

MEETING MINUTES

CULINARY ADVISORY COMMITTEE

March 4, 2022 ♦ 7:30AM ♦ TTC & Via Zoom <https://zoom.us/j/95212015975?pwd=VVZWT3RlWXdmNU5yclo2U2k4NTJxdz09>

Meeting ID: 952 1201 5975 Passcode: 568803

Present: Cory Barrett, Stephanie Hughes, Amy Gill, Grant Fletcher, Aaron Chew, Eric Gillish, Kharen Shelton, Rachel Bair, Faith Bentley, Terri Zirkle-McDonald, Kate Miller, Kyle Mitchell, Alec Durocher, Lizzie Luchsinger

Absent: Anna Cheely, Noel Corwin, Pat Garcia, Jason McClellan, John Mendles, Dan Pontius, Joshua Reid, Judy Sarkozy, Russell Zwanka, Joel Boone, Tracey Corbett, Monica Koning, Chris Stroven

1. **All KVCC Advisory Boards Meeting Remarks (Dr. L. Marshall Washington & other college leaders)**
2. **Welcome & Thank You!**
3. **Member Role Call (absent or present)**
 - a. Recognition of new & completing term members
 - b. Advisory Board paperwork and processes moving online
4. **Call to Approve Minutes from Last Meeting**
 - a. Motion to approve was passed unanimously.
5. **Program/Curriculum Updates – intention for continued increase of enrollment and retention and realignment with the vision of the BHLC**
 - a. First year of new curriculum classes are under way:
 - CUL 101 (Introduction to Food Service) – introduced Fall 2021
 - CUL 111 (Cookery) – introduced Fall 2021
 - CUL 112 (Nutritional Cooking) – introduced Winter 2022
 - Realignment to the original vision of the BHLC; to include healthy diet adaptations
 - CUL 113 (Food Business) – introduced Winter 2022
 - AGF 212 (Agrifoods & Processing) – to be introduced Fall 2022
 - CUL 221 (Batch Cookery) – to be introduced Fall 2022
 - CUL 222 (Restaurant Production) – to be introduced Fall 2022 – Andrew Eggert to teach
 - CUL 223 (Food Service Management) – to be introduced Fall 2022 – Aaron Cooper to teach
 - b. Program changes began in Fall 2021 to promote student retention and graduation by:
 - Realigning with BHLC initial purpose and mission.
 - Reducing the overall total number of classes needed to acquire an AAS degree.
 - Streamlining class scheduling for current students
 - Kharen Shelton asked if it would be possible to meet to discuss courses that would be ideal for students to dual-enroll.
 - c. New Adjunct Instructors:
 - Chef Cooper – CUL 240 – Restaurant Production
 - Chef Corwin – CUL 210 – Baking & Dessert Fundamentals
 - d. Dietary Manager Certificate Discontinued (low-no annual enrollment)
 - Students can sit on their own for the certificate with an AAS degree.
6. **Facilities & Operations**
 - a. COVID-19 protocols for lab classes at MJSCAH continue.
 - b. Food Service Operations are Back Open to Public:
 - Havirmill Café – Mondays through Thursdays (11:30AM–1:00PM)
 - 418 Restaurant – Reservation-only on Wednesdays & Thursdays (multiple lunch seatings)

- c. Taps on Tuesday Suspended until Fall of 2022.
 - New brewing class to run Taps on Tuesday
 - KVCC Alumni Taps-like events on third Tuesday of April and May
- d. Hosting inaugural Kalsec/KVCC “Food for Thought” competition for current students (4/21/22):
 - Snack/appetizer recipes inspired by applications learning in CUL 106 (Science of Food) class submitted.
 - Student paired with Kalsec research chef or food scientist to further develop the competition recipes.
 - Kalsec donation supports scholarships and prizes.
- e. KRESA culinary renting/occupying CAH lab & classroom for at least the 2021-2022 school year.
 - Question asked about where this program would be housed once the new facility is built. Eric Gillish commented on this-yes, the plan is that this program will move to the new facility and planning for a bigger program base.
- f. Budget to be held similar for 2022-2023 school year.

7. Accreditation

- a. ACFEF accreditation through June 2026.
- b. Still searching for other accrediting agencies for culinary.
- c. Grant asked if the ACF is planning evolution to accommodate our culinary accreditation process.

