**Culinary Arts Program Advisory Committee Work Plan**

**2015-2016**

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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. Design provided to members. 2. Review function of facility | Completed  Winter 2017 | All committee members  All members w/faculty input |
| **CURRICULUM**   * Provide input to culinary faculty on curricular revisions. | 1. Vote on new program curriculum. 2. Evaluate after first year. | Completed  Winter 2018 | All committee members  Faculty/member review |
| **EQUIPMENT**   * Develop 3-5 year and 5-10 year replacement plan. 3-5 year plan for repurposed equipment * 5-10 year plan for new equipment | 1. Develop replacement strategy for repurposed equipment and new equipment. 2. Explore equipment for future needs | Fall 2017  Fall 2017 | Faculty w/member input  Faculty w/member input |
| **STAFFING**   * New program staffing. | 1. Evaluate staffing after first year of program. | Spring 2018 | All committee members review faculty summary |
| **ADVISORY COMMITTEE MEMBERSHIP**   * Seek input from the advisory committee on potential members who may be willing to serve. | . 1. Continue to seek new board members. With the new program coming on line and required student internships, anticipate increased community involvement.   1. Recruitment – Provide ideas where faculty can visit to recruit and provide program awareness. | Ongoing  Sep 2016 | All committee members  All committee members |
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**Updated by Daryl Oest 3/1/16**