



CULINARY ARTS ADVISORY COMMITTEE

MINUTES

Thursday, October 22, 2015

2:30 –4:30 p.m.

Penguin Union Building, Room 258-B

Members Present: Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen, Committee Vice Chair, Veterans Administration; George Langevin, 40 et Bingo; Dale Lee, Heathman Lodge; Dave Angell, Fort Vancouver HS; Tierre Benton, Sugar & Salt Bakery & Café; Daniel Miles, MarkeTeam; Tom Wright, Tommy's Catering

Members Absent: Paul Lemke, The Quarry Senior Living; David Finnie, Fort Vancouver HS; Doug Miller, Bargreen Ellison

Guests: George Akau, Retired Clark College Instructor; Peter Leigh Gallin, Say Ciao; Dan Kern

Clark College: Daryl Oest, Culinary Arts Department Head; Genevieve Howard, Dean, Workforce & Career Technical Education; Cathy Sherick, Assoc. Director of Instructional Planning & Innovation; John Maduta, Advising Div. Manager, Prof. Technical Programs; Brianna Lisenbee, Career Services; Andrea DiGiorgio, Secretary Senior, Advisory Committees

Committee Chair, Ron Onslow, opened the meeting at 2:31 p.m. and introductions were made.

May 12, 2015 meeting minutes were reviewed and approved.

Office of Instruction Updates

The Fall Training for Chairs & Co Chairs took place Tuesday September 15. Tim Cook and President Knight shared a few words of encouragement and gratitude for the work of all advisory members. The PowerPoint used in the training will be posted on the Advisory Web page, go to <http://www.clark.edu/advisory>

Ethics Training. This is required by The SBCTC and the State of WA for all public employees, elected and appointed officials. Office of Instruction will get to members who are not in attendance to take the training and provide documentation.

Perkins & Worker Retraining Grants

- Perkins will be reviewed to ensure Clark is utilizing the funds in the most effective ways.
2015-16 Worker Retraining \$1,018,073 and 2015-16 Perkins \$607,288
- Grant funds are allocated on Full Time Equivalents (FTE's)
- Leadership and Block grants **BEAM \$16,000 Grant:** Lucia Worthington, Business, Entrepreneur, Accounting and Management (BEAM) club for the business department
Innovation Grant \$3000: Marcia Roi of the Addiction Counselor Education, utilized funding to combine recruitment of veterans with the annual Hands across the Bridge event

The Academic Plan is under development and will be presented to the Board of Trustees in winter term, once adopted it will be available on the web site.

Bachelor in Applied Management (BAS). The second four year degree program at Clark, (the first was in Dental Hygiene), is in second phase of approvals. Slated to open for students fall of 2016.

Advisory Committee Composition is a great place for us to engage folks from the community. While our current student body is 58% from non-dominant populations, our advisory committees are generally not as diverse. Diversity will help Clark ensure training needs of all students are met.

April 20th, 2016 – SAVE THE DATE – the Advisory Member Breakfast will be held to acknowledge the service so many volunteers provide to Clark students. We hope that by providing the date well in advance members can plan to be there to enjoy a great breakfast, student presentations and some networking time.

Director/Division Chair Report

Daryl attended a meet and greet for the SW WA Cascade Harvest Coalition. He said the Vancouver area is starting its own food hub where local produce will be available.

Robert Young is returning as an adjunct to teach the meat cutting class. He works for Whole Foods and April Joy Farms in Ridgefield. Clark is the only institution to offer a course in whole animal butchery. Daryl is creating new short courses such as Wine, Beer, Spirits and their Culinary Application, Restaurant Baking, Banquet and Buffet Planning, Classic and Modern Soups and Sauces to name a few. Mary Studt will be returning to teach the Wine Appreciation class.

Two tenured faculty positions are open. Daryl hopes to have one on board by December. The baking program is being taught out with 6 – 8 students finishing up their degrees. Winter quarter they will move to the CTC kitchen. Hoping to start up again in fall with the new program and facility.

Work Plan

Daryl took the members through the work plan. Still need marketing and career services involved with the new program. Construction is out to bid in November and construction to start in January. Ron can try to push the building permits through.

Curriculum Review

Dean Genevieve Howard began by letting the committee know the program will be called the Clark College Culinary Institute with programs in Cuisine and Baking & Pastry Arts. Want to put Clark at the same bar as Le Cordon Bleu, etc. She explained the old program courses and showed the courses in the new degree. Courses include six credits of electives/specialized courses with 15 general education credits courses required. The gen eds include applied English and math classes. Second year offerings include professional technical writing (PTCS) and computational skills. Prerequisites include math level 030 and English 087 levels to join the program. Working with advising on a proposal for a transfer agreement possibly with Hospitality program at WSU. Going to do a new cert-43 credits then on to a degree.

Daryl took the committee through the course descriptions. Tommy asked about instruction on gluten free, etc. Yes this will be included. Discussion about freezing options, minimum wage, 30+ hourly jobs, and medical insurance. Cost of the program is under \$16K.

Program and curriculum presentation accepted by the members. Voted on and unanimously approved.

Industry Reports

Dan Miles spoke about the amount of qualified people only working 30 hours or less to keep from paying benefits. Tierre keeps her best people working the longest; 35-40 hours for a couple of her employees. Dan also spoke about equipment and automation and how important this is.

Tierre said business continues to be good.

Drew Otteraaen said the VA will soon begin doing noon meals onsite at Vancouver VA. They go live Feb 2016. Vancouver will be up and running with breakfast and lunch this summer. Will be a great place for interns.

Tom Wright said he's retiring and will be doing some onsite catering with his food truck. Will also use as a food kitchen. Also reported that he fed 1300 VA employees at an appreciation event. It went very well.

Dave Angell cut his hours to three days per week and is retiring from Fort Vancouver High School this year. He's taught at Fort 19 years. Fundraising keeps him busy. Some years they've raised \$200K for the Vancouver School District foundation.

George Akau said everything's going well.

George Langevin's been busy. Wife work's for PeaceHealth and they just brought in Tommy's Cuisine into their kitchen. All fresh food for their patients and staff.

Peter – Likes the new program and thinks the market is about to explode with baby boomers retiring. Say Ciao! is holding steady.

Ron said his wife decided to organize the first ever Oktoberfest in Ridgefield. Ron was in charge of sausages and came through by the skin of his teeth.

Ron thanked everyone for attending the meeting. Next meeting will talk more about equipment. Daryl said he will be in touch soon with any updates.

Next Meeting Date

The committee agreed to meet again on Tuesday, March 8, 2016 at 2:30 pm.

The meeting was adjourned at 4:25 pm