



**CULINARY ARTS ADVISORY COMMITTEE - MINUTES**  
**December 1<sup>st</sup>, 2021**  
**Zoom Online**

**Members Present:** Dave Angell, Ft. Vancouver HS; David Finnie, Ft. Vancouver HS; Paul Lemke, Quarry Senior Living;

**Members Absent:** Ron Onslow (Committee Chair) Mayor of Ridgefield & Retired Restaurateur; Community Member Andrew Otteraaen (Committee Vice Chair), VA; George Akau, Retired Instructor; Rebecca Angell, Ft. Vancouver HS; Russell Brent, Mill Creek Pub Owner; Tom Cook, Pacific Bells; George Langevin, Providence Portland;; Daniel Miles, MarkeTeam; Warren Neth, Tom Wright, Tommy's Catering

**ATTENDEES I WASN'T SURE WHERE TO PUT: Shannon Jackson**

**Clark College:** Aaron Guerra, Chef – Culinary Arts; Robert (Earl) Frederick, Chef; Renee Schiffhauer, Advising; Armetta Burney, Interim Dean – Workforce/PTE; SueAnn McWatters, Program Specialist – Advisory Committees

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## **MINUTES OF THE PREVIOUS MEETING**

*The minutes of March 9<sup>th</sup>, 2021 as amended in the meeting. Approved unanimously.*

## **NEW MEETING DATE**

The next meeting will be on May24th, 2022 at 2:30pm.

## **ANNOUNCEMENTS FROM THE COLLEGE AND/OR DEPARTMENT**

## **STUDENT SUCCESSES AND CURRENT FTE'S**

## **CAREER LAUNCH MINUTES RECORDING STARTED HERE**

Hilton, Beaches, Quarry Senior Living Facility, Main event Sports Bar, and more currently participating. Career Launch stems from career connected learning that was initiated by the state. Ilani Casino is one partner the program is currently pursuing. Suggestions were made for Baking program reach out to Costco as well as New Seasons and Chucks for deli experience. The Career Launch pillar's goal is to connect current students with paid work experiences. The program partners with industry members who become a partner through an application process. It is an easy one-page application to become a program partner. Businesses can be in both Oregon and Washington. This intentionally embeds these paid work experiences in the pathway as well as opening the door for Clark college to apply for additional funding such as grant dollars to support equipment needs and expansion of staffing. The

faculty take the lead with this working directly with industry partners, with assistance from areas like the Foundation and other programs.

## **PENGUIN PANTRY/VETERANS HOLIDAY FOOD**

While there was no Veteran holiday program this year, the penguin pantry was able to feed 357 people. Additionally, 17 family (87 people) were fed in hospice. The students appreciated the ability to work for a good cause and found it fulfilling to participate in.

## **FOUNDATION AND ARTICLE ABOUT CHILD AND FAMILY STUDIES COLLABORATION**

A great article came out about Chef Aaron and several students participating in a cooking activity with child family studies. The feedback from participants had positive feedback to share about the food. They created a 90 day meal plan with cost and healthy options provided for participants.

The local Rotary reached out to assist with fund raising, and the program participated in an extreme food fight, a culinary champion for charity event that raised \$50,000. In return for Clark participation, \$6500 was donated directly to the child and family studies program specifically for nutritional needs for the kids.

The Foundation donation allowed for an update to the POS (point of service) system to allow for further growth in the food program and the services they can provide.

## **BUDGET AND OTHER CHALLENGES**

The program is having staffing issues have been addressed as best as they can, scaling down hours but still able to provide food during Winter Term. As often as possible, the program will help with concessions during basketball season.

## **CUIS 200 UPDATE AND VOTE**

The intent of this short course is to support career readiness. In the fall, on 10 consecutive Fridays that is hands on, to prepare for passing the national 5-year certification and start with a career launch partner. The intent is that at the end of the course, they are ready for employment. This will help with the shortfall of culinary needs in the community without needing to complete a two year degree.

Suggestions were made to work with partners and have the student work onsite during the course, such as class on Friday and work the weekends to gain real world experience to help reinforce learning new skills. It will be important to ensure that students are financial aid eligible, so that course would need to be a part of the cuisine pathway, such as having students plan to pursue the CP or AAT. Suggestions were made to make this course fulfill a GE for transfer students. Suggestions were made to work with the Restaurant Association to help identify basic skill set to both expand support in the industry as well as connect students to opportunities that align with the association expectations. Connecting with currently employed staff to enroll may help local businesses by way of increased productivity. Perhaps,

the corporations might be interested in covering the cost of attendance to assist in ensuring their staff are trained. Culinary Institute of America they do something similar weekend train that students end up paying thousands of dollars for that so once again that price point would be a lot more enticing. Having written training material from employers will also be very helpful.

The title of the course could be Applied Professional Development. It will be kiosk cooking for 4 weeks and 4 weeks with a career launch partner. This will grant the student a total of 240 hours between the two internships instead of one. Some work on the extern packet would need to be reviewed. The course credits, framework of expectation and such won't change, where they apply their practical learning is now split into several locations rather than just the kiosk. **Approved unanimously.**

## **AMERICAN CULINARY FEDERATION (ACF) UPDATE**

This fall the program was approved to be an ACF national test site. These certifications range from certified culinarian to the certified executive chef. Currently the program is identifying the dates to go live with at least three tests open. This will assist with revenue generation and the next closes is Renton. The hope is to align the test to when second year students are graduating so they can take advantage of access and graduate with a degree and ACF certification as the certified culinarian. There is a cost involved in having students take the test, so the program is working with various stakeholders on campus to assist in offsetting the cost. Chef Earl is working on becoming a certified culinary evaluator, so both Chef Earl and Chef Aaron will be certified. The technician, Chef Sunny, will be taking the Chef Executive Certification sometime next year. The program continues to look into competitions, but Covid-19 is still impacting this.

## **COMMITTEE MEMBERSHIP**

Attendance has declined in recent times, and it is important to have industry partners at these meetings to ensure the program meets the needs of the community. If anyone knows of anyone who would be interested, including expanding beyond Portland Metro as well as expanding Vancouver membership. It does not need to be a restaurateur; it could be a hospitality management and other industries that rely on culinary skills in their business. Bringing in high school students in future terms is helpful to advertise the program, and it may also entice additional stakeholders to participate on the committee.