



**CUISINE -MINUTES**  
**April 22, 2025, at 3:30 PM**  
**Clark College Main Campus GHL 171**

**Members Present:** Dave Angell (Committee Chair), Retired Chef, Assistant Program Manager, Ft. Vancouver High School; David Finnie (Vice Chair), Instructor, Ft. Vancouver High School; Rebecca Angell, CTE Culinary Arts Teacher, VPS/FVHS Culinary; Paul Paz, Owner, Waiters World; Shan Wickham, Owner, Rally Pizza/Lucky Horseshoe Lounge; Alan Maniscalco, Owner, Rally Pizza; Tanner Genck, F+B Director/Chef, AC Marriot

**Guests:**

**Members Absent:** George Langevin, Cook, Providence Portland; Eric Laslow

**Labor Representative:** Labor recruitment attempted

**Clark College:** E. Earl Frederick Jr, Department Chair, Clark College; Theo Koupelis, Dean of WPTE & STEM, Clark College; Aaron Guerra, Tenured Professor, Clark College; Justin Stokes, Associate Director of Development and Partner Engagement, Clark College Foundation; Wende Fisher, Academic Advisor, Clark College; Lynne Groom, Director of Annual Giving, Clark College Foundation

---

The meeting began at 3:34 PM

**NEXT MEETING DATE**

The committee will meet next on October 21, 2025.

**MINUTES OF THE PREVIOUS MEETING**

The minutes from the previous meeting on October 15, 2024, were approved.

**INTERNSHIPS/CAPSTONE PROJECTS**

Earl discussed internship changes this academic year, as the program did not have enough students. The program ensured that all students complete their capstone last term or at their internship location.

Earl shared that two students from the program were able to attend the New York Gourmet Dining Externship.

Cuisine  
Advisory Committee Meeting  
April 22, 2025

Earl shared that some students are working on a pizza pop-up where they learn cost, prep, and overhead details.

Earl shared that one student is in a pantry position at Sepia, a Michelin-star restaurant in Chicago.

Aaron shared a student success story about a student who staged at Sepia and Alinea, both Michelin-star restaurants in Chicago.

Earl shared that students are interning at Nike and Walt Disney Contemporary Resort for experience. Lastly, another student is working with Bad Ass Catering which is a full-service rock and roll caterer with a specialty in west coast catering festivals, corporate events unique catering locations.

### **SKILLS USA UPDATE**

Aaron shared that one of the students won gold in the State this year. Aaron shared updates to regionals, and there was a second round of post-secondary regionals.

Aaron announced that two students qualified for state, and the program included two first-year students who won gold and silver. The student who earned gold will be attending nationals in Nashville, TN.

However, the program could not afford to take the students to nationals, so they politely declined.

Paul inquired about federal funding cuts and the effects on the college.

Earl discussed that the program would go through internal competitions for cost-saving measures.

### **ACF**

Earl discussed two certification exams this past year, and there were mixed results. One of the instructors took the Personal Certified Executive Chef certification.

Earl shared that two students are interested in the Personal Certified Executive Chef certification. The program is investigating further certifications for students.

Earl recently visited the East Coast Culinary schools and noted a significant decrease in enrollment at some programs. Additionally, the program costs for Johnson & Wales University and the Culinary Institute of America are significantly higher.

Earl shared that the program is brainstorming ways to revive the American Culinary Federation Local Chapter. Earl welcomed the committee's feedback, comments, or guidance to fill the gap.

Shan inquired if there is a way to donate directly to the culinary school.

### **PENGUIN GIVE DAY 2025**

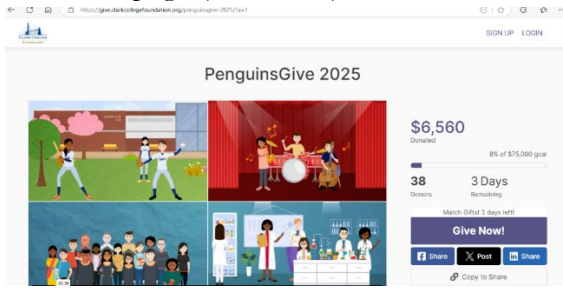
Lynne shared that the Clark College Foundation Penguins Give Day on April 25, 2025, and how to access the donation portal.

