**Culinary Arts Program Advisory Committee Work Plan**

**2013-2014**

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| **Annual Goal Area** | **Strategies** | **Timeline** | **Advisory Committee Member Participation** |
| **FACILITIES*** Provide input and feedback to architectural designs and layout of the culinary arts facility renovation.
 | 1. Review architectural drawings and provide input into final planning for facility renovation.
 | Apr/May 2014 | All committee members |
| **CURRICULUM*** Provide input to culinary faculty on curricular revisions.
 | 1. Solicit specific areas of instruction that are currently needed in industry for course completion. Brainstorm future needs.
 | Oct. 2014 | All committee members |
| **EQUIPMENT*** Develop equipment list upon completion of

architectural drawings. | 1. Solicit input from advisory committee members on equipment needs and if these are in line with industry standards.
2. Solicit input from advisory committee members on equipment priorities.
 | Apr-Oct 2014 | All committee members |
| **STAFFING*** Develop projected staffing levels for new facility & curriculum.

 | 1. Solicit input on student/instructor ratio to provide desired outcomes.
 | Oct. 2014-Jan. 2015 | All committee members |
| **ADVISORY COMMITTEE MEMBERSHIP*** Seek input from the advisory committee on potential members who may be willing to serve.
 | 1. Request committee members recruit one new potential member from industry to come to fall 2014 meeting.
2. Review committee requirements.
 | Apr-Oct 2014 | All committee members |

**Updated 4-18-14**