

**CULINARY ADVISORY BOARD**

**MINUTES**

**Marilyn J. Schlack Culinary and Allied Health Building ♦ 418 Restaurant ♦ 15 October 2019 ♦ 6-7:30pm**

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**ATTENDANCE:** JUDY SARKOZY, KATE MILLER, TRACEY CORBETT, STEPHANIE HUGHES, CORY BARRETT, DAN PONTIUS, PATTI HENNING, RACHEL BAIR, RUTH WESTFALL, MONICA KONING, DR. PETER LINDEN, ERIC GILLISH, AARON CHEW, ANNA CHEELY, LUCAS MCFARLAND, JOSHUA REID, FAITH BENTLEY

**DISCUSSION AND ACTION ITEMS**

**1. Welcome, Introductions, & Housekeeping**

- a. Cory Barrett, Stephanie Hughes (Interim Co-Directors)
- b. Advisory Board Members, Staff, & Faculty Members
- c. Advisory Board Paperwork (Faith)

**DINNER / BEVERAGE SERVICE**

**2. Program/Curriculum Updates**

- a. Revisiting our Vision/Strategic Plan
  - BHLC (Bronson Healthy Living Campus) Collaboration & Strategy Team
    - Reconnecting with the original mission for the Bronson Healthy Living Campus
      - a. Leverage BHLC to provide many certificate/degree opportunities to students beyond culinary
    - Handout
    - Addressing specific concerns with enrollment
- b. Planning for Future Programming
  - Restructuring schedule and curriculum to accommodate block scheduling
    - Addressing specific needs of our students; both full-time and part-time
      - a. Looking at introducing a Cohort with block scheduling
  - Finding other options for accreditation, accrediting bodies other than ACCEF
    - Looking at other accreditation bodies
      - a. Concern that ACF may not allow for support of sustainability and may be limiting
      - b. Competency-based learning creates many students with the same skills learning
      - c. Looking to the advisory committee to provide insight into other accrediting bodies
  - Revising articulation agreements with vocational/technical schools
  - Possible implementation of:
    - Certificates of Achievement (COAs)
      - a. Providing COAs supports our students need for skills specific to enhancing job
      - b. These provide a better opportunity to connect with secondary education (KRESA)
      - c. Stackable credentials to get where our students want to go (on their way to getting an AAS)
    - Residency-Based Learning (Competency-Based Working) Associate Degrees
    - Medical Culinary/"Food as Medicine" COA or AAS

**3. Facilities & Operations**

- a. Havirmill Café
  - 11:30 A – 1:00 P; M-TH (student run)
  - Each week a different regional American and a few international cuisines
  - Numbers are averaging about 120 guests for lunch
- b. 418 Restaurant
  - Reservations T and TH 6:00 P – 7:00 P
  - Seat 30 guests
  - Most nights have been full
  - We have introduced Happy Hour this semester; 5:00 P to 6:00 P
    - 3 food pairings with beer (wine); so far-great response

#### 4. Accreditation

- a. ACEF Accredited Culinary & Sustainable Food Systems
- b. Survey Monkey Surveys to be sent out regarding: Professional opinions
  - ACF Competencies
  - Certificates of Achievement (COAs)
  - Other Accrediting Bodies (approved by Higher Learning Commission)
- c. Fundraising events to cover certification fees
  - These events provide scholarship funding to our students
  - We would like to look at providing ACF memberships to CUL students
  - Pancake Breakfast: Friday, November 1, 8 A – 10 A
    - Sponsored by the KVCC Foundation
  - ACF Seven Courses of Gold
    - 7 chefs from the local community, working with local farmers/purveyors
    - Chef Boone and the Culinary Club will be doing the salad course
    - Paired with Green Door Distillery
  - ACF Scholarship application
    - Patti Kenworthy would like the advisory board to look at this and provide suggestions
    - Would like to increase donations in order to provide more to our students
    - Eric Gillish shared that our students qualify for free membership to the ACF

#### 5. Enrollment, Recruitment, & Retention

- a. Update on Key Performance Indicators (KPIs) by Patti Henning, *Dean of Health Careers & Sustainable Foods*
  - Student success is one of the college's number one goal
    - Looking closely at obstacles that may prevent our students from being successful
      - a. Scheduling, Transportation, Childcare
        - i. Perkins funding provides monetary assistance to help our students succeed.
        - ii. Working to become Perkins-approved for fall of 2020
          1. Advisory Board input is essential to this process (surveys)
  - Enrollment is a major focus
    - Chef Joel Boone is leading a task force for student recruitment
    - Enrollment is down nationwide
    - Looking at creating a pathway for our early-middle college students
- b. Three Task Forces focused on increasing enrollment, made up of faculty & staff surrounding:
  - External Partnerships (Employers, Partners, & Community) – Chef Stephanie, leading
  - Curriculum Design – Chef Cory, leading
  - Student-Focused Success & Outreach – Chef Joel, leading
- c. Nationwide Culinary Education Data (low enrollment, student retention & completion issues)

#### 6. Budget & Funding

#### 7. Employer Relations & Internships

- a. Internship Placement: *Fall 2018* – 4 CUL; *Winter 2019* – 8 CUL + 3 CDM; *Summer 2019* – 3 CUL + 1 CDM (6 pending)

#### 8. Graduate Placement

#### 9. Others

- a. **Questions/Points Raised:**
  - What are we doing locally to solicit our local high school students to our culinary program?
    - We have created a task list for our chefs to divide our area and visit high schools and tech schools
  - What is the significance of inclusion of the Port Huron Culinary Institute in the enrollment numbers?
    - Talk with Cory
  - Point was raised that we have to look at more than high school students.
    - We have smaller pool of high school students
    - Many families have left the area so we need to look at other regions and states
  - Update from Kate Miller – Non-credit courses offered at the BHLC – Connect with Kate and Lizzie
    - Medical Culinary
    - Community classes
  - Update from Rachel Bair – Connect with Rachel
    - Valley FoodHub (Social Enterprise)
      - a. Looking at increasing the number of institutional customers
      - b. Increasing healthy, local, sustainable food
      - c. Close to \$500,000 in revenue this year
    - Looking in earnest to provide Agriculture in Urban Landscape AAS degree
    - Beekeeping continues to be strong – 4-level program

#### 10. Next Meeting: February 4 or 11; 5 PM – 6:30 PM with the ACF Awards following