



**PROFESSIONAL BAKING ADVISORY COMMITTEE
MEETING MINUTES
Tuesday, November 18, 2014 * 2:30-4:30 p.m.
Gaiser Chocolate Lab**

Members Present: Tim Briare, Vice Chair, Westco Bakemark; Jesse Dodson, New Seasons Market; Janelle Kountz, New Seasons Central Bakery; Bonnie Brasure, Bleu Door Bakery

Members Absent: Lisa Dachsel, Committee Chair; Ivy Manning, Cookbook Author

Clark College: Alison Dolder, Professional Baking Department Head & Instructor; Carmen Roman, Advising Department; Rachele Bakic, Interim Director of Academic Services; Andreana DiGiorgio, Secretary Senior

Vice Chair, Tim Briare, called the meeting to order at 2:38 p.m. The committee members introduced themselves.

Review of the Minutes of the Previous Meeting

After a review of the February 4, 2014 meeting minutes, a motion was made to approve as written. The motion was seconded and the minutes were unanimously approved.

Director/Division Chair Report:

Interim Department Head, Alison Dolder, reported that they are very busy. She said they have increased the food offerings because of the culinary program being remodeled and business has gone from about \$200 per day to about \$600-\$700 per day. The bakery is now offering breakfast sandwiches, sack lunches, Panini, and soups. This is bringing in a lot of people that didn't know the bakery was even there and is keeping everyone very busy.

Culinary & Bakery Remodel. Alison reported that this has finally gotten the stamp of approval from the President of the college and is now a "go." She showed the committee a plan of the Culinary and Baking area expansion. It will probably be done in phases as the total bill is around \$6 million. \$2 million is available and the Foundation is looking at ways to fund the rest. She showed how the baking department will be changed, including adding a food court, moving the kitchen and cashiers. She explained that there will be glass windows so people can see baking in progress. She said they may also have outside seating. The Bakery Department will be gaining space. Next, the plans will go out to bid. She said they'll need to have a "teach out" of the current students so that they can go to a cohort process, which is a number of students will go through the program all together. She understands that it may be some time before it goes out to bid, but the college wants to get it started by fall 2016.

Curriculum. Alison said that she will be visiting some colleges in Seattle to look at their baking programs. She wants to revamp the program and offer more courses to include expanding the sugar courses pastry arts, offer artisan baking. She would also like to have the chocolate part of the program become a separate, specialty program. Tim suggested creating a new name of the baking program and taking advantage of the marketing that will take place when the remodel is complete. Alison agreed and gave the example of Cascade Culinary Institute, which is actually the culinary program at Bend Community College. Tim thought reinventing and renaming the program separate from Clark College

could help raise the baking program to a whole new level. Alison said she has already instituted that students all wear black shoes and white jackets.

New Hire. A new tech has been hired, cookbook author Lucy Vaserfirer, as a Baking instructor. Lucy has written a number of cookbooks about baking and showed three of her beautiful cookbooks. Alison said that they'll be losing a tech end of this quarter, Melanie Templeman. She said that they need a new bread instructor. She would like to have a referral from the industry as opposed to advertising on publications such as Craig's List. Melanie needs to be replaced and she is a bread genius. She would like to hire an artisan baker.

Tim said he feels Clark College is very lucky to have Alison in the program and wanted to recognize Alison for her work in the Baking area. Tim congratulated Alison for stepping up after Ian retired and thanked her for the way the program is set up. He said it's a vital component to our students' success and it's what makes this baking program unique in the field. He added that without this production based program, we'd be like every other baking program in the Northwest. The committee members all agreed.

Work Plan

Tim led the committee through the items on the work plan. Timelines were updated and two items were added:

1. To add the remodel to the work plan so that they can discuss at every meeting, and
2. Alison will contact Tim Healea, founder and head baker of Little T American Baker in Portland. He currently has two bakeries and would be a huge asset to the committee, especially with the revamp process.

Andreana said she would make the recommended updates to the work plan and send it out to Tim Briare and Alison.

Committee bylaws. Andreana told the members that this fall, all the advisory committees have been reviewing their bylaws as most have not been updated 7 or 8 years. She took them through the Professional Baking bylaws with suggested changes. Discussion took place about changing the quorum and membership requirements. They decided to keep the quorum requirement at 51%, however, they decided to make an addition to Article IV, Member Responsibilities.

A motion was made to accept the suggested changes, and to also add a section to Article IV to read: "Section 3: A member who misses two consecutive meetings will be contacted by the committee chair and their commitment level will be determined. This will help ensure that we have active members and enough voting members to ensure quorum." The motion was seconded and approved unanimously by the committee.

Election of officers will take place at the spring meeting.

Next, Rachele Bakic, Interim Director of Academic Services, gave a report from the Office of Instruction.

Tim summarized the meeting and they agreed on the next two meeting dates: February 17, 2015 and May 19, 2015. Both will be at 2:30 p.m.

The meeting was adjourned at 3:37 p.m.