

**PROFESSIONAL BAKING ADVISORY COMMITTEE - MINUTES**

**Tuesday 7h March, 2017 \* 2:30-4:30 p.m.**

**PUB 258B/C**

**Members Present:** Lisa Withers; Bonnie Brasure, Bleu Door Bakery; Tim Briare, Westco Bakemark; Chris Frazier, Little T American Baker; Jesse Dodson, New Seasons Market; Sonia Schell; Kyley Grabner, di Tazza; Jaquie Milam, Di Tazza; Melanie Templeman

**Members Absent:** Haley Smith, The Country Cat Dinner House & Bar

**Clark College:** Alison Dolder, Professional Baking Department Head; Daryl Oest, Cuisine Instructor; Cathy Sherick, Associate Director of Instructional Planning & Innovation; Nichola Farron, Secretary Senior, Advisory Committees

The first half of the meeting was held in conjunction with the cuisine Advisory Committee to facilitate a group update of the construction project and program development

Committee member Russell Brent called the meeting to order at 2.40pm and introductions were made across both committees.

Office of Instruction Updates

Cathy Sherick made the following announcements:

Clark is completing the series of **Business and Community Learning** events on campus this spring. The quick and friendly ‘lunch and learn’ opportunities. FREE and open to the public, the workshops will be scheduled from 11:30 a.m. to 1:30 p.m., and held in the GaiserStudent Center, allowing people to attend on their lunch hour.

* Friday March 24th Pathways

*Note: Beginning March 24th there will be a graphic art installation at PUB student center illustrating the Pathways initiative on campus.*

* Friday May 19th The Power of Completion

Join us here on campus **Saturday June 3rd 10:00 a.m. registration opens for the FREE** Healthy Penguin Walkabout. There are several stations set up across campus, with health activities and information about one quarter mile apart. A great way to get some exercise, some health information and have fun.

In keeping with the college campus theme, TRANSFORMATION work on the **committee composition** continues! We are seeking nontraditional members, those folks who are not typically associated with the field (like women in welding). Your assistance is appreciated, if you know of someone who might be interested in joining a committee, let us know.

We are also going to be making a big push **to engage students and Clark Alumnae** in the work of the committees. Students will be able to earn a small stipend and a letter of recommendation for their attendance and participation. Piloted this year, have not had students waiting in line – but we want to have them be a regular and vital presence on every committee in the future.

**July 13, 2017 – Evening event to recognize our committees** and the terrific volunteers that come to meetings two times a year to support students. Watch for additional details to arrive via email.

Clark College will hold **graduation at the Sunlight Supply Amphitheater on Friday June 22nd at 7:00 p.m.** It is a great way to celebrate the work of the committees. There is always a need for volunteers at the event, if you are interested please let us know.

Construction Update

Daryl provided an update on the construction project, accompanied by some of the architectural drawings to provide a visual representation. He shared that the project is underway with the in-ground plumbing and electrical conduits completed. The weather has caused a delay in the pouring of concrete, however dry walling is scheduled for June 12th, painting for August 4th. The current plan to install the kitchen equipment in October delays the completion beyond the proposed program start date, so there is a current initiative to come up with a recovery schedule.

In response to a committee question concerning whether there is a ‘Plan B’ to counter, Dean Howard took the opportunity to confirm that the Cuisine construction is the number 1 priority for the College. Possibilities for a contingency include a delayed start, or a compressed quarter, or the possibility of the Cuisine section beginning at an alternative location.

Daryl continued that the construction team may also double on crews to get the work finished, whilst Alison reiterated that the Project Manager remains optimistic.

Aaron spoke about the plans, which have a footprint of a little under 20000sq ft. One adjustment is the change from a classroom space into a cold prep room to allow more space to work on the food being sold to the campus. He continued that previously production overwhelmed the educational space, and as such there has been a conscious effort to create a venue and program that will allow students to gain a mastery of the fundamentals.

In addition, there are plans to develop an internal self-op where a sous-chef and cooks will work side by side with faculty and students to cover when faculty are off-contract.

