**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**