



**Culinary -MINUTES**  
**Tuesday, November 7th, 2023, at 3:30 PM**  
**GHL Room 171**

**Members Present:** Ron Onslow, Dave Angell, Rebecca Angell, David Finnie, George Langevin

**Members Absent:** Alan Maniscalco, Shan Wickham, Tanner Genck, Russell Brent

**Clark College:** Theo Koupelis, Aaron Guerra, Earl Frederick, Niira Krupnick, Shannon Jackson, Elizabeth Flores

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**NEXT MEETING DATE**

The committee will next meet in person on April 16th, 2024, at 3:30 PM in Gaiser Hall Room 171.

**MINUTES OF THE PREVIOUS MEETING**

The previous minutes could not be approved because they could not be located.

**COLLEGE UPDATES**

Introductions were made.

Theo shared that enrollment increased 10% from the previous year and mentioned five new programs for next year.

Aaron discussed how the culinary program operated during the pandemic.

Aaron has announced that there are 25 students enrolled in the program for this academic year.

Aaron mentioned that the culinary program has received support from the dean, the foundation, and the marketing team.

**DEPARTMENT UPDATES**

Theo has encouraged industry members to address articulation agreement comments, concerns, or feedback.

Aaron shared that the Career Launch Partners Ilani Casino Resort and the program might be looking to expand.

Aaron discussed first and second-year students.

Aaron noted that sales at the café have increased since the beginning of the fall semester.

Aaron announced that the students will be learning about Indigenous cuisine during the week of November 6th, 2023.

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450 penguin pantry next week

Earl shared the recently hired adjunct professors. Additionally, the program plans to expand shorter courses.

Earl shared that celebrity Chef Elle Simone from The Studio Test Kitchen will be teaching food media and history at Clark College this spring.

Earl disclosed that Chef Jordan Wagman, a new adjunct professor, will be teaching a course on medical cannabis.

Earl shared there is a new certificate from the American Culinary Federation.

## **INDUSTRY UPDATES**

Ron suggested recruiting new members for the advisory committee, specifically from local food carts.

Dave suggested collaborating with guidance counselors to conduct culinary outreach programs in high schools.

Rebecca will share the contact information of the superintendent and career specialist from Fort Vancouver High School with Theo.

Dave recommended contacting the restaurant's general managers to join or to suggest members for the advisory committee.

Dave suggested implementing a mentorship program between senior culinary students and high schoolers to increase interest in the culinary program.

Rebecca will arrange a field trip for high school students to visit Clark College.

Aaron is tasked with researching the logistics for a potential field trip in the upcoming spring.

Dave suggested that advising or career services provide high school or incoming students with stories of successful graduates to make a lasting impact.

David and Rebecca reported that seven students were recruited this year, with five more potentially joining this summer.

David has shared that there are increasing student requests for in-person classes.

David mentioned that the hospitality industry is changing, including increased wages for culinary workers and unions, which may attract more students to the industry.

Rebecca mentioned that small businesses are thriving with the farm-to-table trend, and consumers are purchasing locally made products instead of from large grocery chains.

Prepared by Elizabeth Flores