

MEETING MINUTES

CULINARY ADVISORY COMMITTEE

3 March 2023 ♦ 12:00PM ♦ KVCC TTC Campus & Zoom

Present: Rachel Bair, Jennifer Burnett, Anna Cheely, Andrew Eggert, Amy Gill, Eric Gillish, Stephanie Hughes-Winfrey, Monica Koning, Kyle Mitchell, Dan Pontius

1. Welcome & Thank You!

- a. Called to order at 12:51 p.m.

2. Member Role Call (absent or present)

3. Call to Approve Minutes from Last Meeting

- a. One correction noted; minutes approved.

4. 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) completed for CUL 100, CUL 101, and CUL 111, CUL 113, CUL 221, & CUL 222.

5. Facilities & Operations

- a. COVID-19 protocols have been lifted; masks no longer required and some lab capacities will increase in 2023.
- b. Food Service Operations are back open to public with normal buffet serving style:
 - Havirmill Café – Mondays through Thursdays (11:30AM–1:00PM).
 - 418 Restaurant – Tuesdays, Wednesdays, & Thursdays (11:30AM-12:30PM) by reservation only.
- c. Taps on Tuesday started back up:
 - New brewing class (BREW 200 – Taproom Management) runs Taps on Tuesday (4:30-6:30PM).
 - Get a 3-sample beer & food flight for \$10; other food options and crawlers available.
- d. Kalsec/KVCC “Food for Thought” competition for students
 - Hosted at CAH on 4/21/22.
 - Snack/appetizer recipes inspired by applications learning in CUL 106 (Science of Food) class submitted.
 - Kalsec donation supports scholarships and prizes.
 - 2nd Annual Food for Thought on 4/13/23 at CAH.
- 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!

- Raised \$135,000!

g. Budget to be held similar for 2022-2023 school year.

6. Accreditation

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

7. 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	Winter 2023
Culinary Arts Sustainable Food AAS	208	204	156	137	101	80	70	30	61	64
Culinary Arts Sustainable Food CERT	-	-	-	8	9	7	5	2	7	5
Baking & Pastries CERT	-	-	-	3	15	5	12	3	13	15

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.
- New program/curriculum/scheduling changes show promise in student retention.
- Weekly At-Risk Student form submission and meetings.

8. New Business and/or Projects

a. Rachel Bair (Director for Innovative & Sustainable Food Systems)

- Horticulture program launched this semester
- ValleyHUB expanding; now working with Aramark, which will open up possibilities for KVCC events

b. Kyle Mitchell (CUL & AGF Faculty)

- New AGF 212 Agrifoods & Processing classes working on ValleyHUB urban farm, working with processing equipment, and visiting local partners and suppliers in the community
 - Very positive feedback

c. WMU Food Marketing & Supply Chain Conference

- March 15 (3:00PM) – March 16
- Radisson Kalamazoo
- <https://wmich.edu/foodmarketing/fmc/>

d. Foodways Symposium

- April 10 & 15
- Theme: Food and Media.
- <https://www.kalamazoofoodways.org/>

e. Kalsec/KVCC Food for Thought Competition

- April 13 at CAH.
- More information to come.

9. Industry feedback & comments about labor, skills, etc.

- Culinary and Sustainable Food Club looking to work on students' professional development, soft skills, and networking
 - Considering events, guest speakers, demos, tours
- Anna Cheely shared that KALSEC is planning on doing more local events
- Eric Gillish is looking into internships/apprenticeships; connecting students with chefs in the area
 - Open to collaborating

10. Next Meeting Date, Time, & Location

- a. Fall 2023 – TBD

11. Adjournment

- a. Adjourned at 1:49 p.m.