

**CULINARY ARTS ADVISORY COMMITTEE - MINUTES**

**Tuesday, April 24th, 2018 2:30 – 4:30 p.m.**

**GHL 213**

**Members Present**: Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Dave Angell, Ft. Vancouver HS; Rebecca Angell, Ft. Vancouver HS; Russell Brent, Mill Creek Pub Owner; David Finnie, Ft. Vancouver HS; George Langevin, Providence Portland; Paul Lemke, Quarry Senior Living; Warren Neth, Slow Food

**Members Absent:** George Akau, Retired Instructor; Tierre Benton, Sugar & Salt Bakery & Café; Tom Cook, Pacific Bells; Dale Lee, The Heathman Lodge; Daniel Miles, MarkeTeam; Doug Miller, Smallwares; Andrew Otteraaen – Committee Vice Chair, VA; Tom Wright, Tommy’s Catering

**Clark College**: Earl Frederick, Culinary Arts; Aaron Guerra, Culinary Arts; Daryl Oest, Culinary Arts; Genevieve Howard, Dean of Workforce, Career, and Technical Education; Cathy Sherick, Office of Instruction; SueAnn McWatters, Program Specialist – Advisory Committees

Committee Chair Ron Onslow, opened the meeting at 2:30 p.m. and introductions were made.

**Minutes of the Previous Meeting**

The minutes of November 21, 2017 were presented for approval; *David Finnie motioned first, Dave Angell seconded, followed by unanimous approval.*

**Next Meeting Date**

The next meeting will be **Tuesday, October 30th, 2:30pm**

**Office of Instruction Announcements**

**Welcome SueAnn McWatters,** for those who may not have met SueAnn, she is the new Advisory Coordinator. The position was formerly held by Nicola Farron, and she started in January of this year providing meeting coordination and support to the twenty-seven Career and Technical Education Advisory Committees in addition to administrative support in the Office of Instruction. Sue Ann comes to us most recently from WSU Vancouver where she worked in the College of Business, Finance and Operations, and Development and Alumni. She is a former Clark student and graduate of WSUV, attaining a Bachelor’s in Business Administration.

**Career and Technical Education Insert** was sent in February, unfortunately we were not able to produce the insert as a focus on the high school partnerships as we had originally envisioned. It is however, a very nice look at our professional technical education programs and the students they serve.

**Healthy Penguin Walkabout** Saturday June 2, 2018, registration opens at 9:00 with the event beginning at 10. Community members and anyone interested in good health are invited to participate in this FREE event to stroll the beautiful campus and receive free health assessments.

**Spring Recognition event** planned for Wednesday, June 13th, the event will be held in PUB 161. This is our opportunity to share some refreshments and acknowledge and thank each of our community advisory members for their service to the college. Watch for a save the date, coming to your email soon.

**Need for new Advisory Members** we are asking our advisory members to think about others in the community that you know that might be interested in being a part of building student success at the college. Our committees are shrinking and we are in need of folks to provide that employee as well as employer perspective.

**PPI Exercise and handout:** Academic plan Goal 6: *Infuse the study of* ***Power, Privilege and Inequity*** *throughout the curriculum.* Last year advisory members asked why this was happening at Clark. To answer that question, we have been working with the Office of Diversity and Equity to put together some basic information to share with everyone.

Russell agreed that this is smart for business. He took over a restaurant in 1998 where they only hired Caucasians and Hispanics. The previous owner wouldn’t hire the locals however when he posted an ad for anyone with the right experience, many applied. Sales went up by 60% and the bottom line was 40%. Cultural diversity was key. Good is sometimes the common denominator for bringing people together.

Rebecca mentioned that Vancouver Public Schools is on the same path for equity. There are lots of effort to showcase their students from each school.

The committee discussed the meaning of being “color brave.” It’s part of a larger system. As we learn more about it, we begin to see it. People aren’t getting a fair shot. Conversation and transparency is key. As a community we need to embrace equality and have a level playing field for all.

