

Minutes

Culinary Advisory Board

November 11, 2024

Members Present: Stephanie Hughes-Winfrey, Eric Gillish, Jacob Nivala, Monica Koning, Andrew carpenter, Tenia Walters, Joel Boone, Brittney Flores, Alec Sarkozy, Kyle Mitchell, Rachel Blair, Aaron Chew, Chris Stroven, Grant Fletcher, Jadon Hawkins, Anna Cheely, Lucas McFarland

Members Absent: Alec Durocher, Dan Pontius, Joshua Reid, Kharen Warfield-Shelton, Russell Zwanka

Minutes Prepared by: Martha Lull BHLC Office Manage

1. Call to Order:

The meeting was called to order by Stephanie

2. Welcome and Introductions

Members were welcomed and introduced to the group.

3. Minutes Approval:

Meeting minutes were approved from last meeting.

4. Program curriculum updates

- a. Prior learning assessment completes for CUL 100, 101, 111, 113, 221, 222
- b. Enrollment heading in the right direction
 - i. Wait lists for the intro classes
 - ii. More students in restaurant and cafe classes
- c. Baking and pastries certificate continues to be popular
- d. Implementing college wide interstitial learning outcomes:
 - i. Communication and expression
 - ii. Critical thinking and problem solving
- e. Assessment of SLO's and ILO's to be submitted annually for each class

5. Facilities and operations

- a. Food service operations are back open to public with normal buffet service style:
 - i. Havermill Cafe Monday - Thursday
 - ii. 418 Restaurant. Wednesdays and Thursday's reservation only

- b. Taps on Tuesday:
 - i. Brew 200 taproom management runs taps on Tuesday 5-7
 - ii. Get a 3-sample beer and food flight for \$10 other food options and crowlers available.
- c. KRESA culinary renting/occupying CAH lab and classroom through summer 2025 until their new facility is finished
- d. OFE Scholarship dinner at FIC
 - i. Held 9/26 300 plus guests raised \$100,000
- e. Kalsec/KVCC food for thought competition
 - i. Held Thursday 10/24/24 at 5 for 100 guests
 - ii. Thank you to Kalsec for providing application funds, kitchen aid mixers, and scholarship to students!
- f. Budget to be held similar for 23/24 school year

6. Accreditation

- a. ACFEF accreditation through June 26 site visit in 25
- b. Annual report completed in June under new platform, weave
- c. Program level performance review
 - 1. Enrollment up 20% to 99
 - 2. Graduates expected in December 24: 11
 - 3. Key points affecting above:
 - a. Michigan reconnect influencing enrollment and attrition
 - b. Student demographics mostly part time and fairly diverse
 - c. New program /curriculum/scheduling changes show promise in student retention

7. Comprehensive needs assessment

- a. Measured assessment data
- b. 80% of cull 100 students passes serv safe includes second attempts
- c. Assessment by class to conform with ILO's
 - ii. Satisfaction with student placements.
 - iii. Skill level of graduates
 - iv. Skills gaps?
 - v. Program gaps?
 - vi. Suggestions for improving student and graduate success.
 - 1. Feedback from anyone. No feedback
 - 2. Eric says students that he has worked with have been fantastic
 - 3. Aaron chew says students have done well they have been leaders

8. Rachel Bair food innovation center and Hort updates

- a. 93% enrolled and a few graduates
- b. Awarded Lake Michigan school system grant
- c. Still barriers in schools with this in place
- d. Will offer workshops as a contact training as a pipeline in the culinary program small cohort 10-12 students. Would like to involve culinary professionals in the training.
- e. Awarded Michigan department of agriculture grant
 - a) Full time staff and lab assistants to gather data

9. Joel Boone

- a. Job opportunities
 - a) Career coach to post positions up to three months, after three months would need to renew it.
 - b) Employer information page
 - c) Send 1 page flyer
 - d) Email Mary McConnell
 - e) We are not able to recommend certain students for jobs

10. Other community involvement events

- a. ACF seven courses of gold scholarship fundraiser, Chefs Jadon, Joel, students
- b. ACF Canadian fest: student volunteers
- c. New internship connection Ferrand Hall
- d. Recruitment tours and Vo Tech student engagement recruitment Calhoun County, Van Buren County, Branch, Kalamazoo, Union City high school, Constantine high school, etc.
- e. Chef Tenia appearing on food networks holiday wars

11. Lucas McFarland culinary and brewing operations

- a. CAH or facilities updates
 - a. Taps is at capacity
 - b. Attended pumpkin soiree best overall 3rd
 - c. Hood inspection done passed\
 - d. Oven came in just need installed
 - e. Health inspection passed
 - f. Dishwasher is working well now.
 - g. Hiring international students always looking for motivated culinary students as well

12. Kyle Mitchell

- a. Prostart and recruitment
 - a. On board for Van Buren and Jackson programs a lot of seniors interested in our program
 - b. Competition will be in battle creek in march
- b. Culinary club
 - a. At 7 courses of gold
 - b. Getting students motivated for planning and to show up

- 13. Industry feedback and comments about labor, skills, etc.
None

Next meeting: Winter TBD
Adjournment 4:42pm.