

Culinary Arts/Professional Baking/Restaurant Management

Advisory Committee Meeting

Minutes

July 6th, 2016

Attending: Hector Saucedo Sysco Food-service, Mary MacVean, CA Steering Committee, Ahren Samuel, Alumni, Kate Siberling, Alumni; Phil Sutton; State Chancellors Office, Sector Navigator, Marianne Hudz, Red Carpet Bakery Owner, Felix Chavez, Sysco Foodservice; Nikki McFadden, Culinary Club President; Helene Martinez, Food Industry Business Roundtable; Moty Eisenberg, Build LACCD, Kevin Terrell, QDG Architecture, Oxchitl Baca, Alumni; Rob Lawrence, Alumni; Gina Christian PMG Food-Service; Ex-Oficio: Steven Kasmar, Department Chair; Faculty; Martin Gilligan, Luis Robles, Jimmy Kanemaki, Don Warriner, Roslyn Spence, Jerry Vachon, Edith Garnica

Welcome and Introductions, History of LATTC’s Culinary Arts Program: Steven Kasmar

**Architect Kevin Terrell;** Kevin reported on the progress of the new culinary facility and focused on the public areas and both floors of the new facility. The total cost to date is $65 million dollars. The new schedule shows the ground breaking at the end of 2017. Kevin indicated the building will show natural light, new labs and demonstration kitchen, and host the Associated Student Organization. The restaurant will feature inside, outside seating with an herb vegetable garden and the main dining area will accommodate 500 guests.

**Mary MacVean** **Culinary Steering Committee:** Mary reported on the recent Culinary Arts fundraiser. The event raised $16,000 specifically geared towards $1,000 culinary scholarship and a $2500 student fellowship. This year’s recipient of the fellowship is Alicia Ortiz who will go into the community and present healthy eating to families and children. Ten $1000 scholarships were presented to students prior to graduation from the steering committee.

**John Wilson CRCD Coalition:** LATTC Hosts a work-source center that focuses on jobs in the Hospitality and Construction areas. Students who wish employment can come to the center where they will assist with resume creation and interview skills. The center also offers assistance with financial planning, financing, business plans, city and county permits. The center is open to current students, graduates and members of the community.



**Phil Sutton, Retail, Hospitality, and Tourism Sector Navigator California State Chancellors Office:** Mr. Sutton reported on the additional $200 million dollars coming from the state specifically targeted to CTE programs. The focus of the funds is geared towards creating jobs in the CTE arena. Phil reported that in the hospitality and tourism areas there is $121.2 billion spent in the state supporting over 1 million jobs with earning over 40.1 billion. CA Hospitality and Tourism Job openings in 2015 = 823, 883

**Phil Sutton Address regional and Statewide Employer and Education Needs:** In response to national closure of private culinary schools, address need for the redesign of community college culinary program, new curriculum development, professional development, and equipment and facility upgrades for CA programs across state.

**Phil Sutton Pathways:** Career Pathway statewide effort for the development of duel credit can concurrent enrollment opportunities for high school students of culinary programs. Align regionallywith high schools and include option to sponsor high school students to include option to sponsor CRA ProStart culinary Arts programs for secondary schools. **Steve Kasmar:** The Culinary/Baking program has taken an active role to HOST the regional “Skills” USA competition that is open to both Baking and Culinary students. The competition is quite popular, so much so that the organizers have limited the amount of entries due to space constraints.

**Phil Sutton: Professional Development:** Certified Hospitality educator designation by the American Hotel and Lodging Association for Hospitality and restaurant Management statewide. The (CHE) program is the only professional development opportunity designed specifically for postsecondary hospitality educators.

**Steve Kasmar Transfer Model Curriculum;** The department recently hosted a Transfer Model Curriculum meeting focusing on Hospitality sponsored by the State Academic Senate. The purpose of the meeting was to develop group of courses that can be taken at ANY community college in the state with the ultimate goal the classes will transfer to the Cal State System. The caveat is that the classes will not exceed 60 units. The committee researched various curriculum from around the state and came up with preferred core classes and suggested electives for Transfer. Additional meeting to follow.

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**Steve Kasmar ACF Site Visit:** An ACF site visit is scheduled for the fall. The department is requesting all members of the committee attend the reception, date to follow. The purpose of the visit is to look at the program’s competency based curriculum, the facility, and that the department is meeting the standards of the ACF.

**Steve Kasmar: VATEA, (Perkins),** The department through the program review process, specifically resource allocation, was awarded $83 Thousand dollars for equipment in the 2015-2016 school year. These funds were used to replace many pieces of machinery on the front line and purchase new machinery for the bakery and small wares. The department also is in the process of finalizing an MOU with the Department of Water and Power, (DWP). The DWP is awarding $50 thousand dollars for new, energy efficient equipment. The caveat is that the school will need to present six educational seminars for the industry and community featuring this equipment.

**Steve Kasmar Online Advisory:** Presented the results of the Online Advisory. The committee then broke into three specific groups focusing on Professional Baking, Culinary Arts, and Restaurant Management.

Three Questions were given to each breakout.

Please identify Industry trends in your specific area.

Please indicate what if any equipment may improve the technical foundation of Trade Students.

Please indicate how the department can modify curriculum to focus on industry

**Professional Baking: Roslyn Spence, Marianne Hudz**

**Reports**

**Industry Trends Consider for Curriculum:** Vegan, Gluten Free, Artisan, Clean Labeling, Artistic Plating, Sourcing Ingredients, Alternative Presentation Styles, Social Media Interpretation

**Suggested New Equipment:** Chocolate Tempering Machine, Sheeters, Roll-in Ovens, Dough Cutters, Pizza Oven, Sous Vide, Ice Cream Machine, Proofers, Blast Chillers, Extruder Machine,

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**Curriculum:** GMO’s in the foodservice industry, Sustainability, Classical Baking vs Contemporary, Job Rediness class, Molecular, Cake Decorating, Pastry entrepreneurial Focus, Food Politics, and Social Media Marketing, Starting a business in Los Angeles

**Culinary Arts: Hector Saucedo Ian Max:**

**Industry Trends :** Sustainability, Energy Efficient, “Local”, Recycling Program, Organics, Cost Benefits vs. Waste Management, Health trends, Gluten Free, Vegan vs. Vegetarian, Time Management, Juice Bars, Juice Bars, Labor Costs, Marketing on Social Media, Scratch Cooking,

**Suggested New Equipment:** Sous Vide” Vacuum Sealer, Immersion Circulators, Swiss Steam Injected Ovens, ISI Chargers, Molecular Gastronomy Equipment, Blast Chillers and Tumblers, Combi-Ovens, Additional Vita Mix, Flexi Pans, Chocolate Tempering Machine, Sugar Work Equipment, Marble Slabs

**Curriculum:** Opportunities in the Industry, Branding,Nutrition and Dietetics, Fusion of cultures, healthy eating, Farm Raised vs “wild”, catering,

**Restaurant Management: Felix Chavez**

**Industry Trends:** Online Ordering through distributor, providing accurate inventory control systems, phone apps for ordering,

**Suggested New Equipment:** POS that incorporates online ordering, inventory control, Customer electronic ordering systems, I-pad ordering,

**Curriculum:** Machine care and Maintenance,catering, food truck operations, Lunch Banquets, business meetings, LA Prep Food Incubator, perhaps using new facility as an incubator,