

BHLC Strategy and Collaboration

4/8/22 Meeting Agenda, Updates and Notes

Standard Meeting Agenda:

1. Agenda Review / Modification
2. Follow-up Activities (from previous meetings)
3. Discussion Items (Guidelines: New opportunities, Initiatives, Decisions)
4. Cross-Department Activities
5. Info-share Updates: (Guidelines: Project and activity summaries that increase understanding, solicit feedback and/or request collaboration)
 - a. Allied Health
 - b. Culinary
 - c. Sustainable Food Systems
 - d. Community Culinary & Nutrition
 - e. Health Academies
 - f. Life Enrichment
 - g. Community Outreach
6. Action Items (Assignments): (Items that need action, follow-up or input from the group)
7. Next Meeting Agenda Items

BIKE RACK FOR ITEMS ON THE BACK BURNER

April 8, 2022:

1. Agenda Review
2. Follow-up from 3/11/22 Meeting
3. Discussion Items
 - a. Primary objectives and priorities
 - b. Participation additions
 - c. Process for responding to external requests for info, field trips, tours, etc (brainstorm)
4. Cross-Department Activities
 - a. Michigan Health Endowment Fund grant work
 - b. WMU Food Marketing student tour: May 12
 - c. OFE Dinner, new date 9/22
 - d. 2023 Foodways Symposium (Southeast Asian foodways?)
5. Info-share Updates:
 - a. Allied Health
 - i. LPN Program 12 students, F22 start, application open in June (KV Focus promotion by May 15 deadline)

- ii. Holistic Admissions to Cabinet (PJ to share proposal)
 - iii. AAS in Surg Tech, submit to course and curriculum by Sept. anticipated start F23
 - iv. Certs in Sterile Processing: HSPA, externship model:
<https://www.eventreg.purdue.edu/info/central-service/default.aspx>
 - v. Revision of ADN curriculum guided by: NGN NCLEX (clinical judgment), HESI blueprints, ACEN 2023 standards (Equity), BHLC connection
- b. Culinary
- i. Welcome to our new dean, Dr. Tanya McFadden!
 - ii. Brew Advisory Board meeting held 3/28/22; curriculum and coursework reviewed by members during breakout sessions.
 - iii. CUL 113 (Food Business) students helped facilitate an in-class demo with Chef Claudia Santiz (via Zoom) in anticipation of Foodways Symposium; recipes and execution well-received by students. Chefs Cory & Stephanie (and students) to demo recipes on Saturday's (4/9/22) event at FIC.
 - iv. Havirmill Cafe & Restaurant 418 continue to have more traffic/guests; both open through Thursday, 4/21/22.
 - v. Food for Thought finalists announced. All students/entrants are welcome to attend the Kalsec tour and lunch on 4/8/22. Competition on 4/21/22 5-7pm at CAH. Event coordinated with Kalsec, KV Foundation, Marketing, Facilities, etc.
 - vi. Next Alumni Taps on Tuesday 4/26/22 (4:30-6:30pm); must register via google doc:
https://docs.google.com/forms/d/e/1FAIpQLSdqgeRh5izL5cZgYWGMoKm6OgKptOdH7iDf120Br_0a3aj-IQ/viewform
 - vii. Graduation celebration at CAH will resume in Fall 2022. 17 graduates have petitioned (8 BREW, 9 CUL).
- c. Sustainable Food Systems
- i. It's Symposium week! Kalamazoofoodways.org - the addition of Zoom speakers from other countries is making this event really unique, and I would love to have a bigger conversation with other departments about collaboration, for more student involvement especially (languages, international studies)
 - ii. Proposal in the works for Michigan Health Endowment Fund. Still waiting on LFPA award announcement.
 - iii. An update I wrote in mid-March to summarize our current status:
<https://docs.google.com/document/d/1QV-rFO-Dx4AM15A7IYrZ-CDPDhw-u6JAnoV1paZqs/edit>
 - iv. Garden Education and Outreach program - input is suggesting a few key directions for programming:
 1. Enthusiasm around garden support on site at organizations (churches, neighborhood associations, eg)
 2. Interest in kids field trip programming on site at FIC