Lynne discussed upcoming activities and resources for advisory committee members to support the program.

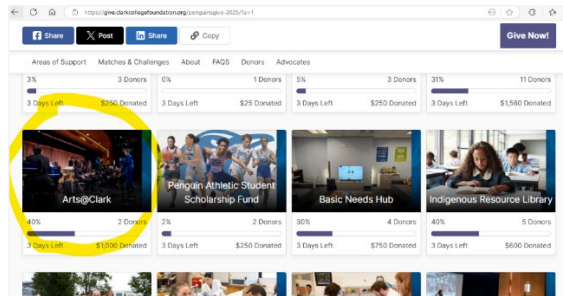
### **How to Donate to the Culinary Program? See steps below:**

1. Direct link to Penguins Give Day 2025 <https://give.clarkcollegefoundation.org/penguinsgive-2025/?a=1>

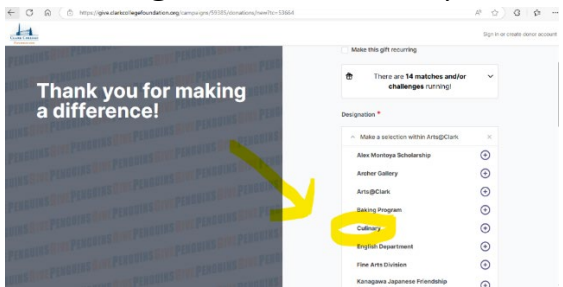
2. The main page (see below)



- 3.
4. Scroll down until you see Arts@Clark and select the button (see below)



- 5.
6. Under **designation**, select Culinary!



- 7.

## SEASONAL DINNERS

Earl announced that the program is working on the farmers' market dinners. The program will investigate fundraising dinners with local wineries.

## CAMAS FARMERS MARKET

Earl shared that the program has a partnership with Camas Farmers Market where students host a booth every Wednesday, and it's a good way to get exposure and experience. Students can gain hours doing this as an internship.

Earl discussed a potential collaboration with Destination 339, an event space that just opened, and would like to connect with the program. The event space has a commercial kitchen focusing on weddings and community events.

## MARKET PLACE

Earl shared that the program met with a marketplace business incubator. Potentially, students will be able to cook in their kitchens. Earl noted some of the kitchen appliances and outdoor space. This is

Cuisine  
Advisory Committee Meeting  
April 22, 2025

one of the only commercial kitchens in the area, and the program is interested in connecting with them for future partnerships.

Earl discussed various ways that students can incorporate the kitchen into their theory projects.

Earl welcomed committee feedback regarding fundraising.

Justin recommended connecting with Fourth Plain Forward.

## **MARKETING AND OUTREACH**

Dave inquired about the program's enrollment.

Aaron shared that the first-year cohort has 20 students, and the second-year cohort has 6 students. The program has a waitlist for students next year, and there will be a capacity of 25 students.

Aaron discussed that further marketing has helped the program this year, and the goal is to continue to share more outreach and marketing to increase exposure.

Theo shared that there is some funding in the program's budget to support advertising, depending on how big the program would like to go.

Earl discussed the need for further advertising, specifically TV and radio.

Shan recommended advertising at or with the Portland Farmers Market.

Shan recommended reaching out to the Your Neighborhood Restaurant Group.

Earl discussed high school outreach and that the program is visiting Fort Vancouver and Cleveland High School.

Justin offered to connect with Siletz High School or any restaurant in Newport, OR, for student externships, as the area needs internships in the summer.

Shan suggested the North Bank Brewers Alliance for partnerships.

The meeting adjourned at 4:36 PM

Prepared by Elizabeth Flores