



## CULINARY ARTS ADVISORY COMMITTEE

### MINUTES

Tuesday, May 12, 2015

2:30 –4:30 p.m.

Culinary Arts Classroom 146

**Members Present:** Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; George Langevin, 40 et Bingo; Doug Miller, Bargreen Ellison; Dave Angell, Ft. Vancouver HS; David Finnie, Ft. Vancouver HS; Daniel Miles, MarkeTeam; Tom Wright, Tommy's Catering; Dale Lee, The Heathman Lodge; Tierre Benton, Sugar & Salt Bakery & Café

**Members Absent:** Paul Lemke, The Quarry Senior Living; Andrew Otteraaen, Committee Vice Chair, Veterans Administration

**Guests:** George Akau, Retired Clark College Instructor

**Clark College:** Daryl Oest, Culinary Arts Department Head; Genevieve Howard, Dean, Workforce & Career Technical Education; Cathy Sherick, Assoc. Director of Instructional Planning & Innovation; John Maduta, Advising Div. Manager, Prof. Technical Programs; Brianna Lisenbee; Andreana DiGiorgio, Secretary Senior, Advisory Committees

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Committee Chair, Ron Onslow, opened the meeting at 2:33 p.m. and introductions were made. Clark College Foundation Vice President Lynn Andrews was a guest today.

*A motion was made to approve the January 13, 2014 minutes. The motion was seconded and unanimously approved.*

### **Office of Instruction Updates**

O.O.I. Associate Director Cathy Sherick made some announcements.

- **Advisory Breakfast March 18<sup>th</sup>** Speaker, Scott Bailey, Economist and Clark Faculty spoke about the regional economic outlook. Looking forward to Advisory Members joining us for the 2016 Advisory recognition event, during spring term. Cathy asked what people thought of the event, and if they might share any specific recommendations for next year? Overall this committee liked the event.
- **Upcoming Advisory Training** for advisory chairs and vice chairs on the Advisory Committees' responsibilities, processes and schedules. Slated for the week of September 14<sup>th</sup>, 2015, it will be on the Clark main campus. The inter-active event will be from 5:30 to 8:30 p.m. and will include dinner. Are there any items that committee members would like to see included in the training?
- **Advisory web page** will be the primary location for all information regarding the committees. Office of Instruction will be posting articles of interest, economic studies and other information. Members are encouraged to send links and information of interest to post on the site too.
- **Clark College Strategic Plan 2015-2020** was adopted in March of 2015. The organizational management process was used to set priorities, focus energy and resources, strengthen operations and ensure that stakeholders are working toward common goals. The plan will be the over-arching document linking academic, enrollment, retention and other future plans for the college. Please visit the main Clark College web site to read the plan.
- **Clark College Academic Plan is in the works!** The academic plan process is under way at Clark with faculty and staff gathering ideas and building consensus. Under construction over the coming months it is anticipated to be adopted in the fall of 2015.

Ron Onslow mentioned there was an event in Ridgefield that included a presentation by President Bob Knight about the future Clark College building/campus. A number of alumni got up and spoke.

### **Director/Division Chair Report**

Dean Genevieve Howard gave updates on the remodel and curriculum. There has been a change in the construction that will necessitate the baking program to go offline for a couple of quarters. Originally the hope was to keep it in its current space but now we'll need to find an offsite space. The bakery will stay where they are through fall quarter but winter and spring 2016 we'll need to find a short-term commercial space. Possible spaces are the Clark County Skills Center, Hudson's Bay High School cafeteria. Genevieve asked if anyone has any suggestions to please let her know. There will be a teach-out which means there will be a brand new cohort to start fall of 2016 with possibly a few students finishing up their second year.

### **Work Plan**

Daryl gave an update on facilities. He had the last meeting with the architects. Passed around the latest conceptual drawings. He said in about a week there should be more defined areas with equipment placement. Space was not diminished, still about 22,000 square feet. All the classrooms, production lab, restaurant and facilities will be smart rooms and include computer access. Any of the facilities can be used as classrooms. When Daryl and Genevieve went to Cascade Culinary they saw that they used screens in every room so that students can see what the instructor is doing. We will have the technology that allows students to watch via flat screens. Genevieve added that the culinary technology is going to be far more advanced than it is now. The space will be open beams and high ceilings. The renovation will begin January 1, 2016 and occupancy will be in late August. Genevieve said the reason it's going so well so far is because there's been a lot of work done with feedback from the front end.

### **Old Business**

Discussion took place about equipment purchase/rental, contacting manufacturers' for possible discounts and how to contact them. There is a consultant working on this already. Possibly a small group from the committee could be put together to work on this at a later date.

Next, some discussion about uniforms. Dave Angell suggested we go with something fancier than plain white. White coats would be fine but add some color. Also, add color to the facility. Genevieve said there will be emphasis on windows and light and also raising visibility of the students in the program. She added that that faculty will stand out as will first to second year students. Student and faculty uniform ideas will be brought before the committee for input.

### **Industry Reports**

- Dale said they had a very busy Mother's Day with sales continuing to increase.
- Tom Wright said business is good. He is trying to downsize.
- Daniel Miles said he's looking for outside sales people and he looks to the culinary students who may want to do sales within the industry.
- Dave Finnie said he took his students to Timberline. Resorts are a good experience for students and see behind the scenes. Next Thursday will be a big catering event at the Hilton for the Fort Vancouver Foundation. Students will work with the Hilton staff. Great experience for the students and are always welcoming.
- Dave Angell reported that his students took first in state for food service; took second in culinary arts, and fourth place in baking. This is a big event where students have to show their skills. He thanked Clark College for helping and supporting his program every year.
- George said they've closed the grill and snack bar at the Bingo hall and are now going to grab and go. People congregate to the fryer and are serving fast food, such as chicken strips.
- Tierre has seen an increase in business. Her daughter has moved to operating a food cart and Tierre is now sole owner.

- Lynn Andrews said she is here to learn what Clark College Foundation needs to raise money for. She said that President Knight has said this is his top priority.

Ron thanked her for coming to the meeting. Next meeting we will talk more about the equipment. Daryl said he will be in touch soon about the design.

**Next Meeting Date**

The committee agreed to meet again on October 22, 2015 at 2:30 pm.

The meeting was adjourned at 3:55 pm

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Prepared/submitted by Andreana DiGiorgio