8. Program-Level Performance Review (Perkins Core Performance Indicator)

- a. Summary Data (reporting Period 7/1/19 – 6/30/20):

| | TOTAL EXITERS | RETAINED | TRANSFERRED | EMPLOYED | DEGREE/CERTIFICATE |
|------------------------------------|---------------|----------|-------------|----------|--------------------|
| Culinary Arts Sustainable Food AAS | 60 | 2 | 3 | 3 | 23 |

- b. Enrollment by Year

| | 2016-17 | 2017-18 | 2018-19 | 2019-20 | 2020-21 |
|-------------------------------------|---------|---------|---------|---------|---------|
| Culinary Arts Sustainable Food AAS | 208 | 204 | 156 | 137 | 101 |
| Culinary Arts Sustainable Food CERT | - | - | - | 8 | 9 |
| Baking & Pastries CERT | - | - | - | 3 | 15 |

- c. Graduation by Year

| | 2016-17 | 2017-18 | 2018-19 | 2019-20 | 2020-21 |
|------------------------------------|---------|---------|---------|---------|---------|
| Culinary Arts Sustainable Food AAS | 1 | 22 | 19 | 23 | 14 |
| Baking & Pastries CERT | - | - | - | - | 4 |

- d. Other Key Points Affecting Above:

- Michigan ReConnect influencing enrollment & attrition.
- New program/curriculum/scheduling changes show promise in student retention.

9. Comprehensive Needs Assessment Questions/Requested Input:

- a. Advisory Board Input (Survey) – Respondents: 5; Scale: 1-Strongly Disagree, 5-Strongly Agree

- KVCC is producing enough graduates from the program to meet employment demand. 3.2
- Graduates from the program possess skills and competencies needed in the workforce. 4.4
- KVCC offers work-based learning opps that adequately prepare students to be work-ready at graduation. 3.6
- Graduates meet the quality standards required in the workforce. 4.2
- Graduates exhibit employability skills (soft skills) needed in the workforce. 4

- b. Advisory Board Input (Survey) – Other Questions & Responses

- Are there additional programs or courses KVCC should consider developing to meet workforce needs? What emerging trends should the college be aware of?
 - *The cannabis infused food product market has expanded rapidly in our area. I can only imagine that prepared, responsible, and educated staff for these facilities would be a benefit to the market and community. With an emphasis on the responsibility and science. This is a market I know very little about but believe it is here to stay. Without trained and responsible staff, it will not go as well.*
 - *Entrepreneur minded cohorts focused on micro & small business*

- *Catering or large event preparation*
- *not sure*
- *I'd be interested in knowing what continuing education offerings KVCC has in the culinary arts to enable employees in the packaged food industry to develop their culinary skills.*

▪ **What skills are graduates lacking when they enter the workforce?**

- *Networking skills*
- *a realistic expectation by students of what employers & Industry needs are. Focusing on Hospitality, tourism and food service as skilled trade. Emphasis on positive attitude, attendance, communication, ability to take direction and feedback are all essential skills no matter the profession.*
- *I feel culinary students are very well rounded*
- *Budget Management*
- *I am not familiar enough with the graduates. Also, they have such diversity of experience it's hard to focus on a particular set of skills. I suspect that graduates lack an understanding of large-scale food manufacturing if they were to enter the workforce in packaged goods.*

c. Is there satisfaction with student placements?

d. Are you satisfied with skill level of graduates?

e. Are there gaps in skills that our students present?

f. Are there gaps in the program?

g. Suggestions for improving student and graduate success?

10. New Business and/or Projects

- a. Question was raised, "Have you noticed a reduction in Food Service workforce due to the introduction of the Cannabis industry." Yes! Many of these employees are moving to the Cannabis industry due to the increased pay.
 - The Groves is hosting a conversation with area employers and the Cannabis industry, Thursday, March 10.
 - This conversation should include Culinary and Health Careers.
 - <https://www.campusce.net/kvcccommunity/course/course.aspx?catId=40>
- b. Question from Grant Fletcher raised to revisit honing our certificate program offerings to meet employer needs.
- c. Rachel shared that the KVCC (FIC) has secured a large grant to promote continued growth and to strengthen the relationship between local farmers and Food Hubs.
- d. Aaron suggested that people consider attending the ACF forums to have input on the future of the ACF.

11. Timelines for Recommended Action Plans

12. Updates from around the College

13. Next Meeting Date, Time, & Location

- a. Fall 2022 (TBD; input?)
- b. MJSCAH (418 E. Walnut Street) if permitted; otherwise, meeting to be held on Zoom.

14. Adjournment

- a. **Meeting adjourned at 9:10 AM.**