**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**