEF standards and Required knowledge and Skills Competencies
 - Team review of all courses took place between December 2016 and January 2017.
 - John is working with Culinary Instructors to ensure all ACF knowledge and skills competencies are covered in the program.
- Dietary Manager Certificate of Achievement and courses (CDM)
 - GOAL – breakdown the barrier between proper health and food industry
 - *ANFP approval* – Association of Nutrition & Foodservice Professionals
 - *CUL 260 Medical Nutrition Therapy*
 - CUL 265 Internship – 4-6 students over summer session
 - Bronson, Borgess, the Fountains, Senior Services and KPS
- Future opportunities
 - Student recruitment
 - Articulations, agreements for Early/Middle College – Deb Coates, Dean of Early/Middle College, KVCC
 - KRESA, Van Buren, Branch, Calhoun – these agreements would apply retroactively.
 - KRESA has signed and returned their agreement.
 - Scholarships
 - Not discussed
 - Funding issues
 - Not discussed

- Internships/Externships
 - Working with our Internship office to get the most for our students and partners.
 - Summer and Fall 2017 will provide our first major wave of culinary interns.
- Graduate Placement
 - Not discussed
- Guided Pathways - Kristen DeBruin is our Guided Pathways advisor and Chris Stroven and Noelle Blades-Penn are our Counseling advisors
 - Challenges to a Guided Pathway
 - The pathway is geared toward a full-time student, 75% of our students are part-time. We have begun discussions to provide a Guided Pathway for part-time students.
 - A suggestion was made to work in tandem with this advisory board to work out scheduling issues; we need to be able to work around students' need to work.
 - Mondays through Thursdays, restaurant day hours "dinner service" at lunch
 - Add Friday, Saturday, Sunday restaurant hours, day or evening class option
 - Is there an option to provide a course that focuses on institutionalized food prep and service and if so, how do we track competencies?
 - Should we consider a full-time faculty that is an institutional cooking instructor?
 - Is a Certificate in culinary program viable?
- Would be attractive to Early College students – Deb Coates
- Committee Discussion/Suggestions:
 - Do we provide a career focused job fair for our students
 - Bronson incentivizes employment with a tuition reimbursement, up to \$2,500 per year and it is pre-paid.
 - Integration with Bronson as a lab space.
 - Grant Fletcher announced that the Farmer's Market is seeking chefs for summer cooking demonstrations at the market. Could this be a student volunteer opportunity? Contact Gaby Gerken at pfcmarkets@peoplesfoodco-op.org.
 - Rachel Bair announced the Kalamazoo Foodways Symposium that will happen on April 7 & 8 at the Bronson Healthy Living Campus. It will begin on Friday morning with a pancake breakfast fund raising event for the Kalamazoo Valley Foundation's scholarship fund from 8 AM to 10 AM.

- Adjourn
 - Next Meeting date to be scheduled for the fall semester, August of 2017