



CULINARY ARTS ADVISORY COMMITTEE MINUTES

Wednesday, April 23, 2014

2:30 –4:30 p.m.

Gaiser Hall Dining Room

Members Present: Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen, Veterans Administration; Dave Angell, Ft. Vancouver HS; George Langevin, 40 et Bingo; Tierre Benton, Sugar & Salt Bakery & Café

Members Absent: Doug Miller, Committee Vice Chair, Bargreen Ellison; Dale Lee, The Heathman Lodge; David Finnie, Ft. Vancouver HS; Paul Lemke, The Quarry Senior Living

Guests: George Akau, Retired Clark College Instructor; Charles Barker Restaurateur & former student

Clark College: Daryl Oest, Culinary Arts Department Head; Genevieve Howard, Dean, Workforce & Career Technical Education; John Maduta, Advising Div. Manager, Prof. Technical Programs; Andreana DiGiorgio, Secretary Senior, Advisory Committees

Committee Chair, Ron Onslow, opened the meeting at 2:31 p.m. and introductions were made.

Review of the Minutes from Previous Meeting

A motion was made to approve the October 24, 2013 minutes. The motion was seconded and unanimously approved.

Office of Instruction Updates

Director of Academic Services, Dedra Daehn, reported the following:

- Per the state of Washington requirements, adjunct faculty and vendors can no longer serve on the advisory committees as voting members. Adjuncts can still be on the committee, however they will be listed as “ex officio” members.
- The committee reviewed the bylaws, specifically looking at the quorum requirement.

After some discussion, a motion was made to change the quorum requirement to a minimum of 50% of appointed members. The motion was seconded and unanimously approved.

Director/Division Chair Report

Culinary Arts Department Head, Daryl Oest, reported on the following:

- There are five students currently interning. Two are at the Quay, one is at a Vietnamese restaurant, another is at a restaurant in Battle Ground and one is at Cinetopia and was recently hired on.
- The current Culinary Arts program equipment is going to be held on to for now. It is state owned, so it can't be donated, however, it can be sold at a very low price to local high schools in the area. A very low price means a dollar or two. Daryl is taking inventory of what the program has now.

Dean of Workforce and Career Tech Education, Genevieve Howard reported on applied general math & English courses.

- The English Department has created an applied technical writing course that is a 100 level, 5-credit course and is eligible for financial aid. The course is very broad so that it can work with many different programs. The English instructor that Genevieve has been working with can tailor the writing class to any program so that is truly an applied writing class for the different programs.
- Genevieve is now working with the Math Department and has given them a wish list of what to cover in an applied math class. Just like the applied technical writing class, this math class will be able to be tailored to other programs. She will show the members a syllabus in the fall.
- *Remodel update--Review new facility design.* Daryl passed out a copy of preliminary plans for the new Culinary Arts facility. They are fairly tied to the current space, but with this plan some extra space will be gained near the entrance. The dining room will be moved towards the entrance for better visibility. The chocolate lab, bakery area, cafeteria and kitchen will all be more visible to the students and public.
- Daryl is hoping to have a mobile demo kitchen by having wheeled equipment. Daryl and Genevieve explained some of the other proposed changes. Ron asked how many students this plan can handle. Daryl doesn't want to go any lower than current, which is 30 in culinary and 20 in Baking.
- Ron said as the process and plans move forward, he'd like Genevieve and Daryl to walk through the process with the committee. Another meeting between Clark and LSW is on May 20. More information will be forwarded after that meeting.

Work Plan

Daryl led the committee through the work plan. Everything stays on target with no timeline changes.

Comments were as follows: Charles Barker suggested specialty areas in the curriculum such as diet and healthy cooking. Daryl said they are looking at that. Genevieve spoke about possibly renting out the kitchen for adult education through Clark's Corporate & Continuing Education.

Election of Officers

Ron Onslow was unanimously re-elected to serve as chair of the committee and Drew Otteraaen was unanimously elected vice chair. The terms begin fall of 2014 and run two years with a re-election fall 2016.

Industry Reports

Dave Angell of Ft. Vancouver High School reported that his students competed in Skills USA in Tacoma and the girls took first in state for baking and the boys took second in state for baking. Also, one of his girls took second in state in culinary.

Tierre Benton of Sugar & Salt Bakery & Café reported that business is very good and she now has 10 employees. She's looking to expand next year if business stays the course.

Drew Otteraaen of the Veteran's Administration said that he has one cook position open and has reviewed 40 applications for this one position. The room service remodel in Portland is to begin in October. The remodel at the Vancouver VA will begin April next year. Menus have been going through a revision process. Drew said they had to come up with 135 menu items including salads, entrees, etc. Menu tasting takes place on Wednesdays and Thursdays for dietitians to taste and survey the menu items.

George Langevin of 40 et Bingo said they finally got a walk in cooler. He said they are a little worried about the casino that may be going in; attendance at their Bingo Hall has gone down. Will have to wait and see.

Ron said he's been eating very healthy, maybe more than he'd like, because his wife and daughter have been in the kitchen all week creating testing the flavor of dishes without salt.

Daryl has been working the last year with the Healthy Neighborhood Restaurant Program. The purpose of the program, which is run through the Clark County Public Health Department, is to engage and encourage the smaller

and independently owned restaurants to offer healthier options on their menus. He said the Health Department is sponsoring a culinary training for Clark County Chefs on April 29 called, “Keep the Flavor, Cut the Salt.” The training will be held at Clark’s Columbia Tech Center cooking school kitchen and taught by Chef Garrett Berdan, R.D., a culinary consultant and instructor who focuses on health cooking without sacrificing flavor. The 2-hour training is free to local chefs.

Next Meeting Date

The committee agreed set the meeting date when new information on the remodel is available.

The meeting was adjourned at 3:55 pm