

# Culinary Arts Pathway Advisory Board Meeting



Los Angeles Trade-Technical College  
Culinary Arts, Professional Baking, Hospitality Management  
Meeting Minutes  
October 7, 2020

## Opening

The Culinary Arts Pathway Advisory Board Meeting was called to order at 4:03PM on October 7, 2020 via Zoom by Martin Gilligan.

## Attendance

1. Angela Badong, LATTC Student Advisor
2. Aime Charlebois Papastephanou, LATTC Culinary Arts Alumni
3. Pauline Chau, LATTC Culinary Arts interim Secretary
4. Gina Christian, Southern California Gas Company
5. Stacy Damaso, LATTC Sr. Faculty
6. Linda Delzeit, LATTC DE Coordinator
7. Chris Emerling, Executive Chef- WME Agency
8. Susan Feigenbaum, LATTC Sr. Faculty
9. Dr. Eloise Fernandez CEC AAC, Retired Educator
10. Edith Garnica, LATTC Sr. Faculty
11. Martin Gilligan, LATTC Department Chair
12. Vincent Jackson, LATTC CTE Dean
13. Gayle Lachica, LATTC Sr. Faculty
14. Andy Matsuda, Sushi Chef Institute CEO
15. Will Morris, Southern California Gas Company
16. Cristiano Pasin, LATTC Sr Faculty
17. Robert Phillips CEC AAC, ACF Western Region VP
18. Luis Robles, LATTC Sr. Faculty
19. David Scherer, LATTC Adjunct Faculty
20. Roslyn Spence, LATTC Sr. Faculty
21. Vernice Torres, LATTC Student Advisor
22. Colin True, LATTC Sr. Faculty
23. Jerry Vachon, LATTC Sr. Faculty
24. John Valencia LATTC VP Pathways / Innovations
25. Robert Wemischner, LATTC Sr. Faculty

## 26. Bill Yee, Executive Chef Consultant

### Agenda

- Advisory Board Introductions
- LATTC Culinary Arts Pathway - Distance Education
  - All courses converted to online format due to COVID-19
  - Instructor training courses for Canvas Learning Management System
    - Introduction to Teaching with Canvas
    - Course Design
    - Peer Course Development
  - CCC: California Virtual Campus - Online Education Initiative
    - Several of our program courses are going through approval
  - All Culinary Arts Pathway instructors are approved for teaching online
    - Many of our instructors are moving through third training course
- History of LATTC Culinary Department
  - Program has gained strong reputation over decades of operation
  - New building planning began 15 years ago
- American Culinary Federation Education Foundation Accreditation
  - LATTC program has received postsecondary school accreditation
  - Site visit is scheduled for March 2021 for renewal
    - 2020 site visit was postponed
- Changes in Curriculum, Curriculum Updates, Conversion to Distance Education
  - 98<sup>th</sup> percentile in matching student enrollment
  - Ongoing curriculum adaptation and engagement with students
  - Canvas Learning Management System
    - Lecture, lab, demonstrations, course objectives
    - Informational modules for each learning unit
    - Instructors are recording and publishing their own demonstrations
    - Instructors are presenting live lectures online
    - Student-to-student communication and sharing through discussion boards
  - ADA Compliance
    - Emphasis on accessibility
    - Closed captions on videos
    - Assistive technology for reading such as text-to-speech
  - Distributing ingredients for students
    - Safely executed according to public health guidelines
    - Support students with materials for labs
- Student Enrollment, Demographics
  - Enrollment is strong despite online format due to COVID-19
  - Striving to meet the needs of LATTC's highly diverse students
- Scholarships, CCAC Involvement, Fundraisers

- Goals, Aspirations, Competitions
- Virtual Facility Tour
  - 170,000 sq ft, 760 capacity for dining
  - Modular kitchens, six kitchens upstairs, two fully operational bakery labs
  - State of the art equipment, display cases for projects
  - Moving into building mid-November 2020
- Advisory Survey
  - Course development
    - Credit and non-credit courses
    - Advanced courses: ice carving, molecular gastronomy
    - Encourage alumni participation
  - Equipment
    - New ideas for a demanding and changing industry
  - Technology
    - Insight on technology-based changes in the industry
  - ACF Accreditation
    - Should accreditation continue to be pursued?
- Conversations from the floor
  - Consider a record player for plate decorating equipment
  - Voting LA Community College board member seats
    - AFT has recommendations
  - Apply for rebates for equipment
    - LADWP, Edison
  - Student scholarships
    - Encourage students to apply to ACF local chapter scholarships
  - Future culinary competitions
    - LATTC venue for live events
    - Local chapter sponsorship
    - Promote students and local chefs
    - Local marketing to promote Culinary Arts Pathway
    - Consider West Coast Culinary Conference
    - Regional competition: offer scholarships
    - Regional kitchen: celebrity chefs, raise future scholarship funds
    - Bring LACCD Culinary Arts programs together
  - Fundraising dinners
    - Vendors, celebrities, community
  - Curriculum development
    - Credit and non-credit courses
    - Culinary competition courses
    - Current culinary topics, trends (ex. how to adapt to COVID-19)
  - National ACF examinations
    - LATTC venue
  - Alumni activity
    - Many started businesses during COVID-19

- Home delivery
- Teaching cooking
- Baking company, barbeque company
- Current students
  - Students miss being on campus for in-person classes
  - Hoping for hybrid online and in-person classes for spring
  - Many students having difficulty with doing labs at home
  - Many students want to wait for the new building to enroll in remaining courses needed for graduation
  - Would like to see non-credit baking classes
- Sushi Chef Institute
  - Continuing education for LATTC students
  - Collaborate with LATTC on Japanese and Asian cuisine
- Bringing students back to campus for hard to convert programs
  - Following LA Department of Public Health regarding COVID-19
  - Working on guidelines and approvals
- Career counseling for students
  - Current climate, job market
  - Professionalism
  - Develop listening and social skills

### **Adjournment**

Meeting was adjourned at 5:26PM by Martin Gilligan. The next general meeting will be in December or January.

Minutes submitted by: Pauline Chau

Approved by: Name

