

**CULINARY ARTS ADVISORY COMMITTEE -MINUTES**

**Tuesday 7th March, 2017**

**2:30 –4:30 p.m.**

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

**Members Present**: Russell Brent, Mill Creek Pub; Tierre Benton, Sugar & Salt Bakery & Café; George Langevin, Providence; Warren Neth, Slow Food

**Members Absent:** Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen, Committee Vice Chair, Veterans Administration; Dale Lee, Heathman Lodge; Daniel Miles, MarkeTeam; Doug Miller, Bargreen Ellingson; Dave Angell, Fort Vancouver HS; Tom Wright, Tommy’s Catering; Paul Lemke, The Quarry Senior Living; David Finnie, Fort Vancouver HS;

**Guests**: George Akau, Retired Clark College Instructor

**Clark College**: Aaron Guerra, Earl Frederick, Daryl Oest - Cuisine Instructors; Genevieve Howard, Dean, WPTE; 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 Professional Baking Advisory Committee to facilitate a group update of the construction project and program development

Committee member Russell Brent called the meeting to order at 2.40pm 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 GaiserStudent Center, allowing people to attend on their lunch hour.

* Friday March 24th Pathways

*Note: Beginning March 24th there will be a graphic art installation at PUB student center illustrating the Pathways initiative on campus.*

* Friday May 19th The Power of Completion

Join us here on campus **Saturday June 3rd 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 22nd 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

Daryl provided an update on the construction project, accompanied by some of the architectural drawings to provide a visual representation. He shared that the project is underway with the in-ground plumbing and electrical conduits completed. The weather has caused a delay in the pouring of concrete, however dry walling is scheduled for June 12th, painting for August 4th. The current plan to install the kitchen equipment in October delays the completion beyond the proposed program start date, so there is a current initiative to come up with a recovery schedule.

In response to a committee question concerning whether there is a ‘Plan B’ to counter, Dean Howard took the opportunity to confirm that the Cuisine construction is the number 1 priority for the College. Possibilities for a contingency include a delayed start, or a compressed quarter, or the possibility of the Cuisine section beginning at an alternative location.

Daryl continued that the construction team may also double on crews to get the work finished, whilst Alison reiterated that the Project Manager remains optimistic.

Aaron spoke about the plans, which have a footprint of a little under 20000sq ft. One adjustment is the change from a classroom space into a cold prep room to allow more space to work on the food being sold to the campus. He continued that previously production overwhelmed the educational space, and as such there has been a conscious effort to create a venue and program that will allow students to gain a mastery of the fundamentals.

In addition, there are plans to develop an internal self-op where a sous-chef and cooks will work side by side with faculty and students to cover when faculty are off-contract.

Alison shared with the committee that Cuisine and Baking have been working collaboratively to think about the potential for the building with various ideas for future development; for example a rotisserie or wood burning bread oven.

The new restaurant will have indoor and outdoor seating, an outlet bakery and provide a new hub for dining. There will be 4 kiosks with flexible menus.

The committee then discussed the importance of ‘farm to table’ as a concept in the new program, as well as a commitment to northwest produce, and nutritionally sound options.

Information Sessions

Aaron outlined that the Cuisine and Baking programs have held 3 information sessions for prospective students to meet the faculty and ask questions about the program. They were also given a chance to see the uniforms and equipment they would need,

There was a mixed group in terms of age range and background, including some older students who are investigating career changes. Attention to the program is growing with the continued outreach and publicity.

It is hoped there will be 40 students in the Cuisine program for the first year with the option for a 43 credit certificate or 105 credit 2-year degree. Baking is expecting 30 students in the first year with predictions of about 15 going into the second year.

Alison spoke about the internship plans which see students paired up with local employers; there is also a site visit from instructors and an evaluation. For baking the internship is 5 weeks, for Cuisine there is 120-hour minimum.

The committee spoke about the excitement for the program and the potential it has not only for Clark College but also for the region as a whole.

The Committees then moved to specific break-out sessions

Cuisine

As there was low attendance for the meeting, Aaron stressed the need to ensure that the committee consistently has quorum as the new program looks towards future ACF accreditation.

The minutes of the previous meeting will be reviewed electronically: the Committee will meet again on Tuesday May 2nd at 2.30pm

Nichola spoke briefly about the State requirements in terms of Advisory Committees: it was agreed that recruitment will remain a priority for the committee.

Action Item: Aaron also agreed to review the ACF requirements in terms of the Advisory Board and will report back to the committees.

As he is also a member of the Foundation committee for the Culinary project, Russell Brent spoke to the continued success in fundraising for the new program, and the excitement in the business community for the new project. In addition, having attended the recent Food Summit hosted by Clark, Russell reported on the energy and interest around the subject of food.

Aaron continued that there is future potential for expanding the program through collaborations, for example with local chefs and food commissions.

Warren also spoke about the potential for connecting students with local farmers to learn more about the cultural heritage of food.

The meeting adjourned at 3.52pm

Prepared by Nichola Farron