



## CULINARY ARTS ADVISORY COMMITTEE

### MINUTES

Tuesday, January 13, 2015

2:30 –4:30 p.m.

Gaiser Hall Dining Room

**Members Present:** Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen, Committee Vice Chair, Veterans Administration; George Langevin, 40 et Bingo; Doug Miller, Bargreen Ellison; Paul Lemke, The Quarry Senior Living; Dave Angell, Ft. Vancouver HS; David Finnie, Ft. Vancouver HS; Daniel Miles, MarkeTeam; Tom Wright, Tommy's Catering

**Members Absent:** Dale Lee, The Heathman Lodge; Tierre Benton, Sugar & Salt Bakery & Café

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

**Clark College:** Daryl Oest, Culinary Arts Department Head; Genevieve Howard, Dean, Workforce & Career Technical Education; John Maduta, Advising Div. Manager, Prof. Technical Programs; Brianna Lisenbee; Andreana DiGiorgio, Secretary Senior, Advisory Committees

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Committee Chair, Ron Onslow, opened the meeting at 2:34 p.m. and introductions were made.

*A motion was made to approve the April 23, 2014 minutes. The motion was seconded and unanimously approved.*

### **Office of Instruction Updates**

Andreana passed the roster around and asked the members to make sure they are reported properly as far as employee/employer representation.

Next, she took the committee through the committee bylaws. Said mainly these were general “housekeeping” items that needed to be updated. The quorum was looked at and voted on at the last meeting. *A motion was made to update the bylaws as presented by Andreana. The motion was seconded and unanimously passed.*

Andreana then reminded the committee that the College is planning an advisory member recognition breakfast on March 18, 2015 from 7:30—9:00 a.m. Regional economist Scott Bailey will be guest speaker and will give an economic report on the state of Washington and also of our region. She told the members to be watching for more information in the coming weeks.

### **Director/Division Chair Report**

Culinary Arts Department Head, Daryl Oest, passed out information about the remodel. He said it continues to move forward. Estimated completion is Aug-Sept 2016. Daryl showed LSW proposal drawings. A lot of current equipment can be refurbished and reused. The grease trap is main concern of the city. Ron said the city should not be a stumbling block. For the vendor kiosks Daryl would like to use local companies as opposed to larger ones (i.e. Subway, etc.). January 29 will be interviews with four other architects. Daryl said the Clark College Foundation continues to work hard looking for donors. Dave Angell suggested to look for donors and maybe name the kitchen after a larger donor. Daryl can put members in touch with the Foundation if they have any contacts for sponsorship.

### **Work Plan**

Daryl and Andreana will go over dates on work plan and forward to the members.

## **New Business**

Curriculum development update. Daryl reported that he is still working on the curriculum for the new program. He said that they are looking at an Associate of Applied Technology (AAT) at this time. Because the number of credits is lower than an Associate of Applied Science (AAS) degree, this will get students an associate's degree faster. In comparison, an AAT requires 15 general education credits and the AAS requires 30-35 general education credits. He said they will also offer a certificate of proficiency in Culinary Cuisine. At this time, they are not requiring prerequisites to get into the program. Daryl said they will need to look at students' compass scores. Historically, students coming into this program have very little writing, reading, and math skills. If the math Compass score is low, the student will take a COSAS test. Should there be a prereq for math and English? No decision yet, however a discussion of reading, writing and math took place. What will the cohort model look like? Daryl said they will begin with 40 students who will go through the program together fall, winter, and spring quarters with summers off. There may be some specialty classes they can take as electives in the summer. Daryl showed some of the shorter courses. He said although the basics of these courses may be covered in the culinary curriculum, these courses are designed to provide an in depth and practical application of the course material furthering student success. David Finnie asked why students should come to Clark College. Do we have something in this program that stands out from the rest? Can Vancouver support 40 graduates from this program? Are we looking for a different clientele/student? Daryl said the biggest drive is going to be the cost for students. Six quarters at \$12K versus \$34K for OCI's 9-month program. Could this program connect to the hospitality program at WSU? Is it possible to have an articulation with WSU? Dave Angell said meat cutting program could be a successful program here as well. Would need to promote this. Fermentation science is in right now. Daryl said this could be a short course. Dave Angell spoke about who we are competing with and it was agreed that we should make this culinary school different from the rest. David Finnie said we should tap into the Running Start kids. Maybe have an all-day event for high school students. Ron asked the members to read the report that Daryl passed out, make comments and forward their ideas to Daryl and/or bring them to the next meeting.

## **Industry Reports**

Dave Angell reported on his kitchen ninja contest. It was a lot of fun. Getting ready for Skills USA. Currently there are 19-20 kids participating. Done here at Clark College and includes cooking, baking, and job interviewing. Kids are End Of Course testing right now. Dave reported that one former student, Skyler Stover, who was homeless his senior year at Fort Vancouver high school is competing in a worldwide competition in Leon, France. The competition begins this Friday. Skylar is one of only two Americans competing. He works at the exclusive restaurant French Laundry in Yountville, California.

- Tom Wright is a new advisory member. He owns Tommy's Catering. He said Ft. Vancouver High School has sent kids over to him over the years. Business has increased 85-90%. He is currently building a truck/kitchen for catering on site.
- Doug said Bargreen has seen the sophistication of customers change and increase. The challenge is to educate customers on pricing.
- Brianna Lisenbee of the Advising Department told the committee about the job posting board at Clark College. It is open and free to local companies and the community at large. Did she mention it's free?
- Ron said over Thanksgiving and Christmas he had 40 people at his house. Lots of food. His grandson just became a doctor.
- George Akau is excited about the new program.
- Daniel Miles said the industry has changed and one trend is so many part time employees. No more batch cooking; cooking to order is more the norm now.
- Paul Lemke said December has been very busy at \$13K where business is usually at \$3K. Said the boss recently bought a smoker from Cabela's.
- Drew reported the VA is starting room service. In April/May they'll be breaking ground in Vancouver; July they'll break ground for Portland and should be up and running by October.

## **Next Meeting Date**

The committee agreed to meet again on May 12, 2015 at 2:30 pm.

The meeting was adjourned at 3:55 pm