

**PROFESSIONAL BAKING ADVISORY COMMITTEE - MINUTES**

**Tuesday, May 2, 2017 \* 2:30-4:30 p.m.**

**PUB 258B/C**

**Members Present:** Lisa Withers (Committee Vice Chair); Tim Briare, Bakemark; Jesse Dodson, New Seasons Market; Melanie Templeman

**Members Absent:** Bonnie Brasure, Bleu Door Bakery (Committee Chair); Haley Smith, The Country Cat Dinner House & Bar; Chris Frazier, Little T American Baker; Sonia Schell; Kyley Grabner, di Tazza; Jaquie Milam, Di Tazza;

**Guest:** Rebecca Angell, FVHS

**Clark College:** Alison Dolder, Professional Baking Department Head; 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: the Baking Advisory convened at 2.50pm

Minutes of the Previous Meeting

As a quorum was not present, the minutes of March 7 2017 will be sent for electronic vote.

Next Meeting Date

The Committee will next meet on Tuesday November 7 at 2.30pm

Committee Discussion

Rebecca talked about the recent High School culinary competition: competition standards were very high and Yakima was victorious.

Tim outlined changes in company structure: CSM has split Bakemark into a separate entity that will improve the customer relationships by focusing on small to medium sized bakeries. He is looking to strengthen the connection with the College as the program relaunches.

Board of Trustees

Alison spoke about the recent presentation by the Culinary instructors at the Board of Trustees meeting. They provided a description of the curriculum as well as an outline of how it will differ from the past program. There were several questions from the Board about articulation agreements with FVHS and the Skills Center. In the past, the culinary program had given almost the complete first years’ worth of credit to students who came from those schools. However, the feeling now is that this is too much credit and pupils do not have comparable skills. The Baking articulation will have 5 credits available and will require both written and practical entry tests.

Alison continued that some of the motivation in looking at the articulation set-ups is the desire to establish a pathway to high schools and the skills center. Whilst one of the impetuses for the large donation towards the renovation was a desire for increased articulation, Alison stressed that it is important to maintain the integrity of the program.

One of the Board of Trustee members also asked about food insecurity on campus in recognition of students going hungry and financial struggles around food purchasing. Approval has been given for a Clark College food pantry, and ASCC has been approached for a donation; there will also be a food drive. The Culinary programs will be working with the pantry in terms of donations of unsold goods etc.

Alison noted that the Board of Trustees is very excited about the program and looking forward to the launch.

Scholarships

The department has met with Foundation to discuss potential scholarships. Sysco have set up a meeting and there is a hope that a scholarship might be established.

Alison continued that she is also approaching Bob’s Red Mill at they donate to different groups and organizations. Alison will talk with them about what students will learn and how it will affect food in the community, what they will learn about nutrition etc. During the discussion, Alison outlined that the Baking program will have a large focus on gluten-free product, but this has to be labelled ‘wheat free’, with a note warning of possible contamination. Cuisine has nutrition classes, and there have been conversations about collaborating with OHSU, as they are work on nutrition and potentially serving as a test kitchen. Students can also transfer to a CDM with Clark credits as one of the Pathways being explored.

Alison is hoping the Mill may feel generous to donate equipment or gluten free product.

The committee discussed the increasing role of alternative grains, and the need for Vegan items in the Bakery.

Instruction

Alison informed the committee that there would be two adjunct instructors joining the program, who can work up to 19.2 hours a week. However, the difficulty arises in that the reality is that product often needs additional time for proofing, preparation etc. There will be fours of lab with a lot of content every day.

Tim asked if the program would still be inviting industry partners to contribute to class time and curriculum; Alison outlined that it was still the goal to have presentations to students etc.

There will also be field trips planned e.g. Yacolt Mountain Farm.

Updates

Deck Oven – following damage to the Oven during the construction move, the College has decided to pursue full replacement, and is working with insurers. The replacement cost will be $38000.

Open Forums – There will be Forums on May 6 and 7 for the campus community to ask questions about the program and the new food service options.

Alison updated the committee that a relationship has been formed with local coffee companies to stock the barista bar. There is also the need to recognize that the College cannot be seen to be generating profit.

Alison also detailed a trip to a Bakery in Aruba that she had undertaken where she was inspired by a machine that imprinted the company logo onto all the product. She is hoping that the program will be able to develop something similar for the Clark logo.

Enrollment – There is a cap of 30 for the Baking process: applications received are at about 18 to 22. Students will need to qualify for Math 030, English 098, have a food handler’s card, and fill out the Clark application and program application. The total cost for the program over 2 years is around $12 000.

The meeting was adjourned at 3.40pm.

Prepared by Nichola Farron