3. Need for a Garden Leadership Training to help sustain volunteer-led garden efforts
 4. School-based gardening programming needs unclear; we're talking with Kalamazoo Nature Center about how to align and approach this work.
- d. Community Culinary & Nutrition
- i. **CCN General Highlights:**
 1. [ACF Strategic Partnerships \(J.Pressinger/R. Norrick\)](#) has asked LL to take lead on the national ACF Plant Forward Culinary Summit, and would like to consider hosting at KVCC BHLC in 2023
 2. ACF/Chef Dr. Fenster would like to designate CCN (and/or BHLC) as the 1st [CMAK](#) certified facility in the US w/ medical school affiliated kitchen. Requirements: site visit + associated travel expense (they have offered to waive the other fees).
 3. Chef Dr. Fenster has asked LL to feature in a PBS series he is filming (House Calls and Quick Bytes). If LL proceeds, filming could be at BHLC. TBD.
 4. LL has been invited as panelist at National Culinary Medicine Summit in August @ University of Montana. KVCC info to be presented there, if attended.
 5. Leena Mergen to attend Global Plant Forward Culinary Summit April 25-29 @ CIA Copia in CA.
 6. MFF direct grant proposal for 2022/2023 SNAP Ed - Direct Ed/PSE
 - ii. **CCN Programming:**
 1. April 5-9: KVCC Foodways Symposium
 - a. Collaborating with KVCC team to support as needed:
 - i. Scheduling Zoom sessions and setting platform registration.
 - ii. Developing plan for synchronous Zoom translation for virtual sessions.
 - iii. Food requisitions and culinary planning/support.
 - iv. Facilitation support for virtual sessions.
 - v. Event support day of *in-person* foodway festival.
 2. April 11/12-May 16/17: SNAP The Learning Kitchen
 - a. Cohort 2 - HS students
 - b. Cohort of 36 filled in 5 hours. 50 students on the waiting list.
 - c. SM reach from 1 program post = 61,457 reaches / 5,602 engagements / 408 shares
 3. April 15 & 22: KVCC Nursing Pharmacotherapeutics *in-person* Culinary Medicine Labs

Commented [1]: WOW.

- a. Health Equity Focus: Paige Kyle RDN, MPH guest speaker.
 - 4. April 18-21: (Lizzie only) Harvard Medical School Cooking Demonstrations (3) in conjunction with presentation on KVCC CCN. Co-presented by HMS, Spaulding Rehab, Institute of Lifestyle Medicine.
 - 5. April 27: Kalsec America's Sales Team *in-person* Culinary Labs
 - a. Health Focus following 2022 Market Trends: plant-based, functional foods, zero-proof beverages, etc.
 - 6. April 28: KPS Teachers Appreciation Session *in-person*
 - a. Healthy meal planning, preparation and eating on a budget
 - 7. May 14 & 28: Girl Scouts Heart of Michigan culinary badge sessions:
 - a. Tastes of Travel
 - b. Simply Simple Meals
 - c. Locavore
 - d. Dinner Party
 - 8. May TBD: Douglass Community Center - afterschool program support for session @ FIC
 - 9. June 21: WMED EIH session in partnership with FIC
 - 10. June/July/August TBD: planning for OE youth culinary classes.
 - 11. July TBD: Douglass Community Center - afterschool *in-person* culinary program
 - 12. July 25-29: (Lizzie only) Harvard Medical School Cooking Demonstrations (5) in conjunction with presentation on KVCC CCN. Co-presented by HMS, Spaulding Rehab, Institute of Lifestyle Medicine.
 - 13. Pending requests from CARES of SW MI for 3 classes (in person or virtual) between June-September. *TBD due to bandwidth/staffing.*
 - 14. Pending request to delivery youth culinary camps. *TBD due to bandwidth/staffing.*
 - e. Health Academies
 - i. Phlebotomy April Academy is at 9 students
 - ii. Patient Care to start again in May
 - f. Life Enrichment –Taking a pause due to staffing shortages
 - i. Crypto/Digital Currency
 - g. Community Outreach
 - i. Mi-LEAP Medical Billing and Coding is full with 90 on wait list
6. Action Items (Assignments)
- a. Paige to invite Dr. McFadden to join the team
 - b. All to review the Info-share Items above that were not discussed in the meeting, request any additional information and seek opportunities for further collaboration

- c. Rachel to guide participation from other team members in supporting the Health Endowment grant submission
 - d. Patrick to reach out for additional feedback, as needed, in preparation for subsequent review of the Holistic Admissions initiative
 - e. Craig/Kate to meet with LARA regarding CNA program challenges
 - f. Other?
7. Proposed Next Meeting Agenda Items
- a. Planning for Farmer's Market Summer participation
 - b. Outcomes from Food for Thought competition
 - c. Foodways Symposium post-assessment and planning
 - d. Surg Tech, Sterile Processing progress
 - e. ACF / Lifestyle Medicine collaborations (Summit, CMAK certification, PBS series)
 - f. Other?

Bike Rack

- Student Tour Coordination
- Identification of WMed interactions
- Lifestyle Medicine Clinic
- FreeAgent software demo
- Faculty recommendations for vetting Therapeutic Massage Therapy Program