



**PROFESSIONAL BAKING ADVISORY COMMITTEE
MEETING MINUTES
Tuesday, May 19, 2015
2:30-4:30 p.m.
Gaiser Chocolate Lab**

Members Present: Lisa Withers, Committee Chair; Guest Tiffany Cordes, Food Service of America

Members Absent: Tim Briare, Vice Chair, Westco Bakemark; Jesse Dodson, New Seasons Market; Janelle Kountz, New Seasons Central Bakery; Bonnie Brasure, Bleu Door Bakery

Clark College: Alison Dolder, Professional Baking Department Head & Instructor; Genevieve Howard, Dean of CTE Programs; John Maduta, Advising Divisional Manager; Andreana DiGiorgio, Secretary Senior

Committee Chair, Lisa Withers, called the meeting to order at 2:31 p.m. and introduced newest member, Tiffany Cordes, who works for Food Service of America.

A quorum was not present therefore, the February 17, 2015 meeting minutes were held over for a fall meeting vote.

Office of Instruction

Cathy Sherick recapped the advisory recognition breakfast and asked if any of the members were able to attend.

Director/Division Chair Report:

New curriculum. Alison said she is still working on the new curriculum. She said the program will be completely hands on with morning cakes, Danish, and breads. Students will do this for two straight weeks, rotating to a different station every two weeks. She wants to remain hands on but repackage to look different. Staffing might be a problem as there were 5 instructional techs and one instructor. Still trying to figure out how to staff the program. One instructor, five stations and not techs will not work. May be able to get one instructor, a 90% adjunct and one 80% instructional tech. Alison handed out the tentative curriculum.

First year. Fall quarter will be 11 weeks. The first week is orientation. 3 major courses and 3 minor courses. Keeping the hours down the three majors the students will train for 10 weeks straight. Two weeks more than now.

Second year. The prerequisite is completion and a passing grade in first year. These second year students are management students. They'll spend five weeks in each major station: production baking, chocolate lab, restaurant baking/pastry chef, retail & merchandising, and inventory/purchasing/food costing. They will then do their internship. Second year students will run a bakery within a bakery. Will there be a capstone project? Yes. It will include competition and presentation. The student will choose a creation, display, pieces, and fillings and present them. John Maduta said other programs do this and it's very successful. He said the students have an opportunity to show their skills to industry

people. Possibly have advisory members “judge.” All of this needs to be ready by October for presentation to the Curriculum Committee.

Lisa asked about the current techs. They know they are going to be laid off. Are the new tech qualifications going to be different? They will need ACF American Culinary Federation certification. Eventually they will all need to be certified.

Work Plan

The committee looked at and discussed the plans of the culinary and baking departments. For a current copy of the work plan, please visit the Professional Baking Advisory web page at <http://www.clark.edu/advisory/>.

Old Business

Remodel update. The architects are giving the go ahead. Can’t do the process in phases so the program will do a teach-out. The 2015 second year students will need an offsite place to do their last three quarters. Alison is looking at a couple of churches and Hudson’s Bay high school culinary area is also a possibility. She currently has 11 students. Will be a cohort for the new program but will have to lay off the techs. Remodel will begin fall quarter.

New Business

Committee membership. A discussion of membership took place. Andreana reminded that if the program is going to curriculum committee and on to the state the membership roster needs to be balanced between employer and employee. She also said that Cathy Sherick is working on a generic advisory pamphlet/flyer to give out to prospective members.

Lisa summarized the meeting and they agreed on the next meeting date: Tuesday, September 30, 2015 at 2:30 p.m.

The meeting was adjourned at 3:30 p.m.