

**CULINARY ARTS/PROFESSIONAL BAKING COMBINED ADVISORY COMMITTEE - MINUTES**

**Tuesday, April 9th, 2019 2:30 – 4:30 p.m.**

**GHL 213**

**Members Present**: Ron Onslow (Committee Chair) Mayor of Ridgefield & Retired Restaurateur; Dave Angell, Ft. Vancouver HS; George Langevin, Providence Portland; Paul Lemke, Quarry Senior Living; Warren Neth, Slow Food

**Members Absent:** George Akau, Retired Instructor; Rebecca Angell, Ft. Vancouver HS; Tierre Benton, Sugar & Salt Bakery & Café; Russell Brent, Mill Creek Pub Owner; Tom Cook, Pacific Bells; David Finnie, Ft. Vancouver HS; Dale Lee, The Heathman Lodge; Daniel Miles, MarkeTeam; Doug Miller, Smallwares; Andrew Otteraaen – Committee Vice Chair, VA; Tom Wright, Tommy’s Catering

**Clark College**: Earl Frederick, Culinary Arts; Daryl Oest, Culinary Arts; Cathy Sherick, Office of Instruction; Useni Makomo, Advising; SueAnn McWatters, Program Specialist – Advisory Committees

Ron Onslow opened the meeting at 2:32pm and introductions were made.

**MINUTES OF THE PREVIOUS MEETING**

*As quorum was not present, the previous minutes of May were sent out via electronic approval. As of May 7th, the minutes have been approved.*

**NEW MEETING DATE**

The next meeting will be **Tuesday, November 5th, 2019 at 2:30pm**

**OFFICE OF INSTRUCTION ANNOUNCEMENTS**

Bob Knight is set to retire at the end of August. The interim President will be on board for the next academic year before a permanent President is hired. There is a new Vice President of Instruction named Sachi Horback. Genevieve Howard will become the Interim Associate Vice President of Instruction.

There are some new approaches to the curriculum. The college is eliminating Machining, but it will fold into the advanced manufacturing programs. CADD and Surveying and Geomatics are also getting eliminated but they will be folded into Engineering. BTEC has also been cut, but that will be folded into the Business Administration program. She also announced that she will be leaving at the end of June.

Cathy spoke more on the insert and information provided about the Professional/Technical programs. There is a piece on Health Occupations. This is a great way to get students on the right pathways. Renee Schiffhauer reiterated the process of navigating the right pathway for a student. We are trying to make sure they get through that pathway as succinctly and directly as possible.

**NEW COURSES**

Earl Frederick spoke briefly about courses that have been submitted and are currently awaiting approval.

* BBQ class
* Culinary essentials (open to students and public)

Both are short courses. A one day course ranging between 3-5 hours for 8 weeks every Friday. It’s a great way to advertise. There are some high school students that have an interest. Hopefully, this might create a scholarship. Cathy Sherick spoke briefly about the possibility of Perkins funding for non-traditional students next year. The culinary department is encouraging high schools to do the short courses to help with articulations.

Daryl Oest clarified that you need 4 credit hours for the short courses offered and 6 credit hours for the Associate’s. The short courses will qualify for classes at the high school. Cathy Sherick explained that this is a cohort model and the college really wants to keep it intact. The faculty would like to keep the cohorts intact as they move forward as well as prepare the students to get used to the model. The short courses aren’t as intense. They have been trying to work with ComMark but there has been some changes occurring that limit how much the program can advertise. Social Media was approved but there are certain stipulations the program has to follow via Clark’s brand. Another dilemma has been posting signage. Ron Onslow agreed that the need for marketing is essential to gain potential customers. Earl mentioned that they have been working with the marketing class to get them to design their menus. There are opportunities, however it’s advocating to get someone to do it. Shannon Jackson mentioned putting it into the student’s hands and letting them pass it around; word of mouth. They can run a club, but their presence on social media will make people aware of the program and the restaurant. There is potential for a YouTube page. The committee discussed the pros and cons of having one and how it would align with the college rules.

Shannon Jackson asked if these short courses are replacing 110 and 111 through Cascadia Tech. Cathy Sherick said as of now, these courses are separate. Moving forward, the short courses will be articulated.

**RESTAURANT**

Earl is handling first year students and Aaron is taking second year students.

Aaron will have two students run the menu starting next week so it won’t be the same menu every week. It also works into their capstone project.

Cathy reiterated that the college isn’t able to advertise for the restaurant. Warren asked if we could advertise by highlighting specific ingredients or farms that the program is working with. Daryl stated that they have spoken with a few farms to feature however it’s difficult because they are cash operated businesses.

**KIOSKS**

The kiosk will be open starting next week, April 15th, 2019. They are scaling back a little bit to focus more on the student’s skills.

**EXTERNSHIPS**

The first class of externships started. Half of the second year students (7) are out on their externships and the others (5) are doing their capstone. At week 6, they’ll flip roles. 3 of them are with Paul Lemke at The Quarry Senior Living. 1 is working at C’est La Vie, 3 are working at Simply Time, and 1 is in New Mexico working at the Street Food Institute (teaches people how to run food carts).

**FIRST CLASS GRADUATING**

12 students will be graduating. 24 are graduating in from Professional Baking. The new class right now has about 15 students. The Vancouver Farmer’s Market offered a booth.

**INDUSTRY UPDATES**

Ron Onslow spoke about the State of College address and mentioned that the food was delicious.

Cathy Sherick spoke about the Food Summit on Feb. 22nd, 2019. The culinary program prepared salad and soup. The bakery provided bread and pastries. The students served and it was done very well.

Paul Lemke is excited that they have 3 students starting and are sending them back and forth so they can see both big operations.

Dave Angell spoke about marketing and how it’s important. He understands that there aren’t always enough people or time. He suggested student of the month incentives.

Warren Neth explained that he will be doing monthly talking points to Slow Food and would like to share the college’s enrollments and benchmarks. Shannon explained that new enrollment for fall opens in May. He stated that the Soul Food Cascadia event is underway. He is no longer the executive director. It is the biggest semi-annual event every year. The national event is normally in Denver, however they have moved some of the events more regionally. The host city is Vancouver this year. He is hoping they will be at the historic hanger for the evening dinner where Tommy O’s will cater. He is also working with small producers in Hawaii to get sourced ingredients from the big island. They also have a veteran’s group that will be doing pit roast from 11am-3pm for a public food festival. From Noon-5pm, there will be speakers and workshops. In the evening, there will be a Cascadia Luau.

George Langevin stated they have lots of patients. Normally, they have 350, but they are currently up to 450 (combination of the flu and other sicknesses). They’ve had 79 isolation patients.

Shannon mentioned that she’s had 4-5 prospective students interested in cuisine. Completion of their 1st year is a completion of their certificate of achievement. She went down to the culinary courses and had the students fill out their grad aps and it definitely increased the completion rate.

Ron mentioned that in Ridgefield there are leases signed for new coffee shops, restaurants, etc. There is a lot of new things happening in that area.

Meeting adjourned at 3:45pm.

Prepared by SueAnn McWatters