

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

**Tuesday, November 6th, 2018 2:30 – 4:30 p.m.**

**GHL 213**

**Members Present**: Warren Neth, Slow Food

**Members Absent:** George Akau, Retired Instructor; Dave Angell, Ft. Vancouver HS; 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; George Langevin, Providence Portland; Dale Lee, The Heathman Lodge; Paul Lemke, Quarry Senior Living; Daniel Miles, MarkeTeam; Doug Miller, Smallwares; Ron Onslow, Committee Chair, Mayor of Ridgefield & Retired Restaurateur; Andrew Otteraaen – Committee Vice Chair, VA; Tom Wright, Tommy’s Catering

**Guests:** Bonnie Brasure, Bleu Door Bakery; Tim Briare, Westco Bakemark

**Clark College**: Earl Frederick, Culinary Arts; Aaron Guerra, Culinary Arts; Alison Dolder, Professional Baking Department Head & Instructor; Shannon Jackson, Advising; Renee Schiffhauer, Associate Director of Advising; Cathy Sherick, Office of Instruction; SueAnn McWatters, Program Specialist – Advisory Committees

Warren Neth opened the meeting at 2:30 p.m. 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 December 4th, 2019 the minutes have been approved.*

**Next Meeting Date**

The next meeting will be **Tuesday, April 9th, 2019 at 2:30pm**

**Office of Instruction Announcements**

Welcome back to 2018-19 Academic year, Advisory Committees will continue to see how they fit in to the implementation work of **Pathways at Clark.** The goal is to improve rates of completion, transfer and attainment of jobs to that end this year we will be working very closely with other colleges to make sure our programs link directly to opportunities for students who are continuing. Our high school partners are also working with us to ensure that their programs are also aligning closely to Clark.

To that end, Clark will be producing the **Career and Technical Education Insert** again this year. It will go out in February in the Food Day Columbian reaching 56,000 households. We are asking business partners to advertise in the insert again – and we will be working on some very compelling stories of students in CTE programs. Please contact Cathy Sherick in the Office of Instruction if you would like to advertise or for more details.

* Aaron stated that programs are very much trying to create articulations with the high schools. He made it very clear that the processes are a bit different with each school. Historically, our articulation with the Skills center, has only ever had two.

Clark is always opening the invitation to more **Advisory volunteers** for the twenty-five committees that support CTE programs. It might mean infusing current committees with new members or building new committees for new programs. Also, we are continuing to work on the **Master Advisory Committee** as well to assist with visiting current committees to talk to members, planning and hosting an Advisory event and reporting to the Board of Trustees every year on the great work of Advisory Committees.

The energy is heating up around the development of the new **Advanced Manufacturing Center** planned for the North Campus at Boschma farms. Contact Dean Genevieve Howard for details on this amazing new building and the advanced manufacturing programs that will be located there.

October 9th Clark College, in partnership with Partners in Careers (PIC) and Workforce SW, hosted over 250 local high school students on campus for National Manufacturing day. Special thanks to S.E.H. America, Columbia Machine, Graphic Packaging, Silicon Forest Electronics, General Sheet metal, and BagCraft for providing activity stations.

**New Courses:**

Chef Earl and Chef Aaron are working on putting in a couple of new short courses:

* 280: Advanced Garmache; they will be meeting with high school instructors that are wanting to develop this course for their schools. The course will be developed to supplement this option but also help deepen the philosophies of the program and enhance what the students are already doing.
* Advanced Meat Cutting Course; they currently need to find a butcher. They have been in contact with Kyle Anderson who worked for Nick USA, UC Davis, and Zupan’s.

**Opening the Restaurant:**

The restaurant open on October 16th and has been somewhat rough. They were not prepared for the dynamics and challenges of the logistics; different students, the restaurant, while also being a tenure instructor. What should have been done in the summer ended up occurring in the fall. Currently, is has smoothed over a little bit and the students are doing great. It has very good food for the price customers will pay. Students from 17-62 years old who have never worked a line are gaining experience and doing a great job.

The new butcher Kyle Anderson will come to restaurant very soon.

**Kiosks with New Students**

Mostly all first year students are out working the sandwich kiosks.

**Externships**

Current first year students are going to a 9am-3pm block so that Chef Earl, Chef Sunny, and Chef Guerra all have some time with them.

Warren stated that he is managing a food cart in hazel dell, but it wanting to sell it. Hopefully, it will stay onsite. Aaron mentioned that he has a student looking for one; preferably a wood-fired woodcart ($35,000).

Aaron also mentioned that he attended Soulfood Cascadio, a food festival that usually has about 1200-1300 attendees. They brought in chefs, farmers, and food activists from all over like Seattle, Walla Walla and Portland. It was only Chef Earl, Chef Aaron and 6 newbies who were required to feed about 70 people 10 different courses.

Meeting adjourned at 4:10pm.

Prepared by SueAnn McWatters