Alison shared with the committee that Cuisine and Baking have been working collaboratively to think about the potential for the building with various ideas for future development; for example, a rotisserie or wood burning bread oven.

The new restaurant will have indoor and outdoor seating, an outlet bakery and provide a new hub for dining. There will be 4 kiosks with flexible menus.

The committee then discussed the importance of ‘farm to table’ as a concept in the new program, as well as a commitment to northwest produce, and nutritionally sound options.

Information Sessions

Aaron outlined that the Cuisine and Baking programs have held 3 information sessions for prospective students to meet the faculty and ask questions about the program. They were also given a chance to see the uniforms and equipment they would need,

There was a mixed group in terms of age range and background, including some older students who are investigating career changes. Attention to the program is growing with the continued outreach and publicity.

It is hoped there will be 40 students in the Cuisine program for the first year with the option for a 43 credit certificate or 105 credit 2-year degree. Baking is expecting 30 students in the first year with predictions of about 15 going into the second year.

Alison spoke about the internship plans which see students paired up with local employers; there is also a site visit from instructors and an evaluation. For baking the internship is 5 weeks, for Cuisine there is 120-hour minimum.

The committee spoke about the excitement for the program and the potential it has not only for Clark College but also for the region as a whole.

The Committees then moved to specific break-out sessions

Professional Baking

Minutes of the Previous Meeting

*The minutes of March 15th 2016 were presented: a motion to approve as written was proposed by Lisa, this was seconded and passed unanimously*.

Next Meeting Date

The Committee will meet again on Tuesday May 2nd 2017 at 2.30pm

Election of Committee Offices

*Bonnie Brasure volunteered to serve as Committee Chair, with Lisa Withers as Vice-Chair. These nominations were seconded and passed by the Committee.*

Certification

Alison talked about potential ACF certification, but at present that is only applicable to Pastry chefs or chefs: the criteria is vague with multiple choice questions on certification of baking knowledge. There is also a hope that the site itself will achieve certification.

Other potential certifications include the Bread Baker’s guild or the Retailers Bakers Association (RBA). Alison has contacted them and has proposed being a west coast certification location. The Advisory members are encouraged to contact them by phone: as they may require the location to be certified, the hope is they will visit and review the site.

Bread Bakers Guild Cert is similar to ACF – but is fairly new. Both include written and practical tests, local guild members could judge. There are fees involved for students, but restaurants and bakeries could be involved with judging and would potentially receive recognition for their involvement.

Alison continued that students would have the choice to participate in National Certification process; but it is increasingly being listed as a requirement on job announcements.

There would be benefits for students in having professionals visit, for example potentially hosting “wheat stock”, seminars, bakery tours, etc. for the community and the guild, as well as cake decorating contests. Currently there are few competitions available to students with most being held on the east coast. But there are options to compliment the WSU programs.

Alison went on to say that businesses advocate for such a move and support hosting external events especially with the ability to use local products and mills, and engage local producers and suppliers.

*The Committee voted to approve moving forward with investigation of the certification process.*

Action Item: Alison will send an email to the group to continue the discussion on the accreditation.

Alison invited advisory members to bring in ideas for the new program: there might be an opportunity to build continuing education programs. In terms of summer, there could be a “Clark College summer baking series” for folks who want to return, folks who just want to learn something new, or simply learn to bake.

Contingency Plans

The Committee discussed contingency plans for if the construction was delayed and the quarter opened lat. At present, the term is scheduled to begin 9/25 with the new building due to open 9-12 with temp permits and speedy move in. However, if this cannot be realized, the committee discussed various options:

1. Off site – needs to be with ovens – has a site to tour as an option.
2. Compressed quarter.
3. Smaller groups, three sites, 10 students
4. Re-arrange the curriculum and then circulate through the curriculum
5. NineBar – suggested for barista training

Chocolates will come back and it will likely be a second year process. Gelato will be in cakes.

The committee then discussed the potential for purchasing a large flour mill should funds become available. It was agreed this would be a benefit to the program and allow students to be engaged in all of the process. Alison is currently researching some options around the $6-$8000 mark.

The meeting adjourned at approximately 4.15pm

Prepared by Cathy Sherick/Nichola Farron