**Department Updates:**

*Growing Pains*

Aaron stated the culinary space looks amazing and the program is very fortunate. The new facility has some equipment that doesn’t work but they’re making it work. There have been flat tops with no regulator. The most significant issue has been going from CTC (small demo kitchen) to a huge facility (5,000 sq. ft.) with high expectations. This has overwhelmed the students. The faculty are committed to creating environments and moments in which the students think and develop critical thinking skills. The students spoke about their expectations, our expectations, industry expectations, and the difference between the two facilities to allow them a sense of buy in and voice with the new facility. Another issue has been maintaining the food operations while teaching. If students were not developing their skills, faculty could pull them off of production or pull them back and help. However, faculty had to work through the different dynamics of collaboration and are working every day to develop new process and communication. It has been a nice platform to build and grow on. Year 2 will definitely be smoother. The program is hoping to showcase the students through the restaurant. The program was dormant for 4+ years, so finding effective ways to let people know that the program is back has been hard. Fall started with 23 out of 40 students in the first year back, but hopefully next year will increase to close to 40 students.

**New Business:**

*Facility Field Trips*

Daryl stated that they possibly want to get high schools (with food programs) into the facility. Aaron also mentioned that if there was a time that they could bring the students to one of the member’s restaurants to so that they can see the potentials of work.

The committee discussed the high schools that don’t have culinary programs. Russell explained that Washougal and Woodland pulled away from Cascadia Tech. The Washington Hospitality Association has its own curriculum rolled out in some high schools. Cathy stated that we need to make students aware. 40% of students do not go on to post-secondary education. Rebecca mentioned that some students realize that they can’t handle the stress of the kitchen. Some higher end restaurants are hiring students for a week to allow someone to see the inside of the kitchen. David Angell suggested that scholarship availability is always helpful and adds a level of competition. All students are at different levels of skill. There are some students who also have a lot of scholarship but don’t have a program to use it toward.

*New Committee Members/Recruitment*

Rebecca suggested cold calling and word of mouth. Timing is also a key concern for some people; want to make sure it works with everyone’s schedule.

**Action Item:**

* **Bring a friend**

**Curriculum:**

*Summer and the Restaurant*

Aaron stated that there is only one section in summer. Earl and Aaron will split the time. This will allow for more training and education (conferences). There will be an internal externship that addresses vendor kiosk in the restaurant. Students will have to design menus, figure out the cost of the menus and do recipe tests. By the start of fall, they’ll be ready to go. provide curriculum components and get feedback.

*Reduction of Fees*

Daryl mentioned that the program feeds the students however many of them don’t want to eat. The program is planning on pulling back the fee so that they can bring and buy their own food. This will $240 off the fee. The application fee is still $25.

**Year 2:**

*Kiosk Needs*

Aaron stated that the vendor kiosk never really developed in the plans to facilitate with equipment to run it. The thought was that some other entity would come in and rent the space, however it is still empty. The program will need to figure out how to get equipment in there and how long that will take. Ideas and suggestions are always welcome.

**Industry Updates:**

Paul stated that his company has their 10 year anniversary. They are trying to replace some equipment and hire. Catering is starting to ramp up. They have a manager and about 2-5 events planned. Daryl mentioned that Clark is a great place to look for interns

Russell stated that he took over the food service operations at Cedars in Salmon Creek.

Rebecca’s students competed at state for SkillsUSA in Yakima; their baking took silver. There is a potential student interested in Clark for next year. They did a job skills demo and were judged on appeal and knowledge. They went last out of 32 and won gold and are going to Louisville, KT at the end of June to compete nationally.

David Angell explained that recruitment is important. A lot of students that could have been in the program got moved into medical. It is hard in the food service. You have to get the people that love it and want to be in it. David Finnie stated that a lot of people are attracted the four 10’s schedule. Daryl agreed that many don’t just look at the money, but also the other benefits.

Warren spoke on Slow Food’s new urban abundance program; harvest backyard and community orchards. They are planning for Slow Food Cascadia, a regional food festival on the Vancouver waterfront and Fort Vancouver historical site. There will be a speaker on vegetables and chefs creating some plates highlighting the ingredients.

Aaron suggested a kitchen tour on the next Agenda.

Meeting adjourned at 4:00pm.

Prepared by SueAnn McWatters