

**CUISINE ADVISORY COMMITTEE - MINUTES**

**Tuesday May 2, 2017**

**2:30 –4:30 p.m.**

**Penguin Union Building, Room 258-B**

**Members Present**: Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen, Committee Vice Chair, Veterans Administration; Tierre Benton, Sugar & Salt Bakery & Café; George Langevin, Providence; Warren Neth, Slow Food; Rebecca Angell, FVHS; David Finnie, FVHS; Daniel Miles, MarkeTeam;

**Members Absent:** ; Russell Brent, Mill Creek Pub; Dale Lee, Heathman Lodge; Doug Miller, Bargreen Ellingson; Tom Wright, Tommy’s Catering; Paul Lemke, The Quarry Senior Living;

**Guests**: George Akau, Retired Clark College Instructor; Madelyn Edin, Slow Food Intern

**Clark College**: Aaron Guerra, Earl Frederick, Daryl Oest - Cuisine Instructors; Wendé Fisher, Advising; Cathy Sherick, Assoc. Director of Instructional Planning & Innovation; Nichola Farron, Secretary Senior, Advisory Committees;

The first half of the meeting was held in conjunction with the cuisine Advisory Committee to facilitate a group update of the construction project.

Cuisine Committee Chair Ron Onslow called the meeting to order at 2.35pm and introductions were made across both committees.

Office of Instruction Updates

Cathy Sherick made the following announcements:

Clark is completing the series of Business and Community Learning events on campus this spring. The quick and friendly ‘lunch and learn’ opportunities. FREE and open to the public, the workshops will be scheduled from 11:30 a.m. to 1:30 p.m., and held in the Gaiser Student Center, allowing people to attend on their lunch hour.

* Friday May 19th The Power of Completion

Join us here on campus Saturday June 3 10:00 a.m. registration opens for the FREE Healthy Penguin Walkabout. There are several stations set up across campus, with health activities and information about one quarter mile apart. A great way to get some exercise, some health information and have fun.

In keeping with the college campus theme, TRANSFORMATION work on the committee composition continues! We are seeking nontraditional members, those folks who are not typically associated with the field (like women in welding). Your assistance is appreciated, if you know of someone who might be interested in joining a committee, let us know.

We are also going to be making a big push to engage students and Clark Alumnae in the work of the committees. Students will be able to earn a small stipend and a letter of recommendation for their attendance and participation. Piloted this year, have not had students waiting in line – but we want to have them be a regular and vital presence on every committee in the future.

July 13, 2017 – Evening event to recognize our committees and the terrific volunteers that come to meetings two times a year to support students. Watch for additional details to arrive via email.

Clark College will hold graduation at the Sunlight Supply Amphitheater on Friday June 22 at 7:00 p.m. It is a great way to celebrate the work of the committees. There is always a need for volunteers at the event, if you are interested please let us know.

Construction Update

The Culinary team outlined that the new structure now has beams and walls, with roof installation about to begin.

As rain and snow have delayed the project, there has been some movement at the College to get State approval for construction overtime needed to reach the planned September 25 launch.

There are some contingency options if the opening is delayed: Aaron will be able to focus initial classes on skills that do not utilize the big equipment. The hope is that the baking kitchen will be finished first as it would be harder to find different accommodation for the Baking program should the need for a contingency arise.

Following the construction update, the committees separated

Minutes of the Previous Meeting

*The minutes of March 7 2017 were approved.*

Next Meeting Date

The Committee will meet again on Tuesday November 21 2017 at 2.30pm

Program Updates

As detailed in the construction update, the aim is for the program to launch around a building opening September 25. If not, the Cuisine program can re-schedule elements of the course to focus on less technical elements initially.

In addition, open forums for staff and faculty will be held on May 16 at 11:00 a.m. and May 17 at 3:00pm. This will provide information about what everyone can expect of the program and the cuisine/ food center that will make food available for the college. While the Department had hosted open events for potential students in February and March, the May events will be open to all.

Student applications continue to come in: the hope is that the catalog launch will publicize official launch of the program. The projected capacity is 40 students for the first year and 30 students for the second year. There is an open and inclusive admission requirement – potential students need transcripts and must complete math or other requirements before they enter the program if they are not at a sufficient level. The program has been designed to embed pre-req’s into the two-year process to support greater degree attainment. Students will have morning or afternoon options for greater ability to access math.

ACF (American Culinary Federation)

In terms of future accreditation, Clark is ahead but the process cannot really begin until students are accumulating materials, then 3 years of assessment data are needed to apply (students assess faculty), then it is 18 months until site visit. This Advisory Committee will then be required to meet quorum. Aaron spoke to the need to fill the gaps in the committee and, with folks attending regularly, the process should work for accreditation. Other areas the accreditors will monitor are record keeping, addressing issues, and getting input, as well as outreach and other activities to support the program. Certification will be a three to five year process.

The committee discussed various options for quorum, which can be set at either a percentage or a fixed number of people. The Office of Instruction is also looking into the possibilities of using Skype to help with meeting attendance.

The committee discussed potential new members and talked about the Department hosting an Open House event for industry that would be an opportunity to recruit new committee members and showcase the new facilities.

Elections

*Ron Onslow and Drew Otteraaen agreed to re-stand for Chair and Vice Chair respectively: these nominations were passed by committee vote.*

Community Partnerships

The Department is investigation potential articulation agreements with High Schools and relationships with local nonprofits such as Slow Food SWWA. There is also the potential to create a pathway that will allow students to graduate from the program and transfer into a CDM (certified dietary manager) program.

Conversations with local businesses, such as the downtown Portland Hilton, are creating interest in placing students for externships. There is a great need in the local community for students with skills in this area.

On May 19, an extreme BBQ challenge is planned with guest chefs etc.; there will be different games and challenges, the audience watches, and a charity will receive the ticket proceeds. This will be hosted at the Boys and Girls Club, and will be another opportunity for recruitment: Aaron will provide further information for the committee.

Other updates included the news that there is a fundraiser for Fort Vancouver and the Clark chefs will be assisting. In addition, partnerships with local restaurant chains such as Shari’s, Red Robin etc. are being investigated, as well as with residential facilities. There have been sustained efforts at outreach and they are paying off in the continued increased interest in the program.

Warren then discussed the efforts by Slow Food to highlight local produce, there are events coming up for dinners in June in collaboration with committee member Russell Brent, and a ‘Taste Renaissance’ event in November that will need volunteers.

Ron spoke about the continuing need in the industry for personnel, for example with the Casino opening and Windy Hills winery. Ron has also been in Olympia to advocate for funding for Clark’s Boschma Farm project.

The meeting adjourned.

Prepared by C Sherick/N Farron