**Culinary Arts Program Advisory Committee Work Plan**

**2014-2015**

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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 current architectural drawing and provide input into final planning for facility renovation. 2. Provide input to equipment placement. | Apr/May 2015 | All committee members |
| **CURRICULUM**   * Provide input to culinary faculty on curricular revisions. | 1. Based on proposed curriculum provided, solicit specific areas of instruction that are currently needed in industry for course completion. | May 2015 | All committee members |
| **EQUIPMENT**   * Develop equipment list based on current   architectural drawing. | 1. Solicit input from advisory committee members on equipment needs and if these are in line with industry standards. 2. Provide proposed equipment list for kiosk’s as members see their function. | Feb-Jun 2015 | All committee members |
| **STAFFING**   * Develop projected staffing levels for new facility & curriculum. | 1. Based on proposed curriculum, solicit input on student/instructor ratio to provide desired outcomes. | Feb-Dec 2015 | All committee members |
| **ADVISORY COMMITTEE MEMBERSHIP**   * Seek input from the advisory committee on potential members who may be willing to serve. | 1. Maintain desired employee/employer ratio. | Ongoing | All committee members |

**Updated by A. DiGiorgio 1-14-15**