

MEETING MINUTES

CULINARY ADVISORY COMMITTEE

November 7, 2022 ♦ 4:00PM ♦ Zoom <https://zoom.us/j/97939318829?pwd=TktDOWREaXp0cmxpN2xTeWd0TEdBdz09>

1. Welcome & Thank You!

Present: Stephanie Hughes-Winfrey, Aaron Cooper, Dan Pontius, Russell Zwanka, Kate Miller, Noel Corwin, Kharen Shelton, Joshua Reid, Michael Perkins, Grant Fletcher, Rachel Bair, Anna Cheely, Chris Stroven, Andrew Eggert, Kyle Mitchell, Monica Koning, Aaron Chew, Faith Bentley, Amy Gill, Anna Cheely, Tanya McFadden

2. Member Role Call (absent or present)

- a. Advisory Board paperwork and processes moving online (work with Faith on any updates).
- b. Farewell, Chef Cory.

3. Program/Curriculum Updates

- a. First year of new curriculum classes are under way:
 - CUL 101 (Introduction to Food Service) – introduced Fall 2021 & added second section in Fall 2022.
 - CUL 111 (Cookery) – introduced Fall 2021.
 - CUL 112 (Nutritional Cooking) – introduced Winter 2022.
 - CUL 113 (Food Business) – introduced Winter 2022.
 - AGF 212 (Agrifoods & Processing) – introduced Fall 2022.
 - CUL 221 (Batch Cookery) – introduced Fall 2022.
 - CUL 222 (Restaurant Production) – introduced Fall 2022.
 - CUL 223 (Food Service Management) – introduced Fall 2022.
- 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.
 - Introducing Baking & Pastries and Culinary Arts & Sustainable Food Systems Certificates.
- c. Dietary Manager Certificate discontinued (low-no annual enrollment)
- d. Prior Learning Assessment (PLA) in the works for CUL 100, CUL 101, and CUL 111 (and more).
 - Currently in place for CUL 100.

4. Facilities & Operations

- a. COVID-19 protocols have been lifted; masks no longer required and some lab capacities will increase in 2023.
 - Lab space will be increased winter 2023
- b. Food Service Operations are back open to public:
 - Havirmill Café – Mondays through Thursdays (11:30AM–1:00PM).
 - Food in no longer wrapped individually
 - Self-serve
 - 418 Restaurant – Will resume January 2023.
- c. Taps on Tuesday started back up:
 - New brewing class runs Taps on Tuesday (4:30-6:30PM).
 - Get a 3-sample beer & food flight for \$10; other food options and crowlers and growlers available.
 - Beginning fall 2022 run under a BREW course and run by students.
- d. Hosted 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.
 - Students toured the Kalsec facility and had the opportunity to see the scientists in their labs and ask questions.
 - Kalsec donation supports scholarships and prizes.

- e. KRESA culinary renting/occupying CAH lab & classroom for at least the 2022-2023 school year.
- f. OFE Scholarship Dinner at FIC
 - Held Thursday (9/22/22) at 5:30PM for 300+ guests. THANK YOU to Lucas, Anessa, & Jennifer! Special shout-out to Rachel Bair and the FIC team.
 - Raised \$135,000!
- g. Budget to be held similar for 2022-2023 school year.

5. Accreditation

- a. ACFEF accreditation through June 2026.
- b. Still searching for other accrediting agencies for culinary.

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

a. Enrollment by Year

	2016-17	2017-18	2018-19	2019-20	2020-21	Fall 2021	Winter 2022	Summer 2022	Fall 2022
Culinary Arts Sustainable Food AAS	208	204	156	137	101	80	70	30	61
Culinary Arts Sustainable Food CERT	-	-	-	8	9	7	5	2	7
Baking & Pastries CERT	-	-	-	3	15	5	12	3	13

b. Graduation by Year

	2016-17	2017-18	2018-19	2019-20	2020-21	2021-22
Culinary Arts Sustainable Food AAS	1	22	19	23	14	14
Culinary Arts Sustainable Foods CERT						2
Baking & Pastries CERT	-	-	-	-	4	7

c. Other Key Points Affecting Above:

- Michigan ReConnect influencing enrollment & attrition.
 - Students 25 and older
 - Degree without tuition
- New program/curriculum/scheduling changes show promise in student retention.
 - May move toward a co-hort based
- Weekly At-Risk Student form submission and meetings.
 - New process introduced by Dean Tanya McFadden to enhance student support
 - This also helps to with making best decisions for how we offer our courses

7. New Business and/or Projects

- a. Rachel Bair (Director for Innovative & Sustainable Food Systems)
 - Food Innovation Center & HORT updates
 - Sustainable Horticulture Program will launch this winter 2023
 - ValleyHUB Food Hub is a "social enterprise" business of the college that is a lab setting for AGF courses.
 - Recently confirmed grant from USDA will provide funds to build more connections with local farmers to purchase food, and supply it to partner organizations that are working to address food insecurity.
- b. Kyle Mitchell (CUL & AGF Faculty)
 - Recruitment & other special projects
 - Working with various high school tech facilities across the state to boost enrollment via onsite visits
 - a. Marketing: taking pictures of current class and program activities so marketing can use updated shots for program promotion.
 - b. Working to find out how our students are prepared for the industry. Are we coming up short? Engage with employers to discuss where the soft skill and technical skill gaps are.
 - c. Help develop training videos and content for the ValleyHU toolkit and high capacity equipment.
 - d. Discussed the possibility of setting up a Jr. chapter of the ACF

- c. ACF 7 Courses of Gold Scholarship Dinner
 - Sunday (11/13/22) at 5:00PM
 - 600 Kitchen & Bar
 - Tickets available:
https://linkprotect.cudasvc.com/url?a=https%3a%2f%2fwww.eventbrite.ca%2fe%2f439834014377&c=E,1,nnc9euoXdJXWzYYCqaB_UbnMPDjlpypkemvdfhuMGX6xgkuSDOXmyBtcSEA3dtVwvcBQgo-Hi9D_qJhCx6Dbfq0GDcs-IQMChJKIKW6dQ,,&typo=1
 - Chef Andrew, Chef Kharen participating
- d. WMU Food Marketing & Supply Chain Conference
 - March 15 (3:00PM) – March 16
 - Radisson Kalamazoo
 - <https://wmich.edu/foodmarketing/fmc/>
 - Collaboration between WMU, KVCC, CanDo Kitchen
- e. Industry feedback & comments about labor, skills, etc.

Aaron Chew shared that he is on a team looking at industry competencies; he shared that focusing on the fundamentals of customer service skills is a topic of discussion. Asked for feedback to take back to the team.

Russell Zwanka shared that WMU is experiencing the same struggles that KVCC is facing with enrollment. WMU looks within for recruitment.

Dan Pontius is overhauling the skill building portion of the MRC program. Food Service is one of the segments that they are looking to build industry relationships. Perhaps creating a pathway within the KVCC Culinary Program. There is paid-work opportunities, volunteer-work opportunities. Post-secondary classroom; Serv-safe certified.

- f. Other topics?

N/A

8. Next Meeting Date, Time, & Location

- a. March 3, 2023 at 7:00AM
- b. At TTC and on Zoom; more information forthcoming.
- c. Breakfast will be served in-person.

9. Adjournment