

**CULINARY ARTS ADVISORY COMMITTEE - MINUTES**

**November 21, 2017 2:30 – 4:30 p.m.**

**PUB 258C**

**Members Present**: Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; George Langevin, Providence Portland, Dave Angell, Ft. Vancouver HS, David Finnie, Ft. Vancouver HS; Warren Neth, Slow Food

**Members Absent:** Doug Miller, Committee Vice Chair, Smallwares;Dale Lee, The Heathman Lodge;; Tierre Benton, Sugar & Salt Bakery & Café, Andrew Otteraaen, VA, Paul Lemke, Quarry Senior Living, Daniel Miles, MarkeTeam, Tom Wright, Tommy’s Catering, Tom Cook, Pacific Bells, Russell Brent Mill Creek Pub Owner.

**Guests**: Rebecca Angell, Ft. Vancouver

**Clark College**: Daryl Oest, Culinary Arts; Aaron Guerra, Culinary Arts, Cathy Sherick, Office of Instruction

Committee Chair, Ron Onslow, opened the meeting at 2:30 p.m. and introductions were made.

Minutes of the Previous Meeting

As a quorum was not present, the minutes of May 2 2017 will be sent for electronic approval. *As of November 30 2017, the minutes have been approved.*

Next Meeting Date

The next meeting will be Tuesday April 24th, 2:30 p.m.

Office of Instruction Announcements

Welcome back to 2017-18 we are excited to be rolling up our sleeves and delving in to the second year of work of our **Academic plan.** The new **“Areas of Study”** have been adopted and approved these will provide the framework for organizing the different degree paths for students. The link is [Here](http://www.clark.edu/academics/programs/index.php)

Advisory Committees will begin to see how they fit in to the implementation work of **Pathways**. The goal is to improve rates of completion, transfer and attainment of jobs. The American Association of Community Colleges (ASCC) has developed a model that articulates the implementation process. Advisory members are encouraged to review the model for understanding.

Academic plan Goal 6: *Infuse the study of* ***Power, Privilege and Inequity*** *throughout the curriculum.* Last year advisory members asked why this was happening at Clark. To answer that question, we have been working with the Office of Diversity and Equity to put together some basic information that can help frame the issue for further discussion. Watch for it on meeting agendas.

As programs are taught out, we have terrific Advisory volunteers we hate to lose. Often we need to infuse current committees with new members, and sometimes new programs are developed that will need new advisory committees. We are working this year on the development of a **Master Advisory Committee** that will help us with three tasks.

1. Visiting current committees to talk to members and get an idea of how things are working.
2. Planning and hosting annual Advisory event.
3. Reporting to the Board of Trustees every year on the great work of Advisory Committees.

Let us know if you are interested by contacting Nic. You can be on two committees, or if you want to step away from your current committee work that is fine too.

We also wanted to thank everyone who was able to attend the **annual recognition** event held on July 13 at the new STEM building. We had beautiful weather, many cold beverages and a great time. We look forward to planning the event next year with our new Master Advisory Committees.

We will be undertaking an updated Ethics training at the Spring advisory meetings.

The annual Clark College Career fair will be held in May. Advisory Committee members will be provided additional information from the career center in upcoming meetings.

Cuisine program is now in residence and students are on campus whereas previously at CTC kitchen.

Cuisine has been testing and putting equipment away, working with students on the organization and placement as learning opportunity. New facility coming on line has been great education opportunity. All students had one-on-one have conveyed their appreciation for team building and the entire program. 23 students are in program – split 14 and 9 between instructors. Baking has 27 students. Cuisine being off line longer, limited marketing might have affected numbers.

How to engage students in the Institute for Gastronomy? Guest speakers, working with curriculum is difficult in terms of timing, but there might be other options. There are small community programs through ECD that provide cuisine training. It will be another avenue for reaching the community level folks who just want to learn one of the cuisine areas.

Course updates: Currently seeking adjuncts for short course series. These are part of AAT and the diversity and short format will allow students to explore some of the areas of expertise they may want to pursue. Butchery and meat cutting (for example), would bring in an expert to teach, and would complement basic contents, and provide a deeper look at the types of jobs, working conditions etc. allowing students to ask questions and interact with professionals in the field. Looking for folks with specific talents, interested in teaching and the pay is good. Doing some advertising for this, as there are chefs and cooks available but there are not (formerly healthy), mechanisms like professional groups, societies and chapters of involvement. Pro chefs Oregon, (e.g.) and Oregon Culinary Institute do a good job bringing in outside speakers. EcoTrust might have a mailing list to access. Joey, owner of No Navo Pizza, wants to be involved. Next Door Vancouver, the on line platform and LinkedIn might be options. Another local person Daniel Miles would be another good contact. Would be good option for media, and there is alumni interest as well.

The importance of making sure that students are getting everything they expected. Chef Aaron is very concerned about this and advisory member Arnell is championing that focus.

Serve Safe Certification was primary for the program and great for the location starting the term, all students now have five-year certificate. CTC kitchen worked fine, sauces, stocks and consume were included in those first few weeks of the quarter.

Math question: what is required? Professional computational math is required, as well as math in the program. Recipes are all very large and the students are required to complete AP – EP and scaling the recipe. Math in small doses with great reinforcement is Chef Aaron’s approach. Transitional studies math helps to bring skills up to level that supports successful completion.

Updates from Advisory Members:

* Career Specialists from the high schools invited to the grand opening.
* Thank you to Clark College from SlowFood for participation in the event the prior Saturday night.
* Ron Onslow provided state legislative update. There is campus and county legislative breakfasts, December 8th – Warehouse 23, open to the public – perhaps CREDC is hosting. In addition, December 7th is Ridgefield. Bringing elected officials to Advisory committee meetings could be beneficial. Getting members to attend legislative events is not always easy.

Meeting adjourned after tour of new facility. Grand Opening celebration is Tuesday November 28th at 3:00 p.m.

Prepared by Cathy Sherick