**Professional Baking Program Advisory Committee Work Plan**

**2014-2015**

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| **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. | Ongoing | Discussion 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. | Ongoing | All members |
| 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 | All members |
| **MARKETING/PUBLIC RELATIONS**  **Goal(s):** |  |  |  |
| Recruit new advisory committee members. | Contacted Tim Healy; Members to look for possible new members and bring as guests to the spring meeting. | Ongoing | Alison Dolder & all members |
| 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. | Update spring 2015 | Alison Dolder |
| Work with Communications and Marketing to provide link to bakery item list from the current program website page. |  | Update spring 2015 | Alison Dolder |

**Updated 2-18-15**