

**CULINARY ARTS ADVISORY COMMITTEE - MINUTES**

**Tuesday, March 9th, 2021 3:00 – 4:30 p.m.**

**Zoom Online**

**Members Present**: Dave Angell, Ft. Vancouver HS; David Finnie, Ft. Vancouver HS; Paul Lemke, Quarry Senior Living;

**Members Absent:** Ron Onslow (Committee Chair) Mayor of Ridgefield & Retired Restaurateur; Community Member Andrew Otteraaen (Committee Vice Chair), VA; George Akau, Retired Instructor; Rebecca Angell, Ft. Vancouver HS; Russell Brent, Mill Creek Pub Owner; Tom Cook, Pacific Bells; George Langevin, Providence Portland;); Daniel Miles, MarkeTeam; Warren Neth, Tom Wright, Tommy’s Catering

**Clark College**: Aaron Guerra, Chef – Culinary Arts; Robert (Earl) Frederick, Chef; Renee Schiffhauer, Advising; Armetta Burney, Interim Dean – Workforce/PTE; SueAnn McWatters, Program Specialist – Advisory Committees

SueAnn McWatters opened the meeting at 2:36pm and introductions were made.

**MINUTES OF THE PREVIOUS MEETING**

*The minutes of May 26th, 2020 of the previous meeting were presented for approval; as quorum was not present, the minutes were sent out via electronic approval.*

*As of June 24th, 2020 the minutes were approved.*

**NEW MEETING DATE**

The next meeting will be **Wednesday, December 1st, 2021 at 2:30pm.**

**ANNOUNCEMENTS FROM THE COLLEGE AND/OR DEPARTMENT**

Armetta Burney made the following announcements:

The college now has a new President. He name is Dr. Karin Edwards.

We are still facing significant budget cuts. These are very challenging times for the college. The legislature is scheduled to reduce our state allocations. We are also experiencing significant reductions in student enrollment. This all plays a role in the negative impact to the college budget.

COVID-19 has created drastic changes. The college has been able to continue conducting face to face labs for the hands on programs like baking, cuisine, automotive, welding, diesel and some mechatronics courses. The college is planning on offering more classes with a face to face component in the fall.

Career Launch is a great opportunity to connect students from the classroom to real world experiences. The overall goal is really to increase student’s exposure and participation in CTE programs. We have an opportunity to apply for equipment dollars and dollars that can expand our faculty and staff. It is all about industry partnerships. If we have a situation where an industry partner who has agreed to work with a student in an earn and learn type model. We can provide them with a paid working opportunity and apply for grants for our program.

**COVID PROTOCOLS AND NEW HYBRID MODEL**

Chef Earl stated that they have been putting a lot of work into developing all the proper precautions. It’s been going very well. It will take some more adjustments when fall term comes around as there will be more students. It will depend on if all services will be back on campus. They are preparing as best they can. We have to make sure the students are safe.

The hybrid model has included zoom meetings.

David Finnie explained that some students just returned. They are still in some remote and also a switch schedule for the rest of the students. Rather than full sessions, they have to do individual labs for up to 12 students. The cost is also exponential.

**PENGUIN PANTRY FOOD DONATIONS**

Chef Earl spoke on the Penguin Pantry. It is an organization ran by the Associate Students of Clark College. They provide food for students in need. We want to help and support it as much as we can. This past October, we provided meal boxes to over 150 students. They also did a large feed for Thanksgiving that included over 700 people. Dave Angell complimented Chef Earl and his student’s work with the Penguin Pantry. The Clark County Food Bank has been a great partner through this process.

Armetta Burney gave high regards to the chefs for keeping the students engaged while also providing to the community.

**VETERANS AND CHILD AND FAMILY OUTREACH ACTIVITIES**

Chef Earl explained that Chef Aaron has been working hard with the Veterans Center. They are also creating some opportunities with Child and Family Studies. His goal is to have some ready to eat meals prepared after school.

David Finnie asked if this information in being advertised to the community. Chef Earl stated that they have had a few articles in The Columbian as well as the in local paper for the college.

Armetta Burney spoke on recruitment for the program. They have highlighted several of the CTE programs where we are planning to launch specific targeted outreach and marketing. We’ve identified a couple of students that will be participating in interviews as well as a video will be created that will highlight the students and faculty. We will also be hiring a CTE recruiter.

**NEW FOOD SEALER FOR THE FUTURE**

A new industrial food sealer was donated through the Foundation from a donor. You can get about 60 containers in a minute.

**THIRD CLASS FINAL TERM IN SPRING**

Chef Earl stated that this will be the third cohort graduating this spring. Right now, there were only 6 students but they persevered through everything. Every student so far has managed to secure an internship.

**INDUSTRY UPDATES**

Dave Angell is very excited to see what the college is doing.

David Finnie stated that this has been a huge learning experience in terms of how to help students with the emotional side. With COVID, this has definitely been eye opening in seeing how we can support and help our communities.

Paul Lemke explained that things have been pretty back to normal. 90% of their business has been fully vaccinated. They’ve opened all of their dining rooms and are getting ready to open their café. Events are also starting to be planned on their calendar.

Chef Earl stated that they will continue their partnership with the Vancouver Farmers Market. The students love doing extracurricular activities.

Meeting adjourned at 3.58pm.

Prepared by SueAnn McWatters