

**Advisory Committee Meeting Minutes**

**October 21st 2017**

Attending: Hector Saucedo Sysco Food-service Felix Chavez, Sysco Foodservice; Monique Hernandez, Culinary Arts Club, Student Alumni; Ed Candioty Baker Commodities, Steering Committee: Rob Lawrence, Alumni; Gina Christian PMG Food-Service; Ex-Oficio: Steven Kasmar, Department Chair; Faculty; Edith Garnica, Colin True, Robert Wemischner, Martin Gilligan, Luis Robles, Jimmy Kanemaki, Roslyn Spence, Jerry Vachon, Susan Feigenbaum

**Steven Kasmar** Welcome and Introductions:

**Steve Kasmar: Hospitality Transfer Model Curriculum**: The Transfer model for hospitality has been signed. The department will work interdisciplinary with the business department to look at possible collaboration with the department. The TMC is specific that it requests a business or hospitality law class and Accounting 1 (5 units) If a student certifies their GE’s at the Community College level, and take the listed classes, then they may transfer to the Cal State system as a Junior. There has been discussion on a transfer model for culinary arts as well, however two schools, (OCC and Trade Tech) were against the model as what is being proposed did not cover enough core culinary curriculum.

**Educational Symposium and Competition** Next Year’s Student Culinary Arts Educational Symposium is scheduled for April 27th at the Energy Resource Center in Downey California. The event will host mini job fair, a Baking (cake), competition, Poultry competition, and Tablescape competition. The ERC has again donated the facility for the event. **Hector Saucedo:** Sysco food service will again offer chefs for the symposium and will help to organize the vendors at the event.

**New Facility:** The Plans for the new facility are scheduled to go to the Division of State Architects (DSA) in November. Due to multiple projects going around the same time, it may be in DSA for up to 6-8 months. DSA specifically looks at ADA and earthquake codes. The building is scheduled for completion Fall semester 2020.

**Steve Kasmar: Workforce Development Funding (California).** The Department received funding to purchase two new Rational Combination ovens. The department also received a donation from Vitamix Corporation receiving $5000 worth of various Vitamix mixers.

**Accreditation:** ACF Accreditation was granted (5 years) and both programs are now aligned (The Culinary Program had a 7 year and the baking program had a 5 year. The request was made to align both programs and was granted subsequent to the site visit in December 2016.

**Curriculum:** The department (faculty) met Kenadi Le (Institutional Effectiveness) to take an in-depth look at the programs student learning outcomes (SLO’s) and Program Leaning Outcome (PLO’s) It was noted that the classes that have multiple SLO’s (more than 3) should reduce to three. The group looked at the document and made changes accordingly. A few of the SLO’s contained multiple descriptors (blooms taxonomy) and they were changed and uploaded added to new college catalogue. The PLO’s are the key assessment tool in the program and the SLO’s are specific to the class.

(Revised PLO’s Culinary Arts, Professional Baking)

**Baking Professional, AA and C**

1. Recognize industry standards for entry, supervisory, and management level employment.
2. Demonstrate professional baking techniques according to industry standards and competencies.
3. Evaluate proper practices in various industry segments.

**Culinary Arts, AA and C**

1. Recognize industry standards for entry, supervisory, and management level employment.
2. Demonstrate professional culinary techniques according to industry standards.
3. Evaluate proper practices in various industry segments.

**Breakouts**

What if any equipment is needed to keep current in the industry

What changes to curriculum is needed in each discipline to remain current.

**Baking:**

Equipment: Air Brush with Compressor, New Dough Sheeter bands, “tabletop re-chaud”, Steam ovens, Puller Sugar box with lights, Baguettes Pans, Chocolate tempering machine,

Curriculum: Expand on Organics, Gluten Free, Vegan and Vegetarian, Breads from around the world, Smaller grab and go bakery items.

**Restaurant Management:**

Curriculum: Restaurant Management is AA degree only, through curriculum process change include a short term certificate. Consider internships (not currently a requirement), for future restaurant managers.

Equipment: Expanded POS system to include inventory control, Internet ordering guides and systems,

**Culinary Arts:**

Curriculum: International Fusion, Farm to table, Growing Own food Items/Herb Garden, GMOs,

Equipment: Induction cooktop for Dining Room, Woks, Garde Manger Platters, (Ceramic and Metal), Aspic Cutters, Dough Covers, “Queen Mary’s”, Additional Combi ovens, Table Top Steamers, Guieridons,