

**Culinary Advisory Committee
Meeting Minutes
Culinary and Allied Health Building
418 East Walnut, Private Dining Room
April 30, 2019**

Present: Brian Hay, Cory Barrett, Noel Corwin, Patti Kenworthy, Kyle Mitchell, Stephanie Hughes, Ruth Westfall, Jason McClellan, Judy Sarkozy, Rachel Bair, Patti Henning, Grant Fletcher, CeeJay Steiner, Aaron Chew, Amy Gill, Shawn Hagen, Joel Boone, Chris Stroven, Tracey Quada, Faith Bentley

Discussion and Action Items

Welcome & Introductions: Committee Members, Staff, and Faculty Members

- Chef Brian Hay Introduction
- Committee member Introductions

Housekeeping points

- Advisory Board renewal paperwork
- Surveys to complete
 - Patti Kenworthy survey
 - Advisory Board Survey for Perkins Grant.

Dinner / Beverage service

Program/Curriculum Updates for Fall '19

Course changes to program

- Changed CUL 275 Culinary internship from a 2-9 credit hours to 3 credit hours
- Changed AGF 210 Healthy Plant to Plate name changed to Sustainable Food Systems/Practice
- CUL 110 Culinary Fundamentals split to two classes CUL 120 Fundamentals I and CUL 125 Fundamentals II
- Added CUL 211 Advanced Pastry Shop – course to be offered winter 2020
- Added CUL 212 Breads and Rolls– course to be offered winter 2020
- Added CUL 213 Cake Baking and Production– course to be offered winter 2020
- Added CUL 214 Pies, Teacakes and Cookies– course to be offered winter 2020
- Added CUL 215 Quantity Bakery Operations– course to be offered winter 2020

New degree plans for Fall 2019

- Culinary Arts and Sustainable Food Systems AAS program
- Culinary Arts Certificate
- Baking and Pastry Certificate

Course competencies

- Spreadsheet and examples of instructor sheets provided
 - With accreditation, we are required to show evidence of meeting each competency. A competency checklist has been created for each course and for each student. Records are kept.

Equipment updates (Chef Brian / Chef Lucas)

- Repair budget in place to assist with on-going maintenance
- Addition of plates to increase numbers
- Addition of security camera above bar
- Addition of small mixers to supplement Baking Program
- Addition of 240 V cord and reel
- Addition of dish area hoses
- *Still looking for solution to adding in an extra oven to Production Kitchen*

Graduate numbers (Chef Brian and Chris)

- ACF reporting document
 - Fall 2019: 11 graduates, 0 obtained ACF certification
 - Winter 2019: 11 graduates, 2 obtained ACF certification
 - Proposing a fundraiser to assist covering Certification fees for all graduates
 - Numbers completed on time (within two years)
 - The majority of our students are not completing the program within 2 years and are therefore considered part-time. Chris Stroven mentioned that this is a college-wide trend.
 - This should be considered when we set the schedule.

Enrollment numbers (Chef Brian and Chris)

BRIAN HAY

- Summer '19 enrollment numbers
- Fall '19 enrollment numbers

Internship Numbers

- Fall 2018 - 4 CUL
- Winter 2019 - 8 CUL + 3 CDM
- Summer 2019 - 3 CUL + 1 CDM (6 pending)

Recruitment, and Retention update (Patti Henning)

- Concerns about low enrollment numbers trending
 - Creation of a committee to look:
 - Effective, targeted marketing strategies
 - Organization around high school/tech school visits
 - Creating a communication network with students

Summer Institute update

- This event has been cancelled due to low enrollment numbers from the NRA

Board Suggestions / Industry needs and trends

- ✓ Many concerns related to finding qualified employees to fill basic roles in the kitchen with basic skills (show up on time....)
- ✓ How can we address the issue of providing soft skills to our students and helping them have realistic career expectations?
- ✓ Should we look at our current internship model? Create two-week rotational internships to various sectors in the culinary industry? Bronson, Millenium, Senior Services, Bravo! – all interested in looking at this.
- ✓ Joel Boone suggested that we infuse 1:1 connections with industry people as a mandate in our courses. Students have to spend time with certain sectors, interviewing, shadowing.
- ✓ Lack of qualified/skilled employees for culinary labor force.
- ✓ Lack of interns presented from KVCC to Bronson and Senior Services. They are willing to provide \$13/hour.
- ✓ Our student rep shared her concern with finding a career path after her degree with a decent wage.

- ✓ Patti Kenworthy shared her concern that our students today lack direction. Many have grown up poor and lack vision and connections to any sort of a career after high school.
- ✓ How can we provide more opportunities to create connections with younger students to a college education – to our program specifically?
- ✓ Can we foster volunteer opportunities with the juvenile detention center?
- ✓ Rachel Bair share that they are working on an assessment. Here are the details: [MSU Center for Regional Food Systems](#), [Kalamazoo Valley Community College](#), [MSU Extension](#), and the [Corporation for a Skilled Workforce](#) are conducting a Michigan Good Food workforce assessment survey and interviews with **employers, workers, educators, training providers, and other stakeholders** in Michigan's local and regional food system. Faith Bentley will send out the survey to the advisory board.
- ✓ A concern was brought up about addressing the issue with undocumented students receiving a financially viable opportunity to go to college. Can we get money through Perkins to help these students?
- ✓ Cory Barrett talked about his concern that we provide the same student that every other culinary school in the nation are providing. Can we look at enhancing the experiences that our students have here at KVCC. How can we set ourselves apart?
- ✓ Judy Sarkozy talked about teaching about a reverence for food and what we have available to us. Improving the pallet of our young people.

Good of the Order

DRAFT