

MEETING MINUTES

CULINARY ADVISORY COMMITTEE

18 March 2024 ♦ 4:00PM ♦ Zoom

Present: Rachel Bair, Jennifer Burnett, Andrew Eggert, Eric Gillish, Stephanie Hughes-Winfrey, Monica Koning, Kyle Mitchell, Judy Sarkozy, Aaron Chew, Joel Boone, Lucas McFarland, Nicole Reid, Terri McDonald Alec Durocher

❖ Welcome & Thank You!

❖ Member Roll Call (absent or present)/Introductions

- Advisory Board paperwork and processes moved online (work with Martha or Terri on any updates)

❖ Program/Curriculum Updates

- Second & third years of new curriculum classes are progressing.
 - 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.
 - Number of classes were reduced to go along with our college mission
 - Working with LaJoyce Brooks, if students have prior experience can test out or provide a portfolio.
- 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.
 - Introduced Baking & Pastries and Culinary Arts & Sustainable Food Systems Certificates.
- Prior Learning Assessment (PLA) completed for CUL 100, CUL 101, CUL 111, CUL 113, CUL 221, & CUL 222.

❖ Facilities & Operations

- 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.
 - Go through Yelp for the link for reservations
- Taps on Tuesday:
 - 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 crowlers available.
- KRESA culinary renting/occupying CAH lab & classroom for at least another school year.
 - They are building a new facility. Once finished they will be out of our building.
- OFE Scholarship Dinner at FIC
 - Held Thursday (9/28/22) at 5:30PM for 300+ guests. THANK YOU to Lucas, Anessa, & Jennifer!
 - Raised \$111,000!
- Budget to be held similar for 2023-2024 school year.
 - Adjustments for account for increase food cost.

❖ **Accreditation**

- ACFEF accreditation through June 2026.
- Still searching for other accrediting agencies for culinary to account for unique AGF program aspects.
 - In good standing
 - Submitting report end of next month (April)

❖ **Program-Level Performance Review (Perkins Core Performance Indicator)**

➤ Enrollment by Year

	Fall 2021	Winter 2022	Summer 2022	Fall 2022	Winter 2023	2022-2023 TOTAL
Culinary Arts Sustainable Food AAS	80	70	30	61	64	80
Culinary Arts Sustainable Food CERT	7	5	2	7	5	6
Baking & Pastries CERT	5	12	3	13	15	19

➤ Graduation by Year

	2016-17	2017-18	2018-19	2019-20	2020-21	2021-22	2022-2023
Culinary Arts Sustainable Food AAS	1	22	19	23	14	14	14
Culinary Arts Sustainable Foods CERT						2	3
Baking & Pastries CERT	-	-	-	-	4	7	2

➤ Other Key Points Affecting Above:

- Michigan ReConnect influencing enrollment & attrition.
- Student demographics: mostly part time & fairly diverse (more so than other programs at KVCC).
- New program/curriculum/scheduling changes show promise in student retention.

❖ **Comprehensive Needs Assessment**

- Measured Assessment Data
 - 78% of CUL 100 students passed ServSafe (includes second attempts); up from 63% last year.
- Satisfaction with student placements
- Skill level of graduates
- Skills gaps?
- Program gaps?
- Suggestions for improving student & graduate success.
 - No feedback from the attendees

❖ **New Business and/or Projects**

- Rachel Bair (Director for Innovative & Sustainable Food Systems)
 - Food Innovation Center & HORT updates
 - September 26th Opportunities for Education
 - April 5 and 6 Foodways Symposium
 - ◆ Food Hub
 - 35 food producers
 - In house training for staff, using grant money
 - ◆ Horticulture Program
 - Started in the fall
 - 35 students
- Joel Boone (FT Culinary Faculty)
 - Wish Chef Joel Congratulations on his KVCC Faculty Instructional Award!
 - Congratulations!!!
 - Job Opportunities: email Mary McConnell at mmccconnell@kcvv.edu.
 - Internship Opportunities: email Monica Koning at mkoning@kvcc.edu.
 - Other Community Involvement/Events (not yet mentioned):
 - *ACF-Seven Courses of Gold scholarship fundraiser*: Chef Jadon Hawkins and students

- *ACF-Canadian Fest*: student volunteers
 - *ACF Culinary Nutrition Summit*: August event
 - *New Internship connection*: Farrand Hall
 - *Chef Tenia Waters*: Winner of Judges' Choice Award-Gingerbread competition with baking students!
 - *Recruitment Tours and vo-tech student engagement/recruitment*: Calhoun County, Van Buren County, Branch County, Kalamazoo County, Union City High School, Constantine High School, etc.
 - ◆ *Working on new recruitment opportunities, always able to give them a tour around our building to see if it is the right choice for the student.*
 - ◆ *Tours are available at the Foodways Symposium*
 - *Firekeepers Casino-Nibi Restaurant*: student fine dining observation experience, potential for other hosts as this is a great student experience- a stage'!
 - ◆ *Being able to go and observe a service.* Gives the students more insight on operations.
 - ◆ *Will be reaching out to a few other employers to give the students the same experience.*
 - *Guest Speaker*: Kirsten Strong (KRESA) Food Innovation Center- collaboration with students involving Institutional foodservice opportunities and local seasonal convenience produce
 - ◆ *Goals-*
 - opening up what institutional food service looks like
 - *Give chefs more tools*
- Lucas McFarland (Culinary & Brewing Operations Manager)
 - CAH or Facilities updates
 - No updates
 - Kyle Mitchell (CUL & AGF Faculty)
 - Congratulate Chef Kyle on his 40 Under 40 Award from Lakeshore Business Association!
 - ProStart
 - Competition of 400 students in Kalamazoo
 - ◆ Muskegon will be reaching out to Chef Boone. Two students won nutrition that the college sponsored.
 - Culinary Club
 - A little bit quiet
 - Fundraiser with Pizza Hut in Paw Paw
 - AGF/HORT updates
 - Tuesdays – processing
 - Wed – working with farm team
 - Thurs – Field trips tied into the lesson
 - WMU Food Marketing & Supply Chain Conference (SOLD OUT!)
 - March 26 – March 27, 2024
 - Radisson Hotel in Kalamazoo
 - <https://wmich.edu/foodmarketing/fmc/>
 - Foodways Symposium
 - April 5 – 6, 2024
 - Theme: African Heritage
 - <https://www.kalamazoofoodways.org/>
 - OFE Scholarship Dinner at FIC
 - September 26, 2024 at 5:30PM (Tentative)
 - <https://www.kvcc.edu/foundation/>
 - Kalsec/KVCC Food for Thought Competition
 - October 24, 2024 (Tentative) at CAH.
 - More information to come.
 - Industry feedback & comments about labor, skills, etc.
 - No feedback

- Other topics?
 - None at this time

❖ **Next Meeting Date, Time, & Location**

- Fall 2024 – TBD

❖ **Adjournment @ 4:55 p.m.**