



Culinary Arts Pathway
Advisory Board Meeting
Tuesday February 26, 2019
Start: 3:15 PM

In attendance:

Name	Organization
Gina Christian	Southern California Gas Company
Corrales, Lance	Preferred Marketing Group
Damaso, Stacy Dee	LATTC (Facilitator)
Doan, Duy	Build LACCD
Drummond, Marcy	LATTC
Feigenbaum, Susan	LATTC
Garnica, Edith	LATTC
Gilligan, Martin	LATTC
Gossett, Clemence	The Gourmandize School of Santa Monica
Guerrero, Carlos	LATTC
Jackson, Vincent	LATTC
Jimenez, Juan	USC Auxiliary
Morris, Will	Southern California Gas Company
Olivas, Jessica	LATTC
Pasin, Cristiano	LATTC
Perez, Mario	Areas LAX
Robles, Luis	LATTC
Sanford, Pamela	LATTC
Spence, Roselyn	LATTC
Vachon, Jerry	LATTC
Wemischner, Robert	LATTC

I. Introductions

II. Overview of the Culinary Arts Pathway

A. Student Enrollment

B. Curriculum & Faculty

- a. The current curriculum allows students with various levels of experience to participate in the training and grow. Those with no experience learn from scratch and those with experience fine tune and take their knowledge to a higher level. Our program provides the students with a realistic mix of leadership styles, which helps them with their future job opportunities.

- C. American Culinary Federation Educational Foundation Accreditation
 - a. Martin Gilligan- heading accreditation efforts
 - i. American Culinary Federation Educational Foundation accreditation due for renewal by May 1st, 2019.
 - ii. Currently we are gathering reports, minutes educational plans and industry surveys to submit in accordance with ACFEF requirements
 - iii. Our next onsite inspection will be conducted in the Winter of 2020.
- D. Strong Work Force Grant
 - i. Culinary Arts Pathway Awarded \$100,000 grant to enhance student education.
 - ii. We are currently in the process of utilizing grant funds to purchase equipment that will enhance educational facilities with the latest technology.

III. New Culinary Arts Building Update from Build LACCD – Duy Doan

- A. General Overview
- B. Completion Date
 - i. Building is expected to be ready for the fall of 2020
 - ii. Despite a heavy rain season, construction is on schedule

IV. Feedback for Culinary Arts & Professional Baking:

What is the hospitality industry looking for in employees?

- A. Fundamentals; Technical Skills; Understanding of Processes; Critical Thinking Skills
 - a. Professional Kitchen Core Competencies
 - i. Knife Skills - How to handle knives to prevent injuries
 - ii. Cooking and preparation
 - 1. Classical methods and techniques
 - iii. Sanitation - Station, Storage, and Production
 - 1. Utilizing ServSafe Managers certification as benchmark.
 - 2. Prevention of foodborne illnesses by demonstrating learned practices
 - 3. Learned theory - time and temperature control
 - 4. Practice daily
- B. Enhance Student Education
 - a. Off Site Field Trips
 - i. Seek industry partners
 - b. Critical Thinking Skills
 - i. Micro and Macro Views
 - 1. Equipment Costs
 - 2. Food Management
 - a. Costs
 - b. Zero Waste
 - c. Scaling
 - 3. Kitchen Organization
 - a. Porters
 - i. Inventory and cleanliness expectations
 - c. Teaching Systems
 - i. Fewest Number of Steps
 - ii. Understanding Processes
 - d. Prepare Students for Workforce

- i. Three Types of Job Paths
 - 1. Commercial - High volume
 - 2. Artisan - High volume and high quality
 - 3. Hospitality - Stable with growth opportunities
 - a. Hotels and School Institutions
 - e. Regardless of the path the students choose to take there are some core competencies that are essential to working in a professional kitchen.
 - C. Equipment: New; Training; Familiarity
 - a. Familiarity desired with the following equipment:
 - i. Ovens
 - ii. Blast Chillers
 - iii. Tools
 - iv. Balance Scales
 - v. Dutch oven
 - vi. Paco jet
 - vii. Baking- Sheers
 - viii. Dough Sheeter
 - ix. Depositors
 - x. Turbo Chef oven
 - D. Soft Skills; Cover letter; Resume; Interview Techniques
 - a. Department should have workshop resources for resume, cover letters, interviewing come to the department.
 - b. Resume
 - i. Add coursework to resume
 - ii. Lab experience counts toward industry experience. Students should list this as experience.
 - iii. Certifications should be listed and highlighted on resume
 - c. Interviewing
 - i. Come prepared
 - 1. Knife kit or tools should be items that are used on hand for practical exercise.
 - 2. Show up on time for interviews.
 - 3. DO NOT GHOST. Let employers know if you cannot attend.
 - ii. Appearance
 - 1. Clean appearance, presentable
 - a. Preferably chef whites

Meeting Adjourned at 4:50 PM