**Professional Baking Program Advisory Committee Work Plan**

**2013-14**

|  |  |  |  |
| --- | --- | --- | --- |
| **Annual Goal Area** | **Strategies** | **Timeline** | **Advisory Committee Member Participation** |
| **CURRICULUM**  Goal(s): Update some areas of curriculum within the lab sections. | Request instructors to review and update formulas, benchmark skills if necessary | Spring 2014 | Discuss with committee |
| **FACILITIES & EQUIPMENT Goals(s):** |  |  |  |
| Review the age and condition of current equipment as well as new equipment needsto support the Culinary Arts renovation. | Recommend new or replacement equipment to support the Culinary Arts program renovation. | Spring 2014 |  |
| Provide input into the design and layout of the baking program facilities in the Culinary Arts renovation. | Review architectural drawings and make suggested changes. | Ongoing |  |
| **MARKETING/PUBLIC RELATIONS**  **Goal(s):** |  |  |  |
| Proactively recruit new advisory committee members. |  | Ongoing |  |
| Determine testimonials to be used on website and other program public relations materials. | Identify alumni and or current students to provide testimonials for the program. | Spring 2014 |  |
| Work with Communications and Marketing to provide link to bakery item list from the current program website page. |  | Spring 2014 |  |

**Updated 2/6/14**